



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<br>Office of Food Protection<br>417 Federal St., Dover, DE 19901 |               | No. of Risk Factor/Intervention Violations        |           | 0             | Date     | 1/28/20 |
|   |               | No. of Repeat Risk Factor/Intervention Violations |           | 0             | Time In  | 10:53   |
|   |               | Score (optional)                                  |           | NA            | Time Out | 12:10   |
| Establishment   | Address       | City/State  | Zip Code  | Telephone     |          |         |
| Mulrooney's Tavern  | 201 New Rd.   | Wilmington, DE                                    | 19805     | 654 9661      |          |         |
| License/Permit #  | Permit Holder | Purpose of Inspection                             | Est. Type | Risk Category |          |         |
| New   | Mike Bar LLC  | Other   | fe        | Med           |          |         |

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| Compliance Status                        |                | COS   |  | R |  |
|--|----------------|---|--|---|--|
| <b>Supervision</b>                       |                |   |  |   |  |
| 1  | IN OUT         | Person in charge present, demonstrates knowledge, and performs duties                         |  |   |  |
| 2  | IN OUT N/A     | Certified Food Protection Manager   |  |   |  |
| <b>Employee Health</b>                   |                |   |  |   |  |
| 3  | IN OUT         | Management, food employee and conditional employee; knowledge, responsibilities and reporting |  |   |  |
| 4  | IN OUT         | Proper use of restriction and exclusion   |  |   |  |
| 5  | IN OUT         | Procedures for responding to vomiting and diarrheal events                                    |  |   |  |
| <b>Good Hygienic Practices</b>           |                |   |  |   |  |
| 6  | IN OUT N/O     | Proper eating, tasting, drinking, or tobacco use  |  |   |  |
| 7  | IN OUT N/O     | No discharge from eyes, nose, and mouth   |  |   |  |
| <b>Preventing Contamination by Hands</b> |                |   |  |   |  |
| 8  | IN OUT N/O     | Hands clean & properly washed   |  |   |  |
| 9  | IN OUT N/A N/O | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed   |  |   |  |
| 10                                       | IN OUT         | Adequate handwashing sinks properly supplied and accessible                                   |  |   |  |
| <b>Approved Source</b>                   |                |   |  |   |  |
| 11                                       | IN OUT         | Food obtained from approved source  |  |   |  |
| 12                                       | IN OUT N/A N/O | Food received at proper temperature   |  |   |  |
| 13                                       | IN OUT         | Food in good condition, safe, & unadulterated   |  |   |  |
| 14                                       | IN OUT N/A N/O | Required records available: shellstock tags, parasite destruction                             |  |   |  |
| <b>Protection from Contamination</b>     |                |   |  |   |  |
| 15                                       | IN OUT N/A N/O | Food separated and protected  |  |   |  |
| 16                                       | IN OUT N/A     | Food-contact surfaces; cleaned & sanitized  |  |   |  |

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

| Compliance Status                       |  | COS  |  | R |  |
|---|--|--|--|---|--|
| <b>Safe Food and Water</b>              |  |  |  |   |  |
| 30                                      |  | Pasteurized eggs used where required   |  |   |  |
| 31                                      |  | Water & ice from approved source   |  |   |  |
| 32                                      |  | Variance obtained for specialized processing methods                               |  |   |  |
| <b>Food Temperature Control</b>         |  |  |  |   |  |
| 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   |  |   |  |
| <b>Food Identification</b>              |  |  |  |   |  |
| 37                                      |  | Food properly labeled; original container  |  |   |  |
| <b>Prevention of Food Contamination</b> |  |  |  |   |  |
| 38                                      |  | Insects, rodents, & animals not present  |  |   |  |
| 39                                      |  | Contamination prevented during food preparation, storage & display                 |  |   |  |
| 40                                      |  | Personal cleanliness   |  |   |  |
| 41                                      |  | Wiping cloths: properly used & stored  |  |   |  |
| 42                                      |  | Washing fruits & vegetables  |  |   |  |
| <b>Proper Use of Utensils</b>           |  |  |  |   |  |
| 43                                      |  | In-use utensils: properly stored   |  |   |  |
| 44                                      |  | Utensils, equipment & linens: properly stored, dried, & handled                    |  |   |  |
| 45                                      |  | Single-use/single-service articles: properly stored & used                         |  |   |  |
| 46                                      |  | Gloves used properly   |  |   |  |
| <b>Utensils, Equipment and Vending</b>  |  |  |  |   |  |
| 47                                      |  | Food & non-food contact surfaces cleanable, properly designed, constructed, & used |  |   |  |
| 48                                      |  | Warewashing facilities: installed, maintained, & used; test strips                 |  |   |  |
| 49                                      |  | Non-food contact surfaces clean  |  |   |  |
| <b>Physical Facilities</b>              |  |  |  |   |  |
| 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                                      |  | Physical facilities installed, maintained, & clean                                 |  |   |  |
| 56                                      |  | Adequate ventilation & lighting; designated areas used                             |  |   |  |

|                              |                                 |            |   |
|------------------------------|---------------------------------|------------|---|
| Person in Charge (Signature) | <i>X Michael K. [Signature]</i> | Date:      | 1/28/20                                     |
| Inspector (Signature)        | NCC # H511044                   | Follow-up: | YES NO (Circle one) Follow-up Date: 1/29/20 |



### Inspection Report

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

License/Permit # New

Date 1/28/20

Establishment Murrooney's Tavern

Address 201 New Rd

City/State Wilmington DE

Zip Code 19805

Telephone 6549661

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number

New ownership has not acquired food establishment permit. Previous permit not transferrable.

8-301.11 (PA) Food establishment found operating without a permit. Current owner has been told to cease and desist.  
Current owner: Pike Bar LLC  
4023 Kennett Pike #129  
Wilmington DE 19807

New owner given change of ownership application.

Person in Charge (Signature)

*[Signature]*

Date: 1/28/20

Inspector (Signature)

NCC EHS 044

Date: 1/28/20