

UNACCEPTABLE

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: TAQUERIA LOS GALLITOS CORP

Address: 2401 10TH ST
GREELEY, CO 80634

Phone: (303) 803-5946

Inspection Date: May 22, 2019

Owner: TAQUERIA LOS GALLITOS CORP

Inspection Type: REGULAR INSPECTION

POINTS	VIOLATION	VIOLATION ID
20 pts.	Proper cooling time and temperature Comment: (Corrected) Four large pans of cooked tripe found in walk-in at 52-55 degrees F at 12:30 PM. It was reported that the food had been cooked at 3 AM and was placed into the walk-in about thirty minutes later. Potentially hazardous foods shall be cooled from 135 F to 41 F in 6 hours provided that the food is cooled to 70 F within 2 hours. Corrected by discarding.	20
15 pts.	Person in charge present, demonstrates knowledge, and performs duties Comment: Based on this inspection, employees were unable to demonstrate knowledge of food safety practices to the inspector. Staff shall obtain training in food safety practices within 10 days.	01
10 pts.	Certified Food Protection Manager Comment: Facility does not have certified food protection manager, or could not provide certification at time of inspection. At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.	02
10 pts.	Hands clean & properly washed Comment: Observed employee to rinse hands in mop sink, on another occasion employee washed hands properly with soap and paper towels but still in mop sink. Hands shall be washed with soap and vigorous scrubbing for 15 seconds, rinsed, and dried with disposable towel . Hands shall be washed at designated hand sinks only.	08
10 pts.	Proper hot holding temperatures Comment: (Corrected) Cooked beef found in pan on grill at 97-116 degrees F. Foods requiring temperature control shall be held hot at 135 F or above. Food had been prepared approximately 1 hour previous and was reheated to 165 and placed in hot hold unit. Corrected during inspection.	21
10 pts.	Proper cold holding temperatures Comment: (Corrected) Small cold hold unit on line not holding food at appropriate temperature. Food on top of unit was 42-44 degrees F. Food in bottom of unit was 46-48 degrees. Corrected during inspection. Food in bottom of unit was moved to walk-in. Once food was removed and unit was turned down temperature began to drop in top of unit. Facility will continue to monitor temps on top and place on ice if needed.	22

10 pts.	<p>Proper date marking and disposition</p> <p>Comment: Ready-to-eat, potentially hazardous food (time/temperature control for safety food) held in a food establishment for more than 24 hours shall be clearly marked to indicate the time the original container is opened/cooked and the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41°F (5°C) or less for a maximum of 7 days (6 day after opening) or manufacturer use-by date whichever occurs first.</p>	23
10 pts.	<p>Hot & cold water available; adequate pressure</p> <p>Comment: (Corrected) No hot water available at hand sink near drive through at beginning of inspection. All hand sinks shall be supplied with hot and cold water at all times. Corrected by turning hot water back on under sink.</p>	50
5 pts.	<p>Procedures for responding to vomiting and diarrheal events</p> <p>Comment: 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.</p>	05
5 pts.	<p>Thermometer provided & accurate</p> <p>Comment: Facility is preparing thin mass foods (ex. chicken, hamburgers, fish fillets, etc.) and does not have a thin mass thermometer. A thin mass probe thermometer shall be provided.</p>	36
0 pts.	<p>Adequate handwashing sinks properly supplied and accessible</p> <p>Comment: 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.</p>	10