



Time In: 01:00 PM
Time Out: 02:55 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Coyote's Coffee Den		OWNER: Coyote's Coffee Penrose, Inc
ADDRESS: 675 State Highway 115 Penrose CO 81240-9364		
DATE: 11/29/2021		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	IN	Proper cooking time & Temperatures
19	IN	Proper reheating procedures for hot holding
20	IN	Proper cooling time and temperature
21	IN	Proper hot holding temperatures
22	IN	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	IN	Food Additives: approved & Properly used
28	N/A	Toxic substances properly identified, stored & used
Conformance with Approved Procedures		
29	N/A	Compliance with variance/ specialized process/ HACCP

Facility Name: Coyote's Coffee Den

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



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: PIC shall ensure that employees are properly sanitizing multiuse equipment and utensils through routine monitoring of chemical concentration. Dish-machine is serviced every two weeks, this should not be relied upon as the sole means of monitoring sanitizing. Ensure staff are routinely using test strips to check for proper sanitizing concentration. Discussed during inspection. Dish machine adequately sanitizing at 100 ppm bleach.

(Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessible

This is a Core item

6-301.14 - Handwashing Signage

Observation: Handwashing sink utilized by employees is not provided with signage notifying employees to wash their hands. Hand sinks do have a sign stating these handsinks are for handwashing only. However it was recently clarified by the State that these signs to not meet the intent of the regulation, the sign must express that employees must wash hands. These can be provided to you.

(Corrected on Site)

15. Food separated and protected

This is a Priority item

3-304.15 (A) - Gloves, Use Limitation (P)

Observation: Single use gloves are not discarded when damaged, soiled, or when interruptions occur in the operation. Observed gloved employee adjust eye glasses and fail to change gloves.

(Corrected on Site)

33. Proper cooling methods used; adequate equipment for temperature control

This is a Core item

3-501.15 (B) - Cooling Methods - Additional Requirements

Observation: Observed covered container of chicken tortilla soup in under-counter refrigerator at 129 degrees. After some discussion, it was determined the soup would not reach 70 within the 2 hour cooling parameters. Soup was reheated to well over 165 to start the cooling process over. In discussion with manager, this is not the cooling process followed. Soups, gravy, chili, etc are rapidly cooled. Remind staff that when cooling products are placed in refrigerated equipment, the food should be uncovered or loosely covered to maximize heat transfer.

(Corrected on Site)

General Comments

GENERAL COMMENTS

Score 10=passed.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
c. beef	Cold Holding	38F
taco meat	Cold Holding	36F
Gravy @ 1:55	Cooling	155F
Gravy @ 2:25	Cooling	115F
Green Chili	Hot Holding	157F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
-----------------------	------------------------	--------------	-----------------