



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 4

Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901		No. of Risk Factor/Intervention Violations	<u>2</u>	Date	<u>9/5/19</u>
		No. of Repeat Risk Factor/Intervention Violations	<u>2</u>	Time In	<u>9:50</u>
		Score (optional)	<u>NA</u>	Time Out	<u>11:30</u>
Establishment	Address	City/State	Zip Code	Telephone	
<u>Los Tapachitos de Pueblo</u>	<u>741 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 / 400 91120</u>	<u>Silvestre Torres</u>	<u>Follow up</u>	<u>FE</u>	<u>Med</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
Supervision				
1	IN	Person in charge present, demonstrates knowledge, and performs duties		
2	IN	Certified Food Protection Manager		
Employee Health				
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	IN	Proper use of restriction and exclusion		
5	IN	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6	IN	Proper eating, tasting, drinking, or tobacco use		
7	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	IN	Hands clean & properly washed		
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	IN	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11	IN	Food obtained from approved source		
12	IN	Food received at proper temperature		
13	IN	Food in good condition, safe, & unadulterated		
14	IN	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
15	IN	Food separated and protected		
16	IN	Food-contact surfaces: cleaned & sanitized		

Compliance Status			COS	R
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	IN	Proper cooking time & temperatures		
19	IN	Proper reheating procedures for hot holding		
20	IN	Proper cooling time and temperature		
21	IN	Proper hot holding temperatures		
22	IN	Proper cold holding temperatures		
23	IN	Proper date marking and disposition		
24	IN	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	IN	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	IN	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	IN	Food additives: approved & properly used		
28	IN	Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures				
29	IN	Compliance with variance/specialized process/HACCP		

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

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.

Compliance Status			COS	R
Safe Food and Water				
30		Pasteurized eggs used where required		
31		Water & ice from approved source		
32		Variance obtained for specialized processing methods		
Food Temperature Control				
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36		Thermometers provided & accurate		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38	X	Insects, rodents, & animals not present		
39		Contamination prevented during food preparation, storage & display		
40		Personal cleanliness		
41	C	Wiping cloths: properly used & stored		
42		Washing fruits & vegetables		

Compliance Status			COS	R
Proper Use of Utensils				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45	C	Single-use/single-service articles: properly stored & used		
46		Gloves used properly		
Utensils, Equipment and Vending				
47	C	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49	C	Non-food contact surfaces clean		
Physical Facilities				
50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & waste water properly disposed		
53		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55	X	Physical facilities installed, maintained, & clean		
56	C	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) _____ Date: 9/5/19

Inspector (Signature) DKC-EAST-046 Follow-up: YES NO (Circle one) Follow-up Date: 9/30/19



Inspection Report

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

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

Date 9/5/19

Establishment Los Taquitos de Pueblo

Address 241 N. Dupont Hwy

City/State New Castle, R.

Zip Code 19720

Telephone 378-9490

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

The following violations have been corrected:

- 22 3-501.16 (P) All TCS food items located inside bain marie were removed and placed inside walk in refrigerator. The temperature of all food items were found below 41°F.
- 8 2-301.14 (P) Observed employees washing hands before donning gloves to initiate a task.
- 10 6-301.12 (PF) Paper towel are now available inside the bathroom hand ~~sink~~ wash sink.
- 10 6-301.11 (PF) Soap is now available at hand wash station in main kitchen area.
- 10 5-205.11 (PF) Hand wash station by main kitchen area is now fully accessible.
- 15 3-304.11 (P) Did not observed tongs stored on the edge of the trash can. Tongs were properly washed and sanitized.
- 16 4-702.11 (PF) Cooking utensils are now being sanitized before use and after cleaning.
- 16 4-601.11 (PF) Ice Machine was found properly cleaned and sanitized.
- 28 7-202.12 (P) Pest chemical not approved for commercial kitchen have been removed from food establishment.
- 38 6-202.15 (C) Open gaps on back door and screen door have been properly repaired, to prevent pest entry.
- 38 6-202.13 (C) Flyer lamps over food rack have been removed from facility.
- 41 3-304.14 (C) Wiping cloth held in sanitizer solution is now auditable for cleaning.
- 45 4-903.11 (C) Single serves containers are now properly inverted.
- 47 4-205.10 (C) Wood knife stand have been replaced with a plastic and stainless steel one.

Person in Charge (Signature)

Date: 9/5/19

Inspector (Signature)

NCF/ETHSD-046

Date: 9/5/19



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Health Systems Protection
417 Federal St., Dover, DE 19901

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

Date 9/5/19

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Zip Code 19720

Telephone 328-9490

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Description
47	4-501.11C Bain Marie have been properly repaired from a evaporator gas leak. Now temperature inside is below 41°F.
49	4-601.11C All shelves, prep tables, grill and all kitchen equipment have been properly clean and sanitized.
56	6-501.14C Hood and ventilation ducts were properly cleaned and sanitized.
55	6-501.12C Walls and floor on ^{hall} the entire kitchen have been properly cleaned and sanitized.
55	6-501.114C Idle equipment not in used have been removed from facility.
49	4-602.13C Bain Marie and beer cooler have been properly cleaned. Food racks and walls inside walk in refrigerator have been properly cleaned and sanitized.
The following violations still needs to be address:	
10	5-204.11 (PE) No hand wash sink available in the bar area or the back room preparation area.
38	6-501.111 (PE) Inspector observed saturation of flies and 6-202.15C Crawl flies throughout food establishment. Inspector also observed ants in the dining room area close to the back entry door. * Need to contact Pest Control company to performed entry point assessment for the different point identified in food establishment. Pest Control company and Management needs to work together to sealed all entry points.
55	6-501.11C Holes on walls by ware washing area and food prep sink needs to be sealed.

Person in Charge (Signature) _____

Date: 9/5/19

Inspector (Signature) NCC-214571-046

Date: 9/5/19



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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

38

8-404.11 (P) Food establishment was closed due to imminent health hazard and gross insanitary conditions of the entire kitchen. Los Taquitos de Puebla have been properly cleaned and sanitized, major facility repairs have been made, bain marie refrigeration unit have been repaired, facility management still needs to work with pest control company to identified and seal entry points for pests.
* Food establishment is approved to open and fully operate.*

Re-inspection will be performed on 9/30/19

Person in Charge (Signature)

Date:

9/5/19

Inspector (Signature)

NCC-EHSD-046

Date:

9/5/19