

## **COLORADO** Department of Public Health & Environment

Fremont County Department of Public Health & 201 N 6th St Canon City CO 81212-3303

Time In: 12:00 AM

Time Out: 12:30 AM

	FOOD ESTABLISHMENT I	INSPECTION REPORT					
		OWNER: Colorado Mountain Lavender, LLC					
ADDRESS: 596	8 Co-69 Cotopaxi CO 81223						
DATE: 06/04/2021		INSPECTION TYPE:					
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
	portant practices or procedures identified as the most prevaler ontrol measures to prevent foodborne illness or injury. Compliance status to be designated as IN, O pliance <b>OUT</b> = not in compliance <b>NO</b> = not observed	OUT, NA, NO for each numbered item					
Compliance S	tatus		COS	R			
Supervision							
1	Person in charge present, demonstrates knowledge, and	and performs duties					
2	Certified Food Protection Manager						
Employee Health							
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						
Good Hygienic Pr	actices						
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
Presenting Contan	ination by Hands						
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						
Approved Source							
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						
Protection from C	ontamination						
15	Food separated and protected						
16 IN	Food contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
Time/Temperature	Control for Safety						
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			
Consumer A	Advisory			
25	Consumer advisory provided for raw/undercooked food			
Highly Susc	ceptible Populations			
26	Pasteurized foods used; prohibited foods not offered			
Food/Color	r Additives and Toxic Substances			
27	Food Additives: approved & Properly used			
28	Toxic substances properly identified, stored & used			
Conforman	nce with Approved Procedures			
29	Compliance with variance/ specialized process/ HACCP			

Good Reta	GOOD RETAIL PRACTICES il Practices are preventative measures to control the addition of pathogens, chemicals, and physical o	bjects in foods.				
	arked in box if numbered item is <b>not</b> in compliance COS= Corrected on the constant COS and COS= Corrected on the constant consta	Site R= Repeat Violatio				
Complia	ince Status	COS F				
Safe Food	and Water					
30	Pasteurized eggs used where required					
31	N Water and ice from approved source					
32	Variance obtained for specialized processing methods					
Food Ten	perature Control					
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					
Food Ider						
37	Food properly labeled; original container					
Preventio	n 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 Us	e 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, I	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 I	acilities					
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					
Notificatio Closure	on of Potential Fines and Notice of Immediate Closure Imminent Health Hazar	d Closure				
	On-Site Actions					
Voluntary	Condemnation Compliance Agreement Embargo Notice					
	Resolution					
Reinstaten	nent of License Violation Correction Sheet Embargo Release					

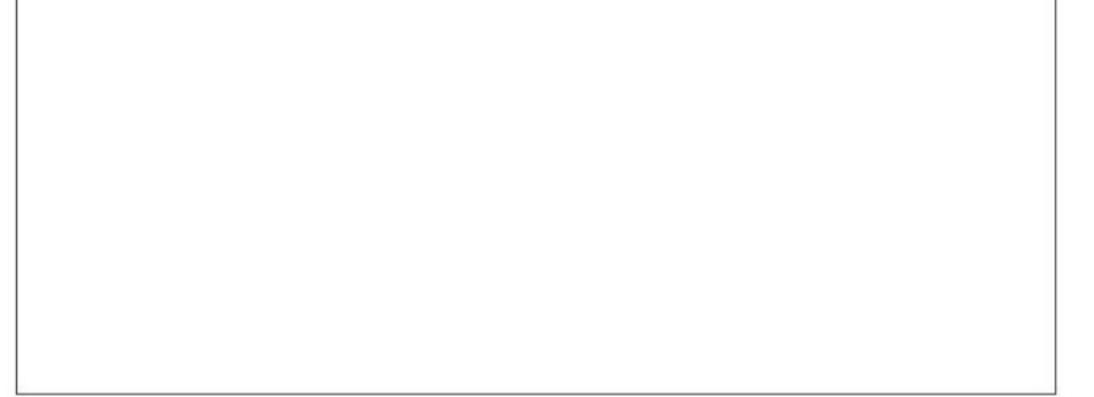
Person In Charge:

Inspector:

Name: No signature

Name: Amy Jamison

Observed Violations (See additional pages if necessary)



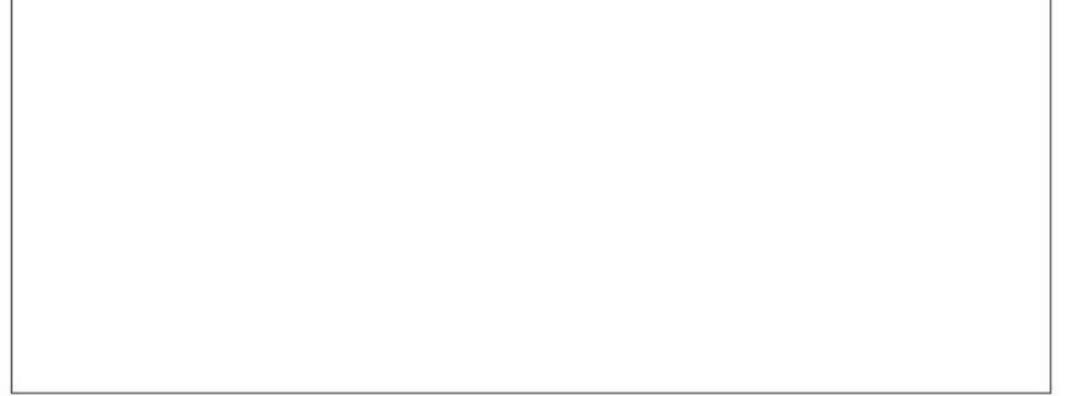
General Comments

## 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				
VOLUNTARY CONDEM	NATION						
Disposed Items	Disposal Method	Value	Comments				

