

Colorado Department of Public Health & Environment 4300 Cherry Creek Drive South Denver, CO 80246 (303) 692-3658 www.colorado.gov/cdphe/dehs

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	RETAIL FOOD ESTABLISHMENT INSPECTION REPORT													
Business Name/DBA: Diana's Rungkin Patch Owner:														
Add	Address: 1724 Roolac								y: (2000	Co	ounty: Fremont		
Date: 9-17-19 Inspection Type: Pre-Operational Time In: 9:00														
	Foodborne Illness Risk Factors & 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													
	NISK I di	Ctors ar	e impoi	measures to prevent foodborne illness or injury. Con	nplian	ice stat	us is d	esigna	ated a	s In, Out, I	NA, or NO for each n	umbered item.	ntrot	
#		Omplia OUT NO	THE RESERVE OF THE PERSON	OUT: Not in compliance NO: Not observed	erved I cos		NA:	Not A	Applica OUT		COS: Corrected		ation cos	
				Supervision							Protection from (
1			- m	Person in charge present, demonstrates knowledge & performs duties			15				Food separated & p	rotected		
2				Certified Food Protection Manager			16				Food contact surfac	es; cleaned & sanitized		
				Employee Health			17				Proper disposition of reconditioned & uns	of returned, previously served,		
3				Management, food employee, & conditional employee; knowledge, responsibilities & reporting						Tim	e/Temperature C			
4				Proper use of restriction & exclusion			18				Proper cooking time	e & temperatures		
5				Processes for responding to vomit & diarrheal			19				Proper reheating pr	ocedures for hot holding		
105 S.				Good Hygienic Practices			20				Proper cooling time	& temperatures		-
6			-	Proper eating, tasting, drinking or tobacco use			21				Proper hot holding t	temperatures		
7			111111111111111111111111111111111111111	No discharge from eyes, nose & mouth			22				Proper cold holding		-	
			Pi	reventing Contamination by Hands								· ·	\dashv	
8				Hands clean & properly washed			23				Proper date marking	alth Control; procedures &		- :
9				No bare hand contact w/ ready-to-eat food or an alternative procedure allowed			24				records			en composer
10		1		Adequate handwashing sinks properly supplied &			25				Consumer advisory	for raw/undercooked food		
	14			accessible Approved Source			23				Highly Susceptible			
11				Food obtained from an approved source			26					ed; prohibited foods not		
12		:		Food received at proper temperature						Food		t Toxic Substances		
13				Food in good condition, safe & unadulterated			27	1.1				roved & properly used		-, -
14				Required records available: shellstock tags,			28		<u>N</u>		used	operly identified, stored and		
				parasite destruction						Confo	ADD SAN ASSESSMENT OF THE PARTY	riance/specialized process/		
Compliance with variance/specialized process/ HACCP														
•				Good Retail Practices are preventative measures to o		Retail ol the a			athoge	ens, chemi	cals & physical objec	cts into foods.		•
4			if item	is OUT of compliance, and see notes in BOLD where	other	option	s are a	allowe	d.		COS: Corrected (
# STATUS COS R Safe Food & Water								STATU	15		Proper Use of	f Utensils	cos	R
30		Pasteurized eggs used where required (NA)				-	43		In-	use utensil	ls: properly stored			
31		Water & ice from approved source					44		Ute	ensils, equ	ipment & linens: pro	perly stored, dried & handled		
32		Variance for specialized processing methods (NA)					45					properly stored & used		
Food Temperature Control Proper cooling methods used; adequate equipment for							46		Glo	oves used p	oroperly Jtensils, Equipme	unt & Vanding	-	
33	temperature control						47		Foo	od & non-f	ood contact surfaces	s cleanable, properly designed,		- 1
34		Plant food properly cooked for hot holding (NA or NO)					10	- I				maintained, & used; test	-	
35	- 1	1		wing methods used (NA or NO)			48	OU		•				
36 Of Thermometers provided & accurate							49	Non-food contact surfaces clean Physical Facilities						
37	Food Identification Food properly labeled; original container						50		Ho	t & cold w	ater available; adeq		T	
Prevention of Food Contamination						51		Plu	ımbing inst	talled; proper backfl	ow devices			
38 Insects, rodents & animals not present						-	52		Sev	wage & wa	ste water properly d	isposed		-
39	Contamination prevented during food prep, storage & display						53		Toi	ilet faciliti	es: properly constru	cted, supplied & cleaned		
40	Personal cleanliness					2.5	54		Gai	rbage & re	fuse properly dispos	ed; facilities maintained		. :
41	Wiping Cloths; properly used & stored						55	55 Physical facilities installed, maintained & clean						
42 Washing fruits & vegetables							56		Ade	equate ver	ntilation & lighting; o	designated areas used.		
Own	Owner Signature:											Date:		
Insne	ctor Si	gnature	:									Date:		
Inspector Signature: Follow-up Required? Circle one: [YES/NO] Follow-up date (on or about):														
			-		1. 5.4	p '								



Owner Signature:

Inspector Signature:

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RETAIL FOOD ESTABLISHMENT INSPECTION REPORT Business Name/DBA: Owner: Address: City: County: Date: Inspection Type: Time In: **Observations and Corrective Actions** Violations cited in this report must be corrected within the time frames indicated below, or as stated in Section 8-405.11 of the Food Code Item Number Separation can 48