

COLORADO Department of Public Health & Environment

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

Time In: 10:00 AM

Time Out: 10:30 AM

FOOD ESTABLISHMENT INSPECTION REPORT						
FACILITY NAME: Gratitude Cafe OWNER: Gratitude Cafe						
ADI	ADDRESS: 131 E Front St Florence CO 81226-1524					
DATE: 07/21/2021 INSPECTION TYPE: Pre-Operational						
		FOODBORNE ILLNESS RISK FACTORS AND F	PUBLIC HEALT	TH INTERVENTIONS		
Risk	factors are imp	ortant practices or procedures identified as the most prevalent co	ontributing factors o	f foodborne illness or injury. Publ	ic health	
inter	ventions are co	ntrol measures to prevent foodborne illness or injury.	NIL NO.C. I			
	IN= in comp	Compliance status to be designated as IN, OUT, liance OUT= not in compliance NO= not observed NA			violation	
C	Compliance St		- not applicable Co	03-conclud on Sile R-Repeat	COS	R
	ervision	atus			005	
1	IN	Person in charge present, demonstrates knowledge, and p	performs duties			
2	N/A	Certified Food Protection Manager				
Emp	oloyee Health					
3		Management, food employee and conditional employee;	knowledge, respo	onsibilities and reporting		
4		Proper use of restriction and exclusion				
5		Procedures for responding to vomiting and diarrheal events				
Goo	d Hygienic Pra					
6		Proper eating, tasting, drinking, or tobacco use				
7		No discharge from eyes, nose, and mouth				
Pres	enting Contami	nation 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	and have been been been been been been been be				
	roved Source					
11		Food obtained from approved source				
12		Food received at proper temperature				
13		Food in good condition, safe, & unadulterated			<u></u>	
14	1. C. C.	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					
and the second se	N/A					
18 19		Proper cooking time & Temperatures Proper reheating procedures for hot holding				
20						
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		
Cons	sumer Advisor	TY		
25	N/A	Consumer advisory provided for raw/undercooked food		
High	ly Susceptible	Populations		
26		Pasteurized foods used; prohibited foods not offered		
Foo	d/Color Additi	ives 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		

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							
Safe Food and Water							
	Pasteurized eggs used where required						
	Water and ice from approved source						
32 Variance obtained for specialized processing methods							
Food Temperature Control							
	Proper cooling methods used; adequate equipment for temperature control						
34 Plant food properly cooked for hot holding	Plant food properly cooked for hot holding						
35 Approved thawing methods used	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	Contamination prevented during food preparation, storage & display						
40 Personal cleanliness							
41 Wiping Cloths; properly used & stored	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, & l	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 de	esigned, constructed, & used						
48 Warewashing facilities: installed, maintained, & used; te	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, & cleane							
54 Garbage & refuse properly disposed; facilities maintaine							
55 IN Physical facilities installed, maintained, & clean							
56 Adequate ventilation & lighting; designated areas used							
Regulatory Action							
Netification of Detential Fines and Notice of Immediate Cleanne							

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			

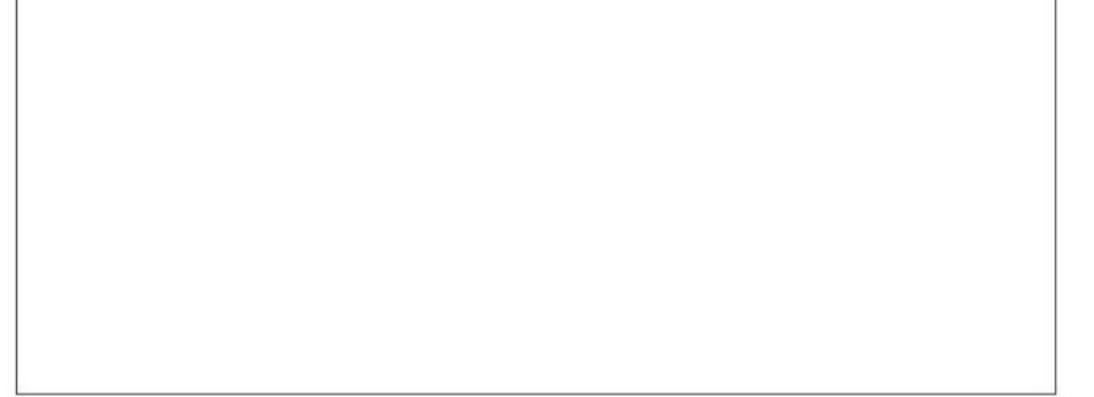
Person In Charge:

Inspector:

Name: no signature

Name: Amy Jamison

Observed Violations (See additional pages if necessary)



General Comments

GENERAL COMMENTS

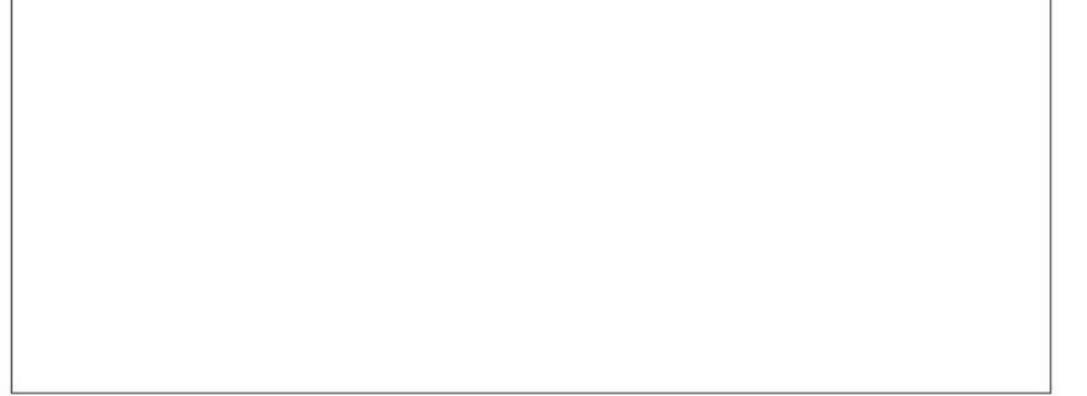
Preoperational inspection of coffee cart.

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 CONDEM	INATION				
Disposed Items	Disposal Method	Value	Comments		

