



Time In: 02:55 PM
Time Out: 03:57 PM

**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME: El Caporal		OWNER: El Caporal Canon City Inc		
ADDRESS: 1028 Main St Canon City CO 81212-3412				
DATE: 11/30/2021		INSPECTION TYPE: Routine		
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>				
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				
<b>Compliance Status</b>			<b>COS</b>	<b>R</b>
<b>Supervision</b>				
1	IN	Person in charge present, demonstrates knowledge, and performs duties		
2	IN	Certified Food Protection Manager		
<b>Employee Health</b>				
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		
<b>Good Hygienic Practices</b>				
6	IN	Proper eating, tasting, drinking, or tobacco use		
7	IN	No discharge from eyes, nose, and mouth		
<b>Presenting Contamination by Hands</b>				
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		
<b>Approved Source</b>				
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		
<b>Protection from Contamination</b>				
15	IN	Food separated and protected		
16	IN	Food contact surfaces; cleaned & sanitized		
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food		
<b>Time/Temperature Control for Safety</b>				
18	IN	Proper cooking time & Temperatures		
19	IN	Proper reheating procedures for hot holding		
20	N/O	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	X	X
24	N/A	Time as a Public Health Control; procedures & records		
<b>Consumer Advisory</b>				
25	IN	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26	N/A	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27	IN	Food Additives: approved & Properly used		
28	IN	Toxic substances properly identified, stored & used		
<b>Conformance with Approved Procedures</b>				
29	N/A	Compliance with variance/ specialized process/ HACCP		

Facility Name: El Caporal

<b>GOOD RETAIL PRACTICES</b>			
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 <b>not</b> in compliance			
			COS= Corrected on Site R= Repeat Violation
<b>Compliance Status</b>			<b>COS</b>
<b>Safe Food and Water</b>			<b>R</b>
30		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
<b>Food Temperature Control</b>			
33		Proper cooling methods used; adequate equipment for temperature control	
34		Plant food properly cooked for hot holding	
35		Approved thawing methods used	
36		Thermometer provided & accurate	
<b>Food Identification</b>			
37		Food properly labeled; original container	
<b>Prevention of Food Contamination</b>			
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	
<b>Proper Use of Utensils</b>			
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	
<b>Utensils, Equipment and Vending</b>			
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	
<b>Physical Facilities</b>			
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	
<b>Regulatory Action</b>			
Notification of Potential Fines and Closure		Notice of Immediate Closure	Imminent Health Hazard Closure
<b>On-Site Actions</b>			
Voluntary Condemnation		Compliance Agreement	Embargo Notice
<b>Resolution</b>			
Reinstatement of License		Violation Correction Sheet	Embargo Release

Person In Charge:

Inspector:

Name: Salvador



Name: Amy Jamison

*Observed Violations (See additional pages if necessary)*

22. Proper cold holding temperatures

This is a Priority item

3-501.16 (A) (2) - TCS Food, Cold Holding (P)

Observation: Salsa sitting out, temperature 58 degrees. Salsa is TCS ( time/temperature control for safety) food and should be held under temperature control at 41 degrees or below. Discussed during inspection. Pulling the salsa out when business demands is ok, however salsa should not be left sitting out for more than 2 hours. when slow, put salsa back under refrigeration.

Sliced tomatoes 46 degrees in top of prep table. The lid is open from lunch rush, this could be part of issue. The compartments are overly full of food product, this could also contribute to higher temps. Consider stocking a little less full and monitor temperatures to see if that helps table hold food at or below 41 degrees.

Cheese unit, Shredded cheddar cheese temperature 46 degrees. It is suggested that this is stocked less full as well. Consider only stocking what will be used within 1 hour. This will avoid temperature abuse.  
(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.

Tamales are not date marked, this has been a repeated violation.

Observed shredded chicken not date marked.

Discussed during inspection and guidance provided.

(Corrected on Site) (Repeat)

General Comments

**GENERAL COMMENTS**

Score 15=passed

General Comments

**FOOD TEMPERATURES**

<b>Food Item</b>	<b>Food State</b>	<b>Temperature</b>
Green Chili	Hot Holding	144F
Shredded chicken	Hot Holding	176F
rice	Re-heating	168F
green chili	Re-heating	197F
Sliced tomato	Cold Holding	46F

**VOLUNTARY CONDEMNATION**

<b>Disposed Items</b>	<b>Disposal Method</b>	<b>Value</b>	<b>Comments</b>
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