



Time In: 09:30 AM

Time Out: 11:00 AM

FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: TAQUERIA RANCHO ALEGRE	Owner: TAQUERIA RANCHO ALEGRE, INC
Address: 2729 8TH AVE GARDEN CITY CO 80631-8413	
Date: 12/18/2024	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
Supervision				
1*	IN	Person in charge present, demonstrates knowledge, and performs duties		
2*	IN	Certified Food Protection Manager		
Employee Health				
3*	OUT	Management, food employee and conditional employee; knowledge, responsibilities, and reporting	×	×
4*	IN	Proper use of restriction and exclusion		
5*	IN	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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		
Approved Source				
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		
Protection from Contamination				
15*	OUT	Food separated and protected	×	
16*	OUT	Food contact surfaces; cleaned and sanitized	×	
17*	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
18*	IN	Proper cooking time and temperatures		
19*	IN	Proper reheating procedures for hot holding		
20*	N/O	Proper cooling time and temperatures		
21*	IN	Proper hot holding temperatures		
22*	IN	Proper cold holding temperatures		
23*	IN	Proper date marking and disposition		
24*	N/A	Time as a Public Health Control; procedures and records		
Consumer Advisory				
25*	IN	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*	N/A	Food additives: approved and properly used		
28*	OUT	Toxic substances properly identified, stored, and used	×	
Conformance with Approved Procedures				
29*	N/A	Compliance with variance/specialized process/HACCP		

Facility Name: TAQUERIA RANCHO ALEGRE

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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
33	IN	Proper cooling methods used; adequate equipment for temperature control		
34*	IN	Plant food properly cooked for hot holding		
35*	IN	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
Food Identification				
37	OUT	Food properly labeled; original container	X	
Prevention of Food Contamination				
38	OUT	Insects, rodents, and animals not present	X	
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		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
Physical Facilities				
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	IN	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 documentation that employees are trained on their responsibilities related to illness. 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 illness policy.

(Corrected on Site) (Repeat)

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

15. Food separated and protected:

Observation: Observed employee to pick up rag off of floor with gloved hands and continue working with food without changing gloves. Single use gloves shall be discarded when damaged, soiled, when interruptions occur in the operation or when task is completed. Corrected by discussing with employee and observing correct behavior. **(Corrected on Site)**

This is a Priority item 3-304.15(A) - Gloves, Use Limitation (P)

16. Food contact surfaces; cleaned and sanitized:

Observation: Found no measurable sanitizer in dish machine and concentrated sanitizer bucket empty. Sanitizing rinse water shall contain a concentration of 50-200 ppm chlorine. Corrected by switching out sanitizer bucket. **(Corrected on Site)**

This is a Priority Foundation item 4-501.112 - Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures (Pf)

28. Toxic substances properly identified, stored, and used:

Observation: Found sanitizer bucket with greater than 200 ppm chlorine. Sanitizer, cleaning compounds or other chemicals intended for use on food contact surfaces shall not be used in a way that leaves a toxic residue.

Chlorine sanitizer shall be between 50-200 ppm (100 recommended). Quaternary ammonia solution mixed according to manufacturer's instruction (example 150-400 ppm). Corrected by remixing.

Found unlabeled bottle of degreaser. Chemical bottles or containers shall be labeled with the contents to ensure proper use. Corrected. **(Corrected on Site)**

This is a Core item 7-202.12(A)(1), and (4) - Conditions of Use (C)

37. Food properly labeled; original container:

Observation: Facility does not have notice of major food allergens.

Written notification of the presence of major food allergens used as ingredients shall be available. Corrected by providing allergen notice. **(Corrected on Site)**

This is a Core item 3-602.12(C) - Major Food Allergens as an Ingredient in Unpackaged Food (C)

38. Insects, rodents and animals not present:

Observation: Found a few dead and decomposed mice in trap near back door. Birds, insects, rodents and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition or the attraction of pests. Corrected by cleaning out trap.

(Corrected on Site)

This is a Core item 6-501.111(A-B), and (D) - Controlling Pests (C)