



**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 2

Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901		No. of Risk Factor/Intervention Violations <u>0</u>		Date <u>11/15/19</u>
		No. of Repeat Risk Factor/Intervention Violations <u>0</u>		Time In <u>10:30</u>
		Score (optional) <u>NA</u>		Time Out <u>11:10</u>
Establishment <u>Yi Palace</u>	Address <u>4435 Concord Pike</u>	City/State <u>Wilmington DE</u>	Zip Code <u>19803</u>	Telephone <u>(302) 477-1880</u>
License/Permit # <u>N077641</u>	Permit Holder <u>Li Wei Qu</u>	Purpose of Inspection <u>Follow-up</u>	Est. Type <u>FF</u>	Risk Category <u>Med</u>

**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		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**

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

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	X	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 & used			
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; test strips			
49	X	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	X	Physical facilities installed, maintained, & clean			
56	X	Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature) L. Wei Qu Date: 11/15/19

Inspector (Signature) NCC-EFT-038 Follow-up: YES NO (Circle one) Follow-up Date:



### Inspection Report

Page 2 of 2

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

License/Permit # N077641

Date 11/15/19

Establishment  
Yi Palace

Address  
4435 Concord Pike

City/State  
Wilmington, DE

Zip Code  
19803

Telephone  
(302) 477-6900

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	
<u>4-604.11 (P)</u>	<u>Food Contact Equipment and surfaces <del>still have</del> are cleaned. No roaches observed in steam well, on drain main. Plates and cooking equipment cleaned.</u>
<u>38 6-501.111 (P)</u>	<u>No roaches observed or mouse droppings observed in the kitchen. No mouse droppings observed near dry storage.</u>
<u>56 6-501.14c</u>	<u>Exhaust and Ventilation ducts have been cleaned. Still some grease on lines.</u>
<u>55 6-501.12c</u>	<u>Grease and food debris cleaned between cooking equipment on cook line. Drain mains and hot well cleaned between and inside. Under rice cookers are clean. On shelves across from ware washing area.</u>
<u>49 4-601.11c</u>	<u>Drain main covers and inside cleaned.</u>
<u>8-404.11 (P)</u>	<u>Yi Palace may resume operation (open). All roaches have been eliminated from kitchen. No mouse droppings observed. Continue Weekly Pest service Continue daily cleaning, weekly and monthly cleaning. Replace all worn out items in kitchen Replace all cardboard boxes with plastic containers.</u>
	<u>Fee assessed due to re-inspection to deem compliance.</u>

Person in Charge (Signature) L. Wei

Date: 11/15/19

Inspector (Signature) NSC-FHS II-138

Date: 11/15/19