



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

Page 1 of 1

Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901		No. of Risk Factor/Intervention Violations: 16		Date: 11-1-19
Establishment: <i>Hand Walk</i>		City/State: <i>Milton</i>		Time In: 11:05
Address: <i>198 Broadville</i>		Zip Code: <i>19968</i>		Time Out: 12:45
License/Permit #: <i>SC46072</i>		Permit Holder: <i>Hand Walk of Man</i>		Telephone: <i>604-5522</i>
Purpose of Inspection: <i>Routine</i>		Est. Type: <i>FE</i>		Risk Category: <i>Med</i>

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		Compliance Status	
IN	OUT	IN	OUT
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
1	Person in charge present, demonstrates knowledge, and performs duties	17	Proper disposition of returned, previously served, reconditioned & unsafe food
2	Certified Food Protection Manager	18	Proper cooking time & temperatures
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	19	Proper reheating procedures for hot holding
4	Proper use of restriction and exclusion	20	Proper cooling time and temperature
5	Procedures for responding to vomiting and diarrheal events	21	Proper hot holding temperatures
6	Proper eating, tasting, drinking, or tobacco use	22	Proper cold holding temperatures
7	No discharge from eyes, nose, and mouth	23	Proper date-marking and disposition
8	Hands clean & properly washed	24	Time as a Public Health Control; procedures & records
9	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	25	Consumer advisory provided for raw/undercooked food
10	Adequate handwashing sinks properly supplied and accessible	26	Pasteurized foods used; prohibited foods not offered
11	Food obtained from approved source	27	Food additives: approved & properly used
12	Food received at proper temperature	28	Toxic substances properly identified, stored, & used
13	Food in good condition, safe, & unadulterated	29	Compliance with variance/specialized process/HACCP
14	Required records available: shellstock tags, parasite destruction		
15	Food separated and protected		
16	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		Good Retail Practices	
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
31	Water & ice from approved source	44	Utensils, equipment & linens; properly stored, dried, & handled
32	Variance obtained for specialized processing methods	45	Single-use/single-service articles; properly stored & used
33	Proper cooling methods used; adequate equipment for temperature control	46	Gloves used properly
34	Plant food properly cooked for hot holding	47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used
35	Approved thawing methods used	48	Warewashing facilities; installed, maintained, & used; test strips
36	Thermometers provided & accurate	49	Non-food contact surfaces clean
37	Food properly labeled; original container	50	Hot & cold water available; adequate pressure
38	Insects, rodents, & animals not present	51	Plumbing installed; proper backflow devices
39	Contamination prevented during food preparation, storage & display	52	Sewage & waste water properly disposed
40	Personal cleanliness	53	Toilet facilities; properly constructed, supplied, & cleaned
41	Wiping cloths; properly used & stored	54	Garbage & refuse properly disposed; facilities maintained
42	Washing fruits & vegetables	55	Physical facilities installed, maintained, & clean
		56	Adequate ventilation & lighting; designated areas used

Person in Charge (Signature): *[Signature]* Date: *11-1-19*

Inspector (Signature): *SC, FHS #219*

Follow-up: YES NO (Circle one) Follow-up Date: *When called*



Inspection Report

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

License/Permit #

5046172

Date

11-1-19

Establishment

China Wok

Address

128 Broadkill Road

City/State

Milton

Zip Code

19968

Telephone

604-5525

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Priority Violations
PF 38	(6-501.11) observed numerous live roaches underneath 3 bowl sink.
PF 1	(2-102.11) observed. no person on site at time of inspection, able to demonstrate any food safety knowledge
P 20	(3-501.14) observed noodles improperly cooling in large batches at room temperature
PF 8	(2-301.15) observed hand sink to be blocked
P 21	(3-501.16) observed spring rolls stored in large batches at room temperature 72°F.
P 38	(3-301.11) observed employee use bare hand to manipulate broccoli
PF 23	(3-501.17) observed. no date marking of any product in facility
P 22	(3-501.16) observed cold holding unit main menu with various proteins at 48°F, 51°F, 52°F

Person in Charge (Signature) X [Signature]

Date: 11-1-19

Inspector (Signature) SC, EHS II #219

Date: 11-1-19



Inspection Report

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

License/Permit # 5046172

Date 11-1-19

Establishment China Wok

Address 128 Brandywine Rd

City/State Murton

Zip Code 19918

Telephone # 302-5525

OBSERVATIONS AND CORRECTIVE ACTIONS

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Item Number	Description
15	(3-304.15) observed employee switching tasks between raw and ready to eat foods without changing gloves or washing hands <u>Core Violations</u>
38	(6-202.15) observed back screen door to have gap in it that will allow pests to enter freely
36	(4-204.12) no thermometer observed to ensure critical control points in cooking are met
39	(3-305.11) observed numerous bins of food to be uncovered or in original cans
43	(3-304.12) observed most utensils in use not stored properly, using small soup containers used as utensils
51	(5-205.12) observed chains below three bowl sinks to be encased in food debris
48	(4-302.14) observed no test strips available to test concentration of sanitizer

PF

Person in Charge (Signature) [Signature]

Date: 11-1-19

Inspector (Signature) JC, EPH #219

Date: 11-1-19



Inspection Report

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

License/Permit # 5046772

Date 11-1-19

Establishment *China Wok*

Address *108 Broadwalk*

City/State *Milton*

Zip Code *19968*

Telephone *302-552-5525*

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

(8-404-11) due to an imminent health hazard present due to roach infestation many dead and live roaches observed throughout facility.

Facility is closed due to imminent health hazard. cease and desist all operations until facility has been properly treated to eliminate pests by a certified pest control operator

Please perform a deep cleaning of entire facility after treatment has been effective wash floor and sanitize all equipment Discard unlabeled open food.

Call (302-515-3300) when ready to re-open to schedule inspection.

A \$150.00 reinspection fee has been assessed due to repeat violations on successive inspections.

Do Not remove or cover closed sign. This must be removed only by Dept. of Public Health

Person in Charge (Signature)

[Signature]

Date:

11-1-19

Inspector (Signature)

SC, #219

Date:

11-1-19