



### Retail Food Establishment Inspection Report

<b>FACILITY NAME:</b> Coyote's Coffee Den		<b>OWNER:</b> COYOTE'S COFFEE PENROSE, INC		
<b>ADDRESS:</b> 675 State Highway 115 Penrose CO 81240				
<b>DATE:</b> 07/02/2019		<b>INSPECTION TYPE:</b> Routine 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	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		
Preventing 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	X	
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 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	NO	Proper reheating procedures for hot holding		
20	NO	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
22	Out	Proper cold holding temperatures	X	
23	In	Proper date marking and disposition		
24	NA	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	NA	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	NA	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	NA	Food additives: approved & Properly used		
28	In	Toxic substances properly identified, stored & used		
Conform with Approved Procedures				
29	NA	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
<b>Safe Food And Water</b>				
30	In	Pasteurized eggs used where required		
31	In	Water & ice from approved source		
32	NA	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	In	Proper cooling methods used; adequate equipment for temperature control		
34	NA	Plant food properly cooked for hot holding		
35	In	Approved thawing methods used		
36	In	Thermometer provided & accurate		
<b>Food Identification</b>				
37	In	Food properly labeled; original container		
<b>Prevention Of Food Contamination</b>				
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		
<b>Proper Use Of Utensils</b>				
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		
<b>Utensils, Equipment and Vending</b>				
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		
<b>Physical Facilities</b>				
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		

**Observed Violations:**

**10- Adequate handwashing sinks properly supplied and accessible**

OBSERVATION: *(CORRECTED DURING INSPECTION)*

**Priority Foundation**

6-301.12: Hand Drying Provision (Pf)

**Inspector Comments:**

No paper towels at kitchen hand sink upon arrival of inspection.

**22- Proper cold holding temperatures**

OBSERVATION: *(CORRECTED DURING INSPECTION)*

**Priority**

3-501.16(A)(2): Time/Temperature Control for Safety Food, Cold Holding (P)

**Inspector Comments:**

Cold hold prep table, sliced tomatoes sitting on top of other items, 62 degrees. this was placed in the refrigerator unit during inspection. These items should be held in the actual unit. Sausage patties 47 degrees in the upper unit. Lid has been open from morning rush. Keep an eye on this temperature to see if this unit also needs to be turned down. Items in walk in refrigerator temping at 42 degrees, this was turned down during inspection.

**General Comments and Notes**

Kitchen extended to add a bakery prep area.  
Certified Food Protection Manager Certification from 360 training.  
Dish Machine adequately sanitizing at 100 ppm bleach.

Follow up Required: No

Follow up Date (if applicable): 7/5/2019



(7/2/2019 11:08:49 AM)

Recieved by:



Amy Jamison(7/2/2019 11:08:49 AM)

Inspector Name:

Amy Jamison