



Time In: 11:30 AM
Time Out: 12:33 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Happy Plate		OWNER:
ADDRESS: 1032 S 12th St Cañon City CO 81212		
DATE: 09/08/2021		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	IN	Certified Food Protection Manager
Employee Health		
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting
4		Proper use of restriction and exclusion
5	IN	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		Food separated and protected
16		Food contact surfaces; cleaned & sanitized
17		Proper disposition of returned, previously served, reconditioned & unsafe food
Time/Temperature Control for Safety		
18		Proper cooking time & Temperatures
19		Proper reheating procedures for hot holding
20		Proper cooling time and temperature
21		Proper hot holding temperatures
22	OUT	Proper cold holding temperatures
23		Proper date marking and disposition
24		Time as a Public Health Control; procedures & records
Consumer Advisory		
25		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	IN	Toxic substances properly identified, stored & used
Conformance with Approved Procedures		
29		Compliance with variance/ specialized process/ HACCP

Facility Name: Happy Plate

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
Safe Food and Water			R
30		Pasteurized eggs used where required	
31	IN	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	IN	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	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		Gloves used properly	
Utensils, Equipment and Vending			
47	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
48	IN	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	IN	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: Jennifer Cuccurullo

Name: Amy Jamison



Observed Violations *(See additional pages if necessary)*

22. Proper cold holding temperatures
This is a Priority item
3-501.16 (A) (2) - TCS Food, Cold Holding (P)

Observation: Ambient air temperature in refrigerator is 43 degrees, no TCS food in refrigerator at time of inspection. Safe food holding temperature is at 41 or below, usually the ambient air temperature will be around 38 degrees.

General Comments

GENERAL COMMENTS

Preoperational inspection of new mobile unit.

License provided during inspection. All 2021 RFE fees are paid, approved to operate.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
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VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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