



DELAWARE HEALTH AND SOCIAL SERVICES

Division of Public Health

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 Office of Food Protection 417 Federal St., Dover, DE 19901		No. of Risk Factor/Intervention Violations		Date
		No. of Repeat Risk Factor/Intervention Violations		Time In
		Score (optional)		Time Out
Establishment LA Hacienda	Address 671 N. Dupont Hwy	City/State Milford, DE	Zip Code 19963	Telephone 302-373-6564
License/Permit # K181119	Permit Holder Armando Estrada	Purpose of Inspection Re-opening	Est. Type FF	Risk Category High

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											
IN=in compliance		OUT=not in compliance		N/O=not observed		N/A=not applicable		COS=corrected on-site during inspection		R=repeat violation					
Compliance Status				Compliance Status											
Supervision															
1	IN	OUT	Person in charge present, demonstrates knowledge, and performs duties					17	IN	OUT	Proper disposition of returned, previously served, reconditioned & unsafe food				
2	IN	OUT	Certified Food Protection Manager					Time/Temperature Control for Safety							
Employee Health															
3	IN	OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting					18	IN	OUT	Proper cooking time & temperatures				
4	IN	OUT	Proper use of restriction and exclusion					19	IN	OUT	Proper reheating procedures for hot holding				
5	IN	OUT	Procedures for responding to vomiting and diarrheal events					20	IN	OUT	Proper cooling time and temperature				
Good Hygienic Practices															
6	IN	OUT	Proper eating, tasting, drinking, or tobacco use					21	IN	OUT	Proper hot holding temperatures				
7	IN	OUT	No discharge from eyes, nose, and mouth					22	IN	OUT	Proper cold holding temperatures				
Preventing Contamination by Hands															
8	IN	OUT	Hands clean & properly washed					23	IN	OUT	Proper date marking and disposition				
9	IN	OUT	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed					24	IN	OUT	Time as a Public Health Control; procedures & records				
10	IN	OUT	Adequate handwashing sinks properly supplied and accessible					Consumer Advisory							
Approved Source															
11	IN	OUT	Food obtained from approved source					25	IN	OUT	Consumer advisory provided for raw/undercooked food				
12	IN	OUT	Food received at proper temperature					Highly Susceptible Populations							
13	IN	OUT	Food in good condition, safe, & unadulterated					26	IN	OUT	Pasteurized foods used; prohibited foods not offered				
14	IN	OUT	Required records available: shellstock tags, parasite destruction					Food/Color Additives and Toxic Substances							
Protection from Contamination															
15	IN	OUT	Food separated and protected					27	IN	OUT	Food additives: approved & properly used				
16	IN	OUT	Food-contact surfaces: cleaned & sanitized					28	IN	OUT	Toxic substances properly identified, stored, & used				
GOOD RETAIL PRACTICES															
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.															
Mark "X" in box if numbered item is not in compliance				Mark "X" in appropriate box for COS and/or R				COS=corrected on-site during inspection				R=repeat violation			
Safe Food and Water															
30			Pasteurized eggs used where required					Proper Use of Utensils							
31			Water & ice from approved source					43			In-use utensils: properly stored				
32			Variance obtained for specialized processing methods					44			Utensils, equipment & linens: properly stored, dried, & handled				
Food Temperature Control															
33			Proper cooling methods used; adequate equipment for temperature control					45			Single-use/single-service articles: properly stored & used				
34			Plant food properly cooked for hot holding					46			Gloves used properly				
35			Approved thawing methods used					Utensils, Equipment and Vending							
36			Thermometers provided & accurate					47			Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
Food Identification															
37			Food properly labeled; original container					48			Warewashing facilities: installed, maintained, & used; test strips				
Prevention of Food Contamination															
38			Insects, rodents, & animals not present					49			Non-food contact surfaces clean				
39			Contamination prevented during food preparation, storage & display					Physical Facilities							
40			Personal cleanliness					50			Hot & cold water available; adequate pressure				
41			Wiping cloths: properly used & stored					51			Plumbing installed; proper backflow devices				
42			Washing fruits & vegetables					52			Sewage & waste water properly disposed				
Person in Charge (Signature) <i>[Signature]</i> Date: 1/21/20															
Inspector (Signature) <i>[Signature]</i> Follow-up: YES NO (Circle one) Follow-up Date:															

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.

