



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

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Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901		No. of Risk Factor/Intervention Violations	2	Date	4/16/19
Establishment <i>China Express</i>		Address	<i>4737 Concord Pike</i>	City/State	<i>Wilmington, DE</i>
License/Permit # <i>N1980975</i>		Permit Holder	<i>China Express Inc</i>	Purpose of Inspection	<i>Follow-up</i>
Zip Code		<i>19803</i>	Telephone	<i>(202) 477-1686</i>	
Score (optional)		<i>N/A</i>	Time In	<i>12:00</i>	
Risk Category		<i>Med</i>	Time Out	<i>12:50</i>	

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
Supervision					Time/Temperature Control for Safety				
1	IN	Person in charge present, demonstrates knowledge, and performs duties			17	IN	OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	
2	IN	Certified Food Protection Manager			Consumer Advisory				
Employee Health					Highly Susceptible Populations				
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting			25	IN	OUT	N/A	Consumer advisory provided for raw/undercooked food
4	IN	Proper use of restriction and exclusion			Food/Color Additives and Toxic Substances				
5	IN	Procedures for responding to vomiting and diarrheal events			26	IN	OUT	N/A	Pasteurized foods used; prohibited foods not offered
Good Hygienic Practices					Conformance with Approved Procedures				
6	IN	Proper eating, tasting, drinking, or tobacco use			27	IN	OUT	N/A	Food additives: approved & properly used
7	IN	No discharge from eyes, nose, and mouth			28	IN	OUT	N/A	Toxic substances properly identified, stored, & used
Preventing Contamination by Hands					Compliance with variance/specialized process/HACCP				
8	IN	Hands clean & properly washed			29	IN	OUT	N/A	Compliance with variance/specialized process/HACCP
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			<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>				
10	IN	Adequate handwashing sinks properly supplied and accessible							
Approved Source									
11	IN	Food obtained from approved source							
12	IN	Food received at proper temperature							
13	IN	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							

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

			COS	R				COS	R
Safe Food and Water					Proper Use of Utensils				
30		Pasteurized eggs used where required			43	X	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		
Food Temperature Control					46		Gloves used properly		
33		Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending				
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	X	Non-food contact surfaces clean		
Food Identification					Physical Facilities				
37		Food properly labeled; original container			50		Hot & cold water available; adequate pressure		
Prevention of Food Contamination					51	X	Plumbing installed; proper backflow devices		
38	X	Insects, rodents, & animals not present			52		Sewage & waste water properly disposed		
39		Contamination prevented during food preparation, storage & display			53		Toilet facilities: properly constructed, supplied, & cleaned		
40		Personal cleanliness			54		Garbage & refuse properly disposed; facilities maintained		
41		Wiping cloths: properly used & stored			55	X	Physical facilities installed, maintained, & clean		
42		Washing fruits & vegetables			56	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) *Chang Kwok wing*

Date: *4/16/19*

Inspector (Signature) *NCC-EDS E-038*

Follow-up: (YES) NO (Circle one) Follow-up Date: *4/23/19*



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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 # N982975 Date 4/16/19 Establishment (China) Express Address 4739 Conrad Pike City/State Wilmington, DE Zip Code 19803 Telephone (302) 477-1686

TEMPERATURE OBSERVATIONS

Table with 6 columns: Item/Location, Temp, Item/Location, Temp, Item/Location, Temp. Includes entries for Walk-in Refrigerator (40°F), Table top fryer (N/A), and Bain Marie (40°F).

OBSERVATION AND CORRECTIVE ACTIONS

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

Table with 2 columns: Item Number, Description. Contains 10 entries detailing violations such as food temperatures, raw chicken storage, cleaning of stainless steel, ice scoop, roaches, slicer, and grease saturation.

Person In Charge (Signature) Chong Kook Chung Date: 4/16/19 Inspector (Signature) JCC-BIST-028 Date: 4/16/19



Inspection Report

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

License/Permit #

N9902975

Date 4/16/19

Establishment

China Express

Address

4137 Concord Pike

City/State

Wilmington DE

Zip Code

19813

Telephone

(302) 711-1086

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

43 3-304.12 c Knives stored on magnetic strip.

51 5-205.15 c Hot water reduced at hand sink in back.

43 3-304.12 c Sponges with handles used.

49 4-601.11 c Shelves above prep table and 3 compartment sink cleaned.

Need to clean and correct

- Date mark all cooked food
- Fix thermometer residual (25)
- Remove cardboard from walk-in refrigerator floor.
- Cover wood under microwave with stainless steel or RFP.
- Fix leaking pipe under wok
- Re-place gasket on bain marie.
- Replace floor tiles under wok and 3 compartment sink.
- Replace base boards in kitchen
- Continue cleaning under wok fryer stove area.
- Clean racks in walk-in refrigerator and bain marie

8-404.11 China Express may resume operation, due to imminent Health Hazard being removed. No mouse droppings or roaches found in restaurant. Western Pest service treated restaurant this morning, 4/16/19, and found no pest. The kitchen has been cleaned and sanitized.

All violations that need to be correct must be completed by 4/23/19.

Person in Charge (Signature)

Cheng Peng Wang

Date:

4/16/19

Inspector (Signature)

Neil Elton -033

Date:

4/16/19