



Colorado Department of Public Health and Environment

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License #: 42-65454-0000

ESTABLISHMENT 16TH STREET CAFÉ				OWNER NAME 16TH STREET CAFE, LLC.			
ADDRESS 302 N 16TH ST UNIT A CANON CITY CO						ZIP 81212	
COUNTY	FIRM ID	INSPECTOR ID	DATE			TRAVEL TIME	INSPECT TIME
22	1669	259	MONTH	DAY	YEAR	5	60
			03	07	11		
							TYPE <input checked="" type="checkbox"/> REGULAR <input type="checkbox"/> FOLLOW-UP <input type="checkbox"/> PRE-OPERATIONAL <input type="checkbox"/> COMPLAINT

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	<input checked="" type="checkbox"/> a. Original container, properly labeled	b. Food protected from contamination
b. Wholesome, free of spoilage	d. HACCP plan	10. EQUIPMENT DESIGN, CONSTRUCTION	
2. PERSONNEL		<input checked="" type="checkbox"/> a. Food-contact surfaces	
a. Personnel w/infections restricted	e. Smoking, eating, drinking	b. Nonfood-contact surfaces	
b. Wounds properly covered	f. Demonstration of knowledge	11. TESTING DEVICES	
c. Hands washed as needed	g. Preventing food contamination from bare hands	<input checked="" type="checkbox"/> a. Refrigeration units provided with accurate, conspicuous thermometer	
d. Hygienic practices		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	<input checked="" type="checkbox"/> 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. Hot hold at 135°F or greater	g. Temperature control equipment - adequate equipment to maintain food temperatures	c. Dishwashing operations	
d. Required cooking temperature		b. Nonfood-contact surfaces	
4. SANITIZATION RINSE		<input checked="" type="checkbox"/> d. Wiping cloths	
	<u>Temperature</u>	<u>Concentration</u>	<u>Exposure</u>
a. Manual	_____	_____	_____
b. Mechanical	_____	_____	_____
c. In-Place	_____	_____	_____
Sanitizer: Chlorine Quaternary Ammonium Other: _____			
5. WATER, SEWAGE, PLUMBING SYSTEMS			
a. Safe water source	c. Backflow, back_siphonage	13. UTENSILS, SINGLE-SERVICE ARTICLES	
b. Hot and cold water under pressure	d. Sewage disposal	<input checked="" type="checkbox"/> a. Utensils provided, used, stored	
6. HANDWASHING AND TOILET FACILITIES		c. No reuse of single-service articles	
a. Adequate number, location	c. Soap and drying devices	b. Single-service articles stored, dispensed, used	
b. Accessible		14. PHYSICAL FACILITIES	
7. PEST CONTROL		a. Plumbing: installed, maintained	
a. Evidence of insects or rodents	c. Animals prohibited	f. Locker rooms	
b. Pesticide application		g. Premises maintained	
8. POISONOUS OR TOXIC ITEMS		<input checked="" type="checkbox"/> c. Floors, walls, ceilings	
a. Properly stored	<input checked="" type="checkbox"/> c. Properly used	h. Separation of living, laundry	
b. Properly labeled		d. Lighting	
		i. Restroom facilities	
		<input checked="" type="checkbox"/> e. Ventilation	
		15. OTHER OPERATIONS	
		a. Personnel: clean clothes, hair restraints, authorized	
		b. Linen properly stored	
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 type="checkbox"/> HACCP Study			
<input type="checkbox"/> Announced Inspection			
<input type="checkbox"/> FDA Documented Inspection			

ENVIRONMENTAL HEALTH SPECIALIST:	RECEIVED BY:
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Form RF001-1_revH_InspectionReport_0506

CIVCS: Yes No

On-site Follow-Up: Yes No

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 16th Street Café	City Canon City	Firm ID 1669	Date (mm/dd/yy) 03/07/2011
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Item #	Remarks	Method of/for Correction	Corrected by (MM/DD/YY)
3e	FRONT COUNTER AREA-Sliced tomatoes on the coldtable are 57 Deg.F.	COS	03/07/2011
3e	FRONT COUNTER AREA-Wrapped portions of sliced meats are 54 Deg.F on the coldtable.	COS	03/07/2011
3e	FRONT COUNTER AREA-Container of chicken salad sitting on the prep table is 47 Deg.F, this was removed from the coldtable and sitting out unrefrigerated. Container of pasta salad sitting on the prep table is 53 Deg.F, this was also removed from the coldtable and sitting out unrefrigerated.	COS	03/07/2011
8c	KITCHEN-The bleach water sanitizer solution in the wipe cloth bucket exceeds 200 ppm. Reduce the amount of bleach you use, the allowable range is between 50-200 ppm.	COS	03/07/2011
9a	KITCHEN-Some bulk containers of flour? and sugar? are not labeled.		
10a	KITCHEN-Domestic Crock-Pot used as food warmer, crock-pots and similar equipment are not approved for food holding.		
11a	KITCHEN-Broken thermometer in the under-counter refrigerator.		
12d	KITCHEN-A wipe cloth being used on the white countertop has no sanitizer.		
13a	DINING AREA-Some silverware is jumbled in the basket for customer self-service. Consider individual baskets for knives, forks and spoons rather than 1 large basket.		
14c	KITCHEN-The round vent in the kitchen ceiling is loose and hanging down.		
14c	KITCHEN-The ceiling area above the convection oven is dirty and greasy.		
14e	Smoke in the restaurant at the time of inspection, apparently from something cooking in the convection oven.		
Comments	2:25PM. Your 2011 license renewal was promptly paid, thank you. This cafe has an agreement with Dollar Tree (next door) to allow customers to use their restrooms if necessary since there is only a single restroom.		
Environmental Health Specialist:		Received by:	

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

Form RF001-2_revF_PageTwoInspectionReport_0706.doc