

Retail Food Establishment Inspection Report

FACILITY NAME: El Alazan Mexican Restaurant			OWNER:					
ADDRESS: 1925 Fremont Canon City CO 81212								
DATE:	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 N	A = Not Applicable COS = Corrected On-Site R = Repeat Violation					
Com	pliance S	tatus		COS	R			
Supe	rvision							
1	In	Person in charge present, demonstrates knowledge, and	d performs duties					
2	In	Certified Food Protection Manager						
Empl	loyee He	alth						
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 even	ents					
Good	d Hygien	c Practices						
6	In	Proper eating, tasting, drinking, or tobacco use						
7	In	No discharge from eyes, nose, and mouth						
Preve	enting Co	ntamination by Hands						
8	In	Hands clean & properly washed						
9	In	No bare hand contact with RTE food or a pre-approved a	alternative procedure properly allowed					
10	Out	Adequate handwashing sinks properly supplied and acce	essible		Х			
Appr	oved So	ırce						
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						
Prote	ction fro	m 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						
	Tempera	ture Control for Safety						
18	In	Proper cooking time & temperatures						
19	In	Proper reheating procedures for hot holding			ļ			
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						
	sumer Ac							
25	In	Consumer advisory provided for raw/undercooked food						
		otible 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			
	1	Approved Procedures						
29	NA	Compliance with variance / specialized process / HACC	P	1 1				

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 Image: Status St					
30 NA Pasteurized eggs used where required Image: Source 31 In Water & ice from approved source Image: Source 32 NA Variance obtained for specialized processing methods Image: Source 33 In Proper cooling methods used; adequate equipment for temperature control Image: Source 34 NA Plant food properly cooked for hot holding Image: Source 34 NA Plant food properly cooked for hot holding Image: Source 36 Out Approved thawing methods used Image: Source 36 Out Thermometer provided & accurate Image: Source Food Identification Image: Source Image: Source Image: Source 37 In Food Contamination Image: Source Image: Source Image: Source 38 Out Insects, rodents, & animals not present Image: Source Image	Compliance Status				
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35 Out Approved thawing methods used		In	Proper cooling methods used; adequate equipment for temperature control		
36 Out Thermometer provided & accurate Food Identification 37 In Food properly labeled; original container 98 Out Insects, rodents, & animals not present Insects, rodents, & animals not present 39 In Contamination prevented during food preparation, storage & display Intervention 40 In Personal cleanliness Intervention 41 Out Wiping foltis: properly used & stored Intervention 42 In Washing fruits & vegetables Intervention Proper Use Of Utensils Proper Use Of Utensils: properly stored, dried, & handled X 43 In Inuse utensils: properly stored, dried, & handled X 44 Out Utensils, equipment & linens: properly stored & used X 44 In Gloves used properly Intervesting facilities: installed, maintained, & used; test strips Intervesting facilities: installed, maintained, & used; test strips 47 In Food contact surfaces cleanable, properly designed, constructed, & used Intervesting facilities: installed, maintained, & used; test strips 49 Out Non-food contact surfaces cleanabl		NA			
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55 Out Physical facilities installed, maintained, & clean	53	In	Toilet facilities: properly constructed, supplied, & cleaned		
	54	In	Garbage & refuse properly disposed; facilities maintained		
56 In Adequate ventilation & lighting; designated areas used	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

~ forth (7/1)

Recieved by:

Amy Jamison(7/1/2019 1:03

Inspector Name: Amy Jamison