

**EXCELLENT**

## RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

**Facility Name:** GREEN MILL TAVERN

**Address:** 3419 STATE ST  
EVANS, CO 80620

**Phone:** (970) 330-7096

**Inspection Date:** October 01, 2019

**Owner:** SONNY & COMPANY INC

**Inspection Type:** REGULAR INSPECTION

POINTS	VIOLATION	VIOLATION ID
10 pts.	<b>Adequate handwashing sinks properly supplied and accessible</b> Comment: <b>(Corrected)</b> Hand sink in bar did not have a handwashing sign. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees. Corrected. The hand sink in the bar had a sanitizer bucket stored in it. Hand sinks shall be unobstructed and accessible to employees at all times. Corrected.	10
5 pts.	<b>Toxic substances properly identified, stored &amp; used</b> Comment: <b>(Corrected)</b> Found a bucket of sanitizer in the bar with chlorine greater than 200ppm. Sanitizer, cleaning compounds or other chemicals intended for use on food contact surfaces shall not be used in a way that leaves a toxic residue. Chlorine sanitizer shall be between 50-200 ppm (100 recommended). Quaternary ammonia solution mixed according to manufacturer's instruction (example 150-400 ppm). This was cited at the last inspection. Corrected by remaking the sanitizer solution.	28