



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		Date
		No. of Repeat Risk Factor/Intervention Violations		Time In
Establishment		Address		City/State
License/Permit #		Permit Holder		Purpose of Inspection
Zip Code		Est. Type		Risk Category
Telephone				

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status				COS		R	
Supervision				COS		R	
1	IN	OUT	Person in charge present, demonstrates knowledge, and performs duties				
2	IN	OUT	N/A	Certified Food Protection Manager			
Employee Health				COS		R	
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				COS		R	
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				COS		R	
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				COS		R	
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				COS		R	
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				COS		R	
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				COS		R	
25	IN	OUT	N/A		Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				COS		R	
26	IN	OUT	N/A		Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				COS		R	
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				COS		R	
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

Safe Food and Water				COS		R	
30			Pasteurized eggs used where required				
31			Water & ice from approved source				
32			Variance obtained for specialized processing methods				
Food Temperature Control				COS		R	
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				COS		R	
37			Food properly labeled; original container				
Prevention of Food Contamination				COS		R	
38	OX		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				COS		R	
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				COS		R	
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				COS		R	
50			Hot & cold water available; adequate pressure				
51	X		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) <i>[Signature]</i>	Date: <u>4/18/19</u>
Inspector (Signature) <u>NCC-EHST-047</u>	Follow-up: <u>YES</u> NO (Circle one) Follow-up Date:



Inspection Report

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

License/Permit #
N983004

Date 4/1/19

Establishment
Ming Kitchen

Address
17 Salem Village Sq

City/State
Newark, DE

Zip Code
19713

Telephone
(302) 292-8889

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Description
	The following items were corrected:
22	3-501.16 (P) No food being prepared at this time
23	3-501.17 (PE) All precooked food is date marked in walk-in coolers
49	4-601.11c Fryers are clean.
38	6-501.112c No evidence of vermin on the premises at this time
38	6-502.15c Door sweep has been installed on rear exit outer door. Please seal ceiling holes as per recommendations
	The following violations must be corrected by tomorrow: 4/2/19:
28	7-202.12 (PE) 'Raid' ant and roach spray observed under 3-bay sink. Only a certified pest control operator may apply pesticides inside or outside the building. Please remove above can. from the premises.
31	5-205.15 (P) Faucet fixture and pipe are disconnected at the handwash sink. Please repair this handwash sink
	The restaurant may reopen today
	A reinspection will be done tomorrow - 4/2/19

Person in Charge (Signature) [Signature]

Date 4/2/19

Inspector (Signature) NCC-EAST-647

Date 4/2/19