



### Retail Food Establishment Inspection Report

<b>FACILITY NAME:</b> Oak Creek Grill & Tavern		<b>OWNER:</b> OAK CREEK GRILL & TAVERN, LLC		
<b>ADDRESS:</b> 114 E Main Florence CO 81226				
<b>DATE:</b> 12/05/2019		<b>INSPECTION TYPE:</b> Routine Inspection		
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	Out	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		
Preventing 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	NO	Food received at proper temperature		
13	In	Food in good condition, safe, & unadulterated		
14	In	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
15	Out	Food separated and protected	X	
16	In	Food contact surfaces; cleaned & sanitized		
17	In	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	In	Proper cooking time & temperatures		
19	NA	Proper reheating procedures for hot holding		
20	NA	Proper cooling time and temperature		
21	Out	Proper hot holding temperatures	X	
22	In	Proper cold holding temperatures		
23	In	Proper date marking and disposition		
24	NA	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	In	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	NA	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	In	Food additives: approved & Properly used		
28	In	Toxic substances properly identified, stored & used		
Conform with Approved Procedures				
29	NA	Compliance with variance / specialized process / HACCP		

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.

**OUT** = Not in Compliance **COS** = Corrected On-Site **R** = Repeat Violation

Compliance Status			COS	R
<b>Safe Food And Water</b>				
30	<b>NA</b>	Pasteurized eggs used where required		
31	<b>In</b>	Water & ice from approved source		
32	<b>NA</b>	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	<b>In</b>	Proper cooling methods used; adequate equipment for temperature control		
34	<b>NA</b>	Plant food properly cooked for hot holding		
35	<b>In</b>	Approved thawing methods used		
36	<b>In</b>	Thermometer provided & accurate		
<b>Food Identification</b>				
37	<b>In</b>	Food properly labeled; original container		
<b>Prevention Of Food Contamination</b>				
38	<b>In</b>	Insects, rodents, & animals not present		
39	<b>In</b>	Contamination prevented during food preparation, storage & display		
40	<b>In</b>	Personal cleanliness		
41	<b>In</b>	Wiping Cloths; properly used & stored		
42	<b>In</b>	Washing fruits & vegetables		
<b>Proper Use Of Utensils</b>				
43	<b>In</b>	In-use utensils: properly stored		
44	<b>In</b>	Utensils, equipment & linens: properly stored, dried, & handled		
45	<b>In</b>	Single-use / single-service articles: properly stored & used		
46	<b>In</b>	Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
47	<b>In</b>	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	<b>In</b>	Warewashing facilities: installed, maintained, & used; test strips		
49	<b>In</b>	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	<b>In</b>	Hot & cold water available; adequate pressure		
51	<b>In</b>	Plumbing installed; proper backflow devices		
52	<b>In</b>	Sewage & waste water properly disposed		
53	<b>In</b>	Toilet facilities: properly constructed, supplied, & cleaned		
54	<b>In</b>	Garbage & refuse properly disposed; facilities maintained		
55	<b>In</b>	Physical facilities installed, maintained, & clean		
56	<b>In</b>	Adequate ventilation & lighting; designated areas used		

**Observed Violations:**

**2- Certified Food Protection Manager**

**Core**

2-102.12(A): Certified Food Protection Manager (C)

**Inspector Comments:**

New requirement for manager certification. The owners are aware of requirement and plan to have certification by the end of this month. Another class will be offered locally in March if you are unable to obtain certification now .

**8- Hands clean & properly washed**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

**Priority**

2-301.14: When to Wash (P)

**Inspector Comments:**

Hands should be washed between working with raw foods and ready to eat foods. Observed a lot of glove changing, which is appreciated but hands should be washed and gloves changed after handling the raw foods.

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

OBSERVATION: **(CORRECTED DURING INSPECTION)**

**Priority**

3-301.11: Preventing Contamination from Hands (P)

**Inspector Comments:**

Bare hand contact with ready to eat foods needs to be avoided to prevent spread of pathogens. Observed bare hand contact with buns.

**15- Food separated and protected**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

**Priority**

3-302.11: Packaged and Unpackaged Food-Separation, Packaging, and Segregation (P)

**Inspector Comments:**

Cold table- observed raw shell eggs above ready to eat foods such as lettuce, onions, and tomatoes. Corrected on site, eggs were moved to lower shelf.

**21- Proper hot holding temperatures**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

**Priority**

3-501.16(A)(1): Time/Temperature Control for Safety Food, Hot Holding (P)

**Inspector Comments:**

Safe hot holding temperatures 135 degrees and above. Observed steam table holding beans between 96-106 and hamburger meat at 123 degrees. Steam table was turned up during inspection. Per operator all items were fresh made this morning, no reheating of any product. Suggest that steam table is turned on well in advance to be hot prior to placing food items in to hot hold.

<b>General Comments and Notes</b>

Follow up Required: No	Follow up Date (if applicable): 12/8/2019
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(12/5/2019 1:45:07 PM)

Recieved by:



Amy Jamison(12/5/2019 1:45:07 PM)

Inspector Name:

Amy Jamison