



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).

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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>8/15/19</u>
		No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>10:30</u>
		Score (optional) <u>N/A</u>	Time Out <u>11:15</u>
Establishment <u>Panda Chinese</u>	Address <u>112 Fox Road Dr.</u>	City/State <u>Wilmington, DE</u>	Zip Code <u>19701</u>
License/Permit # <u>NO880033 exp: 12/1/19</u>	Permit Holder <u>Jen Muncher</u>	Purpose of Inspection <u>Complaint</u>	Telephone <u>3021832-1685</u>
		Est. Type <u>FE</u>	Risk Category <u>MAJ</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	Item	Description	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 Hygiene 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	Item	Description	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			
Compliance 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	Item	Description	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 Ware				
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) Jen Muncher Date: 8/15/19

Inspector (Signature) NCC-E 1511-047 Follow-up: YES NO (Circle one) Follow-up Date:



Inspection Report

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

License/Permit #
NO 017023

Date 8/5/19

Establishment
Kind Chinese Restaurant

Address
112 Foxford Dr

City/State
Newark, DE

Zip Code
19701

Telephone
302.1132.1688

OBSERVATIONS AND CORRECTIVE ACTIONS

Item
Number

In response to a Complaint received -
TNO - 20190730 - 00263 about 'Complainant reports there is no glove use, concerned that raw chicken is handled without gloves. There is often cross-contamination between RTE foods and money.'
A complaint investigation was done on this date.
I went to the restaurant and met with the manager Vicky Zhu and Zu Yi Zhu about the complaint.
The cook and server at the counter use utensils (spoons and tongs) to handle cooked egg rolls and other foods, after cooking.
Observed employee handling money and then handled food equipment. His hands were not in direct contact with the food. He used tongs to open bags for egg rolls and put the egg rolls in a bag with the tongs. The other cook used a spoon when handling cooked foods.
Educated manager about hand washing procedures and when to wash hands.
Gloves are not needed when handling raw chicken. Advised manager about hand washing after handling raw meat and to use utensils when handling raw meat.

Person in Charge (Signature) [Signature]

Date: 8/5/19

Inspector (Signature) NCC-ELLSA-047

Date: 8/5/19



DELAWARE HEALTH AND SOCIAL SERVICES
Division of Public Health

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175

Food Establishment Inspection Report

Page 1 of 3

Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901		No. of Risk Factor/Intervention Violations	5	Date	8/15/19
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:00
		Score (optional)	N/A	Time Out	1:00
Establishment	Address	City/State	Zip Code	Telephone	
Hande Chinese Rest	112 Fox Hunt Dr.	Georgetown, DE	19701 (302) 832-1688		
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category	
NO 88023/199	Jan Munchen	Routine	FE	Med	

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

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R
Supervision			
1 IN	Person in charge present, demonstrates knowledge, and performs duties		
2 IN	Certified Food Protection Manager		
Employee Health			
3 IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4 IN	Proper use of restriction and exclusion		
6 IN	Procedures for responding to vomiting and diarrheal events		
Good Hygiene Practices			
8 IN	Proper eating, tasting, drinking, or tobacco use		
7 IN	No discharge from eyes, nose, and mouth		
Prevention of Contamination by Hands			
8 IN	Hands clean & properly washed		
9 IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10 IN	Adequate handwashing sinks properly supplied and accessible		
Approved Source			
11 IN	Food obtained from approved source		
12 IN	Food received at proper temperature		
13 IN	Food in good condition, safe, & unadulterated		
14 IN	Required records available: shellstock tags, parasite destruction		
Protection from Contamination			
16 IN	Food separated and protected		
16 IN	Food-contact surfaces, cleaned & sanitized		

Compliance Status		COS	R
17 IN	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety			
18 IN	Proper cooking time & temperatures		
19 IN	Proper reheating procedures for hot holding		
20 IN	Proper cooling time and temperature		
21 IN	Proper hot holding temperatures		
22 IN	Proper cold holding temperatures		
23 IN	Proper date marking and disposition		
24 IN	Time as a Public Health Control; procedures & records		
Consumer Advisory			
25 IN	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations			
26 IN	Pasteurized foods used; prohibited foods not offered		
Food Color Additives and Toxic Substances			
27 IN	Food additives: approved & properly used		
28 IN	Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures			
29 IN	Compliance with variance/specialized process/HACCP		

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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		X
42	Washing fruits & vegetables		

		COS	R
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 Warewashing			
47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	X	
48	Warewashing facilities: installed, maintained, & used; test strips	X	
49	Non-food contact surfaces clean	X	
Physical Facilities			
50	Hot & cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices	X	
52	Sewage & waste water properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained	X	
55	Physical facilities installed, maintained, & clean	X	
56	Adequate ventilation & lighting; designated areas used	X	

Person in Charge (Signature) JHW MEN JHW

Date: 8/15/19
to be returned

Inspector (Signature) NCC-EHSA-047

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



DELAWARE HEALTH AND SOCIAL SERVICES
Division of Public Health

Inspection Report

Page 2 of 3

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

License/Permit #
N 058623

Date 5/5/19

Establishment
Panda Chinese Rest.

Address
112 Foxhound Dr.

City/State
Bear, DE

Zip Code
19701

Telephone
302-832-1688

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	
	The restaurant is closed! The food establishment is closed due to gross unsanitary conditions. Documentation of pest control services shall be provided prior to opening.
38	6-501.111 (2)(b) Many drain flies and few house flies by drains under 3-bay sink and by mop sink area.
15	3-302.11 (1)(b) Raw chicken sliced by cooked noodles in walk in refrigerator 2) Dirty bowl of wontons sliced on top of tray of food in hot water refrigerator. Above wontons - voluntarily discarded. 3) Dirty bowl of raw chicken kept on top of raw onion in above hot water refrigerator.
23	3-501.17 (2)(f) No date marking (month/day) on cooked egg rolls, wonton tons, noodles etc.
48	4-603.15 (2) Employee rinsed utensil bowls without washing, rinsing and sanitizing at the 3-bay sink. 4-603.16 (2) sink. Educated employees about above procedures.
8	2-301.12 (2) Employees rinsed hands at 3-bay sink instead of using soap, water and paper towels at the hand wash sinks. Educated employees about handwashing.

Person in Charge (Signature) X ZHU NEN ZHU

Date: 5/5/19

Inspector (Signature) NCC-EAST-047

Date: 5/5/19



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Food Establishment Inspection Report

Page 3 of 3

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

License/Permit
NO 11023

Date 5/5/19

Establishment
Panda Chinese Rest.

Address
112 Fox Hunt Dr.

City/State
Bea, DE

Zip Code
19701

Telephone
(302) 832-1600

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>raw chicken</u>	<u>50°F</u>				

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
<u>22</u>	<u>3-501.16(B) Above raw chicken kept at 50°F instead of 41°F for an extended time - voluntarily discarded. (005)</u>
<u>41</u>	<u>3-304.14c Wiping cloth not in sanitizer between usage (005)</u>
<u>51</u>	<u>5-205.15c Leak at pipe and faucet below at hood prep sink</u>
<u>56</u>	<u>6-501.14c Heavy accumulation of dust and grease on ventilator hood.</u>
<u>49</u>	<u>4-601.11c Heavy accumulation of dust on floor fans</u>
<u>55</u>	<u>6-501.12c and small fan on counter top</u>
<u>49</u>	<u>4-601.11c 2nd Food debris, mold on shelves, walls, ceiling, fan grate in kitchen Note: Uncovered food in walk-in freezer</u>
<u>47</u>	<u>4-501.11c Wires exposed in electrical box in walk-in freezer</u>
<u>56</u>	<u>6-303.11c Light bulbs out in kitchen</u>
<u>37</u>	<u>3-302.12c Unlabeled bins of food in dry storage area</u>
<u>54</u>	<u>5-501.15c Grease on ground by grease burner outside</u>
<u>36</u>	<u>4-302.12(PF) No food thermometer</u>

Person in Charge (Signature) X Zhu M2N Zhu

Date: 5/5/19

Inspector (Signature) NCC-EHS II-047

Date: 5/5/19