Pueblo City - County Health Department 101 West 9th Street Pueblo, CO 81003 719-583-4323



RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information

Facility Name Giacomo's **Facility Address** 910

Facility Type Full Service w/Bar

Inspection Information

Inspection Type Routine

Inspection Date/Time 11/04/2009 12:00:00 AM

Equipment Temperatures

Description

Temperature (Fahrenheit)

Description

Temperature (Fahrenheit)

Chefs tables, walk-in

38-52°F

Hot holding units

135°F

135°F

Food Temperatures

Description

Temperature (Fahrenheit)

41 and 50-52°F

Description Meatballs, sausage Temperature (Fahrenheit)

Chicken breasts, lunch

meat, steaks

Items described below identify violations to be corrected as indicated by the regulatory authority. Failure to comply may result in further action by the regulatory authority.

Observed Visiations

Total #4

02d - Hygienic Practices

Observation: (CORRECTED DURING INSPECTION): Poor personal cleanliness and/or hygienic practices. Observed employees wiping hands on aprons.

02g - Barehand contact

Observation: (CORRECTED DURING INSPECTION): Ready to eat food handled with bare hands.

03a - Rapidly cool foods to 41ºF or less

Observation: (CORRECTED DURING INSPECTION): Improper cooling methods. Pans of baked lasagne allowed to cool covered at room temperature.

03e - Cold hold at 41ºF or less

Observation: (CORRECTED DURING INSPECTION): PHF holding > 41 degrees F. Raw chicken breasts, sliced lunch meats, sliced cheeses all holding in chef's tables at 50-52°F. Items were discarded with bleach in trash can.

05c - Backflow, backsiphonage

Observation: Two drain lines are sitting inside floor drain. One in kitchen on-line, the other in the bar area by dishmachine.

Evaluation Information

Facility Name

Facility Type

Year Round Facility

Giacomo's

Yes

Bryan Montoya 🚨

Inspection date 02-Jun-2009 🔼

Inspection type Routine

Section Checklist

Section #

Description

Noncritical

Equipment Design, Construction

10a

Food-contact surfaces

10b

Nonfood-contact surfaces

10c

Dishwashing facilities

Testing Devices

11b

Dishmachine provided with accurate thermometer & guage cock

11c

Chemical test kits provided, accessible

Cleaning or Equipment and Utensils

12a

Wiping cloths

12c

Dishwashing operations

Utensils, Single-Service Articles

Violation Overview

Critical Violations

Non-Critical Violations

Repeat Violations

13

Observed Violations

2-401 - Cleaning Procedure

Observation (CORRECTED DURING INSPECTION): Improper handwashing procedure. Rinsing hands off with water and not using soap.

Observation (CORRECTED DURING INSPECTION): Poor personal cleanliness and/or hygienic practices. Observed numerous employees touching face, mouth, aprons, and clothes without washing hands.

3-401 - Temperature

Observation (CORRECTED DURING INSPECTION): PHF hot holding temperatures <135 F. Pre-grilled chicken breasts for wraps were holding at 119°F.

Correction

5-107 - Hot Water

Observation. Hot water in men's room, women's room, and employee restroom is not working.

Correction

7-106 - Food Containers

Observation (CORRECTED DURING INSPECTION): Toxic chemicals being stored on top of ice machine.

Correction

3-501 - Thawing

Observation: Improper thawing methods in use. Frozen fish, shrimp, and chicken is thawing at room temperature on top of food prep surfaces Correction

3-302 - Food protected from contamination

Observation (CORRECTED DURING INSPECTION): Food not protected from contamination. Ice scoops at bar and ice machine were laying top of ice.

Correction

4-405 - Food-Contact Surfaces of Equipment and Utensils

Observation: Unclean food-contact surfaces. Storgge bins for utensils have large accumulation of food debris and dust. Food prep areas are collecting food debris on legs of tables, wire racks in reach in coolers and on bottom shelves of reach-ins Correction:

4-406 - Nonfood-Contact Surfaces.

Observation: Unclean non-food contact surfaces. Knobs of cooking surfaces have accumulation of food debris. Correction

wearing gloves. Correction: 3-301 - Preventing Contamination from Hands Observation (CORRECTED DURING INSPECTION): Foods not assemble cooked food, handling vegetables for sandwiches without a Correction: 4-401 - Thermometers Observation. Refrigeration and hot-holding thermometers not pro Correction: 6-401 - Cleaning Physical facilities	
Section Details	
Equipment Temperatures Description Chef's table, walk-in cooler, salad cooler Hot holding unit	Temperature (Fahrenheit) 37-41°F 145°F
Food Temperatures	
Description	Temperature (Fahrenheit)
Beef roast, meatballs, sausage, baked potato	38°F
Meatballs, soup, steak tips, sausage patties	145-160°F
Recommendations/Resolutions/Interventions	-National programme and account of the state
Recommened Regulatory Action(s)	Resolution(s) & Interventions
1st Notification of Non-Compliance	☐ 1st Compliance Warning Letter
Additional Notification of Non-Compliance	Additional Compliance Warning Letter
☐ Notice of Civil Penalty	☐ Voluntary Closure Release
☐ Final Order of Civil Penalty☐ Revocation/License Suspension	☐ Embargo Release
Nevocation/License Suspension	Compliance Agreement
On-site Regulatory Actions	☐ On-Site Training ☐ HACCP Study
Voluntary Closure	☐ Announced Inspection
Embargo Notice	☐ FDA Documented Inspection
Voluntary Condemnation	S. (Socialities inspection
Time Tracking	
Fime Entries	Time Entries in Hours
	Total Hause
	Total Hours

Inspection Scheduling

Follow-up Inspection Required No

Enforcement

Actions taken

Person In Charge:	Observed Seating Capacity:
patty mcdonnell Certified Manager	58
Thom hullish	
Continents	

Facility Name	Owner Name	Address	EHS ID
Giacomo's	Boston Enterprises Dba Giacomo's	910 Highway 50 West 81008	
Inspection Date	Travel Time hours	Inspect Time hours	Inspection Type

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Items circled below identify violations to be corrected as indicated by the regulatory authority. Failure to comply may result in further action by the regulatory authority.

	by the regulatory authority.
Evaluation Details	
01 - FOOD SOURCE	09 - FOOD LABELING, FOOD PROTECTION
a. Approved Source c. Cross-contamination b. Wholesome, free of spoilage d. HACCP plan	a. Original container, properly labeled b. Food protected from contamination
02 - PERSONNEL	10 - EQUIPMENT DESIGN, CONSTRUCTION
03 - FOOD TEMPERATURE CONTROL	11 - TESTING DEVICES
Procedures a. Rapidly cool foods to 41°F or less b. Rapidly reheat to 165°F or greater c. Hot hold at 135°F or greater	a. Refrigeration units provided with accurate, conspicuous thermometer b. Dishmachine provided with accurate thermometer & gauge cock c. Chemical test kits provided, accessible
Equipment f. Food thermometer (probe-type) g. Adequate equipment to maintain food temperatures	
04-SANITIZATION	12 - CLEANING OF EQUIPMENT
Manual Temperature Manual Manual Exposure Mechanical Concentration Mechanical Temperature Mechanical Exposure In-Place Concentration Temperature In-Place Exposure Concentration Sanitizer: High Temp. Machine, 180°F	a. Food-contact surfaces b. Nonfood-contact surfaces c. Dishwashing operations d. Wiping cloths
05 - WATER, SEWAGE, PLUMBING SYSTEMS	13 - UTENSILS, SINGLE-SERVE ARTICLES
a. Safe water source c. Backflow, b. Hot & cold water under backsiphomage pressure d. Sewage disposal 06 - HANDWASHING AND TOILET FACILITIES	a. Utensils provided, used, stored b. Single-service articles stored, dispensed, used c. No reuse of single-service articles 14 - PHYSICAL FACILITIES
a. Adequate number, location b. Accessible c. Soap & drying devices available	a. Plumbing: installed, maintained g. Premises maintained b. Garbage and refuse c. Floors, walls, ceilings d. Lighting e. Ventilation f. Locker rooms g. Premises maintained h. Separation of living, laundry i. Restroom facilities
07 - PEST CONTROL	15 - OTHER OPERATIONS
a. Evidence of insects or rodents b. Pesticide application c. Animals prohibited	a. Personnel: clean clothes, hair restraints, authorized b. Linen properly stored
08 - POISONOUS OR TOXIC ITEMS	On-site Follow-Up Date:
a. Properly stored b. Properly labeled c. Properly used	Add Remove

Evaluation Results		
Recommend Regulatory Action(s)		Panalytian(a) P Interventions
	1	Resolution(s) & Interventions
 		
On site Regulatory totions		
On-site Regulatory Actions		
ENVIRONMENTAL HEALTH SPECIA	TOLL	RECEIVED BY
		RECEIVED BY Ope Organilar
Bryan A. Montoya EHS I 719.583	.4338	you of when
Damada		
Remarks		
Regulation:		
Code 6-302 - Light Bulbs, Protective Shielding] 	The same and the s
Unshielded lights. Lights above cook lii Regulation 03ae;	ie are unsnielded.	This is a multiple REPEAT violation.
Code: 3-310 - Food Storage		
Food containers not stored 6 inches ab	ove floor Food in	freezer is being stored on the floor
Food uncovered, unprotected from con	tamination. Bread	crumbs for breading are being stored under food prep. line.
Regulation :		are some of streeting are some actions and critical prop. line.
Code: 8-102 - Controlling Pests		
This is a critical violation		
(CORRECTED DURING INSPECTION)	Presence of pest	s, inadequate pest control procedures. There were numerous
Codo: 8 105 Removing Birds Jacobs Bords	back door, and in	storage area. Dead cockroaches were seen in the same areas.
Code: 8-105 - Removing Birds, Insects, Roden This is a critical violation	ts, and Other Pest	S
	s and promises. Th	ere is a clearly visible, dead mouse behind the bar.
Regulation 02e:	s and premises. In	iere is a clearly visible, dead mouse bening the bar.
Code: 6-401 - Cleaning Physical facilities		
Floors, walls, ceilings unclean, Floors, v	walls, and ceilings	in kitchen area have accumulation of food debris, grease,
sauces, etc This is a REPEAT from the past t	wo inspections.	groups,
Regulation 02g:		
Code: 8-103 - Insect Control Devices, Design a	nd Installation	
This is a critical violation		
Regulation 07a:	e food prepartion	ı area. Fly strip is hung above clean drinkware.
Code: 5-208 - Handwashing Lavatory, Water Te		
Unclean handsinks soon dispensers di	emperature, and Fi	ow omatic paper towel dispenser in employee restroom is not
working	lying devices. Auto	imatic paper tower dispenser in employee restroom is not
Code: 2-501 - Hygenic Practices		
This is a critical violation		
(CORRECTED DURING INSPECTION)	Poor personal clea	anliness and/or hygienic practices. Observed cook wiping hands
face, and mouth on apron.		
Regulation 08a:		
Code: 7-102 - Name		
(CORRECTED DURING INSPECTION) Regulation 14a:	In-use toxic contai	iners unlabeled. Unlabeled chemical bottle in dishwashing area.
Code: 3-301 - Preventing Contamination from H	landa	
This is a critical violation	anus	
	Foods not prepare	d with minimal hand contact. Ready-to-Eat foods prepared with
bare hands.	. doub not propure	with minimal hand contact. Ready-to-Lat 100ds prepared with
Ready to eat food handled with bare han	ids. Foods ready fo	or immediate comsumption can not be handled by bare hands.
Regulation U9b:	•	the state of the s
Code: 3-208 - Ice		
Ice dispensing utensils improperly stored	i. Ice scoop was la	ying on top of ice in ice machine.
Code: 5-201 - General - Plumbing System		
Plumbing not maintained. Mop sink in en Code: 4-601 - Equipment and Utensil Storage	прюуее restroom i	s clogged
This is a critical violation		

Improper handling and storage of clean utensils and equipment; utensils wet nested. Clean utensils are being stored in bins that have food debris, dirt, and other accumulation on bottom.

Regulation 11a:

Code: 3-401 - Temperature

This is a critical violation

(CORRECTED DURING INSPECTION) PHF cold holding temps > 41 degrees F. Approx. eight (8lbs.) pounds of chicken being held at 60°F, sliced cheese holding at 63°F, cubed beef holdingat 58°F, and eggwash holding at 78°F. Items were discarded with bleach.

Regulation 12a:

Code: 4-407 - Dry Equipment Cleaning Methods

Improper dry equipment cleaning methods on non-food contact surfaces. Ticket rail, tops of microwaves, and electrical conduits have large accumulation of dust.

Regulation 12b:

Code: 4-203 - Nonfood-Contact Surfaces.

This is a critical violation

Unclean ventilation hoods. Hood above grill has large accumulation of grease.

Unclean non-food contact surfaces. Knobs on fryer, grill, and surfaces around cooktops are accumulating food debris and grease.

Code: 2-502 - Eating, Drinking, or Using Tobacco

This is a critical violation

(CORRECTED DURING INSPECTION) Eating, drinking, or smoking in non-designated areas; improper beverage containers/location. Employee drinks were stored in various locations where food prep is performed and where food is stored. Code: 3-508B - Hands washed in food preparation sink, warewashing sink or mop sink.

(CORRECTED DURING INSPECTION) Handsinks utilized for food preparation, dumping of mop water, etc. Both handsinks in kitchen area are being used as dump sinks for ice.

Regulation 13a:

Code: 2-402 - When to Wash

This is a critical violation

(CORRECTED DURING INSPECTION) Employees not handwashing when required. Observed no handwashing of employee moving from task to task.

Regulation 14a:

Code: 4-405 - Food-Contact Surfaces of Equipment and Utensils

This is a critical violation

Not cleaning food-contact surfaces of cooking devices, baking equipment and microwaves every 24 hours. Food slicer and bulk can opener are dirty

Unclean food-contact surfaces. Racks in reach-in coolers are dirty.

Regulation 14c:

Code: 4-401 - Thermometers

This is a critical violation

Thermometers for cold holding not in upper one-third and for hot holding equipment not in the lower one-third. Several cold hold units did not have thermometers

Regulation 14d:

Code: 7-110 - Personal Medications

(CORRECTED DURING INSPECTION) Toxic chemicals improperly stored. Chemical bottles were being stored above ice machine. REPEAT.

Comments



'UEBLO CITY-COUNTY HEALTH DEPA ...MENT **ENVIRONMENTAL HEALTH DIVISION**

205 North Santa Fe Avenue Pueblo, CO 81003 Phone (719) 583-4323 Fax (

Fax (719) 583-4322

www.pueblohealthdept.org

ESTABLISHMENT: G/ACOMOS		Regular	
2 1. 15. 57816.		Follow Up	
OWNER NAME: JUSTUAL ENTERFRISES		Pre-Operational	
0.1.4 1.4 1.4 1.4 0.4	14) 1 2 3	Complaint	
ADDRESS: 914 HWY.SO WEST ZIP: 810	DE DATE: 16 JULIUE	Change of Ownership	
RETAIL FOOD ESTABLISH Items circled below identify violations to be corrected as indicated by the regulate	MENT INSPECTION REPORT ory authority. Failure to comply may result in furthe	raction by the regulatory authorit	
Red - Critical Items: These items related directly to foodborne illness.			
bt Foodbisources-	(09) FOOD LABELING, FO	OD PROTECTION	
a. Approved Source c. Cross-contamination	Original container, properly labeled		
b. Wholesome, free of spoilage d. HACCP plan	b Food protected from contamination	1.79	
1020 APERSONNEL 2 July 1 of the School Co.	(10) EQUIPMENT DESIGN	CONSTRUCTION	
Employee Health/Hygienic Practices	(a) Food-contact surfaces	c. Dishwashing facilities	
a. Personnel w/infections restricted (e) Smoking, eating, drinking	b. Nonfood-contact surfaces		
b. Wounds properly covered f. Demonstration of knowledge	(11) TESTING DEVICES		
(g) Preventing food contamination	Refrigeration units provided with accura	ite, conspicuous thermometer	
Hygienic practices ,from bare hands	b. Dishmachine provided with accurate the	240	
(IS FROM TEMPERATURE SON ROL	c. Chemical test kits provided, accessible		
Temperature Control Procedures	(12) CLEANING OF EQUIP	MENT AND UTENSILS	
(a) Rapidly cool foods to 41°F or less d. Required cooking temperature	a) Food-contact surfaces	c. Dishwashing facilities	
b. Rapidly reheat to 165°F or greater (e) Cold hold at 41°F or less	0	d.)Wiping cloths	
c. Hot hold at 135°F or greater	(13) UTENSILS, SINGLE-S		
Temperature Control Equipment	a) Utensils provided, used, stored		
f. Food thermometer (probe-type)	b. Single-service articles store, dispensed, used		
g. Adequate equipment to maintain food temperatures	cNo reuse of single-service articles	. 400	
CON TO SANDIZATIONS TO THE TOTAL TOTAL TOTAL	(14) PHYSICAL FACILITIE	S	
Temperature Concentration Exposure	a. Plumbing: installed, maintained	f. Locker rooms	
Manual	(b) Garbage and refuse	g. Premises maintained	
(b) Mechanical 192	(5) Floors, walls, ceilings	h. Separation of living, laundry	
c. In-Place	(d) Lighting	i. Restroom facilities	
Sanitizer: Chloring Quaternary Ammonium Other	e. Ventilation		
1951 / WATER SEWACE PUUMBING SYSTEMS	15 OTHER OPERATIONS		
a. Safe water source c. Backflow, backsiphonage	a. Personnel: clean clothes, hair restraints		
b. Hot & cold water under pressure d. Sewage disposal	b. Linen properly stored		
OB HAMEWASHING AND TOILET FACILITIES	Recommended Regulatory Action(s)	Resolution(s) & Interventions	
a. Adequate number, location	☐1st Notification of Non-Compliance	☐1st Compliance Warning Letter	
b. Accessible	Additional Notification of	Additional Compliance	
Soap & drying devices available	Non-Compliance	Warning Letter	
0737 PERST ROMINOLENCE TO THE WORLD THE WORLD	□Notice of Civil Penalty	Voluntary Closure Release	
Evidence of insects or rodents	Final Order of Civil Penalty	Embargo Release	
b Pesticide application	Revocation/License Suspension	Compliance Agreement	
c. Animals prohibited	On-Site Regulatory Actions	On-Site Training	
08 POISOMOUS OR TOXIC TEMS	□Voluntary Closure	HACCP Study	
a) Properly stored	□Embargo Notice	Announced Inspection	
b. Properly labeled	■ Voluntary Condemnation	FDA Documented Inspection	
C.)Properly used	\□on-Site Follow-Up	and the second second	
ENVIRONMENTAL HEALTH SPECIALIST: Juny	UIS1 583.4	रङ्	
0 11110			
RECEIVED BY: Types (16/14)		CCHD / 0008	

COLORADO DE RTMENT OF PUBLIC HEALTH ANL

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INSPECTION REPORT

Page 2 of 4

ESTAE	BLISHMENT CITY	FIRM ID		DATE
GIAC	DMOS - THERLO			14 JUNE 200E
ITEM #	REMARKS	A	Corrected at Time of aspection	CORRECT BY (MM/DD/YY)
20*	DESCRUED NO HANDWASHING UNRING INSPECT	roul 1	205	-
2d*	BOKS NEW TO CHANGE GLOVES AFTER TOWEHING RI		105	
	PROJUCT TO COOKED AND FLANT TO CAT FOOD		<i>U</i> S	
	"WITH HALLS ON APROLIC AND CLOTHES.			
7e*	CMPLOYEE DRINKS MUST HAVE LIDS AND STR.	AWS C	15	
	AND RUFT AWAY FROM FORD ARCAS.			
20.4	EAPLIAND CONTACT WITH RUIDY TO CAT FOODS.	2	N5	
	GREEN CHIKE IN WACK IN FROM MESTERDAN HE	unda M	25	
	AT STOF - DISPARDED			
3e*	FILL 7 MIGHON ON CINC HOLDING AT SAFF - 3	SCUELL (105	
	WERL DISCARDED WITH BUIGH			
	MICKEN BRUGTS ON LINE HOLDING AT 53°F			0
	HAM AND TURKET SLICES HOLDING AT SOF			
	4) KAW MEAT HOLDING ON LINC AT 2/44			=
	THREE BLAND SALAD, MILK IN DRUSSING COOLE	R CI	aluly	13 JUNI 2008
	HOLDING AT 48°F	7		
	HACE + HACE IN SALAD COOLUR HOLDING AT ST	F		
	DISCARDED.			
624	FATER TOWELS IN EMPLOYEE RESTROOM NEED TO	BC D	υ5	8
	AVAILABLE			A
704	LUIDENCE OF RODULTS AND COCKEDACHES IN FACIC	174 20	15	
- Loud-	FLISTICIDES ARE NOT ALLOWED ON FRLMISTS - I		25	- 8
~ V	STORE CHEMICALS AWAY FROM FOOD FREE ARE		05	
	SAXITTEER BUCKETS WERL <200 ypm		25	
				12-11-11
	NMENTALTH SPECIALIST:	1 2	ECEIVE	111/1/1/1/
			1	

COLORADO DE RIMENT OF PUBLIC HEALTH AND AVIRONMENT

INSPECTION REPORT

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Items described below identify violations to be corrected as indicated by the regulatory authority. Failure to comply may result in further action by the regulatory authority.

ESTABLISHMENT CITY FIRM ID DATE GIACOMOS 16 UNIC200E ITEM REMARKS Corrected CORRECT BY At Time of (MM/DD/YY) Inspection 9a LABEL BULL GOODS +) FOOD ON FLOOR 96 USE ONLY SCOOPS WITH HANVIES IN WALKIN CHAN BUCK CAN FOOD OFENER STORE RAW MEATS IN WALK IN COOLER PROPERLY: CHICKEN (LOWEST) -> BUEF/PORK -> SCAFOOD -> VEGGICS. SALAD COOLER CAN ONLY BE USED TO HOLD SALAD, 10a PLATES, TOMATOUS, AND FELISH TRAYS. NO FOTENTIALLY MZTRDOUS FOODS. ACCURATE THERMOMETERS MUST BE IN CUERY JOLD HOLDING UNIT. PROVIDE CHEMICAL TEST STRIPS 12a CUTTIALS BUARDS, PREP. TABLES, MICROWAVES ALL MEED CLEANED. INTERIORS AND EXTERIORS OF KEACH INS NEED CLEANED. 126 JORAGE SHOLVES NEW OLLANED SANITIZER ON COOK LINE UTENSIC STORAGE BINS HELD CLEMNED OUT KLEWLARLY. DUMPSTER LID MUST BE CLOSED WHILE 2107 IN USE. WALLS AND FLOORS THROUGHOUT FACILITY LIEU CLEANED PL HACE MISSING CLICING TILES LIGHTS OVER COOK LINE NICED SHIKEDS ENVIRONMENTAL HEALTH SPECIALIST: RECEIVED BY: PCCHD / 00010

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INSPECTION REPORT

VIRONMENT

Page 4

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	LISHMENT CITY	FIRM ID		DATE
ALA	omois Phisos	1 IKW ID		10 JUNIC 2005
ITEM #	REMARKS		Corrected At Time of	CORRECT BY (MM/DD/YY)
	:91		Inspection	
	* POCK HOLDING UNITS ON CUOKLING	AR C		
	EAREN KERING TEMP. ON HOSINETERS			
	The survey of th			
	+ RUSSING COOLER PART NOT BE USLE	\		
	UNITIC SCRUCED AND CAN MAINTAIN TO	nıp		
	OF 41°F OR BELOW. ON JUNETUE	.11(1.		
	The state of the s			
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Colorado Department of Public Health

COLORADO

EPARTMENT OF PUBLIC HEALTH ANI 4300 CHERRY CREEK DRIVE SOUTH

DENVER, CO 80246-1530

PHONE (303) 692-3620

FAX (303) 753-6809

VIRONMENT

Page one of

License #

ESTABLISHMENT ACOMOS OWNER NAME POSTCH ENTERPRISES			
ADDRESS -	ZIP CODE 8/008		
COUNTY FIRM ID INSPECTOR ID MONTH	DATE TRAVEL TIME INSPECT TIME TYPE Regular		
	1567 Pro-Operational Complaint		
RETAIL FOOD ESTABLISI Items circled below identify violations to be corrected as indicated by the regulato	HMENT INSPECTION REPORT ry authority. Failure to comply may result in further action by the regulatory author		
Red - Critical Items: These items related directly to foodborne illness.	t and to comply may result in farther action by the regulatory addition		
IL KOOD SOURCE	(09) FOOD LABELING, FOOD PROTECTION		
a. Approved Source c. Cross-contamination d. HACCP plan	a. Original container, properly labeled b. Food protected from contamination		
PERSONNEL	10 EQUIPMENT DESIGN, CONSTRUCTION		
Employee Health/ Hygienic Practices a. Personnel w/infections restricted b. Wounds properly covered d. Hygienic Practices e. Smoking, eating, drinking Demonstration of Knowledge	a. Food-contact surfaces c. Dishwashing facilities b. Nonfood-contact surfaces		
C. Hands washed as needed f. Training needed	(11) TESTING DEVICES		
Temperature Control Procedures a. Rapidly cool foods to 41°F or less d. Required cooking temperature	a. Refrigeration units provided with accurate, conspicuous thermometer b Dishmachine provided with accurate thermometer & gauge cock c. Chemical test kits provided, accessible		
b. Rapidly reheat to 165° F or greater (e.) Cold hold at 41° F or less	(12) CLEANING OF EQUIPMENT AND UTENSILS		
C.) Hot hold at 135° F or greater Temperature Control Equipment f. Food thermometer (probe-type)	a Food-contact surfaces b. Nonfood-contact surfaces c. Dishwashing operations d. Wiping cloths		
g. Adequate equipment to maintain food temperatures	13 UTENSILS, SINGLE-SERVICE ARTICLES		
Temperature A Manual BAR 50 pm NOT SCT UP KITCHEN B Mechanical	a. Utensils provided, used, stored b. Single-service articles stored, dispensed, used c. No reuse of single-service articles		
c. In-Place	(14) PHYSICAL FACILITIES		
Sanitizer: Chlorine Quaternary Ammonium Other a. Safe water source b. Hot & cold water under pressure c. Backflow, backsiphonage d. Sewage disposal	a. Plumbing: installed, maintained b. Garbage and refuse c. Floors, walls, ceilings d. Lighting e. Ventilation f. Locker rooms g. Premises maintained Separation of living, laundry i. Restroom facilities		
Adams with leading and water Lacitating	15 OTHER OPERATIONS		
a. Adequate number, location b. Accessible c. Soap & drying devices available	a. Personnel: clean clothes, hair restraints, authorized b. Linen properly stored		
a. Properly stored b. Properly labeled c. Properly used ENVIRONMENT AL HEALTH SPECIALIST:	Recommended Regulatory Action(s) 1st Notification of Non-Compliance Additional Notification of Non-Compliance Additional Notification of Non-Compliance Additional Compliance Warning Letter Additional Compliance Warning Letter Voluntary Closure Release Embargo Release Embargo Release Compliance Agreement On-Site Regulatory Actions IIACCP Study Announced Inspection RECEIVED BY:		
my 5+15 583. 1338	Kyas MillPCCHD/00012		

COLORADO DE ARTMENT OF PUBLIC HEALTH AND INVIRONMENT INSPECTION REPORT

Page 2 of 4

	\wedge		FIRM ID		DATE
	17/14	comos Luesco	4		15 May 2007
din:	ITEM #	REMARKS		Corrected At Time of Inspection	CORRECT BY
	15*	SEVEN (7) LUNCH STRLOIMS WERE SPOILED	/N	005	
		CHEF'S TABLE. DISCARDED			
-	2c+	OBSERUCD NO HANDWASHING FROM TASK T	2	CUS	
1		TASK			
1	2c+	DRINKS IN KITCHCH MUST HAVE CIDS AND:	STRAWS	COS	
ŀ	0 V	AND KLPTAWAY FROM FOOD TREP. AREAS.			
- 1	29*	BARE HAND CONTACT WITH READY TO CAT F	2(100)	205	
	3c*	COOKED CHICKEN FROM LUNCH - 19°F DISC	ARDED	005	
-	3e*	RAW SAUSAGE MITTICS X2, FIVE (5) SPLI	T	Ĭ	
F		BREAST OF CHICKEN X5, SLICED FROVOLOXIE	AND (205	
F	11	IMERICAN CHEESE HOLDING AT 540-620F - DI	SCAPI		
		THREE BEAN ALAD, PLEU CHEESE CRUMBUS.	GNA		
	11-	TIBMENSAN CHECSE - 56°F - LISCARDED			
1	564	PROVIDE HOT WATER TO EMPLOYEE RESTRECT	n C	ZONN	19 NOV. 2007
L		IND CUSTOMER REST ROOMS		RING	•
5	ic*	FROVIDE TWO (2) INCH AIR GAP FROM BAR			19 XIOV. 2007
L	1	ISH MACHINE TO FLOOR DRAIN.			
		STORE WATER PLTCHERS AWAY FROM HANDSI	INK (105	
1		-VIDENCE OF ROIXNTS IN LAUNDRY ROOM			
ځ		HLMICALS STORED ON ICE MACHINE AND CHI	MED		
	- 1	BHCCUR			
	I Ma				
7	Pape	REFEOST ALL FROZEN FOODS PROFURLY			
		COVER GARLIC BREAD BLING STORED UNDER PREP			
E		MENTAL HEALTH SPECIALIST:			
		THE TIEALTH SPECIALIST:		RECEIVE PCCHD	
	7			COLID	7 000 10

COLORADO DE AR	TMENT OF PUBLIC HEALTH	ANONVIRONMENT

INSPECTION REPORT

Page 3 of 7

ESTA	BLISHMENT CITY	FIRM ID	DATE
ITEM #	REMARKS	Corrected	CORRECT BY
	CONT.	At Time of Inspection	(MM/DD/YY)
	DUSE SCOOPS WITH MANDLES IN BULK DRY GO	DS	
<u> </u>	FRUT UTCHSIC FLANDICS OUT OF FOOD FRODU	CT.	
	PRECE FOOD COUCRED IN WALK IN COOLER		
11	FOOD BUING STORED ON FRUEZER FLOOR		
lla	PROVIDE THER MOMETERS IN CHEF'S TABLES	5.	
110	FROVIDE CHEMICAL TEST STRIPS IN KITCHEN.		
12a	CLEAN INTERIOR AND EXTERIOR OF CHIEF'S TABLE	22	8
	PCICAN FREEZER ON COOK LINE		
	ALL COOKING APPLIANCES NEED CLEANING.		
	"CLEAN STANDING FRIDGE AND FRECZER ON		
	COOKLINE.		
	CLEAN WALK-IN SLER SHOWING AND FLO	OR5	
	CLEAN BULK CA		
	CLEAN ALL MICROWANTES		
	CLEAN FRONT KE BIN OF CALCIUM DEFOSITS	5.	
25	CLEAN UTENSIL STOKAGE BINS		1
2d	SANITIZING SOLUTION MUST BE SET UP IN F	001)	
	PRLP AREAS.		
- 1	REFER TO 55* - HOT WATER MUST BE AVAI	115/5	
	IN ALL RESTROOMS	CHISCE	
40	FLOORS WALL-TO-WALL IN KITCHEN NEED		
	CCEANING		
	WALLS BEHIND COOK LINE AND DISH AREA WALL	5	
	MEED CLEANING	2	
	(respectively)		
NVIRO	NIMENTAL HEALTH SPECIALIST:	RECEIVE	
		PCCHD /	

COLORADO DE ARTMENT OF PUBLIC HEALTH AND INV	VIRONMENT
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INSPECTION REPORT

Page of

ESTAB	BLISHMENT	CITY	FIRM ID		DATE
ITEM #	Cont.	REMARKS		Corrected At Time of Inspection	CORRECT BY (MM/DD/YY)
61	"CCILING	TILES NEED CLEANING OR KEP	CACCD		
14d.	KLILACE	EURNTOUT LIE, HTS ON COOK C	ME AND		
	PROVIDE	COVERS			
ž	ı	COVE BASE IN MEN'S RESTRO	S MA		
J		The state of the s			
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	Δ.				
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	1,01				
VIRO	- 1 1 1 1	ALTH SPECIALIST:	16	RECEIVED /	D BY:



Form RF001-1 revH InspectionReport 0506

CIVCS.

COLORADC — PARTMENT OF PUBLIC HEALTH AND — VIRONMENT 4300 CHERRY CREEK DRIVE SOUTH

DENVER, CO 80246-1530 PHONE (303) 692-3620 FAX (30

FAX (303) 753-6809

Page one of

1	
11	
7	

and Environment	License #						
ESTABLISHMENT CHACOMO'S	OWNER NAME POSTON ENTER+ RISES						
ADDRESS 910 Hwy 50 W	ZIP CODE 8/008						
COUNTY FIRM ID INSPECTOR ID MONTH	DATE TRAVEL TIME INSPECT TIME TYPE Regular						
06	5 4 0 7 Pre-Operational Complaint						
Items circled below identify violations to be corrected as indicated by the regulator	IMENT INSPECTION REPORT y authority. Failure to comply may result in further action by the regulatory author						
Red - Critical Items: These items related directly to foodborne illness.							
a. Approved Source c. Cross-contamination (b) Wholesome, free of spoilage d. HACCP plan	09 FOOD LABELING, FOOD PROTECTION Original container, properly labeled						
PERSONNEL	6 Food protected from contamination 10 EQUIPMENT DESIGN, CONSTRUCTION						
Employee Health/ Hygienic Practices a. Personnel w/infections restricted b. Wounds properly covered d Hygienic Practices e. Smoking, eating, drinking permonstration of Knowledge	Food-contact surfaces C Dishwashing facilities Nonfood-contact surfaces						
Hands washed as needed Training needed	11 TESTING DEVICES						
Temperature Control Procedures	Refrigeration units provided with accurate, conspicuous thermometer b Dishmachine provided with accurate thermometer & gauge cock c. Chemical test kits provided, accessible						
a. Rapidly cool foods to 41°F or less b. Rapidly reheat to 165° F or greater c. Hot hold at 135° F or greater	12 CLEANING OF EQUIPMENT AND UTENSILS						
Temperature Control Equipment f. Food thermometer (probe-type)	Food-contact surfaces Nonfood-contact surfaces Dishwashing operations Wiping cloths						
g. Adequate equipment to maintain food temperatures	13 UTENSILS, SINGLE-SERVICE ARTICLES						
Temperature Concentration Exposure a. Manual	Utensils provided, used, stored Single-service articles stored, dispensed, used c. No reuse of single-service articles						
6 Mechanical 1505 c. In-Place	14 PHYSICAL FACILITIES						
Sanitizer: Chlorine Quaternary Ammonium Other a. Safe water source	Plumbing: installed, maintained f. Locker rooms g. Premises maintained h. Separation of living, laundry i. Restroom facilities						
(a.) Adequate number, location	15 OTHER OPERATIONS						
b. Accessible C. Soap & drying devices available	a. Personnel: clean clothes, hair restraints, authorized b. Linen properly stored						
Evidence of insects or rodents Pesticide application Animals prohibited	Recommended Regulatory Action(s) □ 1 st Notification of Non-Compliance □ Additional Notification of Non-Compliance □ Compliance □ Notice of Civil Penalty □ Final Order of Civil Penalty □ Embargo Release						
a. Properly stored b. Properly labeled c. Properly used	□ Revocation/License Suspension □ Compliance Agreement On-site Regulatory Actions □ On-Site Training □ Voluntary Closure □ HACCP Study □ Embargo Notice □ Announced Inspection □ Voluntary Condemnation □ FDA Documented Inspection						
ENVIRONMENTAL HEALTH SPECIALIST: 583. 1338	PCCHD / 00016						

Ves No On-site Follow IIn-



COLORADO DEPARTMENT OF PUBLIC HEALTH AND ENVIRONMENT

	VOLUN	TARY CONDE	MNATION AGRE	EMENT		
I (WE)	Liacom	08		DATE 4	0-4-07	
ADDRESS	910 Hwy 51) West	Puche	o CD	81008	3
DO HEREBY vo which I (we) ar	oluntarily agree to the c m (are) the legal owner	ondemnation a	nd disposition of			
a cups I cup I'm cup 3 to chick 3 to chick 5 famo 6 stored at Said material b	guac Nasted Chili Cutlet S Le N	3 oz 3 piece 3/4 (and 1/3 cup 1/3 cup 1/2 cup 1/2 clos 7 tubs 1 ap no F-790 consideration of the second of the sec	t. seq. or §25-1-1 d Environment, S	lams ! heese eam ch 3/1	Albs Roma by Beets 3th 3 bean alse I bag blea h line pref 4 salad co Walk-ir WE) hereby	sauce ino sulac cheese coole
Jan Ble	bage-	AI	DORESS / ' /	langer 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		
DATE (-4-07	, w	TNESS LUSAD	(I DOU	W, EHSIL	683- -U22

ENVIRONMENTAL HEALTH SPECIALIST NAME

PCCHD / 00017

CITY-COUNTY PUBBLE PUBB

151 CENTRAL MAIN STREET PUEBLO, COLORADO 81003-4297

(719) 583-4300

BOARD OF HEALTH
John A. Panepinto, President
Jarvis D. Ryals, M.D., Vice President
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DIRECTOR
Christine Nevin-Woods, D.O., M.P.H.

Environmental Health Division • 205 North Santa Fe Avenue • (719) 583-4323

Regular Inspection Report ~ Page 2 of 4 Giacomo's ~ Inspection 04 June 2007

- 1) 1b a. Dish of Red Onion sitting on top of lettuce and tomato on line.
 - b. Molded limes in walk-in cooler.
 - c. Dented can of pickle spears on can holder.
- 2) 2c Proper hand washing techniques exhibited by staff.
 - 2d Need hand washing sign at vegetable prep sink.
 - 2e a. Un-lidded drink on cook line.
 - b. Cigarette butt in trash can in employee restroom area.
 - f. Staff requires food safety; highly recommend staff attend Food Safety and You class June 14th at 10:00am.
- 3) 3a Improper cooling techniques, rapidly cool product to 41 F.
 - 3e a. Baked Potatoes in walk-in were 50 F.
 - b. Several assorted salad dressings were 50 F.
- 4) 5c a. Steam table drain hose must be air gapped from floor drain basin.
 - b. Dishwasher drain must be air gapped from floor drain basin.
- 5) 6a a. Hand sink must be installed at far end of kitchen area, easily accessible.
 - b. Hand sink needs to be replaced in employee restroom area.
 - 6c a. No soap available at wait station hand sink.
 - b. Hand sink by dish area needs to have soap dispenser easily accessible and area needs to be kept clean.
- 6) 7a Evidence of mouse droppings were found in several areas in the establishment. Laundry room area, dish area, and back storage locker.

- 7) 8a Several different chemicals were stored on top of ice machine, near three compartment sink in dish area, above sink in wait station area, and equipment oil stored with food products. Must properly store chemical away from these areas.
 - 8b Several different chemical bottles were unlabeled. All chemicals must be labeled and in original containers.
- 8) 9a Containers must be labeled as to contents inside. Flour labeled as salad.

9b a. Ice scoop handle laying inside ice machine.

- b. Bowl inside flour container must be replaced with a handled scoop.
- c. Proper food storage techniques must be followed. Raw chicken was stored above crab legs.
- d. Garlic bread stored on racks must have parchment paper on top of product as well as underneath (on racks in back).
- e. All citrus fruit must be washed before being cut. Observed the cook drop a lime on the floor, picked it up, and proceeded to cut the fruit without washing.
- f. Cover pasta sauce once properly cooled to prevent contamination.
- 9) 10a a. Both ice machines need to have duct tape removed from lids and cleaned thoroughly.
 - b. Gasket in salad cooler is in disarray; replace gasket seal.
 - 10b Hand sink near dish area needs to be repaired.
 - 10c Wood is unfinished above three compartment sink in dish area.
- 10) 11a Freezer and both refrigeration units on line must have conspicuous thermometers inside to maintain 41 F.
- 11) 12a a. Clean both microwaves on the fry/pasta side of the cook line.
 - b. Clean the fryers. A lot of food debris collecting on the rim, and the knobs were covered in batter.
 - c. Clean all refrigeration units in the kitchen: salad cooler, meat hold, freezer, and fry/pasta side cooler.
 - d. Can opener must be kept clean after use.
 - 12b Clean utensil bin above rear ice machine.
 - Sanitizer buckets must be used on cook line, wait station, and in bar. Bar sanitizer bucket had no sanitizing solution when tested.
- 12) 13b To-go items must be kept at least six inches off the floor.
- 13) 14a Toilet in employee restroom area must be repaired before use.
 - a. Repair ceiling tiles above cook line
 b. Floor behind salad plate cooler must be cleaned and kept free of debris.

- c. Clean the entire kitchen floor and behind all kitchen appliances.
- d. Cove base must be installed along back wall behind mixer.
- e. Walk-in floor must be repaired; cracked and fissured surface.
- f. Clean all storage areas; by freezer, off of coat check, and employee restroom.
- 14d Replace bulb under hood that is melting; all bulbs need to be shielded.

* Follow up 15 June 2007.

- All required cleaning was performed.
 Pest problem was slowing down.
- · Walk-in ecoler floor was repaired.
- · All coolers were cleaned and had thermometers.
- · Employee restroom area was there cleaned and toilet and handsink were repaired/replaced
- · Proper odd storage practices.
- · Proper rapid cooling procedures followed.
- · All chemicals stored: labeled proper by
- · Wood around dish area was painted
- · Handsink near dish area was repaired.
- · All PVC/Copper pipes were properly air gapped.

* Bring handwashing sign for Employee restroom *

COLORAD

EPARTMENT OF PUBLIC HEALTH AN **NVIRONMENT** 4300 CHERRY CREEK DRIVE SOUTH

DENVER, CO 80246-1530 PHONE (303) 692-3620

FAX (303) 753-6809

Page one of

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COLORAD EPARTMENT OF PUBLIC HEALTH D ENVIRONMENT ______INSPECTION REPORT

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	LISHMENT CITY	FIRM ID		DATE
(3)	accinis Pueblo			1:11.16
ITEM #	REMARKS	ē.	Corrected At Time of Inspection	CORRECT BY (MM/DD/YY)
3e	The server solad rough in and dre	ssinc		
\C	reuch in were Cold holding abou	ve 47-67		
1011	well hope senation units should ed	d hofd		
- 1.1	at 11 For below.			Tuday.
Ma	The refugeration units along the	collin		Ü
6	The state of the s	nomo les		11/16/16
14c	Clean the floor thoroughly under	the co	Klin	
	and he floor in the walk in cook	en is d	etonie.	actions
O.	To a couple places and collecting	lood	do bi	
	Cepair on replace the bloom	ell in	Coole	12/07
9/4	La Privide a clean rach	* 8.4		
	cover to protect the delice brea	& Iron		
	been a contaminated of	0		
106	Cloan the bottom of several rel	Ligerat	Ton it	into Todas
4	base fel as well a plant			Ö
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COLORADO DE RTMENT OF PUBLIC HEALTH AND EN ONMENT 4300 CHERRY CREEK DRIVE SOUTH DENVER, CO 80246-1530

PHONE (303) 692-3620

FAX (303) 753-6809

Page one of _____

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ADDRESS A	500 Hwy 500		<u>, </u>		1,07.0	777	1 44	ZIP (SODE 7
COUNTY	FIRM ID	INSPECTOR ID		DATE	•	TRAVEL TIME	INSPECT		TYPE
			MONTH	DAY	YEAR				Regular Follow-up
			03	10	06		10	0	Pre-Operational Complaint
teme circled below is	dantifications to L.	RETAIL FOO	D ESTABLIS	HMENT I	NSPECTION	REPORT			
Red - Critical It	tems: These items re	corrected as indicated	by the regulate	ory authori	y. Failure to c	comply may result	in further a	tion by t	the regulatory authori
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a. Approved Sour		c. Cross-contamina	ation			properly labeled	DIROIE	CHO	
b. Wholesome, fre	c of spoilage	d. HACCP plan				n contamination			
PEAN PERSON	WATER A LICEN	1504-44-3		10 1	EQUIPMEN	NT DESIGN, C	CONSTRU	CTIO	V
a. Personnel w/inf	Hygienic Practices ections restricted	 d. Hygienic Practic e. Smoking, eating 			-contact surfac		. Dishwash	ing facil	ities
b. Wounds proper	ly covered	Demonstration of	Knowledge		ood-contact su				
c. Hands washed a	as needed	f. Training needed			ESTING D				
TOTAL PROPERTY.		AMENDY.	parend1	a. Refri	geration units	provided with acc ded with accurate	urate, conspi	cuous th	ermometer
Temperature Cont a. Rapidly cool for	trol Procedures ods to 41°F or less	d. Required cookin	o temperatura	c. Chen	nical test kits p	provided, accessible	e le	er Rang	J GAGE
b. Rapidly reheat to	to 165° F or greater	c. Cold hold at 41°	F or less	12 CLEANING OF EQUIPMENT AND UTENSILS					
 c. Hot hold at 135° Temperature Cont 				-	-contact surfac		. Dishwash		- Inches
f. Food thermome	ter (probe-type)	1		b. Nonfood-contact surfaces d. Wiping cloths					
g. Adequate equip	ment to maintain food	temperatures		13 UTENSILS, SINGLE-SERVICE ARTICLES					
M SANITE	ATTON				sils provided,			97	
a. Manual	mperature C	oncentration	Exposure			cles stored, disper -service articles	used, used		- 1
b. Mechanical	_					FACILITIES			
c. In-Place					25.				
Sanitizer: Chlor	rine Quaternary A	mmonium Other			bing: installed age and refuse		Locker ro		- I
S-S-		RETURE S AST DIVE		c. Floor	s, walls, ceilin		Separation	of livin	g, laundry
a. Safe water sourceb. Hot & cold water		 c. Backflow, backs d. Sewage disposal 		d. Lighting i. Restroom facilities e. Ventilation					
de Constant		a. sewage disposal		-					
a. Adequate numbe	er location		89 · · · · · · · · ·	15 C	THER OP	ERATIONS			
b. Accessible				a. Perso	nnel: clean clo	othes, hair restrain	ts, authorize	đ	
c. Soap & drying d	cvices available				properly store				
F- PESTICO	NITROL		3.0			atory Action(s)			nterventions
a. Evidence of inse					tification of N ional Notificat	on-Compliance	l	-	Warning Letter
 b. Pesticide applica c. Animals prohibit 					ionai Nouricat liance	ion of Non-	Additi Warnin	onal Con 1g Letter	
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		*			ation/License	-		_	reement
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p. Properly used					go Notice		Annot	-	1
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	be cleaned	like behind the He	ans lottle		
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COLORADO ÉPARTMENT OF PUBLIC HEALTH AND ÉVIRONMENT 4300 CHERRY CREEK DRIVE SOUTH DENVER, CO 80246-1530

PHONE (303) 692-3620

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Page one of 2

and announced					Licer	ıse #	
ESTABLISHMENT			OWN	ER NAME	Real	91	
ADDRESS	(4)				XV Ton	(Major	CODE DIGES
	NSPECTOR ID	I	DATE		TRAVEL TIME	INSPECT TIME	TYPE
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		090	100	5 5		100	Pre-Operational
	RETAIL FOO	D ESTABLISHI	MENT IN	SPECTION	REPORT		Complaint
tems circled below identify violations to be correct			authority.	Failure to co	omply may result	in further action by	the regulatory author
Red - Critical Items: These items related	directly to food		09 FC	OD LABI	ELING FOOI	PROTECTIO	N
	Cross-contamina	ation	. Origina	l container,	properly labeled	TROTECTIO	
b. Wholesome, free of spoilage d.	HACCP plan		N V		contamination		
Employee Health/ Hygienic Practices d.	Hygienic Practic		7 1 1 1			ONSTRUCTIO	
a. Personnel w/infections restricted e.	Smoking, eating,	drinking 🐇 📄		ontact surface d-contact sur		. Dishwashing faci	lities
	monstration of l Fraining needed		1 TE	STING D	EVICES		
IS TOOK TIME PHYSIC CON	King .		.) Refrige	ration units p	rovided with acci	ırate, conspicuous t	hermometer
Temperature Control Procedures					ed with accurate to ovided, accessible	hermometer & gaug	ge cock
	Required cookin Cold hold at 41°	g temperature -				ENT AND UTE	NSILS
c. Hot hold at 135° F or greater Temperature Control Equipment				ontact surface		Dishwashing oper	
f. Food thermometer (probe-type)		l t		d-contact sur		Wiping cloths	
g. Adequate equipment to maintain food temper	ratures	1				VICE ARTICL	ES
Temperature Concent	tration I	Exposure a		ls provided, i service artic	ised, stored les stored, dispen:	sed. used	
a. Manual	uation i	cxposure	. No reu	se of single-	service articles		
b. Mechanical c. In-Place		[1	4 PH	YSICAL I	FACILITIES		
Sanitizer: Chlorine Quaternary Ammon	ium Other			g: installed,		Locker rooms	
is . Water serage didowns	HAYSTEMS	6	Floors, v	and refuse valls, ceiling	g. s h.		
	Backflow, backsi Sewage disposal		Lighting Ventilati		i.	Restroom facilitie	s
C P A DW (strove a a strove	Sounds and boom		Darl.				
a. Adequate number, location	TACTULE.	1	5 OT	HER OPE	RATIONS		
b. Accessible c. Soap & drying devices available					hes, hair restraint	s, authorized	
200p to taying actives available	The Vent	THE RESERVE THE PERSON		operly stored	tory Action(s)	Resolution(s) &	Intomontions
L. Evidence of insects or rodents	do Dame No.				n-Compliance	1 st Compliance	
p. Pesticide application		[_	al Notification	on of Non-	☐ Additional Co	mpliance
. Animals prohibited			Complia Notice of	nce f Çivil Penal	hv	Warning Lette ☐ Voluntary Clo	
# POISONOUS OR TOUTO IT EX	81		Final Or	der of Civil I	enalty	☐ Embargo Rele	ase
Provide the second				on/License S	- 1	☐ Compliance A☐ On-Site Traini	- 1
Properly stored Properly labeled		10	On-sit Voluntar	e Regulator y Closure	у Асноц\$	HACCP Study	-
. Properly used			Embargo		_	Announced In	
				y Condemna	tion	☐ FDA Docume	nted Inspection
INVIRONMENTAL HEALTH SPECIALIS	ST:	HS# R	ECEIVED	BY:	S 8		
Lanne Kabeni	Jan 58	2-41761	1		Q (1	ander	
		2 12 11 1			100	2003030	

COLORADO D. ARTMENT OF PUBLIC HEALTH AND ENVIRONMENT

INSPECTION REPORT

Page _ of _

1 0	BLISHMENT	CITY	FIRM ID		DATE,
	liacomos	Pueblo			9/6/15
ITEM #		REMARKS	8	Corrected At Time of Inspection	CORRECT BY (MM/DD/YY)
30	There is a	small TRUE refrigera	tion and		
26	Containing				
peat	that is hold	11 . ~ . ~ (1)	otenfially	/	XXX)
PP	hazardous	for from this cenit will	+ is holder	19	Today
'	ad 41'+ on 1	below. Uso the unit confo	sing plat	Es .	J
	and butter	1	* F.V Remou	e	
	1 - 0 1	hazordous food until hole	ling at 4	17	Today
X Ua	There is a	deli		,	<i></i>
2 nat		The second of the second of		taining	Î .
1		in another reprigeration us	0	anit	ind
1/a		several refrigeration un	nt until	- then	· integ
N		ure a conspicuous then			
101	Provide a	n accurate conspicuous	thermon	o tes	
	in all ref	rigeration units.			9/2/5
140	The tile of	con along the cookline so	leteriorate	a c	
0 × 0 ×	r ·	as and also the floor in	the wal	K-in	
1	jutier is de		lone +h	2	1
XXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX	floor in the	use areas on it is easily c	Councebl	k ciga	in 2/16
(Pa)					
					}
-					
ENVIRO	NMENTAL HEALTH	Carlot and a second		RECEIVE	BY:
0	THE STATE OF THE S	trinson 583.4344		CCHD /	00026



COLORAL DEPARTMENT OF PUBLIC HEALTH A. ENVIRONMENT 4300 CHERRY CREEK DRIVE SOUTH

DENVER, CO 80246-1530 PHONE (303) 692-3620 FAX (30

FAX (303) 753-6809

Page one of ______

and Environment					Licen	ıse #				
ESTABLISHMENT (SIGNAL OF SIGNAL OF S		ow	NER NAMI	3 _ 1		I				
ADDRESS 910 Hay 50W			D	0.510	IN LN	terpris	CS T ZIP	CODE 8/608		
		DATE		1	-	т —		Green,		
COUNTY FIRM ID INSPECTOR ID	MONTH	DAY	YEAR	TRA	VEL TIME	INSPECT	TIME	Regular Follow-up		
	10	20	04					Pre-Operational Complaint		
RETAIL FO	OD ESTABLIS	HMENT I	NSPECTION	N REP	ORT					
ems circled below identify violations to be corrected as indicate Red - Critical Items: These items related directly to fo	odborne illness	ry authorit	y. Failure to	comply	may result	in further ac	tion by t	the regulatory author		
II FOOD SOURCE	odborne mness		OOD LAI	BELIN	G. FOOI	PROTE	CTION	V		
a. Approved Source c. Cross-contami	nation	a) Origi	nal container,	proper	ly labeled	, IKOID	01101			
b. Wholesome, free of spoilage d. HACCP plan			protected fro			0110000				
Employee Health/ Hygienic Practices d. Hygienic Pract	ices	_	QUIPME							
a. Personnel w/infections restricted e. Smoking, eatin b. Wounds properly covered Demonstration of	g, drinking f Knowledge	6. Nonfo	contact surfa	urfaces		Dishwash	ing facil	ities		
c. Hands washed as needed f. Training needed	1		ESTING I							
Temperature Control Procedures		b. Dishn	geration units nachine provi	ded wit	th accurate th	hermometer	cuous th & gauge	ermometer e cock		
a. Rapidly cool foods to 41°F or less b. Rapidly reheat to 165° F or greater c. Cold hold at 41°F.	ing temperature		ical test kits							
. Hot hold at 135° F or greater	r or less	12 CLEANING OF EQUIPMENT AND UTENSILS								
Temperature Control Equipment Temperature Control Equipment Temperature (probe-type)		a. Food-contact surfaces c. Dishwashing operations b. Nonfood-contact surfaces d. Wiping cloths								
. Adequate equipment to maintain food temperatures		13 UTENSILS, SINGLE-SERVICE ARTICLES								
H SANTIRATION		a. Uten	sils provided,	used, s	stored					
Temperature Concentration Manual	Exposure	b. Single	e-service articuse of single	cles sto	ored, dispens e articles	ed, used	3			
) Mechanical			HYSICAL							
Sanitizer: Chlorine Quaternary Ammonium Othe		a. Plumb	ing: installed	l maint	ained f	Locker roo	me			
WATER NEWACIE BUMBING ALSEEN		b. Garbag	ge and refuse		g.	Premises n	aintaine			
. Safe water source c. Backflow, back	siphonage	© Floors, d. Lightin	, walls, ceilin ng	gs	h. i.	Separation Restroom f				
. Hot & cold water under pressure d. Sewage disposa	.1	e. Ventila								
Adequate number, location	psi / Sin.	15 O'	THER OP	ERAT	IONS					
Accessible Soap & drying devices available			nel: clean cle		air restraints	s, authorized				
Soap & mynig devices available	Miss Market States		properly store							
Print Comments			ended Regul ification of N					nterventions Warning Letter		
Evidence of insects or rodents Pesticide application			onal Notificat			☐ Additio				
Animals prohibited		_ Compl				Warnin	-			
POISONDES OR TOXICOTEMS	With the		of Civil Pena	•			-	ire Release		
			order of Civil tion/License			☐ Embarg ☐ Complia				
Properly stored			ite Regulato	•		On-Site				
Properly labeled			ary Closure	. j Atu	0119	HACC		9		
Properly used		☐ Embarg	-				nced Ins	pection		
		_	ry Condemn	ation				ted Inspection		
NVIRONMENTAL HEALTH SPECIALIST: EHST	+	RECEIVE	DBY: ~							
	+			12.	eri S	,				
Commie Roberton, 583-4	344		Mu		12-	-				

COLORADO PARTMENT OF PUBLIC HEALTH D ENVIRONMENT INSPECTION REPORT

Page 2 of 2

	a comos		Pueblo		FIRM ID		10/20/04
ITEM #	125/65	3.	REMARKS			Corrected At Time of Inspection	CORRECT BY (MM/DD/YY)
300	The upper p	act of a	the sald coole	r was at	52° F.		
	<u> </u>		ially hazordais			° r	
	until it is				3 9		Today
46			ine did not have			<u> </u>	<i>y</i>
4	Southzer. D	a not use	. this dishinachin	e until The	Sanitizer		
	15 fixed.			116			Today
6c)			handsisk. Pravide				Today
APA	Control Control		d mouse under	-		mouse	Today
			1125 Containing a				V
			sel all food ingre				Today
			ead were stack			181.	· · · · · · · · · · · · · · · · · · ·
M 1		aer in be	tween to keep t	rom conta	minating		
1	read.		<u> </u>		~		Teday.
pear	Mere are) domestic	refrigeration in	ow in the k	itchen Gan	derive of	
100		tentially 1	na Jardous foods.	Remove th	ese unit	2	Washin
	mmediately.			/ 10	The state of the s		10/25/04
K/62/	Λ		area is accumu		414.40		
1/20		A .	s accumulating			()	1 1
			n is accumulate The floor newal	()	1		10/22/04
	4		walk-in cooler		eferiorati	Ng.	11
	mapial c The	V Toor	Walk 11 (borte	· · · · · · · · · · · · · · · · · · ·	,		1103

	ν.		· · · · · · · · · · · · · · · · · · ·	***************************************			
		ű.	A) 110 - 120				
ENVIRON	mental HEALT	TH SPECIAL	IST: EHSTE 583-4344		us	RECEIVE	DBY:



COLORAD. JEPARTMENT OF PUBLIC HEALTH AN. ENVIRONMENT 4300 CHERRY CREEK DRIVE SOUTH

DENVER, CO 80246-1530 PHONE (303) 692-3620 FAX (30

FAX (303) 753-6809

Page one of ______

DOTABLICUM	- A									Lice	ense #
ESTABLISHME	INT BUILTY (51)	acomo 5		OW	NER N			Dri	1995		
ADDRESS (910 Huy	50 W.			Wil.	4.	- Lucy	y.	A.J.	ZIP	CODE 8/008
COUNTY	FIRM ID	INSPECTOR ID		DATE			TRAVEL T	TIME	INSPECT	T TIME	TYPE
			YR	мо	D/	AY		A4****			01 Regular 02 Follow-up
			04	13	1	8					03 Complaint 04 Announced
	No. 10 and 10 an	RETAIL FOO	DD ESTABLISH	IMENT I	NSPEC	CITON	N REPORT				
tems circled below	videntify violations to be co	corrected as indicated	d by the regulatory	y authorit	y. Failu	ure to	comply may r	result i	in further ac	tion by	the regulatory author
Red – Critical In	tems: These items related	d directly to foodbo	ame illness.					-			
PENSOUS.	O DESCRIPTION OF THE	COLOR PROPERTY		09	FO-	(DD	LABELING	G, FC	OOD PRO)TECT	MON
a. Approved Soub. Wholesome, fc. Cross-contam	free of spoilage	d. HACCP plan		a. Or b. Fo	riginal ood pre	conta	ainer, properly od from contar	y labe minati	led ion		
Par Pilliston	OVEL			10	EC	ALLE.	MENT DES	CICI	CONST	TOTIC	TION
	th/ Hygienic Practices	d. Hygienic Pract	rtices				surfaces	310.	, 001.01	NUC.	HON
a. Personnel w/in	infections restricted	e. Smoking, eatin	ng, drinking	b. No	lonfood-	d-conta	act surfaces				
b. Wounds propec. Hands washed	erly covered ad as needed	Demonstration of f. Training neede		c. Di	ishwash	hing f	facilities				
A111, 410, 110, 110			~	11	TE	TTP	NG DEVICE	TS			
itaniah diripatan kaliba. Tanggaran									h accurate.		cuous thermometer
Temperature Co	ontrol Procedures		12 12 MOR	b. Di	ishmacl	chine p	provided with	h accur	irate thermo	ometer (& gauge cock
a. Rapidly cool f	foods to 41°F or less	d. Required cooki	cing temperature	c. Cl	1emica	l test i	kits provided,	, acce	ssible		
b. Rapidly reheat	at to 165° F or greater	e. Cold hold at 4		12	CL	EAN	ING OF E	QUII	PMENT /	AND U	TENSILS
	40° F or greater ontrol Equipment				ood-con	ntact si	surfaces		c. Dis	shwashii	ing operations
f. Food thermom	meter (probe-type)			b. No	onfood-	-conts	act surfaces		d. Wi	iping clo	oths
g. Adequate equi	tipment to maintain food	temperatures		13	UT	ENSI	ILS, SINGI	LE-S	ERVICE	ARTI	CLES
No SANTATIVE	ATTOM RENEED						ded, used, stor				
T	emperature Con	ncentration	Exposure				articles stored ngle-service at			æd	
a. Manual			DAPOUL V	14		-		-1110000	Diameter Control		
b. Mechanical —c. In-Place —							CAL FACIL			رواء وامر	
728 V12"	orine Quaternary A	Ammonium Othe	er	b. Ga	arbage a	and re		iinea		entilation ocker room	_
	Action 1	可但随着随着		c. Flo	0018, W	valls, c	ceilings		h. Pre	emises m	naintained
S. WATER.					ghting estroom		ities		i. Sep	varation	of living, laundry
a. Safe water sour b. Hot & cold wat	urce ater under pressure	c. Backflow, back d. Sewage dispos		15			OPERATI	IONS	s		
D. 110: 00 00:00	ter miner bressers	d. Sewage dispos	al				an clothes, ha	air res	traints, aut	horized	
The state of the s	TELETING YOUNGER	HE BY ENGINE			nen proj						
a. Adequate numi b. Accessible	ber, location										45 20100 1000
	devices available			NOTES	j:						
SECTION AND AREA			THE STATE OF THE S	1							
a. Evidence of ins	sects or rodents	A-ila mahi'		1							¥
 b. Pesticide application 		c. Animals prohib	bited	l .							5
W. Coldon											
a. Properly stored	all in the second with the	c. Properly used	THE WAY TO SEE	ĺ							
b. Properly labeled	ed						/				
/	AL HEALTH SPECIALI	time 1	SIL	RECEIV	VED B	Y:	Kar	6	No.		
Couni	e Kohing		3-42411	i		1	LIN	60	1.100	5	

COLORADO DEPARTMENT OF PUBLIC HEALTH AND ENVIRONMENT

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Page_Z of_Z

Technical Violation - No current correction Technical Violation - No current correction required for no vent had over the steam tottle. N/A	ESTABLISHMENT	Giacomo's Pueblo FIRMID	DATE 3/18/04
Technical Violation- No current correction required for me vent hand over the stam forther. Technical Violation- No current correction required for me vent hand over the stam fottle. N/A	ITEM#		CORRECTBY
Michael Violation - No current correction required for no vent head over the stan fortile. N/A Technical Violation - No current correction required for no vent head over the stan fortile. N/A	10ay 7	There is I domestic refrigeration units in the	
rotentially hazandous foods like condinents. Itely the Could good find a thermometer in a couple of the refugeration units in the kitchen. Provide an accurate, conspicuous thermometer in all refugeration units. Technical Violation - Mocurrent correction required for no vent had over the stam fettile. N/A ANTRONMENTALITIES RECEIVED BY:	- 95 "		
Technical Violation - No current correction required for no vent had over the steam fortile. N/A		100000000000000000000000000000000000000	3/22/04
Technical Violation - No current correction required for no vent hand over the steam kettle. N/A PATRONMENTAL HEALTH SPECIALISTS / EHSTE RECEIVED BY:	Ha	Could not find athermometer in a couple of	
Technical Violation - No current correction required for no vent hand over the steam kettle. N/A PATRONMENTAL HEALTH SPECIALISTS / EHSTE RECEIVED BY:	4	the refugeration units in the kitchen. Provide an	
Technical Violation- Mocurrent correction required for no vent hood over the steam kettle. N/4			5
ENVIRONMENTAL HEALTH SPECIALIST: EHSH RECEIVEDBY:		unito.	3/22/04
ENVIRONMENTAL HEALTH SPECIALIST: EHSH RECEIVEDBY:)		===
ENVIRONMENTAL HEALTH SPECIALIST: EHSH RECEIVEDBY:	1	A CONTRACTOR OF THE CONTRACTOR	
ENVIRONMENTAL HEALTH SPECIALIST: EHSH RECEIVEDBY:	1/1,3		
ENVIRONMENTAL HEALTH SPECIALIST: EHSH RECEIVEDBY:	Distos		
ENVIRONMENTAL HEALTH SPECIALIST: EHSH RECEIVEDBY:	- Ves		
ENVIRONMENTAL HEALTH SPECIALIST: EHSH RECEIVEDBY:	0 10		
ENVIRONMENTAL HEALTH SPECIALIST: EHSH RECEIVEDBY:	1/2-		
ENVIRONMENTAL HEALTH SPECIALIST: RECEIVEDBY:			
ENVIRONMENTAL HEALTH SPECIALIST: RECEIVEDBY:			
ENVIRONMENTAL HEALTH SPECIALIST: RECEIVEDBY:	-		
ENVIRONMENTAL HEALTH SPECIALIST: RECEIVEDBY:			
ENVIRONMENTAL HEALTH SPECIALIST: EHSH RECEIVEDBY:	16	X	
ENVIRONMENTAL HEALTH SPECIALIST: EHSH RECEIVEDBY:	1	Technical Violation - No current correction	
ENVIRONMENTAL HEALTH SPECIALIST: RECEIVEDBY:		reasingly for my vent hood over the steam kettle	NA
INVIRONMENTAL HEALTH SPECIALIST / EHSTT RECEIVEDBY:			
INVIRONMENTAL HEALTH SPECIALIST / EHSTT RECEIVEDBY:			
INVIRONMENTAL HEALTH SPECIALIST / EHSTT RECEIVEDBY:			
Johnie Robin 500 583-4344	/ *		