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|--------------------|
| Time In: 12:00 PM  |
| Time Out: 12:45 PM |

## FOOD ESTABLISHMENT INSPECTION REPORT

|  |                                 |
|--|---------------------------------|
| Facility Name: EL RODEO NIGHT CLUB-COMMISSARY  | Owner: EL RODEO NIGHT CLUB, LLC |
| Address: 510 25TH ST GARDEN CITY CO 80631-7142 |                                 |
| Date: 05/30/2024                               | Inspection Type: Routine        |

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. \*Required field.

Compliance status to be designated as IN, OUT, NA, NO for each numbered item.

IN = in compliance    OUT = not in compliance    NO = not observed    NA = not applicable    COS = corrected on site    R = repeat violation

| No.  | Status | Category   | COS | R |
|--|--------|--|-----|---|
| <b>Supervision</b>                               |        |  |     |   |
| 1*   | IN     | Person in charge present, demonstrates knowledge, and performs duties                          |     |   |
| 2*   | N/A    | Certified Food Protection Manager  |     |   |
| <b>Employee Health</b>                           |        |  |     |   |
| 3*   | OUT    | Management, food employee and conditional employee; knowledge, responsibilities, and reporting | X   |   |
| 4*   | IN     | Proper use of restriction and exclusion  |     |   |
| 5*   | IN     | Procedures for responding to vomiting and diarrheal events                                     |     |   |
| <b>Good Hygienic Practices</b>                   |        |  |     |   |
| 6*   | IN     | Proper eating, tasting, drinking, or tobacco use   |     |   |
| 7*   | IN     | No discharge from eyes, nose, and mouth  |     |   |
| <b>Preventing Contamination by Hands</b>         |        |  |     |   |
| 8*   | IN     | Hands clean and properly washed  |     |   |
| 9*   | IN     | No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed    |     |   |
| 10*  | IN     | Adequate handwashing sinks properly supplied and accessible                                    |     |   |
| <b>Approved Source</b>                           |        |  |     |   |
| 11*  | IN     | Food obtained from approved source   |     |   |
| 12*  | N/O    | Food received at proper temperature  |     |   |
| 13*  | IN     | Food in good condition, safe, and unadulterated  |     |   |
| 14*  | N/A    | Required records available: molluscan shellfish identification, parasite destruction           |     |   |
| <b>Protection from Contamination</b>             |        |  |     |   |
| 15*  | N/A    | Food separated and protected   |     |   |
| 16*  | IN     | Food contact surfaces; cleaned and sanitized   |     |   |
| 17*  | IN     | Proper disposition of returned, previously served, reconditioned, and unsafe food              |     |   |
| <b>Time/Temperature Control for Safety</b>       |        |  |     |   |
| 18*  | N/A    | Proper cooking time and temperatures   |     |   |
| 19*  | N/A    | Proper reheating procedures for hot holding  |     |   |
| 20*  | N/A    | Proper cooling time and temperatures   |     |   |
| 21*  | N/A    | Proper hot holding temperatures  |     |   |
| 22*  | IN     | Proper cold holding temperatures   |     |   |
| 23*  | N/A    | Proper date marking and disposition  |     |   |
| 24*  | N/A    | Time as a Public Health Control; procedures and records  |     |   |
| <b>Consumer Advisory</b>                         |        |  |     |   |
| 25*  | N/A    | Consumer advisory provided for raw/undercooked food  |     |   |
| <b>Highly Susceptible Populations</b>            |        |  |     |   |
| 26*  | N/A    | Pasteurized foods used; prohibited foods not offered   |     |   |
| <b>Food/Color Additives and Toxic Substances</b> |        |  |     |   |
| 27*  | N/A    | Food additives: approved and properly used   |     |   |
| 28*  | IN     | Toxic substances properly identified, stored, and used   |     |   |
| <b>Conformance with Approved Procedures</b>      |        |  |     |   |
| 29*  | N/A    | Compliance with variance/specialized process/HACCP   |     |   |

| GOOD RETAIL PRACTICES  |        |  |     |   |
|--|--------|--|-----|---|
| Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is <b>not</b> in compliance. *Required COS = corrected on site R = repeat violation |        |  |     |   |
| No.  | Status | Compliance Check   | COS | R |
| <b>Safe Food and Water</b>   |        |  |     |   |
| 30   | IN     | Pasteurized eggs used where required   |     |   |
| 31   | IN     | Water and ice from approved source   |     |   |
| 32*  | N/A    | Variance obtained for specialized processing methods                                   |     |   |
| <b>Food Temperature Control</b>  |        |  |     |   |
| 33   | IN     | Proper cooling methods used; adequate equipment for temperature control                |     |   |
| 34*  | N/A    | Plant food properly cooked for hot holding   |     |   |
| 35*  | N/A    | Approved thawing methods used  |     |   |
| 36   | IN     | Thermometer provided and accurate  |     |   |
| <b>Food Identification</b>   |        |  |     |   |
| 37   | IN     | Food properly labeled; original container  |     |   |
| <b>Prevention of Food Contamination</b>  |        |  |     |   |
| 38   | IN     | Insects, rodents, and animals not present  |     |   |
| 39   | IN     | Contamination prevented during food preparation, storage and display                   |     |   |
| 40   | IN     | Personal cleanliness   |     |   |
| 41   | IN     | Wiping cloths; properly used and stored  |     |   |
| 42   | IN     | Washing fruits and vegetables  |     |   |
| <b>Proper Use of Utensils</b>  |        |  |     |   |
| 43   | IN     | In-use utensils: properly stored   |     |   |
| 44   | IN     | Utensils, equipment and linens: properly stored, dried, and handled                    |     |   |
| 45   | IN     | Single-use/single-service articles: properly stored and used                           |     |   |
| 46   | IN     | Gloves used properly   |     |   |
| <b>Utensils, Equipment, and Vending</b>  |        |  |     |   |
| 47   | IN     | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |     |   |
| 48   | OUT    | Warewashing facilities: installed, maintained, and used; test strips                   |     |   |
| 49   | IN     | Non-food contact surfaces clean  |     |   |
| <b>Physical Facilities</b>   |        |  |     |   |
| 50   | IN     | Hot and cold water available; adequate pressure  |     |   |
| 51   | IN     | Plumbing installed; proper backflow devices  |     |   |
| 52   | IN     | Sewage and waste water properly disposed   |     |   |
| 53   | IN     | Toilet facilities; properly constructed, supplied, and cleaned                         |     |   |
| 54   | IN     | Garbage and refuse properly disposed; facilities maintained                            |     |   |
| 55   | OUT    | Physical facilities installed, maintained, and cleaned                                 |     |   |
| 56   | IN     | Adequate ventilation and lighting; designated areas used                               |     |   |

Inspection Result: Pass

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/weldcounty>



**OBSERVATIONS:**

**3. Management, food employee and conditional employee; knowledge, responsibilities and reporting:**

**Observation:** Facility does not have a written employee illness policy. A written employee illness policy is required that specifically addresses the responsibility of employees to report information regarding their health and activities as they relate to diseases that are transmissible through food to management.

Corrected by providing sample illness policy to manager. **(Corrected on Site)**

**This is a Priority item** 2-201.11 (A), and (C) - Responsibility of Permit Holder, Person in Charge, and Conditional Employees (P)

**48. Warewashing facilities: installed, maintained , and used; test strips:**

**Observation:** Found ph test strips instead of quaternary ammonia sanitizer test strips for sanitizer in use. Test strips for sanitizer shall be available for use at all times. Correct as soon as possible, follow-up at next inspection.

**Correct by 06/09/2024**

**This is a Priority Foundation item** 4-302.14 - Sanitizing Solutions, Testing Devices Provided (Pf)

**55. Physical facilities installed, maintained, and clean:**

**Observation:** Floors are in disrepair in some areas of the facility (around walk-in cooler in kitchen). Floors shall be maintained clean and in good repair. Correct as soon as possible, follow-up at next inspection. **Correct by**

**05/30/2025**

**This is a Core item** 6-201.11 - Floors, Walls and Ceilings-Cleanability (C)

