



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 3

Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901		No. of Risk Factor/Intervention Violations: 7		Date: 4/15/19
Establishment: China Express		Address: 4137 Concord Pike		City/State: Wilmington, DE
License/Permit #: 0982975		Permit Holder: China Express, Inc		Purpose of Inspection: Routine
Zip Code: 19803		Telephone: 302-477-1636		Risk Category: med

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		Compliance Status	
IN	OUT	IN	OUT
Supervision			
1	<input checked="" type="radio"/>	Person in charge present, demonstrates knowledge, and performs duties	
2	<input checked="" type="radio"/>	Certified Food Protection Manager	
Employee Health			
3	<input checked="" type="radio"/>	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	<input checked="" type="radio"/>	Proper use of restriction and exclusion	
5	<input checked="" type="radio"/>	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices			
6	<input checked="" type="radio"/>	Proper eating, tasting, drinking, or tobacco use	
7	<input checked="" type="radio"/>	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	<input checked="" type="radio"/>	Hands clean & properly washed	
9	<input checked="" type="radio"/>	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	<input checked="" type="radio"/>	Adequate handwashing sinks properly supplied and accessible	
Approved Source			
11	<input checked="" type="radio"/>	Food obtained from approved source	
12	<input checked="" type="radio"/>	Food received at proper temperature	
13	<input checked="" type="radio"/>	Food in good condition, safe, & unadulterated	
14	<input checked="" type="radio"/>	Required records available: shellstock tags, parasite destruction	
Protection from Contamination			
15	<input checked="" type="radio"/>	Food separated and protected	
16	<input checked="" type="radio"/>	Food-contact surfaces: cleaned & sanitized	

Compliance Status		Compliance Status	
IN	OUT	IN	OUT
17	<input checked="" type="radio"/>	Proper disposition of returned, previously served, reconditioned & unsafe food	
Time/Temperature Control for Safety			
18	<input checked="" type="radio"/>	Proper cooking time & temperatures	
19	<input checked="" type="radio"/>	Proper reheating procedures for hot holding	
20	<input checked="" type="radio"/>	Proper cooling time and temperature	
21	<input checked="" type="radio"/>	Proper hot holding temperatures	
22	<input checked="" type="radio"/>	Proper cold holding temperatures	
23	<input checked="" type="radio"/>	Proper date marking and disposition	
24	<input checked="" type="radio"/>	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	<input checked="" type="radio"/>	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	<input checked="" type="radio"/>	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	<input checked="" type="radio"/>	Food additives: approved & properly used	
28	<input checked="" type="radio"/>	Toxic substances properly identified, stored, & used	
Conformance with Approved Procedures			
29	<input checked="" type="radio"/>	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

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

Person in Charge (Signature): Cheryl Knox Date: 4/15/19

Inspector (Signature): [Signature] Follow-up: YES NO (Circle one) Follow-up Date: TBD



Violations noted 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 2 of 3

Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901		License/Permit # <u>N992975</u>	Date <u>4/15/19</u>
Establishment <u>China Express</u>	Address <u>4737 Concord Pike</u>	City/State <u>Wilmington, DE</u>	Telephone <u>(302) 477-1686</u>
		Zip Code <u>19803</u>	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>Walk-in refrigerator</u>		<u>Table top fryer</u>			
<u>Egg rolls + Shrimp Rolls</u>	<u>68°F</u>	<u>Chicken fried</u>	<u>98°F</u>		
		<u>Chicken cooked</u>	<u>96°F</u>		
<u>Rain Man</u>					
<u>Egg (shell)</u>	<u>70°F</u>				

OBSERVATION AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below or as stated in Section 8-405.11 of the Food Code
<u>22</u>	<u>3-501.16 (P) Food items listed above temperature above 41°F.</u>
<u>20</u>	<u>3-501.14 (P) Cooling cooked/fried chicken in large tub next to fryer.</u>
<u>15</u>	<u>3-302.11 (P) Raw chicken stored above noodles in walk-in refrigerator</u> <u>Raw shrimp stored above Ready to Eat foods.</u> <u>Lettuce on top of Raw chicken.</u>
<u>23</u>	<u>3-501.17 (P) No date markings on cooked food like egg rolls in walk-in refrigerator</u>
<u>16</u>	<u>4-601.11 (A) Food contact surfaces not clean. Raw chicken debris, flour and fried rice on surfaces.</u> <u>- Stainless steel containers above 3 compartment sink encrusted with debris.</u> <u>- Ice scoop machine is encrusted with debris, mold, mildew and dead baby reaches.</u>
<u>9</u>	<u>3-301.11 (P) Ice scoop inside ice machine</u>
<u>38</u>	<u>6-501.111 (PF) 3 baby reaches observed in ice machine</u> <u>mouse droppings found throughout facility.</u>
<u>4</u>	<u>6-601.11 (PF) slicer encrusted with food debris, mouse droppings and flour.</u> <u>Can opener not clean.</u>
<u>36</u>	<u>4-302.12 (PP) No thermometer for food available.</u>
<u>55</u>	<u>6-201.11 (V) cardboard is being used as lining of walk-in refrigerator.</u> <u>cardboard on shelf with soda.</u>
<u>1</u>	<u>2-102.11 (PF) Person in charge not properly cooling chicken</u>
Person in Charge (Signature)	<u>Cheng Kwok</u> Date: <u>4/15/19</u>
Inspector (Signature)	<u>NCC-FBI-038</u> Date: <u>4/15/19</u>



Inspection Report

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

License/Permit # D 992975

Date 4/15/19

Establishment China Express

Address 4137 Concord Pike

City/State Wilmington DE

Zip Code 19802

Telephone (302) 477-1686

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Description
49	4-602.13 c Fan on walk-in refrigerator not clean
55	6-501.12 c Grease saturated under stove, grill and fryer.
56	6-501.14 c Grease buildup on boards
43	3-304.12 c Knives stored between hair menu and table
51	5-205.15 c Hot water turned off at hand sink in back of FE.
43	3-304.12 c Containers being used as scoops in slicer container.
49	4-601.11 c Shelves above prep table and 3 compartment sink encrusted with heavy debris
<p>3-404.11 (D) China Express is being closed due to imminent Health Hazard. Heavy mouse droppings and roaches found throughout. They are also being closed due to gross unsanitary conditions. Heavy grease saturations above and below cooling equipment. Fried rice and grease is all over shelves and equipment. Raw chicken pieces and liquid on cutting boards, tables and floors. Flour, mouse droppings were found on slicer. Shelves in walk-in refrigerator encrusted. Freezer not clean mouse droppings also under hand sink and steam table behind front line.</p> <p>All above violations must be corrected. A thorough cleaning and sanitation of kitchen must be completed. All items that are not needed for restaurant must be discarded. Pest management company needs to service restaurant. Once everything is completed, contact Health Department for reinspection and opening.</p>	

Person in Charge (Signature) Cheray Kink

Date: 4/15/19

Inspector (Signature) WCC - EHS II - 038

Date: 4/15/19