



**Retail Food Establishment Inspection Report**

<b>FACILITY NAME:</b> El Caporal		<b>OWNER:</b> El Caporal Canon City Inc		
<b>ADDRESS:</b> 1028 Main, Canon City, CO 81212				
<b>DATE:</b> 03/02/2020		<b>INSPECTION TYPE:</b> Routine Inspection		
<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. <b>IN</b> = In Compliance <b>OUT</b> = Not in Compliance <b>NO</b> = Not Observed <b>NA</b> = Not Applicable <b>COS</b> = Corrected On-Site <b>R</b> = Repeat Violation				
Compliance Status			COS	R
<b>Supervision</b>				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	Out	Certified Food Protection Manager		X
<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	Out	Proper eating, tasting, drinking, or tobacco use	X	
7	In	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
8	Out	Hands clean & properly washed	X	
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	NO	Food received at proper temperature		
13	In	Food in good condition, safe, & unadulterated		
14	In	Required records available: shellstock tags, parasite destruction		
<b>Protection from Contamination</b>				
15	Out	Food separated and protected	X	
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	NO	Proper reheating procedures for hot holding		
20	In	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	Out	Proper date marking and disposition	X	X
24	NA	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	NA	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>Conform with Approved Procedures</b>				
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
<b>Safe Food And Water</b>				
30	<b>NA</b>	Pasteurized eggs used where required		
31	<b>In</b>	Water & ice from approved source		
32	<b>NA</b>	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	<b>In</b>	Proper cooling methods used; adequate equipment for temperature control		
34	<b>NO</b>	Plant food properly cooked for hot holding		
35	<b>In</b>	Approved thawing methods used		
36	<b>Out</b>	Thermometer provided & accurate		X
<b>Food Identification</b>				
37	<b>In</b>	Food properly labeled; original container		
<b>Prevention Of Food Contamination</b>				
38	<b>In</b>	Insects, rodents, & animals not present		
39	<b>In</b>	Contamination prevented during food preparation, storage & display		
40	<b>In</b>	Personal cleanliness		
41	<b>In</b>	Wiping Cloths; properly used & stored		
42	<b>In</b>	Washing fruits & vegetables		
<b>Proper Use Of Utensils</b>				
43	<b>In</b>	In-use utensils: properly stored		
44	<b>In</b>	Utensils, equipment & linens: properly stored, dried, & handled		
45	<b>In</b>	Single-use / single-service articles: properly stored & used		
46	<b>In</b>	Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
47	<b>Out</b>	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	<b>In</b>	Warewashing facilities: installed, maintained, & used; test strips		
49	<b>Out</b>	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	<b>In</b>	Hot & cold water available; adequate pressure		
51	<b>In</b>	Plumbing installed; proper backflow devices		
52	<b>In</b>	Sewage & waste water properly disposed		
53	<b>In</b>	Toilet facilities: properly constructed, supplied, & cleaned		
54	<b>In</b>	Garbage & refuse properly disposed; facilities maintained		
55	<b>Out</b>	Physical facilities installed, maintained, & clean		
56	<b>In</b>	Adequate ventilation & lighting; designated areas used		

**Observed Violations:**

**2- Certified Food Protection Manager**

OBSERVATION: **(Repeat)**

Core

2-102.12(A): Certified Food Protection Manager (C)

**6- Proper eating, tasting, drinking, or tobacco use**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Core

2-401.11: Eating, Drinking, or Using Tobacco (C)

**Inspector Comments:**

Observed open employee beverage on top of unit that holds shredded cheese. Employees shall eat and drink in designated areas where contamination of exposed food cannot result. The beverage should be in a closed container. Also, if not keep in the back part of the kitchen where contamination would not result than it should be kept under equipment .

**8- Hands clean & properly washed**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Priority

2-301.14: When to Wash (P)

**Inspector Comments:**

Observed employee fail to wash hands prior to donning gloves. COS, employee was reminded during inspection to wash hands prior to donning gloves. Handouts will provided on handwashing.

**15- Food separated and protected**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Priority

3-302.11: Packaged and Unpackaged Food-Separation and Segregation (P)

Core

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

**Inspector Comments:**

Observed food items uncovered in walk in refrigerator, containers of shredded cheese and sliced peppers and onions. An uncovered container of rice had cardboard and other unknown debris in it, this was discarded during inspection, this is a very good example of why food should be kept covered to protect from contamination. Leave containers uncovered or loosely covered when cooling but ensure all items get covered when it has reached proper temperature. Observed large container of tortilla chips next to hand sink paper towels. Cover and move container to protect chips from possible exposure to splash from hand washing facilities. COS, this container was moved during inspection.

Observed raw shell eggs above ready to eat uncovered shredded cheese. Raw shell eggs should be thought of as raw animal product and should be placed under the ready to eat foods.

**23- Proper date marking and disposition**

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

Priority

3-501.18: Ready-To-Eat Time/Temperature Control for Safety Food, Disposition (P)

**Inspector Comments:**

Observed several items not date marked in walk in refrigerator, Tamales, cooked rice and chicken. Red Chili dated 2-20-2020 is past the 7 day date mark. All items discarded during inspection.

**36- Thermometer provided & accurate**

OBSERVATION: **(Repeat)**

Priority Foundation

4-204-112: Temperature Measuring Devices-Functionality (Pf)

**Inspector Comments:**

Unable to locate thermometer in cold prep table. This has been marked on several reports, all refrigerated units must have an ambient air thermometer to ensure accurate monitoring and maintenance of proper temperature.

**47- Food & non-food contact surfaces cleanable, properly designed, constructed, & used**

Core

4-501.12: Cutting Surfaces (C)

**Inspector Comments:**

Cutting board on cold table is severely discolored and scratched. This needs to be resurfaced or replaced as it can no longer be effectively cleaned. Scratches and grooves can harbor bacteria, as these build up they may be transferred to foods that are prepared on these surfaces.

**49- Non-food contact surfaces clean**

Core

4-601.11(C): Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (C)

**Inspector Comments:**

Observed refrigerator and freezer doors with soil accumulation and food debris on outside and food particles on bottom of equipment inside. Nonfood contact surfaces shall be cleaned at a frequency to keep surfaces free of accumulation of food residues, dust, and dirt.

**55- Physical facilities installed, maintained, & clean**

Core

6-501.12: Cleaning, Frequency and Restrictions (C)

**Inspector Comments:**

Floors of walk in refrigerator and freezer need to be cleaned more frequently. Food debris has accumulated.

<b>General Comments and Notes</b>
Make sure all ready to eat, time/temperature control for safety foods are being date marked. Ensure proper cooling time parameters are being met. Cooling from 135° to 70° within the first 2 hours. Portion into smaller batches to increase cooling rates, stir often to increase heat transfer, and replace melted ice paddles with frozen.

**Received by:**  
**[Print Name]**

**Inspector Name:**  
**[Print Name]**

Amy Jamison