



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: 0		Date: 4/29/19
		No. of Repeat Risk Factor/Intervention Violations: 0		Time In: 10:00
		Score (optional): N/A		Time Out: 10:40
Establishment: <u>Asiana Cuisine</u>	Address: <u>3618 Concord Pike</u>	City/State: <u>Wilmington, DE</u>	Zip Code: <u>19803</u>	Telephone: <u>(302) 479-5613</u>
License/Permit #: <u>016124</u>	Permit Holder: <u>Xinmei Zhang</u>	Purpose of Inspection: <u>Follow-up</u>	Est. Type: <u>IT</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. COS=corrected on-site during inspection. R=repeat violation.

Item	Compliance Status	Description	COS	R
Supervision				
1	IN	Person in charge present, demonstrates knowledge, and performs duties		
2	IN	Certified Food Protection Manager		
Employee Health				
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	IN	Proper use of restriction and exclusion		
5	IN	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6	IN	Proper eating, tasting, drinking, or tobacco use		
7	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	IN	Hands clean & properly washed		
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
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		

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

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.

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

Person in Charge (Signature): [Signature] Date: 4/29/19

Inspector (Signature): NCC F35E-053 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 # <u>N161214</u>	Date <u>4/29/19</u>
Establishment <u>Jasmine Asian Cuisine</u>	Address <u>3618 Concord Pike</u>	City/State <u>Wilmington DE</u>	Zip Code <u>19803</u> Telephone <u>302-479-5113</u>

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Description
10	6-301.12 (PP) Paper towels present at all hand sinks throughout restaurant.
	6-301.11 (PP) Soap is present at hand sink in sushi area.
	5-205.11 (PP) No cold/flu medicine, glasses and other items inside hand wash sink next to dish machine.
9	3-301.11 (P) Scoop not buried in flour in large container.
28	7-207.11 (P) No medicine present on-site.
38	6-511.11 (PP) No mouse droppings found in entire restaurant.
51	5-205.15 (P) Faucet replaced on prep sink.
43	4-302.14 (PP) Test strips present and available.
3	2-201.11 (PP) Employee Health forms completed and available.
4	6-501.12 c Dead mice removed and discarded. No mouse droppings.
43	3-304.12 c Scopes with handles in seasoning bins.
31	3-302.12 c Labels with common name on large containers.
56	6-303.11 c Light bulbs replaced in dry storage area.
25	6-501.12 c Mouse droppings removed and food debris throughout entire restaurant.
	- Shelves cleaned in walk-in refrigerator
	- Under counter refrigerator cleaned
6	501.11 c Holes in walls in dry storage area covered.
3-404.11 (P)	Jasmine Asian Cuisine may resume operation since imminent health hazard and gross insanitary conditions are not present. Complaint has been addressed in routine.
	- Continue to clean under and between equipment on cooking line and shelves.
	Fill any new holes and label all containers. Make a schedule for cleaning (daily, weekly + monthly). Clean and sanitize walls in walk-in refrigerator.

Person in Charge (Signature) 	Date: <u>4/29/2019</u>
Inspector (Signature) <u>NCC - EST 038</u>	Date: <u>4/29/19</u>