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Food Establishment Inspection Report

Delaware Division of Public Health		No. of Risk Factor/Intervention Violations		8	Date 01/29/2020
Office of Food Protection		No. of Repeat Risk Factor/Intervention Violations		0	Time In 12:15 PM
417 Federal St., Dover, DE 19901		Score (optional)			Time Out 2:00 PM
Establishment	Address	City/State	Zip Code	Telephone	
Joyful Garden	829 North Tatnall Street	Wilmington, DE	19801	302-571-1889	
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category	
N005019	De Feng Yu	Routine	Permanent	Medium	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS/GOOD RETAIL PRACTICES

Supervision

Compliance Status			COS	R
01	OUT	Person in charge present, demonstrates knowledge, and perform duties	X	
02	IN	Certified Food Protection Manager		

Employee Health

Compliance Status			COS	R
03	IN	Management, food employee and conditional employee: knowledge, responsibilities and reporting		
04	IN	Proper use of restriction and exclusion		
05	IN	Procedures for responding to vomiting and diarrheal events		

Good Hygienic Practices

Compliance Status			COS	R
06	IN	Proper eating, tasting, drinking or tobacco use		
07	IN	No discharge from eyes, nose, and mouth		

Preventing Contamination by Hands

Compliance Status			COS	R
08	N/O	Hands clean & properly washed		
09	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	OUT	Adequate handwashing sinks properly supplied and accessible	X	

Approved Source

Compliance Status			COS	R
11	IN	Food obtained from approved source		
12	N/O	Food received at proper temperature		
13	IN	Food in good condition, safe, & unadulterated		
14	N/A	Required records available: shellstock tags, parasite destruction		

Protection from Contamination

Compliance Status			COS	R
15	OUT	Food separated and protected		
16	OUT	Food-contact surfaces; cleaned & sanitized		
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food		

Time/Temperature Control for Safety

Compliance Status			COS	R
18	N/O	Proper cooking time & temperatures		
19	N/O	Proper reheating procedures for hot holding		
20	N/O	Proper cooling time and temperature		
21	IN	Proper hot holding temperatures		
22	IN	Proper cold holding temperatures		
23	N/A	Proper date marking and disposition		
24	OUT	Time as a Public Health Control; procedures & records		

Consumer Advisory

Compliance Status			COS	R
25	N/A	Consumer Advisory provided for raw/undercooked food		

Highly Susceptible Populations

Compliance Status			COS	R
26	N/A	Pasteurized foods issued; prohibited foods not offered		

Person In Charge (Signature)

Date:

Inspector (Signature) NCC-EHSII-044

Follow-up: YES Follow-up Date: 01/30/2020



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Food/Color Additives and Toxic Substances			
Compliance Status			
27	N/A	Food additives: approved & properly used	COS R
28	IN	Toxic substances properly identified, stored, & used	

Conformance with Approved Procedures			
Compliance Status			
29	N/A	Compliance with variance/specialized process/HACCP	COS R

Safe Food and Water			
Compliance Status			
30		Pasteurized eggs used where required	COS R
31		Water & ice from approved source	
32		Variance obtained for specialized processing methods	

Food Temperature Control			
Compliance Status			
33		Proper cooling methods used; adequate equipment for temperature control	COS R
34		Plant food properly cooked for hot holding	
35	OUT	Approved thawing methods used	
36		Thermometers provided & accurate	

Food Identification			
Compliance Status			
37		Food properly labeled; original container	COS R

Prevention of Food Contamination			
Compliance Status			
38	OUT	Insects, rodents, & animals not present	COS R
39		Contamination prevented during food preparation, storage & display	
40		Personal cleanliness	
41		Wiping cloths: properly used & stored	
42		Washing fruits & vegetables	

Proper Use of Utensils			
Compliance Status			
43		In-use utensils: properly stored	COS R
44		Utensils, equipment & linens: properly stored, dried, & handled	
45		Single-use/single-service articles: properly stored & used	
46		Gloves used properly	

Utensils, Equipment and Vending			
Compliance Status			
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used	COS R
48		Warewashing facilities: installed, maintained, & used; test strips	
49	OUT	Non-food contact surfaces clean	

Physical Facilities			
Compliance Status			
50		Hot & cold water available; adequate pressure	COS R
51		Plumbing installed; proper backflow devices	

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Physical Facilities

52	Sewage & waste water properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	Physical facilities installed, maintained, & clean		
56	Adequate ventilation & lighting; designated areas used		

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	
01	2-102.11/Demonstration(Priority Foundation) PIC did not demonstrate knowledge of cleaning equipment and dishes <i>Corrected On Site</i> -PIC has been taught to clean with soap, rinse, and sanitize
10	5-205.11/Using a Handwashing Sink-Operation and Maintenance(Priority Foundation) hand sink next to 3 bay sink used for food prep <i>Corrected On Site</i> -PIC has been told to use hand sink for hand washing only
24	3-501.19/Time as a Public Health Control(Priority Foundation) written procedures not in place for time as public health control
38	6-501.111/Controlling Pests(Priority Foundation) rodent droppings found throughout food establishment (FE) on floors, bottom of prep tables and counter FE has pest service once every 3 months Person in charge (PIC) has been told to clean and sanitize all surfaces with pest presence, all food contact surfaces shall be cleaned and sanitized, any areas where a concern of contamination may have occurred shall be cleaned and sanitized. Entry points are to be sealed. Pest control report shall be present at follow up inspection.
15	3-302.11/Packaged and Unpackaged Food-Separation, Packaging, and Segregation(Priority) raw chicken stored in walk in refrigerator over raw shrimp
16	4-602.11/Equipment Food-Contact Surfaces and Utensils-Frequency(Priority) food contact surfaces not cleaned prior to sanitizing after soiled
35	3-501.13/Thawing(Core) raw meat and raw shrimp (frozen) found thawing at room temperature PIC has been told to thaw under refrigeration or to let cool water run on food to thaw
49	4-601.11/Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils(Core) large amount of grease and food debris found on stove top PIC has been told to clean and sanitize areas with accumulation of food and other debris

INSPECTION NOTES

8-404.11 P Imminent health hazard: gross, unsanitary conditions and rodent infestation
PIC has been told to contact inspector after pest service, sealing of entry points, and removal of rodent droppings with cleaning and sanitization
FE has been ordered to cease and desist operations

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