



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	1	Date 01/30/2020
		No. of Repeat Risk Factor/Intervention Violations	1	Time In 12:00 PM
		Score (optional)		Time Out 1:30 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	Follow-up	Permanent	Medium

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

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

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

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

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

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

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

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

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

Highly Susceptible Populations				
Compliance Status			COS	R
26		Pasteurized foods issued; prohibited foods not offered		

Person In Charge (Signature)		Date:
Inspector (Signature) NCC-EHSII-044		Follow-up: YES Follow-up Date: 02/17/2020



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	1	Date 01/30/2020
		No. of Repeat Risk Factor/Intervention Violations	1	Time In 12:00 PM
		Score (optional)		Time Out 1:30 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	Follow-up	Permanent	Medium

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

Food/Color Additives and Toxic Substances			
Compliance Status	Description	COS	R
27	Food additives; approved & properly used		
28	Toxic substances properly identified, stored, & used		

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

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

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

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

Prevention of Food Contamination			
Compliance Status	Description	COS	R
38	IN Insects, rodents, & animals not present		
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	Description	COS	R
43	In-use utensils: properly stored		
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	Description	COS	R
47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	Non-food contact surfaces clean		

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

Person In Charge (Signature)	Date:
Inspector (Signature) NCC-EHSII-044	Follow-up: YES Follow-up Date: 02/17/2020



Food Establishment Inspection Report					Page 3 of 4
Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901		No. of Risk Factor/Intervention Violations	1	Date 01/30/2020	
		No. of Repeat Risk Factor/Intervention Violations	1	Time In 12:00 PM	
		Score (optional)		Time Out 1:30 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	Follow-up	Permanent	Medium	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS/GOOD RETAIL PRACTICES					
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			

Person In Charge (Signature)	Date:
Inspector (Signature) NCC-EHSII-044	Follow-up: YES Follow-up Date: 02/17/2020



Food Establishment Inspection Report Page 4 of 4

Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901		No. of Risk Factor/Intervention Violations	1	Date 01/30/2020
		No. of Repeat Risk Factor/Intervention Violations	1	Time In 12:00 PM
		Score (optional)		Time Out 1:30 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	Follow-up	Permanent	Medium

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	
24	3-501.19/Time as a Public Health Control(Priority Foundation) time as public health procedures not in place <i>Repeat-</i>
38	6-501.111/Controlling Pests(Priority Foundation) rodent droppings have been removed, surfaces cleaned and sanitized, multiple entry points sealed, pest control company provided service after food establishment cleaned
15	3-302.11/Packaged and Unpackaged Food-Separation, Packaging, and Segregation(Priority) raw chicken is now stored on bottom shelf in refrigerator to prevent cross contamination during storage
16	4-602.11/Equipment Food-Contact Surfaces and Utensils-Frequency(Priority) food contact surfaces were cleaned and sanitized during inspection

INSPECTION NOTES

8-601.10 re-inspection fee assessed for follow up inspection deemed necessary to confirm compliance
 8-404.11 P food establishment is permitted to operate
 pest service will be twice a month for first month and monthly after
 person in charge (PIC) has been told to continue to assess and seal entry points, maintain sanitation, and inspect food establishment routinely, daily before use food contact surfaces shall be cleaned and sanitize

Person In Charge (Signature)	Date:
Inspector (Signature) NCC-EHSII-044	Follow-up: YES Follow-up Date: 02/17/2020