



Time In: 10:00
Time Out: 11:00

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Aspen Leaf Bakery And Cafe		OWNER: Aspen Leaf Bakery and Cafe, LLC
ADDRESS: 113 W Main St Florence CO 81226		
DATE: 03/16/2021		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	N/A	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	IN	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	IN	Food separated and protected
16	OUT	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
Time/Temperature Control for Safety		
18	N/O	Proper cooking time & Temperatures
19	IN	Proper reheating procedures for hot holding
20	N/O	Proper cooling time and temperature
21	N/O	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	OUT	Toxic substances properly identified, stored & used
Conformance with Approved Procedures		
29	N/A	Compliance with variance/ specialized process/ HACCP

Facility Name: Aspen Leaf Bakery And Cafe

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	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	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	IN	Wiping Cloths; properly used & stored		
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	IN	Single-use/single-service articles: properly stored & used		
46	IN	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	OUT	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	OUT	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)*

16. Food contact surfaces; cleaned and sanitized

This is a Priority item

4-501.114 - Warewashing Equipment, Chemical Sanitization- Temperature, pH, Concentration, and Hardness (P)

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Observation: The low splash, lavender scented bleach is not EPA registered and is not allowed for use as a food contact sanitizer. Follow the manufactures directions for food contact sanitizing on EPA registered products. Regular bleach is acceptable.

Correct by 03/19/2021 (Corrected on Site)

28. Toxic substances properly identified, stored, and used

This is a Priority item

7-201.11 - Separation - Storage (P)

- Separation - Storage (P)

Observation: Poisonous or toxic materials are improperly stored in the establishment.

Observed Raid and Hot Shot stored above the 3- compartment sink. Poisonous/toxic materials shall not be stored above food, equipment, and utensils.

Hot Shot and Raid products are not allowed for use in food establishments. If needed speak with pest control operator to find options that are allowed for use in food establishments.

Always follow manufactures instructions.

Correct by 03/19/2021

49. Non-food contact surfaces clean

This is a Core item

4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency

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Observation: Nonfood contact surfaces of equipment not kept free of an accumulation of dust, dirt, food residue and other debris. Baking pans, used as shelving has accumulated food and trash debris. Ensure non food contact surfaces are routinely being cleaned.

Correct by 03/19/2021

55. Physical facilities installed, maintained, and clean

This is a Core item

6-201.11 - Floors, Walls and Ceilings - Cleanability

- Floors, Walls and Ceilings - Cleanability

Observation: Floor tiles are missing and chipped, this is no longer a smooth, easily cleanable surface.

Correct by 03/19/2021

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Sliced tomatoes	Cold Holding	35F
Chicken	Cold Holding	36F
Cheddar Broccoli Soup	Re-heating	149F
Milk	Cold Holding	36F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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Total Value: \$ 0.00

GENERAL COMMENTS

No signatures due to COVID19.
Adequate 200ppm Quat sanitizer.