		F	ood Establishment	Inspe	ection Report					Page 1 of 4
Delaware Division of Public Health			-	No. of Risk Factor/Intervention Violations			1	Date	01/23/2020	
Office of Food Protection				No. of Repeat Risk Factor/Intervention Violations			1	Time	In 10:00 AM	
417 Federal St., Dover, DE 19901				No. of Repeat Risk Factorying	Score (o			Time	Out 11:15 AM	
Establishment Address			City/State		Code		Telep	hone		
				0 , 55	400	4-7			54.0040	
La Quetzalte			21 Georgetown Plaza Permit Holder		Georgetown, DE Purpose of Inspection	199 Est.	Type			854-0218 Risk Category
License/Permit # Permit Holder										
	F00	DDODNE II I	NESS DISK FACTORS AND	DUBLIC	Follow-up		manent	TICES	N	/ledium
	FUU	DBOKNE ILL	LNESS RISK FACTORS AND		HEALTH INTERVENTIONS/GO	DOD KETAII	_ PRAC	IICES		
Compliano	an Status			Supe	rvision		1	cos		R
01	IN		Person in charge present, der	monstrates	s knowledge, and perform duties			CUS		K
02	IN				tion Manager					
				Employe	ee Health					
Compliand	ce Status	Managa	amont food ampleyes and condition	nal amenia	sou knouded as reenensibilities and	ranartina		cos		R
03 04	IN	ivianage			vee; knowledge, responsibilities and n and exclusion	reporting	+			
05					niting and diarrheal events					
										
			Go	ood Hygie	nic Practices					
Compliano	ce Status							cos		R
06 07					king or tobacco use nose, and mouth		-			
U/			ino discharge il	ioiii eyes,	nose, and mouth					
			Preventi	ina Conta	mination by Hands					
Compliano	ce Status		Fievenu	ing Conta	mination by rianus			cos	T	R
08					erly washed					
09		No ba			oved alternative procedure properly a	allowed				
10	IN I		Adequate handwashing s	sinks prope	erly supplied and accessible					
				•	10					
Compliano	na Status			Approve	d Source			cos	1	R
11			Food obtaine	ed from ap	proved source			000		
12		Food received at proper temperature								
13 Food in good condition, safe, & unadulterated 14 Required records available: shellstock tags, parasite destruction										
14			Required records available	e. SHEIISIO	ck tags, parasite destruction					
			Protec	ction fron	1 Contamination					
Compliano	ce Status		FIOLE	Clion non	Contamination		Т	cos	T	R
15	IN	Food separated and protected								
16	IN	Food-contact surfaces; cleaned & sanitized Proper disposition of returned, previously served, reconditioned & unsafe food								
17			Proper disposition of returned, pr	reviously s	erved, reconditioned & unsafe food					
					Control for Cofe'					
Compliano	ce Status		Time/Ter	mperature	Control for Safety		T	cos		R
18			Proper cook	king time 8	temperatures			555		
19			Proper reheating	g procedu	res for hot holding					
20 21	IN	Proper cooling time and temperature			-					
22	OUT	Proper hot holding temperatures Proper cold holding temperatures				Х		X		
23	IN		Proper date marking and disposition							
24			Time as a Public Hea	alth Contro	l; procedures & records	-				
				Consume	r Advisory					
Compliano 25	ce Status		Consumer Advisory	rovidad fa	r raw/undercooked food		+	cos		R
			Consumer Advisory p	novided 10	i iaw, dilueicooked lood					
			Ujahl.	V Succest	ible Populations					
Compliano	ce Status		nigniy	, ouscept	ibio i opulations		T	cos	T	R
26			Pasteurized foods iss	sued; proh	ibited foods not offered					
_										
Person In (Charge (Signature)				Date:					
					1					

	Food Establishment	Inspection Report			Page 2 of 4	
Delaware Division of Pub	lic Health	No. of Risk Factor/In	tervention Violations	1	Date 01/23/2020	
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417 Federal St., Dover, DE 19901			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	
_icense/Permit #	Permit Holder	Purpose of Inspection			Risk Category	
		Follow-up	Permanent		Medium	
FOODBO	DRNE ILLNESS RISK FACTORS AND P			TICES		
0	Food/Color A	dditives and Toxic Substances		200		
Compliance Status 27	Food additives;	approved & properly used		cos	R	
28 IN		operly identified, stored, & used				
	0	and the American Department				
Compliance Status	Conformanc	ce with Approved Procedures		cos	R	
29	Compliance with varia	nce/specialized process/HACCP				
Compliance Status	Sa	afe Food and Water		cos	R	
30	Pasteurized e	ggs used where required		COS	K	
31		from approved source				
32	Variance obtained for	specialized processing methods				
	Foor	d Temperature Control				
Compliance Status		·		cos	R	
33	Proper cooling methods used; ac	dequate equipment for temperature control				
35	Plant food properly cooked for hot holding Approved thawing methods used					
36 IN		ers provided & accurate				
Compliance Status		Food Identification		cos	R	
37	Food properly I	abeled; original container				
	5					
Compliance Status	Prevention	on of Food Contamination		cos	R	
38 IN		ts, & animals not present			.,	
39 IN 40 IN	Contamination prevented during food preparation, storage & display					
41	Personal cleanliness Wiping cloths: properly used & stored					
42	Washing	fruits & vegetables				
	_					
Compliance Status	Pro	oper Use of Utensils		cos	R	
Compliance Status	In-use uter	nsils: properly stored		cos	R	
43 44	In-use uter Utensils, equipment & line	nsils: properly stored ns: properly stored, & handled		cos	R	
43	In-use uter Utensils, equipment & line Single-use/single-servic	nsils: properly stored		cos	R	
43 44 45	In-use uter Utensils, equipment & line Single-use/single-servic	nsils: properly stored ns: properly stored, dried, & handled the articles: properly stored & used		cos	R	
43 44 45 46	In-use uter Utensils, equipment & liner Single-use/single-servic Glove	nsils: properly stored ns: properly stored, dried, & handled the articles: properly stored & used				
43 44 45 46 Compliance Status	In-use uter Utensils, equipment & liner Single-use/single-servic Glove Utensils	nsils: properly stored ns: properly stored, dried, & handled ce articles: properly stored & used cs used properly s, Equipment and Vending	sed	cos	R	
43	In-use uter Utensils, equipment & line Single-use/single-servic Glove Utensils Food & non-food contact surfaces cle Warewashing facilities: inst	nsils: properly stored ns: properly stored, dried, & handled ns: properly stored, dried, & handled ns: properly stored & used so used properly ns. Equipment and Vending nanable, properly designed, constructed, & used talled, maintained, & used; test strips	sed			
43 44 45 46	In-use uter Utensils, equipment & line Single-use/single-servic Glove Utensils Food & non-food contact surfaces cle Warewashing facilities: inst	nsils: properly stored ns: properly stored, dried, & handled ce articles: properly stored & used se used properly c, Equipment and Vending canable, properly designed, constructed, & use	sed			
43	In-use uter Utensils, equipment & liner Single-use/single-servic Glove Utensils Food & non-food contact surfaces cle Warewashing facilities: inst	nsils: properly stored ns: properly stored, dried, & handled the articles: properly stored & used the use used properly to se used properly to se, Equipment and Vending the anable, properly designed, constructed, & used talled, maintained, & used; test strips ontact surfaces clean	sed			
43	In-use uter Utensils, equipment & liner Single-use/single-servic Glove Utensils Food & non-food contact surfaces cle Warewashing facilities: inst	nsils: properly stored ns: properly stored, dried, & handled ns: properly stored, dried, & handled ns: properly stored & used so used properly ns. Equipment and Vending nanable, properly designed, constructed, & used talled, maintained, & used; test strips	sed			
43	In-use uter Utensils, equipment & liner Single-use/single-servic Glove Utensils Food & non-food contact surfaces clee Warewashing facilities: inst Non-food contact surfaces cleer Hot & cold water a	nsils: properly stored ns: properly stored, dried, & handled ns: properly stored & used ns: properly stored & used ns: used properly ns. Equipment and Vending nanable, properly designed, constructed, & used talled, maintained, & used; test strips ontact surfaces clean Physical Facilities available; adequate pressure	sed	cos	R	
43	In-use uter Utensils, equipment & liner Single-use/single-servic Glove Utensils Food & non-food contact surfaces clee Warewashing facilities: inst Non-food contact surfaces cleer Hot & cold water a	nsils: properly stored ns: properly stored, dried, & handled ns: properly stored & used se articles: properly stored & used se used properly se, Equipment and Vending nanable, properly designed, constructed, & use talled, maintained, & used; test strips ontact surfaces clean Physical Facilities	sed	cos	R	
43	In-use uter Utensils, equipment & liner Single-use/single-servic Glove Utensils Food & non-food contact surfaces clee Warewashing facilities: inst Non-food contact surfaces cleer Hot & cold water a	nsils: properly stored ns: properly stored, dried, & handled ns: properly stored & used ns: properly stored & used ns: used properly ns. Equipment and Vending nanable, properly designed, constructed, & used talled, maintained, & used; test strips ontact surfaces clean Physical Facilities available; adequate pressure	sed	cos	R	
43	In-use uter Utensils, equipment & liner Single-use/single-servic Glove Utensils Food & non-food contact surfaces clee Warewashing facilities: inst Non-food contact surfaces cleer Hot & cold water a	nsils: properly stored ns: properly stored, dried, & handled as articles: properly stored & used as used properly 6, Equipment and Vending anable, properly designed, constructed, & use talled, maintained, & used; test strips ontact surfaces clean Physical Facilities available; adequate pressure ad; proper backflow devices		cos	R	
43 44 45 46 Compliance Status 47 IN 48 49 IN Compliance Status 50	In-use uter Utensils, equipment & liner Single-use/single-servic Glove Utensils Food & non-food contact surfaces clee Warewashing facilities: inst Non-food contact surfaces cleer Hot & cold water a	nsils: properly stored ns: properly stored, dried, & handled ns: properly stored & used ns: properly stored & used ns: used properly ns. Equipment and Vending nanable, properly designed, constructed, & used talled, maintained, & used; test strips ontact surfaces clean Physical Facilities available; adequate pressure		cos	R	
43 44 45 46 Compliance Status 47 IN 48 49 IN Compliance Status 50 51	In-use uter Utensils, equipment & liner Single-use/single-servic Glove Utensils Food & non-food contact surfaces clee Warewashing facilities: inst Non-food contact surfaces cleer Hot & cold water a	nsils: properly stored ns: properly stored, dried, & handled as articles: properly stored & used as used properly 6, Equipment and Vending anable, properly designed, constructed, & use talled, maintained, & used; test strips ontact surfaces clean Physical Facilities available; adequate pressure ad; proper backflow devices		cos	R	



		Food Establishment Insp	pection Report			Page 3 of 4	
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Office of Food Protection			No. of Repeat Risk Factor/Intervention Violations		1	Time In 10:00 AM	
417 Federal St., Dover, DE 19901		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							
Physical Facilities							
52 Sewage & waste wa		er properly disposed					
53	Toilet facilities: properly constructed, supplied, & cleaned						
54		Garbage & refuse properly disposed; facilities maintained					
55	IN	Physical facilities installed, maintained, & clean					
56	56 IN Adequate ventilation & lighting; designated areas used						

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



Date 01/23/2020 Time In 10:00 AM	
Time Out 11:15 AM	
Telephone	
302-854-0218	
Risk Category	
Medium	
T	

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