



Retail Food Establishment Inspection Report

FACILITY NAME: El Alazan Mexican Restaurant		OWNER:		
ADDRESS: 1925 Fremont Canon City CO 81212				
DATE: 07/01/2019		INSPECTION TYPE: 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	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		X
Approved Source				
11	In	Food obtained from approved source		
12	NO	Food received at proper temperature		
13	In	Food in good condition, safe, & unadulterated		
14	NA	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	In	Proper reheating procedures for hot holding		
20	NO	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	NA	Food additives: approved & Properly used		
28	Out	Toxic substances properly identified, stored & used		X
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
Safe Food And Water				
30	NA	Pasteurized eggs used where required		
31	In	Water & ice from approved source		
32	NA	Variance obtained for specialized processing methods		
Food Temperature Control				
33	In	Proper cooling methods used; adequate equipment for temperature control		
34	NA	Plant food properly cooked for hot holding		
35	Out	Approved thawing methods used		
36	Out	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	Out	Wiping Cloths; properly used & stored		
42	In	Washing fruits & vegetables		
Proper Use Of Utensils				
43	In	In-use utensils: properly stored		
44	Out	Utensils, equipment & linens: properly stored, dried, & handled		X
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		
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		
56	In	Adequate ventilation & lighting; designated areas used		

Observed Violations:

10- Adequate handwashing sinks properly supplied and accessible

OBSERVATION: **(Repeat)**

Priority Foundation

6-301.11: Handwashing Cleanser, Availability (Pf)

Core

6-301.14: Handwashing Signage (C)

Inspector Comments:

No soap at kitchen hand sink.

Signs were provided to you during the follow up inspection conducted on 1-16-19. There are still no signs at the kitchen hand sink or in the restrooms.

23- Proper date marking and disposition

OBSERVATION: **(Repeat)**

Priority Foundation

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

Inspector Comments:

Date marking was cited at last inspection (1-16-2019). Date marking was in place for another follow up inspection conducted 2-28-2019.

Remind employees of the importance of date marking. There is no "set" way to do this, find something that works for you and your employees.

28- Toxic substances properly identified, stored & used

OBSERVATION: **(Repeat)**

Priority

7-201.11: Separation-Storage (P)

Priority Foundation

7-102.11: Common Name-Working Containers (Pf)

Inspector Comments:

Unlabeled bottles in dish pit.

Bathroom cleaner stored on shelf with single use items. Store toxics away from utensils, single use items, etc,

35- Approved thawing methods used

Core

3-501.13: Thawing (C)

Inspector Comments:

Meat thawing in sink (38 degrees). Correct thawing methods are either thawing under refrigeration or submerged under running water.

36- Thermometer provided & accurate

Core

4-204-112: Temperature Measuring Devices(C)

Inspector Comments:

No thermometers in any of the 5 refrigerated units. Thermometers should be placed in these units in order for food employees to be able to monitor temperature.

38- Insects, rodents, & animals not present

Priority Foundation

6-501.111: Controlling Pests (Pf)

Core

6-501.112: Removing Dead Insects, Rodents and other Pest (C)

Inspector Comments:

Sticky trap is full and needs to be replaced. replace more often.

See accompanying complaint inspection.

41- Wiping Cloths; properly used & stored

Core

3-304.14: Wiping Cloths, Use Limitation (C)

Inspector Comments:

Observed cloth being used to wipe hands, counters, and plates. Do not use towel to wipe hands, change gloves if they have become soiled. Towels used for wiping counters should be used only for wiping counters and stored in the sanitizer bucket when not in use.
Do not use towels to dry plates.

44- Utensils, equipment & linens: properly stored, dried, & handled

OBSERVATION: (Repeat)

Core

4-904.11: Kitchenware and Tableware-Preventing Contamination (C)

Inspector Comments:

Spoons stored with mouth contact piece pointing upwards. This was cited on the 1-16-2019 report as well. Flip these so that the only part of the utensil being touched in the handle.

49- Non-food contact surfaces clean

Core

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

Inspector Comments:

Under steam table where plates are stored has accumulated food particles.

55- Physical facilities installed, maintained, & clean

Core

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

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

Inspector Comments:

Unused equipment and clutter outside of restaurant.
Grease has accumulated under grill and fryer.

General Comments and Notes

Routine inspection along with complaint inspection.

Follow up Required: No

Follow up Date (if applicable): 7/4/2019



(7/1/2019 1:03:29 PM)

Received by:



Amy Jamison(7/1/2019 1:03:29 PM)

Inspector Name:

Amy Jamison