



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	<u>4</u>	Date	<u>11/2/19</u>
		No. of Repeat Risk Factor/Intervention Violations	<u>0</u>	Time In	<u>11:00</u>
		Score (optional)	<u>N/A</u>	Time Out	<u>12:45</u>
Establishment	Address	City/State	Zip Code	Telephone	
<u>Yi Palace</u>	<u>4735 Concord Pike</u>	<u>Wilmington, DE</u>	<u>19803</u>	<u>(302) 477-6900</u>	
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category	
<u>11077641</u>	<u>L. Wei Gu</u>	<u>Routine</u>	<u>FF</u>	<u>Med</u>	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

Compliance Status		COS		R	
Safe Food and Water					
30	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Pasteurized eggs used where required			
31	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Water & ice from approved source			
32	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Variance obtained for specialized processing methods			
Food Temperature Control					
33	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper cooling methods used; adequate equipment for temperature control			
34	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Plant food properly cooked for hot holding			
35	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Approved thawing methods used			
36	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Thermometers provided & accurate			
Food Identification					
37	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food properly labeled; original container			
Prevention of Food Contamination					
38	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Insects, rodents, & animals not present			
39	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Contamination prevented during food preparation, storage & display			
40	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Personal cleanliness			
41	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Wiping cloths: properly used & stored			
42	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Washing fruits & vegetables			
Proper Use of Utensils					
43	<input checked="" type="radio"/> IN <input type="radio"/> OUT	In-use utensils: properly stored			
44	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Utensils, equipment & linens: properly stored, dried, & handled			
45	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Single-use/single-service articles: properly stored & used			
46	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Gloves used properly			
Utensils, Equipment and Vending					
47	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Warewashing facilities: installed, maintained, & used; test strips			
49	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Non-food contact surfaces clean			
Physical Facilities					
50	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Hot & cold water available; adequate pressure			
51	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Plumbing installed; proper backflow devices			
52	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Sewage & waste water properly disposed			
53	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Toilet facilities: properly constructed, supplied, & cleaned			
54	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Garbage & refuse properly disposed; facilities maintained			
55	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Physical facilities installed, maintained, & clean			
56	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature) [Signature] Date: 11/2/19

Inspector (Signature) NCL FHS II 038 Follow-up: YES NO (Circle one) Follow-up Date: TBD



Inspection Report

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

License/Permit # N077641

Date 11/12/19

Establishment Vi Palace Address 4425 Concord Pike City/State Wilmington, DE Zip Code 19803 Telephone (302) 417-6900

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	
23	3-501.17 (PP) No dates on Ready to Eat cooked foods in refrigerators.
15	3-302.11 (P) Raw food stored above ready to Eat foods in bain marie.
16	4-601.11 (PP) Food contact equipment and surfaces saturated with food debris. Roaches observed on prep sink and inside large and small containers of flour and sugar. slicer encrusted with debris. Plates and cooking equipment observed with debris on them that are not being used.
10	5-205.11 (PP) Hand sink behind bar has cups inside.
38	6-501.111 (P) Roaches (dead and live) and mouse droppings observed throughout the kitchen and storage areas. Roaches observed in fryer, on prep sink, in flour, in sugar, in spices on cart. On the floor under the cook line, bain marie, warewashing sink, dishmachine, prep sink. On shelves with to-go containers, dishes and open (food in use) food. Mouse droppings observed on boxes with plates under rice warmers. Also droppings near water heater and under ice machine in kitchen.
51	5-205.15 c Hand sink next to ice machine leaking.
53	6-501.13 c Hand sink in kitchen near fryers not clean.
56	6-501.14 c Hood and ventilation ducts not clean in kitchen. Heavy saturation of grease observed.
55	6-501.12 c Heavy saturation of grease and food debris on walls, floor and between equipment on cook line. Under equipment on cook line also.
49	4-601.11 c Bain marie doors and inside shelves encrusted with food debris. Cardboard under work saturated with debris

Person in Charge (Signature)

Date: 11/12/19

Inspector (Signature) NCC THS II 033

Date: 11/12/19



Inspection Report

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417 Federal St., Dover, DE 19901

License/Permit # 1077641

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Establishment Yi Palace Address 4435 Concord Pike City/State Wilmington, DE Zip Code 19703 Telephone (302) 477-6900

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

38 6-202.15 - Back door in kitchen propped open with mouse trap device.

8-424.11 (P) Yi Palace has been closed due roach and mouse infestation and gross insanitary conditions. The kitchen, storage areas, bar and utility sink area have been observed to have roaches, mouse droppings, heavy saturation of grease and food debris. Roaches observed ~~contaminating~~ contaminating food items and inside and on food contact surfaces.

- Pest and insanitary conditions must be eliminated before reinspection is conducted.
- All food that has been opened, cooked, and exposed must be discarded.
- All equipment ^{dishes} must be properly washed, rinsed and sanitized.
- Remove and discard all cardboard, and red linings throughout kitchen.
- Clean and sanitize wall, floors, and between equipment.
- Clean all bain maries and refrigerator.
- Eliminate all items not needed for F.E.
- Contact pest service for treatment. Continue weekly service with Terminix or any pest company that is licensed to service F.E.
- x - Discard old encrusted dish racks for dish machine.

Person in Charge (Signature)

[Signature] Hallin

Date:

11/12/19

Inspector (Signature)

NCC - FBI 1038

Date:

11/12/19