



Food Establishment Inspection Report

Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901		No. of Risk Factor/Intervention Violations	1	Date 01/23/2020
		No. of Repeat Risk Factor/Intervention Violations	1	Time In 10:00 AM
		Score (optional)		Time Out 11:15 AM
Establishment	Address	City/State	Zip Code	Telephone
La Quetzalteca	21 Georgetown Plaza	Georgetown, DE	19947	302-854-0218
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
		Follow-up	Permanent	Medium

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS/GOOD RETAIL PRACTICES

Supervision				
Compliance Status			COS	R
01	IN	Person in charge present, demonstrates knowledge, and perform duties		
02	IN	Certified Food Protection Manager		

Employee Health				
Compliance Status			COS	R
03		Management, food employee and conditional employee; knowledge, responsibilities and reporting		
04	IN	Proper use of restriction and exclusion		
05		Procedures for responding to vomiting and diarrheal events		

Good Hygienic Practices				
Compliance Status			COS	R
06		Proper eating, tasting, drinking or tobacco use		
07		No discharge from eyes, nose, and mouth		

Preventing Contamination by Hands				
Compliance Status			COS	R
08		Hands clean & properly washed		
09		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	IN	Adequate handwashing sinks properly supplied and accessible		

Approved Source				
Compliance Status			COS	R
11		Food obtained from approved source		
12		Food received at proper temperature		
13		Food in good condition, safe, & unadulterated		
14		Required records available: shellstock tags, parasite destruction		

Protection from Contamination				
Compliance Status			COS	R
15	IN	Food separated and protected		
16	IN	Food-contact surfaces; cleaned & sanitized		
17		Proper disposition of returned, previously served, reconditioned & unsafe food		

Time/Temperature Control for Safety				
Compliance Status			COS	R
18		Proper cooking time & temperatures		
19		Proper reheating procedures for hot holding		
20		Proper cooling time and temperature		
21	IN	Proper hot holding temperatures		
22	OUT	Proper cold holding temperatures	X	X
23	IN	Proper date marking and disposition		
24		Time as a Public Health Control; procedures & records		

Consumer Advisory				
Compliance Status			COS	R
25		Consumer Advisory provided for raw/undercooked food		

Highly Susceptible Populations				
Compliance Status			COS	R
26		Pasteurized foods issued; prohibited foods not offered		

Person In Charge (Signature)	Date:
Inspector (Signature) 401	Follow-up: NO Follow-up Date:



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Food/Color Additives and Toxic Substances						
Compliance Status					COS	R
27			Food additives; approved & properly used			
28	IN		Toxic substances properly identified, stored, & used			

Conformance with Approved Procedures						
Compliance Status					COS	R
29			Compliance with variance/specialized process/HACCP			

Safe Food and Water						
Compliance Status					COS	R
30			Pasteurized eggs used where required			
31			Water & ice from approved source			
32			Variance obtained for specialized processing methods			

Food Temperature Control						
Compliance Status					COS	R
33			Proper cooling methods used; adequate equipment for temperature control			
34			Plant food properly cooked for hot holding			
35			Approved thawing methods used			
36	IN		Thermometers provided & accurate			

Food Identification						
Compliance Status					COS	R
37			Food properly labeled; original container			

Prevention of Food Contamination						
Compliance Status					COS	R
38	IN		Insects, rodents, & animals not present			
39	IN		Contamination prevented during food preparation, storage & display			
40	IN		Personal cleanliness			
41			Wiping cloths: properly used & stored			
42			Washing fruits & vegetables			

Proper Use of Utensils						
Compliance Status					COS	R
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			

Utensils, Equipment and Vending						
Compliance Status					COS	R
47	IN		Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48			Warewashing facilities: installed, maintained, & used; test strips			
49	IN		Non-food contact surfaces clean			

Physical Facilities						
Compliance Status					COS	R
50			Hot & cold water available; adequate pressure			
51			Plumbing installed; proper backflow devices			

Person In Charge (Signature)		Date:
Inspector (Signature) 401		Follow-up: NO Follow-up Date:



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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS/GOOD RETAIL PRACTICES					
Physical Facilities					
52		Sewage & waste water properly disposed			
53		Toilet facilities: properly constructed, supplied, & cleaned			
54		Garbage & refuse properly disposed; facilities maintained			
55	IN	Physical facilities installed, maintained, & clean			
56	IN	Adequate ventilation & lighting; designated areas used			

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OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
INSPECTION NOTES					
Follow-up Inspection Conducted The previous priority, priority repeat, repeat core and core violations have been all corrected and facility is no longer closed and may resume operations.					

Person In Charge (Signature)	Date:
Inspector (Signature) 401	Follow-up: NO Follow-up Date: