# Food Establishment Inspection Report

**Delaware Division of Public Health**

**Office of Food Protection**

**417 Federal St., Dover, DE 19901**

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

- **Compliance Status**
  - IN: in compliance
  - OUT: not in compliance
  - N/A: not applicable

**Compliance Status**

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**Food Safety and Water**

- Pasteurized eggs used where required
- Water & ice from approved source
- Variance obtained for specialized processing methods
- Proper cooling methods used; adequate equipment for temperature control
- Plant food properly cooked for hot holding
- Approved thawing methods used
- Thermometers provided & accurate
- Food properly labeled, original container
- Prevention of Food Contamination

**Proper Use of Utensils**

- In-use utensils: properly stored
- Utensils, equipment & linens: properly stored, dried, & handled
- Single-use/single-service articles: properly stored & used
- Gloves used properly

**Utensils, Equipment, and Vending**

- Food & non-food contact surfaces cleanable, properly designed, constructed, & used
- Warewashing facilities: installed, maintained, & used; test strips
- Non-food contact surfaces clean

**Physical Facilities**

- Hot & cold water available, adequate pressure
- Plumbing installed; proper backflow devices
- Sewage & waste water properly disposed
- Toilet facilities: properly constructed, supplied, & cleaned
- Garbage & refuse properly disposed; facilities maintained
- Physical facilities installed, maintained, & clean
- Adequate ventilation & lighting; designated areas used

**Follow-up:** Yes

**Inspecor:**  

**Date:** 1/21/06

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Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 3 calendar days for priority items, 10 days for priority foundation items (8-405.11) or 90 days for core items (8-406.11).
Item Number
8-401.12  Resumption of operations. After a thorough inspection of the box area, I did not observe any evidence of roaches, alive or dead. I observed pest management invoices and they will be coming out to spray once a week for 3 months. See stated they will keep it going until their lease runs out in 6 more months.

* You are hereby re-opened and allowed to serve food.

* You will be changed from medium to high risk and you will need to have 2 consecutive inspections without any violations to come off high risk.

Person in Charge (Signature)  

Inspector (Signature)