



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 <u>0</u>		Date <u>12/30/19</u>
		No. of Repeat Risk Factor/Intervention Violations <u>N/A</u>		Time In <u>11:10am</u>
		Score (optional) <u>N/A</u>		Time Out <u>1:50</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) 477-6800</u>
License/Permit # <u>N07764</u>	Permit Holder <u>Li Wei Ou</u>	Purpose of Inspection <u>Complaint</u>	Est. Type <u>R</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. COS=corrected on-site during inspection. R=repeat violation.

Compliance Status	COS	R	Compliance Status	COS	R
Supervision					
1 IN OUT			17 IN OUT		
Person in charge present, demonstrates knowledge, and performs duties			Proper disposition of returned, previously served, reconditioned & unsafe food		
2 IN OUT N/A			Time/Temperature Control for Safety		
Certified Food Protection Manager			18 IN OUT N/A N/O		
			Proper cooking time & temperatures		
Employee Health					
3 IN OUT			19 IN OUT N/A N/O		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			Proper reheating procedures for hot holding		
4 IN OUT			20 IN OUT N/A N/O		
Proper use of restriction and exclusion			Proper cooling time and temperature		
5 IN OUT			21 IN OUT N/A N/O		
Procedures for responding to vomiting and diarrheal events			Proper hot holding temperatures		
Good Hygienic Practices					
6 IN OUT N/O			22 IN OUT N/A N/O		
Proper eating, tasting, drinking, or tobacco use			Proper cold holding temperatures		
7 IN OUT N/O			23 IN OUT N/A N/O		
No discharge from eyes, nose, and mouth			Proper date marking and disposition		
Preventing Contamination by Hands					
8 IN OUT N/O			24 IN OUT N/A N/O		
Hands clean & properly washed			Time as a Public Health Control, procedures & records		
9 IN OUT N/A N/O			Consumer Advisory		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			25 IN OUT N/A		
10 IN OUT			Consumer advisory provided for raw/undercooked food		
Adequate handwashing sinks properly supplied and accessible			Highly Susceptible Populations		
Approved Source					
11 IN OUT			26 IN OUT N/A		
Food obtained from approved source			Pasteurized foods used; prohibited foods not offered		
12 IN OUT N/A N/O			Food/Color Additives and Toxic Substances		
Food received at proper temperature			27 IN OUT N/A		
13 IN OUT			Food additives: approved & properly used		
Food in good condition, safe, & unadulterated			28 IN OUT N/A		
14 IN OUT N/A N/O			Toxic substances properly identified, stored, & used		
Required records available: shellstock tags, parasite destruction			Conformance with Approved Procedures		
Protection from Contamination					
15 IN OUT N/A N/O			29 IN OUT N/A		
Food separated and protected			Compliance with variance/specialized process/HACCP		
16 IN OUT N/A			<div style="border: 1px solid black; padding: 5px;"> 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. </div>		
Food-contact surfaces; cleaned & sanitized					

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

Person in Charge (Signature) Li Wei Ou Date: 12/30/19

Inspector (Signature) NCC-FIS II-031 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 12/30/19
Establishment Yi Palace	Address 4135 Concord Pike	City/State Wilmington, DE	Zip Code 19803 Telephone (302) 477-6900

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	
	<p>Complaint A complainant[®] was made on Yi Palace. The complainant states, the complainant dined [redacted] reach inside. [redacted]</p> <p>No record of inspection was displayed.</p> <p>An investigative inspection was conducted. During the inspection mouse droppings were observed behind front bar near hand sink, mini refrigerator and cooler. Mouse droppings were observed in dry storage area near restrooms. Droppings observed behind chest freezer in kitchen. Numerous amount of dead roaches observed on top, under and around dish machines and ware washing area. Dead roaches observed in container with knives, in slicer, under refrigerated coolers and big water heater. Dead roaches on trays with seasonings. Live roaches observed under rice cookers near hand sink and cook line. Along with dead and live roaches the kitchen is not clean. Utensils for cooking and prepping are encrusted with food debris. Floors have grease deposits and food debris. A large pot of grease stored under oven. Grease and debris on and under cooking equipment. Food debris on and around dish machines. Prep table not clean to sight or touch. The kitchen has gross insanitary conditions.</p> <p>Pest service was conducted on 12/4/19. Terminix has increased the frequency to every two weeks. 12/4/19 was the last inspection report on site by Terminix. Inspector spoke with Terminix technician who explained that they are servicing Yi Palace every two weeks. They have very detailed reports that state sanitation is an issue. Food debris and particles provide food for rodents, ants and cockroaches. Pest service needs owner to clean and sanitize kitchen.</p>
Person in Charge (Signature)	[Signature] Date: 12/30/19
Inspector (Signature)	NCC-FHS II-038 Date: 12/30/19



Inspection Report

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

License/Permit # NO77641

Date 12/30/19

Establishment Yi Palace

Address 4435 Concord Pike

City/State Wilmington DE

Zip Code 19803

Telephone (302) 472-6900

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	
	and other areas for treatments to be effective
38	6-501.111 (PP)(P) Live and ^{dead} roaches observed in kitchen throughout food establishment. Numerous amount of dead roaches observed around, on and under dishmachine. Dishmachine is an area of concern due to amount of roaches and food debris and particles found.
	8-404.11 (P) Yi Palace must close due to pest observed in kitchen and gross insanitary conditions. Pest must be eliminated and restaurant cleaned and sanitized to prevent pest from returning. Prior to opening the Health Department must be ^{contacted} for an inspection.
	The kitchen must be cleaned and sanitized. ^{Discard} Remove all prepared food (rice, soups, meat) that is in warmers. Clean grease from between equipment and hoods, and floors. Have pest company identify if dishmachine is the place where pest harbor, to eliminate from premise. Inspect and advise if food from distributor is ^a cause to prevent pest. Complete recommended items from Pest service. Implement cleaning schedule. Clean and sanitize walls, food contact areas, utensils. seal holes and entry points. Close back door.

Person in Charge (Signature) [Signature]

Date: 12/30/19

Inspector (Signature) NCC-FIT II 038

Date: 12/30/19