

EXCELLENT

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: PALOMINO MEXICAN RESTAURANT

Address: 3390 23RD AVE
EVANS, CO 80620

Phone: (970) 506-1610

Inspection Date: June 10, 2019

Owner: COYOTES SOUTHWESTERN GRILL INC

Inspection Type: REGULAR INSPECTION

POINTS	VIOLATION	VIOLATION ID
10 pts.	Proper cooling time and temperature Comment: (Corrected) Found cooked green chile in a deep metal pan uncovered in the walk-in cooler with temperatures between 107-125 degrees F, temperature had not changed 15 minutes later. Employee stated chile had been cooling for just under 2 hours. Found cooked chorizo in a deep metal pan with a lid on at 62 degrees F, chorizo was 61.8 degrees F 15 minutes later and had been cooling for greater than 4 hours. Cooked potentially hazardous food shall be cooled from 135 degrees F to 41 degrees F within 6 hours, provided that the food is cooled from 135 degrees F to 70 degrees F within the first 2 hours. Chorizo was discarded voluntarily, chile was placed on a shallow pan, on ice, and placed in the freezer. Observed temperatures below 50 degrees F before 2 hour mark. Corrected.	20
5 pts.	Procedures for responding to vomiting and diarrheal events Comment: (Corrected) Facility does not have a plan that meets requirements for clean-up of illness-related events. A food establishment shall have procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. Corrected during inspection.	05
0 pts.	Physical facilities installed, maintained, & clean Comment: Observed significant disrepair of floor and wall juncture below hand sink nearest walk-in cooler, and corner of wall behind fryer. Cove base is missing and gaps are observed where FRP should meet and where the wall meets the floor. Observed excessive grout loss between floor tiles on cook line and below dish machine. Observed seal missing or loose where FRP meets stainless steel behind grill, and on corner of column in the kitchen. Floors, walls, and ceilings shall be maintained clean, in good repair, and shall be easily cleanable. This was also cited at the last regular inspection. Correct by next regular inspection.	55