

UNACCEPTABLE

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: EL CHATO MEXICAN FOOD
Address: 2909 37TH ST
EVANS, CO 80620
Phone: (970) 986-2866
Inspection Date: May 08, 2019
Owner: IDALIA GUTIERREZ URTUZUASTE
Inspection Type: REGULAR INSPECTION

POINTS	VIOLATION	VIOLATION ID
25 pts.	Hands clean & properly washed Comment: (Corrected) Observed employee use cell phone with gloved hands and then continue handling dough without washing hands and changing gloves. Employees shall wash hands and exposed portions of arms immediately before engaging in food preparation and as often as necessary to remove soil and contamination in order to prevent cross-contamination when changing tasks. Corrected by discussing and having employee wash hands and change gloves.	08
20 pts.	Hot & cold water available; adequate pressure Comment: Food preparation sink found not working due to broken handle. All sinks shall be provided with hot and cold water under pressure at all times. Correct by repairing immediately so food may be washed properly.	50
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
15 pts.	Contamination prevented during food preparation, storage & display Comment: Employee stated food is sometimes prepared in the three-compartment sink since food preparation sink does not work. Food preparation shall only occur in a designated food preparation sink. Correct immediately by repairing food preparation sink.	39
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. Correct by next inspection.	02
10 pts.	Adequate handwashing sinks properly supplied and accessible Comment: (Corrected) Found a bin of tortilla chips stored on the hand sink in the kitchen, blocking use of the sink. Hand sinks shall be unobstructed and accessible to employees at all times. Corrected.	10
10 pts.	Required records available: shellstock tags, parasite destruction Comment: Facility serves raw shrimp in ready-to-eat form and does not have documentation on freezing of shrimp for parasite destruction. All fish served raw shall be frozen at appropriate time and temperature for parasite destruction. Correct by providing documentation for shrimp.	14

10 pts.	Proper date marking and disposition Comment: Found no foods with any date marking. 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. Correct within 10 days.	23
10 pts.	Toxic substances properly identified, stored & used Comment: (Corrected) Found sanitizer solution in kitchen with greater than 400 ppm quaternary ammonia. 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). Corrected by discarding. Found an unlabeled chemical spray bottle of degreaser. Working containers used for storing poisonous or toxic material, such as cleaners and sanitizers taken from bulk supplies, shall be clearly and individually identified with at least the name of the material. Corrected by labeling.	28
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 by providing during inspection.	05
5 pts.	Thermometer provided & accurate Comment: Facility does not have a food probe thermometer. A calibrated food thermometer with a numerical scale of 0-220 F shall be provided and accessible at all times. Correct within 10 days.	36
0 pts.	Food contact surfaces; cleaned & sanitized Comment: Observed black slime in the ice machine. All food contact surfaces shall be maintained clean and sanitary. Correct by cleaning within 10 days.	16
0 pts.	Approved thawing methods used Comment: (Corrected) Found raw chicken thawing in the basin of the food preparation in a bag with no running water. Chicken was still frozen. Sink could not be turned on due to broken handle. Food shall be thawed in one of the following ways: under refrigeration, completely submerged and with packaging removed under cold running water where it does not allow any portion of ready-to-eat foods to rise above 41 F, or any portion of raw animal food to be over 41 degrees for more than 4 hours, in the microwave or as part of the cooking process, or using any procedure if thawed and prepared for immediate service. Corrected by moving chicken to cooler.	35
0 pts.	In-use utensils: properly stored Comment: (Corrected) Found ice scoop stored with handle in ice in the ice machine. All food scoops shall be stored on a clean dry surface or in the food product with the handle not in contact with the food. Corrected.	43
0 pts.	Adequate ventilation & lighting; designated areas used Comment: Observed grease dripping from ventilation hood filters, hood is due for cleaning. Hood shall be maintained clean and in good repair. Correct within 10 days.	56