



Time In: 09:30
Time Out: 10:30

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: El Reynaldos #3		OWNER: D Salas Coporation
ADDRESS: 2812 E Main St Unit B Canon City CO 81212		
DATE: 01/19/2021		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	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
Presenting Contamination by Hands		
8	IN	Hands clean & properly washed
9	IN	No bare hand contact with RFE 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	IN	Proper reheating procedures for hot holding
20	N/O	Proper cooling time and temperature
21	IN	Proper hot holding temperatures
22	IN	Proper cold holding temperatures
23	IN	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
Consumer Advisory		
25	N/A	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 Reynaldos #3

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	OUT	Proper cooling methods used; adequate equipment for temperature control	X	
34	N/A	Plant food properly cooked for hot holding		
35	IN	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	OUT	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	IN	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:

Inspector:

Name: no signature



Name: Amy Jamison

Observed Violations *(See additional pages if necessary)*

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

6-301.11 - Handwashing Cleanser- Availability (Pf)

- Handwashing Cleanser- Availability (Pf)

Observation: Upon arrival, hand soap dispenser is not working. Batteries were replaced during inspection. Ensure both soap and paper towels are always available to aid in adequate handwashing.

Correct by 01/29/2021 (Corrected on Site)

15. Food separated and protected

This is a Priority item

3-304.15 (A) - Gloves, Use Limitation (P)

- Gloves, Use Limitation (P)

Observation: Gloves shall be used for one task, and discarded when damaged, soiled, or when interruption occurs. Observed food employees wearing gloves while cooking, prior to next order hand sanitizer was rubbed onto the gloves and employees walked back to cook line to continuing to cooking. Corrected on site, gloves were removed and new gloves were donned. After an interruption in cooking, or when gloves have become soiled remove gloves, wash hands and put on new gloves. Handouts provided on handwashing and glove use

Correct by 01/22/2021

33. Proper cooling methods used; adequate equipment for temperature control

This is a Priority Foundation item

3-501.15 (A) - Cooling Methods (Pf)

- Cooling Methods (Pf)

Observation: Cooling within correct time parameters can be accomplished using methods such as food in shallow pans, separating food into smaller portions, and loosely covered or uncovered to facilitate heat transfer. Observed large container of cooked beef completely covered on table, temperature 140°. Discussed with owner cooling criteria, and the beef was uncovered and separated into two containers during inspection. Handouts provided.

Correct by 01/29/2021 (Corrected on Site)

47. Food and non-food contact surfaces cleanable, properly designed, constructed, and used

This is a Core item

4-501.11 - Good Repair and Proper Adjustment - Equipment

- Good Repair and Proper Adjustment - Equipment

Observation: Equipment shall be maintained in a state of repair. Walk-in refrigerator ambient temperature fluctuated widely during inspection. Measuring 39° and up to 47° a few minutes later, same issue with reach in kitchen refrigerator. Holding temperature is important to hold the food at a safe temperature of 41 or below. Proper maintenance of equipment to manufacturer specifications helps ensure that it will continue to operate as designed. Failure to properly maintain equipment could lead to violations of the associated requirements of the Code that place the health of the consumer at risk. For example, refrigeration units in disrepair may no longer be capable of properly cooling or holding time/temperature control for safety foods at safe temperatures.

Correct by 01/22/2021

Observed Violations <i>(See additional pages if necessary)</i>

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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Total Value: \$ 0.00

GENERAL COMMENTS

No Signatures due to Covid19.
Several hand sanitizer stations located throughout kitchen. Hand sanitizer can be used in addition to handwashing but not in lieu of. Neither hand sanitizer nor washing gloves will extend the life of single use gloves. When interruption occurs, remove gloves, wash hands, and put on new gloves. Additionally hand sanitizer can be toxic if consumed, do not use in contact with food.
Consider sending employees to food safety classes, more will be offered locally in the summer.
I have provided you with temperature logs for the refrigerated units, to ensure they are properly holding temperature. Take measurements of the food temperature to ensure the food is holding at 41° or below.