



Time In:	02:00 PM
Time Out:	03:30 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: China Rice Restaurant		OWNER: China Rice Restaurant, Inc
ADDRESS: 1641 Fremont Dr Cañon City CO 81212		
DATE: 05/06/2021		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	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
Presenting Contamination by Hands		
8	IN	Hands clean & properly washed
9	IN	No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed
10	IN	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	OUT	Food in good condition, safe, & unadulterated
14	N/A	Required records available, shellstock tags, parasite destruction
Protection from Contamination		
15	OUT	Food separated and protected
16	OUT	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
Time/Temperature Control for Safety		
18	N/O	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	OUT	Proper cold holding temperatures
23	N/A	Proper date marking and disposition
24	N/A	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: China Rice Restaurant

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	IN	Proper cooling methods used; adequate equipment for temperature control		
34	N/O	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	OUT	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	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	X	
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: no signature



Name: Amy Jamison

Observed Violations (See additional pages if necessary)

13. Food in good condition, safe, and unadulterated

This is a Priority item

3-101.11 - Safe, Unadulterated and Honestly Presented (P)

- Safe, Unadulterated and Honestly Presented (P)

Observation: Isolated hermetically sealed cans are severely dented or damaged. Discussed during inspection and handouts provided. Severely dented cans should be removed from use and they create a concern for botulism.

Correct by 05/09/2021 (Corrected on Site)

15. Food separated and protected

This is a Priority item

3-302.11 (A) (1-2) - Raw Animal Food- Separation, Packaging, and Segregation (P)

- Raw Animal Food- Separation, Packaging, and Segregation (P)

Observation: Raw Animal Food- Separation, Packaging, and Segregation (P)

Comments: Raw animal foods are not separated from ready-to-eat foods during storage, preparation, or holding. Walk in refrigerator observed raw meats stored above oranges and cabbage. Store raw meats under these other ready to eat items or they can be stored separately with the other meats. Discussed during inspection and handouts provided.

Correct by 05/09/2021 (Corrected on Site) (Repeat)

16. Food contact surfaces; cleaned and sanitized

This is a Priority item

4-501.114 - Warewashing Equipment, Chemical Sanitization- Temperature, pH, Concentration, and Hardness (P)

- Warewashing Equipment, Chemical Sanitization- Temperature, pH, Concentration, and Hardness (P)

Observation: Chlorine sanitizing solution is not between 50-200 ppm along with corresponding pH and temperature. No measurable chlorine concentration detected in dish machine. Dish machine was ran 3 times and sanitizer solution primed. 100 ppm Cl. Discussed with operator.

Food contact surfaces are not clean to sight and touch. Microwave oven needs to be cleaned more often. At least every 24 hours, however spills should be cleaned as they occur.

Correct by 05/09/2021 (Corrected on Site) (Repeat)

22. Proper cold holding temperatures

This is a Priority item

3-501.16 (A) (2) - TCS Food, Cold Holding (P)

- TCS Food, Cold Holding (P)

Observation: Refrigeration unit observed holding greater than 41 degrees F. Refrigerated prep table holding pooled eggs at 44. This unit should be holding food at 41° or below. Temperature holding issues have been noted with this unit in the past, this may need to be serviced. Discussed with operator, there are several items stored in the unit. The air flow may be blocked. Try removing some of the items to see if the temperature holds correctly.

Correct by 05/09/2021 (Corrected on Site) (Repeat)

38. Insects, rodents and animals not present

This is a Core item

6-501.111 (A), (B), (D) - Controlling Pests

- Controlling Pests

Observation: Facility premise is not routinely inspected for presence of pests and harborage conditions are not eliminated. In back room observed mouse droppings. The premise should be checked routinely for the presence of pests and for items that will attract pests and when found should be cleaned and removed.

Garbage and food debris has accumulated under the shelves and droppings are observed along the shelving as well, clean this area. The storage room has accumulated unused equipment and is creating harborage conditions

Correct by 05/09/2021

47. Food and non-food contact surfaces cleanable, properly designed, constructed, and used

This is a Core item

Observed Violations *(See additional pages if necessary)*

4-501.12 - Cutting Surfaces

- Cutting Surfaces

Observation: Used cutting boards that can no longer be effectively cleaned and sanitized in the facility, need to be resurfaced or discarded. The prep table cutting board is severely discolored and scratched. The scratches can harbor bacteria, as the surface is no longer smooth and easily cleanable.

Correct by 05/09/2021 (Corrected on Site)

49. Non-food contact surfaces clean

This is a Core item

4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency

- Nonfood Contact Surfaces, Cleaning Frequency

Observation: Nonfood contact surfaces of equipment not cleaned at a frequency necessary to preclude accumulation of soil residues.

Outsides of equipment need to be cleaned more often. Grease has accumulated on the outsides of equipment.

Correct by 05/09/2021 (Repeat)

55. Physical facilities installed, maintained, and clean

This is a Core item

6-501.12 - Cleaning, Frequency and Restrictions

- Cleaning, Frequency and Restrictions

Observation: Physical facilities are not cleaned as often as necessary to keep them clean.

Walls have food debris from splashes. Under equipment has accumulated dirt and debris. Paper towel dispenser is covered in grease.

Correct by 05/09/2021 (Repeat)

General Comments

GENERAL COMMENTS

No signatures.

Facility needs to be cleaned more often. Whole kitchen needs a good cleaning, floors, walls and equipment. Remove unnecessary items from the premises.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
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VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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