



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	6-14-19
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	1000
		Score (optional)	NA	Time Out	1045
Establishment	Address	City/State	Zip Code	Telephone	
Unique Chinese Rest	1401 Phila PK	Wilm, DE	19809	792-4848	
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category	
New N192584	Yong Chen	Takeover	FE	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				Compliance Status			
Supervision							
1	IN	Person in charge present, demonstrates knowledge, and performs duties		17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food	
2	IN	Certified Food Protection Manager		Time/Temperature Control for Safety			
Employee Health							
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting		18	IN	Proper cooking time & temperatures	
4	IN	Proper use of restriction and exclusion		19	IN	Proper reheating procedures for hot holding	
5	IN	Procedures for responding to vomiting and diarrheal events		20	IN	Proper cooling time and temperature	
Good Hygienic Practices							
6	IN	Proper eating, tasting, drinking, or tobacco use		21	IN	Proper hot holding temperatures	
7	IN	No discharge from eyes, nose, and mouth		22	IN	Proper cold holding temperatures	
Preventing Contamination by Hands							
8	IN	Hands clean & properly washed		23	IN	Proper date marking and disposition	
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		24	IN	Time as a Public Health Control: procedures & records	
10	IN	Adequate handwashing sinks properly supplied and accessible		Consumer Advisory			
Approved Source							
11	IN	Food obtained from approved source		25	IN	Consumer advisory provided for raw/undercooked food	
12	IN	Food received at proper temperature		Highly Susceptible Populations			
13	IN	Food in good condition, safe, & unadulterated		26	IN	Pasteurized foods used; prohibited foods not offered	
14	IN	Required records available, shellstock tags, parasite destruction		Food/Color Additives and Toxic Substances			
Protection from Contamination							
15	IN	Food separated and protected		27	IN	Food additives: approved & properly used	
16	IN	Food-contact surfaces: cleaned & sanitized		28	IN	Toxic substances properly identified, stored, & used	
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	
Safe Food and Water							
30		Pasteurized eggs used where required		Proper Use of Utensils			
31		Water & ice from approved source		43		In-use utensils: properly stored	
32		Variance obtained for specialized processing methods		44		Utensils, equipment & linens: properly stored, dried, & handled	
Food Temperature Control							
33		Proper cooling methods used; adequate equipment for temperature control		45		Single-use/single-service articles: properly stored & used	
34		Plant food properly cooked for hot holding		46		Gloves used properly	
35		Approved thawing methods used		Utensils, Equipment and Vending			
36		Thermometers provided & accurate		47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
Food Identification							
37		Food properly labeled; original container		48		Warewashing facilities: installed, maintained, & used; test strips	
Prevention of Food Contamination							
38		Insects, rodents, & animals not present		49		Non-food contact surfaces clean	
39		Contamination prevented during food preparation, storage & display		Physical Facilities			
40		Personal cleanliness		50		Hot & cold water available; adequate pressure	
41		Wiping cloths: properly used & stored		51		Plumbing installed; proper backflow devices	
42		Washing fruits & vegetables		52		Sewage & waste water properly disposed	
Person in Charge (Signature) Yong Chen							
Date: 6-14-19							
Inspector (Signature) NCC EAST 043				Follow-up: YES NO (Circle one) Follow-up Date: 6-27-19			

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.



Inspection Report

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

License/Permit # New

Date 6-14-19

Establishment Unique Chinese Restaurant Address 1401 Phila PK City/State Wilm, DE Zip Code 19809 Telephone 302-42-4848

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

Takeover

This inspection report serves as your interim Food Establishment Permit to operate. It expires on August 31, 2019. You will be invoiced a permit fee. Failure to pay the permit fee may result in closure;

The following discrepancies must be resolved:

- Please install air gap on food prep sink
- must be directly from plumbing compar. tment. cannot be tied to one pipe
- Please obtain chlorine Test strips

NOTE: Employee Health
MOST recent insp signage

* Reinspection on 6-27-19 *

Person in Charge (Signature)

Yong Chen

Date:

6-14-19

Inspector (Signature)

NCC EAST 043

Date:

6-14-19