



### Retail Food Establishment Inspection Report

<b>FACILITY NAME:</b> Julian's Taco Shop		<b>OWNER:</b> Julian's Taco Shop LLC			
<b>ADDRESS:</b> 619 Main St Canon City CO 81212					
<b>DATE:</b> 09/11/2019		<b>INSPECTION TYPE:</b> 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	In	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	NA	Required records available: shellstock tags, parasite destruction			
Protection from Contamination					
15	Out	Food separated and protected			X
16	Out	Food contact surfaces; cleaned & sanitized			X
17	In	Proper disposition of returned, previously served, reconditioned & unsafe food			
Time/Temperature Control for Safety					
18	In	Proper cooking time & temperatures			
19	In	Proper reheating procedures for hot holding			
20	NO	Proper cooling time and temperature			
21	Out	Proper hot holding temperatures			X
22	In	Proper cold holding temperatures			
23	NA	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	In	Food additives: approved & Properly used			
28	In	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
<b>Safe Food And Water</b>				
30	<b>NA</b>	Pasteurized eggs used where required		
31	<b>In</b>	Water & ice from approved source		
32	<b>NA</b>	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	<b>In</b>	Proper cooling methods used; adequate equipment for temperature control		
34	<b>NA</b>	Plant food properly cooked for hot holding		
35	<b>In</b>	Approved thawing methods used		
36	<b>In</b>	Thermometer provided & accurate		
<b>Food Identification</b>				
37	<b>In</b>	Food properly labeled; original container		
<b>Prevention Of Food Contamination</b>				
38	<b>In</b>	Insects, rodents, & animals not present		
39	<b>In</b>	Contamination prevented during food preparation, storage & display		
40	<b>In</b>	Personal cleanliness		
41	<b>In</b>	Wiping Cloths; properly used & stored		
42	<b>In</b>	Washing fruits & vegetables		
<b>Proper Use Of Utensils</b>				
43	<b>In</b>	In-use utensils: properly stored		
44	<b>In</b>	Utensils, equipment & linens: properly stored, dried, & handled		
45	<b>Out</b>	Single-use / single-service articles: properly stored & used	X	
46	<b>In</b>	Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
47	<b>In</b>	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	<b>In</b>	Warewashing facilities: installed, maintained, & used; test strips		
49	<b>In</b>	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	<b>In</b>	Hot & cold water available; adequate pressure		
51	<b>In</b>	Plumbing installed; proper backflow devices		
52	<b>In</b>	Sewage & waste water properly disposed		
53	<b>In</b>	Toilet facilities: properly constructed, supplied, & cleaned		
54	<b>In</b>	Garbage & refuse properly disposed; facilities maintained		
55	<b>Out</b>	Physical facilities installed, maintained, & clean		
56	<b>In</b>	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:**

Operator is working on certification, send me a copy of your certification when you receive it.

**15- Food separated and protected**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

**Priority**

3-302.11: Packaged and Unpackaged Food-Separation and Segregation (P)

**Core**

3-302.11: Packaged and Unpackaged Food- Packaging (C)

**Inspector Comments:**

Walk in refrigerator- Raw meats and eggs above ready to eat foods. See handout, move these items to lower shelves.

Uncovered container of beans in dry storage and uncovered containers of food in walk in refrigerator. Except when cooling, keep items covered to protect from unknown contamination.

**16- Food contact surfaces; cleaned & sanitized**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

**Priority**

4-702.11: Before Use After Cleaning (P)

**Inspector Comments:**

No distinct sanitizer solution in manual warewashing. Correct procedure is to wash, rinse and sanitize.

**21- Proper hot holding temperatures**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

**Priority**

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

**Inspector Comments:**

Refried beans in steam table 111 degrees, Green chili 120 degrees. Discussed hot holding temperature needs to be 135 degrees or above and proper reheating for hot holding.

**45- Single-use / single-service articles: properly stored & used**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

**Core**

4-904.11: Kitchenware and Tableware-Preventing Contamination (C)

4-903.11(A): Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing (C)

**Inspector Comments:**

Single use spoons and forks are stored the wrong way with mouth contact surface pointing up. Store these the other way to prevent contamination and only the handles are touched by employees or customers.

Dry storage- single use items stored on floor. All items, food, equipment, single use items, etc should be 6 inches above the floor.

**55- Physical facilities installed, maintained, & clean**

**Core**

6-201.11: Floors, -Cleanability (C)

**Inspector Comments:**

Kitchen flooring- Tiles are missing, the floor is not a smooth easily cleanable surface.

**General Comments and Notes**

First operational inspection of new restaurant.

Second restroom renovation is almost complete which will allow the restaurant to have seating.

No date marking in place at this time, operator maintains all food is cooked daily and not held for more than 24 hours. If at any point food is kept for more than 24 hours it is required to have a date mark.

Follow up Required: No

Follow up Date (if applicable): 9/14/2019



(9/11/2019 11:08:35 AM)

Received by:



Amy Jamison(9/11/2019 11:08:39 AM)

Inspector Name:

Amy Jamison