



Time In:	03:00 PM
Time Out:	04:15 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Ito Steakhouse & Sushi		OWNER: ITO Trading Food, LLC
ADDRESS: 114 W Main St Florence CO 81226-1422		
DATE: 12/21/2021		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
Preventing 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	IN	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	N/O	Proper reheating procedures for hot holding
20	N/O	Proper cooling time and temperature
21	IN	Proper hot holding temperatures
22	OUT	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	IN	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: Ito Steakhouse & Sushi

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
Safe Food and Water			R
30		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
Food Temperature Control			
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 Identification			
37		Food properly labeled; original container	
Prevention of Food Contamination			
38		Insects, rodents, & animals not present	
39		Contamination prevented during food preparation, storage & display	
40		Personal cleanliness	
41	OUT	Wiping Cloths; properly used & stored	
42		Washing fruits & vegetables	
Proper Use of Utensils			
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	
Utensils, Equipment and Vending			
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
48		Warewashing facilities: installed, maintained, & used; test strips	
49		Non-food contact surfaces clean	
Physical Facilities			
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	
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: Henry



Name: Amy Jamison

Observed Violations (See additional pages if necessary)

10. Adequate handwashing sinks properly supplied and accessible

This is a Core item

6-301.14 - Handwashing Signage

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

Observation: Handwashing sink utilized by employees is not provided with signage notifying employees to wash their hands. It has been recently clarified by CDPHE that the "handwash only" signs do not meet the intent of the food code. Signage provided to you.

Dish pit hand sink blocked, pan stored in sink. Hand sinks must always be accessible for handwashing and not used for other purposes.

(Corrected on Site)

15. Food separated and protected

This is a Priority item

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

Observation: Single use gloves used improperly, (i.e. not for only one task and/or not discarded when damaged, soiled, or when interruptions occur in the operation). Observed food employee wipe gloves with sanitizer towel and continue to work. Gloves should be changed when interruption or contamination has occurred.

22. Proper cold holding temperatures

This is a Priority item

3-501.16 (A) (2) - TCS Food, Cold Holding (P)

Observation: Food observed holding at temperatures above 42 degrees F. Raw chicken stored on top of other items on prep line, temperature at 54 degrees. Food items need to be stored in the table to hold correctly. Corrected onsite.

41. Wiping cloths; properly used and stored

This is a Core item

3-304.14 - Wiping Cloths, Use Limitation

Observation: Sanitizer cloths used for wiping counters and other equipment, must be held in sanitizer between uses. Observed towels remaining out on counter when not in use and then used to wipe food contact surfaces.

General Comments

GENERAL COMMENTS

Score 22= passed.

Dish machine adequately sanitizing at 100ppm Cl.

Make sure sushi rice requirements are always available upon request. State variance document provided.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Fish	Cold Holding	37F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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