



# 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 3

Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901		No. of Risk Factor/Intervention Violations: 0	Date: 28 May 19
		No. of Repeat Risk Factor/Intervention Violations: 0	Time In: 9:50
		Score (optional): 0	Time Out: 10:55
Establishment: No 1 Chinese Rest	Address: 1708 E. Lebanon	City/State: Dover DE	Zip Code: 19901
License/Permit #: K102196	Permit Holder: Kong Ye	Purpose of Inspection: Follow up	Est. Type: FF
		Risk Category: High	Telephone: 677-1968

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		COS		R	
<b>Supervision</b>					
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties			
2	IN OUT N/A	Certified Food Protection Manager			
<b>Employee Health</b>					
3	IN OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	IN OUT	Proper use of restriction and exclusion			
5	IN OUT	Procedures for responding to vomiting and diarrheal events			
<b>Good Hygienic Practices</b>					
6	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use			
7	IN OUT N/O	No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>					
8	IN OUT N/O	Hands clean & properly washed			
9	IN OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	IN OUT	Adequate handwashing sinks properly supplied and accessible			
<b>Approved Source</b>					
11	IN OUT	Food obtained from approved source			
12	IN OUT N/A N/O	Food received at proper temperature			
13	IN OUT	Food in good condition, safe, & unadulterated			
14	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction			
<b>Protection from Contamination</b>					
15	IN OUT N/A N/O	Food separated and protected			
16	IN OUT N/A	Food-contact surfaces: cleaned & sanitized			

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

Compliance Status		COS		R	
<b>Safe Food and Water</b>					
30		Pasteurized eggs used where required			
31		Water & ice from approved source			
32		Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>					
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			
<b>Food Identification</b>					
37		Food properly labeled; original container			
<b>Prevention of Food Contamination</b>					
38		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			
<b>Proper Use of Utensils</b>					
43		In-use utensils: properly stored			
44		Utensils, equipment & linens: properly stored, dried, & handled			
45		Single-use/single-service articles: properly stored			
46		Gloves used properly			
<b>Utensils, Equipment and Vending</b>					
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48		Warewashing facilities: installed, maintained, & used			
49		Non-food contact surfaces clean			
<b>Physical Facilities</b>					
50		Hot & cold water available; adequate pressure			
51		Plumbing installed; proper backflow devices			
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): *[Signature]* Date: 29 May 19

Inspector (Signature): KC HPC #007 Follow-up: YES  NO  (Circle one) Follow-up Date: \_\_\_\_\_





## Food Establishment Inspection Report

Page 2 of 3

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

License/Permit # K182196

Date 28 May 19

Establishment No 1 Chinese Rest

Address 1708 E. Lebanon

City/State Dover DE

Zip Code 19901

Telephone 302 677-1968

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
/		/		/	
/		/		/	
/		/		/	
/		/		/	

### 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	Description
	The following violations have been corrected
39	(3-304.13) no napkins over food trays in walk-in unit
56	(6-202.11) observed light shield in walk-in
55	(6-501.12) observed clean ceiling tiles over 3 Bowl sink
56	(6-501.14) observed clean vent filters / replaced filter
47	(4-501.11) observed Replacement seal waiting on installation
55	(6-201.11) observed Replaced floor tiles
54	(5-501.114) observed Dumpster area clean; Please contact management to do additional cleaning of Area. <span style="float: right;">properly</span>
3	(2-201.11) observed employee health forms on hand for all employees
51	(5-205.15) observed Plumbing issue fixed at 3 Bowl sink → Hand sink
* 15	(3-302.11) observed No Raw over Ready to eat items; Please keep an eye on how food items are stored in Cold Hold units
16	(4-602.11) observed no utensils being improperly stored between tables
28	(7-102.11) observed chemical bottles properly labeled.
23 <del>28</del>	(3-501.17) observed Dated Marking
28	(7-202.12) observed No fly strip in use * Please use Pest Management Company for all Pest in food establishment.
16	(4-501.114) observed sanitizer Bucket at/between 50-100ppm (Chlorine)

Person in Charge (Signature) \_\_\_\_\_

Date: 28 May 19

Inspector (Signature) KC HRC # 007

Date: 28 May 19





### Food Establishment Inspection Report

Page 3 of 3

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Office of Food Protection  
417 Federal St., Dover, DE 19901

License/Permit #

K182196

Date

28 May 19

Establishment

No Chinese Rest

Address

1708 E. Lebanon

City/State

Dover DE

Zip Code

19901

Telephone

677-1968

#### TEMPERATURE OBSERVATIONS

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#### 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	Observation
38	(6-501.11) observed no Live or Dead roaches in establishment
48	(4-302.14) observed chlorine Test strips
55	(6-501.16) observed mop air Drying at Back Door on Hook.
38	(6-202.15) observed Pest being Protected <del>with</del> from entering establishment Pest screen Door * No spaces Present
* 41	(3-304.14) observed no Damp clothes in kitchen area: Clothes shall be stored in sanitizer Between use
* 45	(4-502.13) observed no sink use items being reused: (card board)
16	(4-601.11) observed clean food contact surfaces
39	(3-305.11) observed covered food items in cold hold units
X	(8-401.12)

You are now Allowed to continue food operations.

- \* You will be moved from a medium category establishment to a High risk establishment. You will now be inspected every 3-4 months until you have 2 inspections Back to Back with No Violations
- \* You will need to spray you establishment 1 a week for the next ~~to~~ 3 months; By a licensed pest management Company
- \* You will need to send me a copy of you schedule within 10 days
- \* All Pest management Documentation will be available for all future inspections

Person in Charge (Signature)

*[Signature]*

Date:

28 May 19

Inspector (Signature)

KC HPC #007

Date:

28 May 19

\* email: *[Redacted]*