



DELAWARE HEALTH AND SOCIAL SERVICES

Division of Public Health

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).

Food Establishment Inspection Report

Page 1 of 5

Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901		No. of Risk Factor/Intervention Violations: 9	Date: 12/11/19
Establishment: <u>La Ortolana</u>		No. of Repeat Risk Factor/Intervention Violations: 0	Time In: 12:10
Address: <u>215 N.E. Front St. Milford, DE</u>		Score (optional): 0	Time Out: 1:50
License/Permit #: <u>K087816</u>	Permit Holder: <u>Mormar, Inc.</u>	City/State: <u>Milford, DE</u>	Zip Code: <u>19963</u>
Purpose of Inspection: <u>Routine</u>		Telephone: <u>302-422-5480</u>	Risk Category: <u>Med.</u>

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		Compliance Status	
IN	OUT	IN	OUT
Supervision			
1	IN	17	IN
Person in charge present, demonstrates knowledge, and performs duties		Proper disposition of returned, previously served, reconditioned & unsafe food	
2	IN	Time/Temperature Control for Safety	
Certified Food Protection Manager		18	IN
		Proper cooking time & temperatures	
Employee Health			
3	IN	19	IN
Management, food employee and conditional employee; knowledge, responsibilities and reporting		Proper reheating procedures for hot holding	
4	IN	20	IN
Proper use of restriction and exclusion		Proper cooling time and temperature	
5	IN	21	IN
Procedures for responding to vomiting and diarrheal events		Proper hot holding temperatures	
Good Hygienic Practices			
6	IN	22	IN
Proper eating, tasting, drinking, or tobacco use		Proper cold holding temperatures	
7	IN	23	IN
No discharge from eyes, nose, and mouth		Proper date marking and disposition	
Preventing Contamination by Hands			
8	IN	24	IN
Hands clean & properly washed		Time as a Public Health Control: procedures & records	
9	IN	Consumer Advisory	
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		25	IN
10	IN	Consumer advisory provided for raw/undercooked food	
Adequate handwashing sinks properly supplied and accessible		Highly Susceptible Populations	
Approved Source			
11	IN	26	IN
Food obtained from approved source		Pasteurized foods used; prohibited foods not offered	
12	IN	Food/Color Additives and Toxic Substances	
Food received at proper temperature		27	IN
13	IN	Food additives: approved & properly used	
Food in good condition, safe, & unadulterated		28	IN
14	IN	Toxic substances properly identified, stored, & used	
Required records available: shellstock tags, parasite destruction		Conformance with Approved Procedures	
Protection from Contamination			
15	IN	29	IN
Food separated and protected		Compliance with variance/specialized process/HACCP	
16	IN		
Food-contact surfaces: cleaned & sanitized			

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Safe Food and Water		Proper Use of Utensils	
IN	OUT	IN	OUT
Safe Food and Water			
30	IN	43	IN
Pasteurized eggs used where required		In-use utensils: properly stored	
31	IN	44	IN
Water & ice from approved source		Utensils, equipment & linens: properly stored, dried, & handled	
32	IN	45	IN
Variance obtained for specialized processing methods		Single-use/single-service articles: properly stored & used	
Food Temperature Control			
33	IN	46	IN
Proper cooling methods used; adequate equipment for temperature control		Gloves used properly	
34	IN	Utensils, Equipment and Vending	
Plant food properly cooked for hot holding		47	IN
35	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
Approved thawing methods used		48	IN
36	IN	Warewashing facilities: installed, maintained, & used; test strips	
Thermometers provided & accurate		49	IN
		Non-food contact surfaces clean	
Food Identification			
37	IN	Physical Facilities	
Food properly labeled; original container		50	IN
		Hot & cold water available; adequate pressure	
Prevention of Food Contamination			
38	IN	51	IN
Insects, rodents, & animals not present		Plumbing installed; proper backflow devices	
39	IN	52	IN
Contamination prevented during food preparation, storage & display		Sewage & waste water properly disposed	
40	IN	53	IN
Personal cleanliness		Toilet facilities: properly constructed, supplied, & cleaned	
41	IN	54	IN
Wiping cloths: properly used & stored		Garbage & refuse properly disposed; facilities maintained	
42	IN	55	IN
Washing fruits & vegetables		Physical facilities installed, maintained, & clean	
		56	IN
		Adequate ventilation & lighting; designated areas used	

Person in Charge (Signature): [Signature] Date: 11 Dec 19

Inspector (Signature): KC HPC #007 / OFP HPC #018 Follow-up: YES NO (Circle one) Follow-up Date: _____



Inspection Report

Delaware Division of Public Health
 Health Systems Protection
 417 Federal St., Dover, DE 19901

License/Permit # K087816

Date 11 Dec 19

Establishment La Ortolana

Address 215 N.E. Front St. Milford, DE

City/State

Zip Code 19963

Telephone 302-422-5180

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	
	Today During a Routine inspection we observed the following resulting in closure.
	PF *(38)(6-501.11) observed eggs, nymphs and adult stage roaches in rear of establishment at 3 Bowl sink. Both dead & alive roaches observed during inspection.
	* (8-404.11) cease operations due to gross insanitary conditions that may endanger public health.
	* 6-501.112 Remove dead insects from premises at a frequency that prevents their accumulation, decomposition or the attraction of pests.
	- You are being directed/ordered to cease all food operations to the public.
	- You are being directed to contact a licensed pest professional to treat facility prior to reopening.
	- All P/PF and code violations will be corrected prior to being reopened.
	- A sign will be posted at rear door & front door of establishment. Do not remove sign only by public health officials.
	* You are being assessed a reinspection fee for repeat violations observed from your last routine inspection dated (6 June 19). \$150 Reinspection.

Person in Charge (Signature) Mhadi

Date: 12/11/19

Inspector (Signature) KC HRC #007 / OFF HRC #018

Date: 12/11/19

Naasse@yahoo.com



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Division of Public Health

Inspection Report

Page 3 of 5

Delaware Division of Public Health
Health Systems Protection
417 Federal St., Dover, DE 19901

License/Permit # K087816

Date 12/11/19

Establishment
LA Ortolana

Address
215 N.E. Front St.

City/State
Milford, DE

Zip Code
19963

Telephone
302-422-5480

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

- (R) 2 2-102.12 C NO Certified Food Protection manager on site
- (R) 55 6-501.114 C Dry storage room cluttered and not functioning. Miscellaneous items stacked in room. Unable to locate items due to clutter.
- 6 2-401.11 C Employee beverages above food items which are ready to eat.
- 47 4-501.11 C Hand sink in prep area shut off.
- (R) 40 2-402.11 ^{will observed} ~~no~~ food employees working in kitchen with food were not wearing hairnets or beard restraints.
- (R) 39 3-305.11 C Food left uncovered in walk in refrigerator
- 47 4-501.11 C Equipment not in good repair. Bain Marie was covered in plastic / aluminum DIY project.
- (R) 41 3-304.14 C NO Sanitizer available in kitchen
- 36 4-204.112 Thermometer for equipment was observed as not present. All cold hold equipment shall have shatter-proof thermometer inside.

Person in Charge (Signature)

Mh... [Signature]

Date: 12/11/19

Inspector (Signature)

KC HPC #007 / KE OFF HPC #018

Date: 12/11/19



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Delaware Division of Public Health
Health Systems Protection
417 Federal St., Dover, DE 19901

License/Permit # K087816

Date 12/11/19

Establishment La Ortulana

Address 215 N.E. Front St.

City/State Wilmington, DE

Zip Code 19963

Telephone 302-422-5480

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	* Red sauce @ Grill 88°F
PF 9	(3-301.11) observed Bare Hand contact in Prep space - employee observed cutting celery without gloves
PF 23	(3-501.17) observed No Date marking of food items in establishment. Date marked - All food items shall be properly labeled when removed from original container. (7 Days)
PF 10	(6-301.12) observed No Paper towel at Hand wash sink
PF 10	(6-301.11) observed No soap at Rear Hand wash sink
PF 36	(4-302.12) observed No meat thermometer.
P 51	(5-205.15) observed Plumbing in Disrepair * Duck tape being used on Pipes at 3 Bowl sink * Rear and only Hand sink in Rear not in operation.
P 22	(3-501.16) observed walkin unit at 50°F - shall be at 40 Degrees or Below
P 28	(7-201.11) observed Chemical spray Both stored over top of Pizza Boxes (simple Green)
PF 16	(4-601.11) observed food contact surfaces not cleaned & sanitized - Ice machine mold present - Can opener
P 21	(3-501.16) observed Red sauce on stove not being held to temp Sauce was 88°F - PIC started Reheating
C 39	(3-307.11) observed Pizza being stored Between Counter and Soda Boxes - DK Discarded (Cos)

Person in Charge (Signature)

Date: 12/11/19

Inspector (Signature)

KC HPC #007 / OFP HPC #018

Date: 12/11/19

Mh...



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Page 5 of 5

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Description
(P) 55	6-201.11 C Observed the accumulation of debris around ceiling vents and tiles. Ceiling tiles must be smooth and easily cleanable. - prep all surfaces in kitchen, warewash, prep area, cooking area must be smooth and easily cleanable.
(P) 56	6-501.14 C Hood & ventilation were observed with grease droplets. Ansul system has observed with heavy crystallized grease.
49	4-602.13 C Observed wooden pallet inside walk in refrigerator not smooth or easily cleanable. - Observed food debris and dust on rack ^{unit} dry storage rack in kitchen. - Observed remote controls in kitchen area
27	3-302.12 (P) Food not properly labeled inside of cold hold.

* Please have sewer line checked after our discussion you stated some thing was wrong with line

M. Hod...

Person in Charge (Signature)

Date: 12/11/19

Inspector (Signature)

KE HPC #007 / OFF HPC #018

Date: 12/11/19