

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												
Delaware Division of Public Health						No. of Risk Factor/Intervention Violations						
Office of Food Protection					of F	Repea	eat Risk Factor/Intervention Violations Time In 11:00					
417 F	ederal St.,	Dover, DE 19901	Score (optional)   Time Out   100									
Establishment Address City/State Zip Code Telephone												
10	SWITHALL	ASIAN CUISE BLOS CONCRET KE					motion (CE 19863 (300)479-56/8					
License	Permit #	Permit Holder		Pu	ırp	ose o	of Inspection Est. Type Risk Category					
	NIG				0	mp	pliant IE med					
		FOODBORNE ILLNESS RISK FACTO	DR	SA	M	D PL	UBLIC HEALTH INTERVENTIONS					
	Circle design	nated compliance status (IN, OUT, N/O, N/A) for each numbered	iter	m			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												
Co	mpliance S	tatus	Compliance Status cos R									
		Supervision				17 IN	IN OUT Proper disposition of returned, previously served,					
1 IN C	UT	Person in charge present, demonstrates knowledge,			Ц		reconditioned & unsafe food					
		and performs duties		_			Time/Temperature Control for Safety					
2 IN C	DUT N/A	Certified Food Protection Manager					IN OUT N/A N/O Proper cooking time & temperatures					
		Employee Health	_				IN OUT N/A N/O Proper reheating procedures for hot holding					
3 IN C	DUT	Management, food employee and conditional employee;		-			IN OUT N/A N/O Proper cooling time and temperature					
		knowledge, responsibilities and reporting			λ.		IN OUT N/A N/O Proper hot holding temperatures					
4 IN C		Proper use of restriction and exclusion		1		_	IN OUT N/A N/O Proper cold holding temperatures					
5 IN C	DUT	Procedures for responding to vomiting and diarrheal events	-		1		IN OUT N/A N/O Proper date marking and disposition					
	1177	Good Hygienic Practices	-	-		24 IN	IN OUT N/A N/O Time as a Public Health Control; procedures & records					
6 IN C		Proper eating, tasting, drinking, or tobacco use			1		Consumer Advisory					
7 IN C	OUT N/O	No discharge from eyes, nose, and mouth	- 2	/	7	25 IN	IN OUT N/A Consumer advisory provided for raw/undercooked food					
		Preventing Contamination by Hands		1			Highly Susceptible Populations					
8 IN C	DUT N/O	Hands clean & properly washed				26 IN	IN OUT N/A Pasteurized foods used; prohibited foods not offered					
9 IN C	OUT N/A N/O	No bare hand contact with RTE food or a pre-approved					Food/Color Additives and Toxic Substances					
		alternative procedure properly allowed	/				IN OUT N/A Food additives: approved & properly used					
10 IN C	DUT	Adequate handwashing sinks properly supplied and accessible	_		-	28 IN	IN OUT N/A Toxic substances properly identified, stored, & used					
		Approved Source			J		Conformance with Approved Procedures					
11 IN C	DUT	Food obtained from approved source	-	_		29 IN	IN OUT N/A Compliance with variance/specialized process/HACCP					
12 IN C	OVA N/O	Food received at proper temperature		1		_						
13 IN C	DUT	Food in good condition, safe, & unadulterated		1	×	-						
14 IN C	OUT N/A N/O	Required records available: shellstock tags,		1			Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health					
14 114 0	701 14/7/14/0	parasite destruction			1		interventions are control measures to prevent foodborne illness or injury.					
		Protection from Contamination			5	Mark Mark Street						
		Food separated and protected		15		_						
16 IN C	DUT N/A	Food-contact surfaces; cleaned & sanitized										
		GOOD RE	TA	IL F	PR	ACTI	TICES					
		Good Retail Practices are preventative measures to control										
Mark "X	" in box if num	bered item is not in compliance Mark "X" in appropriate	box	for C	00	S and/						
			COB	R			COS R					
	- 21	Safe Food and Water	1				Proper Use of Utensils					
30	Pasteu	rized eggs used where required	1			43	in asc atominist property stored					
31	Water	% ice from approved source		(		44	Sterions, equipment & miens, properly stored, dired, dired,					
32	Variand	ce obtained for specialized processing methods		1		45	Children and Children and Children Broken Market and Children and Chil					
		Food Temperature Control	-	1		46	Cieves asea property					
33	Proper	cooling methods used; adequate equipment for					Utensils, Equipment and Vending					
		ature control			1	47						
34	Plant fo	ood properly cooked for hot holding			1		properly designed, constructed, & used					
35	-	ed thawing methods used				48	and the state of t					
36	Thermo	ometers provided & accurate			ļ	\49	(1) A MANAGEMENT OF SECURITION					
Food Identification Physical Facilities  37 Food properly labeled; original container  50 Hot & cold water available; adequate pressure												
37 Food properly labeled; original container							The design water available, adoquate pressure					
		Prevention of Food Contamination				51	, rambing motorrou, proposition					
38		rodents, & animals not present				52	Contago di Nacio Nacio Proporti Alegano					
39		ination prevented during food preparation, storage & display				53	Tomat radinies. Property constructed, supplied, a sicurios					
40	- Parcillana Par	al cleanliness				54	out and out to the property and posed, take the out to the property and th					
41		cloths: properly used & stored				55	The state of the s					
42	Washir	ng fruits & vegetables				56	Adequate ventilation & lighting; designated areas used					
Person in Charge (Signature)												
		Ille Flore Co				_	TIPN					
Inspec	Inspector (Signature) VCC - F1+5 T1 -0 3 9 Follow-up: YES NO (Circle one) Follow-up Date: TBD											



	Inspection	on Report	Page 2 of 2
Health Sy	Division of Public Health ystems Protection ral St., Dover, DE 19901	License/Permit #	Date 4/26/19
Establish		City/State Zip Code	Telephone 3 (300.) 4/19-564
		ND CORRECTIVE ACTIONS	
Item Number			
	In April 23, 2019 a comp	liant was made on Jasin	ine Asion
	Cursine,		. //
	11 0 1 10		arrived the
	traps. Manager sud they do	not have any mu prubler	45.
	@ An investigative inspection	was conducted and mulity	de mouse
	traps, moure disposing, of deco	I mise and over the country	bait
	packets were found behind the	bar and in the kither. The	hist dead
	mouse who tound in the such	statums. Also dropping as	d encounted
	in the walls. Dropping were als	e French in this area. Dropped	had there
	heaver behind short freezer: und	1	ine and
	under costing equipment Second	dood mouse was found in	bur trans
	(tail was striking) in Want station	is. Dropping were found near	map sink/
		ack closet with bown now	in large
	Dass, a table and Uniction rays.		
	8-404 11 D Jasmine Asian Chis	ine is closed due to more	Interton
	and opens insanitary and hours.		
	The restaurant must be cleared,		
	restaurant prior to contacting H	ke 1th Department for reinsp.	action
	Holes in wells also must be	repaired and Villations topal	EGI TIND
	III PROCEED.		
	*		
	Charge (Signature)	Date: 4 3	119
Inspector (	Signature) NCC THSTL-033	Date: 4 2	lia



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Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 1901  Score (optional)  Address Score (optional)  Frame Out Frame Ou	Food Establishment Inspection Report														
### Score (profession   1) The profession   1	Delaware Division of Public Health							No. of Risk Factor/Intervention Violations 3 Date							
Clarent   Compliance   Compli	Office of Food Protection														
Compliance Status	417 F	ederal S	t., Dover, DE 19901				Score (	optional)	1111	Time Out	1.20				
Compliance   Status   Compliance   Complia										and in					
FOODBRIE LINESS SISK FACTORS AND POLIC HEALTH INTERVENTIONS  Drice designated corriginates better (IN, OUT, No, INA) for each numbered term  Nem reginates OUT-not in compliance More conserved Numbered term  Supervision  1 (pi)Out Person in charge present, demonstrates knowledge, and performs duties of the compliance Status  20 (pi) Out INA Centrified Food Protection Manager  Employee Health  Em	JOSY	more of	islan Chisin 36/8 Concord Pita		-		_		<u> </u>	1980	3		7-5/84		
Cicle designated compliance state (N. OUT No.) And for each number of the month of the compliance of	Licens	e/Permit#			Pu	rpose	of Ins	pection		Est. Type		Risk Ca	tegory		
Compliance Status   Main compliance   Main co		1101	THE PARTY OF THE P		Monthson IE Med							d			
Supervision   No-not observed   NiA-not expected						אט פ	UBL	IC HEAL							
Compliance Status   Comp															
Supervision				-			-			during inspe	ction	R=repeat			
NOUT   Reprose to in oharge present, semonstrates knowledge, and performs outress with performs outress and performs outress and performs outress with performs outress and per	Co	mpliance	Otatus	cos	Α.					n of returne	d provi	auch can in			
Time/Temperature Control for Safety   Time/Temperature Control for S	In.	_				17 (	Mon.				a, previo	ously served	*		
Section   Comment   Section   Sect	1 (IN)	DUT									or Safe	N.			
Section   Procedure for the holding   Section   Sectio	2/ INT	DLIT NI/A		-	-	180	N)OLL		HER DESCRIPTION OF THE PERSON			1100			
S IN OUT NAME Proper use of pretention and exclusion are sequenced by the proper use of pretention and exclusion are sequenced by the proper use of pretention and exclusion are sequenced by the proper use of pretention and exclusion are sequenced by the proper use of pretention and exclusion are sequenced by the proper use of protection and exclusion are sequenced by the proper use of protection and exclusion are sequenced by the proper use of protection and exclusion are sequenced by the proper use of protection and exclusion are sequenced by the proper use of th	2:  113	JOT NIA		_											
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South   Proper use of festicition and exclusion   South   Proper use of festicition and exclusion   South   Proper use of the property service   South   Sou	3 IN (	(fut)					ME.			14.011		1 1	3		
Secondary   Procedures for responding to womiting and dispression   Sod Mygiaric Practices   S	4 IN	DUT					(Armer)								
Good Hygiaric Practices    NOUT NO   NO   Proper sating, tasting, drinking, or tobaco use   1   NOUT NO   NO discharge from eyes, nose, and mouth   1   NOUT NO   NO discharge from eyes, nose, and mouth   1   NOUT NO   NO discharge from eyes, nose, and mouth   1   NOUT NO   NO discharge from eyes, nose, and mouth   1   NOUT NO   NO discharge from eyes, nose, and mouth   1   NOUT NO   NO discharge from eyes, nose, and mouth   1   NOUT NO   NO discharge from eyes, nose, and mouth   1   NOUT NO   NO   NO discharge from eyes, nose, and mouth   1   NOUT NO   NO   NO discharge from eyes, nose, and mouth   1   NOUT NO   NO   NO discharge from eyes, nose, and mouth   1   NOUT NO   NO   NO discharge from eyes, nose, and mouth   1   NOUT NO   NO   NO discharge from eyes, nose, and mouth   1   NOUT NO   NO   NO discharge from eyes, nose, and mouth   1   NOUT NO   NO   NO discharge from eyes, nose, and mouth   1   NOUT NO   NO   NO discharge from eyes, nose, and mouth   1   NOUT NO   NO   NO discharge from eyes, nose, and mouth   1   NOUT NO   NO   NO discharge from eyes, nose, and mouth   1   NOUT NO   NO   NO discharge from eyes, nose, and mouth   1   NOUT NO   NO   No discharge from eyes, nose, and mouth   1   NOUT NO   NO   No discharge from eyes, nose, and mouth   1   NOUT NO   NO   No discharge from eyes, nose, and mouth   1   NOUT NO   NO   No discharge from eyes, nose, and mouth   1   NOUT NO   NO   No discharge from eyes, nose, and mouth   1   NOUT NO   NO   No discharge from eyes, nose, and mouth   1   NOUT NO   NO   No discharge from eyes, nose, and mouth   1   NOUT NO   NO   No discharge from eyes, nose, and mouth   1   NOUT NO   NO   No discharge from eyes, nose, and mouth   1   NOUT NO   NO   No discharge from eyes, nose, and mouth   1   NOUT NO   NO   No discharge from eyes, nose, and mouth   1   NOUT NO   NO   No discharge from eyes, nose, and mouth   1   NOUT NO   NO   No discharge from eyes, nose, and mouth   1   NOUT NO   NO   No discharge from eyes for mouth   1   NOUT NO   NO   No discharge from eyes fo															
Section   No.   No. discharge from eye, no.es, and mouth   Preventing Centermination by Kenda   No.   No. discharge from eye, no.es, and mouth   Preventing Centermination by Kenda   No.   No	010			-				-					de		
Provention Consumer advisory provided for rewandercoked food   Provention by Hands   Provention by Hands   Provention from eyes, nose, and mouth   Provention by Hands   Provention from Experiment   Provention of Provention py Hands   Property washed   Provention of Provention of Provention of Property washed   Provention of Provention of Provention of Property washed   Property designed, contamination   Provention of Property washed   Property designed, contamination   Provention of Property washed   Property designed and scossible   Property designed and scossible   Provention of	6 IN (	OUT (N/					L CONTRACT	No.				aures or recor	49		
Preventing Contamination by Hands						25	N)OU.	N/A	Consumer advisor	y provided for	raw/una	dercooked fo	od		
8 NOUT (NO) Hands clean & properly washed 9 NOUT (NO) What hands clean & properly washed 9 NOUT (NO) What hand collean & properly washed 10 NOUT (NO) What hand collean & properly washed alternative procedure properly allowed properly allowed alternative procedure properly allowed properly allowed properly procedure properly allowed properly properly allowed properly		All o		-			- 0		Highly Suscep	tible Popul	ations				
9 NOUT NA NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed alternative procedure properly allowed Adequate handwashing sinks propely supplied and accessible Approved Source  11 (NOUT Food obtaining sinks propely supplied and accessible Approved Source  12 (NOUT NA (NO) Food received at proper temperature  13 (NOUT NA (NO) Food received at proper temperature  14 (NOUT NA (NO) Food received at proper temperature  15 (NOUT NA (NO) Food received at proper temperature  16 (NOUT NA (NO) Food separated and protected  17 (NOUT NA (NO) Food separated and protected  18 (NOUT NA (NO) Food separated and protected  19 (NOUT NA (NO) Food separated and protected  10 (NOUT NA (NO) Food separ	8 IN 0	OUT (N/	Hands clean & properly washed			26	N OU.	(N/A	Pasteurized foods	used; prohib	oited foo	ds not offere	d		
alternative procedure properly allowed Approved Source Approved Source Approved Source 12   NOUT N/A \$\limits\$   Food obtained from approved source 13   NOUT N/A \$\limits\$   Food in good condition, safe, & unadulterated 14   NOUT N/A N/O   Food in good condition, safe, & unadulterated 15   NOUT N/A N/O   Food in good condition, safe, & unadulterated 16   NOUT N/A N/O   Food decords available: shellstock tags, parasite destruction Protection from Contamination 15   NOUT N/A N/O   Food sparated and protected 16   NOUT N/A N/O   Food sparated and protected 16   NOUT N/A N/O   Food sparated and protected 16   NOUT N/A N/O   Food sparated and protected 17   NOUT N/A N/O   Food sparated and protected 18   NOUT N/A N/O   Food sparated and protected 19   NOUT N/A N/O   Food sparated and protected 19   NOUT N/A N/O   Food sparated and protected 10   NOUT N/A N/O   Food sparated and protected 11   NOUT N/A N/O   Food sparated and protected 12   NOUT N/A N/O   Food sparated and protected 13   NOUT N/A N/O   Food sparated and protected 14   NOUT N/A N/O   Food sparated and protected 15   NOUT N/A N/O   Food sparated and protected 16   NOUT N/A N/O   Food sparated and protected 16   NOUT N/A N/O   Food sparated and protected with sparated									Address to the health of the late of the section and did it is not	the state of the last of the l	Annual Control of the	The second secon	12		
10   NOUT   Adequate handwashing sinks properly supplied and accessible   Approved Source   Approved Procedures   Approved Procedu		-	alternative procedure properly allowed			27	N OU	IN/A	Food additives: a	pproved & p	roperly	used			
Required from approved source   12   N OUT N/A \$(0)   Food in good condition, safe, & unadulerated   13   N OUT N/A \$(0)   Food in good condition, safe, & unadulerated   14   N OUT \$(0)   N OUT N/A \$(0)   Food in good condition, safe, & unadulerated   N OUT \$(0)   N OUT N/A N/O   Food in good condition, safe, & unadulerated   N OUT \$(0)   N OUT N/A N/O   Food sparated and protected   N OUT \$(0)   N OUT N/A N/O   Food sparated and protected   N OUT \$(0)   N OUT N/A N/O   Food sparated and protected   N OUT N/A N/O   Food sparated and protected   N OUT N/A N/O   Food-contact surfaces; cleaned & sanitized   GOO RETAIL PRACTICES      Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.   N OUT N/A N/O   Food sparated and protected   N OUT N/A N/O   N OUT N/A N/O	10 IN(	วบรั				28	N OU.	N/A -	Toxic substances	properly ider	itified, s	tored, & use	d		
12   NOUT N/A	· ·		Approved Source												
13   NOUT N/ANO   Required records available: shelistock tags, parasite destruction   Protection from Contamination			Food obtained from approved source			29	NOU.	r Was	Compliance with v	ariance/speci	alized p	rocess/HACC	P		
Required records available: shellstock tags, parasite destruction  Protection from Contamination    NOUT   NAMO   Food separated and protected	12 IN C	DUT N/A 🕅	Food received at proper temperature			1.0			. Mic. v						
Required records available: Shellstock tags, parasite destruction   parasite parasite destruction   parasite destruction   parasite destruction   parasite destruction   parasite destruction   parasite destruction   parasite para	13 IN	TUC	Food in good condition, safe, & unadulterated												
Interventions are control measures to prevent foodborne illness or injury.   Interventions are control measures to prevent foodborne illness or injury.	14 IN 0	DUT N/AN/	Required records available: shellstock tags,												
Source   S			parasite destruction												
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.    Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.   Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.   Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.   Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.   Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.   Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.   Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.   Good Retail Practices are prevented during inspection   Rerepeat violation   Rerepeat	100			_											
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  Safe Food and Water  Safe Food and Water  30 Pasteurized eggs used where required  31 Water & ice from approved source  32 Variance obtained for specialized processing methods  Food Temperature Control  33 Proper cooling methods used; adequate equipment for temperature control  34 Plant food properly cooked for hot holding  35 Approved thawing methods used  Food Identification  Food properly labeled, original container  Frevention of Food Contamination  39 Contamination prevented during food preparation, storage & display  40 Personal cleanliness  42 Washing fruits & vegetables  Person in Charge (Signature)  Good R  Proper Use of Utensits  143 In-use utensits: properly stored, dried, & handled  43 Lin-use utensits: properly stored, dried, & handled  44 Utensils, equipment & linens: properly stored, dried, & handled  45 Single-use/single-service articles: properly stored & used  46 Gloves used properly  Utensils, Equipment and Vending  47 Food & non-food contact surfaces clean able, properly designed, constructed, & used  48 Warewashing facilities; installed, maintained, & used; test strips  Non-food contact surfaces clean  Physical Facilities  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 Adequate ventilation & lighting, designated areas used  Date: ####################################					_										
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  Safe Food and Water  30 Pasteurized eggs used where required  31 Water & ice from approved source  32 Variance obtained for specialized processing methods  Food Temperature Control  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  Food Identification  Food Identification  Properly labeled; original container  Provention of Food Contamination  38 Minsects, rodents, & animals not present  40 Personal cleanliness  41 Washing fruits & vegetables  Person in Charge (Signature)  Pasteurized eggs used where required  Mark "X" in appropriate box for COS and/or R  COS=corrected on-site during inspection  R=repeat violation  cos R  Proper Use of Utensits  14 Utensits, equipment & linens: properly stored, dried, & handled  45 Single-use/single-service articles; properly stored & used  46 Utensits, equipment & linens: properly stored & used  47 Utensits, equipment and Vending  48 Warewashing facilities: installed, maintained, & used; test strips  Non-food contact surfaces cleanable, properly also devices  Physical Facilities  Physical Facilities  Physical Facilities maintained  48 Washing finities installed, maintained, & cleaned  49 Non-food contact surfaces clean  Physical Facilities maintained  50 Physical facilities maintained	16 IN ).	OUT N/A		TA	11 - 12	DACT	TOPE								
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Water & ice from approved source   44	30	I Don't				43	N	In			10				
32 Variance obtained for specialized processing methods Food Temperature Control  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  Food Identification  37 Food properly labeled; original container  Prevention of Food Contamination  38 Insects, rodents, & animals not present  40 Personal cleanliness  41 Wiping cloths: properly used & stored  42 Washing fruits & vegetables  Person in Charge (Signature)  45 Single-use/single-service articles: properly stored & used  46 Gloves used properly  47 Food & non-food contact surfaces cleanable, properly designed, constructed, & used; test strips  48 Warewashing facilities; installed, maintained, & used; test strips  49 Non-food contact surfaces clean  49 Non-food contact surfaces cleanable, properly designed, constructed, & used; test strips  49 Non-food contact surfaces cleanable, properly designed, constructed, sused; test strips  50 Hot & cold water available; adequate pressure  51 Plumbing installed; proper backflow devices  52 Sewage & waste water properly disposed  53 Toilet facilities: properly disposed; facilities maintained  54 Garbage & refuse properly disposed; facilities maintained  55 Physical facilities installed, maintained, & clean  56 Adequate ventilation & lighting; designated areas used		T Comments	The state of the s		-		1				orad di	ind 0 handle	ad I		
Food Temperature Control  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  Food Identification  37 Food properly labeled; original container  Prevention of Food Contamination  38 Insects, rodents, & animals not present  40 Personal cleanliness  41 Wiping cloths; properly used & stored  42 Washing fruits & vegetables  Person in Charge (Signature)  48 Gloves used property  47 Food & non-food contact surfaces cleanable, properly designed, constructed, & used  48 Warewashing facilities: installed, maintained, & used; test strips  49 Non-food contact surfaces cleanable, properly designed, constructed, & used  49 Non-food contact surfaces cleanable, properly designed, constructed, & used; test strips  49 Non-food contact surfaces cleanable, properly designed, constructed, & used; test strips  40 Physical Facilities  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  57 Plumbing installed, maintained, & clean  58 Adequate ventilation & lighting; designated areas used						_	+						su		
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Plant food properly cooked for hot holding  Approved thawing methods used  Thermometers provided & accurate  Food Identification  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  Personal cleanliness  Wiping cloths: properly used & stored  Washing fruits & vegetables  Plant food properly designed, constructed, & used  Washing fruits & vegetables  Properly designed, constructed, & used  Wasewashing facilities: installed, maintained, & used; test strips  Non-food contact surfaces clean  Physical Facilities  Food water available; adequate pressure  Food water available; proper backflow devices  Sewage & waste water properly disposed  Toilet facilities: properly constructed, supplied, & cleaned  Garbage & refuse properly disposed; facilities maintained  Sood water available; proper backflow devices  Sewage & waste water properly disposed  Toilet facilities: properly disposed; facilities maintained  Adequate ventilation & lighting; designated areas used  Person in Charge (Signature)  Date: 1/2(1/9)	33						-	Food & pa							
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Inspector (Signature) 1/c, File T 323 Follows in Date: 4/20/19	Person in Charge (Signature)														
inspector (digitature) And the territorial follow-up bate. The first said follow-up bate.	Inspec	tor (Signa	ture) NCC FHS I 138			ı	ollov	v-up: N	ES) NO (Circ	le one) Fol	low-up	Date: 4/	2/19		



Inspection Report Page 🗻 of 🖃										
Health Sy 417 Fede	Division of Public Health ystems Protection ral St., Dover, DE 19901			License/Permit #	Date					
Establish		Address Axional f	at.	City/State Zip C	Telephone (30) 479 -5619					
1,5 %21.71	7 2 3 7 5 5 7 5 7 5 7 5 7 5 7 5 7 5 7 5 7 5		ONS A	ND CORRECTIVE ACTIONS	(5) (5)					
Item Number										
10		No paper +	owel	s at multiple handsin	ks throughout					
	and the same of th	estaurant		V						
	(0-30) 1 (P)	Α		nd sink in sushi area	N.					
	5-205.11 (80)	Cold/flu trade	Piliter-	prediction, glasses (eye), or	her Henry					
	m	board wash sin	k 1	rest to det machine.						
9	3-30 11 9 .	examp in flow	r 1	ounced in Container.						
\$75	7-207. 110	Bottle of Cold	1 Fly	e medicine found in hand	sink bu					
		distanceline.			0					
38	6-501.112 C	a dead mile	. F	Sund in the Kitchen.						
38	6-501 111 (Pa)	4.0		ound throughout restaurant.						
51	1 5-205.15 R funct on grap sink leaking									
43		Container found								
31				menon name on large Con	Turks).					
56		E 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		in dray storage area.						
55	6-501. 12 c )	7		el Food debris under bain	maria and					
				Also in shelve in walk-						
				has in sushi one and It	NHK)					
	k	wills in wall in	n h	are moral Certini motoride un	A					
	6-501.11c Hol	es in walls	60	dry storage and						
41	4-342-14 (80)	No jest strips								
3	2-301.11@ N	lu arryologie H	Halt	forms available						
	7									
	8-404.11 @ Jas	more Asian Cui	sid	is coasing apprehen du	la immerent					
	Health	Hazard and	SWS	= in santang and hose. The	above Violations					
	must	be consider, a	1h	prough cleaning and santrany	of exhic					
	restauro	and post s	erdic	a conclucted prior to Health	dupar Inust					
	Yunspi			<u> </u>						
Person in C	charge (Signature)	The man of the	5	Date: 4	104/19					
Inspector (S	Inspector (Signature) Nr. (HSTI-V3) Date: 4/2-1/19									