



Time In: 09:20 AM
Time Out: 10:45 AM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Happy Apple Farms		OWNER:
ADDRESS: 1190 1st St Penrose CO 81240-9204		
DATE: 10/23/2021		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 R
Supervision		
1	IN	Person in charge present, demonstrates knowledge, and performs duties
2	N/A	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 RTE food or a pre-approved alternative procedure properly allowed
10	IN	Adequate handwashing sinks properly supplied and accessible
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
16	IN	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
Time/Temperature Control for Safety		
18	N/O	Proper cooking time & Temperatures
19	IN	Proper reheating procedures for hot holding
20	N/O	Proper cooling time and temperature
21	N/O	Proper hot holding temperatures
22	OUT	Proper cold holding temperatures
23	OUT	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	N/A	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
Conformance with Approved Procedures		
29	N/A	Compliance with variance/ specialized process/ HACCP

Facility Name: Happy Apple Farms

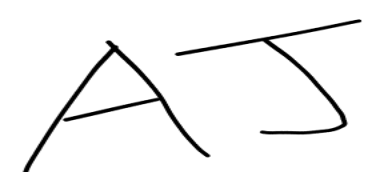
GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.				
"OUT" marked in box if numbered item is not in compliance			COS= Corrected on Site R= Repeat Violation	
Compliance Status			COS	R
Safe Food and 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	N/O	Plant food properly cooked for hot holding		
35	N/O	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		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		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: Nicole

Name: Amy Jamison



Observed Violations *(See additional pages if necessary)*

15. Food separated and protected

This is a Priority item

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

Observation: Raw shell eggs stored above ready to eat foods. Raw shell eggs are a raw animal product and should be stored under the ready to eat foods. Discussed during inspection and handouts provided.
(Corrected on Site)

22. Proper cold holding temperatures

This is a Priority item

3-501.16 (A) (2) - TCS Food, Cold Holding (P)

Observation: Food observed holding at temperatures between 42-50 degrees F. Refrigerator is holding brisket at 48 degrees, ambient air temperature 45 degrees. PIC states the refrigerator has been opened a lot for morning prep and believes this to be the reason for increased temperature. Ensure food is holding at proper temperatures by routinely monitoring the refrigerator and measuring the temperature of the food. Food should hold at 41 degrees or below, for this to occur, the ambient air temperature of the refrigerator should be closer to 38 degrees.

Dessert refrigerator ambient air holding at 45 degrees.
(Corrected on Site)

23. Proper date marking and disposition

This is a Priority Foundation item

3-501.17 - Ready-to-Eat TCS Food, Date Marking (Pf)

Observation: Brisket and pork cooked on Thursday not date marked. Refrigerated, ready-to-eat, time/temperature control for safety food must be date marked when held for more than 24 hours.
(Corrected on Site)

28. Toxic substances properly identified, stored, and used

This is a Priority item

7-204.11 - Sanitizers - Criteria (P)

Observation: Sanitizer solution is in excess of 200ppm bleach. Remember too much bleach can be toxic. When sanitizing, stick to an appropriate solution of 50-200 ppm bleach.
(Corrected on Site)

38. Insects, rodents and animals not present

This is a Priority Foundation item

6-501.111 (C) - Controlling Pests - Elimination (Pf)

Observation: Observed a lot of flies in the facility. This facility is located on a farm, however there seem to be more flies than previous years. Discussed increased sanitization of food contact surfaces and other possible pest control efforts. Fly strips and other insect trapping devices are allowed as long as they are not located above food, food prep surfaces, or single/multi use utensils.

General Comments

GENERAL COMMENTS

Score 15=passed.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Sliced Tomatoes	Cold Holding	38F
Potato Salad	Cold Holding	40F
Brisket	Cold Holding	48F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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