



Retail 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: 07/17/2019		INSPECTION TYPE: 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	Out	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		
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	In	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	In	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	NO	Proper reheating procedures for hot holding		
20	NO	Proper cooling time and temperature		
21	Out	Proper hot holding temperatures		
22	Out	Proper cold holding temperatures		
23	Out	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	NA	Food additives: approved & Properly used		
28	Out	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
Safe Food And Water				
30	NA	Pasteurized eggs used where required		
31	In	Water & ice from approved source		
32	NA	Variance obtained for specialized processing methods		
Food Temperature Control				
33	In	Proper cooling methods used; adequate equipment for temperature control		
34	NA	Plant food properly cooked for hot holding		
35	Out	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	Out	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	In	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		

Observed Violations:

2- Certified Food Protection Manager

Core

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

Inspector Comments:

New requirement, discussed with manager during inspection. See list of approved providers.

10- Adequate handwashing sinks properly supplied and accessible

Priority Foundation

6-301.11: Handwashing Cleanser, Availability (Pf)

Core

6-301.14: Handwashing Signage (C)

Inspector Comments:

Upon arrival of inspection, no soap available at handsink. Hand soap dispenser battery had run out, and was not dispensing soap. This was corrected during inspection.

No signage at kitchen hand sink informing employees to wash hands. This will be provided to you.

21- Proper hot holding temperatures

OBSERVATION: (Correct by: 7/20/2019)

Priority

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

Inspector Comments:

Hot hold next to grill is broken. This is being replaced and facility stated the new one will be in Friday. Follow up to ensure new hot hold. The hot hold contains sausage and chorizo, prior to being put in burritos, the meat is placed on the grill and heated to 165 degrees or above than wrapped. Until new hot hold is in, keep these meats in small usable quantities, to ensure the food is not sitting out in the danger zone (between 41-135 degrees) for extended periods of time.

22- Proper cold holding temperatures

OBSERVATION: (Correct by: 7/20/2019)

Priority

3-501.16(A)(2): Time/Temperature Control for Safety Food, Cold Holding (P)

Inspector Comments:

Walk in refrigerator ambient air 43 degrees, tomatoes 46 degrees, pork 46 degrees, beans 47 degrees. Food should be held at 41 or below, the ambient air temperature should be approximately 38 degrees. Walk in cooler turned down during inspection, prior to leaving the ambient air in the walk in was 37 degrees. Cold hold temperatures should be monitored to ensure a proper holding temperature.

23- Proper date marking and disposition

Priority Foundation

3-501.17: Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking (Pf)

Inspector Comments:

Ready to eat food are required to be date marked if they are held for more than 24 hours, these items need to be used or discarded within 7 days. See handout.

28- Toxic substances properly identified, stored & used

OBSERVATION: (Correct by: 7/20/2019)

Priority Foundation

7-102.11: Common Name-Working Containers (Pf)

Inspector Comments:

Unlabeled spray bottle in kitchen. All in use working containers must contain a label even if it only contains water.

35- Approved thawing methods used

Core

3-501.13: Thawing (C)

Inspector Comments:

Meat thawing in food prep sink and deli ham thawing in a bucket. The correct thawing methods are under refrigeration or submerged under running water. If possible place the items you need to thaw in the walk in refrigerator a few days before you need to prep it, otherwise place under running water to thaw. Thawing at room temperature increases risk of bacterial growth on the surface of the meat, even though the interior may still be chilled.

43- In-use utensils: properly stored

Core

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

Inspector Comments:

Ice scoop in ice bin, laying down in ice. The ice scoop can be stored in the ice bin if the handle is pointing up out of the ice.

General Comments and Notes

Follow up inspection next week, to ensure correct hot and cold holding of food.
Food safety posters will be provided.

Follow up Required: Yes

Follow up Date (if applicable): 7/20/2019



Amy Jamison(7/17/2019 6:44:02 AM)

Received by:

Inspector Name:

Amy Jamison