



Time In: 10:00 AM
Time Out: 10:30 AM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Gratitude Cafe		OWNER: Gratitude Cafe
ADDRESS: 131 E Front St Florence CO 81226-1524		
DATE: 07/21/2021		INSPECTION TYPE: Pre-Operational
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	N/A	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 Practices		
6		Proper eating, tasting, drinking, or tobacco use
7		No discharge from eyes, nose, and mouth
Presenting Contamination by Hands		
8		Hands clean & properly washed
9		No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed
10	IN	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 Contamination		
15	N/A	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	N/A	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	N/A	Time as a Public Health Control; procedures & records
Consumer Advisory		
25	N/A	Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations		
26		Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances		
27		Food Additives: approved & Properly used
28		Toxic substances properly identified, stored & used
Conformance with Approved Procedures		
29	N/A	Compliance with variance/ specialized process/ HACCP


Facility Name: Gratitude Cafe

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		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		Non-food contact surfaces clean		
Physical Facilities				
50	IN	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	IN	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: no signature


Name: Amy Jamison

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

General Comments

GENERAL COMMENTS

Preoperational inspection of coffee cart.

Scope of work includes coffee and tea drinks brewed by siphon or drip methods. Selling prepackaged chips, candy granola bars. Plans to expand to include sno-cones.

Unit does not have hot water heater. Purchased separate portable hand wash sink that supplies hot water for handwashing.

There is a small propane gas stove that fits on the cart. Owners state it will be used to boil water. FCDPHE does not have issue with this as long as it used only for this intended usage. Any changes/additions to menu will change license category and FCDPHE will need to be notified.

Commissary used is Florence Elks Club.

No signatures.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
-----------	------------	-------------

VOLUNTARY CONDEMNATION

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