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DELAWARE HEALTH AND SOCIAL SERVICES
Division of Public Health

		- N	9	Ž/C	511	7 or 90 d	days for core items (8-406.11).
Sm	28	15 114 Food Establishmer	nt	ľns	spe	ection R	eport Page of of
State of the same		on of Public Health		100	_		r/Intervention Violations Date 8 17
		Dover, DE 19901	N	lo. of	Rep	eat Risk Factor	Intervention Violations Time In Score (optional) Time Out
stablish		Knoling Knows On whath A	20	City	190	2habat1	Zip codey Telephone 218
cense/F	Fynit #	Permit Holder Marie U	1	Pur	gos	of Inspection	NUMShir Est. Type Risk gategory
UNI	MIC	FOODBORNE ILL'NESS RISK FACT	OR	-		PUBLIC HEA	
C	ircle desig	nated compliance status (IN, OUT, N/O, N/A) for each numbers	STATE OF THE PARTY.	WALLESTON.	N Dec 1	DOLIO I S.A.	Mark "X" in appropriate box for CQS and/or
M=in co	mpliance	OUT=not in compliance N/O=not observed N/A=r	ot ar	plicat	ole	co	S=corrected on-site during inspection R=repeat violation
Com	oliance S		cos	R	-	Compliance S	
2000	Salata Sala	Person in charge present, demonstrates knowledge,			17	IN OUT	Proper disposition of returned, previously served, reconditioned & unsafe food
IN OU.	/	and performs duties		100		ALTON AND	Time/Temperature Control for Safety
IN OU	FN/A	Certified Food Protection Manager			18		Proper cooking time & temperatures
	<b>非国际的</b>	Employee Health			19		Proper reheating procedures for hot holding
IN OU	Г	Management, food employee and conditional employee;		-5	133.53.11	IN OUT THAN NO	Proper cooling time and temperature
IN OU	r.	knowledge, responsibilities and reporting	$\vdash$		21	IN OUT N/A N/O.	Proper hot holding temperatures
IN OU.		Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal events	-	-	000	IN OUT N/A N/O	Proper cold holding temperatures  Proper date marking and disposition
S Desire	Telescond and	Good Hygienic Practices		COLUM			Time as a Public Health Control; procedures & records
IN OU	T N/O	Proper eating, tasting, drinking, or tobacco use			251		Consumer Advisory
IN OU	r N/O	No discharge from eyes, hose, and mouth		Y	25	IN OUT N/A	Consumer advisory provided for raw/undercooked food
LEUK IN		Preventing Contamination by Hands		SA COL			Highly Susceptible Populations
IN OU	r N/Q.	Hands clean & properly washed	-	-	26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered od/Color Additives and Toxic Substances
IN OU.	T N/A N/O	No bare hand contact with RTE food or a pre-approved atternative procedure properly allowed	10		27	IN OUT N/A	Food additives: approved & properly used
IN OU	r.	Adequate handwashing sinks properly supplied and accessible	151		2504733	IN OUT N/A	Toxic substances properly identified, stored, & used
		Approved Source	顺	Mary.	臘	And in concession with the concession will	onformance with Approved Procedures
IN OU		Food obtained from approved source			29	IN OUT N/A	Compliance with variance/specialized process/HACCP
IN OU.	T N/A N/O	Food received at proper temperature			r		
IN OU		Food in good condition, safe, & unadulterated	-		-	Risk factors ar	re important practices or procedures identified as the most
IN OU	T N/A N/O	Required records available: shellstock tags, parasite destruction			1	prevalent contri	ibuting factors of foodborne illness or injury. Public health
Steen In a	non bassan 2	Protection from Contamination				interventions a	re control measures to prevent foodborne illness or injury.
	111111111111111111111111111111111111111	Food separated and protected	Π		1	7	
IN On.	T N/A	Food-contact surfaces; cleaned & sanitized			_		V. H
(00)		GOODR	220000	THE REAL PROPERTY.	DESTRUCT	The state of the s	
ek "Y" in	hov if nun	Good Retail Practices are preventative measures to contribered item is not in compliance Mark "X" in appropriate					licals, and physical objects into foods.  S=corrected on-site during inspection R≒repeat violation
II A III	DOX II HUII	mark X in appropriate		R	US a	TOTAL CO	cos
\$ 1400		Safe Food and Water			100	E SE (VIEW)	Proper Use of Utensits
30	Pastéu	rized eggs used where required		7. 1	4	3 In-use u	itensils: properly stored
31	Water	& ice from approved source			-		, equipment & linens: properly stored, dried, & handled
32	Varian	ce obtained for specialized processing methods			-		se/single-service articles: properly stored & used
	150 doc	Food Temperature Control			4	6 Gloves	used properly
3	3 C 113 S 1 C 100	cooling methods used; adequate equipment for	1			ENTANCE IN THE	Utensils, Equipment and Vending
34		ature control  ood properly cooked for hot holding	100		4		non-food contact surfaces cleanable, y designed, constructed, & used
35		red thawing methods used			4		shing facilities; installed, maintgined, & used; test strips
36		ometers provided & accurate		15.5	-	a stu card	od contact surfaces clean
	Mildle in	Food Identification					Physical Facilities
37	Food p	roperly labeled; original container					old water available; adequate pressure
CO T	SE UNISHES	Prevention of Food Contamination		SHAD.	5	11.130.11.00	ng installed; proper backflow devices
38		i, rodents, & animals not present					e & waste water properly disposed
Contamination prevented during food preparation, storage & display  Personal cleanliness				-	1 Office 12	acilities: properly constructed, supplied, & cleaned	
41		cloths: properly used & stored	100		-	Chirody	al facilities installed, maintained, & clean
42		ng fruits & vegetables	13.0		5		ate ventilation & lighting; designated areas used
		I CO TUCIL WOLL	)	(Ja	3 -		9110
rson ir	Charge	(Signature) ( EM) I FICE		D.	51		Date: 0-1-1-1
pector	(Signatu	rex Aicin IIIIII		1.5		Follow-up:	YES NO (Circle one) Follow-up Date:

Inspection Report	Page 2 of 2
Delaware Division of Public Health Health Systems Protection. 417 Federal St., Dover, DE 19901  License/Permit # Dendung	Date <u>B-1-19</u>
Establishment + Charley Africes lehohoth Ave City/State Charles Zin Cook OBSERVATIONS AND CORRECTIVE ACTIONS  Zin Cook OBSERVATIONS AND CORRECTIVE ACTIONS	71 Telephone - 2 180
Item Number	1. 1. 0
A charge of ownership inspiction was	nut.
The Division of Public Health authorise	s this
Proceedity to operate as a food est	ablishmen
This inspection report serves as your	Allum
October 31, 2019	3
A routine inspection will take place next 15 days to assure compliar	in the
	0
	7
	-
Person in Charge (Signature) SC FSS / # Z L G  Inspector (Signature) M C G G G G G G G G G G G G G G G G G G	3-1-19
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