

# 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:

04/08/2009

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.

### **WATER, SEWAGE, PLUMBING SYSTEMS**

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

- ↳ Corrective Action: Correction Verified During Follow-up. Correct-By: 04/08/2009  
Inspector Comments: KITCHEN-The faucet on the handsink is broken, handsink is easily not usable. Violation 05b originally cited on 04/07/2009 was verified as corrected during an on-site follow-up inspection on 04/08/2009.

### **HANDWASHING AND TOILET FACILITIES**

#### **06c. Soap and drying devices**

- ↳ Corrective Action: Correction Verified During 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. Violation 06c originally cited on 04/07/2009 was verified as corrected during an on-site follow-up inspection on 04/08/2009.

**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.

**ADDITIONAL COMMENTS:**

Follow-up inspection. The deficiencies were corrected yesterday, the plumber was called and arrived just as I was leaving.

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

**CIVICS:**

YES

NO

**ON-SITE FOLLOW-UP:**

YES

NO