



Time In:	02:30 PM
Time Out:	04:01 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: China Rice Restaurant		OWNER: China Rice Restaurant, Inc
ADDRESS: 1641 Fremont Dr Canon City CO 81212-2403		
DATE: 09/07/2021		INSPECTION TYPE: Re-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
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	OUT	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	OUT	Proper cold holding temperatures
23	OUT	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/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	OUT	Insects, rodents, & animals not present		X	
39	OUT	Contamination prevented during food preparation, storage & display		X	
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	X
Physical Facilities					
50	IN	Hot & cold water available; adequate pressure			
51	OUT	Plumbing installed; proper backflow devices		X	
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	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: Johnny

Name: Amy Jamison

AJ

Observed Violations (See additional pages if necessary)

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

6-301.12 - Hand Drying Provision (Pf)

Observation: Towel dispenser at handwash sink is not working correctly, towels are not being dispensed without having to reach in to machine to pull out the towels. This is making appropriate handwashing procedure difficult. Have this fixed or place a roll of paper towels near sink to make handwashing as easy as possible for the cook.

(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)

Observation: Observed raw meats stored over ready to eat food items such as cabbage and rice. Discussed during inspection. Keep raw meats on lower shelving and vegetables and cooked foods stored above. Guidance handouts provided.

(Corrected on Site) (Repeat)

22. Proper cold holding temperatures

This is a Priority item

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

Observation: Prep table is holding at 43 degrees. Manager is aware and working on issue. This has been noted several times. If this table cannot hold temperature correctly it should be replaced. Food needs to hold at 41 degrees or below, check food temperatures with the probe thermometer. The ambient air temperature of the unit will usually be around 38 degrees.

(Corrected on Site) (Repeat)

23. Proper date marking and disposition

This is a Priority Foundation item

3-501.17 - Ready-to-Eat TCS Food, Date Marking (Pf)

Observation: No real date marking system is place. Per manager, all ready to eat foods are thrown out at end of week if not used. Food is generally used within 3 days, however the longest it would be kept is 7 days. Discussed during inspection. Work on implementing a date marking system, this will become more necessary as the facility gains employees . Handouts provided.

(Corrected on Site)

38. Insects, rodents and animals not present

This is a Core item

6-202.13 - Insect Control Devices, Design and Installation

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

Observation: Insect trapping devices must not be located over food preparation areas. Observed fly strips located over prep table and cooling beef. Fly strips are allowed in the facility however make sure that they are not located over areas where food will be stored or prepared, or over clean utensils and equipment. In back entry area, observed some mouse droppings, Routinely check premises for evidence of pests. If found, clean area thoroughly with bleach solution. Keeping area clean and removing harborage conditions will help with this issue.

(Corrected on Site)

39. Contamination prevented during food preparation, storage, and display

This is a Core item

3-305.11 - Food Storage - Preventing Contamination from the Premise

Observation: Observed food stored on floor in dry storage room. All food should be stored 6 inches above the floor.

Observed Violations *(See additional pages if necessary)*

(Corrected on Site)

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

This is a Core item

4-501.11 - Good Repair and Proper Adjustment - Equipment

Observation: Equipment is not maintained in good repair. Refrigerated prep table is leaking water. water is collecting in bottom of unit, and dripping out into pan on the floor.

(Corrected on Site)

49. Non-food contact surfaces clean

This is a Core item

4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency

Observation: Nonfood contact surfaces of refrigerated prep table has accumulated food debris and grease stains. The outside of unit has food and dripping stains and should be wiped down regularly. The inside of the unit has accumulated a mass amount of food debris and trash. Make sure the inside is cleaned out and wiped down regularly.

(Corrected on Site) (Repeat)

51. Plumbing installed; proper backflow devices

This is a Core item

5-205.15 (B) - System Maintained in Good Repair, Leakage

Observation: plumbing systems is not maintained. Hand sink is backed up and draining slowly.

(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. Floors and walls need to be cleaned more often. Food debris along edges of floor. Grease coating all stuctures and plumbing fixtures. Walls have food stains.

Physical facilities are not maintained in good repair.

(Corrected on Site) (Repeat)

General Comments

GENERAL COMMENTS

Score 46=passed.

Facility needs a good cleaning and to be organized. Storage room is piled with boxes, a deep freezer was added to this room when the walk in freezer went down, taking away storage. Remove unnecessary items and perhaps additional shelving could be beneficial.

Grease and food debris has accumulated in kitchen on equipment, floors, and walls.

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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