

Fremont County Dept of Public Health & Environment 201 N. 6th St Cañon City, CO 81212

Retail Food Establishment Inspection Report

ADDRESS: DATE: 06/29/2020 INSPECTION TYPE: Pre-O-perational Inspection	FACILI	FACILITY NAME: The Butcher's Kitchen OWNER: The Butcher's Kitchen LLC								
Risk factors are important practices or procedures identified as the most previouslr contributing factors of footborne liness or injury. Public health interventions are control measures betwent footborne liness or injury. Compliance states to be designated as IN, OUT, NA, NO Fire 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 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 Hydjenic Practices 6 NO Proper eating, tasting, drinking, or tobacco use 7 NO No discharge from eyes, nose, and mouth Proventing Contamination by Hands 8 NO In 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 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 a valiable: shellstock tags, parasite destruction Protection from Contamination 15 NO Food separated and protected 16 In Proper coloning time at temperatures 19 NO Proper coling time at temperatures 20 NO Proper per coling time at temperatures 21 NO Proper per per per per per per per per per	ADDRESS:									
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29 NA Compliance with variance / specialized process / HACCP										
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		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									
Com	pliance S	Status	cos	R					
Safe F	ood An	d Water							
30	NA	Pasteurized eggs used where required							
31	In	Water & ice from approved source							
32	NA	Variance obtained for specialized processing methods							
Food	Tempera	ature Control							
33	In	Proper cooling methods used; adequate equipment for temperature control							
34	NA	Plant food properly cooked for hot holding							
35	NO	Approved thawing methods used							
36	In	Thermometer provided & accurate							
Food	Identific	ation							
37	In	Food properly labeled; original container							
Prever	ntion 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							
Prope	r 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							
Utensi	ls, Equip	pment 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	\perp						
54	In	Garbage & refuse properly disposed; facilities maintained							
55	In	Physical facilities installed, maintained, & clean							

Adequate ventilation & lighting; designated areas used

56

In

Observed Violations:

General Comments and Notes

No signature due to COVID19.

Preoperational inspection of new mobile unit, approved to open. All 2020 RFE fees are paid.

Ensure soap is available at hand sink prior to opening. Soap and paper towels should be available at all times

If bleach is the chosen sanitizer, chlorine test strips are required to test concentration of the sanitizer.

Received by: [Print Name]

Inspector Name: [Print Name]

Amy Jamison