



Time In: 01:20 PM
Time Out: 03:10 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Gooseberry Patch		OWNER:
ADDRESS: 15560 State Highway 115 Penrose CO 81240-8914		
DATE: 12/22/2021		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
Preventing 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	OUT	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: Gooseberry Patch

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
Safe Food and Water			R
30		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
Food Temperature 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 Identification			
37		Food properly labeled; original container	
Prevention 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 Use 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, Equipment and Vending			
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
48		Warewashing facilities: installed, maintained, & used; test strips	
49	OUT	Non-food contact surfaces clean	
Physical Facilities			
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	OUT	Physical facilities installed, maintained, & clean	
56		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: Tim and Barbara

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)

Observation: A hand sink in the facility is inaccessible and being used for other purposes (a direct observation that prevented the use of the sink). The current kitchen hand sink is the 3rd compartment of the 3- compartment sink. Hand sinks must always be accessible and cannot be used for any other purposes. Observed dishes stacked in the hand sink. The hand sink location is not ideal as this has become a reoccurring problem. Ensure employees know that dishes cannot be stacked in this sink. If needed provide an additional area for dirty dishes to be staged to ensure this sink stays accessible.
(Corrected on Site) (Repeat)

21. Proper hot holding temperatures

This is a Priority item

3-501.16 (A) (1) - TCS Food, Hot Holding (P)

Observation: TCS products are being held being held below 135 degrees F.
Buffet- Chicken wings holding at 127 degrees. Discussed during inspection, proper hot hold is 135 or above. See similar buffet violation of cold holding item 22.
(Corrected on Site) (Repeat)

22. Proper cold holding temperatures

This is a Priority item

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

Observation: Food observed holding at temperatures between 42-50 degrees F.
Buffet line- Cole slaw- 48 degrees, cottage cheese 50 degrees, broccoli salad 49 degrees. Proper cold holding is 41 degrees or below. The buffet has been a continuous struggle. The hot and cold unit are connected. The cold items near the hot unit are not cold enough and the hot items held near the cold unit are reaching adequate hot holding temperatures. Suggested the possibility of separating the tables by a few inches to see if this makes a difference.
Cheese out on counter, 61 degrees.
Discussed the importance of proper holding temperatures during inspection.

49. Non-food contact surfaces clean

This is a Core item

4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency

Observation: Nonfood contact surfaces of equipment not kept free of an accumulation of dust, dirt, food residue and other debris.
Shelving throughout kitchen has accumulated debris and food residues. Dry rack above sink has accumulated dirt and debris. Food debris observed on bakers' rack. Make sure nonfood contact surfaces are also routinely cleaned.

Observed Violations (See additional pages if necessary)

55. Physical facilities installed, maintained, and clean

This is a Core item

6-501.12 - Cleaning, Frequency and Restrictions

6-501.114 - Maintaining Premise, Unnecessary Items and Litter

Observation: Physical facilities are not cleaned as often as necessary to keep them clean. Ceilings have collected grease, walls have accumulated food stains, floors have accumulated dirt and debris. Routinely clean facility to prevent pest issues or other possible food safety hazards.

Premise maintained- unnecessary items and equipment have accumulated outside around facility.

Dry storage off walk in refrigerator is not maintained.

These conditions are generally referred to as harborage conditions. Harborage conditions are environments that are ideal for pests to live and reproduce.

General Comments

GENERAL COMMENTS

Dish machine adequately sanitizing at 50 ppm Cl.

Facility is in need of some routine cleaning and maintenance.

Ensure food temperatures are being routinely monitored for proper hot and cold holding, and during cooling and reheating. Guidance documents provided.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Mac and cheese -walk in	Cold Holding	39F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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