

10026 - Whitewater Bar & Grill

Retail Food - Retail Food

Physical Address:

45045 Hwy 50 W Canon City, CO 81212

County: Fremont (22)

INSPECTION DATE:

06/02/2009

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.

FOOD TEMPERATURE CONTROL

03a. Rapidly cool foods to 41°F or less

- ↳ Corrective Action: Corrected On-Site. Correct-By: 06/02/2009
Inspector Comments: Large baked potatoes that are used in other dishes are not unwrapped and cut in half or quarters for rapid cooling.
- ↳ Corrective Action: Corrected On-Site. Correct-By: 06/02/2009
Inspector Comments: PREP KITCHEN-Container of chopped meat is still 47 Deg.F. cooling in the 2-door refrigerator, container is covered and product is 4-5 inches deep in the container. Leave food completely uncovered until cooled to 41 Deg.F. or colder and cool with product no more than 2-3 inches deep in the container.

POISONOUS OR TOXIC ITEMS

08a. Properly stored

- ↳ Corrective Action: Corrected On-Site. Correct-By: 06/02/2009
Inspector Comments: KITCHEN-Windex store on top of the microwave oven and above the vegetable-prep sink and several potatoes.
- ↳ Corrective Action: Corrected On-Site. Correct-By: 06/02/2009
Inspector Comments: KITCHEN-Container of COMET cleanser stored on shelf with food products and above the Panini grill.
- ↳ Corrective Action: Corrected On-Site. Correct-By: 06/02/2009
Inspector Comments: PREP KITCHEN-Spray bottles of window cleaner, degreaser, Lime-Away and other cleaning products are hanging on the storage rack where food products are stored.

08b. Properly labeled

↳ Corrective Action: Corrected On-Site. Correct-By: 06/02/2009
Inspector Comments: PREP KITCHEN-Some unlabeled spray bottles hanging on storage rack.

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.

TESTING DEVICES

11c. Chemical test kits provided, accessible

↳ Inspector Comments: KITCHEN-No test papers for the EcoLab Victory vegetable wash.

ADDITIONAL COMMENTS:

2:40pm.

Follow-up inspection to a regular inspection 4/29/09.

An adequate chlorine residual was measured in the water supply, greater than 0.2ppm.

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

CIVICS:

YES

NO

ON-SITE FOLLOW-UP:

YES

NO