

10656 - Florence High School

Retail Food - Retail Food

Physical Address:

2006 State Hwy 67 FLORENCE, CO 81226

County: Fremont (22)

INSPECTION DATE:

02/17/2010

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.

FOOD TEMPERATURE CONTROL

03b. Rapidly reheat to 165°F or greater

- ↳ Corrective Action: Corrected On-Site. Correct-By: 02/17/2010
Inspector Comments: HUSKIES DELI-Refried beans in the 2-unit steamtable are only 82 Deg.F, beans were not heated to at least 135 Deg.F or reheated to at least 165 Deg.F (which ever is appropriate).

HANDWASHING AND TOILET FACILITIES

06b. Accessible

- ↳ Corrective Action: Corrected On-Site. Correct-By: 02/17/2010
Inspector Comments: In the Cafeteria serving line area and in the Kitchen prep area, gray trash containers are parked in front of the handsinks.

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:

9:10am.

An adequate final rinse temperature was measured in the dishmachine, at least 160 Deg.F at utensil surface.

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

CIVICS:

YES

NO

ON-SITE FOLLOW-UP:

YES

NO