



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).

ME

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>11/18/19</u>
		No. of Repeat Risk Factor/Intervention Violations <u>0</u>		Time In <u>2:00</u>
		Score (optional) <u>N/A</u>		Time Out <u>2:40</u>
Establishment <u>Amal Garden</u>	Address <u>3629 Silverdale Rd</u>	City/State <u>Wilmington, DE</u>	Zip Code <u>19810</u>	Telephone <u>(302) 478-2838</u>
License/Permit # <u>1140529</u>	Permit Holder <u>Chung Van Chan</u>	Purpose of Inspection <u>Routine</u>	Est. Type <u>FF</u>	Risk Category <u>Med</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

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

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

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

Person in Charge (Signature) [Signature]

Date: 11/18/19

Inspector (Signature) [Signature]

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

