

318 - Alfonso's Super Taco

Retail Food - Retail Food

Physical Address:

2801 E Main ST Canon City, CO 81212

County: Fremont (22)

INSPECTION DATE:

01/22/2009

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.

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.

PERSONNEL

02d. Hygienic practices

- ↳ Corrective Action: Corrected On-Site. Correct-By: 01/22/2009
Inspector Comments: Food handler wearing wrist watch.
- ↳ Corrective Action: Corrected On-Site. Correct-By: 01/22/2009
Inspector Comments: Colander of cooked meat draining in a compartment of the 3-compartment sink rather than in the vegetable/food prep sink.

02g. Preventing food contamination from bare hands

- ↳ Corrective Action: Corrected On-Site. Correct-By: 01/22/2009
Inspector Comments: Bare hand contact observed when assembling a burrito, utensils or gloves were not used.

FOOD TEMPERATURE CONTROL

03c. Hot hold at 135°F or greater

- ↳ Corrective Action: Corrected On-Site. Correct-By: 01/22/2009
Inspector Comments: Cooked rice 128 Deg.F in steamtable, not reheated to 165 Deg.F, not held at 135 Deg.F.
- ↳ Corrective Action: Corrected On-Site. Correct-By: 01/22/2009

Inspector Comments: Pan of cooked potatoes 105 Deg.F sitting on top of the steamtable.

↳ Corrective Action: Corrected On-Site. Correct-By: 01/22/2009
Inspector Comments: Cooked sausage 123 Deg.F in pan sitting next to the 3-pan warmer.

↳ Corrective Action: Corrected On-Site. Correct-By: 01/22/2009
Inspector Comments: Container of cooked potatoes 81 deg.F in the 3-pan warmer next to the griddle.

03f. Temperature control equipment - food thermometer (probe type)

↳ Corrective Action: Corrected On-Site. Correct-By: 01/22/2009
Inspector Comments: No food thermometer.

ADDITIONAL COMMENTS:

9:20am.

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

On-site training: posters and other information in Spanish provided to the manager during this inspection.

CIVICS:

YES

NO

ON-SITE FOLLOW-UP:

YES

NO