

10656 - Florence High School

Retail Food - Retail Food

Physical Address:

2006 State Hwy 67 FLORENCE, CO 81226

County: Fremont (22)

INSPECTION DATE:

09/02/2009

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 SOURCE

01b. Wholesome, free of spoilage

- ↳ Corrective Action: Corrected On-Site. Correct-By: 09/02/2009
Inspector Comments: KITCHEN-A severely dented can of spaghetti sauce is on the shelf with other canned goods and not segregated to an area for disposal or return to supplier for credit.

FOOD TEMPERATURE CONTROL

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

- ↳ Corrective Action: Corrected On-Site. Correct-By: 09/02/2009
Inspector Comments: HUSKY DELI-A large container of green chili is not being rapidly cooled in the refrigerator. The green chili was put into a shallow pan and put into the Walk-In Refrigerator for rapid cooling.

HANDWASHING AND TOILET FACILITIES

06b. Accessible

- ↳ Corrective Action: Corrected On-Site. Correct-By: 09/02/2009
Inspector Comments: SERVING LINE-The handsink in this area is covered with a tray and empty pans. Trash container parked in front of this handsink.
- ↳ Corrective Action: Corrected On-Site. Correct-By: 09/02/2009
Inspector Comments: DISH ROOM-A plastic dish cart is parked in front of the handsink.

POISONOUS OR TOXIC ITEMS

08a. Properly stored

- ↳ Corrective Action: Corrected On-Site. Correct-By: 09/02/2009
Inspector Comments: STOREROOM-Chaffing dish fuel stored on shelf above canned goods.

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.

FOOD LABELING, FOOD PROTECTION

09a. Original container, properly labeled

- ↳ Inspector Comments: KITCHEN-Squeeze bottle of oil? on shelf with spices is not labeled.

EQUIPMENT DESIGN, CONSTRUCTION

10a. Food-contact surfaces

- ↳ Inspector Comments: KITCHEN-A black plastic trash can liner is used in the bulk container of Dry Milk. Use only food-grade liners for food storage.

UTENSILS, SINGLE-SERVICE ARTICLES

13a. Utensils provided, used, stored

- ↳ Inspector Comments: KITCHEN-Plastic cup, and not a scoop with a handle, used in the bulk container of Dry Milk.

NOTES / COMMENTS:

11:55am.

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

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

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