

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)
Chef's tables, walk-in	38-52°F	Hot holding units	135°F

Food Temperatures

Description	Temperature (Fahrenheit)	Description	Temperature (Fahrenheit)
Chicken breasts, lunch meat, steaks	41 and 50-52°F	Meatballs, sausage	135°F

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 Violations

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 41°F or less

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

03e - Cold hold at 41°F 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
Giacomo's
EHS
Bryan Montoya

Facility Type
2
Inspection date
02-Jun-2009

Year Round Facility
Yes
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 & gauge 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
0	13	0

Observed Violations

- 2-401 - Cleaning Procedure
Observation (CORRECTED DURING INSPECTION): Improper handwashing procedure. Rinsing hands off with water and not using soap.
Correction:
- 2-501 - Hygienic Practices
Observation (CORRECTED DURING INSPECTION): Poor personal cleanliness and/or hygienic practices. Observed numerous employees touching face, mouth, aprons, and clothes without washing hands.
Correction:
- 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 on top of ice.
Correction:
- 4-405 - Food-Contact Surfaces of Equipment and Utensils
Observation: Unclean food-contact surfaces. Storage 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:

2-405 - Fingernail Care

Observation (CORRECTED DURING INSPECTION): Fingernails: unclean or unmaintained: employee with nail polish or artificial nails not wearing gloves.

Correction:

3-301 - Preventing Contamination from Hands

Observation (CORRECTED DURING INSPECTION): Foods not prepared with minimal hand contact. Observed cook using bare hands to assemble cooked food, handling vegetables for sandwiches without using gloves

Correction:

4-401 - Thermometers

Observation: Refrigeration and hot-holding thermometers not provided/conspicuously located.

Correction:

6-401 - Cleaning Physical facilities

Observation: Floors, walls, ceilings unclean. A lot of food debris accumulating in the corners of the kitchen, hall way leading into kitchen behind menu rack. Ceiling is in the process of being cleaned.

Correction:

Section Details

Equipment Temperatures

Description	Temperature (Fahrenheit)
<input checked="" type="checkbox"/> Chef's table, walk-in cooler, salad cooler	37-41°F
<input checked="" type="checkbox"/> Hot holding unit	145°F

Food Temperatures

Description	Temperature (Fahrenheit)
<input checked="" type="checkbox"/> Beef roast, meatballs, sausage, baked potato	38°F
<input checked="" type="checkbox"/> Meatballs, soup, steak tips, sausage patties	145-160°F

Recommendations/Resolutions/Interventions**Recommended Regulatory Action(s)**

- ☐ 1st Notification of Non-Compliance
- ☐ Additional Notification of Non-Compliance
- ☐ Notice of Civil Penalty
- ☐ Final Order of Civil Penalty
- ☐ Revocation/License Suspension

On-site Regulatory Actions

- ☐ Voluntary Closure
- ☐ Embargo Notice
- ☐ Voluntary Condemnation

Resolution(s) & Interventions

- ☐ 1st Compliance Warning Letter
- ☐ Additional Compliance Warning Letter
- ☐ Voluntary Closure Release
- ☐ Embargo Release
- ☐ Compliance Agreement
- ☐ On-Site Training
- ☐ HACCP Study
- ☐ Announced Inspection
- ☐ FDA Documented Inspection

Time Tracking

Time Entries

Time Entries in Hours

Total Hours

Inspection Scheduling

Follow-up Inspection Required

No ☒

Enforcement

Actions taken

Food Safety / Seating

Person In Charge:

patty mcdonnell ☐ Certified Manager

Observed Seating Capacity:

58

Comments

Greatly improved from previous inspection. Good job.

Facility Name Giacomo's	Owner Name Boston Enterprises Db Giacomo's	Address 910 Highway 50 West 81008	EHS ID
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.

Evaluation Details

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

Evaluation Results**Recommended Regulatory Action(s)****On-site Regulatory Actions****Resolution(s) & Interventions**

ENVIRONMENTAL HEALTH SPECIALIST
Bryan A. Montoya EHS I 719.583.4338

RECEIVED BY

Joe Aguilera

Remarks**Regulation :**

Code: 6-302 - Light Bulbs, Protective Shielding

Unshielded lights. Lights above cook line are unshielded. This is a multiple REPEAT violation.

Regulation 03ae:

Code: 3-310 - Food Storage

Food containers not stored 6 inches above floor. Food in freezer is being stored on the floor.

Food uncovered, unprotected from contamination. Bread crumbs for breadings are being stored under food prep. line.

Regulation :

Code: 8-102 - Controlling Pests

This is a critical violation

(CORRECTED DURING INSPECTION) Presence of pests, inadequate pest control procedures. There were numerous rodent dropping found in laundry area, near the back door, and in storage area. Dead cockroaches were seen in the same areas.

Code: 8-105 - Removing Birds, Insects, Rodents, and Other Pests

This is a critical violation

Pests not removed from control devices and premises. There is a clearly visible, dead mouse behind the bar.

Regulation 02e:

Code: 6-401 - Cleaning Physical facilities

Floors, walls, ceilings unclean. Floors, walls, and ceilings in kitchen area have accumulation of food debris, grease, sauces, etc.. This is a REPEAT from the past two inspections.

Regulation 02g:

Code: 8-103 - Insect Control Devices, Design and Installation

This is a critical violation

Insect electrocution devices located above food preparation area. Fly strip is hung above clean drinkware.

Regulation 07a:

Code: 5-208 - Handwashing Lavatory, Water Temperature, and Flow

Unclean handsinks, soap dispensers, drying devices. Automatic paper towel dispenser in employee restroom is not working

Code: 2-501 - Hygienic Practices

This is a critical violation

(CORRECTED DURING INSPECTION) Poor personal cleanliness and/or hygienic practices. Observed cook wiping hands, face, and mouth on apron.

Regulation 08a:

Code: 7-102 - Name

(CORRECTED DURING INSPECTION)

In-use toxic containers unlabeled. Unlabeled chemical bottle in dishwashing area.

Regulation 14a:

Code: 3-301 - Preventing Contamination from Hands

This is a critical violation

(CORRECTED DURING INSPECTION) Foods not prepared with minimal hand contact. Ready-to-Eat foods prepared with bare hands.

Ready to eat food handled with bare hands. Foods ready for immediate consumption can not be handled by bare hands.

Regulation 09b:

Code: 3-208 - Ice

Ice dispensing utensils improperly stored. Ice scoop was laying on top of ice in ice machine.

Code: 5-201 - General - Plumbing System

Plumbing not maintained. Mop sink in employee restroom is clogged

Code: 4-601 - Equipment and Utensil Storage

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 holding at 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



ESTABLISHMENT: <u>GIACOMO'S</u>		TYPE <u>Regular</u> Follow Up Pre-Operational Complaint Change of Ownership																						
OWNER NAME: <u>POSTON ENTERPRISES</u>																								
ADDRESS: <u>914 HWY 50 WEST</u>	ZIP: <u>81008</u>	DATE: <u>10 June 2008</u>																						
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PERSONNEL Employee Health/Hygienic Practices a. Personnel w/infections restricted b. Wounds properly covered c. Hands washed as needed d. Hygienic practices e. Smoking, eating, drinking f. Demonstration of knowledge g. Preventing food contamination from bare hands		10 EQUIPMENT DESIGN, CONSTRUCTION a. Food-contact surfaces b. Nonfood-contact surfaces c. Dishwashing facilities																						
FOOD TEMPERATURE CONTROL Temperature Control 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 d. Required cooking temperature e. Cold hold at 41°F or less Temperature Control Equipment f. Food thermometer (probe-type) g. Adequate equipment to maintain food temperatures		11 TESTING DEVICES a. Refrigeration units provided with accurate, conspicuous thermometer b. Dishmachine provided with accurate thermometer & gauge cock c. Chemical test kits provided, accessible																						
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HANDWASHING AND TOILET FACILITIES a. Adequate number, location b. Accessible c. Soap & drying devices available		14 PHYSICAL FACILITIES a. Plumbing: installed, 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																						
PEST CONTROL a. Evidence of insects or rodents b. Pesticide application c. Animals prohibited		15 OTHER OPERATIONS a. Personnel: clean clothes, hair restraints, authorized b. Linen properly stored																						
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ENVIRONMENTAL HEALTH SPECIALIST: <u>Ryan M. [Signature]</u> <u>UBI 583.4338</u>																								
RECEIVED BY: <u>Ryan M. [Signature]</u> PCCHD / 0008																								

~~INSPECTION REPORT~~ REG. INSPECTION REPORT

Page 2 of 4

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		THEBLU		14 JUNE 2006
ITEM #	REMARKS	Corrected At Time of Inspection	CORRECT BY (MM/DD/YY)	
2c*	OBSERVED NO HANDWASHING DURING INSPECTION	COS		
2d*	COOKS NEED TO CHANGE GLOVES AFTER TOUCHING RAW PRODUCT TO COOKED AND READY TO EAT FOOD	COS		
	WIPING HANDS ON APRON AND CLOTHES.	COS		
2e*	EMPLOYEE DRINKS MUST HAVE LIDS AND STRAWS AND KEPT AWAY FROM FOOD AREAS.	COS		
2g*	BAR/HAND CONTACT WITH READY TO EAT FOODS.	COS		
3a*	GREEN CHICKEN IN WACK IN FROM YESTERDAY HOLDING AT 54°F - DISCARDED	COS		
3e*	FILL 7 MIGNON ON LINE HOLDING AT 54°F - SCUM WERE DISCARDED WITH BLEACH	COS		
	1) CHICKEN BREASTS ON LINE HOLDING AT 53°F			
	2) HAM AND TURKEY SLICES HOLDING AT 50°F			
	4) RAW MEAT HOLDING ON LINE AT 44°F			
	5) THREE BLVD SALAD; MILK IN DRESSING COOLER HOLDING AT 48°F			
	6) HALF & HALF IN SALAD COOLER HOLDING AT 51°F DISCARDED.			
6c*	PAPER TOWELS IN EMPLOYEE RESTROOM NEED TO BE AVAILABLE	COS		
7a*	EVIDENCE OF RODENTS AND COCKROACHES IN FACILITY.	COS		
7b*	PESTICIDES ARE NOT ALLOWED ON PREMISES - PUNAR	COS		
8a*	STORE CHEMICALS AWAY FROM FOOD PREP AREAS	COS		
8c*	SANITIZER BUCKETS WERE <200ppm	COS		

ENVIRONMENTAL HEALTH SPECIALIST:

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PCCHD / 0009


COLORADO DEPARTMENT OF PUBLIC HEALTH AND ENVIRONMENT

REG.

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
GIACOMO'S				10 JUN 2006
ITEM #	REMARKS	Corrected At Time of Inspection	CORRECT BY (MM/DD/YY)	
9a	LABEL BULK GOODS			
9b	USE ONLY SCOOPS WITH HANDLES			
	POLLUT BULK CAN FOOD OPERATOR			
	1) STORE RAW MEATS IN WALK-IN COOLER PROPERLY:			
	CHICKEN (LOWEST) → BEEF / PORK → SEAFOOD → VEGGIES.			
10a	SALAD COOLER CAN ONLY BE USED TO HOLD SALAD, PLATES, TOMATOES, AND RELISH TRAYS. NO POTENTIALLY HAZARDOUS FOODS.			
11a	ACCURATE THERMOMETERS MUST BE IN EVERY HOLD HOLDING UNIT.			
11c	PROVIDE CHEMICAL TEST STRIPS			
12a	CUTTING BOARDS, PREP. TABLES, MICROWAVES ALL NEED CLEANED.			
	2) INTERIORS AND EXTERIORS OF REACH INS NEED CLEANED.			
12b	STORAGE SHELVES NEED CLEANED			
12d	SANITIZER ON COOK LINE			
13a	UTENSIL STORAGE BINS NEED CLEANED OUT REGULARLY.			
14b	DUMPSTER LID MUST BE CLOSED WHILE NOT IN USE.			
14c	WALLS AND FLOORS THROUGHOUT FACILITY NEED CLEANED.			
	2) RE PLACE MISSING CEILING TILES			
14d	LIGHTS OVER COOK LINE NEED SHIELDS			
ENVIRONMENTAL HEALTH SPECIALIST:		RECEIVED BY:		
		PGCHD / 00010		

REGULAR

Page 1 of 1

ESTABLISHMENT	CITY	FIRM ID	DATE
GIACOMO'S	THE BOW		18 JUNE 2006

[illegible]

ENVIRONMENTAL HEALTH SPECIALIST:

RECEIVED BY:

PCCHD / 00011



Colorado Department
of Public Health
and Environment

COLORADO DEPARTMENT OF PUBLIC HEALTH AND ENVIRONMENT
4300 CHERRY CREEK DRIVE SOUTH
DENVER, CO 80246-1530
PHONE (303) 692-3620 FAX (303) 753-6809

Page one of 4

License #

ESTABLISHMENT <u>Alacomo's</u>				OWNER NAME <u>BOSTON ENTERPRISES</u>							
ADDRESS <u>910 HWY. 50 WEST</u>				CITY <u>PUEBLO, CO</u>				ZIP CODE <u>81008</u>			
COUNTY	FIRM ID	INSPECTOR ID	DATE			TRAVEL TIME	INSPECT TIME	TYPE			
			MONTH	DAY	YEAR			<input checked="" type="radio"/> Regular <input type="radio"/> Follow-up <input type="radio"/> Pre-Operational <input type="radio"/> Complaint			
			11	15	07						

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

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Red - Critical Items: These items related directly to foodborne illness.		09 FOOD LABELING, FOOD PROTECTION	
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a. Approved Source b. Wholesome, free of spoilage c. Cross-contamination d. HACCP plan		a. Original container, properly labeled b. Food protected from contamination	
2 PERSONNEL		11 TESTING DEVICES	
Employee Health/ Hygienic Practices a. Personnel w/infections restricted b. Wounds properly covered c. Hands washed as needed d. Hygienic Practices e. Smoking, eating, drinking f. Demonstration of Knowledge g. Training needed		a. Food-contact surfaces b. Nonfood-contact surfaces c. Dishwashing facilities	
3 FOOD TEMPERATURE CONTROL		12 CLEANING OF EQUIPMENT AND UTENSILS	
Temperature Control 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 d. Required cooking temperature e. Cold hold at 41°F or less		a. Refrigeration units provided with accurate, conspicuous thermometer b. Dishmachine provided with accurate thermometer & gauge cock c. Chemical test kits provided, accessible	
Temperature Control Equipment f. Food thermometer (probe-type) g. Adequate equipment to maintain food temperatures		13 UTENSILS, SINGLE-SERVICE ARTICLES	
4 SANITIZATION		14 PHYSICAL FACILITIES	
a. Manual b. Mechanical c. In-Place Sanitizer: <u>Chlorine</u> Quaternary Ammonium Other		a. Food-contact surfaces b. Nonfood-contact surfaces c. Dishwashing operations d. Wiping cloths	
Temperature Concentration Exposure a. Manual <u>185°F</u> b. Mechanical <u>PAR 50ppm / NOT SET UP KITCHEN</u> c. In-Place		a. Utensils provided, used, stored b. Single-service articles stored, dispensed, used c. No reuse of single-service articles	
5 WATER SEWAGE, PLUMBING SYSTEMS		15 OTHER OPERATIONS	
a. Safe water source b. Hot & cold water under pressure c. Backflow, backsiphonage d. Sewage disposal		a. Personnel: clean clothes, hair restraints, authorized b. Linen properly stored	
6 HANDWASHING AND TOILET FACILITIES		Recommended Regulatory Action(s)	
a. Adequate number, location b. Accessible c. Soap & drying devices available		<input type="checkbox"/> 1 st Notification of Non-Compliance <input type="checkbox"/> Additional Notification of Non-Compliance <input type="checkbox"/> Notice of Civil Penalty <input type="checkbox"/> Final Order of Civil Penalty <input type="checkbox"/> Revocation/License Suspension On-site Regulatory Actions <input type="checkbox"/> Voluntary Closure <input type="checkbox"/> Embargo Notice <input type="checkbox"/> Voluntary Condemnation	
7 PEST CONTROL		Resolution(s) & Interventions	
a. Evidence of insects or rodents b. Pesticide application c. Animals prohibited		<input type="checkbox"/> 1 st Compliance Warning Letter <input type="checkbox"/> Additional Compliance Warning Letter <input type="checkbox"/> Voluntary Closure Release <input type="checkbox"/> Embargo Release <input type="checkbox"/> Compliance Agreement <input type="checkbox"/> On-Site Training <input type="checkbox"/> HACCP Study <input type="checkbox"/> Announced Inspection <input type="checkbox"/> FDA Documented Inspection	
8 POISONOUS OR TOXIC ITEMS			
a. Properly stored b. Properly labeled c. Properly used			

ENVIRONMENTAL HEALTH SPECIALIST:

RECEIVED BY:

COLORADO DEPARTMENT OF PUBLIC HEALTH AND ENVIRONMENT

REGULAR

INSPECTION REPORT

Page 2 of 4

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		DURANGO		15 NOV. 2007
ITEM #	REMARKS	Corrected At Time of Inspection	CORRECT BY (MM/DD/YY)	
1b*	SEVEN (7) LUNCH SIRLOINS WERE SPOILED IN CHEF'S TABLE. DISCARDED	COS		
2c*	OBSERVED NO HANDWASHING FROM TASK TO TASK	COS		
2e*	DRINKS IN KITCHEN MUST HAVE LIDS AND STRAWS AND KEPT AWAY FROM FOOD PREP AREAS.	COS		
2g*	BAR HAND CONTACT WITH READY TO EAT FOODS.	COS		
3c*	COOKED CHICKEN FROM LUNCH - 119°F DISCARDED	COS		
3e*	RAW SAUSAGE PATTIES x2, FIVE (5) SPLIT BREAST OF CHICKEN x5, SLICED PROVOLONE AND AMERICAN CHEESE HOLDING AT 54°-62°F - DISCARDED.	1		
3g*	THREE BLAN ALAD, PLEM CHEESE CRUMBLES, AND FARMER'S CHEESE. - 56°F - DISCARDED.	1		
5b*	PROVIDE HOT WATER TO EMPLOYEE RESTROOM AND CUSTOMER REST ROOMS	20 NOV 2007	19 NOV. 2007	
5c*	PROVIDE TWO (2) INCH AIR GAP FROM BAR DISH MACHINE TO FLOOR DRAIN.		19 NOV. 2007	
6b*	STORE WATER PITCHERS AWAY FROM HANDSINK	COS		
7a*	EVIDENCE OF RODENTS IN LAUNDRY ROOM			
8a*	CHEMICALS STORED ON ICE MACHINE AND CHILLED DASH COOLER			
9b*	DEFROST ALL FROZEN FOODS PROPERLY			
	COVER GARLIC BREAD BEING STORED UNDER PREP TABLE			
ENVIRONMENTAL HEALTH SPECIALIST:			RECEIVED BY: PCCHD / 00013	

COLORADO DEPARTMENT OF PUBLIC HEALTH AND ENVIRONMENT

INSPECTION REPORT

Page 3 of 7

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
ITEM #	REMARKS	Corrected At Time of Inspection	CORRECT BY (MM/DD/YY)	
	3) USE SCOOPS WITH HANDLES IN BULK DRY GOODS			
	4) KEEP UTENSIL HANDLES OUT OF FOOD PRODUCT.			
	5) KEEP FOOD COVERED IN WALK IN COOLER			
	6) FOOD BEING STORED ON FREEZER FLOOR			
11a	PROVIDE THERMOMETERS IN CHEF'S TABLES.			
11c	PROVIDE CHEMICAL TEST STRIPS IN KITCHEN.			
12a	CLEAN INTERIOR AND EXTERIOR OF CHEF'S TABLES			
	2) CLEAN FREEZER ON COOK LINE			
	3) ALL COOKING APPLIANCES NEED CLEANING.			
	4) CLEAN STANDING FRIDGE AND FREEZER ON COOKLINE.			
	5) CLEAN WALK-IN COOLER SHELVING AND FLOORS			
	6) CLEAN BULK CASES			
	7) CLEAN ALL MICROWAVES			
	8) CLEAN FRONT ICE BIN OF CALCIUM DEPOSITS.			
12b	CLEAN UTENSIL STORAGE BINS			
12d	SANITIZING SOLUTION MUST BE SET UP IN FOOD PREP AREAS.			
4a	REFER TO 5b* - HOT WATER MUST BE AVAILABLE IN ALL RESTROOMS			
4c	FLOORS WALL-TO-WALL IN KITCHEN NEED CLEANING			
	2) WALLS BEHIND COOK LINE AND DISH AREA WALLS NEED CLEANING			
ENVIRONMENTAL HEALTH SPECIALIST:		RECEIVED BY:		
		PCCHD / 00014		

INSPECTION REPORT

Page 4 of 4[illegible]

ENVIRONMENTAL HEALTH SPECIALIST:

RECEIVED BY:

PCCHD / 00015



Colorado Department
of Public Health
and Environment

COLORADO DEPARTMENT OF PUBLIC HEALTH AND ENVIRONMENT

4300 CHERRY CREEK DRIVE SOUTH

DENVER, CO 80246-1530

PHONE (303) 692-3620

FAX (303) 753-6809

Page one of 4

License #

ESTABLISHMENT <u>GIACOMO'S</u>				OWNER NAME <u>BOSTON ENTERPRISES</u>			
ADDRESS <u>910 Hwy 50 W</u>						ZIP CODE <u>81008</u>	
COUNTY	FIRM ID	INSPECTOR ID	DATE			TRAVEL TIME	INSPECT TIME
			MONTH	DAY	YEAR		
			06	04	07		
							TYPE <input checked="" type="radio"/> Regular <input type="radio"/> Follow-up <input type="radio"/> Pre-Operational <input type="radio"/> Complaint

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.

Red - Critical Items: These items related directly to foodborne illness.							
FOOD SOURCE				09 FOOD LABELING, FOOD PROTECTION			
a. Approved Source				a. Original container, properly labeled			
b. Wholesome, free of spoilage				b. Food protected from contamination			
c. Cross-contamination							
d. HACCP plan							
PERSONNEL				10 EQUIPMENT DESIGN, CONSTRUCTION			
Employee Health/ Hygienic Practices				a. Food-contact surfaces			
a. Personnel w/infections restricted				b. Nonfood-contact surfaces			
b. Wounds properly covered				c. Dishwashing facilities			
c. Hands washed as needed							
d. Hygienic Practices							
e. Smoking, eating, drinking							
f. Demonstration of Knowledge							
g. Training needed							
FOOD TEMPERATURE CONTROL				11 TESTING DEVICES			
Temperature Control Procedures				a. Refrigeration units provided with accurate, conspicuous thermometer			
a. Rapidly cool foods to 41°F or less				b. Dishmachine provided with accurate thermometer & gauge cock			
b. Rapidly reheat to 165° F or greater				c. Chemical test kits provided, accessible			
c. Hot hold at 135° F or greater							
d. Required cooking temperature							
e. Cold hold at 41° F or less							
Temperature Control Equipment				12 CLEANING OF EQUIPMENT AND UTENSILS			
f. Food thermometer (probe-type)				a. Food-contact surfaces			
g. Adequate equipment to maintain food temperatures				b. Nonfood-contact surfaces			
				c. Dishwashing operations			
				d. Wiping cloths			
SANITIZATION				13 UTENSILS, SINGLE-SERVICE ARTICLES			
a. Manual				a. Utensils provided, used, stored			
b. Mechanical <u>180°</u>				b. Single-service articles stored, dispensed, used			
c. In-Place				c. No reuse of single-service articles			
Sanitizer: Chlorine Quaternary Ammonium Other							
WATER, SEWAGE, PLUMBING SYSTEMS				14 PHYSICAL FACILITIES			
a. Safe water source				a. Plumbing: installed, maintained			
b. Hot & cold water under pressure				b. Garbage and refuse			
c. Backflow, backsiphonage				c. Floors, walls, ceilings			
d. Sewage disposal				d. Lighting			
				e. Ventilation			
				f. Locker rooms			
				g. Premises maintained			
				h. Separation of living, laundry			
				i. Restroom facilities			
HANDWASHING AND TOILET FACILITIES				15 OTHER OPERATIONS			
a. Adequate number, location				a. Personnel: clean clothes, hair restraints, authorized			
b. Accessible				b. Linen properly stored			
c. Soap & drying devices available							
PEST CONTROL				Recommended Regulatory Action(s)			
a. Evidence of insects or rodents				<input type="checkbox"/> 1 st Notification of Non-Compliance			
b. Pesticide application				<input type="checkbox"/> Additional Notification of Non-Compliance			
c. Animals prohibited				<input type="checkbox"/> Notice of Civil Penalty			
				<input type="checkbox"/> Final Order of Civil Penalty			
				<input type="checkbox"/> Revocation/License Suspension			
				On-site Regulatory Actions			
				<input type="checkbox"/> Voluntary Closure			
				<input type="checkbox"/> Embargo Notice			
				<input checked="" type="checkbox"/> Voluntary Condemnation			
POISONOUS OR TOXIC DRUGS				Resolution(s) & Interventions			
a. Properly stored				<input type="checkbox"/> 1 st Compliance Warning Letter			
b. Properly labeled				<input type="checkbox"/> Additional Compliance Warning Letter			
c. Properly used				<input type="checkbox"/> Voluntary Closure Release			
				<input type="checkbox"/> Embargo Release			
				<input type="checkbox"/> Compliance Agreement			
				<input type="checkbox"/> On-Site Training			
				<input type="checkbox"/> HACCP Study			
				<input type="checkbox"/> Announced Inspection			
				<input type="checkbox"/> FDA Documented Inspection			
ENVIRONMENTAL HEALTH SPECIALIST:				RECEIVED BY:			
<u>[Signature]</u> 563.1338				<u>[Signature]</u>			

PCCHD / 00016



Colorado Department
of Public Health
and Environment

COLORADO DEPARTMENT OF PUBLIC HEALTH AND ENVIRONMENT

VOLUNTARY CONDEMNATION AGREEMENT

DATE 6-4-07

I (WE)

Miacomo's

ADDRESS

910 Hwy 50 West Pueblo CO 81008

DO HEREBY voluntarily agree to the condemnation and disposition of the following material of which I (we) am (are) the legal owner (s):

3 cups garlic	9 filet mignon	5 - 5# buckets
2 cups parm	3 oz prosciutto	red sauce
1 cup quac	2 pieces esang	2 lbs Romano
1 1/2 cup roasted chili	3/4 can chopped clams	1/2 # Beets
5# veal cutlet &	1/3 cup shredded cheese	3# 3 bean salad
3# chicken	1 1/2 cup jalapeno cream cheese	
5 hamb patties	4 oz clam base	3/4 bag blea cheese
5 salmon filets	7 tubs dressings	
8 italian sausage	1 cup milk	
3 ribeye		

STORED AT

46°F - 79°F > 4 hours

in line prep cooler
& salad cooler
& walk-in

Said material being in violation of C.R.S. §25-5-403 et. seq. or §25-1-107(1)(k), I (WE) hereby release the Colorado Department of Public Health and Environment, State Board of Health, and their members and agents from any and all liability in this matter.

DISPOSITION

Waste -
Bleach

DATE

6-4-07

REPRESENTATIVE'S SIGNATURE

ADDRESS

CITY

WITNESS

ENVIRONMENTAL HEALTH SPECIALIST NAME

PCCHD / 00017



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
Sam Corsentino
Eileen Dennis
Richard A. Martinez, O.D., M.P.H.

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.
- 12d 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.
- 14c
 - 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 cooler floor was repaired.
- All coolers were cleaned and had thermometers.
- Employee restroom area was ~~cleaned~~ cleaned and toilet and handsink were repaired/replaced.
- Proper cold storage practices.
- Proper rapid cooling procedures followed.
- All chemicals stored & labeled properly.
- 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 *



Colorado Department
of Public Health
and Environment

COLORADO DEPARTMENT OF PUBLIC HEALTH AND ENVIRONMENT
4300 CHERRY CREEK DRIVE SOUTH
DENVER, CO 80246-1530
PHONE (303) 692-3620 FAX (303) 753-6809

Page one of 2

License # _____

ESTABLISHMENT <u>Giacomas</u>										OWNER NAME <u>Boston Enterprises</u>										
ADDRESS <u>900 Hwy 50W</u>															ZIP CODE <u>81008</u>					
COUNTY			FIRM ID			INSPECTOR ID			DATE			TRAVEL TIME			INSPECT TIME			TYPE		
									MONTH			DAY			YEAR					
									11			14			06					
																		Regular Follow-up Pre-Operational Complaint		

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.

Red - Critical Items: These items related directly to foodborne illness.			
09 FOOD LABELING, FOOD PROTECTION a. Approved Source b. Wholesome, free of spoilage c. Cross-contamination d. HACCP plan		10 EQUIPMENT DESIGN, CONSTRUCTION a. Food-contact surfaces b. Nonfood-contact surfaces c. Dishwashing facilities	
11 TESTING DEVICES a. Refrigeration units provided with accurate, conspicuous thermometer b. Dishmachine provided with accurate thermometer & gauge cock c. Chemical test kits provided, accessible		12 CLEANING OF EQUIPMENT AND UTENSILS a. Food-contact surfaces b. Nonfood-contact surfaces c. Dishwashing operations d. Wiping cloths	
13 UTENSILS, SINGLE-SERVICE ARTICLES a. Utensils provided, used, stored b. Single-service articles stored, dispensed, used c. No reuse of single-service articles		14 PHYSICAL FACILITIES a. Plumbing: installed, 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	
15 OTHER OPERATIONS a. Personnel: clean clothes, hair restraints, authorized b. Linen properly stored		Resolution(s) & Interventions <input type="checkbox"/> 1" Compliance Warning Letter <input type="checkbox"/> Additional Compliance Warning Letter <input type="checkbox"/> Voluntary Closure Release <input type="checkbox"/> Embargo Release <input type="checkbox"/> Compliance Agreement <input type="checkbox"/> On-Site Training <input type="checkbox"/> HACCP Study <input type="checkbox"/> Announced Inspection <input type="checkbox"/> FDA Documented Inspection	
Recommended Regulatory Action(s) <input type="checkbox"/> 1" Notification of Non-Compliance <input type="checkbox"/> Additional Notification of Non-Compliance <input type="checkbox"/> Notice of Civil Penalty <input type="checkbox"/> Final Order of Civil Penalty <input type="checkbox"/> Revocation/License Suspension On-site Regulatory Actions <input type="checkbox"/> Voluntary Closure <input type="checkbox"/> Embargo Notice <input type="checkbox"/> Voluntary Condemnation			
ENVIRONMENTAL HEALTH SPECIALIST: <u>Carrie Robinson</u> <u>533-4344</u>			
RECEIVED BY: <u>Mark</u>			

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
Giacchini's	Pueblo		11/11/06
ITEM #	REMARKS	Corrected At Time of Inspection	CORRECT BY (MM/DD/YY)
3e	The server salad ranch-in and dressing ranch-in were cold holding above 41°F.		
10a	Refrigeration units should cold hold at 41°F or below.		Today.
11a	The refrigeration units along the cook line need accurate, conspicuous thermometers.		11/16/06
14c	Clean the floor thoroughly under the cook line and the floor in the walk-in cooler is deteriorating in a couple places and collecting food debris.		
	Repair or replace the floor in walk-in cooler 2/07		
9b	Provide a clean sack with a cover to protect the garlic bread from being contaminated.		
10b	Clean the bottom of several refrigeration units		Today
<p>ENVIRONMENTAL HEALTH SPECIALIST: EM III Connie Robertson 583-1211</p> <p>RECEIVED BY: PCCHD / 00022</p>			



Colorado Department
of Public Health
and Environment

COLORADO DEPARTMENT OF PUBLIC HEALTH AND ENVIRONMENT

300 CHERRY CREEK DRIVE SOUTH

DENVER, CO 80246-1530

PHONE (303) 692-3620

FAX (303) 753-6809

Page one of 2

License #

ESTABLISHMENT				OWNER NAME				
ADDRESS				ZIP CODE				
COUNTY	FIRM ID	INSPECTOR ID	DATE			TRAVEL TIME	INSPECT TIME	TYPE
			MONTH	DAY	YEAR			Regular
			03	10	06		100	Follow-up
								Pre-Operational
								Complaint

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.

Red - Critical Items: These items related directly to foodborne illness.			
09 FOOD LABELING, FOOD PROTECTION			
a. Approved Source b. Wholesome, free of spoilage c. Cross-contamination d. HACCP plan			
10 EQUIPMENT DESIGN, CONSTRUCTION			
Employee Health/ Hygienic Practices a. Personnel w/infections restricted b. Wounds properly covered c. Hands washed as needed d. Hygienic Practices e. Smoking, eating, drinking f. Training needed Demonstration of Knowledge			
11 TESTING DEVICES			
a. Refrigeration units provided with accurate, conspicuous thermometer b. Dishmachine provided with accurate thermometer & gauge cock c. Chemical test kits provided, accessible			
12 CLEANING OF EQUIPMENT AND UTENSILS			
a. Food-contact surfaces b. Nonfood-contact surfaces c. Dishwashing operations d. Wiping cloths			
13 UTENSILS, SINGLE-SERVICE ARTICLES			
a. Utensils provided, used, stored b. Single-service articles stored, dispensed, used c. No reuse of single-service articles			
14 PHYSICAL FACILITIES			
a. Plumbing: installed, 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			
15 OTHER OPERATIONS			
a. Personnel: clean clothes, hair restraints, authorized b. Linen properly stored			
08 SANITIZATION		Resolution(s) & Interventions	
Temperature Concentration Exposure a. Manual b. Mechanical c. In-Place Sanitizer: Chlorine Quaternary Ammonium Other		<input type="checkbox"/> 1" Notification of Non-Compliance <input type="checkbox"/> Additional Notification of Non-Compliance <input type="checkbox"/> Notice of Civil Penalty <input type="checkbox"/> Final Order of Civil Penalty <input type="checkbox"/> Revocation/License Suspension <input type="checkbox"/> Voluntary Closure <input type="checkbox"/> Embargo Notice <input type="checkbox"/> Voluntary Condemnation	
07 FOOD TEMPERATURE CONTROL		<input type="checkbox"/> 1" Compliance Warning Letter <input type="checkbox"/> Additional Compliance Warning Letter <input type="checkbox"/> Voluntary Closure Release <input type="checkbox"/> Embargo Release <input type="checkbox"/> Compliance Agreement <input type="checkbox"/> On-Site Training <input type="checkbox"/> HACCP Study <input type="checkbox"/> Announced Inspection <input type="checkbox"/> FDA Documented Inspection	
Temperature Control 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 Temperature Control Equipment f. Food thermometer (probe-type) g. Adequate equipment to maintain food temperatures			
06 FOOD SAFETY			
05 FOOD SOURCES			
04 FOOD PROTECTION			
03 FOOD LABELING			
02 FOOD HANDLING			
01 FOOD STORAGE			
ENVIRONMENTAL HEALTH SPECIALIST:		RECEIVED BY:	
Cousine Robinson 583-1214		Ryan M. P. M.	

INSPECTION REPORT

PCCHD / 00024



Colorado Department
of Public Health
and Environment

COLORADO DEPARTMENT OF PUBLIC HEALTH AND ENVIRONMENT

4300 CHERRY CREEK DRIVE SOUTH

DENVER, CO 80246-1530

PHONE (303) 692-3620

FAX (303) 753-6809

Page one of 2

License #

ESTABLISHMENT <i>Gracemos</i>				OWNER NAME <i>Boston Enterprises</i>				
ADDRESS <i>110 Hwy 50W</i>				ZIP CODE <i>81008</i>				
COUNTY	FIRM ID	INSPECTOR ID	DATE			TRAVEL TIME	INSPECT TIME	TYPE
			MONTH	DAY	YEAR			<u>Regular</u> Follow-up Pre-Operational Complaint
			09	06	05		100	

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.

Red - Critical Items: These items related directly to foodborne illness.				09 FOOD LABELING, FOOD PROTECTION			
a. Approved Source b. Wholesome, free of spoilage				c. Cross-contamination d. HACCP plan			
Employee Health/ Hygienic Practices a. Personnel w/infections restricted b. Wounds properly covered c. Hands washed as needed				d. Hygienic Practices e. Smoking, eating, drinking f. Training needed			
Temperature Control 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				d. Required cooking temperature e. Cold hold at 41°F or less			
Temperature Control Equipment f. Food thermometer (probe-type) g. Adequate equipment to maintain food temperatures							
Sanitization a. Manual b. Mechanical c. In-Place							
Sanitizer: Chlorine Quaternary Ammonium Other							
a. Safe water source b. Hot & cold water under pressure				c. Backflow, backsiphonage d. Sewage disposal			
a. Adequate number, location b. Accessible c. Soap & drying devices available							
a. Evidence of insects or rodents b. Pesticide application c. Animals prohibited							
a. Properly stored b. Properly labeled c. Properly used							
ENVIRONMENTAL HEALTH SPECIALIST: <i>Connie Robinson</i> 583-4344				RECEIVED BY: <i>Joe Aguilar</i>			

09 FOOD LABELING, FOOD PROTECTION

- a. Original container, properly labeled
b. Food protected from contamination

10 EQUIPMENT DESIGN, CONSTRUCTION

- a. Food-contact surfaces
b. Nonfood-contact surfaces
c. Dishwashing facilities

11 TESTING DEVICES

- a. Refrigeration units provided with accurate, conspicuous thermometer
b. Dishmachine provided with accurate thermometer & gauge cock
c. Chemical test kits provided, accessible

12 CLEANING OF EQUIPMENT AND UTENSILS

- a. Food-contact surfaces
b. Nonfood-contact surfaces
c. Dishwashing operations
d. Wiping cloths

13 UTENSILS, SINGLE-SERVICE ARTICLES

- a. Utensils provided, used, stored
b. Single-service articles stored, dispensed, used
c. No reuse of single-service articles

14 PHYSICAL FACILITIES

- a. Plumbing: installed, 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

15 OTHER OPERATIONS

- a. Personnel: clean clothes, hair restraints, authorized
b. Linen properly stored

Recommended Regulatory Action(s)

- ☐ 1st Notification of Non-Compliance
☐ Additional Notification of Non-Compliance
☐ Notice of Civil Penalty
☐ Final Order of Civil Penalty
☐ Revocation/License Suspension
On-site Regulatory Actions
☐ Voluntary Closure
☐ Embargo Notice
☐ Voluntary Condemnation

Resolution(s) & Interventions

- ☐ 1st Compliance Warning Letter
☐ Additional Compliance Warning Letter
☐ Voluntary Closure Release
☐ Embargo Release
☐ Compliance Agreement
☐ On-Site Training
☐ HACCP Study
☐ Announced Inspection
☐ FDA Documented Inspection

PCCHD / 00025

COLORADO DEPARTMENT OF PUBLIC HEALTH AND ENVIRONMENT

INSPECTION REPORT

Page 2 of 2

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	Pueblo		9/6/15

ITEM #	REMARKS	Corrected At Time of Inspection	CORRECT BY (MM/DD/YY)
3a	There is a small "TRUE" refrigeration unit containing milk and salad dressings etc. that is holding at 50°F. Remove all potentially hazardous food from this unit until it is holding at 41°F or below. Also the unit containing plates and butter etc. is also holding at 50°F. Remove potentially hazardous food until holding at 41°F or below.		Today
11a	There is a domestic refrigeration unit containing pies. Purchase a commercial refrigeration unit and store pies in another refrigeration unit until then.		Today
11a	There are several refrigeration units that do not have a conspicuous thermometer. Provide an accurate, conspicuous thermometer in all refrigeration units.		9/8/15
14a	The tile floor along the cookline is deteriorating in some areas and also the floor in the walk-in cooler is deteriorating. Repair or replace the floor in those areas so it is easily cleanable again.		9/6

ENVIRONMENTAL HEALTH SPECIALIST: <u>Connie Robinson</u> <u>583-4344</u>	RECEIVED BY: _____
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Colorado Department
of Public Health
and Environment

COLORADO DEPARTMENT OF PUBLIC HEALTH & ENVIRONMENT
4300 CHERRY CREEK DRIVE SOUTH
DENVER, CO 80246-1530
PHONE (303) 692-3620 FAX (303) 753-6809

Page one of 2

License #

ESTABLISHMENT <u>Giacomo's</u>				OWNER NAME <u>Boston Enterprises</u>				
ADDRESS <u>910 Hwy 500</u>				ZIP CODE <u>81608</u>				
COUNTY	FIRM ID	INSPECTOR ID	DATE			TRAVEL TIME	INSPECT TIME	TYPE
			MONTH	DAY	YEAR			<u>Regular</u> Follow-up Pre-Operational Complaint
			<u>10</u>	<u>20</u>	<u>04</u>			

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.

Red - Critical Items: These items related directly to foodborne illness.			
09 FOOD LABELING, FOOD PROTECTION			
a. Approved Source		c. Cross-contamination	
b. Wholesome, free of spoilage		d. HACCP plan	
10 EQUIPMENT DESIGN, CONSTRUCTION			
a. Food-contact surfaces		c. Dishwashing facilities	
b. Nonfood-contact surfaces			
11 TESTING DEVICES			
a. Refrigeration units provided with accurate, conspicuous thermometer			
b. Dishmachine provided with accurate thermometer & gauge cock			
c. Chemical test kits provided, accessible			
12 CLEANING OF EQUIPMENT AND UTENSILS			
a. Food-contact surfaces		c. Dishwashing operations	
b. Nonfood-contact surfaces		d. Wiping cloths	
13 UTENSILS, SINGLE-SERVICE ARTICLES			
a. Utensils provided, used, stored			
b. Single-service articles stored, dispensed, used			
c. No reuse of single-service articles			
14 PHYSICAL FACILITIES			
a. Plumbing: installed, maintained		f. Locker rooms	
b. Garbage and refuse		g. Premises maintained	
c. Floors, walls, ceilings		h. Separation of living, laundry	
d. Lighting		i. Restroom facilities	
e. Ventilation			
15 OTHER OPERATIONS			
a. Personnel: clean clothes, hair restraints, authorized			
b. Linen properly stored			
Recommended Regulatory Action(s)		Resolution(s) & Interventions	
<input type="checkbox"/> 1 st Notification of Non-Compliance		<input type="checkbox"/> 1 st Compliance Warning Letter	
<input type="checkbox"/> Additional Notification of Non-Compliance		<input type="checkbox"/> Additional Compliance Warning Letter	
<input type="checkbox"/> Notice of Civil Penalty		<input type="checkbox"/> Voluntary Closure Release	
<input type="checkbox"/> Final Order of Civil Penalty		<input type="checkbox"/> Embargo Release	
<input type="checkbox"/> Revocation/License Suspension		<input type="checkbox"/> Compliance Agreement	
On-site Regulatory Actions		<input type="checkbox"/> On-Site Training	
<input type="checkbox"/> Voluntary Closure		<input type="checkbox"/> HACCP Study	
<input type="checkbox"/> Embargo Notice		<input type="checkbox"/> Announced Inspection	
<input type="checkbox"/> Voluntary Condemnation		<input type="checkbox"/> FDA Documented Inspection	
ENVIRONMENTAL HEALTH SPECIALIST: <u>EHSE</u> <u>Connie Robinson</u> 583-4344			
RECEIVED BY: <u>[Signature]</u>			

PCCHD / 00027

COLORADO DEPARTMENT OF PUBLIC HEALTH AND ENVIRONMENT
INSPECTION REPORT

Page 2 of 2

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		Pueblo		10/20/04
ITEM #	REMARKS	Corrected At Time of Inspection	CORRECT BY (MM/DD/YY)	
3e04	The upper part of the salad cooler was at 52°F. Do not keep potentially hazardous foods in this cooler until it is at 41°F or below		Today	
4b	The bar dishmachine did not have any detectable sanitizer. Do not use this dishmachine until the sanitizer is fixed.		Today	
6c	No soap at the bar handsink. Provide soap at all handsinks		Today	
7a	There is a decomposed mouse under the bar. Dispose of mouse		Today	
9a	There were some bottles containing a food item that weren't labeled. Label all food ingredients in bottles		Today	
9b	The crates with bread were stacked on top of each other. There was paper in between to keep from contaminating bread.		Today	
10a	There are 2 domestic refrigeration units in the kitchen containing potentially hazardous foods. Remove these units immediately.		10/25/04	
14c	The floor in the bar area is accumulating debris. The floor under cookline is accumulating debris. The floor along edges of walk-in is accumulating debris. Thoroughly clean and sanitize. The floor in walk-in is deteriorating. Replace the floor in walk-in cooler.		10/22/04	
			1/05	
<div> <div>ENVIRONMENTAL HEALTH SPECIALIST: <u>Connie Robinson</u></div> <div>EH5 II 583-4344</div> </div> <div>RECEIVED BY:</div>				

PCCHD / 00028



COLORADO DEPARTMENT OF PUBLIC HEALTH AND ENVIRONMENT

4300 CHERRY CREEK DRIVE SOUTH

DENVER, CO 80246-1530

PHONE (303) 692-3620

FAX (303) 753-6809

Page one of 2

License #

ESTABLISHMENT		OWNER NAME				
Giacomo's		Boston Enterprises				
ADDRESS		ZIP CODE				
910 Hwy 50 W.		81008				
COUNTY	FIRM ID	INSPECTOR ID	DATE	TRAVEL TIME	INSPECT TIME	TYPE
			YR MO DAY			01 Regular
			04 03 18			02 Follow-up
						03 Complaint
						04 Announced

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.

Red - Critical Items: These items related directly to foodborne illness.		09 FOOD LABELING, FOOD PROTECTION	
a. Approved Source b. Wholesome, free of spoilage c. Cross-contamination		a. Original container, properly labeled b. Food protected from contamination	
12 PERSONNEL		10 EQUIPMENT DESIGN, CONSTRUCTION	
Employee Health/ Hygienic Practices a. Personnel w/infections restricted b. Wounds properly covered c. Hands washed as needed		a. Food-contact surfaces b. Nonfood-contact surfaces c. Dishwashing facilities	
d. HACCP plan d. Hygienic Practices e. Smoking, eating, drinking f. Training needed		11 TESTING DEVICES	
13 FOOD TEMPERATURE CONTROL		a. Refrigeration units provided with accurate, conspicuous thermometer b. Dishmachine provided with accurate thermometer & gauge cock c. Chemical test kits provided, accessible	
Temperature Control Procedures a. Rapidly cool foods to 41°F or less b. Rapidly reheat to 165°F or greater c. Hot hold at 140°F or greater		12 CLEANING OF EQUIPMENT AND UTENSILS	
d. Required cooking temperature e. Cold hold at 41°F or less		a. Food-contact surfaces b. Nonfood-contact surfaces c. Dishwashing operations d. Wiping cloths	
Temperature Control Equipment f. Food thermometer (probe-type) g. Adequate equipment to maintain food temperatures		13 UTENSILS, SINGLE-SERVICE ARTICLES	
14 SANITIZATION		a. Utensils provided, used, stored b. Single-service articles stored, dispensed, used c. No reuse of single-service articles	
a. Manual b. Mechanical c. In-Place Sanitizer: Chlorine Quaternary Ammonium Other		14 PHYSICAL FACILITIES	
Temperature Concentration Exposure		a. Plumbing: installed, maintained b. Garbage and refuse c. Floors, walls, ceilings d. Lighting e. Restroom facilities	
15 WATER, SEWAGE, PLUMBING SYSTEMS		f. Ventilation g. Locker rooms h. Premises maintained i. Separation of living, laundry	
a. Safe water source b. Hot & cold water under pressure		15 OTHER OPERATIONS	
c. Backflow, backsiphonage d. Sewage disposal		a. Personnel: clean clothes, hair restraints, authorized b. Linen properly stored	
16 HANDWASHING AND TOILET FACILITIES		NOTES:	
a. Adequate number, location b. Accessible c. Soap & drying devices available			
a. Evidence of insects or rodents b. Pesticide application			
c. Animals prohibited			
a. Properly stored b. Properly labeled			
c. Properly used			
ENVIRONMENTAL HEALTH SPECIALIST: Connie Robinson		RECEIVED BY: [Signature]	
EHSTII SP3-4344			

ESTABLISHMENT		CITY	FIRM ID	DATE
Giacomo's		Pueblo		3/18/04
ITEM #	REMARKS	CORRECT BY		
10a/1/25 OK	There is 2 domestic refrigeration units in the kitchen. Remove these units or use them for non potentially hazardous foods like condiments.	3/22/04		
11a (Hatched)	Could not find a thermometer in a couple of the refrigeration units in the kitchen. Provide an accurate, conspicuous thermometer in all refrigeration units.	3/22/04		
11b (Hatched)				
11c (Hatched)				
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