



### Retail Food Establishment Inspection Report

<b>FACILITY NAME:</b> China Rice Restaurant		<b>OWNER:</b> CHINA RICE RESTAURANT, INC				
<b>ADDRESS:</b> 1641 Fremomnt Canon City CO 81212						
<b>DATE:</b> 12/02/2019		<b>INSPECTION TYPE:</b> Routine Inspection				
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	In	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				
Preventing Contamination by Hands						
8	Out	Hands clean & properly washed			X	
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			X X	
Approved Source						
11	In	Food obtained from approved source				
12	In	Food received at proper temperature				
13	In	Food in good condition, safe, & unadulterated				
14	In	Required records available: shellstock tags, parasite destruction				
Protection from Contamination						
15	Out	Food separated and protected				X
16	Out	Food contact surfaces; cleaned & sanitized			X	
17	In	Proper disposition of returned, previously served, reconditioned & unsafe food				
Time/Temperature Control for Safety						
18	In	Proper cooking time & temperatures				
19	NO	Proper reheating procedures for hot holding				
20	NO	Proper cooling time and temperature				
21	In	Proper hot holding temperatures				
22	Out	Proper cold holding temperatures			X	X
23	NA	Proper date marking and disposition				
24	NA	Time as a Public Health Control; procedures & records				
Consumer Advisory						
25	NA	Consumer advisory provided for raw/undercooked food				
Highly Susceptible Populations						
26	NA	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				
Conform with Approved Procedures						
29	NA	Compliance with variance / specialized process / HACCP				

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.

**OUT** = Not in Compliance   **COS** = Corrected On-Site   **R** = Repeat Violation

Compliance Status			COS	R
<b>Safe Food And Water</b>				
30	<b>NA</b>	Pasteurized eggs used where required		
31	<b>In</b>	Water & ice from approved source		
32	<b>NA</b>	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	<b>In</b>	Proper cooling methods used; adequate equipment for temperature control		
34	<b>NA</b>	Plant food properly cooked for hot holding		
35	<b>NO</b>	Approved thawing methods used		
36	<b>Out</b>	Thermometer provided & accurate		
<b>Food Identification</b>				
37	<b>In</b>	Food properly labeled; original container		
<b>Prevention Of Food Contamination</b>				
38	<b>In</b>	Insects, rodents, & animals not present		
39	<b>Out</b>	Contamination prevented during food preparation, storage & display	X	X
40	<b>In</b>	Personal cleanliness		
41	<b>In</b>	Wiping Cloths; properly used & stored		
42	<b>In</b>	Washing fruits & vegetables		
<b>Proper Use Of Utensils</b>				
43	<b>In</b>	In-use utensils: properly stored		
44	<b>In</b>	Utensils, equipment & linens: properly stored, dried, & handled		
45	<b>Out</b>	Single-use / single-service articles: properly stored & used		
46	<b>In</b>	Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
47	<b>In</b>	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	<b>In</b>	Warewashing facilities: installed, maintained, & used; test strips		
49	<b>Out</b>	Non-food contact surfaces clean		X
<b>Physical Facilities</b>				
50	<b>In</b>	Hot & cold water available; adequate pressure		
51	<b>In</b>	Plumbing installed; proper backflow devices		
52	<b>In</b>	Sewage & waste water properly disposed		
53	<b>Out</b>	Toilet facilities: properly constructed, supplied, & cleaned		
54	<b>In</b>	Garbage & refuse properly disposed; facilities maintained		
55	<b>Out</b>	Physical facilities installed, maintained, & clean		X
56	<b>In</b>	Adequate ventilation & lighting; designated areas used		

**Observed Violations:**

**8- Hands clean & properly washed**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

**Priority**

2-301.14: When to Wash (P)

**Inspector Comments:**

Did not observe any handwashing by cook. Discussed with operator. Lack of soap and towels can affect willingness to wash hands.

**10- Adequate handwashing sinks properly supplied and accessible**

OBSERVATION: **(CORRECTED DURING INSPECTION)(Correct by: 12/5/2019)(Repeat)**

**Priority Foundation**

6-301.11: Handwashing Cleanser, Availability (Pf)

6-301.12: Hand Drying Provision (Pf)

**Inspector Comments:**

Pump soap available at handsink, however pump is inoperable.

Paper towels in dispenser, but do not dispense.

Discussed with operator. Want to make handwashing as easy as possible with access to soap and paper towels.

**15- Food separated and protected**

OBSERVATION: **(Correct by: 12/5/2019)(Repeat)**

**Priority**

3-302.11: Packaged and Unpackaged Food-Separation, and Segregation (P)

**Core**

3-302.11: Packaged and Unpackaged Food-Separation, Packaging, and Segregation (C)

**Inspector Comments:**

Observed beef and chicken above vegetables in walk in refrigerator. Handouts provided and discussed with operator about storing veggies above raw meat or possibility of segregating by placing meat on one side and veggies on the other side of refrigerator.

Ensure food is covered/wrapped to protect from contamination.

**16- Food contact surfaces; cleaned & sanitized**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

**Priority**

4-501.114: Mechanical Warewashing Equipment, Chemical Sanitization- Concentration (P)

**Inspector Comments:**

No measurable bleach in dish-machine. Primed machine during inspection and measured adequate 100ppm bleach.

Discussed with operator about checking concentration regularly and priming machine.

**22- Proper cold holding temperatures**

OBSERVATION: **(CORRECTED DURING INSPECTION)(Correct by: 12/5/2019)(Repeat)**

**Priority**

3-501.16(A)(2): Time/Temperature Control for Safety Food, Cold Holding (P)

**Inspector Comments:**

Raw chicken sitting out, one container 48 degrees and the other 42 degrees. Discussed with operator, when preparing raw chicken, do this in manageable batches so that these items are not sitting out in the danger zone for too long.

Cold prep table bottom compartment holding at 48 degrees. Top compartment is holding temperature. Do not hold TCS food in bottom portion until this is repaired or replaced.

**36- Thermometer provided & accurate**

**Priority Foundation**

4-302.12: Food Temperature Measuring Devices (Pf)

**Inspector Comments:**

No food thermometer available to ensure attainment and maintenance of food temperatures.

**39- Contamination prevented during food preparation, storage & display**

OBSERVATION: **(CORRECTED DURING INSPECTION)(Correct by: 12/5/2019)(Repeat)**

**Core**

3-305.11: Food Storage-Preventing Contamination from the Premises (C)

**Inspector Comments:**

Observed bags of onions and carrots stored on floor, all food items should be up off the ground.

**45- Single-use / single-service articles: properly stored & used**

**Core**

4-903.11(A): Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing (C)

**Inspector Comments:**

Single use items on floor in dry storage.

**49- Non-food contact surfaces clean**

OBSERVATION: **(Correct by: 12/5/2019)(Repeat)**

**Core**

4-601.11(C) : Equipment, Nonfood-Contact Surfaces (C)

**Inspector Comments:**

Cold prep table is dirty inside and out. Inside has accumulated a mass amount of debris and food particles, and the outside has accumulated grease and grime.

Walk in freezer has accumulated food debris on the floor.

**53- Toilet facilities: properly constructed, supplied, & cleaned**

**Core**

6-501.18: Cleaning of Plumbing Fixtures (C)

**Inspector Comments:**

Hand sinks in kitchen, wait station, and bathrooms are dirty and need to be cleaned more frequently.

**55- Physical facilities installed, maintained, & clean**

OBSERVATION: **(Repeat)**

**Core**

6-501.12: Cleaning, Frequency and Restrictions (C)

6-501.114: Maintaining Premises, Unnecessary Items and Litter (C)

**Inspector Comments:**

Observed spilled rice in dry storage, rice is on shelving and on floor under shelving. Ensure spilled food items are cleaned up in order to not attract pests.

Kitchen and dry storage are very cluttered. Unnecessary items are kept.

**General Comments and Notes**

Follow up inspection required for priority violations, cold holding, handwashing supplies accessible, thermometer provided, walk in storage.

A few repeat items noted from the previous routine inspection. Overall the pervasiveness of these violations have declined, however there is still a lot of routine cleaning that needs to be done and kept up on regularly. Remove unnecessary items from the premises.

Follow up Required: Yes

Follow up Date (if applicable): 12/5/2019

  
(12/25/2019 4:22:20 PM)

Recieved by:

  
Amy Jamison(12/25/2019 4:22:20 PM)

Inspector Name:

Amy Jamison