



Time In: 11:40 AM
Time Out: 01:35 PM

**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME: CARNICERIA Y RESTAURANTE MUNOZ	OWNER: CARNICERIA Y RESTAURANTE MUNOZ
ADDRESS: 1350 E Eisenhower Blvd Loveland CO 80537-3926	
DATE: 07/09/2024	INSPECTION TYPE: Routine

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

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

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

IN= in compliance    OUT= not in compliance    NO= not observed    NA= not applicable    COS=Corrected on Site    R=Repeat violation

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

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

Inspection Result: Re-Inspection Required

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/larimer-county-health>

**Observations:**

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

**Observation:** There is no documentation that employees have been informed of their responsibility to report illness to management.

Establishment should develop a written sick employee policy. The policy should address the employee requirement to report to management that they are ill, when to exclude a food employee who is sick, when the food employee can return to work, and how the excluded food employee is to be managed upon return.

For a sample Employee Illness Policy Contract in Spanish please visit: <https://www.larimer.org/sites/default/files/>

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

**5. Procedures for responding to vomiting and diarrheal events:**

**Observation:** Written procedures for cleaning up vomit or diarrhea were not available or did not meet the requirements of the code.

For a printable guidance document regarding Clean-up Procedures for Vomit/Fecal Events, please visit:  
<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-vomit-diarrheal-guidance.pdf>

**This is a Priority Foundation item** 2-501.11 - Clean-up of Vomiting and Diarrheal Events (Pf)

**10. Adequate handwashing sinks properly supplied and accessible:**

**Observation:** Observed various items stored inside of the kitchen handsink.

Handwashing sinks must be kept accessible for use at all times. Do not place or store items in, on, or in front of handwashing sinks. **(Corrected on Site)**

**This is a Priority Foundation item** 5-205.11 - Using a Handwashing Sink-Operation and Maintenance (Pf)

**15. Food separated and protected:**

**Observation:** Observed raw pork sausages over cooked meats and produce in the reach in cooler. Also noted raw chicken stored on top of raw beef.

Keep raw animal foods separate and below produce, prepared foods and other ready-to-eat

foods to prevent cross contamination.

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Observed cooked chicharrons stored in boxes previously used for raw meat.

Discontinue reusing single use items. Equipment and utensils must be washed and sanitized between each use with different raw animal species to prevent cross contamination.

**This is a Priority item** 3-302.11(A)(1)-(2) - Raw Animal Food Separation, Packaging, and Segregation (P)

**16. Food contact surfaces; cleaned and sanitized:**

**Observation:** Observed band saw and deli slicer with food debris on the food contact surfaces. Owner stated slicer is used throughout the day and it is broken down at the end of the day to wash, rinse, and sanitize.

In use equipment and utensils such as cutting boards, slicers, knives, and tongs, held at room temperature, must be washed in a detergent solution, rinsed and then sanitized (50-200 ppm chlorine/150-400 ppm quaternary ammonia) at least once every 4 hours to prevent accumulation of food residue and the growth of microorganisms. Set up a schedule to ensure equipment and utensils are pulled to clean and sanitize every 4 hours.

Wash and sanitize utensils and equipment to remove food residue.

**This is a Priority item** 4-602.11(C) - TCS Foods - Cleaning Frequency (P) **This is a Priority item** 4-702.11 - Before Use After Cleaning (P)

**22. Proper cold holding temperatures:**

**Observation:** Observed display case near the establishment entrance was holding bologna at 43-44 F.

Adjust/repair refrigeration equipment to maintain foods at less than 41 F.

**This is a Priority item** 3-501.16 (A)(2) - TCS Food, Cold Holding (P)

**23. Proper date marking and disposition:**

**Observation:** Observed opened container of bologna that was opened more than 24 hours ago that had no date markings.

Ready-to-eat foods that are held refrigerated for more than 24 hours must be clearly marked with the date the product packaging is opened or the date the product is made. These foods must be consumed, sold, served or discarded within 7 days to control exposure to Listeria monocytogenes bacteria.

**This is a Priority Foundation item** 3-501.17 - Ready-To-Eat TCS Food, Date

Marking (Pf)

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

**Observation:** Observed establishment was using boric acid throughout the kitchen for pest control.

A tracking powder pesticide may not be used in a food establishment. Discontinue use of boric acid in food preparation areas.

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Observed spray bottle of bleach with no label in the kitchen.

Label containers of chemicals and toxics so contents of the container can be easily identified to help prevent misuse.

**This is a Priority Foundation item** 7-102.11 - Common Name-Working Containers (Pf) **This is a Priority item** 7-206.13(A) - Tracking Powders, Pest Control and Monitoring (P)

**38. Insects, rodents and animals not present:**

**Observation:** Observed many roaches throughout the kitchen.

Control insects by keeping doors, windows and outer openings closed. Deprive them of breeding areas by keeping the establishment, trash cans and trash areas clean and free of accumulation of food spills. Use approved methods to eliminate insect activity.

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

**51. Plumbing installed; proper backflow devices:**

**Observation:** Observed drainage pipes under the 3 compartment sink were not properly attached.

Repair and maintain plumbing and fixtures to eliminate leak. **(Corrected on Site)**

**This is a Core item** 5-205.15(B) - System Maintained in Good Repair, Leakage (C)

**General Comments:**

A reinspection will be conducted on or after 10 days.

Noted establishment was repairing a mobile unit. Ensure plans have been submitted before

operation.



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Date: 07/09/2024	Owner: CARNICERIA Y RESTAURANTE MUNOZ LLC

## NOTIFICATION OF POTENTIAL FINES AND CLOSURE

Your facility has failed to meet basic food safety standards during inspections. Failure to improve the outcome of future inspections in accordance with state law may result in the immediate closure of your facility.

Under statutory requirements, if you do not improve the conditions, your license may be suspended for up to three days. Should this happen, you will not be allowed to re-open until correction of the public health concerns have been noted and you have received approval to reopen from the department.

**Recommended Action:**

- Take immediate steps to address inspection violations.
- Implement the active management of all food safety risk factors to ensure code compliance.
- Schedule a meeting with the department to discuss the violations and how to ensure these violations are corrected on a long-term basis.

In addition to the path that you are on for potential license suspension and closure, you may also be subject to a civil penalty of up to \$1000.00.

You are hereby notified of the grievance process available pursuant to section 25-4-1609.5 of the Colorado Revised Statutes. If you have any questions concerning this action, please contact CDPHE retail food safety staff at 303-692-3645, option 1.

