

EXCELLENT

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: COLORADO NATIONAL SPEEDWAY

Address: 4281 SPEEDWAY BLVD
DACONO, CO 80514

Phone: (303) 828-0116

Inspection Date: October 05, 2019

Owner: CNS CONCESSIONS LLC

Inspection Type: REGULAR INSPECTION

POINTS	VIOLATION	VIOLATION ID
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 as soon as possible. Follow up at next regular inspection.	02
5 pts.	Proper date marking and disposition Comment: (Corrected) Found cut tomatoes, and chili made the day prior in the walk in cooler in the main kitchen without dates marked on them. Found opened mozzarella cheese and salsa in walk in coolers in diner and main kitchen with dates marked from 8 days prior. 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.	23
0 pts.	Wiping Cloths; properly used & stored Comment: (Corrected) Found wiping cloth sanitizer solution in the pit kitchen below 150 ppm of Quaternary Ammonia. Wiping cloth sanitizer solution shall be maintained clean and at the proper concentration (50-200 ppm chlorine or 150-400 ppm Quaternary Ammonia). Corrected by remaking solution.	41