

**COLORADO** Department of Public Health & Environment

Fremont County Department of Public Health & 201 N 6th St Canon City CO 81212-3303

Time In: 02:55 PM

Time Out: 03:57 PM

		FOOD ESTABLISHMENT IN	NSPECTION F	REPORT		
FAC	LILITY NAME	El Caporal OW	VNER: El Caporal	Canon City Inc		
ADI	DRESS: 1028	3 Main St Canon City CO 81212-3412				
DAT	E: 11/30/20	21 INS	SPECTION TYPE:	Routine		
		FOODBORNE ILLNESS RISK FACTORS AND	PUBLIC HEAL	TH INTERVENTIONS		
Risk	factors are imp	portant practices or procedures identified as the most prevalent of	contributing factors	of foodborne illness or injury. Publ	lic health	
inter	ventions are co	ntrol measures to prevent foodborne illness or injury.				
	IN- in comm	Compliance status to be designated as IN, OU			tuiolatio	
C	IN= in comp ompliance St		A= not applicable C	COS=Corrected on Site R=Repea	COS	R
	ervision	latus			005	K
1	IN	Person in charge present, demonstrates knowledge, and	d performs duties			
2	IN	Certified Food Protection Manager	a periornis dudes			
and the second se	loyee Health	Contineed Food Frotection Intanager				
3	IN	Management, food employee and conditional employee	e; knowledge, resp	onsibilities and reporting		
4	IN	Proper use of restriction and exclusion		1 0		
5	IN	Procedures for responding to vomiting and diarrheal evo	vents			
Goo	d Hygienic Pra	ctices				
6	IN	Proper eating, tasting, drinking, or tobacco use				
7	IN	No discharge from eyes, nose, and mouth				
Pres	enting Contami	nation by Hands				
8	IN	Hands clean & properly washed				
9	IN	No bare hand contact with RTE food or a pre-approved	alternative proceed	lure properly allowed		
10	IN	Adequate handwashing sinks properly supplied and acc	cessible			
-	roved Source					
11	IN	Food obtained from approved source				
12	N/O	Food received at proper temperature				
13		Food in good condition, safe, & unadulterated				
14 Prot	N/A ection from Co	Required records available, shellstock tags, parasite des	struction			
	IN					
15	IN	Food separated and protected Food contact surfaces; cleaned & sanitized				
17	IN	Proper disposition of returned, previously served, recon	nditioned & uncofe	food		
		Control for Safety	nuttioned & unsate	1000		
18	IN	Proper cooking time & Temperatures				
19	IN	Proper reheating procedures for hot holding				
20	N/O	Proper cooling time and temperature				
					1	

21	IN	Proper hot holding temperatures		
22	OUT	Proper cold holding temperatures	$  \times$	
23	OUT	Proper date marking and disposition	$  \times$	$\times$
24	N/A	Time as a Public Health Control; procedures & records		
Cons	sumer Advisor	Υ Υ		
25	IN	Consumer advisory provided for raw/undercooked food		
High	ly Susceptible	Populations		
26	N/A	Pasteurized foods used; prohibited foods not offered		
Food	d/Color Additi	ves and Toxic Substances		
27	IN	Food Additives: approved & Properly used		
28	IN	Toxic substances properly identified, stored & used		
Con	formance with	Approved Procedures		
29	N/A	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" marked in box if numbered item is <b>not</b> in compliance COS= Corrected on Site R= Repea							
Compliance S	tatus	COS	R				
Safe Food and V							
30	Pasteurized eggs used where required						
31	Water and ice from approved source						
32	Variance obtained for specialized processing methods						
Food Temperat							
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						
Food Identificat	ion						
37	Food properly labeled; original container						
Prevention of F	ood 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 U	tensils						
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		e				
Utensils, Equip	nent and Vending	· · ·					
47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		2				
48	Warewashing facilities: installed, maintained, & used; test strips						
49	Non-food contact surfaces clean						
<b>Physical Faciliti</b>	es						
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		1. T				
	Regulatory Action						
Natification of Datantial Finan and Nation of Immediate Clamma							

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:

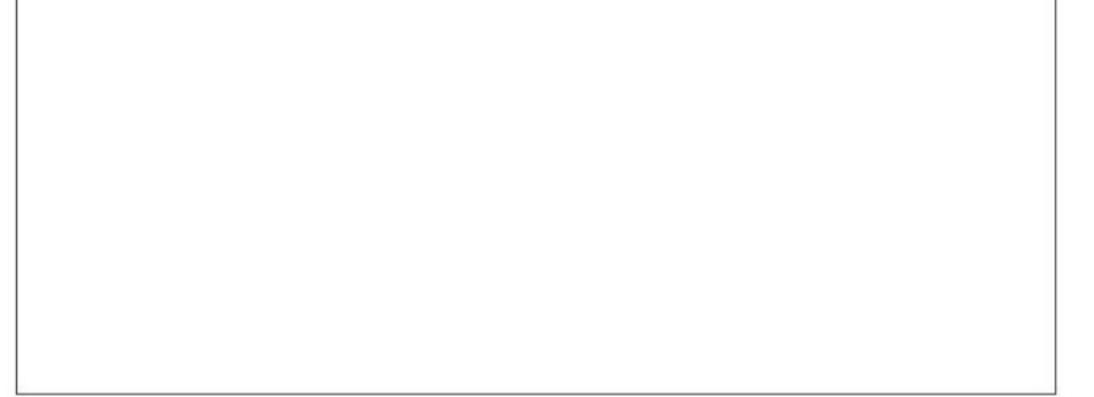
Inspector:

Name: Salvador

Name: Amy Jamison

0	bserved Violations (See additional pages if necessary)
	2. Proper cold holding temperatures
	nis is a Priority item
3-	501.16 (A) (2) - TCS Food, Cold Holding (P)
0	bservation: Salsa sitting out, temperature 58 degrees. Salsa is TCS ( time/temperature control for safety)
	od and should be held under temperature control at 41 degrees or below. Discussed during inspection.
	Illing the salsa out when business demands is ok, however salsa should not be left sitting out for more
tha	an 2 hours. when slow, put salsa back under refrigeration.
SI	iced tomatoes 46 degrees in top of prep table. The lid is open from lunch rush, this could be part of
iss	sue. The compartments are overly full of food product, this could also contribute to higher temps.
	onsider stocking a little less full and monitor temperatures to see if that helps table hold food at or below
	. degrees.
	neese unit, Shredded cheddar cheese temperature 46 degrees. It is suggested that this is stocked less Il as well. Consider only stocking what will be used within 1 hour. This will avoid temperature abuse.
	(Corrected on Site)
	<ol><li>Proper date marking and disposition</li></ol>
	his is a Priority Foundation item
3-	501.17 - Ready-to-Eat TCS Food, Date Marking (Pf)
0	bservation: Refrigerated, ready-to-eat, time/temperature control for safety food is not properly date
m	arked when held for more than 24 hours.
	males are not date marked, this has been a repeated violation.
1 -	bserved shredded chicken not date marked.
I DI	scussed during inspection and guidance provided.

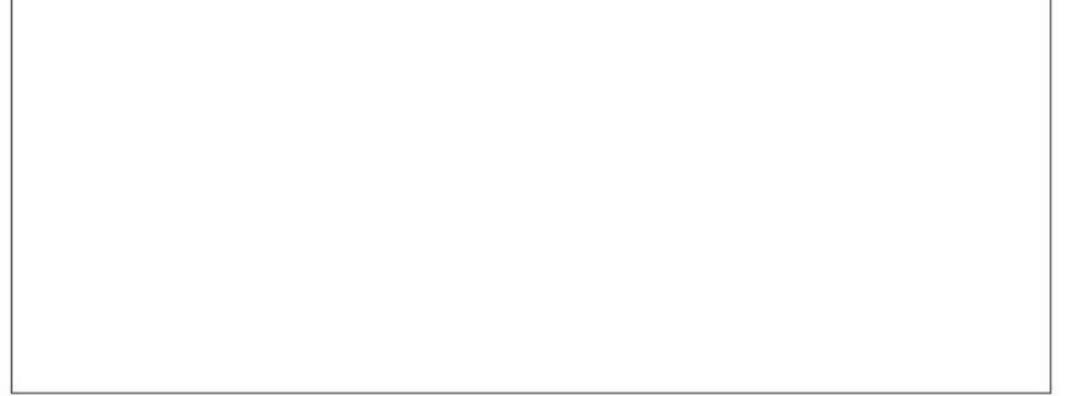
Discussed during inspection and guidance provided. (Corrected on Site) (Repeat)



General Comments

## GENERAL COMMENTS

Score 15=passed



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FOOD TEMPERATURE	S			
Food Item	Food State		Temperature	
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 CONDEM	INATION			
Disposed Items	<b>Disposal Method</b>	Value	Comments	

