

EXCELLENT

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: POPEYE'S #421

Address: 4353 CENTERPLACE DR
GREELEY, CO 80631

Phone:

Inspection Date: June 17, 2019

Owner: Z & H FOODS

Inspection Type: REGULAR INSPECTION

POINTS	VIOLATION	VIOLATION ID
0 pts.	Proper eating, tasting, drinking, or tobacco use Comment: (Corrected) Observed employees eating while preparing food in the kitchen, and an employee drink stored above the fryer closest to the entrance. Employees may only eat or drink in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection cannot result. An employee may drink from a clean, closed beverage container if it does not contaminate employee's hands and it is stored to prevent contamination of food, equipment and single service articles. Drink was moved and employees observed eating were advised to wash hands and not eat within kitchen. Corrected.	06
0 pts.	Contamination prevented during food preparation, storage & display Comment: Observed ice and condensate build-up on shelves and boxes of food in the walk-in freezer. Observed frozen build-up on wall from water dripping from waste line of condenser. Employee stated unit had been having issues, defrost cycle may need to be adjusted. At all times, including while being stored, food shall be protected from contamination by overhead leakage or condensation. Correct as soon as possible, follow-up will occur at next regular inspection.	39
0 pts.	Warewashing facilities: installed, maintained, & used; test strips Comment: Observed excessive soiled dishes and utensils stored in the wash compartment of the three-compartment sink, making proper use of the three-compartment sink inaccessible. Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing. Correct as soon as possible by increasing wash frequency or providing additional space for soiled dishes. Follow-up will occur at next regular inspection.	48