



Retail Food Establishment Inspection Report

FACILITY NAME: Broadway Bar and Grill		OWNER: Penrose Family Enterprises LLC		
ADDRESS: 103 Broadway St Suite 11,12 Penrose CO 81240				
DATE: 08/06/2019		INSPECTION TYPE: Follow-up 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	NO	Person in charge present, demonstrates knowledge, and performs duties		
2	In	Certified Food Protection Manager		
Employee Health				
3	NO	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	NO	Proper use of restriction and exclusion		
5	NO	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6	NO	Proper eating, tasting, drinking, or tobacco use		
7	NO	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	NO	Hands clean & properly washed		
9	NO	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	In	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11	NO	Food obtained from approved source		
12	NO	Food received at proper temperature		
13	NO	Food in good condition, safe, & unadulterated		
14	NO	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
15	Out	Food separated and protected	X	
16	NO	Food contact surfaces; cleaned & sanitized		
17	NO	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	NO	Proper cooking time & temperatures		
19	NO	Proper reheating procedures for hot holding		
20	NO	Proper cooling time and temperature		
21	NO	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	Out	Proper date marking and disposition	X	
24	NO	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	NO	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	NO	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	NO	Food additives: approved & Properly used		
28	NO	Toxic substances properly identified, stored & used		
Conform with Approved Procedures				
29	NO	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
Safe Food And Water				
30	NO	Pasteurized eggs used where required		
31	NO	Water & ice from approved source		
32	NO	Variance obtained for specialized processing methods		
Food Temperature Control				
33	NO	Proper cooling methods used; adequate equipment for temperature control		
34	NO	Plant food properly cooked for hot holding		
35	NO	Approved thawing methods used		
36	NO	Thermometer provided & accurate		
Food Identification				
37	NO	Food properly labeled; original container		
Prevention Of Food Contamination				
38	NO	Insects, rodents, & animals not present		
39	NO	Contamination prevented during food preparation, storage & display		
40	NO	Personal cleanliness		
41	NO	Wiping Cloths; properly used & stored		
42	NO	Washing fruits & vegetables		
Proper Use Of Utensils				
43	NO	In-use utensils: properly stored		
44	NO	Utensils, equipment & linens: properly stored, dried, & handled		
45	NO	Single-use / single-service articles: properly stored & used		
46	NO	Gloves used properly		
Utensils, Equipment and Vending				
47	NO	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	Out	Warewashing facilities: installed, maintained, & used; test strips		
49	NO	Non-food contact surfaces clean		
Physical Facilities				
50	NO	Hot & cold water available; adequate pressure		
51	Out	Plumbing installed; proper backflow devices		
52	NO	Sewage & waste water properly disposed		
53	NO	Toilet facilities: properly constructed, supplied, & cleaned		
54	NO	Garbage & refuse properly disposed; facilities maintained		
55	NO	Physical facilities installed, maintained, & clean		
56	NO	Adequate ventilation & lighting; designated areas used		

Observed Violations:

15- Food separated and protected

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Priority

3-302.11: Packaged and Unpackaged Food-Separation, Packaging, and Segregation (P)

Inspector Comments:

Walk in - raw meat above ready to eat. The was moved during inspection.

23- Proper date marking and disposition

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Priority

3-501.18: Ready-To-Eat Time/Temperature Control for Safety Food, Disposition (P)

Inspector Comments:

Refried beans dated 7-23, past 7 day, discarded during inspection. Remember that items can be frozen to extend life.

48- Warewashing facilities: installed, maintained, & used; test strips

Priority Foundation

4-301.12: Manual Warewashing, Sink Compartment Requirements (Pf)

Inspector Comments:

3 compartment sink behind bar is only used for bar dishes, compartments are not large enough to contain cooking equipment. A 3 compartment sink is needed for the kitchen. The one compartment sink in the kitchen is used for dishwashing. This is not approved. It is possible to approve a two compartment sink for this purpose.

51- Plumbing installed; proper backflow devices

Core

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

Inspector Comments:

Plumbing is not maintained. Grease trap connected to 3 comp sink emits grease trap smell when drained.

General Comments and Notes

10:00 am.
All staff participated in food safety basics training from state food safety .
Previously the 3 compartment sink behind the bar was in compliance with regulations as being the facilities designated ware-washing area. It is currently only used to wash bar dishes. The kitchen utensils are washed in the kitchen one compartment sink. This is not approved and needs to be corrected ASAP , a 3 compartment sink is required for ware-washing.

Follow up Required: Yes

Follow up Date (if applicable): 8/9/2019



(8/6/2019 12:05:15 PM)

Recieved by:



Amy Jamison(8/6/2019 12:05:15 PM)

Inspector Name:

Amy Jamison