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| Time In: 02:00 |
| Time Out: 03:45 |

FOOD ESTABLISHMENT INSPECTION REPORT

| | | |
|---|-----|---|
| FACILITY NAME: This & That BBQ Shack | | OWNER: |
| ADDRESS: 305 Broadway St Penrose CO 81246 | | |
| DATE: 02/09/2021 | | 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 | IN | Certified Food Protection Manager |
| Employee Health | | |
| 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 |
| Good Hygienic Practices | | |
| 6 | IN | Proper eating, tasting, drinking, or tobacco use |
| 7 | IN | No discharge from eyes, nose, and mouth |
| Presenting Contamination by Hands | | |
| 8 | OUT | Hands clean & properly washed |
| 9 | IN | No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed |
| 10 | IN | Adequate handwashing sinks properly supplied and accessible |
| 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 |
| 16 | IN | Food contact surfaces; cleaned & sanitized |
| 17 | IN | Proper disposition of returned, previously served, reconditioned & unsafe food |
| Time/Temperature Control for Safety | | |
| 18 | IN | Proper cooking time & Temperatures |
| 19 | N/O | Proper reheating procedures for hot holding |
| 20 | N/O | Proper cooling time and temperature |
| 21 | OUT | Proper hot holding temperatures |
| 22 | IN | Proper cold holding temperatures |
| 23 | IN | Proper date marking and disposition |
| 24 | N/A | Time as a Public Health Control; procedures & records |
| Consumer Advisory | | |
| 25 | N/A | 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 | IN | 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 |

Facility Name: This & That BBQ Shack

| 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 | | | | | |
| | | | | COS= Corrected on Site | R= Repeat Violation |
| Compliance Status | | | | COS | R |
| Safe Food and Water | | | | | |
| 30 | N/A | 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 | OUT | Proper cooling methods used; adequate equipment for temperature control | | X | |
| 34 | N/A | Plant food properly cooked for hot holding | | | |
| 35 | IN | Approved thawing methods used | | | |
| 36 | IN | Thermometer provided & accurate | | | |
| Food Identification | | | | | |
| 37 | IN | Food properly labeled; original container | | | |
| Prevention of Food Contamination | | | | | |
| 38 | IN | Insects, rodents, & animals not present | | | |
| 39 | IN | Contamination prevented during food preparation, storage & display | | | |
| 40 | IN | Personal cleanliness | | | |
| 41 | OUT | Wiping Cloths; properly used & stored | | X | |
| 42 | IN | Washing fruits & vegetables | | | |
| Proper Use of Utensils | | | | | |
| 43 | IN | In-use utensils: properly stored | | | |
| 44 | IN | Utensils, equipment & linens: properly stored, dried, & handled | | | |
| 45 | OUT | Single-use/single-service articles: properly stored & used | | X | |
| 46 | | Gloves used properly | | | |
| Utensils, Equipment and Vending | | | | | |
| 47 | IN | Food & non-food contact surfaces cleanable, properly designed, constructed, & used | | | |
| 48 | IN | Warewashing facilities: installed, maintained, & used; test strips | | | |
| 49 | IN | Non-food contact surfaces clean | | | |
| Physical Facilities | | | | | |
| 50 | IN | Hot & cold water available; adequate pressure | | | |
| 51 | IN | Plumbing installed; proper backflow devices | | | |
| 52 | IN | Sewage & waste water properly disposed | | | |
| 53 | IN | Toilet facilities; properly constructed, supplied, & cleaned | | | |
| 54 | IN | Garbage & refuse properly disposed; facilities maintained | | | |
| 55 | IN | Physical facilities installed, maintained, & clean | | | |
| 56 | IN | Adequate ventilation & lighting; designated areas used | | | |
| Regulatory Action | | | | | |
| Notification of Potential Fines and Closure | | Notice of Immediate Closure | | Imminent Health Hazard Closure | |
| On-Site Actions | | | | | |
| Voluntary Condemnation | | Compliance Agreement | | Embargo Notice | |
| Resolution | | | | | |
| Reinstatement of License | | Violation Correction Sheet | | Embargo Release | |

Person In Charge:

Inspector:

Name: No Signature


Name: Amy Jamison

Observed Violations (See additional pages if necessary)

8. Hands clean and properly washed

This is a Priority item

2-301.14 - When to Wash (P)

Observation: Employees observed not hand washing when required. Hands shall be washed before donning gloves to initiate a task that involves working with food. Employee failed to wash hands before donning gloves.

Correct by 02/12/2021 (Corrected on Site)

15. Food separated and protected

This is a Priority item

3-302.11 (A) (1-2) - Raw Animal Food- Separation, Packaging, and Segregation (P)

Observation: Raw animal foods are not separated from ready-to-eat foods during storage, preparation, or holding.

Raw shell eggs are a raw animal product and should be stored under ready to eat products. Handout provided.

Correct by 02/12/2021 (Corrected on Site)

21. Proper hot holding temperatures

This is a Priority item

3-501.16 (A) (1) - TCS Food, Hot Holding (P)

Observation: TCS products are being held below 135 degrees F. Observed Macaroni in steam table holding at 118°F. Proper hot holding in 135 or above. Discussed with owner during inspection, owner stated they had issues with it holding too hot previously. Feel free to experiment with the steamtable to see where items hold correctly, just remember to check the temperature to ensure correct holding. Corrected on site.

Correct by 02/12/2021 (Corrected on Site)

33. Proper cooling methods used; adequate equipment for temperature control

This is a Core item

3-501.15 (B) - Cooling Methods - Additional Requirements

Observation: When cooling in the refrigerator the food is not uncovered to facilitate heat transfer. Observed still hot pork, in refrigerator in completely covered pan. When protected from contamination, keep cooling items uncovered, to facilitate heat transfer. discussed during inspection.

Correct by 02/12/2021 (Corrected on Site)

41. Wiping cloths; properly used and stored

This is a Core item

3-304.14 - Wiping Cloths, Use Limitation

Observation: Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution. Observed several cloths on counter and prep table. Remember to place these back in the sanitizer solution between uses. Discussed during inspection.

Correct by 02/12/2021 (Corrected on Site)

Observed Violations *(See additional pages if necessary)*

45. Single Use/ single-service articles: properly stored and used

This is a Core item

4-904.11 (A-C) - Single-Service and Single-Use Articles - Preventing Contamination

Observation: Single-use articles are not stored in a way that prevents contamination.

Observed single service utensils, for consumer self-service, displayed with mouth contact surface pointing upwards. Display these is a way that contamination of food and lip contact surfaces is prevented. Handles should be the only touched by consumers or employees.

Corrected on site.

Correct by 02/12/2021 (Corrected on Site)

General Comments

FOOD TEMPERATURES

| Food Item | Food State | Temperature |
|------------------|-------------------|--------------------|
| Macaroni | Hot Holding | 118F |
| pork | Cooling | 90F |

VOLUNTARY CONDEMNATION

| Disposed Items | Disposal Method | Value | Comments |
|-----------------------|------------------------|--------------|-----------------|
|-----------------------|------------------------|--------------|-----------------|

Total Value: \$ 0.00

GENERAL COMMENTS

No signatures due to COVID19.

2021 license is posted.

Masks are required in indoor public spaces. Remember to wear masks when working with those that are not in your household.