



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	0	Date	9/5/19
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	1:15
		Score (optional)	N/A	Time Out	2:00
Establishment	Address	City/State	Zip Code	Telephone	
Gudavari	3615 Kir Kunal Hwy	Wilmington, DE	19807	(302) 999-0230	
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category	
N161235	Tajusvi Chakuri	Complaint follow-up	FE	Med	

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	Compliance Status			COS	R
Supervision									
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties			17	IN OUT	Proper disposition of returned, previously served, reconditioned & unsafe food		
2	IN OUT N/A	Certified Food Protection Manager			Time/Temperature Control for Safety				
Employee Health									
3	IN OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting			18	IN OUT N/A N/O	Proper cooking time & temperatures		
4	IN OUT	Proper use of restriction and exclusion			19	IN OUT N/A N/O	Proper reheating procedures for hot holding		
5	IN OUT	Procedures for responding to vomiting and diarrheal events			20	IN OUT N/A N/O	Proper cooling time and temperature		
Good Hygienic Practices									
6	IN OUT N/O	Proper eating, tasting, drinking or tobacco use			21	IN OUT N/A N/O	Proper hot holding temperatures		
7	IN OUT N/O	No discharge from eyes, nose, and mouth			22	IN OUT N/A N/O	Proper cold holding temperatures		
Preventing Contamination by Hands									
8	IN OUT N/O	Hands clean & properly washed			23	IN OUT N/A N/O	Proper date marking and disposition		
9	IN OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			24	IN OUT N/A N/O	Time as a Public Health Control; procedures & records		
10	IN OUT	Adequate handwashing sinks properly supplied and accessible			Consumer Advisory				
Approved Source									
11	IN OUT	Food obtained from approved source			25	IN OUT N/A	Consumer advisory provided for raw/undercooked food		
12	IN OUT N/A N/O	Food received at proper temperature			Highly Susceptible Populations				
13	IN OUT	Food in good condition, safe, & unadulterated			26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered		
14	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction			Food/Color Additives and Toxic Substances				
Protection from Contamination									
15	IN OUT N/A N/O	Food separated and protected			27	IN OUT N/A	Food additives: approved & properly used		
16	IN OUT N/A	Food-contact surfaces: cleaned & sanitized			28	IN OUT N/A	Toxic substances properly identified, stored, & used		
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									
Safe Food and Water									
30		Pasteurized eggs used where required			Proper Use of Utensils				
31		Water & ice from approved source			43		In-use utensils: properly stored		
32		Variance obtained for specialized processing methods			44		Utensils, equipment & linens: properly stored, dried, & handled		
Food Temperature Control									
33		Proper cooling methods used; adequate equipment for temperature control			45		Single-use/single-service articles: properly stored & used		
34		Plant food properly cooked for hot holding			46		Gloves used properly		
35		Approved thawing methods used			Utensils, Equipment and Vending				
36		Thermometers provided & accurate			47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
Food Identification									
37		Food properly labeled; original container			48		Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination									
38		Insects, rodents, & animals not present			49		Non-food contact surfaces clean		
39		Contamination prevented during food preparation, storage & display			Physical Facilities				
40		Personal cleanliness			50		Hot & cold water available; adequate pressure		
41		Wiping cloths: properly used & stored			51		Plumbing installed; proper backflow devices		
42		Washing fruits & vegetables			52		Sewage & waste water properly disposed		
Person in Charge (Signature) <i>[Signature]</i> Date: 9/5/19									
Inspector (Signature) <i>[Signature]</i> Follow-up: YES <input checked="" type="radio"/> (circle one) Follow-up Date:									

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.



Inspection Report

Page 2 of 2

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

License/Permit # N161235

Date 9/5/19

Establishment
Gudavari

Address
3015 Kirkwood Hwy

City/State
Wilmington DE

Zip Code
19908

Telephone
(302) 999-0286

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

Reinspection for closure of Gudavari Restaurant.

The following violations have been corrected:

- Roaches, flies and mice have been eliminated from Restaurant
- AMP pest service and Gudavari have a new contract. Pest service on 9/3, 9/5 and 9/7/19. Starting 9/9/19 pest service will be weekly.
- Kitchen, server station, dry storage, walk-in refrigerator, bar and storage area have been clean and sanitized. Multiple food items and unused items removed.
- All open food has been discarded.
- Equipment, ~~state~~ utensils have been cleaned and sanitized.
- To-go containers discarded.
- Holes in walls sealed in kitchen and bathroom and dining area.
- All items unnecessary for restaurant removed.
- Linens and plastic lining from buffet table discarded.
- Food and dishes separated.
- All glassware, pitchers, utensils and chafers pans are being washed, rinsed and sanitized.
- Mop sink working properly.

Continuing working on:

- Box boards
- sealing doors
- Controlling pest in Restaurant.
- create a cleaning schedule for staff: Daily, weekly, monthly

9-404.11 (P) Gudavari may resume operation. The gross insanitary condition and pest infestation has been resolved and will be monitored.

Person in Charge (Signature)

C. C. [Signature]

Date:

9/5/19

Inspector (Signature)

NA. FLS II-138

Date:

9/5/19