



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

Page 1 of 3

Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901		No. of Risk Factor/Intervention Violations	8	Date	7/25/19
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	9:00
		Score (optional)	100	Time Out	10:30
Establishment	Address	City/State	Zip Code	Telephone	
Polenta Yum Nam	59 E. Main St	Newark, DE	19711	874-1998	
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category	
Change of Ownership	Tyler Wong	Phone St. Inspection	TA	Not	

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

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

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

IN	OUT	N/A	N/O	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	X				
Proper cooling methods used; adequate equipment for temperature control					
34					
Plant food properly cooked for hot holding					
35					
Approved thawing methods used					
36	X				
Thermometers provided & accurate					
Food Identification					
37					
Food properly labeled; original container					
Prevention of Food Contamination					
38					
Insects, rodents, & animals not present					
39	X				
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	X				
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	X				
Warewashing facilities: installed, maintained, & used; test strips					
49	X				
Non-food contact surfaces clean					
Physical Facilities					
50					
Hot & cold water available; adequate pressure					
51					
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	X				
Physical facilities installed, maintained, & clean					
56					
Adequate ventilation & lighting; designated areas used					

Person in Charge (Signature) *[Signature]*

Date: 7/25/19

Inspector (Signature) *[Signature]*

Follow-up: YES NO (Circle one) Follow-up Date: 7/26/19



Inspection Report

Page 2 of 3

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

License/Permit #

Change of ownership

Date

7/25/19

Establishment

Catered (unlabeled)

Address

57 E. Main St

City/State

Newark, DE 7 CH

Zip Code

19711

Telephone

894-1998

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

This establishment is closed and operator must stop all establishment operations until the following violations and tasks are completed and corrected listed on page 3. Inspector will complete inspection on 7/26/19 to reopen establishment being that all violations on page 3 are corrected.

Person in Charge (Signature)

[Signature]

Date:

7/25/19

Inspector (Signature)

MMC EHS II 048

Date:

7/25/19



Inspection Report

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

License/Permit #

Date 7/25/19

Establishment Colerbat 400 K&N

Address 39 E. Main St

City/State Wilmington, DE

Zip Code 19711

Telephone 814-211-1998

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

The following violations must be corrected/completed:
violations:

- 2 2-201.12 C: NO certified food protection manager
- 3 2-201.11 (P): NO employee health forms available
- 10 5-205.11 (PE): Hand wash sink by front desk had lint pad inside bowl
- 15 3-302.11 (P): Raw eggs and chicken stored above RTE foods and raw beef and pork.
- 16 3-304.11 (P): Tawed knives stored between tables
- 18 4-607.11 (D): Slicer machine found not cleaned with mold and mildew buildup
- 23 3-501.17 (PE): NO date markings found on cooked food products.
- 33 3-501.15 (PE): Observed improper cooling methods to cool cooked foods, by using deep pans.
- 48 4-302.14 (PE): NO test strip available.
- 36 4-204.112 C: NO internal thermometers inside all cooling and reheating units.
- 39 3-305.11 C: Observed potatoes on floor and radish on floor inside walk-in refrigerator
- 43 3-304.14 C: NO scraps with handle inside flour bin and rice bin.
- 47 4-101.14 C: Flaxel cardboard used on shelving
- 49 4-601.11 C: Observed layers of grease build up behind stove and burner.
- 55 6-501.12 C: Floors throughout establishment not cleaned and shiny.
- 6-501.11 C: Ceiling tiles found not in good repair

Task:

- Establishment must be cleaned and decontaminated
- All equipment not being used or broken must be removed
- Dry storage areas must be organized by category
Example: Paper products on one shelf and ingredients and
can foods on one shelf.

Person in Charge (Signature)

[Signature]

Date:

7/25/19

Inspector (Signature)

NOO EHS II 0418

Date:

7/25/19