



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 3

Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901		No. of Risk Factor/Intervention Violations <u>2</u>	Date <u>7/10/19</u>
		No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>11:00</u>
		Score (optional) <u>N/A</u>	Time Out <u>11:15</u>
Establishment <u>Crowdery</u>	Address <u>2228 Lantana Dr.</u>	City/State <u>Hockessin, DE</u>	Zip Code <u>19707</u>
License/Permit # <u>11982220</u>	Permit Holder <u>The Crowdery Inc</u>	Purpose of Inspection <u>Complaint</u>	Est. Type <u>FE</u>
			Telephone <u>(302) 239-2355</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
10	IN	Consumer advisory provided for raw/undercooked food	
Adequate handwashing sinks properly supplied and accessible		Highly Susceptible Populations	
Approved Source			
11	IN	26	IN
Food obtained from approved source		Pasteurized foods used; prohibited foods not offered	
12	IN	Food/Color Additives and Toxic Substances	
Food received at proper temperature		27	IN
13	IN	Food additives: approved & properly used	
Food in good condition, safe, & unadulterated		28	IN
14	IN	Toxic substances properly identified, stored, & used	
Required records available: shellstock tags, parasite destruction		Conformance with Approved Procedures	
Protection from Contamination			
15	IN	29	IN
Food separated and protected		Compliance with variance/specialized process/HACCP	
16	IN	<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>	
Food-contact surfaces: cleaned & sanitized			

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
35	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
Approved thawing methods used		48	IN
36	IN	Warewashing facilities: installed, maintained, & used; test strips	
Thermometers provided & accurate		49	IN
		Non-food contact surfaces clean	
Food Identification			
37	IN	Physical Facilities	
Food properly labeled; original container		50	IN
Prevention of Food Contamination			
38	X	51	IN
Insects, rodents, & animals not present		Hot & cold water available; adequate pressure	
39	IN	52	IN
Contamination prevented during food preparation, storage & display		Plumbing installed; proper backflow devices	
40	IN	53	IN
Personal cleanliness		Sewage & waste water properly disposed	
41	IN	54	IN
Wiping cloths: properly used & stored		Toilet facilities: properly constructed, supplied, & cleaned	
42	IN	55	X
Washing fruits & vegetables		Garbage & refuse properly disposed; facilities maintained	
		56	IN
		Physical facilities installed, maintained, & clean	
		Adequate ventilation & lighting; designated areas used	

Person in Charge (Signature) *[Signature]*

Date: 7/10/19

Inspector (Signature) *[Signature]*

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



Inspection Report

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

License/Permit # 11982220

Date 7/10/19

Establishment
Crownery

Address
227 Lantana Dr.

City/State
Hockessin DE

Zip Code
19707

Telephone
(302) 239-3825

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

A complaint was received regarding pest and sanitation issues at the Crownery Chinese Restaurant. The complainant reports that a live roach was crawling on the sugar packet container on [redacted] table. [redacted] also reports that the facility is generally dirty and stained; needs a thorough cleaning.

An investigative inspection was conducted. During the inspection I spoke with the manager regarding the complaint. She was aware of the complaint. She stated that she called the pest service company, Trulab, to provide service for the roaches. She stated they have seen roaches in the restaurant. She was unable to locate the pest service report. She contacted Trulab and we spoke with customer service who stated the last service report for Crownery was on June 27, 2019. I conducted a full walk thru of the restaurant and I observed:

38 (6-501.11) (PP) Dead roaches throughout restaurant. Roaches observed in window ~~stiff~~ sill near dining table, on shelves in wait staff area in front of kitchen doors. In pits near kitchen doors. Under slicer (multiple) and inside under dishmachine and a live maggot on three compartment sink. Mouse droppings observed around deep freezer in storage area. Dead roaches in light shades in kitchen.

16 4-601.11 (PP) Dead roaches observed on slicer and shelves. Rocks encrusted with food debris and flour. Tables and counters sticky and have old food on top of them. Bin manure, top, lots of old food ~~debris~~ debris. Roaches inside box with cardboard pieces that go inside to-go paper bags.

38 6-202.15 c Gap in back door near restrooms. Screen door in kitchen not sealed properly.

55 6-501.12 c Heavy saturation of food debris and grease behind cooking line, under dishmachine and under refrigerators on cooking line and storage area.

Person in Charge (Signature) [Signature]

Date: 7/10/19

Inspector (Signature) [Signature]

Date: 7/10/19



Inspection Report

Delaware Division of Public Health Health Systems Protection 417 Federal St., Dover, DE 19901		License/Permit # <u>W 982220</u>	Date <u>7/10/19</u>	
Establishment <u>Cowboy</u>	Address <u>228 Lantana Dr.</u>	City/State <u>Hockessin, DE</u>	Zip Code <u>19707</u>	Telephone <u>(302) 239-3825</u>

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	
	Walk in refrigerator has heavy saturation of food debris on floors.
	S-404.11 Cowboy must cease operation due to gross insanitary conditions. Pest droppings and holes were observed in the restaurant. Many food contact areas have old food debris on them. Dead roaches on and under food equipment. Heavy saturation of grease and debris on and under cooking equipment, refrigerators and inside walk-in. No pest report available. Spoke with service specialist from Ecolab and he stated that he has not perform service since 6/27/19. He has observed mouse droppings, but not roaches.
	The restaurant must be cleaned and sanitized throughout (dining area to back storage area). Pest service report and service. Pest service increased to weekly. Remove all unnecessary items or discard. Do not apply traps or pest treatment if not done by a certified/licensed professional. Create a cleaning schedule for staff (daily, weekly and monthly) Clean (wash) all dishes. Discard all open, cooked and prepared food in bins minus. All items that were contaminated with roaches.
	Contact Health Department once all conditions have been met.

Person in Charge (Signature) <i>[Signature]</i>	Date: <u>7/10/19</u>
Inspector (Signature) <u>NCC-FISTE-033</u>	Date: <u>7/10/19</u>