

EXCELLENT

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: BURGER KING 21599

Address: 420 ERIE PKWY
ERIE, CO 80516

Phone: (303) 581-0300

Inspection Date: September 27, 2019

Owner: BOLDCO INC

Inspection Type: REGULAR INSPECTION

POINTS	VIOLATION	VIOLATION ID
10 pts.	Proper cold holding temperatures Comment: (Corrected) Pans of cut tomatoes and cut lettuce were found sitting at room temperature between 53 to 54F and the items were not going to be used within 4 hours (as they are using time as a public health control.) The items had been out for 30 minutes. Foods requiring temperature control shall be kept cold at 41 F or below. Time that the food was off temperature was within acceptable limits. Corrected by moving items to walk in cooler.	22
5 pts.	Time as a Public Health Control; procedures & records Comment: (Corrected) Facility is marking foods (cut tomatoes, leafy greens, cheese, etc) for times longer than 4 hours. When 'time as a public health control' is used, procedure in place shall be followed including marking of time and discarding of food at appropriate times. Corrected by relabeling food items to allow for a maximum of 4 hours for time as a public health control.	24
0 pts.	Plumbing installed; proper backflow devices Comment: Observed a leak in the walk in freezer condenser line. Condensation build up was found around lines. Food was protected from contamination. Plumbing shall be sized, installed and maintained in accordance with applicable state and local plumbing codes, ordinances, regulations and standards. This has been cited at previous inspections. Correct by next regular inspection.	51