



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>1</u>	Date <u>3/28/19</u>
		No. of Repeat Risk Factor/Intervention Violations <u>1</u>	Time In <u>10:00</u>
		Score (optional) <u>NA</u>	Time Out <u>12:45</u>
Establishment <u>Hong Kong Chinese Buffet</u>	Address <u>1A Penn Mart Center</u>	City/State <u>New Castle, De</u>	Zip Code <u>19720</u>
License/Permit # <u>N982420</u>	Permit Holder <u>Yung Chu Chan</u>	Purpose of Inspection <u>Follow up</u>	Risk Category <u>Med</u>
		Est. Type <u>FE</u>	Telephone <u>322-9150</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. COS=corrected on-site during inspection. R=repeat violation.

Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Time/Temperature Control for Safety			
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 <u>OUT</u> N/A Certified Food Protection Manager			Consumer Advisory			
Employee Health				Highly Susceptible Populations			
3	IN OUT Management, food employee and conditional employee; knowledge, responsibilities and reporting			26	IN OUT N/A Pasteurized foods used; prohibited foods not offered		
4	IN OUT Proper use of restriction and exclusion			Food/Color Additives and Toxic Substances			
5	IN OUT Procedures for responding to vomiting and diarrheal events			27	IN OUT N/A Food additives: approved & properly used		
Good Hygienic Practices				Conformance with Approved Procedures			
6	IN OUT N/O Proper eating, tasting, drinking, or tobacco use			28	IN <u>OUT</u> N/A Toxic substances properly identified, stored, & used		
7	IN OUT N/O No discharge from eyes, nose, and mouth			Compliance with Approved Procedures			
Preventing Contamination by Hands				29	IN OUT N/A Compliance with variance/specialized process/HACCP		
8	IN <u>OUT</u> N/O Hands clean & properly washed			<div style="border: 1px solid black; padding: 5px;"> <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> </div>			
9	IN <u>OUT</u> N/A N/O No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed						
10	IN <u>OUT</u> 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 <u>OUT</u> N/A N/O Food separated and protected						
16	IN <u>OUT</u> N/A 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.

		COS	R			COS	R
Safe Food and Water				Proper Use of Utensils			
30	Pasteurized eggs used where required			43	X 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				46	Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending			
34	Plant food properly cooked for hot holding			47	X Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
35	Approved thawing methods used			48	Warewashing facilities: installed, maintained, & used; test strips		
36	Thermometers provided & accurate			49	C Non-food contact surfaces clean		
Food Identification				Physical Facilities			
37	X Food properly labeled; original container			50	Hot & cold water available; adequate pressure		
Prevention of Food Contamination				51	Plumbing installed; proper backflow devices		
38	X Insects, rodents, & animals not present		X	52	Sewage & waste water properly disposed		
39	C Contamination prevented during food preparation, storage & display			53	Toilet facilities: properly constructed, supplied, & cleaned		
40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained		
41	Wiping cloths: properly used & stored			55	C Physical facilities installed, maintained, & clean		
42	Washing fruits & vegetables			56	X Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) _____ Date: 3/28/19

Inspector (Signature) NJC-EHSI-046 Follow-up: YES NO (Circle one) Follow-up Date: 4/5/19



Inspection Report

Delaware Division of Public Health
Community Environmental Health Services
417 Federal St, Dover DE 19901

License/Permit # 1982420

Date 3/28/19

Establishment Hong Kong Chinese Buffet Address 1A Penn Mart Center City/State New Castle, DE Zip Code 19720 Telephone 322-9150

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Description
	The following violations have been corrected:
22	3-501.16 (P) All TCS food items were found with temperature below 41°F in bain marie and walk in refrigerator.
8	2-301.14 (P) Did not hand washing, there was no food preparation at the moment of inspection.
9	3-301.11 (P) Did not observed bare hand contact from owner. Owner have disposable gloves available now to handle any ready to eat food items.
10	5-202.12 (PF) Hot water is now available at main kitchen hand wash sink.
10	6-301.12 (PF) Paper towel is now available at all hand sinks in food establishment.
10	6-301.11 (PF) Soap (hand) is now available at all hand sinks in food establishment.
15	3-302.11 (P) Did not observed cross contamination inside bain marie or walk in refrigerator.
16	4-702.11 (PF) Kitchen utensils have been cleaned and sanitized. Sanitizing bucket with cloth inside is now available to be used.
16	4-601.11 (PF) Rice cookers, cooking wok have been cleaned and sanitized.
23	3-501.17 (PF) Food items inside walk in and bain marie were properly date marked.
28	7-201.11 (P) Chemical bottles were removed from food prep table and shelves.
15	3-302.11 (P) Food items inside the refrigeration units were found covered with plastic.
28	7-202.12 (P) Food establishment just signed contract with APM (Advanced Pest Management) on 3/1/2019.

Person in Charge (Signature) [Signature]

Date 3/28/19

Inspector (Signature) NCC-EHSEI-046

Date 3/28/19



Inspection Report

Delaware Division of Public Health
Community Environmental Health Services
417 Federal St, Dover DE 19901

License/Permit # N982420

Date 3/28/19

Establishment Hung Kong Chinese Address 1A Penn Mart Center City/State New Castle, DE Zip Code 19720 Telephone 322-9150

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Description
	8-301.11 (PF) Food Establishment have paid their permit and ^{LDH} now current is up to date.
38	6-202.13 C Fly strip was removed from top of food prep table.
39	3-305.11 C All food product boxes and buckets are now stored inside walk in freezer/refrigerator a least 6" inches of the floor.
47	4-501.11 C Walking refrigerator is now working and inside temperature was 38°F.
49	4-601.11 C Mold/Mildew have been cleaned from walls and ceiling of walkin refrigerator.
55	6-501.12 C Walls, floor and ceiling were found much cleaner with no accumulation of food debris and trash.
55	6-501.11 C Ceiling tiles missing were replaced.
The following violations still needs to be address:	
38	6-501.111 (PF) Inspector observed fruit flies on top shelf by main food prep area. - Bottom shelf of dry storage have accumulation of rodent droppings. (RS)
2	2-201.12 C No Certified Food Protection Manager on site
37	3-302.12 C All working containers with food inside that is not an original container needs to be labeled.
38	6-202.15 C Back door still have an open gap and light is coming through.
43	3-304.12 C Inspector observed scoop with no handle inside rice cooker.
47	4-501.11 C True refrigerator and steam table are not in working conditions. Need to be repair.

Person in Charge (Signature)

Date 3/28/19

Inspector (Signature) NCC-EHSTI-046

Date 3/28/19



Inspection Report

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

License/Permit # N982420

Date 3/28/19

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	
56	6-303.11 (Light bulbs under the hood not working.
	Note:
	8-601.10 (A re-inspection fee has been assessed due to regulatory authority deeming re-inspection to confirm compliance with DE Food Code.
	Health Department conducted follow up inspection of Hong Kong Chinese Buffet on 3/28/19. Facility was closed on 3/25/19 due to a pest infestation and gross unsanitary conditions. Upon inspection, inspector was able to confirmed that all the areas have been properly cleaned and sanitized. Food establishment have an active contract with a certified Pest Control company. Food Permit have been paid in Central Billing. All requirements requested by the Health department have been met. Food establishment is approved to reopen and fully operate.
	* Re-inspection will be on 4/5/2019
	* The following documents were handed to owner:
	- Cleaning procedure for vomit or diarrheal events.
	- Employee Health Form
	- CFPM site
	- Inspection sign.

Person in Charge (Signature)

Date: 3/28/19

Inspector (Signature) NCC-EH5JI-046

Date: 3/28/19