



Time In: 10:34 AM
Time Out: 12:07 PM

### FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Jeep Jeep Tacos	OWNER: Emporio Group LLC Edson N Ayala
ADDRESS: 865 Moraine Ave Estes Park CO 80517-8005	
DATE: 04/18/2024	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	IN	Certified Food Protection Manager		
<b>Employee Health</b>				
3	OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting	X	
4	IN	Proper use of restriction and exclusion		
5	OUT	Procedures for responding to vomiting and diarrheal events	X	
<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	X	
16	IN	Food contact surfaces; cleaned & sanitized		
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food		
<b>Time/Temperature Control for Safety</b>				
18	IN	Proper cooking time & Temperatures		
19	IN	Proper reheating procedures for hot holding		
20	IN	Proper cooling time and temperature		
21	OUT	Proper hot holding temperatures		
22	IN	Proper cold holding temperatures		
23	OUT	Proper date marking and disposition	X	
24	N/A	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	IN	Toxic substances properly identified, stored & used		
<b>Conformance with Approved Procedures</b>				
29	N/A	Compliance with variance/ specialized process/ HACCP		

Facility Name: Jeep Jeep Tacos

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/A	Plant food properly cooked for hot holding		
35*	N/O	Approved thawing methods used		
36	OUT	Thermometer provided and accurate		
<b>Food Identification</b>				
37	OUT	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38	IN	Insects, rodents, and animals not present		
39	IN	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
<b>Proper Use of Utensils</b>				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
<b>Utensils, Equipment, and Vending</b>				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	IN	Hot and cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	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>

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

**(Corrected on Site)**

**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.

\*\*\*Food establishment must be able to demonstrate procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment.

--Resource provided for clean up procedures on site **(Corrected on Site)**

**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:** Handwashing signage was not provided at the hand sinks located in the kitchen and prep area as well as the hand sink outside the bathroom.

\*\*\*A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible.

--Stickers were provided on site. **(Corrected on Site)**

**This is a Core item** 6-301.14 - Handwashing Signage (C)

**15. Food separated and protected:**

**Observation:** Raw meat was observed stored over ready to eat meat inside the make cooler across from the flat top grill.

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

--Items were reorganized appropriately **(Corrected on Site)**

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

**21. Proper hot holding temperatures:**

**Observation:** Refried beans (104F) and green chile sauce (115F) were improperly hot holding on the steam well.

\*\*\*Hot hold foods above 135F to prevent the growth of microorganisms.

--Items had been stocked the previous hour. Items were reheated upon request. **Correct by 04/18/2024**

**This is a Priority item** 3-501.16 (A)(1) - TCS Food, Hot Holding (P)

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

**Observation:** Cooked chicken (4/4) was past its use by date inside the upright cooler next to the exit door.

\*\*\*Ready-to-eat foods that have exceeded 7 day date marking are to be discarded.

--Item was discarded upon request **(Corrected on Site)**

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

**36. Thermometer provided and accurate:**

**Observation:** Establishment had one thermometer that had a minimum number of 50F and did not go down to 0F.

\*\*\*Provide a food probe thermometer scaled 0 to 220 F. **Correct by 04/19/2024**

**This is a Priority Foundation item** 4-204.112(E) - Temperature Measuring Devices-Numerical Scale (Pf)

**37. Food properly labeled; original container:**

**Observation:** Establishment did not have a document informing consumers to inquire about allergens in food items.

\*\*\*Consumers were not notified of presence of major food allergens. **Correct by 04/24/2024**

**This is a Priority Foundation item 3-602.11(B)(5) - Food Labels, Name of Major Food Allergens (Pf)**

**General Comments:**

A routine inspection was conducted with the following noted:

Certified food protection manager certificate verified

Cold holding at 41F or lower

Sanitizers at proper concentrations

Proper cleaning frequencies of in-use items

Proper reheating observed

Proper glove and utensil usage observed



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## 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.

