

Weld County Department Of Public Health And Environment1555 N. 17th Ave., Greeley, CO 80631 | Visit Official Website (<https://weldhealth.org/>)

() | Weld County Department Of Public Health And Environment (/weldcounty) | EL BANDIDO NIGHT CLUB (/weldcounty/permit/?permitID=7683A742-EA2A-48D0-A3A4-07620827F603) | Retail Food | Routine

EL BANDIDO NIGHT CLUB**(/weldcounty/permit/?****permitID=7683A742-EA2A-48D0-****A3A4-07620827F603)**

618 25 ST GARDEN CITY, CO 80631

Retail Food | RoutineScore & Result:**40 Pass**

February 23, 2024 | View Original Inspection PDF

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Observations & Corrective Actions

3: 2-201.11 (A), (B), (C) and (E) Facility does not have a current employee health policy. Food employees shall be informed of their responsibility to report to the person in charge, information about their health and activities as they relate to diseases that are transmissible through food and written procedures and plans shall be maintained and implemented as required. Corrected by providing sample flowchart and form 1b.

5: 2-501.11 Facility does not have a plan that meets requirements for clean-up of illness-related events. A food establishment shall have procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific

actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. Corrected by providing sample clean-up plan.

10: 6-301.14 Found no handwashing reminders posted near hand sinks in facility. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees. Corrected at time of inspection by providing stickers.

16: 4-501.114 Facility is mixing quaternary ammonia sanitizer in 3-compartment sink at 100 ppm or less. All equipment and utensils shall be sanitized by: Immersion for at least one half minute in clean, 170 F water, immersion for at least one minute in 50-200 ppm chlorine solution, immersion for at least one minute in 12.5 ppm iodine solution or immersion for at least one minute in Quaternary Ammonia solution mixed according to manufacturer's instructions. Corrected by remixing sanitizer to proper strength.

28: 7-204.11 Found sanitizer in spray bottles mixed at greater than 400 ppm quaternary ammonia sanitizer. 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 diluting sanitizer in spray bottles to proper strength.

36: 4-302.12 Facility does not have a probe thermometer for monitoring food temperatures. A calibrated food thermometer with a numerical scale of 0-220 F shall be provided and accessible at all times. Correct as soon as possible, follow-up at next inspection.

48: 4-302.14 Facility does not have quaternary ammonia 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.

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