



| | |
|-----------|----------|
| Time In: | 10:00 AM |
| Time Out: | 12:00 PM |

FOOD ESTABLISHMENT INSPECTION REPORT

| | | | |
|---|-----|---|------------|
| FACILITY NAME: Gooseberry Patch | | OWNER: | |
| ADDRESS: 660 State Highway 115 Penrose CO 81240 | | | |
| DATE: 04/21/2021 | | 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 |
| Supervision | | | R |
| 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 | |
| Presenting 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 | X |
| 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 | OUT | Food separated and protected | X |
| 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 | OUT | Proper reheating procedures for hot holding | X |
| 20 | N/O | Proper cooling time and temperature | |
| 21 | IN | Proper hot holding temperatures | |
| 22 | IN | 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 | R |
| Safe Food and Water | | | | |
| 30 | N/A | Pasteurized eggs used where required | | |
| 31 | IN | Water and ice from approved source | | |
| 32 | N/A | Variance obtained for specialized processing methods | | |
| Food Temperature Control | | | | |
| 33 | IN | Proper cooling methods used; adequate equipment for temperature control | | |
| 34 | IN | Plant food properly cooked for hot holding | | |
| 35 | IN | Approved thawing methods used | | |
| 36 | IN | Thermometer provided & accurate | | |
| Food Identification | | | | |
| 37 | IN | Food properly labeled; original container | | |
| Prevention of Food Contamination | | | | |
| 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 | | |
| 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 | IN | 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 | | |
| 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: no signature



Name: Amy Jamison

Observed Violations *(See additional pages if necessary)*

10. Adequate handwashing sinks properly supplied and accessible

This is a Core item

6-301.14 - Handwashing Signage

- Handwashing Signage

Observation: Handwashing sink utilized by employees is not provided with signage notifying employees to wash their hands.

Kitchen hand sink does not have a sign reminding employees to wash hands. Corrected on site, sign placed at hand sink during inspection.

Correct by 04/24/2021 (Corrected on Site)

15. Food separated and protected

This is a Priority item

3-302.11 (A) (1-2) - Raw Animal Food- Separation, Packaging, and Segregation (P)

- Raw Animal Food- Separation, Packaging, and Segregation (P)

Observation: Raw animal foods are not separated from ready-to-eat foods during storage, preparation, or holding.

Observed raw hamburger patties stored above ready to eat pasta salad in Kitchen refrigerator.

Corrected on site, discussed proper storage during inspection. Remember raw foods should be kept under ready to eat foods.

Correct by 04/24/2021 (Corrected on Site)

19. Proper reheating procedures for hot holding

-

-

Observation: Foods observed not being reheated to 165 degrees F. Observed macaroni, meat loaf and mashed potatoes being reheated to 135°F. Remember when reheating to hot hold items on the buffet line, the product must be reheated thoroughly to 165° and then held at a proper temp of at least 135°. Corrected on site, all items heated to at least 165° before being taken to buffet table.

Handouts provided.

(Corrected on Site)

General Comments

FOOD TEMPERATURES

| Food Item | Food State | Temperature |
|------------------|-------------------|--------------------|
| Mashed potatoes | Re-heating | 122F |
| pasta salad | Cold Holding | 41F |

VOLUNTARY CONDEMNATION

| Disposed Items | Disposal Method | Value | Comments |
|-----------------------|------------------------|--------------|-----------------|
|-----------------------|------------------------|--------------|-----------------|

Total Value: \$ 0.00

GENERAL COMMENTS

No signatures due to COVID19.

Thermometers calibrated during inspection.