



Colorado Department
of Public Health
and Environment

Colorado Department of Public Health and Environment

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License #: 42-73339-0000

ESTABLISHMENT COMPADRE'S MEXICAN CUISINE					OWNER NAME CASTELLANOS ANDRES			
ADDRESS 727 E MAIN ST FLORENCE CO						ZIP 81226		
COUNTY	FIRM ID	INSPECTOR ID	DATE			TRAVEL TIME	INSPECT TIME	TYPE
22	1579	259	MONTH	DAY	YEAR	20	60	<input type="checkbox"/> REGULAR <input type="checkbox"/> FOLLOW-UP <input type="checkbox"/> PRE-OPERATIONAL <input type="checkbox"/> COMPLAINT
			05	26	10			

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.			
01. FOOD SOURCE		09. 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		
02. PERSONNEL		10. EQUIPMENT DESIGN, CONSTRUCTION	
a. Personnel w/infections restricted	e. Smoking, eating, drinking	a. Food-contact surfaces	c. Dishwashing facilities
b. Wounds properly covered	f. Demonstration of knowledge	b. Nonfood-contact surfaces	
c. Hands washed as needed	<input checked="" type="checkbox"/> g. Preventing food contamination from bare hands	11. TESTING DEVICES	
<input checked="" type="checkbox"/> d. Hygienic practices		a. Refrigeration units provided with accurate, conspicuous thermometer	c. Chemical test kits provided, accessible
03. FOOD TEMPERATURE CONTROL		b. Dishmachine provided with accurate thermometer and gauge	
<input checked="" type="checkbox"/> 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)	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	
04. SANITIZATION RINSE		a. Utensils provided, used, stored	c. No reuse of single-service articles
	Temperature	Concentration	Exposure
a. Manual	_____	_____	_____
b. Mechanical	_____	50 ppm.	_____
c. In-Place	_____	_____	_____
Sanitizer: Chlorine Quaternary Ammonium Other: _____			
05. WATER, SEWAGE, PLUMBING SYSTEMS			
a. Safe water source	<input checked="" type="checkbox"/> c. Backflow, back_siphonage		
b. Hot and cold water under pressure	<input checked="" type="checkbox"/> d. Sewage disposal		
06. HANDWASHING AND TOILET FACILITIES		14. PHYSICAL FACILITIES	
a. Adequate number, location	c. Soap and drying devices	a. Plumbing: installed, maintained	f. Locker rooms
b. Accessible		b. Garbage and refuse	g. Premises maintained
07. PEST CONTROL		c. Floors, walls, ceilings	h. Separation of living, laundry
a. Evidence of insects or rodents	c. Animals prohibited	d. Lighting	i. Restroom facilities
b. Pesticide application		e. Ventilation	
08. POISONOUS OR TOXIC ITEMS		15. OTHER OPERATIONS	
<input checked="" type="checkbox"/> a. Properly stored	c. Properly used	a. Personnel: clean clothes, hair restraints, authorized	b. Linen properly stored
b. Properly labeled		Recommended Regulatory Action (s)	
		<input type="checkbox"/> 1 st Notification of Non-Compliance <input type="checkbox"/> Additional Notification of Non-Compliance <input type="checkbox"/> Notice of Civil Penalty <input type="checkbox"/> Final Order of Civil Penalty <input type="checkbox"/> Revocation/License Suspension 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 checked="" type="checkbox"/> HACCP Study <input type="checkbox"/> Announced Inspection <input type="checkbox"/> FDA Documented Inspection	

ENVIRONMENTAL HEALTH SPECIALIST:	RECEIVED BY:
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Colorado Department of Public Health and Environment

Retail Food Inspection Report

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

Establishment Compadre's Mexican Cuisine	City Florence	Firm ID 1579	Date (mm/dd/yy) 05/26/2010
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Item #	Remarks	Method of/for Correction	Corrected by (MM/DD/YY)
02 d	KITCHEN-Kitchen employee has a common cloth towel hanging from the apron to wipe hands.	Corrected On-Site (COS)	05/26/2010
02 d	KITCHEN-Person handling food wiping hands on apron.	Corrected On-Site (COS)	05/26/2010
02 g	KITCHEN-Bare hand contact observed with lettuce to garnish a dish just before serving, lettuce was handled with bare hands. Use gloves or use a utensil to garnish.	Corrected On-Site (COS)	05/26/2010
03 a	KITCHEN-Pans of green chili cooked earlier today are still 101 Deg.F, 114 Deg.F, these started to cool approximately 2 hours ago and should be cooled down to at least 70 Deg.F after 2 hours. Divide the same amount of green chili into more pans for more rapid cooling.	Corrected On-Site (COS)	05/26/2010
05 c	PREMISES-Garden hose connected to the hose bib on the front of the building, no hose-bib vacuum breaker installed on this faucet. The hose was disconnected, do not reconnect the hose until you install a hose bib vacuum breaker from the hardware store.	Corrected On-Site (COS)	05/26/2010
05 d	WAITRESS AREA-The floor sink next to the ice maker is plugged, water has backed up on the floor (the water is from the ice maker, but is still considered to be wastewater), no other drains are backed up.	Follow-up	05/27/2010
08 a	KITCHEN-Several chemicals, cleaning supplies, stored on the shelf above the clean dish counter of the dishmachine.	Corrected On-Site (COS)	05/26/2010
Comments	3:15pm. A mopsink has been installed in the kitchen, corrected from previous inspections.		
Environmental Health Specialist:		Received by:	

Method of/for Correction
 Corrected On Site (COS):
 CIVCS:
 Follow-Up (F/U):
 Compliance Agreement (CA):