



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).

ME

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: 14	Date: 3/25/19
		No. of Repeat Risk Factor/Intervention Violations: 0	Time In: 12:45
		Score (optional): NA	Time Out: 4:00
Establishment: Hong Kong Chinese Buffet	Address: 1A Penn Mart Center	City/State: New Castle, DE	Zip Code: 19720
Telephone: 322-9150	License/Permit #: N982420 / Exp. 6/1/17	Permit Holder: Yung Chu Chan	Purpose of Inspection: Routine
Est. Type: Fe	Risk Category: Med		

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	X	Food properly labeled; original container			
Prevention of Food Contamination					
38	X	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		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	X	Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature): *[Signature]* Date: 3/25/19

Inspector (Signature): NCC-CHSD-046

Follow-up: YES NO (Circle one) Follow-up Date: TBD



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Food Establishment Inspection Report

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

License/Permit # N982420/exp 6/1/17

Date 3/25/19

Establishment Heng Kong Chinese Buffet Address A Penn Mart Center City/State New Castle, DE Zip Code 19720 Telephone 322-9150

TEMPERATURE OBSERVATIONS

Table with 6 columns: Item/Location, Temp, Item/Location, Temp, Item/Location, Temp. Handwritten entries include Pork meat (46°F), Chicken Meat (46°F), and Shrimp (46°F).

OBSERVATION AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below or as stated in Section 8-405.11 of the Food Code

Table with 2 columns: Item Number, Description. Contains 10 numbered observations regarding food temperatures, hand washing, and kitchen hygiene.

Person in Charge (Signature)

Date: 3/25/19

Inspector (Signature)

10CC-EHSII-046

Date: 3/25/19



Inspection Report

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

License/Permit # N982420 exp. 6/1/17

Date 3/25/19

Establishment Hong Kong Chinese

Address 1A Penn Mart Center

City/State New Castle, De

Zip Code 19720

Telephone 322-9150

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	
23	3-501.17 (PF) Food items inside all refrigeration units were found not date marked. Please discard after 7 days.
28	7-207.11 (P) Chemical bottles were found improperly stored on food prep table and shelves.
38	6-501.111 (PF) Saturation of fruit flies were observed inside food prep sink. Rodent droppings were observed throughout the entire food establishment. Droppings were found on top of food prep table, on top of the bain marie, on top of can products, inside bins of flour, salt, sugar and rice bins. Droppings were also observed inside ^{ext} wok cooking container, underneath dry storage rack, under 3 compartment sink.
15	3-302.11 (P) Observed all food items inside the refrigeration units uncovered.
28	7-202.12 (P) Inspector was unable to verified current pest control services.
	8-301.11 (PF) Food establishment have not paid food permit since June 2017.
2	2-201.12 C No certified food protection manager on site.
37	3-302.12 C Food product removed from original container without any label.
38	6-202.15 C Back door was found with an open gap on the bottom. Front door was left open during the entire inspection.
	6-202.13 C Fly strip was found on top of food prep table.

Person in Charge (Signature)

Date: 3/25/19

Inspector (Signature) NCC-EAS II-046

Date: 3/25/19



Inspection Report

Delaware Division of Public Health Health Systems Protection 417 Federal St., Dover, DE 19901		License/Permit # <u>982420/exp. 6/1/17</u>	Date <u>3/25/19</u>
Establishment <u>Hong Kong Chinese</u>	Address <u>1A Penn Mart Center</u>	City/State <u>New Castle, DE</u>	Zip Code <u>19720</u> Telephone <u>322-9150</u>

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Description
39	3-305.11 C Food product boxes and buckets were found stored directly on floor inside walk in refrigerator and walk in freezer.
43	3-304.12 C Observed scoop with no handle inside all food containers bags and bins.
47	4-501.11 C Walking refrigerator was found at 50°F inside not working properly. True refrigerator 2 door reach in was found not in working conditions.
49	4-601.11 C Inspector observed mold/mildew ^{LDH} inside on walls and ceiling of walk in refrigerator.
55	6-501.12 C Walls, floor and ceiling were found not cleaned with accumulation of food debris, grease and trash.
55	6-501.11 C Ceiling is missing multiple ceiling tiles.
56	6-303.11 C Light bulbs under the hood not working.
8-404.11	(P) Due to Imminent Health Hazard and Gross unsanitary of the entire kitchen area. Presence of rodent droppings throughout entire eatery, on top of prep tables, cooking equipment, dry storage area, ware washing area. Food Establishment must ^{LDH} cease operations. Food establishment needs to establish contract with pest control services. Food establishment needs to be service at a minimum frequency of two times per month. Pest Control company needs to conduct an entry point assessment and work with owner to sealed entry points.

Person in Charge (Signature)	Date: <u>3/25/19</u>
Inspector (Signature) <u>NCC-GHS II-046</u>	Date: <u>3/25/19</u>



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Health Systems Protection
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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

Note:

Prior to re-open food establishment needs to be clean top to bottom. All food preparation tables and shelves needs to be cleaned and sanitized. Floor under kitchen equipment needs to be scrape, clean and sanitized. Wall behind cooking equipment needs to be clean. Dry storage shelves needs to be clean and sanitized. All food product bins needs to be clean and sanitized. Mold from walk in refrigerator needs to be clean. Walk in refrigerator needs to be serviced and internal temperature needs to be below 41°F.

- Food Permit needs to be paid prior to re-open. Please contact central billing at 302-744-4548.
- Contact Health Department for re-inspection to re-open food establishment. 302-283-7110.

Person in Charge (Signature)

[Handwritten Signature]

Date:

3/25/19

Inspector (Signature)

NCC-EHSD-046

Date:

3/25/19