



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														
Delaware Division of Public Health							No. of Risk Factor/Intervention Violations Opate 2 4							
Office of Food Protection								No. of Repeat Risk Factor/Intervention Violations Time In						
417 Federal St., Dover, DE 19901								-	_		Score (optional) NIA Time Out 2	2		
Establishment Corco France											100			
License/Permit # Permit Holder Purpose of Inspection Est. Type Risk Category											D/			
Halal Magical Food Mar Albert Moles Indiana											,			
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													
_11	N=in	comp	pliance	OUT=not in compliance N/O=not observed N/A=n		-	abl		_		S=corrected on-site during inspection R=repeat violati			
	Col	mpli	ance S		cos	R	1	- C	on	npliance S	Proper disposition of returned, previously served.	05 R		
	_		-	Supervision				17 IN	1 01	UT	reconditioned & unsafe food			
1	IN C	TUC		Person in charge present, demonstrates knowledge,			Н				Time/Temperature Control for Safety	100		
2	IN C	UTN	I/A	and performs duties Certified Food Protection Manager				18 1	1 01	UT N/A N/O	Proper cooking time & temperatures			
	-	200		Employee Health			ı			UT N/A N/O	Proper reheating procedures for hot holding			
				Management, food employee and conditional employee;				-		UT N/A N/O	Proper cooling time and temperature			
	IN C			knowledge, responsibilities and reporting				21 11	10	UT N/A N/O	Proper hot holding temperatures			
4	IN C	UT		Proper use of restriction and exclusion						UT N/A N/O	Proper cold holding temperatures			
5	IN C	TUC		Procedures for responding to vomiting and diarrheal events						UT N/A N/O	Proper date marking and disposition			
				Good Hygienic Practices				24 11	1 0	UT N/A N/O	Time as a Public Health Control; procedures & records			
	IN C			Proper eating, tasting, drinking, or tobacco use		_		26			Consumer Advisory	_		
7	IN C	JUT	N/O	No discharge from eyes, nose, and mouth Preventing Contamination by Hands	_		H	25 1	1 0	UT N/A	Consumer advisory provided for raw/undercooked food Highly Susceptible Populations	_		
	IN C	ULIT	N/O				H	26 1	1 OI	UT N/A	Pasteurized foods used: prohibited foods not offered	_		
				Hands clean & properly washed					10		d/Color Additives and Toxic Substances			
9	IN C	N TUC	N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			ı	27 IN	1 01	UT N/A	Food additives: approved & properly used	T		
10	IN C	TUC		Adequate handwashing sinks properly supplied and accessible				28 IN	1 01	UT N/A	Toxic substances properly identified, stored, & used			
				Approved Source						Co	onformance with Approved Procedures			
11	IN C	TUC		Food obtained from approved source				29 1	101	UT N/A	Compliance with variance/specialized process/HACCP			
12	IN C	1 TUC	O/N A/N	Food received at proper temperature				-				_		
13	IN C	TUC		Food in good condition, safe, & unadulterated			Plat fortune in the state of th							
14	IN C	N TUC	T N/A N/O Required records available: shellstock tags,			Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health								
				parasite destruction Protection from Contamination		i i			inte	erventions ar	e control measures to prevent foodborne illness or injury.			
4.5	IN C	OLIT N	N/A N/O	Food separated and protected	r -	ľ		9				-		
				Food-contact surfaces; cleaned & sanitized										
16 IN OUT N/A Food-contact surfaces; cleaned & sanitized GOOD RETAIL PRACTICES														
				Good Retail Practices are preventative measures to contro	l the	add	litio	n of p	atho	gens, chemi	icals, and physical objects into foods.			
Mar	k "X	in bo	ox if num	bered item is not in compliance Mark "X" in appropriate	box	for C	00	Sand	for F	COS	S=corrected on-site during inspection R=repeat violati	on		
		_			COS	R			_			05 R		
				Safe Food and Water				40	Τ-	-	Proper Use of Utensils	_		
3	0			rized eggs used where required				43	+	10 - 10	tensils: properly stored			
_	2			k ice from approved source		-		45	+		equipment & linens: properly stored, dried, & handled se/single-service articles: properly stored & used			
	-		vanano	e obtained for specialized processing methods Food Temperature Control			ł	46	+		used properly	_		
			Proper	cooling methods used; adequate equipment for					1	TOIOVES (Utensils, Equipment and Vending			
3	3		V. *	ature control				47	T	Food & r	non-food contact surfaces cleanable.			
34			OTHER DESIGNATION OF THE PERSON OF THE PERSO	ood properly cooked for hot holding				47			designed, constructed, & used			
3	5		Approv	ed thawing methods used				48		Warewas	shing facilities: installed, maintained, & used; test strips			
36		Therm		ometers provided & accurate				49	L	Non-food	d contact surfaces clean			
			Food Identification						_		Physical Facilities			
3	7		Food pr	operly labeled; original container	_		1	50	+		old water available; adequate pressure	-		
3	9 1			Prevention of Food Contamination				51	+	-	g installed; proper backflow devices	-		
_	9			, rodents, & animals not present		-		53	1		& waste water properly disposed			
4	_			ination prevented during food preparation, storage & display al cleanliness				54	+		clitties: properly constructed, supplied, & cleaned & refuse properly disposed: facilities maintained			
4	-		The state of the s	cloths: properly used & stored				55		The second second	facilities installed, maintained, & clean			
_	2			g fruits & vegetables				56			e ventilation & lighting; designated areas used			
Per	Person in Charge (Signature) X BCDO Ahm31 Date: 214/20													
Inc	nect	tor (S	Signatu	NCCEHSII OUY				F	olle	ow-up: \	YES NO (Circle one) Follow-up Date:			



Inspection Report Page 4 of 4											
Health S	e Division of Public Health ystems Protection eral St., Dover, DE 19901	License/Permit # None	Date 2 4 20								
Establishment agrad for Address N. Claylon St. Art & Wilmington De 1980 302 290189.											
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number	8-301. 11 (PO mobile unit	found operating without	t a								
	permit at	4001 Lan caster Pike, 4	Jilmington								
	DE.										
	Currer has been given change of ownership										
	application										
	Food establishment has been told to cease and										
	Coside operations:										
	Servicing agreement is needed with completed										
	crange of morse.	sup apprecent									
	V Day		(1) 222								
Person in Charge (Signature) X BEDO Ahme) Date: 2 9 20											
Inspector (Inspector (Signature) Date: 2 4 20										