



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

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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>7</u>		Date <u>6/17/19</u>
		No. of Repeat Risk Factor/Intervention Violations <u>0</u>		Time In <u>1:40</u>
		Score (optional) <u>NA</u>		Time Out <u>4:20</u>
Establishment <u>New York Fried Chicken</u>	Address <u>3060 New Castle Ave</u>	City/State <u>New Castle, De</u>	Zip Code <u>19720</u>	Telephone <u>656-1161</u>
License/Permit # <u>N130245/exp. 1/1/20</u>	Permit Holder <u>Mahmond Abdel Karim</u>	Purpose of Inspection <u>Routine</u>	Est. Type <u>FE</u>	Risk Category <u>Med</u>

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		Compliance Status			
IN	OUT	IN	OUT		
Supervision					
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
1	Person in charge present, demonstrates knowledge, and performs duties	17	Proper disposition of returned, previously served, conditioned & unsafe food		
<input checked="" type="radio"/>	<input type="radio"/>	Time/Temperature Control for Safety			
2	Certified Food Protection Manager	18	Proper cooking time & temperatures		
Employee Health					
<input checked="" type="radio"/>	<input type="radio"/>	19	Proper reheating procedures for hot holding		
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	20	Proper cooling time and temperature		
<input checked="" type="radio"/>	<input type="radio"/>	21	Proper hot holding temperatures		
4	Proper use of restriction and exclusion	22	Proper cold holding temperatures		
<input checked="" type="radio"/>	<input type="radio"/>	23	Proper date marking and disposition		
5	Procedures for responding to vomiting and diarrheal events	24	Time as a Public Health Control; procedures & records		
Good Hygienic Practices					
<input checked="" type="radio"/>	<input type="radio"/>	Consumer Advisory			
6	Proper eating, tasting, drinking, or tobacco use	25	Consumer advisory provided for raw/undercooked food		
<input checked="" type="radio"/>	<input type="radio"/>	Highly Susceptible Populations			
7	No discharge from eyes, nose, and mouth	26	Pasteurized foods used; prohibited foods not offered		
Preventing Contamination by Hands					
<input checked="" type="radio"/>	<input type="radio"/>	Food/Color Additives and Toxic Substances			
8	Hands clean & properly washed	27	Food additives: approved & properly used		
<input checked="" type="radio"/>	<input type="radio"/>	28	Toxic substances properly identified, stored, & used		
9	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	Conformance with Approved Procedures			
<input checked="" type="radio"/>	<input type="radio"/>	29	Compliance with variance/specialized process/HACCP		
10	Adequate handwashing sinks properly supplied and accessible	<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>			
Approved Source					
<input checked="" type="radio"/>	<input type="radio"/>			GOOD RETAIL PRACTICES	
11	Food obtained from approved source			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.	
<input checked="" type="radio"/>	<input type="radio"/>	Mark "X" in box if numbered item is not in compliance			
12	Food received at proper temperature	Mark "X" in appropriate box for COS and/or R			
<input checked="" type="radio"/>	<input type="radio"/>	COS=corrected on-site during inspection			
13	Food in good condition; safe, & unadulterated	R=repeat violation			
<input checked="" type="radio"/>	<input type="radio"/>				
14	Required records available: shellstock tags, parasite destruction				
Protection from Contamination					
<input checked="" type="radio"/>	<input type="radio"/>				
15	Food separated and protected				
<input checked="" type="radio"/>	<input type="radio"/>				
16	Food-contact surfaces; cleaned & sanitized				

Safe Food and Water		Proper Use of Utensils	
IN	OUT	IN	OUT
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
30	Pasteurized eggs used where required	43	In-use utensils: properly stored
<input checked="" type="radio"/>	<input type="radio"/>	44	Utensils, equipment & linens: properly stored, dried, & handled
31	Water & ice from approved source	45	Single-use/single-service articles: properly stored & used
<input checked="" type="radio"/>	<input type="radio"/>	46	Gloves used properly
32	Variance obtained for specialized processing methods	Utensils, Equipment and Vending	
Food Temperature Control			
<input checked="" type="radio"/>	<input type="radio"/>	47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used
33	Proper cooling methods used; adequate equipment for temperature control	48	Warewashing facilities: installed, maintained, & used; test strips
<input checked="" type="radio"/>	<input type="radio"/>	49	Non-food contact surfaces clean
34	Plant food properly cooked for hot holding	Physical Facilities	
<input checked="" type="radio"/>	<input type="radio"/>	50	Hot & cold water available; adequate pressure
35	Approved thawing methods used	51	Plumbing installed; proper backflow devices
<input checked="" type="radio"/>	<input type="radio"/>	52	Sewage & waste water properly disposed
36	Thermometers provided & accurate	53	Toilet facilities: properly constructed, supplied, & cleaned
Food Identification			
<input checked="" type="radio"/>	<input type="radio"/>	54	Garbage & refuse properly disposed, facilities maintained
37	Food properly labeled; original container	55	Physical facilities installed, maintained, & clean
Prevention of Food Contamination			
<input checked="" type="radio"/>	<input type="radio"/>	56	Adequate ventilation & lighting; designated areas used
38	Insects, rodents, & animals not present		
<input checked="" type="radio"/>	<input type="radio"/>		
39	Contamination prevented during food preparation, storage & display		
<input checked="" type="radio"/>	<input type="radio"/>		
40	Personal cleanliness		
<input checked="" type="radio"/>	<input type="radio"/>		
41	Wiping cloths: properly used & stored		
<input checked="" type="radio"/>	<input type="radio"/>		
42	Washing fruits & vegetables		

Person in Charge (Signature) hosny shakr Date: 6/17/19

Inspector (Signature) NCC-EHSP-046 Follow-up: YES NO (Circle one) Follow-up Date: 8/10



Food Establishment Inspection Report

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

License/Permit # N130245/exp. 11/20

Date 6/17/19

Establishment
New York Fried Chicken

Address
3050 New Castle Ave

City/State
New Castle, DE

Zip Code
19720

Telephone
656-1161

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Fried potatoes by cooking line table.	94°F				
Chicken cut up pieces inside walk in box.	54°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

Item Number	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
21	3-501.16 (P) Food item listed above was found below 135°F. Product was discard by owner. (10)
22	3-501.16 (P) Chicken pieces inside walk in box were found over 41°F.
8	2-301.15 (PF) Observed employee washing/rinsing hands at food prep sink.
9	3-301.11 (P) Observed employee touching with bare hand a ready to eat (to-go) order. (10) product was discard and order re-made.
23	3-501.17 (PF) Observed multiple food items inside refrigeration units and inside hot case with no date marked.
38	6-501.111 (PF) - Observed saturation of flies through out food establishment. Observed rodent dropping underneath hot display case, by hand wash sink, underneath soda machines, behind refrigerator/freezer in dry storage area, by stairway on equipment and on floor.
10	5-205.11 (PF) Hand wash station was block with chair and paper products.
38	6-202.15 (C) Back screen door have open gap on bottom and sides allowing pest entry.

Person in Charge (Signature) hosny shokry

Date: 6/17/19

Inspector (Signature) NCC-EHSEI-046

Date: 6/17/19



Inspection Report

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

License/Permit # N130245/exp. 1/1/20

Date 6/17/19

Establishment New York Fried Chicken

Address 3060 New Castle Ave

City/State New Castle, DE

Zip Code 19720

Telephone 656-1161

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Description
38	6-202.13 C Observed fly strips right over food prep table and glue traps by hand sink.
39	3-305.11 C Observed food product boxes stored directly on floor.
41	3-304.14 C No wiping cloth held in a chemical sanitizer solution available for cleaning.
43	3-304.12 C Observed scoop with no handle inside rice container and scoop handle in contact with flour.
28	7-202.12 P Observed Pest Chemical not approved for commercial kitchen inside food establishment.
43	3-304.12 C Observed knife stored between bain marie and freezer.
51	5-205.15 C Observed plumbing leak underneath 3 compartment sink.
55	6-501.114 C Observed accumulation of litter, un used equipment and trash inside food establishment in dry storage area.
47	4-501.11 C Observed walk in box door with an open gap on bottom.
55	6-501.11 C Floor, walls and ceiling were found with holes and not in good repair.

Person in Charge (Signature) hosny shakya
Inspector (Signature) NCC-EHSII-046

Date: 6/17/19
Date: 6/17/19



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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number 8-404.11 **Ⓟ** Closure due to imminent health hazard, and gross insanitary conditions. Inspector observed rodent droppings in multiple areas in food establishment including the table where the hot meat display case is located. Inspector observed multiple holes and possible entry points for pest. Food debris and grease accumulation behind the cook line, underneath equipment and behind refrigeration units and dry storage area.

Note:
 To re-open food establishment, a full inspection and pest entry assessment needs to be performed by Pest Control Company. New York Fried Chicken have an active pest control contract with "Viking Pest Control". Floor and wall needs to be clean behind and under all kitchen equipment. Sanitized all cleaned areas. Management and Pest Control company need to work together to seal all entry points.

Contact Health Department for re-inspection.

Person in Charge (Signature) *Hosny Stokk

Date: 6/17/19

Inspector (Signature) NCC-EH571-046

Date: 6/17/19