

1576 - Lolita's Cantina

Retail Food - Retail Food

Physical Address:

409 MAIN ST Canon City, CO 81212

County: Fremont (22)

INSPECTION DATE:

06/23/2009

INSPECTION TYPE:

- REGULAR
- INTERVENTION
- FOLLOW-UP
- PRE-OPERATIONAL
- COMPLAINT

RED→CRITICAL ITEM VIOLATIONS are more likely than other violations to contribute to food contamination or illness. These violations involve the food source and condition, food cooking and storage temperatures, sanitizing utensils, water and sewage, handwashing and other sanitary practices, handwashing sinks and supplies, pest control and use of poisonous materials.

FOOD SOURCE

01b. Wholesome, free of spoilage

- ↳ Corrective Action: Correction Verified During Follow-up. Correct-By: 06/14/2009
Inspector Comments: Beverages are still being cooled in the potable ice bin, there is a container of milk in the ice bin as well as some bottles of beverages. Violation 01b originally cited on 06/04/2009 was verified as corrected during an on-site follow-up inspection on 06/23/2009.

PERSONNEL

02d. Hygienic practices

- ↳ Corrective Action: Follow-up. Correct-By: 07/03/2009
Enforcement Action: 1st Notice of Non-compliance
Inspector Comments: A separate bar handsink still has not been installed, if employees are washing their hands they are doing it in the 3-compartment sink.

HANDWASHING AND TOILET FACILITIES

06a. Adequate number, location

- ↳ Corrective Action: Follow-up. Correct-By: 07/03/2009
Enforcement Action: 1st Notice of Non-compliance
Inspector Comments: A separate bar handsink has not been installed by the May 28 date specified on the original inspection from May 18, 2009. The bartender explained that there was a problem with getting the beverage company in to relocate some equipment so that the ice bin could be moved to make room for the handsink. No one from the bar called to let me know there would be a delay. I was informed that this should all be completed by June 12, 2009.

BLUE→NON-CRITICAL ITEM VIOLATIONS are not directly related to the cause of food-borne illness, but if uncorrected, could negatively affect the operation of the restaurant. These include a lack of facility cleanliness and poor maintenance of equipment and facilities.

NOTES / COMMENTS:

2:55pm.

Second Follow-up inspection to a regular inspection conducted 05/18/09.

Compliance was required by 5/28/09 and this deadline was not met, a second compliance date of 6/14/09 was noted on the follow-up inspection and a handsink still has not been installed as of today, 6/23/09.

RECOMMENDED REGULATORY ACTION(S), RESOLUTION(S) & INTERVENTIONS:

1st Notice of Non-Compliance.

CIVICS:

YES

NO

ON-SITE FOLLOW-UP:

YES

NO