



Time In: 09:00 AM
Time Out: 10:33 AM

**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: 09/23/2021		INSPECTION TYPE: Re-Inspection
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>		
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		
<b>Compliance Status</b>		<b>COS</b> <b>R</b>
<b>Supervision</b>		
1	IN	Person in charge present, demonstrates knowledge, and performs duties
2	IN	Certified Food Protection Manager
<b>Employee Health</b>		
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
<b>Good Hygienic Practices</b>		
6	IN	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
<b>Presenting Contamination by Hands</b>		
8	OUT	Hands clean & properly washed
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	IN	Adequate handwashing sinks properly supplied and accessible
<b>Approved Source</b>		
11	IN	Food obtained from approved source
12	IN	Food received at proper temperature
13	IN	Food in good condition, safe, & unadulterated
14	N/A	Required records available, shellstock tags, parasite destruction
<b>Protection from Contamination</b>		
15	OUT	Food separated and protected
16	IN	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
<b>Time/Temperature Control for Safety</b>		
18	IN	Proper cooking time & Temperatures
19	IN	Proper reheating procedures for hot holding
20	N/O	Proper cooling time and temperature
21	IN	Proper hot holding temperatures
22	IN	Proper cold holding temperatures
23	IN	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
<b>Consumer Advisory</b>		
25	N/A	Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>		
26	IN	Pasteurized foods used; prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>		
27	IN	Food Additives: approved & Properly used
28	OUT	Toxic substances properly identified, stored & used
<b>Conformance with Approved Procedures</b>		
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 <b>not</b> in compliance			COS= Corrected on Site R= Repeat Violation	
Compliance Status			COS	R
<b>Safe Food and Water</b>				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32	IN	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	IN	Proper cooling methods used; adequate equipment for temperature control		
34	N/O	Plant food properly cooked for hot holding		
35	IN	Approved thawing methods used		
36	IN	Thermometer provided & accurate		
<b>Food Identification</b>				
37	IN	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
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		
<b>Proper Use of Utensils</b>				
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		
<b>Utensils, Equipment and Vending</b>				
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		
<b>Physical Facilities</b>				
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		
<b>Regulatory Action</b>				
Notification of Potential Fines and Closure		Notice of Immediate Closure		Imminent Health Hazard Closure
<b>On-Site Actions</b>				
Voluntary Condemnation		Compliance Agreement		Embargo Notice
<b>Resolution</b>				
Reinstatement of License		Violation Correction Sheet		Embargo Release

Person In Charge:

Inspector:

Name: Rubi Deladillo

Name: Amy Jamison



Observed Violations *(See additional pages if necessary)*

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) (Repeat)

15. Food separated and protected

This is a Priority item

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

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

Observation: Gloves shall be used for only one purpose and discarded when damaged, soiled, or when interruption occurs. observed gloved food employee touch clothing, and failed to change gloves. Touching of clothing contaminates the gloves and should be discarded.

Raw shell eggs are still stored on top shelf in walkin refrigerator, above cooked ready to eat foods.

(Corrected on Site) (Repeat)

28. Toxic substances properly identified, stored, and used

This is a Priority item

7-201.11 - Separation - Storage (P)

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

Observation: Observed bottle of windex and clorox wipes stored on shelf with food products and single use items. poisonous and toxic materials shall be stored so they cannot contaminate food, equipment and utensils. These products were removed from the shelf and placed with other chemicals.

Observed unlabeled bottle of yellow liquid with no lable. All working containers for storing poisonous or toxic materials such as cleaners and sanitizers shall be clearly and indivually identified with the common name of the material.

(Corrected on Site)

43. In-use utensils; properly stored

This is a Core item

3-304.12 - In-Use Utensils, Between-Use Storage

Observation: In use utensils, used to dispense food, can be stored in the food if handles are stored above the top of the food and not submerged. Observed cup used to dispense beans, submerged in the food product.

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

This is a Core item

4-603.16 - Rinsing Procedures

Observation: Use of a distinct, separate water rinse after washing and before sanitizing is required. Facility is using a dishwashing method of wash, sanitize and rinse. Discussed during inspection, correct procedure is wash, rinse, and than sanitize. There is no need to rinse after sanitizer.

(Corrected on Site)

General Comments

**GENERAL COMMENTS**

Owner has manager certification, verified on servsafe website. Certification number= 18659778.

Score 32=passed.

General Comments

**FOOD TEMPERATURES**

<b>Food Item</b>	<b>Food State</b>	<b>Temperature</b>
beef	Hot Holding	176F
salsa bar	Cold Holding	40F
rice	Re-heating	185F
chorizo	Cold Holding	40F

**VOLUNTARY CONDEMNATION**

<b>Disposed Items</b>	<b>Disposal Method</b>	<b>Value</b>	<b>Comments</b>
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