

1669 - 16th Street Café

Retail Food - Retail Food

Physical Address:

302 N 16TH ST UNIT A Canon City, CO 81212

County: Fremont (22)

INSPECTION DATE:

03/22/2010

INSPECTION TYPE:

- REGULAR
- CRITICAL ITEM INSPECTION/HAACP
- 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.

WATER, SEWAGE, PLUMBING SYSTEMS

05b. Hot and cold water under pressure

- ✦ Correct-By: 03/05/2010
Inspector Comments: No hot water (90 Deg.F or warmer) available at the time of inspection, hot water was only 68 Deg.F at the 3-compartment sink, kitchen handsink and restroom handsink. According to the owner, occasionally in the afternoon after a busy day, there will not be adequate hot water, but this does not happen every day. During the inspection, the owner called her plumber and he was scheduled to meet her at the restaurant at 4:30pm to look at a location to install a second water heater equal in capacity to the existing one. I asked the owner to discontinue any food preparation for the rest of the day and limit sales to coffee and pastries only. I told her she could continue to operate as long as they did not run out of hot water (she instructed staff to be careful with hot water usage and not waste hot water), and that the additional water heater should be installed as soon as possible. The owner will call me when the new water heater has been installed.
- ✦ Corrective Action: Correction Verified During Follow-up.
Inspector Comments: Violation 05b originally cited on 02/23/2010 was verified as corrected during an on-site follow-up inspection on 03/22/2010. This was corrected the next day on 2/24/2010 with the installation of a new 40 gallon water heater.

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:

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

CIVICS:

YES

NO

ON-SITE FOLLOW-UP:

YES

NO