

## **COLORADO** Department of Public Health & Environment

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

Time In: 01:00 PM

Time Out: 02:45 PM

FOOD ESTABLISHMENT INSPECTION REPORT							
FAC	FACILITY NAME: Green Parrot Lounge OWNER:						
ADI	ADDRESS: 223 W Main St Florence CO 81226-1423						
DATE: 11/03/2021 INSPECTION TYPE: Routine							
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Risk	factors are imp	portant practices or procedures identified as the most preva-	alent contributing factors of foodborne illness or injury. Pub	lic health			
interventions are control measures to prevent foodborne illness or injury.							
	IN- in comm	•	N, OUT, NA, NO for each numbered item	t violation			
	IN= in comp ompliance St	•	NA= not applicable COS=Corrected on Site R=Repea	COS	R		
The second se	ervision	latus		05	K		
1	OUT	Person in charge present, demonstrates knowledge	and performs duties				
2	OUT	Certified Food Protection Manager	, and performs duties	$\mathbf{x}$	-		
	loyee Health	Certified Food Frotection Manager					
3	OUT	Management, food employee and conditional emp	lovee; knowledge, responsibilities and reporting				
4	IN	Proper use of restriction and exclusion					
5	IN	Procedures for responding to vomiting and diarrhe	eal events				
Goo	d Hygienic Pra						
6	IN	Proper eating, tasting, drinking, or tobacco use					
7	IN	No discharge from eyes, nose, and mouth					
Pres	enting Contami	nation by Hands					
8	OUT	Hands clean & properly washed		$\times$			
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						
App	roved 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							
	ection from Co						
15	OUT	Food separated and protected		X			
16	OUT	Food contact surfaces; cleaned & sanitized					
17	IN	Proper disposition of returned, previously served,	reconditioned & unsafe food				
the second se		Control for Safety					
18	IN N/A	Proper cooking time & Temperatures					
19 20		N/A Proper reheating procedures for hot holding   N/O Proper cooling time and temperature					
20		Proper cooling time and temperature					

21	N/A	Proper hot holding temperatures		
22	IN	Proper cold holding temperatures		
23	OUT	Proper date marking and disposition		
24	N/A	Time as a Public Health Control; procedures & records		
Cons	sumer Advisor	ry		
25	IN	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	N/A	Pasteurized foods used; prohibited foods not offered		
Food	d/Color Additi	ives 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		

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     30   N/A   Pasteurized eggs used where required   Image: Coss of the status					
Compliance Status COS R   Safe Food and Water 30 N/A Pasteurized eggs used where required 0					
Safe Food and Water   30 N/A   Pasteurized eggs used where required					
30 N/A Pasteurized eggs used where required					
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 N/A 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 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 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     Notice of Immediate Closure					

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:

 $\mathcal{O} \mathcal{C}$ .

Name: Richard Owens

AJ

Name: Amy Jamison

Observed Violations (See additional pages if necessary)

 Person in charge present, demonstrates knowledge and performs duties This is a Priority Foundation item
2-103.11 (A-N), (P) - Person in Charge - Duties (Pf)

Observation: Staff not aware of temperature maintanence parameters. Onsite training provided. A food safety basics course is offered in a few weeks, consider sending some employees to this training. (Corrected on Site)

Certified Food Protection Manager
This is a Core item
2-102.12 (A) and (B) - Certified Food Protection Manager

Observation: A certified food safety manager who has shown proficiency by passing an accredited test is not on staff. Discussed during inspection. There is a local class occurring next month. Consider sending an employee to get this certification.

(Corrected on Site)

3. Management, food employee and conditional employee; knowledge, responsibilities and reporting This is a Priority Foundation item

2-201.11 (C)(2)-(3) and (17) - Demonstration (Pf)

Observation: Employees not aware of reportable symptoms such as vomiting, diarrhea, jaundice, sore throat with fever, and open lesions. Onsite training provided. Food employees need to report these symptoms and should be restricted or excluded accordingly.

(Corrected on Site)

8. Hands clean and properly washedThis is a Priority item2-301.14 - When to Wash (P)

Observation: Hands must be washed after handling dirty dishes/utensils prior to handling food or clean equipment.

(Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessibleThis is a Priority Foundation item5-205.11 - Using a Handwashing Sink- Operation and Maintenance (Pf)

Observation: A handwashing sink within the facility observed being used for purposes other than handwashing, dirty utensils are stored in the hand sink. A hand sink in the facility is inaccessible, cutting board placed over the hand sink (a direct observation that prevented proper use of the sink). Discussed keeping hand sink clear. Suggested having an additional dirty dish bin or cart, that can help remove dirty dishes from the sink, until ready to wash. (Corrected on Site)

15. Food separated and protectedThis is a Priority item3-302.11 (A) (1-2) - Raw Animal Food- Separation, Packaging, and Segregation (P)

Observation: Eggs stored above ready to eat products such as dressings. Onsite training provided. eggs are a raw animal product and should be kept on lower shelving. (Corrected on Site)

16. Food contact surfaces; cleaned and sanitizedThis is a Priority Foundation item4-601.11 (A) - Equipment, Food-Contact Surfaces, and Utensils - Clean (Pf)

Observed Violations (See additional pages if necessary)

Observation: French fry cutter is not clean to sight and touch. This needs to be cleaned more often.

23. Proper date marking and dispositionThis is a Priority Foundation item3-501.17 - Ready-to-Eat TCS Food, Date Marking (Pf)

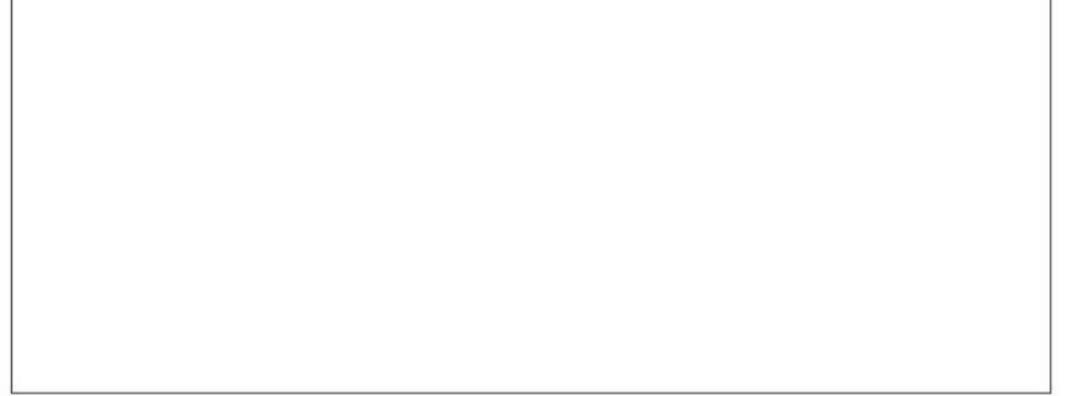
Observation: Refrigerated, ready-to-eat, time/temperature control for safety food is not properly date marked when held for more than 24 hours. House made green chili does not contain a date mark. Discussed during inspection and guidance documents provided.

(Corrected on Site)

55. Physical facilities installed, maintained, and cleanThis is a Core item6-201.11 - Floors, Walls and Ceilings - Cleanability

Observation: Portions of flooring throughout facility are chipped, missing tiles, etc, this is no longer a smooth and easily cleanable surface.

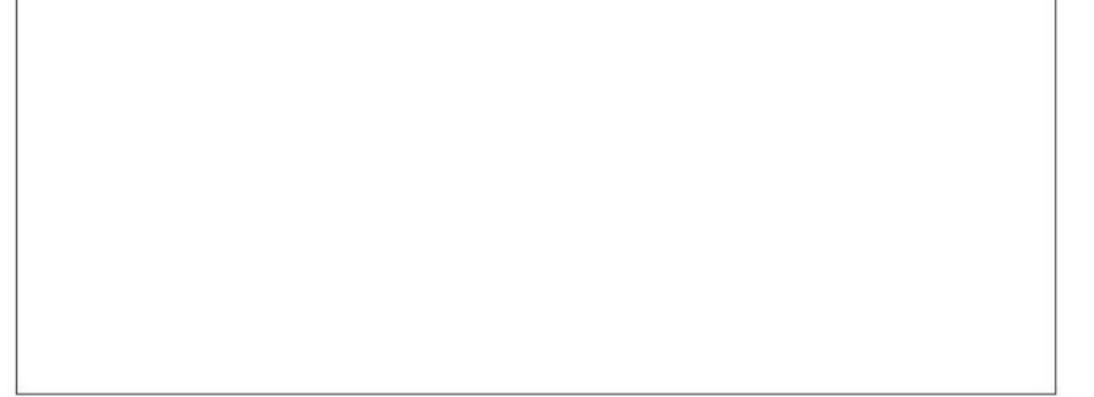
(Corrected on Site)



General Comments

## GENERAL COMMENTS

Score 27=passed.



General Comments						
FOOD TEMPERATURES						
Food Item	Food State		Temperature			
VOLUNTARY CONDEMNATI	ON					
Disposed Items	Disposal Method	Value	Comments			

