

Retail Food Establishment Inspection Report

ADDRESS: 401 E Main St. Unit. Florence CO 81226 INSPECTION TYPE: Routine Inspection POODBORNE ILLINESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Risk factors are inportant practices or provodures identified as the most provated consulting factors of foodborne liness or injuy; notific health interventions are control measures to prove thochead mellines or injuy; Compliance status to be designated as IN, OLT, NX. ND for each numbered item. W = In Compliance OUT = Not in Compliance NO = Not Observed NA = Not Applicable COS = Concord On-Site R = Report Volation 2 Out Control Cost of the Notice of Portage of the Notice of the Notice of the Notice of Portage of the Notice of Portage of the Notice of Portage of the Notice of the Notice of the Notice of Portage of the Notice of the N	FACILI		: El Alazan OWNER: El Alazan Mexican Restaurant II	OWNER: El Alazan Mexican Restaurant II			
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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

Comr	oliance S	Status	COS	R		
		nd Water	005			
30	NA	Pasteurized eggs used where required	1			
31	In	Water & ice from approved source				
32	NA	Variance obtained for specialized processing methods				
		rature Control				
33	In	Proper cooling methods used; adequate equipment for temperature control				
34	NA	Plant food properly cooked for hot holding				
35	NO	Approved thawing methods used				
36	In	Thermometer provided & accurate				
	Identifi					
37	In	Food properly labeled; original container				
Prevention Of Food Contamination						
38	In	Insects, rodents, & animals not present				
39	Out	Contamination prevented during food preparation, storage & display				
40	In	Personal cleanliness				
41	In	Wiping Cloths; properly used & stored				
42	In	Washing fruits & vegetables				
Prope	er Use C	Df 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				
Utens	ils, Equ	ipment and Vending				
47	In	Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
48	In	Warewashing facilities: installed, maintained, & used; test strips				
49	In	Non-food contact surfaces clean				
	ical Fac					
50	In	Hot & cold water available; adequate pressure				
51	In	Plumbing installed; proper backflow devices				
52	In	Sewage & waste water properly disposed		µ]		
53	In	Toilet facilities: properly constructed, supplied, & cleaned		µ]		
54	In	Garbage & refuse properly disposed; facilities maintained				
55	In	Physical facilities installed, maintained, & clean				
56	Out	Adequate ventilation & lighting; designated areas used				

Observed Violations:

2- Certified Food Protection Manager 15- Food separated and protected

Priority

3-302.11: Packaged and Unpackaged Food-Separation, Packaging, and Segregation (P)

Inspector Comments:

Walk in - raw bacon above ready to eat foods. Remember to store raw meats on lower shelves.

20- Proper cooling time and temperature

Priority

3-501.14: Cooling (P) Inspector Comments:

Walk in- Rice covered, 47 degrees placed in walk in yesterday. The rice did not cool properly and was discarded during inspection. Leave items uncovered when cooling to help facilitate heat transfer. Smaller portions, for the complete list of cooling techniques see handout on walk in door.

22- Proper cold holding temperatures

OBSERVATION: (CORRECTED DURING INSPECTION)

Priority

3-501.16(A)(2): Time/Temperature Control for Safety Food, Cold Holding (P)

Inspector Comments:

Whole raw eggs sitting out of refrigeration. When business requires you to have eggs available at your side, place the eggs in an ice bath to hold a correct temperature.

Cold prep table- Cheese sitting on top of the other items, 62 degrees. Items must be sitting in the unit to hold temp, they cannot be placed on top of each other.

23- Proper date marking and disposition

OBSERVATION: (Correct by: 7/19/2019)

Priority Foundation

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

Inspector Comments:

No date marking in place. Ready to eat items that require time/temperature control for safety, that will be kept for more than 24 hours, must have a date mark. These items need to be used or discarded within 7 day. Discussed with manager during inspection, also see handout about the new date marking requirement.

28- Toxic substances properly identified, stored & used

Priority

7-204.11: Sanitizers, Criteria-Chemicals (P)

Priority Foundation

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

Inspector Comments:

All in use working spray bottles must have a label.

Sanitizer bucket is well over 200 ppm bleach. Use test strips to test the concentration. For food contact surfaces we want a sanitizing concentration of between 50-200 ppm.

39- Contamination prevented during food preparation, storage & display

Core

3-307.11: Miscellaneous Sources of Contamination (C)

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

Inspector Comments:

Dry good, rice, beans, in containers uncovered. Keep these items covered to protect from contamination. Onions on floor in kitchen, all food items must be up off the floor.

56- Adequate ventilation & lighting; designated areas used

Core

6-202.11: Light Bulbs, Protective Shielding (C)

Inspector Comments:

Lights in kitchen are not shielded.

General Comments and Notes

Dish machine adequately sanitizing at 100ppm bleach. Restroom lighting has been fixed, no longer dim.

Follow up Required: Yes

Follow up Date (if applicable): 7/19/2019

>) 60000 (7/16/2019 4:22:46 PN

Recieved by:

W/ Amy Jamison(7/16/

Inspector Name: Amy Jamison