

Fremont County Department of Public Health & Environment 201 N. Sixth St Cañon City, CO 81212

Retail Food Establishment Inspection Report

ADDRESS: 127 Justice Center T Canno (tily C0 81212	FACILITY NAME: Toreros Restaurant			OWNER: Toreros Canon City, Inc					
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodbones illness or injust. Public health interventions are control measures by prevent foodbone illness or injust. Orniflance status to be designated as its, NOLT, 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 COS R Supervision NO Person in charge present, demonstrates knowledge, and performs duties COS Certified Food Protection Manager Employee Heatin NO Proper use of restriction and exclusion S NO Proper use of restriction and exclusion Freventing Contamination by Hands S NO Proper calling, tasting, drinking, or tobacco use T NO No discharge from eyes, nose, and mouth Preventing Contamination by Hands S NO Hands clean & properly washed 9 NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed 10 NO Adequate handwashing sinks properly supplied and accessible Approved Source 11 NO Food tobalized from approved source 12 NO Food received at proper temperature 13 NO Food of received at proper temperature 14 NO Required records available: shellstock tags, parasite destruction Protection from Contamination Proper colong time at temperature 19 NO Proper reheating procedures for hot holding 10 NO Proper reheating procedures for hot holding 11 NO Proper colong time at temperature 12 NO Proper colong time at temperature 13 NO Proper colong time at temperature 14 NO Proper colong time at temperature 15 NO	ADDRE	ADDRESS: 127 Justice Center T Canon City CO 81212							
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29 NO Compliance with variance / specialized process / HACCP									
	29	NO	Compliance with variance / specialized process / HACC	JT					

		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				
Comp	oliance S	Status	cos	R		
Safe	Food Ar	nd Water				
30	NO	Pasteurized eggs used where required				
31	NO	Water & ice from approved source				
32	NO	Variance obtained for specialized processing methods				
Food	Temper	rature Control				
33	NO	Proper cooling methods used; adequate equipment for temperature control				
34	NO	Plant food properly cooked for hot holding				
35	NO	Approved thawing methods used				
36	NO	Thermometer provided & accurate				
Food	Identifi	cation				
37	NO	Food properly labeled; original container				
Preve	ntion Of	Food Contamination				
38	NO	Insects, rodents, & animals not present				
39	NO	Contamination prevented during food preparation, storage & display				
40	NO	Personal cleanliness				
41	NO	Wiping Cloths; properly used & stored				
42	NO	Washing fruits & vegetables				
Prope	er Use C	Of Utensils				
43	NO	In-use utensils: properly stored				
44	NO	Utensils, equipment & linens: properly stored, dried, & handled				
45	NO	Single-use / single-service articles: properly stored & used				
46	NO	Gloves used properly				
	Utensils, Equipment and Vending					
47	NO	Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
48	NO	Warewashing facilities: installed, maintained, & used; test strips				
49	NO	Non-food contact surfaces clean				
Physi	Physical Facilities					
50	NO	Hot & cold water available; adequate pressure				
51	NO	Plumbing installed; proper backflow devices				
52	NO	Sewage & waste water properly disposed				
53	NO	Toilet facilities: properly constructed, supplied, & cleaned				
54	NO	Garbage & refuse properly disposed; facilities maintained				
55	NO	Physical facilities installed, maintained, & clean				
56	NO	Adequate ventilation & lighting; designated areas used				

Observed Violations:

Inspector Comments:

Verified corrected. Unit holding sliced tomatoes and pico around 39 degrees. Thermometer in unit reading around 40 degrees.

28- Toxic substances properly identified, stored & used

OBSERVATION: (CORRECTED DURING INSPECTION)

Priority

7-207.11: Restriction and Storage-Medicines (P)

Priority Foundation

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

Inspector Comments:

unlabeled spray bottle still observed and a bottle of Windex that contains bleach. All bottles need to be labeled with contents.

First aid supplies have been relocated, verified corrected, however, a box of cold medicine is still stored above food products and food prep area. Container of Advil on another shelf containing gloves and cans of food. A bottle of eye drops in the walk in refrigerator. Locate these items together, separated from food and not above food prep surfaces. This was discussed during inspection. Medications were moved out of kitchen. PIC stated the bottles do get labeled but the Sharpe mark wears off. The degreaser is only used in the generic spray bottle with red top, discussed placing a label at the location this is stored to help differentiate it. The Windex bottle the current label should be covered and Bleach should be written on it.

General Comments and Notes
Follow up inspection from routine inspection conducted on 9-10-2019.

Follow up Required: No Follow up Date (if applicable): 10/4/2019

Amy Jamison(10/1/2019 4:30:22 PH)

Recieved by:

Inspector Name:

Amy Jamison