



### Retail Food Establishment Inspection Report

<b>FACILITY NAME:</b> Aspen Leaf Bakery and Cafe		<b>OWNER:</b> Aspen Leaf Bakery and Cafe, LLC		
<b>ADDRESS:</b> 113 W Main Florence CO 81226				
<b>DATE:</b> 12/04/2019		<b>INSPECTION TYPE:</b> Routine Inspection		
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	NA	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		
Preventing Contamination by Hands				
8	In	Hands clean & properly washed		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	Out	Adequate handwashing sinks properly supplied and accessible	X	X
Approved Source				
11	In	Food obtained from approved source		
12	NO	Food received at proper temperature		
13	In	Food in good condition, safe, & unadulterated		
14	NA	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
15	In	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	NO	Proper reheating procedures for hot holding		
20	NO	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
22	Out	Proper cold holding temperatures	X	
23	In	Proper date marking and disposition		
24	In	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	:Select:	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	NA	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	X	X
Conform with Approved Procedures				
29	NA	Compliance with variance / specialized process / HACCP		

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.

**OUT** = Not in Compliance   **COS** = Corrected On-Site   **R** = Repeat Violation

Compliance Status			COS	R
<b>Safe Food And Water</b>				
30	<b>NA</b>	Pasteurized eggs used where required		
31	<b>In</b>	Water & ice from approved source		
32	<b>NA</b>	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	<b>In</b>	Proper cooling methods used; adequate equipment for temperature control		
34	<b>NA</b>	Plant food properly cooked for hot holding		
35	<b>In</b>	Approved thawing methods used		
36	<b>In</b>	Thermometer provided & accurate		
<b>Food Identification</b>				
37	<b>In</b>	Food properly labeled; original container		
<b>Prevention Of Food Contamination</b>				
38	<b>Out</b>	Insects, rodents, & animals not present	X	
39	<b>In</b>	Contamination prevented during food preparation, storage & display		
40	<b>In</b>	Personal cleanliness		
41	<b>In</b>	Wiping Cloths; properly used & stored		
42	<b>In</b>	Washing fruits & vegetables		
<b>Proper Use Of Utensils</b>				
43	<b>In</b>	In-use utensils: properly stored		
44	<b>In</b>	Utensils, equipment & linens: properly stored, dried, & handled		
45	<b>In</b>	Single-use / single-service articles: properly stored & used		
46	<b>In</b>	Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
47	<b>In</b>	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	<b>In</b>	Warewashing facilities: installed, maintained, & used; test strips		
49	<b>Out</b>	Non-food contact surfaces clean		X
<b>Physical Facilities</b>				
50	<b>In</b>	Hot & cold water available; adequate pressure		
51	<b>Out</b>	Plumbing installed; proper backflow devices		
52	<b>In</b>	Sewage & waste water properly disposed		
53	<b>In</b>	Toilet facilities: properly constructed, supplied, & cleaned		
54	<b>In</b>	Garbage & refuse properly disposed; facilities maintained		
55	<b>In</b>	Physical facilities installed, maintained, & clean		
56	<b>In</b>	Adequate ventilation & lighting; designated areas used		

**Observed Violations:**

**10- Adequate handwashing sinks properly supplied and accessible**

OBSERVATION: *(CORRECTED DURING INSPECTION)*(Repeat)

**Inspector Comments:**

6-301.14: Handwashing Signage (C) : A sign that notifies employees to wash hands shall be provided at all handwashing sinks used by employees. Observed no signs in restrooms, these were provided during inspection. Corrected on site.

**22- Proper cold holding temperatures**

OBSERVATION: *(CORRECTED DURING INSPECTION)*

**Priority**

3-501.16(A)(2): Time/Temperature Control for Safety Food, Cold Holding (P)

**Inspector Comments:**

Observed cold table holding between 42-45 degrees. Thermometers stored in unit are reading at about 40. Ambient air should be around 38 degrees to properly hold food at 38 or below. Discussed with operator.

**28- Toxic substances properly identified, stored & used**

OBSERVATION: *(CORRECTED DURING INSPECTION)*(Repeat)

**Priority**

7-204.11: Sanitizers, Criteria-Chemicals (P)

**Inspector Comments:**

Bleach in sanitizer bucket is well over 200 ppm bleach. When sanitizing food contact surfaces ensure bleach is not in an excessive concentration that could leave harmful residues on surfaces. Use test strips to ensure an appropriate concentration, between 50-200ppm, is used. Discussed with operator.

**38- Insects, rodents, & animals not present**

OBSERVATION: *(CORRECTED DURING INSPECTION)*

**Core**

6-501.111: Controlling Pests (C)

**Inspector Comments:**

Routinely inspect the premises for pests. Observed rodent dropping in cabinet under drink station.

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

OBSERVATION: *(Repeat)*

**Core**

4-601.11(B): Equipment, Food-Contact Surfaces, (C)

**Inspector Comments:**

Food contact surfaces of cooking equipment shall be kept free of encrusted grease deposits and soil accumulations. Panini Press has excess grease and food particles. Operator stated a new one has been ordered.

**51- Plumbing installed; proper backflow devices**

**Core**

5-205.15: System Maintained in Good Repair (C)

**Inspector Comments:**

Hand sink in kitchen did not have hot water upon arrival. The hot water has been shut off, because the faucet leaks.

<b>General Comments and Notes</b>

Follow up Required: No	Follow up Date (if applicable): 12/7/2019
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(12/4/2019 11:15:28 AM)

Received by:

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Amy Jamison(12/4/2019 11:15:27 AM)

Inspector Name:

Amy Jamison