

EXCELLENT

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: TOCUMBO ICE CREAM Y PIES LLC

Address: 522 DENVER AVE
FORT LUPTON, CO 80621

Phone: (303) 857-3252

Inspection Date: October 03, 2019

Owner: MARIA CASTILLO

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. Provided facility with handout. Correct as soon as possible.	02
5 pts.	Proper date marking and disposition Comment: (Corrected) Facility had an open can of nacho cheese, cut cantaloupe and cut watermelon that was not date marked. 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. Employee dated items. Corrected during inspection.	23
0 pts.	Food properly labeled; original container Comment: Observed foods in the retail reach-in cooler that were not labeled. Foods made or packaged on-site and placed for retail sale must be labeled with: 1. Description of the Product 2. List of ingredients 3. Contact information of the facility 4. Net Weight. Correct Immediately. REPEAT VIOLATION.	37
0 pts.	Wiping Cloths; properly used & stored Comment: (Corrected) Wiping cloth sanitizer solution measured at less than 50ppm chlorine. Wiping cloth sanitizer solution shall be maintained clean and at the proper concentration (50-200 ppm chlorine or 150-400 ppm Quaternary Ammonia). Employee remixed solution to appropriate concentration. Corrected during inspection.	41