



### Retail Food Establishment Inspection Report

<b>FACILITY NAME:</b> El Reynaldos #3		<b>OWNER:</b> D. Salas Coporation		
<b>ADDRESS:</b> 2812 E Main St Unit B Canon City CO 81212				
<b>DATE:</b> 01/07/2020		<b>INSPECTION TYPE:</b> 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	Out	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		
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	
16	Out	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	In	Proper cooling time and temperature		
21	Out	Proper hot holding temperatures	X	X
22	In	Proper cold holding temperatures		
23	In	Proper date marking and disposition		
24	NA	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	NA	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
<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>Out</b>	Proper cooling methods used; adequate equipment for temperature control	X	
34	<b>NA</b>	Plant food properly cooked for hot holding		
35	<b>Out</b>	Approved thawing methods used	X	X
36	<b>In</b>	Thermometer provided & accurate		
<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>Out</b>	In-use utensils: properly stored	X	X
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>In</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>In</b>	Physical facilities installed, maintained, & clean		
56	<b>In</b>	Adequate ventilation & lighting; designated areas used		

**Observed Violations:**

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

**Core**

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

**Inspector Comments:**

Observed open can of red bull on prep table. Place drinks in an area where they cannot contaminate food and equipment. Drinks should also be in a closed container.

**10- Adequate handwashing sinks properly supplied and accessible**

**Priority Foundation**

5-205.11: Using a Handwashing Sink-Operation and Maintenance (Pf)

**Inspector Comments:**

A new refrigerator has been added to the kitchen, in front of the hand sink, making accessibility for hand washing difficult.

**15- Food separated and protected**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

**Priority**

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

**Inspector Comments:**

Observed raw shell eggs above ready to eat foods. These eggs are a raw animal product and should be placed below ready to eat or prepared foods.

**16- Food contact surfaces; cleaned & sanitized**

**Priority**

4-702.11: Before Use After Cleaning (P)

**Inspector Comments:**

Utensils shall be sanitized before use and after cleaning. Did not observe sanitizing during dishwashing process. Discussed with employees.

**21- Proper hot holding temperatures**

OBSERVATION: **(CORRECTED DURING INSPECTION)(Correct by: 1/10/2020)(Repeat)**

**Priority**

3-501.16(A)(1): Time/Temperature Control for Safety Food, Hot Holding (P)

**Inspector Comments:**

Improper hot holding, observed scrambled egg mixture and steak 115 -128 and chorizo 119 degrees. steam tables were turned up during inspection. The food items being hot held are placed on the flat top and heated before being served to the customers. However the hot hold is 135 degrees and above. Hold this food at a proper temperature to ensure spore-forming bacteria cannot grow.

**33- Proper cooling methods used; adequate equipment for temperature control**

OBSERVATION: **(CORRECTED DURING INSPECTION)(Correct by: 1/10/2020)**

**Priority Foundation**

3-501.15: Cooling Methods (Pf)

**Inspector Comments:**

Observed cooked rice and cooked steak cooling at room temperature. Proper cooling methods are placing the food in shallow pans or smaller portions, using containers that facilitate heat transfer. and when placed in cold holding equipment, leave the items uncovered or loosely covered to facilitate heat transfer. informational handouts will be provided.

**35- Approved thawing methods used**

OBSERVATION: **(CORRECTED DURING INSPECTION)(Correct by: 1/10/2020)(Repeat)**

**Core**

3-501.13: Thawing (C)

**Inspector Comments:**

Observed meat thawing at room temperature. The safest way to thaw meat is under refrigeration, if needed thaw meat in the sink under cold running water.

**43- In-use utensils: properly stored**

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

**Core**

3-304.12: In-Use Utensils, Between-Use Storage (C)

**Inspector Comments:**

In use utensils such as scoops for ice or flour were observed laying down in food. Keep handles pointed up out of the product.

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

**Core**

4-602.13: Nonfood Contact Surfaces (C)

**Inspector Comments:**

Food debris has accumulated on nonfood contact surfaces such as shelving and storage racks.

**General Comments and Notes**

Follow up Required: No

Follow up Date (if applicable): 1/10/2020

Recieved by:

Amy Jamison(1/7/2020 5:43:20 PM)

**Inspector Name:**

Amy Jamison