



Time In: 01:15 PM
Time Out: 02:35 PM

**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME: Oak Creek Grill & Tavern		OWNER: Oak Creek Grill & Tavern, LLC
ADDRESS: 114 E Main St Florence CO 81226-1529		
DATE: 11/17/2021		INSPECTION TYPE: Routine
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>		
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		
<b>Compliance Status</b>		<b>COS    R</b>
<b>Supervision</b>		
1	OUT	Person in charge present, demonstrates knowledge, and performs duties
2	IN	Certified Food Protection Manager
<b>Employee Health</b>		
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
<b>Good Hygienic Practices</b>		
6	IN	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
<b>Presenting Contamination by Hands</b>		
8	OUT	Hands clean & properly washed
9	OUT	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	OUT	Adequate handwashing sinks properly supplied and accessible
<b>Approved Source</b>		
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
<b>Protection from Contamination</b>		
15	OUT	Food separated and protected
16	IN	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
<b>Time/Temperature Control for Safety</b>		
18	IN	Proper cooking time & Temperatures
19	OUT	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	IN	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
<b>Consumer Advisory</b>		
25	IN	Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>		
26	N/A	Pasteurized foods used; prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>		
27	IN	Food Additives: approved & Properly used
28	IN	Toxic substances properly identified, stored & used
<b>Conformance with Approved Procedures</b>		
29	N/A	Compliance with variance/ specialized process/ HACCP



Facility Name: Oak Creek Grill & Tavern

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 <b>not</b> in compliance					
				COS= Corrected on Site	R= Repeat Violation
Compliance Status				COS	R
<b>Safe Food and Water</b>					
30		Pasteurized eggs used where required			
31		Water and ice from approved source			
32		Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>					
33	OUT	Proper cooling methods used; adequate equipment for temperature control	X		
34		Plant food properly cooked for hot holding			
35		Approved thawing methods used			
36		Thermometer provided & accurate			
<b>Food Identification</b>					
37		Food properly labeled; original container			
<b>Prevention of Food Contamination</b>					
38	OUT	Insects, rodents, & animals not present	X		
39		Contamination prevented during food preparation, storage & display			
40		Personal cleanliness			
41		Wiping Cloths; properly used & stored			
42		Washing fruits & vegetables			
<b>Proper Use of Utensils</b>					
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			
<b>Utensils, Equipment and Vending</b>					
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48		Warewashing facilities: installed, maintained, & used; test strips			
49	OUT	Non-food contact surfaces clean	X		
<b>Physical Facilities</b>					
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			
<b>Regulatory Action</b>					
Notification of Potential Fines and Closure		Notice of Immediate Closure		Imminent Health Hazard Closure	
<b>On-Site Actions</b>					
Voluntary Condemnation		Compliance Agreement		Embargo Notice	
<b>Resolution</b>					
Reinstatement of License		Violation Correction Sheet		Embargo Release	

Person In Charge:

Inspector:

Name: Gary McWilliams

Name: Amy Jamison



*Observed Violations (See additional pages if necessary)*

1. 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: Person in charge is not assuring that Food Safety activities such as cooking, holding, and sanitizing are occurring within the facility. Temperatures are not being monitored frequently enough to ensure proper maintenance of temperatures. Cooling and reheating parameters and temperatures are not monitored.

Washing, rinsing, and sanitizing of food contact surfaces should be occurring at least every 4 hours, PIC is unsure how often this is occurring. Onsite training provided, along with option for an onsite food safety training.

(Corrected on Site)

8. Hands clean and properly washed

This is a Priority Foundation item

2-301.15 - Where to Wash (Pf)

Observation: Observed hands being rinsed in 3 compartment sink. Use the hand sink to fully wash hands.

(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: Employee observed using bare hands to contact RTE foods. Onsite training provided, gloves, tongs, or deli paper can be used to prevent bare hand contact. Ready to eat foods are the foods that will not be cooked further, this would include cooked foods, tortillas, sandwich bread, lettuce, cheese, etc.

(Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessible

This is a Core item

6-301.14 - Handwashing Signage

Observation: Handwashing sink utilized by employees is not provided with signage notifying employees to wash their hands. These can be provided to you.

(Corrected on Site)

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: Observed raw shell eggs stored above ready to eat sauce. Remember that eggs are a raw animal product and should be stored below ready to eat foods. guidance provided.

(Corrected on Site) (Repeat)

19. Proper reheating procedures for hot holding

This is a Priority item

3-403.11 - Reheating for Hot Holding (P)

Observation: Foods observed not being reheated to 165 degrees F. Green chili microwaved and placed in steam table, temperature measured at 99 degrees. This was placed back in microwave during inspection to reach appropriate reheat of at least 165 degrees before being placed into hot holding. Onsite training and correction. Also discussed possibility of reheating on the stove.

(Corrected on Site)

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

Observed Violations *(See additional pages if necessary)*

This is a Core item  
3-501.15 (B) - Cooling Methods - Additional Requirements

Observation: Observed beef being cooled at room temperature with lid. Onsite training of cooling parameters. Beef was placed in refrigerator with lid vented. Discussed additional rapid cooling options.  
(Corrected on Site)

38. Insects, rodents and animals not present

This is a Core item  
6-501.111 (A), (B), (D) - Controlling Pests

Observation: Facility premise is not routinely inspected for presence of pests.  
Observed mouse droppings on dry storage shelf. Clean area and discuss options with your pest control provider.  
(Corrected on Site)

49. Non-food contact surfaces clean

This is a Core item  
4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency

Observation: Shelving and base of refrigerators and freezers need to be cleaned more frequently. There is an accumulation of food debris.  
Grill grease is dripping down side of equipment and collecting on floor.  
(Corrected on Site)

General Comments

**GENERAL COMMENTS**

Score 42=passed.

Facility is in need of increased cleaning of equipment.

Remember that bare hand contact of ready to eat foods is not allowed, use tongs or gloves instead.

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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