



Retail Food Establishment Inspection Report

FACILITY NAME: Toreros Restaurant	OWNER: Toreros Canon City, Inc
--	---------------------------------------

ADDRESS:

DATE: 08/06/2020	INSPECTION TYPE: 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	In	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	NO	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	X
16	In	Food contact surfaces; cleaned & sanitized		
17	In	Proper disposition of returned, previously served, reconditioned & unsafe food		

Time/Temperature Control for Safety

18	NO	Proper cooking time & temperatures		
19	NO	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	In	Proper date marking and disposition		
24	NA	Time as a Public Health Control; procedures & records		

Consumer Advisory

25	In	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
Safe Food And Water				
30	NA	Pasteurized eggs used where required		
31	In	Water & ice from approved source		
32	NA	Variance obtained for specialized processing methods		
Food Temperature Control				
33	Out	Proper cooling methods used; adequate equipment for temperature control	X	
34	NA	Plant food properly cooked for hot holding		
35	NO	Approved thawing methods used		
36	In	Thermometer provided & accurate		
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	Out	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		X
48	In	Warewashing facilities: installed, maintained, & used; test strips		
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		

Observed Violations:

15- Food separated and protected

OBSERVATION: **(CORRECTED DURING INSPECTION)(Repeat)**

Core

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

Inspector Comments:

Food must be covered when not in use to protect from possible contamination. Observed salt and several other spices uncovered. When items are in use, this is acceptable, however when not in use, cover food products.

33- Proper cooling methods used; adequate equipment for temperature control

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Core

3-501.15: Cooling Methods (C)

Inspector Comments:

Observed covered containers of food cooked the day before with condensation collected on the lid. This is an indication of food not being cooled properly. Discussed cooling techniques and temperature parameters with PIC. Handout/ guidance provided during inspection. Ensure food is uncovered or loosely covered until the product is completely cooled, only at that time should it be completely covered. Other recommendations on cooling include separating the food into smaller portions, ice baths or ice wands.

39- Contamination prevented during food preparation, storage & display

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Core

3-307.11: Miscellaneous Sources of Contamination (C)

Inspector Comments:

Food shall be protected from unknown sources of contamination. Container of corn starch found with used towel laying in food product. Product discarded during inspection.

47- Food & non-food contact surfaces cleanable, properly designed, constructed, & used

OBSERVATION: **(Repeat)**

Core

4-501.12: Cutting Surfaces (C)

Inspector Comments:

Cutting board is severely scratched and discolored. This needs to be resurfaced or replaced as the scratches and grooves make the surface harder to clean and can harbor bacteria.

General Comments and Notes
No signatures due to COVID19

Received by:
[Print Name]

Inspector Name:
[Print Name]

Amy Jamison