



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	<u>3</u>	Date	<u>9/25/19</u>
		No. of Repeat Risk Factor/Intervention Violations	<u>0</u>	Time In	<u>10:00</u>
Establishment		Address		City/State	Zip Code
<u>Adda India Grill</u>		<u>4601 Ogletree Station</u>		<u>Newark, DE</u>	<u>19713 (302) 573-2403</u>
License/Permit #	Permit Holder	Purpose of Inspection		Est. Type	Risk Category
<u>N/A 387</u>	<u>Orange Grill</u>	<u>Follow-up</u>		<u>FE</u>	<u>Med</u>

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		COS		R	
Supervision					
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties			
2	IN OUT N/A	Certified Food Protection Manager			
Employee Health					
3	IN OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	IN OUT	Proper use of restriction and exclusion			
5	IN OUT	Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices					
6	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use			
7	IN OUT N/O	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands					
8	IN OUT N/O	Hands clean & properly washed			
9	IN OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	IN OUT	Adequate handwashing sinks properly supplied and accessible			
Approved Source					
11	IN OUT	Food obtained from approved source			
12	IN OUT N/A N/O	Food received at proper temperature			
13	IN OUT	Food in good condition, safe, & unadulterated			
14	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction			
Protection from Contamination					
15	IN OUT N/A N/O	Food separated and protected			
16	IN OUT N/A	Food-contact surfaces; cleaned & sanitized			

Compliance Status		COS		R	
17	IN OUT	Proper disposition of returned, previously served, reconditioned & unsafe food			
Time/Temperature Control for Safety					
18	IN OUT N/A N/O	Proper cooking time & temperatures			
19	IN OUT N/A N/O	Proper reheating procedures for hot holding			
20	IN OUT N/A N/O	Proper cooling time and temperature			
21	IN OUT N/A N/O	Proper hot holding temperatures			
22	IN OUT N/A N/O	Proper cold holding temperatures			
23	IN OUT N/A N/O	Proper date marking and disposition			
24	IN OUT N/A N/O	Time as a Public Health Control; procedures & records			
Consumer Advisory					
25	IN OUT N/A	Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations					
26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances					
27	IN OUT N/A	Food additives: approved & properly used			
28	IN OUT N/A	Toxic substances properly identified, stored, & used			
Conformance with Approved Procedures					
29	IN OUT N/A	Compliance with variance/specialized process/HACCP			

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.

GOOD RETAIL PRACTICES

Compliance Status		COS		R	
Safe Food and Water					
30		Pasteurized eggs used where required			
31		Water & ice from approved source			
32		Variance obtained for specialized processing methods			
Food Temperature Control					
33		Proper cooling methods used; adequate equipment for temperature control			
34		Plant food properly cooked for hot holding			
35		Approved thawing methods used			
36		Thermometers provided & accurate			
Food Identification					
37		Food properly labeled; original container			
Prevention of Food Contamination					
38	X	Insects, rodents, & animals not present			
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					
43		In-use utensils: properly stored			
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					
47	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48		Warewashing facilities: installed, maintained, & used; test strips			
49		Non-food contact surfaces clean			
Physical Facilities					
50		Hot & cold water available; adequate pressure			
51	OK	Plumbing installed; proper backflow devices			
52		Sewage & waste water properly disposed			
53		Toilet facilities: properly constructed, supplied, & cleaned			
54		Garbage & refuse properly disposed; facilities maintained			
55	OK	Physical facilities installed, maintained, & clean			
56		Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature) [Signature] Date: 9/25/19

Inspector (Signature) _____ Follow-up: YES NO (Circle one) Follow-up Date: _____



Inspection Report

Delaware Division of Public Health
Health Systems Protection
417 Federal St., Dover, DE 19901

License/Permit # N 192 587
4621

Date 9/25/19

Establishment Abba India Grill Address 4621 Ogletown Station City/State Newark, DE Zip Code 19713 Telephone 3021273-2403

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	
	<u>The following items were corrected:</u>
<u>55</u>	<u>6-501.16c Map being air dried properly</u>
<u>51</u>	<u>5-202.14(P) Backflow prevention device is on 3-way spigot at mop sink</u>
<u>51</u>	<u>5-205.15c A new hose was installed by mop sink and is food grade OF</u>
	<u>The following items were not corrected:</u>
<u>38</u>	<u>6-501.11(PF) Front flies observed by dishwasher and food prep area. Roaches in various life cycle stages observed by dishwasher and walls by walk-in area. Note: An exterminator was contacted, and here on 9/23/19. (see report) Please provide report at next inspection.</u>
<u>16</u>	<u>4-601.11(PF) Dirty equipment and dishware at dishwasher.</u>
<u>2</u>	<u>2-102.12c No certified food protection manager on site. Provide proof of registration at the next inspection.</u>
<u>47</u>	<u>4-501.11c A Fan cover missing on Condense fan in walk in refrigerator. A new walk-in refriger is on order according to owner. 2) Water leaking on to bottom shelves of base mase refrigerator</u>
<u>38</u>	<u>6-202.15c Air gap under screen door in rear</u>

Person in Charge (Signature) x *Mama*

Date: 9/25/19

Inspector (Signature) NCC-EAST-097

Date: 9/25/19



Inspection Report

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Delaware Division of Public Health
Health Systems Protection
417 Federal St., Dover, DE 19901

License/Permit # N 192 387

Date 9/25/19

Establishment Adda India Grill Address 4621 Dgletown Station Rd. Newark DE City/State DE Zip Code 19713 Telephone 302 273 2403

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

These are additional items noted on this date:

16 4-60111 (P) Unclean dish ware and pots by dishwasher and 3 bay sink. Please clean.

2) Food debris on work table

3) Grease accumulating on side of stove

14 8-40411 (P) The restaurant is closed due to an imminent health hazard. Please contact an exterminator for treatment.

The following items must be completed prior to reopening:

- clean and sanitize food equipment
- Seal cracks and crevices in walls after vacuuming these areas
- Clean drains and treat
- Seal holes by door near attic
- Install door sweep on screen door properly
- Provide exterminator receipt

Contact the Health Dept at (302) 283-7110 prior to reopening.

Person in Charge (Signature)

[Signature]

Date:

9/25/19

Inspector (Signature)

NCC-211571-047

Date:

9/25/19