



Retail Food Establishment Inspection Report

FACILITY NAME: Cutty's Hayden Creek Resort		OWNER: MR INV, LLC	
ADDRESS: 3428 Hayden Creek Coaldale CO 81222			
DATE: 08/01/2019		INSPECTION TYPE: 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		CO	
Supervision			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	Out	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	NO	Hands clean & properly washed	
9	NO	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	NA	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	NO	Proper cooking time & temperatures	
19	NA	Proper reheating procedures for hot holding	
20	NO	Proper cooling time and temperature	
21	NA	Proper hot holding temperatures	
22	In	Proper cold holding temperatures	
23	Out	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			CC
Safe Food And Water			
30	NA	Pasteurized eggs used where required	
31	Out	Water & ice from approved source	
32	NA	Variance obtained for specialized processing methods	
Food Temperature Control			
33	Out	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	Out	Thermometer provided & accurate	
Food Identification			
37	In	Food properly labeled; original container	
Prevention Of Food Contamination			
38	Out	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	In	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
48	In	Warewashing facilities: installed, maintained, & used; test strips	
49	Out	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	

Observed Violations:

2- Certified Food Protection Manager

Core

2-102.12(A): Certified Food Protection Manager (C)

Inspector Comments:

New requirement for Manager Certification. See list of providers.

10- Adequate handwashing sinks properly supplied and accessible

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Core

6-301.14: Handwashing Signage (C)

Inspector Comments:

Hand sinks require signs notifying employees to wash hands. This was provided to you during inspection.

23- Proper date marking and disposition

Priority Foundation

3-501.17: Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking (Pf)

Inspector Comments:

New date marking requirement, items need to be used or discarded within 7 days. This applies to prepared or open foods that are kept for more than 24 hours at refrigeration temperature. See handout for more details.

31- Water & ice from approved source

OBSERVATION: *(Correct by: 8/4/2019)*

Priority

5-102.11: Standards-Quality (P)

Inspector Comments:

No CI residual was detected in water. Maintenance actively working on this at time of inspection. VCS for follow up.

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

Core

3-501.15: Cooling Methods (C)

Inspector Comments:

When cooling, allow air flow to facilitate heat transfer and allow faster cooling.

36- Thermometer provided & accurate

OBSERVATION: *(Correct by: 8/4/2019)*

Priority Foundation

4-302.12: Food Temperature Measuring Devices (Pf)

Inspector Comments:

Thermometer would not turn on; Change battery or replace.

38- Insects, rodents, & animals not present

Core

6-501.111: Controlling Pests (C)

Inspector Comments:

Observed mouse droppings under dry storage in kitchen, around chemical storage, and in corners of back storage room. These areas need to be cleaned and the droppings removed. Remember to routine check for evidence of pests.

To clean, use a 10% bleach solution. Soak affected area for 10 minutes, clean, spray with bleach solution again.

49- Non-food contact surfaces clean

Core

4-601.11(B): Equipment, Food-Contact Surfaces, (C)

Inspector Comments:

Smoker needs to be cleaned. Excess grease and other soil accumulations.

General Comments and Notes

Seasonal May through September.

Food service Friday and Saturday nights; burgers, hotdogs, pizza, brisket, ribs. Breakfast Saturday and Sunday mornings;

Eggs, sausages, biscuits and gravy, and Pancakes.

No cooking at time of inspection.

Reminder that splashless and scented bleaches are not approved for use in restaurants, only regular bleach.

Violation Correction sheet (VCS) for follow up.

Follow up Required: Yes

Follow up Date (if applicable): 8/4/2019

Recieved by:

Inspector Name:

Amy Jamison



Amy Jamison(8/1/2019 6:27:31 PM)

