



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 <u>0</u>		Date <u>10/11/19</u>
		No. of Repeat Risk Factor/Intervention Violations <u>0</u>		Time In <u>1:45</u>
		Score (optional) <u>N/A</u>		Time Out <u>3:70</u>
Establishment <u>Asda India Grill</u>	Address <u>4621 Ogletown Station Rd, Newark, DE</u>	City/State <u>Newark, DE</u>	Zip Code <u>19713</u>	Telephone <u>302-273-2403</u>
License/Permit # <u>N142587</u>	Permit Holder <u>Orange Grill</u>	Purpose of Inspection <u>Follow up</u>	Est. Type <u>FE</u>	Risk Category <u>Med</u>

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		COS	R	Compliance Status		COS	R
Supervision							
1	IN OUT			17	IN OUT		
Person in charge present, demonstrates knowledge, and performs duties				Proper disposition of returned, previously served, reconditioned & unsafe food			
2	IN OUT N/A			Time/Temperature Control for Safety			
Certified Food Protection Manager				18	IN OUT N/A N/O		
				Proper cooking time & temperatures			
Employee Health							
3	IN OUT			19	IN OUT N/A N/O		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper reheating procedures for hot holding			
4	IN OUT			20	IN OUT N/A N/O		
Proper use of restriction and exclusion				Proper cooling time and temperature			
5	IN OUT			21	IN OUT N/A N/O		
Procedures for responding to vomiting and diarrheal events				Proper hot holding temperatures			
Good Hygienic Practices							
6	IN OUT N/O			22	IN OUT N/A N/O		
Proper eating, tasting, drinking, or tobacco use				Proper cold holding temperatures			
7	IN OUT N/O			23	IN OUT N/A N/O		
No discharge from eyes, nose, and mouth				Proper date marking and disposition			
Preventing Contamination by Hands							
8	IN OUT N/O			24	IN OUT N/A N/O		
Hands clean & properly washed				Time as a Public Health Control; procedures & records			
9	IN OUT N/A N/O			Consumer Advisory			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				25	IN OUT N/A		
10	IN OUT			Consumer advisory provided for raw/undercooked food			
Adequate handwashing sinks properly supplied and accessible				Highly Susceptible Populations			
Approved Source							
11	IN OUT			26	IN OUT N/A		
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered			
12	IN OUT N/A N/O			Food/Color Additives and Toxic Substances			
Food received at proper temperature				27	IN OUT N/A		
13	IN OUT			Food additives: approved & properly used			
Food in good condition, safe, & unadulterated				28	IN OUT N/A		
14	IN OUT N/A N/O			Toxic substances properly identified, stored, & used			
Required records available: shellstock tags, parasite destruction				Conformance with Approved Procedures			
Protection from Contamination							
15	IN OUT N/A N/O			29	IN OUT N/A		
Food separated and protected				Compliance with variance/specialized process/HACCP			
16	IN OUT N/A			<p>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.</p>			
Food-contact surfaces; cleaned & sanitized							

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		COS	R	Proper Use of Utensils		COS	R
30	Pasteurized eggs used where required			43	In-use utensils: properly stored		
31	Water & ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored & used		
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly		
34	Plant food properly cooked for hot holding			Utensils, Equipment and Vending			
35	Approved thawing methods used			47	OK Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
36	Thermometers provided & accurate			48	Warewashing facilities: installed, maintained, & used; test strips		
Food Identification							
37	Food properly labeled; original container			49	OK Non-food contact surfaces clean		
Prevention of Food Contamination							
38	OK Insects, rodents, & animals not present			Physical Facilities			
39	Contamination prevented during food preparation, storage & display			50	Hot & cold water available; adequate pressure		
40	Personal cleanliness			51	Plumbing installed; proper backflow devices		
41	Wiping cloths: properly used & stored			52	Sewage & waste water properly disposed		
42	Washing fruits & vegetables			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) _____ Date: 10/11/19

Inspector (Signature) NCC-FHSD-047 Follow-up: YES NO (Circle one) Follow-up Date: _____



Inspection Report

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Delaware Division of Public Health Health Systems Protection 417 Federal St., Dover, DE 19901		License/Permit # <u>N192587</u>	Date <u>10/11/19</u>
Establishment <u>Adda India Grill</u>	Address <u>4621 Dagshtown Stanton Rd.</u>	City/State <u>Newark, DE</u>	Zip Code <u>19713</u> Telephone <u>(302) 273-2408</u>

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	
	The following items were corrected:
38	6-501.111 (PE) " Drain flies and roaches not observed in dining area, kitchen, attic, nor restrooms. No evidence of vermin on the premises at this time
49	4-601.11c Pipes and drainage area at 3-bay sink are clean. Fryer and grill at cooking line are clean.
55	6-501.11c Holes are sealed in wall by pipes at cooking line. No holes observed by new walkin refrig area
47	4-501.11c A new walkin refrig was installed. Temperature check of $\leq 41^{\circ}\text{F}$ in refrig and $\leq 0^{\circ}\text{F}$ in walkin freezer.
	Note: The roof was repaired recently due to a leak by the ventilation hood, where most of the cooling line equipment is. The hood belt was replaced today. The fire specialist has given approval for use of the above large hood. The small hood is in good repair.
	The business may reopen as of this date.

Person in Charge (Signature)	Date: <u>10/11/19</u>
Inspector (Signature) <u>NCC-EHS II-047</u>	Date: <u>10/11/19</u>