

# 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:

04/07/2009

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.

### PERSONNEL

#### 02d. Hygienic practices

- ↳ Corrective Action: Corrected On-Site. Correct-By: 04/07/2009  
Inspector Comments: KITCHEN-Employee handling food has chipped nail polish on fingernails and is not wearing gloves. Fingernail polish is OK but food handlers must wear gloves if nails are painted.
- ↳ Corrective Action: Corrected On-Site. Correct-By: 04/07/2009  
Inspector Comments: KITCHEN-Vegetables are being washed in the compartment of the 3-compartment sink that is directly connected to the sewer (the sink compartment with the garbage disposal). Use either of the other 2 sink compartments (both of which are indirectly drained) for all vegetable and food preparation.
- ↳ Corrective Action: Corrected On-Site. Correct-By: 04/07/2009  
Inspector Comments: Employee observed wiping hands on apron.

#### 02g. Preventing food contamination from bare hands

- ↳ Corrective Action: Corrected On-Site. Correct-By: 04/07/2009  
Inspector Comments: KITCHEN-Employee slicing raw salad vegetables with bare hands. No bare-hand contact with ready-to-eat foods.

### WATER, SEWAGE, PLUMBING SYSTEMS

#### 05b. Hot and cold water under pressure

- ↳ Corrective Action: Follow-up. Correct-By: 04/08/2009  
Inspector Comments: KITCHEN-The faucet on the handsink is broken, handsink is easily not usable.

### HANDWASHING AND TOILET FACILITIES

**06b. Accessible**

- ↳ Corrective Action: Corrected On-Site. Correct-By: 04/07/2009  
Inspector Comments: KITCHEN-The handsink was covered with a food tray at the beginning of the inspection.

**06c. Soap and drying devices**

- ↳ Corrective Action: Follow-up. Correct-By: 04/08/2009  
Inspector Comments: KITCHEN-The paper towel holder above the handsink is empty; no soap at handsink, only a container of hand sanitizer.

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.

**CLEANING OF EQUIPMENT AND UTENSILS**

**12a. Food-contact surfaces**

- ↳ Inspector Comments: FRONT COUNTER AREA-The interior of the freezer is dirty.

**UTENSILS, SINGLE-SERVICE ARTICLES**

**13a. Utensils provided, used, stored**

- ↳ Inspector Comments: DINING AREA-Silverware is jumbled in the basket on shelf above the coffee pots.

**PHYSICAL FACILITIES**

**14c. Floors, walls, ceilings**

- ↳ Inspector Comments: FRONT COUNTER AREA-Finish worn through on the hardwood floor, spaces and gaps between floor boards. This floor will eventually have to be refinished or covered with an approved floor covering.

**ADDITIONAL COMMENTS:**

2:15pm.

Follow-up inspection tomorrow for correction of #05b and #06c.

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

<b>CIVICS:</b>	<b>ON-SITE FOLLOW-UP:</b>
<input type="checkbox"/> YES	<input checked="" type="checkbox"/> YES
<input checked="" type="checkbox"/> NO	<input type="checkbox"/> NO