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|-----------------|
| Time In: 02:00 |
| Time Out: 03:15 |

FOOD ESTABLISHMENT INSPECTION REPORT

| | | |
|---|-----|---|
| FACILITY NAME: Coyote's Coffee Den | | OWNER: Coyote's Coffee Penrose, Inc |
| ADDRESS: 675 State Highway 115 Penrose CO 81240 | | |
| DATE: 01/12/2021 | | 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 | 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 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 RFE 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 | IN | 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 | N/O | Proper reheating procedures for hot holding |
| 20 | N/O | Proper cooling time and temperature |
| 21 | IN | 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 | IN | 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 | IN | 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 | 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 | IN | 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 | OUT | Food & non-food contact surfaces cleanable, properly designed, constructed, & used | X | |
| 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: no signature

AJ

Name: Amy Jamison

Observed Violations *(See additional pages if necessary)*

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

5-205.11 - Using a Handwashing Sink- Operation and Maintenance (Pf)

- Using a Handwashing Sink- Operation and Maintenance (Pf)

Observation: hand sinks shall be maintained so it is accessible at all times. Front counter hand sink blocked. This is a two compartment sink with one side designated as a hand sink and the other as a dump sink. The hand sink can only be used for hand washing and no other purpose. Convenient accessibility of a handwashing facility encourages timely handwashing which provides a break in the chain of contamination from the hands of food employees to food or food-contact surfaces.

Correct by 01/22/2021 (Corrected on Site)

22. Proper cold holding temperatures

This is a Priority item

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

- TCS Food, Cold Holding (P)

Observation: Time/temperature control for safety foods shall be maintained at 41° or below. Diced tomatoes 53° sitting on top of other items in the top of the refrigerated prep table. This has been written up on previous reports, dating back to 2016. This is generally stored in the bottom compartment. It is allowable to bring the tomatoes out during the rush and have it stacked on another item. However to avoid temperature abuse, place back in the refrigerated unit where it will hold at 41 or below. Maintaining TCS foods under the cold temperature control requirements prescribed in this code will limit the growth of pathogens that may be present in or on the food and may help prevent foodborne illness.

Correct by 01/15/2021 (Corrected on Site)

47. Food and non-food contact surfaces cleanable, properly designed, constructed, and used

This is a Core item

4-101.19 - Nonfood-Contact Surfaces, Material

- Nonfood-Contact Surfaces, Material

Observation: New kitchen refrigerator handle is repaired with duct tape. This is no longer a smooth easily cleanable surface. Equipment that is easily cleaned minimizes the presence of pathogenic organisms, moisture, and debris and deters the attraction of rodents and insects.

Correct by 01/15/2021 (Corrected on Site)

General Comments

FOOD TEMPERATURES

| Food Item | Food State | Temperature |
|-----------|------------|-------------|
|-----------|------------|-------------|

VOLUNTARY CONDEMNATION

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

Total Value: \$ 0.00

GENERAL COMMENTS

No Signatures due to COVID19. Observed active cooling of gravy during inspection, 140 degrees upon arrival, measured between 70-80° before leaving an hour later. This is a wonderful example of proper cooling. Also discussed facility taking advantage of local food safety basics classes.