



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 2

| | | | | |
|---|----------------------------------|--|---------------------|--------------------------|
| Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901 | | No. of Risk Factor/Intervention Violations <u>0</u> | | Date <u>4/26/19</u> |
| Establishment <u>Jasmine Asian Cuisine 3118 Concord Pike Wilmington, DE</u> | | No. of Repeat Risk Factor/Intervention Violations <u>0</u> | | Time In <u>11:00</u> |
| Address <u>3118 Concord Pike Wilmington, DE</u> | | Score (optional) <u>N/A</u> | | Time Out <u>12:00</u> |
| City/State <u>Wilmington, DE</u> | Zip Code <u>19803</u> | Telephone <u>(302) 479-5618</u> | | |
| License/Permit # <u>N1624 6/1/20</u> | Permit Holder <u>Xiang Zhang</u> | Purpose of Inspection <u>Compliant</u> | Est. Type <u>FE</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 | | |
| 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 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 |
| | | Hot & cold water available; adequate pressure | |
| Prevention of Food Contamination | | | |
| 38 | IN | 51 | IN |
| Insects, rodents, & animals not present | | Plumbing installed; proper backflow devices | |
| 39 | IN | 52 | IN |
| Contamination prevented during food preparation, storage & display | | Sewage & waste water properly disposed | |
| 40 | IN | 53 | IN |
| Personal cleanliness | | Toilet facilities: properly constructed, supplied, & cleaned | |
| 41 | IN | 54 | IN |
| Wiping cloths: properly used & stored | | Garbage & refuse properly disposed; facilities maintained | |
| 42 | IN | 55 | IN |
| Washing fruits & vegetables | | Physical facilities installed, maintained, & clean | |
| | | 56 | IN |
| | | Adequate ventilation & lighting; designated areas used | |

Person in Charge (Signature) [Signature]

Date: 4/26/19

Inspector (Signature) NCC-FITS II-038

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 # N1161214

Date 4/26/19

Establishment Jasmine Asian Cuisine Address 2613 Concord Pike Wilmington, DE City/State Wilmington, DE Zip Code 19803 Telephone (302) 479-5666

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | |
|-------------|---|
| | <p>On April 23, 2019 a complaint was made on Jasmine Asian Cuisine, [REDACTED]</p> |
| | <p>noticed mouse traps in the kitchen, also mouse droppings around the traps. Manager said they do not have any mice problems.</p> |
| | <p>Ⓚ An investigative inspection was conducted and multiple mouse traps, mouse droppings, 2 dead mice and over the counter bait packets were found behind the bar and in the kitchen. The first dead mouse was found in the sushi station. Also droppings and encrusted refrigerator with food debris. The dry storage bin area had holes in the walls. Droppings were also found in this area. Droppings were heavy behind chest freezers, under bain marie in cooking line and under cooking equipment. Second dead mouse was found in bar trays (tail was sticking) in wait stations. Droppings were found near mop sink/ water heater area. Also in a back closet with brown rice in large bags, a table and unclean rag.</p> |
| | <p>8-40411 Ⓚ Jasmine Asian Cuisine is closed due to mouse infestation and gross unsanitary conditions.</p> |
| | <p>The restaurant must be cleaned, sanitized and pest service must service restaurant prior to contacting Health Department for reinspection. Holes in walls also must be repaired and violations from routine inspection.</p> |
| | |

Person in Charge (Signature)  Date: 4/26/19
 Inspector (Signature) NCS FT50-033 Date: 4/26/19



DELAWARE HEALTH AND SOCIAL SERVICES

Division of Public Health

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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 <u>3</u> | | Date <u>4/24/19</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>1:20</u> |
| Establishment <u>Jasmine Asian Cuisine</u> | Address <u>2618 Concord Pike</u> | City/State <u>Wilmington DE</u> | Zip Code <u>19803</u> | Telephone <u>(302) 479-5103</u> |
| License/Permit # <u>N161214</u> | Permit Holder <u>Xinze Zhang</u> | Purpose of Inspection <u>Routine</u> | Est. Type <u>FE</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 | <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 | |
| Time/Temperature Control for Safety | | | |
| 17 | <input checked="" type="radio"/> | Proper disposition of returned, previously served, reconditioned & unsafe food | |
| 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.

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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 | <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 | |
| 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 | |
| Utensils, Equipment and Vending | | | |
| 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 | |
| Physical Facilities | | | |
| 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) [Signature]

Date: 4/24/19

Inspector (Signature) NCL FH3 II-038

Follow-up: YES NO (Circle one) Follow-up Date: 4/29/19



Inspection Report

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

License/Permit # D761214

Date 4/26/19

Establishment Jasmine Asian Cuisine

Address 2617 Concord Pike

City/State Wilmington, DE

Zip Code 19803

Telephone (302) 479-5619

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Description |
|-------------|--|
| 10 | 6-301.12 (P) No paper towels at multiple hand sinks throughout restaurant |
| | 6-301.11 (P) No soap at hand sink in sushi area |
| | 5-205.11 (P) Cold/flu medication medicine, glasses (eye), other items in hand wash sink next to dish machine. |
| 9 | 3-301.11 (P) Soap in floor buried in container. |
| 29 | 7-207.11 (P) Bottle of Cold/flu medicine found in hand sink by dish machine. |
| 38 | 6-501.112 c 2 dead mice found in the kitchen. |
| 38 | 6-501.111 (P) Mouse droppings found throughout restaurant. |
| 51 | 5-205.15 R faucet on prep sink leaking |
| 43 | 3-304.12 c Container found in seasoning bin. |
| 39 | 3-302.12 c No label with common name on large containers. |
| 56 | 6-303.11 c light bulbs needed in dry storage area |
| 55 | 6-501.12 c Mouse droppings and food debris under bean warmer and cooking equipment. Also on shelves in walk-in refrigerator - Under counter refrigerator in sushi area and boxes - Walls in walk-in have mold. Ceiling outside walk-in not clean. |
| | 6-501.11 c Holes in walls in dry storage area |
| 49 | 4-302.14 (P) No hot strips |
| 3 | 2-201.11 (P) No employee Health forms available |
| | 8-914.11 (P) Jasmine Asian Cuisine is ceasing operation due to imminent Health Hazard and gross insanitary conditions. The above violations must be corrected, a thorough cleaning and sanitizing of entire restaurant and pest service conducted prior to Health department reinspection. |

Person in Charge (Signature)

Date: 4/26/19

Inspector (Signature) Nick FOSTER-032

Date: 4/26/19