

Retail Food Establishment Inspection Report

FACILITY NAME: Oak Creek Grill & Tavern		E: Oak Creek Grill & Tavern OWNER: OAK CREEK GRILL & TA	OWNER: OAK CREEK GRILL & TAVERN, LLC					
ADDRESS: 114 E Main Florence CO 81226								
DATE: 12/05/2019		019 INSPECTION TYPE: Routine Inspe	INSPECTION TYPE: 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								
	á	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					
Com	pliance S	Status	COS	R				
Supe	rvision							
1	In	Person in charge present, demonstrates knowledge, and performs duties						
2	Out	Certified Food Protection Manager						
Empl	loyee He	ealth						
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	Procedures for responding to vomiting and diarrheal events					
Good	d Hygien	nic Practices						
6	In	Proper eating, tasting, drinking, or tobacco use						
7	In	No discharge from eyes, nose, and mouth						
Preve	enting Co	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 al	owed X					
10	In	Adequate handwashing sinks properly supplied and accessible						
Appr	oved So	ource						
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						
Prote	ction fro	om 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/	Tempera	ature 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						
	sumer Ac							
25	In	Consumer advisory provided for raw/undercooked food						
		eptible 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 Safe Food And Water State Food And Water & ice from approved source State Food State Food Food State Food Food State Food State Food State Food Food					
30 NA Pasteurized eggs used where required 31 In Water & ice from approved source 32 NA Variance obtained for specialized processing methods Food Temperature Control 33 In Proper cooling methods used; adequate equipment for temperature control 34 NA Plant food properly cooked for hot holding 35 In Approved thawing methods used 36 In Thermometer provided & accurate Food Identification 37 In Food Contamination Of Contamination 38 In Insects, rodents, & animals not present 39 In Contamination prevented during food preparation, storage & display 40 In Personal cleanliness 41 In Wiping Cloits; properly used & stored 42 In In- Lite-sus used is: Proper Use Of Utensis Proper Use Of Utensis Utensitis: properly stored 44 In Utensitis, equipment & linens: properly stored & used 45 In Single-use / single-service a	Com	pliance	Status	COS	R
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56 In Adequate ventilation & lighting; designated areas used		In	•		
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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.

General Comments and Notes

Follow up Required: No

Follow up Date (if applicable): 12/8/2019

(12/5/2019 1:45:07 PM) Recieved by:

win

Inspector Name:

Amy Jamison