

EXCELLENT

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: LA MICHOACANA ES NATURAL

Address: 2088 GREELEY MALL
GREELEY, CO 80631

Phone: (720) 232-2000

Inspection Date: February 05, 2019

Owner: LA MICHOACANA ES NATURAL INC

Inspection Type: REGULAR INSPECTION

POINTS	VIOLATION	VIOLATION ID
5 pts.	Procedures for responding to vomiting and diarrheal events Comment: (Corrected) 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. Provided handout to be posted. Corrected during inspection.	05
5 pts.	Proper date marking and disposition Comment: Facility had opened nacho cheese, opened corn and pico de gallo mix in the make table reach-in cooler without dates. 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 by next inspection.	23
0 pts.	Wiping Cloths; properly used & stored Comment: (Corrected) Wiping cloth bucket in the front serving area did not have a measurable sanitizer solution concentration. Wiping cloth sanitizer solution shall be maintained clean and at the proper concentration (50-200 ppm chlorine or 150-400 ppm Quaternary Ammonia). Employee remade solution. Corrected during inspection.	41