



Food Establishment Inspection Report

Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901		No. of Risk Factor/Intervention Violations	2	Date 01/13/2020
		No. of Repeat Risk Factor/Intervention Violations	0	Time In 12:30 PM
		Score (optional)		Time Out 2:00 PM
Establishment	Address	City/State	Zip Code	Telephone
Ibb Inc	601 Concord Avenue	Wilmington, DE	19802	302-656-5106
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
N000724	Ibb Inc	Complaint	Permanent	Medium

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS/GOOD RETAIL PRACTICES

Supervision			
Compliance Status	Description	COS	R
01	Person in charge present, demonstrates knowledge, and perform duties		
02	Certified Food Protection Manager		

Employee Health			
Compliance Status	Description	COS	R
03	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
04	Proper use of restriction and exclusion		
05	Procedures for responding to vomiting and diarrheal events		

Good Hygienic Practices			
Compliance Status	Description	COS	R
06	Proper eating, tasting, drinking or tobacco use		
07	No discharge from eyes, nose, and mouth		

Preventing Contamination by Hands			
Compliance Status	Description	COS	R
08	Hands clean & properly washed		
09	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	Adequate handwashing sinks properly supplied and accessible		

Approved Source			
Compliance Status	Description	COS	R
11	Food obtained from approved source		
12	Food received at proper temperature		
13	Food in good condition, safe, & unadulterated		
14	Required records available: shellstock tags, parasite destruction		

Protection from Contamination			
Compliance Status	Description	COS	R
15	Food separated and protected		
16	OUT Food-contact surfaces; cleaned & sanitized		
17	Proper disposition of returned, previously served, reconditioned & unsafe food		

Time/Temperature Control for Safety			
Compliance Status	Description	COS	R
18	Proper cooking time & temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperature		
21	Proper hot holding temperatures		
22	Proper cold holding temperatures		
23	Proper date marking and disposition		
24	Time as a Public Health Control; procedures & records		

Consumer Advisory			
Compliance Status	Description	COS	R
25	Consumer Advisory provided for raw/undercooked food		

Highly Susceptible Populations			
Compliance Status	Description	COS	R
26	Pasteurized foods issued; prohibited foods not offered		

Person In Charge (Signature)	Date:
Inspector (Signature) NCC EHS II 043	Follow-up: YES Follow-up Date: 01/14/2020



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Food/Color Additives and Toxic Substances			
Compliance Status			
27		Food additives; approved & properly used	COS R
28		Toxic substances properly identified, stored, & used	

Conformance with Approved Procedures			
Compliance Status			
29		Compliance with variance/specialized process/HACCP	COS R

Safe Food and Water			
Compliance Status			
30		Pasteurized eggs used where required	COS R
31		Water & ice from approved source	
32		Variance obtained for specialized processing methods	

Food Temperature Control			
Compliance Status			
33		Proper cooling methods used; adequate equipment for temperature control	COS R
34		Plant food properly cooked for hot holding	
35		Approved thawing methods used	
36		Thermometers provided & accurate	

Food Identification			
Compliance Status			
37		Food properly labeled; original container	COS R

Prevention of Food Contamination			
Compliance Status			
38	OUT	Insects, rodents, & animals not present	COS R
39		Contamination prevented during food preparation, storage & display	
40		Personal cleanliness	
41		Wiping cloths: properly used & stored	
42		Washing fruits & vegetables	

Proper Use of Utensils			
Compliance Status			
43		In-use utensils: properly stored	COS R
44		Utensils, equipment & linens: properly stored, dried, & handled	
45		Single-use/single-service articles: properly stored & used	
46		Gloves used properly	

Utensils, Equipment and Vending			
Compliance Status			
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used	COS R
48		Warewashing facilities: installed, maintained, & used; test strips	
49		Non-food contact surfaces clean	

Physical Facilities			
Compliance Status			
50		Hot & cold water available; adequate pressure	COS R
51		Plumbing installed; proper backflow devices	

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS/GOOD RETAIL PRACTICES					
Physical Facilities					
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			

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation
16	4-601.11/Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils(Priority Foundation) Droppings observed on food contact surfaces in To-Go containers, coffee station, and Food Prep area.
38	6-501.111/Pests are present (i.e. rodents, insects)(Priority Foundation) Rodent droppings observed throughout establishment.

INSPECTION NOTES

Complaint- Complainant observed a lot of mouse droppings near the Hot Food and coffee stations. Also could see tracks. Veggies had little bite marks, cookie bags were chewed.

Observations- Upon inspection, spoke with person in charge regarding complaint. Inspector thoroughly inspected entire establishment. Inspector observed mouse droppings throughout hot food area on shelves behind and around to- go containers. Droppings also observed in condiment to-go containers and throughout coffee station. Inspector observed droppings directly on sliding door of the hot food freezer. Droppings also observed in other areas including under refrigeration, shelves, and on retail shelves directly next to and behind packaged products.

8-404.11 P : CLOSING due to Imminent Health Hazard of rodent infestation and gross insanitary conditions.

The following discrepancies must be resolved prior to approval to re-open:

- Please complete a thorough deep cleaning. Clear all shelving in kitchen area and clean and sanitize.
- Discard all contaminated utensils and to-go containers
- Discard old cardboard and newspaper.
- Open bait is prohibited in Food establishments
- Request an immediate Pest Service visit: Provide detailed pest report, identify pest entry points, recommendations, and areas of concern. Complete Pest Company recommendations
- Clean and sanitize retail shelves

Establishment is CLOSED and must remain closed until approval to reopen by Health Dept. Kitchen area must not be in use. Retail portion of store is not included in closure.

Re-inspection fee assessed in the amount of 50.00 due to non-compliance of violations: 6-501.111, 4-601.11, 8-404.11

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