



**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**

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

No. of Risk Factor/Intervention Violations 0  
 No. of Repeat Risk Factor/Intervention Violations 0  
 Date 6/14/19  
 Time In 1:00  
 Time Out 1:00  
 Score (optional) N/A

Establishment Dufur Garden Address 829 N Tatnall St City/State Wilmington De Zip Code 19801 Telephone 571 1889  
 License/Permit # New Permit Holder Dufur Garden LLC/DeFuria Purpose of Inspection Takeover 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	Supervision	Employee Health	Good Hygienic Practices	Preventing Contamination by Hands	Approved Source	Protection from Contamination
1 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Person in charge present, demonstrates knowledge, and performs duties					
2 <input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Certified Food Protection Manager					
3 <input type="radio"/> IN <input type="radio"/> OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting					
4 <input type="radio"/> IN <input type="radio"/> OUT	Proper use of restriction and exclusion					
5 <input type="radio"/> IN <input type="radio"/> OUT	Procedures for responding to vomiting and diarrheal events					
6 <input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/O	Proper eating, tasting, drinking, or tobacco use					
7 <input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/O	No discharge from eyes, nose, and mouth					
8 <input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/O	Hands clean & properly washed					
9 <input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed					
10 <input type="radio"/> IN <input type="radio"/> OUT	Adequate handwashing sinks properly supplied and accessible					
11 <input type="radio"/> IN <input type="radio"/> OUT	Food obtained from approved source					
12 <input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Food received at proper temperature					
13 <input type="radio"/> IN <input type="radio"/> OUT	Food in good condition, safe, & unadulterated					
14 <input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Required records available: shellstock tags, - parasite destruction					
15 <input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Food separated and protected					
16 <input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Food-contact surfaces; cleaned & sanitized					

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

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

Compliance Status	Safe Food and Water	Food Temperature Control	Food Identification	Prevention of Food Contamination
30 <input type="radio"/> IN <input type="radio"/> OUT	Pasteurized eggs used where required			
31 <input type="radio"/> IN <input type="radio"/> OUT	Water & ice from approved source			
32 <input type="radio"/> IN <input type="radio"/> OUT	Variance obtained for specialized processing methods			
33 <input type="radio"/> IN <input type="radio"/> OUT	Proper cooling methods used; adequate equipment for temperature control			
34 <input type="radio"/> IN <input type="radio"/> OUT	Plant food properly cooked for hot holding			
35 <input type="radio"/> IN <input type="radio"/> OUT	Approved thawing methods used			
36 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Thermometers provided & accurate			
37 <input type="radio"/> IN <input type="radio"/> OUT	Food properly labeled; original container			
38 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Insects, rodents, & animals not present			
39 <input type="radio"/> IN <input type="radio"/> OUT	Contamination prevented during food preparation, storage & display			
40 <input type="radio"/> IN <input type="radio"/> OUT	Personal cleanliness			
41 <input type="radio"/> IN <input type="radio"/> OUT	Wiping cloths; properly used & stored			
42 <input type="radio"/> IN <input type="radio"/> OUT	Washing fruits & vegetables			

Compliance Status	Proper Use of Utensils	Utensils, Equipment and Vending	Physical Facilities
43 <input type="radio"/> IN <input type="radio"/> OUT	In-use utensils: properly stored		
44 <input type="radio"/> IN <input type="radio"/> OUT	Utensils, equipment & linens: properly stored, dried, & handled		
45 <input type="radio"/> IN <input type="radio"/> OUT	Single-use/single-service articles: properly stored & used		
46 <input type="radio"/> IN <input type="radio"/> OUT	Gloves used properly		
47 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48 <input type="radio"/> IN <input type="radio"/> OUT	Warewashing facilities: installed, maintained, & used; test strips		
49 <input type="radio"/> IN <input type="radio"/> OUT	Non-food contact surfaces clean		
50 <input type="radio"/> IN <input type="radio"/> OUT	Hot & cold water available; adequate pressure		
51 <input type="radio"/> IN <input type="radio"/> OUT	Plumbing installed; proper backflow devices		
52 <input type="radio"/> IN <input type="radio"/> OUT	Sewage & waste water properly disposed		
53 <input type="radio"/> IN <input type="radio"/> OUT	Toilet facilities: properly constructed, supplied, & cleaned		
54 <input type="radio"/> IN <input type="radio"/> OUT	Garbage & refuse properly disposed; facilities maintained		
55 <input type="radio"/> IN <input type="radio"/> OUT	Physical facilities installed, maintained, & clean		
56 <input type="radio"/> IN <input type="radio"/> OUT	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) X Defangyu Date: 6/14/19  
 Inspector (Signature) NCCETS11044 Follow-up:  YES  NO (Circle one) Follow-up Date: 6/24/19



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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

License/Permit # New

Date 6/14/19

Establishment Joyful Garden

Address 829 N Tainall St

City/State Wilmington DE

Zip Code 19801

Telephone 5711859

#### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>Pizza rolls and</u>	<u>51°F</u>				
<u>Wonton in</u>	<u>51°F</u>				
<u>sandwich refrigerator</u>					

#### 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

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>21</u>	<u>3-501.16 (P) food items listed above holding above 41°F - disc</u>
<u>47</u>	<u>4-501.16c Sandwich refrigerator holding at 45°F - must be 41°F or less</u>
<u>47</u>	<u>4-102.19c Cardboard found on refrigerator and freezer shelves</u>
	<u>This inspection report will serve as your temporary permit until August 31, 2019. You will be invoiced \$180 for the permit. Failure to pay may result in closure.</u>
	<u>This permit is approved with the agreement that the following items will be corrected:</u>
	<u>- install handsink at front dispense area and towards end of</u>
	<u>cook line near food prep sink</u>
	<u>- seal any raw wood to make smooth, easily cleanable</u>
	<u>- microwave must be commercial grade</u>
	<u>- indirect air gap needed at food prep sink</u>
	<u>- meat cutter must be commercial grade</u>
	<u>- wooden shelf must be easily cleanable (sealed)</u>
	<u>- splash guard needed between handsink and 3 compartment sink</u>
	<u>- restroom ceiling tiles - smooth, easily cleanable</u>
	<u>Permit holder request 6 months to complete listed items.</u>
	<u>8-301.11 (PE) New permit has been issued to Joyful Garden 829 Inc</u>
	<u>- person in charge will prove cutting is commercial grade or</u>
	<u>replace vegetable cutting board</u>

Person in Charge (Signature)

X De Feng Yu

Date:

6/14/19

Inspector (Signature)

NCE1511044

Date:

6/14/19



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

**Inspection Report**

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

License/Permit #

New

Date

6/14/19

Establishment

Joyful Garden

Address

829 N Tahall St

City/State

Wilmington DE

Zip Code

19801

Telephone

971-1889

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number

36

4-302.12 (PE) food thermometer is now available

1

2-102.11 (PE) Translator has been educated on proper cooking temperature for pork spare ribs and reheating temperature, she will educate food employees

Outstanding violation

38

6-501.111 (PE) Large flies observed in kitchen

-clean and sanitize food contact surfaces before use

-protect food and food contact surfaces

Person in Charge (Signature)

X De feng Yu

Date:

6/14/19

Inspector (Signature)

NCOEHS11044

Date:

6/14/19