



Time In: 02:25 PM
Time Out: 04:45 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: This & That BBQ Shack		OWNER:
ADDRESS: 305 Broadway Penrose CO 81240-9011		
DATE: 09/01/2021		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	OUT	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	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
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	OUT	Proper cooking time & Temperatures
19	N/O	Proper reheating procedures for hot holding
20	IN	Proper cooling time and temperature
21	OUT	Proper hot holding temperatures
22	OUT	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	N/A	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	IN	Proper cooling methods used; adequate equipment for temperature control			
34	N/O	Plant food properly cooked for hot holding			
35	OUT	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	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: Misty Atnip

Name: Amy Jamison



Observed Violations (See additional pages if necessary)

1. Person in charge present, demonstrates knowledge and performs duties

This is a Priority Foundation item

2-103.11 (A-N), (P) - Person in Charge - Duties (Pf)

Observation: Employee is not monitoring temperatures of food during hot and cold holding daily. Discussed importance of food temperature monitoring. Thermometers were calibrated during inspection, use thermometers to check food temperatures for safe holding.

(Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

5-204.11 - Handwashing Sinks- Location and Placement (Pf)

Observation: Hand washing sinks should be located in all areas of food preparation and food dispensing areas. With grilling outside and the handling of raw meats in this area, a hand sink should be placed in this area. There is a plumbed sink outside that could be turned into a hand sink, or if this is preferred as a cleaning sink a separate hand sink may be brought in. Remember hand sinks can only be used for handwashing.

(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. Observed raw shell eggs over ready to eat foods. Par-cooked chicken stored over ready to foods. Education provided about safe food storage.

(Corrected on Site)

18. Proper cooking time and temperature

This is a Priority Foundation item

3-401.14 (F) - Non-Continuous Cooking of Raw Animal Foods, Written Procedures (Pf)

Observation: Observed chicken wings being par-cooked. A written procedure is required by the Food Code to be followed and maintained on site.

(Corrected on Site)

21. Proper hot holding temperatures

This is a Priority item

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

Observation: Macaroni holding on steam table at 125, safe hot food holding temperature is 135 or above. During inspection macaroni was reheated to 186. Monitor temperature to ensure safe hot food holding temperatures of at least 135 degrees.

(Corrected on Site) (Repeat)

22. Proper cold holding temperatures

This is a Priority item

3-501.16 (A) (2) - TCS Food, Cold Holding (P)

Observation: Food observed holding at temperatures between 42-50 degrees F. Kitchen refrigerator is holding at 47 degrees. Ambient air thermometer was reading around the 30 degree range, discussed the importance of probing the food to check for proper holding temperature instead of relying on the ambient air thermometers. All TCS food that was in the refrigerator for longer than 4 hours was discarded.

(Corrected on Site)

35. Approved thawing methods

Observed Violations *(See additional pages if necessary)*

This is a Core item
3-501.13 - Thawing

Observation: Time/temperature control for safety foods are not thawed utilizing an approved method. Observed still frozen chicken thawing out at room temperature. Onsite education about proper thawing, under refrigeration is the safest way, but it is also possible to thaw under cold running water or as part of the cooking process. Chicken was placed under refrigeration during inspection.

(Corrected on Site)

General Comments

GENERAL COMMENTS

Score 35=passed.

Joint inspection with Andrew Lemmons, CDPHE.

Sanitizer bucket adequate 100ppm Cl.
3 compartment sink sanitizer adequate 200ppm quat.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Meatloaf	Cold Holding	47F
beans	Hot Holding	152F
Macaroni	Hot Holding	125F
Sliced tomatoes	Cold Holding	35F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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