



RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: E.L.F. GRILL
Address: 102 8TH ST
 DACONO, CO 80514
Phone: (720) 206-5666
Inspection Date: January 20, 2021
Owner: B AND R INVESTMENT LLC
Inspection Type: REGULAR INSPECTION

POINTS	VIOLATION	VIOLATION ID
20 pts.	Proper reheating procedures for hot holding Comment: (Corrected) Found green chili holding between 121-148F in the steam well. Per employee, food had been reheating for 2.75 hours and had not been stirred. Foods requiring temperature control shall be quickly reheated to 165 F within 2 hours. Based on this information, food had not been reheated properly. Corrected by discarding. See voluntary condemnation.	19
20 pts.	Proper cooling time and temperature Comment: (Corrected) Found cooked pork holding at 48F in the walk-in cooler. Per employee, food was cooked more than 12 hours prior to the inspection. Cooked foods shall be cooled from 135 degrees F to 41 degrees F within 6 hours, provided that the food is cooled from 135 degrees F to 70 degrees F within the first 2 hours. Food was not properly cooled. Corrected by discarding. Also found gravy cooling at 143.2 in the walk-in cooler. Approximately 30 minutes later, food was measured at 139F. Cooked foods shall be cooled from 135 degrees F to 41 degrees F within 6 hours, provided that the food is cooled from 135 degrees F to 70 degrees F within the first 2 hours. Based on this information cooling of gravy will not meet parameters. Correct immediately.	20
10 pts.	Toxic substances properly identified, stored & used Comment: Facility is using tomcat poison bait traps in the dry storage trailer. Only pesticides that are registered for use in a food establishment are permitted and shall be applied according to label directions. Correct immediately.	28
10 pts.	Insects, rodents, & animals not present Comment: Found rodent droppings on the floor by the rodent bait trap inside the dry storage trailer. Clean area and observe for further activity. If further activity noted, continue to clean and provide pest control measures. Correct immediately.	38
0 pts.	Proper cooling methods used; adequate equipment for temperature control Comment: Found containers of gravy cooling in containers greater than 4" deep. Gravy was also left to cool in the walk-in cooler for more than 1 hour without being stirred. Potentially hazardous foods shall be cooled using one or more of the following methods: in shallow, uncovered containers that facilitate heat transfer (ex. metal), stirring while in an ice bath, use of an ice wand, under refrigeration, adding ice as an ingredient or other effective method. Correct immediately.	33

