



Retail Food Establishment Inspection Report

FACILITY NAME: Toreros Restaurant		OWNER: Toreros Canon City, Inc		
ADDRESS: 127 Justice Center T Canon City CO 81212				
DATE: 09/10/2019		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	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	In	Food contact surfaces; cleaned & sanitized		
17	In	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	In	Proper cooking time & temperatures		
19	NO	Proper reheating procedures for hot holding		
20	NO	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
22	Out	Proper cold holding temperatures		X
23	Out	Proper date marking and disposition	X	
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	Out	Toxic substances properly identified, stored & used		X
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	In	Proper cooling methods used; adequate equipment for temperature control		
34	NA	Plant food properly cooked for hot holding		
35	In	Approved thawing methods used		
36	Out	Thermometer provided & accurate		
Food Identification				
37	In	Food properly labeled; original container		
Prevention Of Food Contamination				
38	In	Insects, rodents, & animals not present		
39	In	Contamination prevented during food preparation, storage & display		
40	In	Personal cleanliness		
41	Out	Wiping Cloths; properly used & stored	X	
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	Out	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)**

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 cooler- Raw chicken above cheese and bell peppers. Raw chicken above uncooked sirloin steaks. Eggs stored on top self above veggies. See handout on proper storage. Remember we want to separate uncooked animal products from ready to eat, but we also want to store raw meats separated by increasing internal cook temperatures. Chicken and eggs were relocated during inspection.

No lids on containers of salt, chips and spices. Cut open half carton of ice cream exposed in freezer. Keep exposed food covered to protect from contamination.

22- Proper cold holding temperatures

OBSERVATION: **(Correct by: 9/13/2019)(Repeat)**

Priority

3-501.16(A)(2): Time/Temperature Control for Safety Food, Cold Holding (P)

Inspector Comments:

Cold prep table- Sliced tomatoes, pico, sour cream, 47 degrees. Thermometer in unit also reading about 47 degrees. Unit was turned down inspection.

23- Proper date marking and disposition

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Priority

3-501.18: Ready-To-Eat Time/Temperature Control for Safety Food, Disposition (P)

Inspector Comments:

Picadillo and Colorado dated 9-2-19 in walkin cooler. This is past the 7 day disposition, remember that day one starts the day it is prepared. Discarded during inspection.

28- Toxic substances properly identified, stored & used

OBSERVATION: **(Correct by: 9/13/2019)(Repeat)**

Priority

7-208.11: Storage-First Aid Supplies (P)

Priority Foundation

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

Inspector Comments:

Unlabeled spray bottle. All in-use working containers must have a label. This has been marked on previous inspections.

First aid supplies, stored on a shelf above prep table with other food products. These need to be relocated in way the prevents contamination of food products and equipment. This has been marked on previous inspections.

36- Thermometer provided & accurate

OBSERVATION: **(Correct by: 9/13/2019)**

Priority Foundation

4-302.12: Food Temperature Measuring Devices (Pf)

Inspector Comments:

Thermometers are needed in the walk in and in the wait station refrigerator, do not just rely on the outside gauges.

41- Wiping Cloths; properly used & stored

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Core

3-304.14: Wiping Cloths, Use Limitation (C)

Inspector Comments:

Observed several towels laying on cutting boards while not in-use. Remember that these need to be stored in sanitizer in between uses.

47- Food & non-food contact surfaces cleanable, properly designed, constructed, & used
OBSERVATION: *(CORRECTED DURING INSPECTION)*

Core

4-501.12: Cutting Surfaces (C)

Inspector Comments:

Cutting board is scratched and discolored, have this resurfaced or replaced. Scratches and grooves in this surface can harbor bacteria.

51- Plumbing installed; proper backflow devices

Core

5-205.15: System Maintained in Good Repair (C)

Inspector Comments:

No hot water available at hand sink in dish pit.

General Comments and Notes

Follow up Required: Yes	Follow up Date (if applicable): 9/13/2019
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(9/10/2019 4:30:58 PM)

Recieved by:



Amy Jamison(9/10/2019 4:30:58 PM)

Inspector Name:

Amy Jamison