



Retail Food Establishment Inspection Report

FACILITY NAME: Gooseberry Patch		OWNER:		
ADDRESS: 660 State Highway 115 Penrose CO 81240				
DATE: 08/14/2019		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			COS	R
Supervision				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	NA	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	Out	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 RTE 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	NO	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	Out	Food contact surfaces; cleaned & sanitized	X	
17	In	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	In	Proper cooking time & temperatures		
19	NO	Proper reheating procedures for hot holding		
20	In	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
22	Out	Proper cold holding temperatures		
23	Out	Proper date marking and disposition		
24	NA	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	In	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	In	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	In	Food additives: approved & Properly used		
28	Out	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			COS	R
Safe Food And Water				
30	NA	Pasteurized eggs used where required		
31	In	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	NO	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	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	Out	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	Out	Physical facilities installed, maintained, & clean		
56	Out	Adequate ventilation & lighting; designated areas used		

Observed Violations:

6- Proper eating, tasting, drinking, or tobacco use

Core

2-401.11: Eating or Drinking, (C)

Inspector Comments:

Open employee beverage observed in kitchen. Employees can have beverages in closed containers and should be in a place where it cannot contaminate clean equipment.

10- Adequate handwashing sinks properly supplied and accessible

Priority Foundation

5-205.11: Using a Handwashing Sink-Operation and Maintenance (Pf)

Core

Do not stage dishes in handwashing sink. The hand sink is for handwashing only and needs to be accessible to use. The cold water does not seem to work at this sink, the water gets extremely hot making it difficult to adequately wash hands. 6-301.14: Handwashing Signage (C)

Inspector Comments:

All handsinks are required to have signage notifying employees to wash hands. These were provided to you during inspection.

16- Food contact surfaces; cleaned & sanitized

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Priority

4-501.114: Mechanical Warewashing Equipment, Chemical Sanitization- Concentration (P)

Inspector Comments:

No detectable sanitizer concentration in dish machine upon arrival. The sanitizer was empty, replaced with new bottle, adequately sanitizing at 100 ppm bleach.

22- Proper cold holding temperatures

Priority

3-501.16(A)(2): Time/Temperature Control for Safety Food, Cold Holding (P)

Inspector Comments:

Sliced tomatoes on counter in ice, 54 degrees, Cheese 58 degrees. Add more ice, these containers should be surrounded with ice. Place in refrigerator in-between rush times.

Walk in and Frigidaire refrigerators are temping slightly high, 43 and 42 degrees. Monitor temperature to ensure it is holding at 41 or below.

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:

Date marking is in place but observed deli meats, cooked pasta, and other prepared dishes without date mark. Prepared foods kept for more than 24 hours are required to have a date mark. Discussed with operator. See date marking handout for more info.

28- Toxic substances properly identified, stored & used

Priority Foundation

7-102.11: Common Name-Working Containers (Pf)

Inspector Comments:

Observed unlabeled spray bottles, all bottles must contain a label.

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

Core

3-501.15: Cooling Methods (C)

Inspector Comments:

Keep cooling items uncovered or loosely covered until they have completely cooled, then cover them.

38- Insects, rodents, & animals not present

Core

6-202.15: Outer Openings, Protected (C)

6-501.111: Controlling Pests (C)

6-501.112: Removing Dead Insects and other Pest (C)

Inspector Comments:

Seal outer opening to help protect against pests.

Observed mouse dropping in liquor cabinet. This needs to be cleaned up and provide pest control. Eliminating harborage conditions behind the walk-in refrigerator will also help.

Dead flies have collected on shelving in walk in refrigerator. These need to be removed more frequently.

47- Food & non-food contact surfaces cleanable, properly designed, constructed, & used

Core

4-501.12: Cutting Surfaces (C)

Inspector Comments:

Cutting board needs to be resurfaced, it is scratched and discolored. Grooves in cutting boards can become harder to clean and can harbor bacteria.

49- Non-food contact surfaces clean

Core

4-601.11(C) : Equipment, Nonfood-Contact Surfaces (C)

Inspector Comments:

Plate shelving has accumulated debris and food residue.

55- Physical facilities installed, maintained, & clean

Core

6-501.12: Cleaning, Frequency (C)

Inspector Comments:

Floors have accumulated grease under small fryer. Under shelving in walk in refrigerator has accumulated debris.

Under Liquor cabinet shelving has accumulated trash, food particles and mouse droppings. Wait station- under table has accumulated dirt and utensils. Behind dish machine has accumulated dirt, debris, cups and utensils.

56- Adequate ventilation & lighting; designated areas used

Core

6-501.14: Cleaning Ventilation Systems (C)

Inspector Comments:

Vent hoods need to be cleaned, accumulating grease.

General Comments and Notes

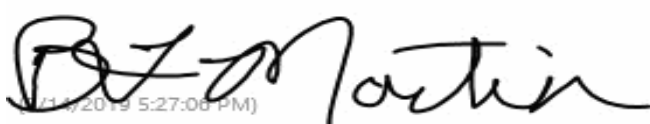
No Certified Food Protection Manager Certification at this time. Discussed with operator, Facility has had a large amount of staff turn over, we will set up a food safety basics class for employees. Certification will be reevaluated after that time.

The consumer advisory is missing the "Disclosure" portion, see handout, add this to menus next time they are printed.

Salad bar is holding temperature much better than noted in previous inspections. Staff is stirring/ monitoring items more often it appears.

Follow up Required: No

Follow up Date (if applicable): 8/17/2019


[8/14/2019 5:27:06 PM]

Received by:


Amy Jamison(8/14/2019 5:27:47 PM)

Inspector Name:

Amy Jamison