



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

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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>1/2/20</u>
		No. of Repeat Risk Factor/Intervention Violations <u>NA</u>		Time In <u>1:00</u>
		Score (optional) <u>NA</u>		Time Out <u>2:55</u>
Establishment <u>Giovanni's Restaurant</u>	Address <u>700 Market St.</u>	City/State <u>Wilmington DE</u>	Zip Code <u>19801</u>	Telephone <u>(302) 652-4922</u>
License/Permit # <u>N 931 754</u>	Permit Holder	Purpose of Inspection <u>Compliant - follow-up</u>	Est. Type <u>FE</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		Compliance Status		COS		R	
Supervision						Time/Temperature Control for Safety					
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			Consumer Advisory					
Certified Food Protection Manager						Consumer advisory provided for raw/undercooked food					
Employee Health						Highly Susceptible Populations					
3	IN	OUT				26	IN	OUT	N/A		
Management, food employee and conditional employee; knowledge, responsibilities and reporting						Pasteurized foods used; prohibited foods not offered					
4	IN	OUT				Food/Color Additives and Toxic Substances					
Proper use of restriction and exclusion						Food additives: approved & properly used					
5	IN	OUT				28	IN	OUT	N/A		
Procedures for responding to vomiting and diarrheal events						Toxic substances properly identified, stored, & used					
Good Hygienic Practices						Conformance with Approved Procedures					
6	IN	OUT	N/O			29	IN	OUT	N/A		
Proper eating, tasting, drinking, or tobacco use						Compliance with variance/specialized process/HACCP					
7	IN	OUT	N/O			Protection from Contamination					
No discharge from eyes, nose, and mouth						15	IN	OUT	N/A	N/O	
Preventing Contamination by Hands						Food separated and protected					
8	IN	OUT	N/O			16	IN	OUT	N/A		
Hands clean & properly washed						Food-contact surfaces; cleaned & sanitized					
9	IN	OUT	N/A	N/O		GOOD RETAIL PRACTICES					
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed						Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					
10	IN	OUT				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					
Adequate handwashing sinks properly supplied and accessible						Safe Food and Water					
Approved Source						30					
11	IN	OUT				Pasteurized eggs used where required					
Food obtained from approved source						31					
12	IN	OUT	N/A	N/O		Water & ice from approved source					
Food received at proper temperature						32					
13	IN	OUT				Variance obtained for specialized processing methods					
Food in good condition, safe, & unadulterated						Food Temperature Control					
14	IN	OUT	N/A	N/O		33					
Required records available: shellstock tags, parasite destruction						Proper cooling methods used; adequate equipment for temperature control					
Protection from Contamination						34					
15	IN	OUT	N/A	N/O		Plant food properly cooked for hot holding					
Food separated and protected						35					
16	IN	OUT	N/A			Approved thawing methods used					
Food-contact surfaces; cleaned & sanitized						36					
GOOD RETAIL PRACTICES						Thermometers provided & accurate					
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.						Food Identification					
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						37					
Safe Food and Water						Food properly labeled; original container					
30						Prevention of Food Contamination					
Pasteurized eggs used where required						38					
31						Insects, rodents, & animals not present					
Water & ice from approved source						39					
32						Contamination prevented during food preparation, storage & display					
Variance obtained for specialized processing methods						40					
Food Temperature Control						Personal cleanliness					
33						41					
Proper cooling methods used; adequate equipment for temperature control						Wiping cloths: properly used & stored					
34						42					
Plant food properly cooked for hot holding						Washing fruits & vegetables					
35						Proper Use of Utensils					
Approved thawing methods used						43					
36						In-use utensils: properly stored					
Thermometers provided & accurate						44					
Food Identification						Utensils, equipment & linens: properly stored, dried, & handled					
37						45					
Food properly labeled; original container						Single-use/single-service articles: properly stored & used					
Prevention of Food Contamination						46					
38						Gloves used properly					
Insects, rodents, & animals not present						Utensils, Equipment and Vending					
39						47					
Contamination prevented during food preparation, storage & display						Food & non-food contact surfaces cleanable, properly designed, constructed, & used					
40						48					
Personal cleanliness						Warewashing facilities: installed, maintained, & used; test strips					
41						49					
Wiping cloths: properly used & stored						Non-food contact surfaces clean					
42						Physical Facilities					
Washing fruits & vegetables						50					
Proper Use of Utensils						Hot & cold water available; adequate pressure					
43						Plumbing installed; proper backflow devices					
In-use utensils: properly stored						51					
44						Sewage & waste water properly disposed					
Utensils, equipment & linens: properly stored, dried, & handled						52					
45						Toilet facilities: properly constructed, supplied, & cleaned					
Single-use/single-service articles: properly stored & used						53					
46						Garbage & refuse properly disposed; facilities maintained					
Gloves used properly						54					
Utensils, Equipment and Vending						Physical facilities installed, maintained, & clean					
47						55					
Food & non-food contact surfaces cleanable, properly designed, constructed, & used						Adequate ventilation & lighting; designated areas used					
48						56					
Warewashing facilities: installed, maintained, & used; test strips											
49											
Non-food contact surfaces clean											

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.

Person in Charge (Signature) Nicholas Sorrento Date: 1/2/20

Inspector (Signature) Na - Elst 038

Follow-up: YES NO (Circle one) Follow-up Date:



Inspection Report

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

License/Permit # N 981754

Date 1/2/20

Establishment Govatos Restaurant

Address 700 Market St.

City/State Wilmington DE

Zip Code 19801

Telephone (302) 652-4032

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

8-404.11 (P) Govatos Restaurant may resume operation. Pest (rodent) infestation and gross unsanitary conditions have been eliminated. Food Establishment has been approved to reopen by Dept. of Licenses and Inspections (L+I).

38 to 501.111 (PP) Pest infestation has been eliminated. No droppings observed in show case unit on first floor in dining areas. All candy removed/discarded from case. The case and floor has been cleaned and sanitized. No droppings observed in kitchen, prep station/wait area or Tavern area. Two refrigerators and a freezer have been removed from wait area. Floors, walls, and ceiling areas that were weaker, cracked and had a hole are sealed.

The owner has stated that he will no longer make food for the restaurant. He will only make and sell chocolate and serve beverages at the Tavern currently. He will provide Health Dept. with an updated menu. Kitchen has been decluttered. All food in refrigerators have been discarded. Food in ice cream freezer will be discarded.

All pest entry points have been sealed. Western Pest service is still providing monthly service.

Person in Charge (Signature)

Nicholas Govatos

Date:

1/2/20

Inspector (Signature)

NCL - FHS II - 038

Date:

1/2/20