



Time In:	10:45 AM
Time Out:	12:15 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Carl's Jr #7201		OWNER: By The Rio, LLC
ADDRESS: 502 E Main St Florence CO 81226-1250		
DATE: 09/27/2021		INSPECTION TYPE: Routine
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS		
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.		
Compliance status to be designated as IN, OUT, NA, NO for each numbered item		
IN= in compliance OUT= not in compliance NO= not observed NA= not applicable COS=Corrected on Site R=Repeat violation		
Compliance Status		COS R
Supervision		
1	IN	Person in charge present, demonstrates knowledge, and performs duties
2	OUT	Certified Food Protection Manager
Employee Health		
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	IN	Proper use of restriction and exclusion
5	IN	Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices		
6	IN	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
Presenting Contamination by Hands		
8	IN	Hands clean & properly washed
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	OUT	Adequate handwashing sinks properly supplied and accessible
Approved Source		
11	IN	Food obtained from approved source
12	N/O	Food received at proper temperature
13	IN	Food in good condition, safe, & unadulterated
14	N/A	Required records available, shellstock tags, parasite destruction
Protection from Contamination		
15	IN	Food separated and protected
16	IN	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
Time/Temperature Control for Safety		
18	IN	Proper cooking time & Temperatures
19	N/O	Proper reheating procedures for hot holding
20	N/O	Proper cooling time and temperature
21	IN	Proper hot holding temperatures
22	IN	Proper cold holding temperatures
23	IN	Proper date marking and disposition
24	OUT	Time as a Public Health Control; procedures & records
Consumer Advisory		
25	N/A	Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations		
26	N/A	Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances		
27	IN	Food Additives: approved & Properly used
28	IN	Toxic substances properly identified, stored & used
Conformance with Approved Procedures		
29	N/A	Compliance with variance/ specialized process/ HACCP

Facility Name: Carl's Jr #7201


GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.				
"OUT" marked in box if numbered item is not in compliance			COS= Corrected on Site R= Repeat Violation	
Compliance Status			COS	R
Safe Food and Water				
30	N/A	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
33	OUT	Proper cooling methods used; adequate equipment for temperature control	X	
34	N/A	Plant food properly cooked for hot holding		
35	IN	Approved thawing methods used		
36	IN	Thermometer provided & accurate		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
38	IN	Insects, rodents, & animals not present		
39	IN	Contamination prevented during food preparation, storage & display		
40	IN	Personal cleanliness		
41	IN	Wiping Cloths; properly used & stored		
42	IN	Washing fruits & vegetables		
Proper Use of Utensils				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment & linens: properly stored, dried, & handled		
45	IN	Single-use/single-service articles: properly stored & used		
46	IN	Gloves used properly		
Utensils, Equipment and Vending				
47	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	IN	Warewashing facilities: installed, maintained, & used; test strips		
49	OUT	Non-food contact surfaces clean	X	
Physical Facilities				
50	IN	Hot & cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage & waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, & cleaned		
54	IN	Garbage & refuse properly disposed; facilities maintained		
55	OUT	Physical facilities installed, maintained, & clean	X	
56	IN	Adequate ventilation & lighting; designated areas used		
Regulatory Action				
Notification of Potential Fines and Closure		Notice of Immediate Closure		Imminent Health Hazard Closure
On-Site Actions				
Voluntary Condemnation		Compliance Agreement		Embargo Notice
Resolution				
Reinstatement of License		Violation Correction Sheet		Embargo Release

Person In Charge:

Inspector:

Name: Cody

Name: Amy Jamison



Observed Violations (See additional pages if necessary)

2. Certified Food Protection Manager

This is a Core item

2-102.12 (A) and (B) - Certified Food Protection Manager

Observation: A certified food safety manager who has shown proficiency by passing an accredited test is not on staff.

(Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

6-301.12 - Hand Drying Provision (Pf)

Observation: Two out of three handsinks in the facility are not supplied with paper towels. PIC says the key to the towel dispenser is gone, and they cannot refill the towels. Towels were placed in the dispensers during inspection. A roll of paper towels near the handsink is sufficient to meet the requirement.

(Corrected on Site)

24. Time as a Public Health Control; procedures and records

This is a Priority item

3-501.19 (A), (B)(2), (C)(2) and (3) - Time as a Public Health Control, Written Procedures and Identification (Pf)

Observation: Unable to locate written procedures for Time as a Public Health Control for foods on the line. PIC stated the TCS foods on the line are discarded after 4 hours.

(Corrected on Site)

33. Proper cooling methods used; adequate equipment for temperature control

This is a Core item

3-501.11 - Frozen Food

Observation: Stored frozen food is not maintained frozen. Freezer in kitchen, is not holding foods frozen. Ambient air temperature is 37 degrees, refrigeration temp. PIC is aware freezer is broken, and upper management has been notified, waiting for it to be fixed.

(Corrected on Site)

49. Non-food contact surfaces clean

This is a Core item

4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency

Observation: Non food contact surfaces of equipment, such as the inside of refrigerators need to be cleaned more often. Observed food debris collected inside equipment. These should be routinely cleaned.

(Corrected on Site)

55. Physical facilities installed, maintained, and clean

This is a Core item

6-501.12 - Cleaning, Frequency and Restrictions

Observation: Physical facilities are not cleaned as often as necessary to keep them clean. observed tomatoes, lettuce, and condiments on walk in floor, and what looks like mustard smeared on the walkin wall. Ice and food particles have collected under shelving in the walk in freezer. Dried products observed spilled in dry storage. garbage and debris has collected under soda box storage shelving. Syrup spilled on walls.

(Corrected on Site)

General Comments

GENERAL COMMENTS

Score 47= passed.

Facility is in need of increased routine cleaning.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
hamburger	Serving	165F
chicken	Hot Holding	159F
tomato	Cold Holding	35F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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