



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).

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Inspection Report Page of of						
Delaware Division of Public Health Health Systems Protection 417 Federal St., Dover, DE 19901	License/Permit#	Date 7/23/19				
Establishment Dellimore Crab Cake Con pand (8/9 Timoth	hy Die Linthicum MD	Zip Code Telephone				
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Item Number						
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