



Time In: 02:15 PM
Time Out: 04:01 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: El Alazan Mexican Restaurant li		OWNER: El Alazan Mexican Restaurant ll
ADDRESS: 401 E Main St Florence CO 81226-1567		
DATE: 10/20/2021		INSPECTION TYPE: Routine
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	OUT	Person in charge present, demonstrates knowledge, and performs duties
2	IN	Certified Food Protection Manager
Employee Health		
3	OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	IN	Proper use of restriction and exclusion
5	OUT	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
Presenting Contamination by Hands		
8	OUT	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
Approved Source		
11	IN	Food obtained from approved source
12	N/O	Food received at proper temperature
13	IN	Food in good condition, safe, & unadulterated
14	N/A	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	N/O	Proper reheating procedures for hot holding
20	IN	Proper cooling time and temperature
21	OUT	Proper hot holding temperatures
22	IN	Proper cold holding temperatures
23	OUT	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
Consumer Advisory		
25	IN	Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations		
26	N/A	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
Conformance with Approved Procedures		
29	N/A	Compliance with variance/ specialized process/ HACCP

Facility Name: El Alazan Mexican Restaurant li

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.				
"OUT" marked in box if numbered item is not in compliance			COS= Corrected on Site R= Repeat Violation	
Compliance Status			COS	R
Safe Food and Water				
30	N/A	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
33	IN	Proper cooling methods used; adequate equipment for temperature control		
34	N/O	Plant food properly cooked for hot holding		
35	IN	Approved thawing methods used		
36	IN	Thermometer provided & accurate		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, & animals not present		
39		Contamination prevented during food preparation, storage & display		
40		Personal cleanliness		
41		Wiping Cloths; properly used & stored		
42		Washing fruits & vegetables		
Proper Use of Utensils				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored & used		
46		Gloves used properly		
Utensils, Equipment and Vending				
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		
Physical Facilities				
50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & waste water properly disposed		
53		Toilet facilities; properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, & clean		
56		Adequate ventilation & lighting; designated areas used		
Regulatory Action				
Notification of Potential Fines and Closure		Notice of Immediate Closure		Imminent Health Hazard Closure
On-Site Actions				
Voluntary Condemnation		Compliance Agreement		Embargo Notice
Resolution				
Reinstatement of License		Violation Correction Sheet		Embargo Release

Person In Charge:

E.L

Name: Edgar Lopez

Inspector:

AJ

Name: Amy Jamison

Observed Violations (See additional pages if necessary)

1. Person in charge present, demonstrates knowledge and performs duties

This is a Priority Foundation item

2-103.11 (A-N), (P) - Person in Charge - Duties (Pf)

Observation: PIC stated temperatures are monitored twice weekly. Cooling temperature parameters are not monitored. Sanitization of dish machine is not monitored. Proper attainment of temperatures is extremely important. Hot holding and cold holding should be monitored every few hours and cooling temperatures should be monitored to ensure the proper time/temperature parameters are being met. the dish machine should also be checked daily to ensure proper sanitization.

(Corrected on Site)

3. Management, food employee and conditional employee; knowledge, responsibilities and reporting

This is a Priority Foundation item

2-201.11 (C)(2)-(3) and (17) - Demonstration (Pf)

Observation: Employee illness policy needs to include, vomiting, diarrhea, jaundice, sore throat with fever, and open wound. Discussed during inspection and handouts provided.

(Corrected on Site)

5. Procedures for responding to vomiting and diarrheal events

This is a Priority Foundation item

2-501.11 - Clean-up of Vomiting and Diarrheal Events (Pf)

Observation: Facility does not have a clean up procedure for vomit or diarrheal events. This was discussed during inspection and procedure provided.

(Corrected on Site)

8. Hands clean and properly washed

This is a Priority item

2-301.14 - When to Wash (P)

2-301.12 - Cleaning Procedure (P)

Observation: Food employee failed to wash hands prior to donning gloves to work with food.

Observed hands being dried on apron. To avoid recontamination of hands, disposable paper towels should be used.

(Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

6-301.12 - Hand Drying Provision (Pf)

6-301.14 - Handwashing Signage

Observation: Kitchen hand sink does not have paper towels, bar hand sink does not have soap. All hand sinks must always have soap and paper towels available for proper handwashing.

Additionally all handsinks used by employees are required to have signage notifying employees to wash hands. These were provided during inspection.

(Corrected on Site)

15. Food separated and protected

This is a Priority item

3-302.11 (A) (1-2) - Raw Animal Food- Separation, Packaging, and Segregation (P)

Observation: Raw animals foods stored above ready to eat foods. Observed raw shell eggs stored above oranges and limes in walk in refrigerator and raw meats stored above veggies in prep line refrigerator.

Discussed during inspection and handouts provided.

(Corrected on Site) (Repeat)

21. Proper hot holding temperatures

Observed Violations (See additional pages if necessary)

This is a Priority item
3-501.16 (A) (1) - TCS Food, Hot Holding (P)

Observation: Rice cooked, covered, sitting on table, temperature measuring 91 degrees. Per staff the rice will be reheated soon to be hot held. After the rice is cooked, if it will be hot held, it should be held at 135 or above. If it will not be used soon, it should be appropriately cooled and held under refrigeration. It is dangerous to hold food at 91 degrees, in the temperature danger zone, this is the ideal time for bacteria to grow. Discussed during inspection with PIC, placed in refrigerator during inspection.

(Corrected on Site)

23. Proper date marking and disposition
This is a Priority Foundation item
3-501.17 - Ready-to-Eat TCS Food, Date Marking (Pf)

Observation: Refrigerated, ready-to-eat, time/temperature control for safety food is not properly date marked when held for more than 24 hours. No date marking observed. Onsite training provided with guidance documents.

(Corrected on Site)

General Comments

GENERAL COMMENTS

Score 50=Reinspection required.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
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VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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