



Colorado Department of Public Health and Environment

4300 Cherry Creek Drive South

Denver, CO 80246-1530

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License #: 14-34969-0000

ESTABLISHMENT LOLITA'S CANTINA					OWNER NAME MARIE ARCHULETA			
ADDRESS 409 MAIN ST CANON CITY CO					ZIP 81212			
COUNTY	FIRM ID	INSPECTOR ID	DATE			TRAVEL TIME	INSPECT TIME	TYPE
22	1576	259	MONTH	DAY	YEAR	5	35	<input checked="" type="checkbox"/> REGULAR <input type="checkbox"/> FOLLOW-UP <input type="checkbox"/> PRE-OPERATIONAL <input type="checkbox"/> COMPLAINT
			06	07	11			

RETAIL FOOD ESTABLISHMENT FOOD INSPECTION REPORT

Items circled below identify violations to be corrected as indicated by the regulatory authority. Failure to comply may result in further action by the regulatory authority.

Red – Critical Items: These items related directly to foodborne illness.

1. FOOD SOURCE				9. FOOD LABELING, FOOD PROTECTION			
a. Approved source		c. Cross-contamination		a. Original container, properly labeled		b. Food protected from contamination	
b. Wholesome, free of spoilage		d. HACCP plan					
2. PERSONNEL				10. EQUIPMENT DESIGN, CONSTRUCTION			
a. Personnel w/infections restricted		e. Smoking, eating, drinking		<input checked="" type="checkbox"/> a. Food-contact surfaces		c. Dishwashing facilities	
b. Wounds properly covered		f. Demonstration of knowledge		b. Nonfood-contact surfaces			
c. Hands washed as needed		g. Preventing food contamination from bare hands		11. TESTING DEVICES			
d. Hygienic practices				a. Refrigeration units provided with accurate, conspicuous thermometer		<input checked="" type="checkbox"/> c. Chemical test kits provided, accessible	
3. FOOD TEMPERATURE CONTROL				b. Dishmachine provided with accurate thermometer and gauge cock			
a. Rapidly cool foods to 41°F or less		e. Cold hold at 41°F or less		12. CLEANING OF EQUIPMENT AND UTENSILS			
b. Rapidly reheat to 165°F or greater		f. Temperature control equipment - food thermometer (probe type)		<input checked="" type="checkbox"/> a. Food-contact surfaces		c. Dishwashing operations	
c. Hot hold at 135°F or greater		g. Temperature control equipment - adequate equipment to maintain food temperatures		b. Nonfood-contact surfaces		d. Wiping cloths	
d. Required cooking temperature				13. UTENSILS, SINGLE-SERVICE ARTICLES			
4. SANITIZATION RINSE				a. Utensils provided, used, stored			
	<u>Temperature</u>	<u>Concentration</u>	<u>Exposure</u>	b. Single-service articles stored, dispensed, used		c. No reuse of single-service articles	
a. Manual	_____	_____	_____	14. PHYSICAL FACILITIES			
b. Mechanical	_____	_____	_____	<input checked="" type="checkbox"/> a. Plumbing: installed, maintained		f. Locker rooms	
c. In-Place	_____	_____	_____	b. Garbage and refuse		g. Premises maintained	
Sanitizer: Chlorine	_____	Quaternary Ammonium	Other: _____	<input checked="" type="checkbox"/> c. Floors, walls, ceilings		h. Separation of living, laundry	
5. WATER, SEWAGE, PLUMBING SYSTEMS				<input checked="" type="checkbox"/> d. Lighting		i. Restroom facilities	
a. Safe water source		c. Backflow, back siphonage		e. Ventilation			
b. Hot and cold water under pressure		d. Sewage disposal		15. OTHER OPERATIONS			
6. HANDWASHING AND TOILET FACILITIES				a. Personnel: clean clothes, hair restraints, authorized			
a. Adequate number, location		c. Soap and drying devices		b. Linen properly stored			
<input checked="" type="checkbox"/> b. Accessible				Recommended Regulatory Action (s)			
7. PEST CONTROL				<input type="checkbox"/> 1 st Notification of Non-Compliance			
a. Evidence of insects or rodents		c. Animals prohibited		<input type="checkbox"/> Additional Notification of Non-Compliance			
b. Pesticide application				<input type="checkbox"/> Notice of Civil Penalty			
8. POISONOUS OR TOXIC ITEMS				<input type="checkbox"/> Final Order of Civil Penalty			
a. Properly stored		c. Properly used		<input type="checkbox"/> Revocation/License Suspension			
b. Properly labeled				On-site Regulatory Actions			
				<input type="checkbox"/> Voluntary Closure			
				<input type="checkbox"/> Embargo Notice			
				<input type="checkbox"/> Voluntary Condemnation			
				Resolution(s) & Interventions			
				<input type="checkbox"/> 1 st Compliance Warning Letter			
				<input type="checkbox"/> Additional Compliance Warning Letter			
				<input type="checkbox"/> Voluntary Closure Release			
				<input type="checkbox"/> Embargo Release			
				<input type="checkbox"/> Compliance Agreement			
				<input type="checkbox"/> On-Site Training			
				<input type="checkbox"/> HACCP Study			
				<input type="checkbox"/> Announced Inspection			
				<input type="checkbox"/> FDA Documented Inspection			
ENVIRONMENTAL HEALTH SPECIALIST:				RECEIVED BY:			

Form RF001-1_revH_InspectionReport_0506

CIVCS: Yes No

On-site Follow-Up: Yes No

