



March 2, 2018

Ram Murti  
Star of India Restaurant (N087651)  
1710-A Newport Gap Pike  
Wilmington, DE 19808

Dear Mr. Murti:

**Closure of Food Establishment due to Imminent Health Hazard**

The Division of Public Health (DPH) formally mandates that you cease and desist all food establishment activities effective immediately at Star of India Restaurant (N087651), Wilmington, DE. Delaware law, 16 Del. C § 122 establishes the authority for Department of Health and Social Services to regulate food establishments. On February 27, 2018, gross unsanitary conditions were identified during a complaint inspection. In accordance with 8-404.11 of the State of Delaware Food Code, imminent hazards exist due to gross unsanitary conditions in kitchen area.

Prior to resuming operation, Star of India Restaurant shall be inspected by DPH.

If you have any questions or concerns, please contact Mr. Jae Kim, of the Environmental Health Field Services – New Castle County at [REDACTED]

Sincerely,

  
Karyl T. Rattay MD, MS  
Director

Pc: HSP Administration  
OFP  
EHFS – NCC  
File  
DATE



# 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 (8-406.11) or 90 days for core items (8-406.11).

### 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  Date: 2/27/18  
No. of Repeat Risk Factor/Intervention Violations  Time In: 10:00  
Score (optional)  Time Out: 12:15

Establishment: Star of India Address: 1710 Newport Gap Pike City/State: Wilmington, DE Zip Code: 19808 Telephone: 999-0855  
License/Permit #: N087651 4-1-17 Permit Holder: Ram Murti Purpose of Inspection: Complaint Est. Type: FE Risk Category: 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		Compliance Status		COS		R	
<b>Supervision</b>											
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties				17	IN OUT	Proper disposition of returned, previously served, reconditioned & unsafe food			
2	IN OUT N/A	Certified Food Protection Manager				<b>Time/Temperature Control for Safety</b>					
<b>Employee Health</b>											
3	IN OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting				18	IN OUT N/A N/O	Proper cooking time & temperatures			
4	IN OUT	Proper use of restriction and exclusion				19	IN OUT N/A N/O	Proper reheating procedures for hot holding			
5	IN OUT	Procedures for responding to vomiting and diarrheal events				20	IN OUT N/A N/O	Proper cooling time and temperature			
<b>Good Hygienic Practices</b>											
6	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use				21	IN OUT N/A N/O	Proper hot holding temperatures			
7	IN OUT N/O	No discharge from eyes, nose, and mouth				22	IN OUT N/A N/O	Proper cold holding temperatures			
<b>Preventing Contamination by Hands</b>											
8	IN OUT N/O	Hands clean & properly washed				23	IN OUT N/A N/O	Proper date marking and disposition			
9	IN OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				24	IN OUT N/A N/O	Time as a Public Health Control; procedures & records			
10	IN OUT	Adequate handwashing sinks properly supplied and accessible				<b>Consumer Advisory</b>					
<b>Approved Source</b>											
11	IN OUT	Food obtained from approved source				25	IN OUT N/A	Consumer advisory provided for raw/undercooked food			
12	IN OUT N/A N/O	Food received at proper temperature				<b>Highly Susceptible Populations</b>					
13	IN OUT	Food in good condition, safe, & unadulterated				26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered			
14	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction				<b>Food/Color Additives and Toxic Substances</b>					
<b>Protection from Contamination</b>											
15	IN OUT N/A N/O	Food separated and protected				27	IN OUT N/A	Food additives: approved & properly used			
16	IN OUT N/A	Food-contact surfaces; cleaned & sanitized				28	IN OUT N/A	Toxic substances properly identified, stored, & used			
<b>GOOD RETAIL PRACTICES</b>											
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											
<b>Safe Food and Water</b>											
30		Pasteurized eggs used where required				<b>Proper Use of Utensils</b>					
31		Water & ice from approved source				43		In-use utensils: properly stored			
32		Variance obtained for specialized processing methods				44		Utensils, equipment & linens: properly stored, dried, & handled			
<b>Food Temperature Control</b>											
33		Proper cooling methods used; adequate equipment for temperature control				45		Single-use/single-service articles: properly stored & used			
34		Plant food properly cooked for hot holding				46		Gloves used properly			
35		Approved thawing methods used				<b>Utensils, Equipment and Vending</b>					
36		Thermometers provided & accurate				47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
<b>Food Identification</b>											
37		Food properly labeled; original container				48		Warewashing facilities: installed, maintained, & used; test strips			
<b>Prevention of Food Contamination</b>											
38		Insects, rodents, & animals not present				49		Non-food contact surfaces clean			
39		Contamination prevented during food preparation, storage & display				<b>Physical Facilities</b>					
40		Personal cleanliness				50		Hot & cold water available; adequate pressure			
41		Wiping cloths: properly used & stored				51		Plumbing installed; proper backflow devices			
42		Washing fruits & vegetables				52		Sewage & waste water properly disposed			
<b>Person in Charge (Signature)</b> <u>Ram Murti</u> Date: <u>2/27/18</u>											
<b>Inspector (Signature)</b> <u>Stephen Hasky EHS II</u>											
Follow-up: <input checked="" type="radio"/> YES <input type="radio"/> NO (Circle one) Follow-up Date: _____											

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.

Contact Health Department





ME

### Inspection Report

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

License/Permit # N087651

Date 2/27/18

Establishment Star of India

Address 1710 Newport Gap Pike

City/State Wilmington, DE

Zip Code 19808

Telephone 999-0855

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number

On Tuesday 2/27/18 the Division of Public Health Newark office received a complaint regarding Star of India restaurant located at 1710 Newport Gap Pike Wilmington, DE 19808. The complainant stated that the restaurant has been operating for a long time under very dirty, filthy conditions from the front door all the back to the unusable rest rooms. The sink has running water and the toilet flushes but it is seriously unclean. Customers can't go back in the kitchen, but you can see part of it from the counter and it looks very dirty and grimy. This restaurant needs to be thoroughly cleaned before any more food is served and they need to keep it clean. This is a family owned restaurant and the family is very nice, pleasant and I know they depend on the restaurant for income, so please don't close them down, just make them clean the place and keep it clean. It is really nasty in there. After arrival, the Health Department observed an extremely unsanitary kitchen. There was dirt, grease and food debris build up on floors, walls, ceilings, tables, inside refrigerators, saute pans, food containers, shelving and under all equipment. The debris build up has occurred over a length of time as the Health Department arrived before the establishment was open for business. No evidence of live pests were present and it was too difficult to tell of any droppings due to the heavy debris build up. The establishment uses Advanced Pest Management for pest control, and they last serviced on 2/11/18. 10/13/17. The Health Department informed the

Person in Charge (Signature)

RJM

Date: 2/27/18

Inspector (Signature)

Stephen Henley EHS II

Date: 2/27/18



ME



**DELAWARE HEALTH AND SOCIAL SERVICES**  
Division of Public Health

**Inspection Report**

Page 3 of 3

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

License/Permit # N087651

Date 2/27/18

Establishment Star of India

Address 1710 Newport Pike Wilmington, DE

City/State

Zip Code 19808

Telephone 999-0855

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number

PIC that they needed to close due to gross unsanitary conditions, and they agreed to voluntarily close. The establishment needs to clean and sanitize the following items: Floors, walls, ceilings, bathrooms, stove, wok burner, all shelving, inside refrigerators, food containers, cooking pans, under and behind all refrigerators, cooking equipment and sinks and tables/shelving. Once the establishment has been cleaned and sanitized, please call Advanced Pest management to service the location. Please provide the invoice at the time of the next inspection. Once the establishment has been cleaned and sanitized and serviced for pests, please contact the Health Department for a reinspection. If at the time of the reinspection the Health Department determines that the establishment has not been sufficiently cleaned and sanitized a reinspection fee will be issued. This establishment is to remain closed until the Health Department conducts a reinspection.

Person in Charge (Signature) Ravi K...

Date: 2/27/18

Inspector (Signature) Stephen Kenley EHS II

Date: 2/27/18





# DELAWARE HEALTH AND SOCIAL SERVICES

## Division of Public Health

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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	0	Date	3/5/18
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:00
		Score (optional)		Time Out	10:30
Establishment	Address	City/State	Zip Code	Telephone	
Star of India	1710 Newport Gap Rd	Wilmington, DE	19808	999-0855	
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category	
N 087651	Ram Murti	Follow Up	FE	Med	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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Compliance Status				Compliance Status				COS		R	
<b>Supervision</b>											
1	IN	OUT	Person in charge present, demonstrates knowledge, and performs duties								
2	IN	OUT	N/A	Certified Food Protection Manager							
<b>Employee Health</b>											
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								
<b>Good Hygienic Practices</b>											
6	IN	OUT	N/O	Proper eating, tasting, drinking, or tobacco use							
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<b>Preventing Contamination by Hands</b>											
8	IN	OUT	N/O	Hands clean & properly washed							
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24	IN	OUT	N/A	N/O	Time as a Public Health Control; procedures & records		
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<b>Highly Susceptible Populations</b>							
26	IN	OUT	N/A		Pasteurized foods used; prohibited foods not offered		
<b>Food Color Additives and Toxic Substances</b>							
27	IN	OUT	N/A		Food additives; approved & properly used		
28	IN	OUT	N/A		Toxic substances properly identified, stored, & used		
<b>Conformance with Approved Procedures</b>							
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

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<b>Physical Facilities</b>																			
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) Rabina Kumar Date: 3/5/18

Inspector (Signature) Stephen Handley EHSII 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 # N087651

Date 3/5/18

Establishment Star of India

Address 1710 Newport Gap Pike

City/State Wilmington, DE

Zip Code 19808

Telephone 999-0855

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	
	<p>On Tuesday 2/27/18 the Division of Public Health responded to a complaint regarding Star of India restaurant. The complaint stated that the restaurant was extremely dirty, and needed to be thoroughly cleaned. Upon inspection, the Health Department determined that the complaint was founded and that there were gross unsanitary conditions. The Person in Charge agreed to voluntarily close and was instructed that they may not reopen until a follow up inspection was conducted. The entire restaurant needed to be cleaned and sanitized, and the pest company needed to service the establishment and provide documentation.</p>
	<p>Upon reinspection the Health Department observed a much improved establishment. Bathrooms, cooking equipment, refrigerators, floors, walls, and ceilings have all been cleaned and sanitized. Advanced Pest Management serviced the establishment on 3/2/18 and provided documentation. The person in charge was informed that if this were to happen again, they would be changed from a medium risk to a high risk. The establishment may reopen immediately.</p>

Person in Charge (Signature) Rabina Kumar

Date: 3/5/18

Inspector (Signature) Stephen Hanley EHS II

Date: 3/5/18