



Time In: 09:15 AM
Time Out: 11:15 AM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: COCINA Y CANTINA MEXICAN GRILL	OWNER: COCINA Y CANTINA MEXICAN GRILL LTD
ADDRESS: 3151 N Garfield Ave Loveland CO 80538-2298	
DATE: 07/03/2024	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
Supervision				
1	IN	Person in charge present, demonstrates knowledge, and performs duties		
2	OUT	Certified Food Protection Manager		
Employee Health				
3	OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	IN	Proper use of restriction and exclusion		
5	OUT	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6	IN	Proper eating, tasting, drinking, or tobacco use		
7	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	IN	Hands clean & 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	
Approved Source				
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		
Protection from Contamination				
15	OUT	Food separated and protected	X	
16	OUT	Food contact surfaces; cleaned & sanitized	X	
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	N/O	Proper cooking time & Temperatures		
19	OUT	Proper reheating procedures for hot holding	X	
20	OUT	Proper cooling time and temperature		
21	IN	Proper hot holding temperatures		
22	IN	Proper cold holding temperatures		
23	OUT	Proper date marking and disposition		
24	N/O	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	OUT	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	N/A	Food Additives: approved & Properly used		
28	IN	Toxic substances properly identified, stored & used		
Conformance with Approved Procedures				
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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
33	IN	Proper cooling methods used; adequate equipment for temperature control		
34*	N/O	Plant food properly cooked for hot holding		
35*	IN	Approved thawing methods used		
36		Thermometer provided and accurate		
Food Identification				
37	OUT	Food properly labeled; original container		
Prevention of Food Contamination				
38		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		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
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		
Physical Facilities				
50		Hot and cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
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:

2. Certified Food Protection Manager:

Observation: No food manager's certification was available at time of inspection.

It is required that at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service is a certified food protection manager. A copy of certification must be available on site for review.

For a list of Certified Food Protection Manager training classes and exams, please visit: <https://www.larimer.org/h>

Correct by 08/03/2024

This is a Core item 2-102.12(A) - Certified Food Protection Manager (C)

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/>

For a sample Employee Illness Policy Contract please visit: <https://www.larimer.org/sites/default/files/uploads/20>

Correct by 07/13/2024

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 handsinks in the kitchen did not have paper towels available at time of inspection.

Provide dispensed hand towels and hand soap at handwashing sinks at all times so workers can properly wash their hands.

Paper towels provided as requested.

Observed handsink near the cooking area had various utensil stored inside of it.

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) **This is a Priority Foundation item** 6-301.12 - Hand Drying Provision (Pf)

15. Food separated and protected:

Observation: Observed raw beef stored over rice and other ready to eat foods in the reach in cooler at the cooking line.

Keep raw animal foods separate and below produce, prepared foods and other ready-to-eat foods to prevent cross contamination.

Item was moved as requested. **(Corrected on Site)**

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 dishwasher was not dispensing the correct concentration of sanitizer. Also noted sanitizer bucket had a high concentration of bleach in it.

Maintain chlorine sanitizers at 50-200 ppm chlorine. Use sanitizer test kits to verify sanitizer is at correct concentration. Ensure sanitizer is changed at a frequency to maintain an adequate concentration.

Sanitizers were correct as requested. **(Corrected on Site)**

This is a Priority item 4-501.114(A)-(E),(F)(1)-(2) - Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness (P)

19. Proper reheating procedures for hot holding:

Observation: Observed container of rice by the tall cooler at 62 F. Another container was being reheated in the microwave. Manager stated rice was getting ready to be reheated. When asked what temperature foods were reheated to, they stated 140 F.

Quickly reheat foods to greater than 165 F prior to hot holding. After reheating, hot hold above 135 F to prevent the growth of microorganisms.

When using a microwave to reheat foods to greater than 165 F, stir for uniform heating and verify temperature with a thermometer. After reheating hot hold above 135 F to prevent growth of microorganisms.

Rice was continued to be reheated to get to required temperature. **(Corrected on Site)**
This is a Priority item 3-403.11 - Reheating for Hot Holding (P)

20. Proper cooling time and temperature:

Observation: Observed cooked potatoes, chili, and cooked beef cooling in the kitchen at room temperature. Manager stated items were cooked about 2 hours ago. Internal temperatures were 132-180 F for the various items.

Do not leave food out at room temperature to cool.

Items were placed into ice baths during visit.

Observed 3 stacked, large containers of mild green chili and cooked chicken that were prepared the previous day at 46-62 F in the center.

Cool foods in a refrigerator, in uncovered, shallow metal pans that are no more than two- to three-inches deep. Once products are less than 41 F the food can be transferred to bulk containers and stored covered. Use a food thermometer to verify foods are less than 41 F prior to covering for storage.

Items were discarded as requested.

For a printable and fillable Cooling Log please visit:
<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-cooling-log.pdf>

For a printable Cooling Cooked Foods educational poster please visit:
<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-cooling-cooked-foods.pdf>

Correct by 07/13/2024

This is a Priority item 3-501.14 - Cooling (P)

23. Proper date marking and disposition:

Observation: Observed bag of sliced ham that had no date markings that was prepared more than 1 day ago. Noted various items in the walk in cooler that the manager stated had incorrect dates.

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. **Correct by 07/13/2024**

This is a Priority Foundation item 3-501.17 - Ready-To-Eat TCS Food, Date Marking (Pf)

25. Consumer advisory provided for raw/undercooked food:

Observation: The menu did not have a reminder and disclosure statement regarding raw or undercooked foods. Menu shows steak and burgers are offered undercooked.

Provide a disclosure statement that identifies the animal foods that are to be served raw or lightly cooked. The disclosure can be a description such as: "hamburgers can be cooked to order", and by asterisking the food items to a footnote that states, "*These items are served raw or undercooked." or "These items contain or may contain raw or undercooked ingredients."

Correct by 08/03/2024

This is a Priority Foundation item 3-603.11 - Consumer Advisory, Animal Foods that are Not Processed to Eliminate Pathogens (Pf)

37. Food properly labeled; original container:

Observation: Consumers were not notified of presence of major food allergens in unpackaged foods as required by the code.

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

General Comments:

A routine inspection was conducted today with the following noted:

Cold holding was at less than 41 F.

Hot holding was at over 135 F.

Good glove and utensil use to prevent barehand contact.

Voluntary Condemnation:

Disposed Items:

25 lb of cooked chicken

Comments:

improper cooling

Value:

250

Disposed Items:

5 gallons of green chili

Comments:

improper cooling

Value:

250



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Date: 07/03/2024	Owner: COCINA Y CANTINA MEXICAN GRILL LTD

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.

