



Time In:	10:30 AM
Time Out:	12:23 PM

**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME: Toreros Restaurant		OWNER: Toreros Canon City, Inc
ADDRESS: 127 Justice Center Rd Ste T Canon City CO 81212-5179		
DATE: 11/01/2021		INSPECTION TYPE: Routine
<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	OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	IN	Proper use of restriction and exclusion
5	OUT	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	OUT	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	OUT	Adequate handwashing sinks properly supplied and accessible
<b>Approved Source</b>		
11	IN	Food obtained from approved source
12	N/O	Food received at proper temperature
13	OUT	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	N/O	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	IN	Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>		
26	N/A	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: Toreros Restaurant

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	N/A	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32	N/A	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		Approved thawing methods used		
36	IN	Thermometer provided & accurate		
<b>Food Identification</b>				
37		Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38		Insects, rodents, & animals not present		
39		Contamination prevented during food preparation, storage & display		
40		Personal cleanliness		
41		Wiping Cloths; properly used & stored		
42		Washing fruits & vegetables		
<b>Proper Use of Utensils</b>				
43	OUT	In-use utensils: properly stored	×	
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored & used		
46		Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49	OUT	Non-food contact surfaces clean	×	
<b>Physical Facilities</b>				
50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & waste water properly disposed		
53		Toilet facilities; properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55	OUT	Physical facilities installed, maintained, & clean	×	
56		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:

*M. L. S*

Name: Miquel

Inspector:

*AJ*

Name: Amy Jamison

Observed Violations *(See additional pages if necessary)*

3. Management, food employee and conditional employee; knowledge, responsibilities and reporting  
This is a Priority Foundation item  
2-201.11 (C)(2)-(3) and (17) - Demonstration (Pf)

Observation: Employee unaware of reportable symptoms such as vomiting, diarrhea, jaundice, sore throat with fever.  
(Corrected on Site)

5. Procedures for responding to vomiting and diarrheal events  
This is a Priority Foundation item  
2-501.11 - Clean-up of Vomiting and Diarrheal Events (Pf)

Observation: No clean up procedure available. Onsite training and guidance document provided.  
(Corrected on Site)

8. Hands clean and properly washed  
This is a Priority item  
2-301.14 - When to Wash (P)

Observation: Hands must be washed after contamination has occurred, such as after handling raw meats or other raw animal products such as eggs. Observed employee crack eggs and touch frier handle, then rinse gloves and touch frier handle again. Onsite training provided for when to wash hands and change gloves.  
(Corrected on Site)

9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed  
This is a Priority item  
3-301.11 (B) - Preventing Contamination from Hands, Ready-To-Eat foods (P)

Observation: Observed staff bare hand contact ready to eat foods such as tortillas being toasted. Do not use bare hands to contact the tortillas, gloves(with a handwash), tongs, or deli paper are suggested instead of using bare hands. Onsite training provided.  
(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)  
6-301.14 - Handwashing Signage

Observation: Observed pot stored in kitchen line hand sink. Handsinks may not be used for other purposes and must always be accessible for use. Handwashing should be made as easy as possible for employees. Pot was removed during inspection. Observed bar area handsink with out signage, additionally restrooms used by employees must have sign stating that employees must wash hands. These were provided during inspection.  
(Corrected on Site)

13. Food in good condition, safe, and unadulterated  
This is a Priority item  
3-101.11 - Safe, Unadulterated and Honestly Presented (P)

Observation: Bottle of liquor observed with insects. Liquor discarded during inspection.  
(Corrected on Site)

15. Food separated and protected  
This is a Priority item  
3-304.15 (A) - Gloves, Use Limitation (P)  
3-302.11 (A) (3-8) - Packaged and Unpackaged Food - Separation, Packaging, and Segregation  
Observation: Gloves are single use only and cannot be reused. Once contamination has occurred, gloves

*Observed Violations (See additional pages if necessary)*

should be discarded. Observed food employee rinse gloves.

Keep spices covered when not in uses to protect from contamination. Observed several large spice containers uncovered.

(Corrected on Site)

28. Toxic substances properly identified, stored, and used

This is a Priority Foundation item

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

7-202.11 - Restriction - Presence and Use (Pf)

Observation: Observed unlabeled bottles filled with substances, unlabeled. All in use spray containers must have a label with common name.

Observed bottle of raid stored in the facility. Raid is not approved for use in retail food establishments.

Bottle of hand sanitizer stored above food prep table. Do not store chemicals above food and food prep areas to protect from possible contamination.

Discussed during inspection.

(Corrected on Site)

43. In-use utensils; properly stored

This is a Core item

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

Observation: Dispensing utensils are improperly stored; (without the handle above the top of the food).

Observed scoop stored down in flour. It is allowable to have scoop stored in non-TCS foods, however the handle must be stored up above the food product.

(Corrected on Site)

49. Non-food contact surfaces clean

This is a Core item

4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency

Observation: Speed well has accumulated grime. Ensure non food contact surfaces are cleaned frequently.

(Corrected on Site)

55. Physical facilities installed, maintained, and clean

This is a Core item

6-501.12 - Cleaning, Frequency and Restrictions

Observation: Physical facilities are not cleaned as often as necessary to keep them clean. Walk in refrigerator wall has food splashed on floor and wall. Clean these areas more frequently to prevent accumulation of soils.

(Corrected on Site)

General Comments

**GENERAL COMMENTS**

Score of 37= Passed.

**General Comments**

**FOOD TEMPERATURES**

<b>Food Item</b>	<b>Food State</b>	<b>Temperature</b>
Green Chili	Hot Holding	145F
Diced tomatoes	Cold Holding	39F
Colorado	Cold Holding	38F

**VOLUNTARY CONDEMNATION**

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