



RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Business Name/DBA: ITO Steakhouse & Sushi		Owner:	
Address:		City: Florence	County: Fremont
Date: 11-10-2020	Inspection Type: Complaint	Time In: 2:30	

Foodborne Illness Risk Factors & 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 is designated as In, Out, NA, or 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			
#	IN	OUT	NO	NA	COS	R	#	IN	OUT	NO	NA	COS	R
Supervision						Protection from Contamination							
1							15		X				
Person in charge present, demonstrates knowledge & performs duties						Food separated & protected							
2							16		X				
Certified Food Protection Manager						Food contact surfaces; cleaned & sanitized							
Employee Health						Time/Temperature Control for Safety							
3							17						
Management, food employee, & conditional employee; knowledge, responsibilities & reporting						Proper disposition of returned, previously served, reconditioned & unsafe food							
4							18						
Proper use of restriction & exclusion						Proper cooking time & temperatures							
5							19						
Processes for responding to vomit & diarrheal events						Proper reheating procedures for hot holding							
Good Hygienic Practices						Consumer Advisory							
6							20						
Proper eating, tasting, drinking or tobacco use						Consumer advisory for raw/undercooked food							
7							21						
No discharge from eyes, nose & mouth						Highly Susceptible Populations							
Preventing Contamination by Hands						Food/Color Additives & Toxic Substances							
8							22		X				
Hands clean & properly washed						Proper cold holding temperatures							
9		X					23						
No bare hand contact w/ ready-to-eat food or an alternative procedure allowed						Proper date marking & disposition							
10							24						
Adequate handwashing sinks properly supplied & accessible						Time as a Public Health Control; procedures & records							
Approved Source						Conformance with Approved Procedures							
11							25						
Food obtained from an approved source						Compliance with variance/specialized process/HACCP							
12							26						
Food received at proper temperature						Pasteurized food used; prohibited foods not offered							
13							27						
Food in good condition, safe & unadulterated						Food/Color Additives & Toxic Substances							
14							28						
Required records available: shellstock tags, parasite destruction						Food additives: approved & properly used							
						Toxic substances properly identified, stored and used							

Good Retail Practices

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals & physical objects into foods.

Indicate if item is OUT of compliance, and see notes in BOLD where other options are allowed.

#	STATUS	COS	R	#	STATUS	COS	R
Safe Food & Water				Proper Use of Utensils			
30				43			
Pasteurized eggs used where required (NA)				In-use utensils: properly stored			
31				44	out		
Water & ice from approved source				Utensils, equipment & linens: properly stored, dried & handled			
32				45			
Variance for specialized processing methods (NA)				Single-use/single-service articles: properly stored & used			
Food Temperature Control				Utensils, Equipment & Vending			
33				46			
Proper cooling methods used; adequate equipment for temperature control				Gloves used properly			
34				47			
Plant food properly cooked for hot holding (NA or NO)				Food & non-food contact surfaces cleanable, properly designed, constructed & used			
35				48			
Approved thawing methods used (NA or NO)				Warewashing facilities: installed, maintained, & used; test strips			
36				49			
Thermometers provided & accurate				Non-food contact surfaces clean			
Food Identification				Physical Facilities			
37				50			
Food properly labeled; original container				Hot & cold water available; adequate pressure			
Prevention of Food Contamination				51			
38				Plumbing installed; proper backflow devices			
Insects, rodents & animals not present				52			
39	out			Sewage & waste water properly disposed			
Contamination prevented during food prep, storage & display				53			
40				Toilet facilities: properly constructed, supplied & cleaned			
Personal cleanliness				54			
41				Garbage & refuse properly disposed; facilities maintained			
Wiping Cloths; properly used & stored				55			
42				Physical facilities installed, maintained & clean			
Washing fruits & vegetables				56			
				Adequate ventilation & lighting; designated areas used.			

Owner Signature:	Date:
Inspector Signature:	Date:
Follow-up Required? Circle one: [YES / NO]	Follow-up date (on or about):



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Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames indicated below, or as stated in Section 8-405.11 of the Food Code

Item Number	Observations and Corrective Actions
	The Fremont County Department of Public Health and Environment has received 3 complaints over the last 3 months about this facility. Between the three complaints they state, the kitchen is filthy, dishes are not being cleaned properly, lack of date marking, concerns for cross contamination, and temperature abuse of cut produce.
	Excerpts of complaints. "While the excuse is used that most product is used within a few days, no food items get dated even the ones that last longer than a few days. And food product on the line sees raw chicken and beef falling into veggie containers. And while multiple handling tools are available most staff will either use same tool for different food products or just hand. Kitchen staff does not maintain wearing mask or other covering during Corona pandemic. Cutting boards, dishes, and counter tops are no always cleaned with hot, soapy water after preparing each food item and before going on to the next items. Fresh fruits and vegetables are not rinsed in running tap water to remove visible dirt and grime. Cut produce left at room temperature for many hours some days. As for the dirty dishes there are frequently new dishwashers who aren't trained and appetizer plates will make it to customers covered in dried sauces or food particles."
	Date marking is a requirement of the retail food rules and regulations per 3-501.17, which states Refrigerated, ready to eat time/ temperature control for safety (TCS) foods prepared and held in the food establishment for more than 24 hours shall be clearly marked to indicate the date by which the food shall be consumed, sold, or discarded when held at a temperature of 41 or less for a maximum of 7 days. I was unable to locate any prepared, ready to eat items in the facility that would require date marking.
15	3-302.11- Food shall be protected from cross contamination by separation, packaging, and segregation. A violation of 3-302.11 was observed in the walk in refrigerator, raw shell eggs are stored above ready to eat lettuce. Discussed with owner during inspection. Handouts on how to properly store foods were provided. As far as the complaint about the same tool used for different items on the cook line, this could possibly be a cross contamination violation or a violation of 4-602.11 and 4-703.11, equipment shall be cleaned and sanitized when there is a change in working with raw foods to working with ready to eat foods. This was not observed during inspection. All items on the cook line will be cooked, and it would not be a violation to use the same utensil for multiple items in this instance, as they will all be cooked together to the same temperature well above 165 degrees. A note to the facility would be to watch this if working with any major allergens and this of course would not apply to items not on the cook line.
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Inspector Signature:	Date:



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8	Kitchen staff was not wearing masks upon arrival. While this in not a violation of the Colorado Retail Food Establishment Rules and Regulations, this is a violation of Executive Order D 2020 138 as amended and extended and the Public Health Order 20-36 COVID-19Dial. Discussed during inspection. Staff did mask up per my request, thank you, but employees failed to wash hands after masking. This is a violation of 2-301.14 when to wash- hands are required to be washed after engaging in activities that contaminate the hands.
	Complaint stated cutting boards are not cleaned after each food item. This could be a violation of 4-602.11, food contact surfaces shall be cleaned before use with a different type of raw animal (except when used with a succession of meats each requiring a higher cook temperature than the previous type), and each time there is a change in working with raw foods to ready to eat foods, at any time contamination has occurred and at least every 4 hours. This was not observed during inspection, depending on the process, cutting boards may not be required to be cleaned after each food item.
	Fruits and vegetables not being washes is a violation of 3-302.15- raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready to eat form. No prep work of vegetables was observed during inspection.
22	3-501.16 cold holding – TCS foods shall be held at 41or below. Salad prep refrigerated table was measured at 46 degrees. Corrected on site, prior to leaving facility, unit measured 38 degrees. Items are being held in ice, on service window table, ice is melted, corn temped at 58 degrees. Ice was replaced during inspection. Holding TCS items in refrigeration is the safest practice. If it is necessary to hold these items in ice, ensure enough ice is added to the container to adequately surround the food containers and replace ice as needed
16	4-501.114 Mechanical warewashing, sanitizer concentration is below the level permitted. No measurable sanitizer concentration in dish machine upon arrival. Sanitizer was primed, dishwasher ran again, and an adequate concentration of 100 ppm was measured. The process that was being used by the facility is to first wash the dishes in the 3 compartment sink and to run them through the dishwasher afterword. This is a great process but please ensure that the machine is properly sanitizing. Discussed using test strips with employee.
44	4-901.11 After cleaning and sanitizing, utensils shall be air dried and may not be cloth dried. Observed dishes being towel dried immediately after exiting dish machine. Cloth drying of equipment and utensils is prohibited to prevent the possible transfer of microorganisms to equipment or utensils. COS.
	There does appear to be some validity to complaints. Not all items could not be verified during inspection, however all items were discussed with owner. No signatures due to COVID19.

Owner Signature:	Date:
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Inspector Signature:	Date:
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