



Time In: 09:35 AM
Time Out: 12:00 PM

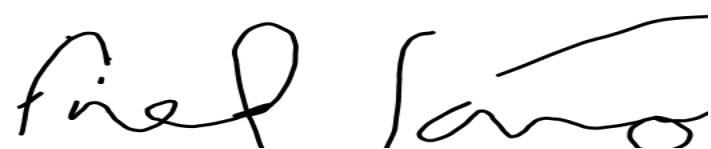
FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Kopper Kettle Restaurant		OWNER: Kopper Kettle Restaurant, LLC		
ADDRESS: 115 E Main St Florence CO 81226-1569				
DATE: 10/20/2021		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	IN	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	OUT	Hands clean & properly washed	X	
9	OUT	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	X	
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	IN	Food separated and protected		
16	OUT	Food contact surfaces; cleaned & sanitized	X	
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	IN	Proper cooking time & Temperatures		
19	N/O	Proper reheating procedures for hot holding		
20	IN	Proper cooling time and temperature		
21	IN	Proper hot holding temperatures		
22	IN	Proper cold holding temperatures		
23	OUT	Proper date marking and disposition	X	
24	N/A	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	IN	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	X	X
Conformance with Approved Procedures				
29	N/A	Compliance with variance/ specialized process/ HACCP		

Facility Name: Kopper Kettle Restaurant

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	OUT	Proper cooling methods used; adequate equipment for temperature control		X	
34	N/O	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	IN	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:



Name: Fred Samora

Inspector:



Name: Amy Jamison

Observed Violations (See additional pages if necessary)

8. Hands clean and properly washed

This is a Priority item

2-301.14 - When to Wash (P)

Observation: Observed food employee fail to wash hands when required such as prior to donning gloves to work with food and after working with raw foods prior to working with ready to eat cooked foods.

Discussed during inspection, eggs are considered a raw animal product, if possible, consider pasteurized eggs or pre-cracking eggs.

(Corrected on Site)

9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed

This is a Priority item

3-301.11 (B) - Preventing Contamination from Hands, Ready-To-Eat foods (P)

Observation: Observed bare hand contact with bread/toast, this is a ready to eat food product and bare hand contact must be prevented. Discussed during inspection, this can be done with gloves, utensils or deli paper.

(Corrected on Site)

16. Food contact surfaces; cleaned and sanitized

This is a Priority item

4-602.11 (C) - TCS Foods - Cleaning Frequency (P)

4-601.11 (A) - Equipment, Food-Contact Surfaces, and Utensils - Clean (Pf)

Observation: Utensils contacting TCS foods, shall be cleaned at least every 4 hours. Discussed during inspection, the tongs used for tomatoes, meats, and other items on the prep table should be cleaned more frequently. Utensils stored in the container of TCS foods, the gravy ladle for example, may be cleaned less frequently as long as the hot holding temperature is maintained.

Deli slicer has accumulated food debris, see handout on proper cleaning.

(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: Refrigerated, ready-to-eat, time/temperature control for safety food is not properly date marked when held for more than 24 hours. Some items are date marked, but observed sliced deli meats not date marked. Discussed during inspection and guidance provided.

(Corrected on Site)

28. Toxic substances properly identified, stored, and used

This is a Priority item

7-204.11 - Sanitizers - Criteria (P)

Observation: Sanitizer bucket exceeds acceptable food contact surface sanitization level. Too much bleach can be toxic to food contact surfaces. Discussed during inspection, use test strips to ensure appropriate level is used, 50- 200 ppm.

(Corrected on Site) (Repeat)

33. Proper cooling methods used; adequate equipment for temperature control

This is a Core item

3-501.15 (B) - Cooling Methods - Additional Requirements

Observation: When cooling in the refrigerator the foods are not arranged to provide maximum heat transfer and are left covered. Observed green chili cooling in the refrigerator, completely covered and stacked on top of each other. Chili was moved and uncovered during inspection.

(Corrected on Site)

General Comments

GENERAL COMMENTS

Score 35= passed.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Omlete	Serving	167F
gravy	Hot Holding	164F
Sausage	Cold Holding	41F
Chili	Cooling	93F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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