



Time In:	12:00 AM
Time Out:	12:30 AM

**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME: Eden West Ranch		OWNER: Colorado Mountain Lavender, LLC
ADDRESS: 5968 Co-69 Cotopaxi CO 81223		
DATE: 06/04/2021		INSPECTION TYPE:
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>		
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		
<b>Compliance Status</b>		<b>COS</b> <b>R</b>
<b>Supervision</b>		
1	Person in charge present, demonstrates knowledge, and performs duties	
2	Certified Food Protection Manager	
<b>Employee Health</b>		
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	Proper use of restriction and exclusion	
5	Procedures for responding to vomiting and diarrheal events	
<b>Good Hygienic Practices</b>		
6	Proper eating, tasting, drinking, or tobacco use	
7	No discharge from eyes, nose, and mouth	
<b>Presenting Contamination by Hands</b>		
8	Hands clean & properly washed	
9	No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed	
10	Adequate handwashing sinks properly supplied and accessible	
<b>Approved Source</b>		
11	Food obtained from approved source	
12	Food received at proper temperature	
13	Food in good condition, safe, & unadulterated	
14	Required records available, shellstock tags, parasite destruction	
<b>Protection from Contamination</b>		
15	Food separated and protected	
16	IN    Food contact surfaces; cleaned & sanitized	
17	Proper disposition of returned, previously served, reconditioned & unsafe food	
<b>Time/Temperature Control for Safety</b>		
18	Proper cooking time & Temperatures	
19	Proper reheating procedures for hot holding	
20	Proper cooling time and temperature	
21	Proper hot holding temperatures	
22	Proper cold holding temperatures	
23	Proper date marking and disposition	
24	Time as a Public Health Control; procedures & records	
<b>Consumer Advisory</b>		
25	Consumer advisory provided for raw/undercooked food	
<b>Highly Susceptible Populations</b>		
26	Pasteurized foods used; prohibited foods not offered	
<b>Food/Color Additives and Toxic Substances</b>		
27	Food Additives: approved & Properly used	
28	Toxic substances properly identified, stored & used	
<b>Conformance with Approved Procedures</b>		
29	Compliance with variance/ specialized process/ HACCP	


Facility Name: Colorado Mountain Lavender, LLC

<b>GOOD RETAIL PRACTICES</b>					
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 <b>not</b> in compliance <span style="float: right;">COS= Corrected on Site R= Repeat Violation</span>					
<b>Compliance Status</b>				<b>COS</b>	<b>R</b>
<b>Safe Food and Water</b>					
30		Pasteurized eggs used where required			
31	IN	Water and ice from approved source			
32		Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>					
33		Proper cooling methods used; adequate equipment for temperature control			
34		Plant food properly cooked for hot holding			
35		Approved thawing methods used			
36		Thermometer provided & accurate			
<b>Food Identification</b>					
37		Food properly labeled; original container			
<b>Prevention of Food Contamination</b>					
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			
<b>Proper Use of Utensils</b>					
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			
<b>Utensils, Equipment and Vending</b>					
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			
<b>Physical Facilities</b>					
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			
<b>Regulatory Action</b>					
Notification of Potential Fines and Closure		Notice of Immediate Closure	Imminent Health Hazard Closure		
<b>On-Site Actions</b>					
Voluntary Condemnation		Compliance Agreement	Embargo Notice		
<b>Resolution</b>					
Reinstatement of License		Violation Correction Sheet	Embargo Release		

Person In Charge:

Inspector:

Name: No signature

  
Name: Amy Jamison

<i>Observed Violations (See additional pages if necessary)</i>

General Comments

**GENERAL COMMENTS**

Follow up to preoperational inspection. The dish machine and water quality violations needed to be corrected prior to opening. Corrects were provided virtually, through videos and photos from owners. Dish machine sanitizer tubing was replaced and the machine was shown to be adequately sanitizing at 50 ppm.

Water treatment was addressed by confirming operation of the chlorine pump and the chlorine residual near the point of chlorination to confirm proper chemical control and equipment operation. Water was run in the kitchen for several minutes and the local chlorine residual rose and measured approximately 0.2ppm.

With these corrections, the kitchen is approved to open. All 2021 RFE license fees are paid.

General Comments

**FOOD TEMPERATURES**

Food Item	Food State	Temperature
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**VOLUNTARY CONDEMNATION**

Disposed Items	Disposal Method	Value	Comments
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