



### Retail Food Establishment Inspection Report

<b>FACILITY NAME:</b> Di Rito's Restaurant		<b>OWNER:</b> Di Rito's, LLC	
<b>ADDRESS:</b> 231 Main Canon City CO 81212			
<b>DATE:</b> 07/31/2019		<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			CO
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	In	Hands clean & properly washed	
9	In	No bare hand contact with RTE 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	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	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	NO	Proper reheating procedures for hot holding	
20	In	Proper cooling time and temperature	
21	In	Proper hot holding temperatures	
22	In	Proper cold holding temperatures	
23	Out	Proper date marking and disposition	X
24	NA	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	In	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			CC
<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>Out</b>	Proper cooling methods used; adequate equipment for temperature control	X
34	<b>NA</b>	Plant food properly cooked for hot holding	
35	<b>In</b>	Approved thawing methods used	
36	<b>In</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
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>In</b>	Single-use / single-service articles: properly stored & used	
46	<b>In</b>	Gloves used properly	
<b>Utensils, Equipment and Vending</b>			
47	<b>Out</b>	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
48	<b>Out</b>	Warewashing facilities: installed, maintained, & used; test strips	X
49	<b>In</b>	Non-food contact surfaces clean	
<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>In</b>	Toilet facilities: properly constructed, supplied, & cleaned	
54	<b>In</b>	Garbage & refuse properly disposed; facilities maintained	
55	<b>In</b>	Physical facilities installed, maintained, & clean	
56	<b>In</b>	Adequate ventilation & lighting; designated areas used	

**Observed Violations:**

**23- Proper date marking and disposition**

OBSERVATION: *(CORRECTED DURING INSPECTION)*

**Priority Foundation**

3-501.17: Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking (Pf)

**Inspector Comments:**

Date marking is in place, but observed several items not dated. Date marking only applies to items that will be kept for more than 24 hours.

**33- Proper cooling methods used; adequate equipment for temperature control**

OBSERVATION: *(CORRECTED DURING INSPECTION)*

**Core**

3-501.15: Cooling Methods (C)

**Inspector Comments:**

Cool foods in a single layer, do not stack cooling items on top of each other. Loosely cover or uncover cooling items. Ice baths may also help cool items faster.

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

OBSERVATION: *(CORRECTED DURING INSPECTION)*

**Core**

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

**Inspector Comments:**

Dry storage- Onions and potatoes are stored on the floor. All food items should be above the floor.

**47- Food & non-food contact surfaces cleanable, properly designed, constructed, & used**

**Core**

4-501.12: Cutting Surfaces (C)

**Inspector Comments:**

Grill table cutting board needs to be resurfaced or replaced. Excess scratching in a cutting board can harbor bacteria.

**48- Warewashing facilities: installed, maintained, & used; test strips**

OBSERVATION: *(CORRECTED DURING INSPECTION)*

**Priority Foundation**

4-302.14: Sanitizing Solutions, Testing Devices (Pf)

**Inspector Comments:**

No test strips available for testing quat solution, these were provided during inspection.

General Comments and Notes
<p>2:45. High temp dish machine needs to be run 3 times to reach sanitizing temperature if it has been sitting idle. Quat sanitizer adequate 200 ppm.</p>

Follow up Required: No	Follow up Date (if applicable): 8/3/2019
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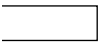
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Amy Jamison(7/31/2019 4:25:13 PM)

Inspector Name:

Amy Jamison



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