



Time In: 12:40 PM

Time Out: 02:15 PM

## FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: LITTLE CAESARS PIZZA	Owner: SKY HIGH PIZZA INC
Address: 1530 MAIN ST UNIT D WINDSOR CO 80550-7917	
Date: 04/09/2024	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. \*Required field.

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

No.	Status	Category	COS	R
<b>Supervision</b>				
1*	OUT	Person in charge present, demonstrates knowledge, and performs duties		
2*	OUT	Certified Food Protection Manager		
<b>Employee Health</b>				
3*	IN	Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
4*	IN	Proper use of restriction and exclusion		
5*	IN	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 and properly washed		
9*	IN	No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
10*	IN	Adequate handwashing sinks properly supplied and accessible		
<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, and unadulterated		
14*	N/A	Required records available: molluscan shellfish identification, parasite destruction		
<b>Protection from Contamination</b>				
15*	IN	Food separated and protected		
16*	OUT	Food contact surfaces; cleaned and sanitized		
17*	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		
<b>Time/Temperature Control for Safety</b>				
18*	N/A	Proper cooking time and temperatures		
19*	N/A	Proper reheating procedures for hot holding		
20*	N/A	Proper cooling time and temperatures		
21*	N/A	Proper hot holding temperatures		
22*	IN	Proper cold holding temperatures		
23*	IN	Proper date marking and disposition		
24*	OUT	Time as a Public Health Control; procedures and 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 and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>				
29*	N/A	Compliance with variance/specialized process/HACCP		

Facility Name: LITTLE CAESARS PIZZA

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*	IN	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
<b>Food Identification</b>				
37	IN	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		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	OUT	Warewashing facilities: installed, maintained, and used; test strips		
49	OUT	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50		Hot and cold water available; adequate pressure		
51	OUT	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/weldcounty>



**OBSERVATIONS:**

**1. Person in charge present, demonstrates knowledge and performs duties:**

**Observation:** Based on the priority violations observed and the inability of the person in charge to answer questions pertaining to food safety, employees were unable to demonstrate knowledge of food safety practices to the inspector. Staff shall obtain training in food safety practices within 10 days.

**Correct by 04/19/2024**

**This is a Priority Foundation item** 2-102.11 (A),(B), and (C)(1),(4)-(16) - Demonstration (Pf) **This is a Priority Foundation item** 2-103.11 (A)-(O), and (Q) - Person-In-Charge-Duties (Pf)

**2. Certified Food Protection Manager:**

**Observation:** Facility does not have a certified food protection manager, or could not provide certification at time of inspection (one expired completion of training for one employee is present but no proof of passing an accredited exam and obtaining certification. At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program. This is the third consecutive inspection with this violation. Correct within 10 days. **Correct by 04/19/2024**

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

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

**Observation:** Found clean food utensils stored on heavily soiled shelving. Found the only food probe thermometer on site heavily soiled. When asked how often it is cleaned employee stated it is not. When asked the when the last time thermometer was used, employee said it is not used. Manager stated dishes are sanitized by soaking in sanitizer solution for 30 seconds and was unable to tell the inspector what the sanitizer concentration should be on the sanitizer test strips. All food contact surfaces shall be maintained clean and sanitary. Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning. Equipment shall be sanitized by submerging in

approved sanitizer for at least 1 minute or according to manufacturer instructions. Required food probe thermometer to be properly cleaned. Correct by washing, rinsing, and sanitizing all other contaminated or soiled equipment by end of day. **Correct by 04/09/2024**

**This is a Priority Foundation item** 4-601.11 (A) - Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf) **This is a Priority item** 4-702.11 - Before Use After Cleaning (P)

**24. Time as a Public Health Control; procedures and records:**

**Observation:** Facility uses time as a public health control for prepped, uncooked pizzas. Found several rows of prepared pizzas with cheese at 60 F for duration of inspection with no timers set. Manager stated that prepped pizzas under time control are sometimes placed in the walk-in cooler. If using time as the public health control for time/temperature control for safety (TCS) foods, the food must be properly marked and disposed of within 4 hours. Facility has a history of non-compliance with this item. Correct immediately. **Correct by 04/09/2024**

**This is a Core item** 3-501.19(B)(2) - Time as a Public Health Control, Initial Starting Temperature at 70 Degrees (C)

**48. Warewashing facilities: installed, maintained , and used; test strips:**

**Observation:** Observed excessive amounts of food waste in the floor sink coming from the drain below the three-compartment sink. Food debris shall be scraped over a waste disposal unit or garbage receptacle or shall be removed in a warewashing machine with a prewash cycle. Correct immediately by training staff and scraping solid foods into trash before washing equipment (no warewashing machine on site). **Correct by 04/09/2024**

**This is a Core item** 4-603.12 - Precleaning (C)

**49. Non-food contact surfaces clean:**

**Observation:** Found floors, walls, shelving, and overall facility heavily soiled with layers of grease and food debris. All nonfood contact surfaces shall be maintained clean. Nonfood contact surfaces of equipment shall be

cleaned as often as necessary to keep the equipment free from the accumulation of dust, dirt, food particles, and other debris. Correct by thoroughly cleaning within 10 days. **Correct by 04/19/2024**

**This is a Core item** 4-601.11 (B), and (C) - Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (C) **This is a Core item** 4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency (C)

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

**Observation:** Found rear hand sink leaking significant amount of water onto floor when operated. Hand sinks and plumbing shall be maintained clean and in good repair. Correct within 10 days. **Correct by 04/19/2024**

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

**General Comments:**

Violations corrected from last inspection: 28.



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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.