OFFICE OF THE DIRECTOR

June 1, 2018

Benjamin Herrera, Owner La Tonalteca (K087839) 24 S. DuPont Highway Dover, DE 19901

Dear Mr. Herrera:

Closure of Food Establishment for Imminent Health Hazard

The Division of Public Health (DPH) formally mandates that you cease and desist all food establishment activities effective immediately at La Tonalteca (K087839), Dover, DE. Delaware law, 16 Del. C § 122 establishes the authority for Department of Health and Social Services to regulate food establishments. On May 31, 2018, imminent health hazards were identified during a complaint/routine inspection. In accordance with 8-404.11 of the State of Delaware Food Code, imminent hazards exist due to the following gross unsanitary conditions:

- Roach Infestation
- Pest Harboring Conditions

Prior to resuming operation, La Tonalteca shall be inspected by DPH.

If you have any questions or concerns, please contact Caroline Judd, of the Environmental Health Field Services – Kent County at

Sincerely,

Karyl T. Rattay, MD, MS

Director

Pc:

HSP Administration

OFP

EHFS - KC

DATE

File

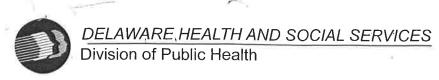


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Violations cited in this report shall be corrected within the time frames specific policy by this period not to exceed 3 calendar days for prinrity tems 10 days for priority foundation items (8 405 https://doi.or/10.000/

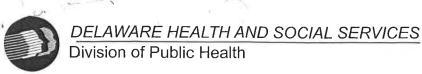
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Violationted in this report shall be corrected within the time frames specified below, but within a period not to exceed 3 calendar days for priority items, 10 days for priority foundation items (8-405.11) or 90 days for core items (8-406.11).

S04123-57 06/14

	Food Establish	ment Inspection Report	Page
Office of	e Division of Public Health Food Protection eral St., Dover, DE 19901	License/Permit # 12 08 7839	Date 5/31/18
Establish (A) (Item Number	chaltera 1245 5. Dullut H	City/State Zip Code 1990 IS(AND CORRECTIVE ACTIONS) within the time frames below or as stated in Section 8-405.11 of	01 1735-1572
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55	and easily cleanable & underweath has - several areas + - yestical strips, i	ridlimetimes	ring roaches
VI.	- crached walls - sinks (Shelves: S	. //	walls.
Person in (Charge (Signature) Signature) Signature)	Date:	5/31/18



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	Food Establis	shment Inspection Report	Page 3 of 3
Office of 417 Fede Establish	e Division of Public Health Food Protection eral St., Dover, DE 19901	License/Permit # K 087.839 City/State Zip Code M (14 Duer DE 199	Date 5/31/18
Item Number	OBSERVATION	ONS AND CORRECTIVE ACTIONS ted within the time frames below or as stated in Section 8-405.11 of	
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