



Time In:	10:20 AM
Time Out:	12:41 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Julian's Taco Shop		OWNER: Julian's Taco Shop LLC
ADDRESS: 619 Main St Canon City CO 81212-3736		
DATE: 09/07/2021		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	OUT	Person in charge present, demonstrates knowledge, and performs duties
2	OUT	Certified Food Protection Manager
Employee Health		
3	OUT	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	OUT	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	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	N/O	Proper reheating procedures for hot holding
20	IN	Proper cooling time and temperature
21	IN	Proper hot holding temperatures
22	IN	Proper cold holding temperatures
23	OUT	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: Julian's Taco Shop

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	IN	Proper cooling methods used; adequate equipment for temperature control		
34	N/O	Plant food properly cooked for hot holding		
35	OUT	Approved thawing methods used	X	
36	IN	Thermometer provided & accurate	X	
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
38	IN	Insects, rodents, & animals not present		
39	OUT	Contamination prevented during food preparation, storage & display	X	
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	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	OUT	Warewashing facilities: installed, maintained, & used; test strips	X	
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: Ruby Delgadillo

Name: Amy Jamison



Observed Violations (See additional pages if necessary)

1. Person in charge present, demonstrates knowledge and performs duties

This is a Priority Foundation item

2-103.11 (A-N), (P) - Person in Charge - Duties (Pf)

Observation: PIC must ensure that daily oversight and routine monitoring of temperatures is occurring and that employees are properly handwashing. Corrected on site, discussed during inspection the importance of handwashing and having handsinks stocked with soap and paper towels to ensure handwashing is occurring. PIC stated routine monitoring of temperature is not occurring because they no longer have a thermometer. Thermometer provided by FCDPHE. Use thermometer to ensure hot food is hot and cold food is cold. Handouts and guidance documents provided.

(Corrected on Site)

2. Certified Food Protection Manager

This is a Core item

2-102.12 (A) and (B) - Certified Food Protection Manager

Observation: Manager stated they have food protection manager certification, but have not seen or received certificate. It is not required but may be best to keep certificate onsite or email a copy to be placed in file.

(Corrected on Site)

3. Management, food employee and conditional employee; knowledge, responsibilities and reporting

This is a Critical item

2-201.11 (A), (C) - Responsibility of Permit Holder - Reporting Symptoms and Diagnosis

Observation: PIC does not have appropriate illness policy. Ill employees should report symptoms to manager and be restricted from work if they are experiencing vomiting, diarrhea, jaundice, and sore throat with fever. Discussed during inspection and guidance documents on illness policy provided.

(Corrected on Site)

8. Hands clean and properly washed

This is a Priority item

2-301.14 - When to Wash (P)

Observation: Food employee failed to wash hands prior to donning gloves.

(Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

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

6-301.12 - Hand Drying Provision (Pf)

Observation: A handwashing sink within the facility lacks readily available paper towels or other drying devices. Upon arrival of inspection, all 3 handsinks in kitchen area do not have paper towels. Corrected onsite, paper towels were placed at all handsinks. Observed a fly swatter stored in hand sink. Handsinks are used for handwashing only and no other purposes, do not place items on or around the hand sink as this blocks access.

(Corrected on Site)

15. Food separated and protected

This is a Priority item

3-302.11 (A) (1-2) - Raw Animal Food- Separation, Packaging, and Segregation (P)

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

Observation: Observed raw shell eggs on top shelf in walk in refrigerator over ready to eat food items, and raw ground sausage stored over bread. Raw animal products such as meat and eggs should be stored under ready to eat food items (items that do not need to be cooked in order to be consumed). Discussed during inspection and guidance documents provided.

Observed Violations (See additional pages if necessary)

Observed gloved hands adjust glasses and gloves were not changed. Remember that gloves should be changed anytime contamination or interruption occurs in the food preparation process.

(Corrected on Site) (Repeat)

23. Proper date marking and disposition

This is a Priority Foundation item

3-501.17 - Ready-to-Eat TCS Food, Date Marking (Pf)

Observation: No observable date marking occurring. Per management food items do not last more than 3 days. Per Code requirements, all cooked ready to eat food items kept for more than 24 hours are required to be date marked. Guidance provided.

(Corrected on Site)

35. Approved thawing methods

This is a Core item

3-501.13 - Thawing

Observation: Observed chicken thawing at room temperature. Corrected onsite. Chicken was immediately cooked. Handout provided on proper thawing procedures and discussed with manager during inspection. The safest way to thaw is under refrigeration. Thawing can also be safely achieved in the sink under cold running water or as part of the cooking process. Never leave meat thawing in standing water over night.

(Corrected on Site)

39. Contamination prevented during food preparation, storage, and display

This is a Core item

3-305.11 - Food Storage - Preventing Contamination from the Premise

Observation: Food is stored unprotected from contamination. Observed open bags of flour and sugar stored on floor. store these items covered and not on the floor to protect from possible contamination.

(Corrected on Site)

48. Warewashing facilities: installed, maintained , and used; test strips

This is a Priority Foundation item

4-302.14 - Sanitizer Solutions, Testing Devices Provided (Pf)

4-301.12 (A), (B) - Manual Warewashing - Requirements (Pf)

Observation: Test strips are not available to test sanitizing solution. Bleach test strips were provided during inspection. If a quaternary ammonia sanitizer solution is also used, test strips are needed for that solution as well.

Observed dishwashing occurring in only 2 compartments of the 3 compartment sink. Bleach was placed in the wash sink compartment along with dishsoap, the manager believed this was done to save time. A distinct sanitizer solution soak is needed, after cleaning and rinsing. It is not recommended to combine bleach with soap. Correct procedure is a wash, rinse, sanitize, air dry. Discussed during inspection and handouts provided. Sanitizer solution made during inspection, adequate 100 ppm bleach.

(Corrected on Site)

General Comments

GENERAL COMMENTS

Score 77= Reinspection required.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
pico	Cold Holding	37F
diced steak	Cold Holding	41F
beef	Hot Holding	135F
beans	Hot Holding	176F
salad bar	Cold Holding	37F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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