



Time In:	02:00 PM
Time Out:	03:00 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Howard General		OWNER: Howard General, LLC
ADDRESS: 9236 50 Hwy Howard CO 81233		
DATE: 06/28/2021		INSPECTION TYPE:
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	Person in charge present, demonstrates knowledge, and performs duties	
2	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	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	IN 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	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: Howard General

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	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		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		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: no signature

AJ

Name: Amy Jamison

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

General Comments

GENERAL COMMENTS

Follow up inspection to routine inspection conducted on 5-4-2021.
Food is stored properly in refrigerator based on succession of cook temperature to prevent contamination.
Toxic substances are segregated from food products.
Adequate 0.5mg/L free chlorine measured in water. Please contact the CDPHE water quality control division, the store is most likely required to submit quarterly water samples.

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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