



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: 12/23/2019		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	In	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
15	Out	Food separated and protected	X	X
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	NO	Proper reheating procedures for hot holding		
20	NO	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
22	Out	Proper cold holding temperatures	X	X
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	In	Food additives: approved & Properly used		
28	In	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	NO	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	In	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		X

Observed Violations:

10- Adequate handwashing sinks properly supplied and accessible

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Priority Foundation

6-301.12: Hand Drying Provision (Pf)

Inspector Comments:

No paper towels available at hand sink upon arrival. COS, paper towels were brought over to the hand sink.

15- Food separated and protected

OBSERVATION: *(CORRECTED DURING INSPECTION)(Repeat)*

Core

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

Inspector Comments:

Store food in covered containers or wrappings. Observed several food products uncovered, large spice jars, and containers in walk in refrigerator. Cover items when not in use to protect from outside sources.

22- Proper cold holding temperatures

OBSERVATION: *(CORRECTED DURING INSPECTION)(Repeat)*

Priority

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

Inspector Comments:

Salsa sitting out, ensure the salsa is kept in the refrigerator. Do not leave items that have a temperature requirement out of temperature control. COS salsa was placed in the refrigerator.

Cold prep table, Cheese container sitting on top of pico. Cheese temperature measured at 45 degrees, COS, this was placed into the bottom 2 door compartment. Do not stack items on top of each other in the top compartment, the stacked items will not hold correct temperature. Repeat violation. If the restaurant is busy and the cheese needs to be on hand, it is ok to have the cheese up top for short periods of time, but needs to be placed back into temperature control as soon as possible.

Do not leave items out of temperature control for longer than 2 hours. Once the food has been out for 4 hours it needs to be discarded.

23- Proper date marking and disposition

OBSERVATION: *(Correct by: 12/26/2019)(Repeat)*

Priority Foundation

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

Inspector Comments:

Did not observe date marks on any prepared foods in walk-in refrigerator. All ready to eat foods, prepared in the restaurant and kept for more than 24 hours is required to have a date mark. Discussed with owner, they have date marking stickers that are suppose to be used. Discuss with staff and ensure all the appropriate items are being date marked.

56- Adequate ventilation & lighting; designated areas used

OBSERVATION: *(Repeat)*

Core

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

Inspector Comments:

Lights in kitchen are not shielded. Protective shielding is important so that if the light bulbs shatter the shards will not end up in food.

General Comments and Notes

Follow up on date marking violation only, this is a repeat violation and it is really important we get a system in place.

Thermometer for cold table has gone missing. Replace the thermometer, so temperature can be observed/checked regularly.


Follow up Required: Yes

Follow up Date (if applicable): 12/26/2019



(12/23/2019 2:46:20 PM)

Received by:



Amy Jamison (12/23/2019 2:36:34 PM)

Inspector Name:

Amy Jamison