



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 0
No. of Repeat Risk Factor/Intervention Violations 0
Score (optional) N/A
Date 8/17/19
Time In 10:40
Time Out 11:50
Establishment Panda Chinese Restaurant
Address 112 Fox Hunt Dr.
City/State 15ear, DE
Zip Code 19701
Telephone 302-832-1681
License/Permit # N08F023/exp 12/1/19
Permit Holder Jen Minchen
Purpose of Inspection Followup
Est. Type FE
Risk Category Med

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 4 columns: Compliance Status, Description, COS, R. Rows include Supervision (Person in charge, Certified Food Protection Manager), Employee Health (Management, Proper use of restriction), Good Hygienic Practices (Proper eating, No discharge), Preventing Contamination by Hands (Hands clean, No bare hand contact), Approved Source (Food obtained from approved source), Protection from Contamination (Food separated and protected).

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

Table with 4 columns: Compliance Status, Description, COS, R. Rows include Safe Food and Water (Pasteurized eggs, Water & ice), Food Temperature Control (Proper cooling methods, Plant food properly cooked), Food Identification (Food properly labeled), Prevention of Food Contamination (Insects, rodents, animals not present), Proper Use of Utensils (In-use utensils, Utensils, equipment & linens), Utensils, Equipment and Vending (Food & non-food contact surfaces cleanable), Physical Facilities (Hot & cold water available, Plumbing installed).

Person in Charge (Signature) [Signature] Date: 8/17/19
Inspector (Signature) [Signature] Follow-up: YES NO (Circle one) Follow-up Date: 8/14/19



**Inspection Report**

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

License/Permit #  
NO88023

Date 8/7/19

Establishment  
Panda Chinese Rest.

Address  
112 Fox Hunt Dr.

City/State  
Beer, DE

Zip Code  
19701

Telephone  
(302) 832-1688

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	
	I returned to the restaurant and observed the following conditions. The following items were corrected:
38	6-501.111 (PF) No drain flies observed by mop sink or 3-bay sink. Several PC
15	3-302.11 (P) No raw chicken being stored above or next to Ready to Eat foods.
23	3-501.17 (PF) No cooked food being held in refrigerator. Please date mark food with day and month if held in walk-in refrig and held up to 7 days.
48	4-603.15 (P) 3-bay sink was clean and dish soap 4-603.16 was in wash compartment and chlorine 4-703.11 (P) at 50 ppm water - rinse compartment No utensils being washed at this time
8	2-301.12 (P) Employee washed hands with soap and water after using chemicals during the inspection
22	3-501.16 (P) Food is held at the proper temperature $\leq 41^{\circ}\text{F}$
36	6-501.14c Hood is clean to sight
49	4-601.11c Floor fans are clean to sight Note: Food is covered in breeze

Person in Charge (Signature) JHU MIN JHU

Date: 8/7/19

Inspector (Signature) NCC-EHSA-049

Date: 8/7/19



### Inspection Report

Delaware Division of Public Health Health Systems Protection 417 Federal St., Dover, DE 19901		License/Permit # <u>NC88023</u>	Date <u>8/7/19</u>	
Establishment <u>Panda Chinese Rest</u>	Address <u>117 Fox Hunt Dr.</u>	City/State <u>Bear, DE</u>	Zip Code <u>19701</u>	Telephone <u>302-532-1686</u>

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	Description
	The following items were corrected: (cont'd)
56	6- 303.11c Light bulbs are functioning throughout the restaurant.
41	3- 304.14c Wiping cloth placed in sanitizer
36	4- 302.12 (PE) A food thermometer is available
	The following items were <u>not</u> corrected:
57	5- 205.15c Leak at pipe and faucet fixture at food prep sink
49	4- 601.11c Scum on fan grate and walk in refrigerator door. Please clean
47	4- 501.11c Wires exposed for electrical box in walk in freezer. Please repair
54	5- 501.15c Grease on ground by grease barrel kept outside. Please clean because this grease attracts flies and vermin.
38	6- 501.111 (PE) Several flies observed in kitchen. Please contact pest control company about this.
38	6- 202.15c Door sweep missing on screen door. Air gap <sup>between</sup> of door.
Note: Octin Pest Control company was here on 8/7/19 (See attached report) A fly trap and door sweep are recommended by the company. Please keep doors closed to eliminate fly entry. Restaurant may reopen.	
Person in Charge (Signature)	<u>THU MZN 2/1/19</u> Date: <u>8/7/19</u>
Inspector (Signature)	<u>NCC - JHSD - 047</u> Date: <u>8/7/19</u>