



Retail Food Establishment Inspection Report

FACILITY NAME: El Alazan		OWNER: El Alazan Mexican Restaurant II		
ADDRESS: 401 E Main St Unit Florence CO 81226				
DATE: 07/16/2019		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	Out	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	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	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	In	Proper reheating procedures for hot holding		
20	Out	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
22	Out	Proper cold holding temperatures	X	
23	Out	Proper date marking and disposition		
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		
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	NO	Approved thawing methods used		
36	In	Thermometer provided & accurate		
Food Identification				
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		
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	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		
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	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:

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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



(7/16/2019 4:22:46 PM)

Recieved by:



Amy Jamison(7/16/2019 4:22:46 PM)

Inspector Name:

Amy Jamison