



### Retail Food Establishment Inspection Report

<b>FACILITY NAME:</b> Barry's Den at Texas Creek Junction		<b>OWNER:</b> Barry's Den at Texas Creek Junction	
<b>ADDRESS:</b> 27077 US Highway 50 Cotopaxi CO 81223			
<b>DATE:</b> 07/18/2019		<b>INSPECTION TYPE:</b> Routine Inspection	
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>			
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			CO
<b>Supervision</b>			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In	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 & properly washed	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	In	Adequate handwashing sinks properly supplied and accessible	
<b>Approved Source</b>			
11	In	Food obtained from approved source	
12	In	Food received at proper temperature	
13	In	Food in good condition, safe, & unadulterated	
14	NA	Required records available: shellstock tags, parasite destruction	
<b>Protection from Contamination</b>			
15	In	Food separated and protected	
16	In	Food contact surfaces; cleaned & sanitized	
17	In	Proper disposition of returned, previously served, reconditioned & unsafe food	
<b>Time/Temperature Control for Safety</b>			
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	In	Proper cold holding temperatures	
23	Out	Proper date marking and disposition	
24	NA	Time as a Public Health Control; procedures & records	
<b>Consumer Advisory</b>			
25	In	Consumer advisory provided for raw/undercooked food	
<b>Highly Susceptible Populations</b>			
26	NA	Pasteurized foods used; prohibited foods not offered	
<b>Food/Color Additives and Toxic Substances</b>			
27	NA	Food additives: approved & Properly used	
28	In	Toxic substances properly identified, stored & used	
<b>Conform with Approved Procedures</b>			
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			CC
<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>In</b>	Insects, rodents, & animals not present	
39	<b>Out</b>	Contamination prevented during food preparation, storage & display	X
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>Out</b>	Utensils, equipment & linens: properly stored, dried, & handled	X
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>In</b>	Non-food contact surfaces clean	
<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:**

**23- Proper date marking and disposition**

**Priority Foundation**

3-501.17: Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking (Pf)

**Inspector Comments:**

Ready to eat food are required to be date marked if kept for more than 24 hours. See handout for additional information.

**39- Contamination prevented during food preparation, storage & display**

OBSERVATION: *(CORRECTED DURING INSPECTION)*

**Core**

3-305.11: Food Storage-Preventing Contamination from the Premises (C)

**Inspector Comments:**

Food observed on walk in refrigerator floor, all food must be up off the floor.

**44- Utensils, equipment & linens: properly stored, dried, & handled**

OBSERVATION: *(CORRECTED DURING INSPECTION)*

**Core**

4-904.11: Kitchenware and Tableware-Preventing Contamination (C)

**Inspector Comments:**

Spoons stored with mouth contact piece pointing up. Store these with handles up, in order for that to be the only part touched by employees.

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

**Priority**

5-202.11: Approved System (P)

**Inspector Comments:**

Condensate from the walk-in refrigerator drains into a bucket inside the walk in. The condensate is required to drain, indirectly into an approved drain, or a condensate evaporation unit can be used if plumbing is not available.

**General Comments and Notes**

Adequate chlorine residual in water, 0.5 ppm  
Adequate sanitizer in 3 compartment sink, 200ppm.

Follow up Required: No

Follow up Date (if applicable): 7/21/2019



(7/18/2019 11:07:26 AM)

Received by:



Amy Jamison(7/18/2019 11:07:26 AM)

Inspector Name:

Amy Jamison

