

EXCELLENT

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: INJOY

Address: 3120 VILLAGE VISTA DR
ERIE, CO 80516

Phone: (303) 570-7538

Inspection Date: November 20, 2019

Owner: SEXTANT RESTAURANTS LLC

Inspection Type: REGULAR INSPECTION

POINTS	VIOLATION	VIOLATION ID
5 pts.	Food in good condition, safe, & unadulterated Comment: (Corrected) Found moldy grapefruit and limes in walk in cooler. Food shall be in sound condition, free of spoilage or contamination and shall be safe for human consumption. Corrected by facility returning to vendor to be discarded.	13
5 pts.	Proper date marking and disposition Comment: (Corrected) Found cooked turkey slices and cut leafy greens from the day prior without date marks in the reach in cooler in the kitchen. Facility is properly date marking all other items. 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. Corrected by marking dates on items. This was cited at the last regular inspection.	23
5 pts.	Toxic substances properly identified, stored & used Comment: (Corrected) Found butane gas container stored next to alcohol bottles in the bar. Found propane fuel cylinder container stored next to clean dishes in the kitchen. Poisonous or toxic materials shall be stored so they do not contaminate food, equipment, utensils, linens or single-service articles. Corrected at time of inspection.	28
0 pts.	Wiping Cloths; properly used & stored Comment: (Corrected) Found wiping cloth bucket stored on the floor in the bar. Containers of chemical sanitizing solutions in which wiping cloths are held between uses shall be stored off of the floor. Corrected by employees moving sanitizer bucket off of the floor.	41
0 pts.	Warewashing facilities: installed, maintained, & used; test strips Comment: Facility does not have chlorine test strips for ware washing machine. Test strips for sanitizer shall be available for use at all times. Correct within 10 days.	48