

**EXCELLENT**

## RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

**Facility Name:** ALMANSITAS MEXICAN FOOD LLC

**Address:** 2727 23RD AVE  
GREELEY, CO 80634

**Phone:** (970) 330-3144

**Inspection Date:** December 02, 2019

**Owner:** ALMANSITAS MEXICAN FOOD LLC

**Inspection Type:** REGULAR INSPECTION

POINTS	VIOLATION	VIOLATION ID
0 pts.	<b>Proper eating, tasting, drinking, or tobacco use</b> Comment: <b>(Corrected)</b> Observed employee moving personal drink from shelf above food preparation table. An employee may drink from a clean, closed beverage container if it does not contaminate employee's hands and it is stored to prevent contamination of food, equipment and single service articles. Drink was moved, corrected. This was also cited at the last 5 regular inspections.	06
0 pts.	<b>Approved thawing methods used</b> Comment: <b>(Corrected)</b> Observed raw meat thawing at room temperature below the grill top. Owner stated they would be cooked in a couple of hours. Meat was still frozen. 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 to food preparation and thawing under cold running water.	35
0 pts.	<b>Wiping Cloths; properly used &amp; stored</b> Comment: <b>(Corrected)</b> Found two sanitizer buckets with no measurable chlorine. 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