



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

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Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901		No. of Risk Factor/Intervention Violations	<u>11</u>	Date	<u>9/3/19</u>
		No. of Repeat Risk Factor/Intervention Violations	<u>0</u>	Time In	<u>1:15</u>
		Score (optional)	<u>NA</u>	Time Out	<u>4:15</u>
Establishment	Address	City/State	Zip Code	Telephone	
<u>Los Taquitos de Puebla</u>	<u>241 N. Dupont Hwy</u>	<u>New Castle, De</u>	<u>19720</u>	<u>328-9490</u>	
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category	
<u>N119256 / exp. 9/1/19</u>	<u>Silvestre Torres</u>	<u>Routine</u>	<u>FE</u>	<u>MW</u>	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

COS=corrected on-site during inspection R=repeat violation

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

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

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

Person in Charge (Signature)

Date: 9/3/19

Inspector (Signature) Alicia HST-046

Follow-up: YES NO (Circle one) Follow-up Date: TDB



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Food Establishment Inspection Report

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

License/Permit # N119256 / Exp. 9/1/20

Date 9/3/19

Establishment Los Taquitos de Puebla

Address 241 N. Dupont Hwy

City/State New Castle, De

Zip Code 19720

Telephone 328-9490

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>Carné Asada</u>	<u>50°F</u>				
<u>Pollo Milanese</u>	<u>53°F</u>				
<u>Beef al pastor</u>	<u>51°F</u>				
<u>slice tomatoes</u>	<u>49°F</u>				

OBSERVATION AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below or as stated in Section 8-405.11 of the Food Code

Item Number	Violations cited in this report must be corrected within the time frames below or as stated in Section 8-405.11 of the Food Code
<u>OK 22</u>	<u>3-501.16 (P) Food items listed above were found with temperature above 41°F.</u>
<u>OK 8</u>	<u>2-301.14 (P) Observed lack of hand washing within all employees when switching between RTE and raw food items. Before donning gloves to initiate a task.</u>
<u>OK 10</u>	<u>6-301.12 (PF) No paper towel available at bathroom hand wash sink.</u>
<u>OK 10</u>	<u>5-301.11 (PF) No soap available at the main hand wash sink in kitchen area.</u>
<u>OK 10</u>	<u>5-205.11 (PF) Observed glassware and ice inside hand sink. Hand sink is only to wash hands.</u>
<u>NO 10</u>	<u>5-204.11 (PF) No hand wash sink available in bar area or back room food prep area.</u>
<u>OK 15</u>	<u>3-304.11 (P) Observed tongs stored on the edge of the trash can.</u>
<u>OK 16</u>	<u>4-702.11 (PF) Cooking utensils are not being sanitized before use and after cleaning.</u>
<u>OK 16</u>	<u>4-601.11 (PF) Ice machine was found dirty with mold inside.</u>
<u>OK 28</u>	<u>7-202.12 (P) Observed Pest chemical not approved for commercial kitchen on the dry storage area.</u>

Person in Charge (Signature)

Date:

9/3/19

Inspector (Signature)

Date:

9/3/19

NCC-814511-046



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Inspection Report

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

License/Permit # N119256 / exp. 9/1/20

Date 9/3/19

Establishment Las Taquitos de Puebla

Address 241 N. Dupont Hwy

City/State New Castle, De

Zip Code 19720

Telephone 328-9490

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

- NO 38 6-501.111 (PF) - Inspector observed a saturation of flies and fruit flies throughout food establishment. - Inspector observed rodents droppings underneath oven table, under steam table, under meat cutting machine, behind beer cooler, behind chest freezer.
- OK 38 6-202.15 C Observed open gap on the bottom of back door, screen door is broken allowing pest entry. * Observed multiple holes from the outside to the inside that can allowed pest entry.
- NO 38 6-202.13 C Inspector observed flies lamp right over dry food rack unused. Recommended to relocate lamp and put it to work.
- OK 41 3-301.14 C Observed no wiping cloth held in a sanitizer solution available to clean utensils.
- OK 45 4-903.11 C Single server containers were found not inverted at storage.
- OK 47 4-205.10 C Wood knife stand needs to be replaced with a easy, smooth cleanable material container.
- OK 47 4-501.11 C Bain Marie was found at 57°F, needs to be repaired.
- OK 49 4-601.11 C Inspector observed grease build up and food debris accumulation on shelves, under prep tables, under grill and on the sides and behind all kitchen equipment.
- OK 56 6-501.14 C Hood Ventilation ducts were found with dripping grease over grill and steam table.

Person in Charge (Signature)

Date:

9/3/19

Inspector (Signature)

NCD-EHSD-046

Date:

9/3/19



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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

OK

55 6-501.12 C Inspector observed grease build up on walls and floor. Food debris accumulation under and behind all kitchen equipment and refrigeration units.

OK

55 6-501.114 C Inspector observed idle equipment not in use that needs to be removed from facility.

OK

49 4-602.13 C Bain Marie and beer cooler are in need of cleaning. Food packs inside walk in refrigerator have an accumulation of food debris.

OK

55 6-501.11 C Observed holes on walls by dry storage area and under food prep sink.

8-404.11 P Food Establishment Los Taquitos de Puebla must close due to Imminent Health Hazard and Gross insanitary conditions of the entire kitchen, dry storage, preparation area, ware washing area, and bar. Inspector observed grease and food build up on equipment, behind and under all kitchen equipment. Rodent droppings were observed on prep table, behind equipment in dry storage area, kitchen and bar area. Owner have been instructed to cease operations for gross insanitary conditions and instructed to clean and sanitized the entire kitchen, storage, food preparation area, ware washing and bar area. Removed all products and not used equip^{ment} not used for food preparation.

Note: Owner needs to contact Health Department when ready for re-inspection.

Person in Charge (Signature)

Date: 9/3/19

Inspector (Signature)

APR 10/11/19 JCC-EASD-046

Date: 9/3/19