



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 2

| | | | | | |
|---|--|--|--|------------------------------|--|
| 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>11/25/19</u> | |
| | | No. of Repeat Risk Factor/Intervention Violations <u>0</u> | | Time In <u>3:00</u> | |
| Establishment <u>Ming Garden</u> | | Address <u>4138 Stanton Highway Newark, DE</u> | | City/State <u>Newark, DE</u> | |
| License/Permit # <u>NA2599149 9/1/20</u> | | Permit Holder <u>Yang Tu, Wheli Zhou</u> | | Telephone <u>304-2599</u> | |
| Purpose of Inspection <u>Follow-up</u> | | Zip Code <u>19713</u> | | Risk Category <u>Med</u> | |
| Est. Type <u>FF</u> | | Score (optional) <u>N/A</u> | | Time Out <u>3:40</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 | |
|--|----------------|---|--|---|--|
| 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

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.

| 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 | | 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 | | 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 | | 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 | | Physical facilities installed, maintained, & clean | | | |
| 56 | | Adequate ventilation & lighting; designated areas used | | | |

| | |
|---|---|
| Person in Charge (Signature) <u>Yang Tu</u> | Date: <u>11/25/19</u> |
| Inspector (Signature) <u>NAC EHS IT DHS</u> | Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> (Circle one) Follow-up Date: |



Inspection Report

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

License/Permit # W142529/6m 9/1/20

Date 11/25/19

Establishment Ming Garden

Address 4138 Stanton Children Rd Newark, DE

City/State

Zip Code 19713

Telephone 369-2839

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

The Following Violations have been corrected:

- 22 3-501.14 (C): All food products inside reach-in freezer and bain marie temped to 41° or lower
- 8 2-301.12 (C): Both cooks have been educated to use soap when washing hands
- 2-301.14 (C): Both cooks educated to wash hands between tasks.
- 9 3-301.11 (C): Cook has been educated to wear gloves after washing hands with soap when handling RTE foods.
- 10 6-301.12 (C): Paper towel found at hand sink on cooking line.
- 6-301.11 (C): Soap available at hand sink on cooking line.
- 5-205.11 (C): Hand sink on cooking line found accessible.
- 15 3-307.11 (C): No cross contamination found inside walk-in refrigerator.
- 3-304.11 (C): No utensils found inside bain marie or between prep tables
- 16 4-601.11 (C): Meat slicer found clean and free of excessed debris.
- 17 3-701.11 (C): No mold found on food products inside bain marie.
- 23 3-501.17 (C): Date markings found on all prepared food products inside walk-in refrigerator and reach-in refrigerator.
- 38 6-501.111 (C): Inspector reviewed pest control report dated 11/22/19. No rodent droppings found throughout kitchen.
- 48 4-302.14 (C): Test strips available in establishment.
- 8-404.11 (C): Establishment has completed a deep clean throughout kitchen, dry storage, prep area, and wearwashing area.

* Due to the completion of a deep clean and correction of all major violations this establishment may be reopened on this date 11/25/19

Person in Charge (Signature)

Yang Yu

Date: 11/25/19

Inspector (Signature)

NAC ENS II OHS

Date: 11/25/19.