



Time In:	01:30 PM
Time Out:	03:45 PM

**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME: Papa's!		OWNER: Papa's Restaurant, LLC
ADDRESS: 132 W Main St Florence CO 81226-1422		
DATE: 10/25/2021		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	OUT	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	OUT	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
<b>Presenting Contamination by Hands</b>		
8	IN	Hands clean & properly washed
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	IN	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	OUT	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	N/O	Proper cooling time and temperature
21	OUT	Proper hot holding temperatures
22	IN	Proper cold holding temperatures
23	OUT	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
<b>Consumer Advisory</b>		
25	N/A	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: Papa's!

<b>GOOD RETAIL PRACTICES</b>				
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	
<b>Compliance Status</b>			<b>COS</b>	<b>R</b>
<b>Safe Food and Water</b>				
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		
<b>Food Temperature Control</b>				
33	IN	Proper cooling methods used; adequate equipment for temperature control		
34	N/O	Plant food properly cooked for hot holding		
35	IN	Approved thawing methods used		
36	IN	Thermometer provided & accurate		
<b>Food Identification</b>				
37		Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38		Insects, rodents, & animals not present		
39	OUT	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	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	×	×
48	OUT	Warewashing facilities: installed, maintained, & used; test strips	×	
49		Non-food contact surfaces clean		
<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	OUT	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: No signatures

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: Staff are not monitoring temperatures of cold holding or hot holding equipment. Staff are unaware of appropriate techniques to cool or reheat properly. Sanitizer concentrations are not measured.  
(Corrected on Site)

3. Management, food employee and conditional employee; knowledge, responsibilities and reporting

This is a Priority Foundation item

2-201.11 (C)(2)-(3) and (17) - Demonstration (Pf)

Observation: Staff unaware of reportable symptoms and diagnosis. Discussed symptoms and reportable conditions during inspection, handouts and guidance provided.  
(Corrected on Site)

6. Proper eating, tasting, drinking, or tobacco use

This is a Core item

2-401.11 - Eating, Drinking, or Using Tobacco

Observation: Employee vape devices stored above food.  
(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: Raw eggs stored above ready to eat food items such as mushrooms. Discussed during inspection, eggs were moved to bottom shelf and handouts provided.  
(Corrected on Site)

16. Food contact surfaces; cleaned and sanitized

This is a Priority item

4-501.114 - Warewashing Equipment, Chemical Sanitization- Temperature, pH, Concentration, and Hardness (P)

Observation: Dish machine not sanitizing appropriately. Sanitizer was primed during inspection and adequate 100ppm bleach was measured. Discussed importance of routine testing of dish machine.  
(Corrected on Site)

19. Proper reheating procedures for hot holding

This is a Priority item

3-403.11 - Reheating for Hot Holding (P)

Observation: Food that has been commercially processed is not being adequately reheated to 135 degrees F. Marinara sauce is reheating in steam table. Discussed with staff appropriate ways to reheat for hot holding. Food must be reheated within 2 hours, use the stove for best results.  
(Corrected on Site)

21. Proper hot holding temperatures

This is a Priority item

3-501.16 (A) (1) - TCS Food, Hot Holding (P)

Observation: marinara sauce in steam table holding at 96 degrees. In discussion with staff, unaware of proper hot hold temperature. In employees words they "put marinara in the steam table and turn it on". Proper hot hold temperature in 135 or above, and marinara should be reheated on stove before being placed in steam table.

Observed Violations (See additional pages if necessary)

(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: Some date marked items are either incorrectly dated or past the 7 day date mark. Some date are illegible, staff also cannot be sure what date is. Refrigerated, ready-to-eat, TCS food must be date marked when held for more than 24 hours. Food should not be held for more than 7 days. Discussed during inspection and guidance provided.

(Corrected on Site)

39. Contamination prevented during food preparation, storage, and display

This is a Core item

3-307.11 - Miscellaneous Sources of Contamination

Observation: Observed employee phone stored on pizza prep table cutting board. Phone was moved during inspection

Observed food employee wearing a lanyard with keys around neck, this is dangling down and coming into contact with food.

Employee belongings should be stored in a designated area to protect food and food contact surfaces from contamination.

(Corrected on Site)

47. Food and non-food contact surfaces cleanable, properly designed, constructed, and used

This is a Core item

4-501.12 - Cutting Surfaces

Observation: Used cutting boards can no longer be effectively cleaned and sanitized, have these resurfaced or replaced. Pizza cutting board is very discolored. Salad table cutting board is very scratched. Scratches can harbor bacteria, as the surface is no longer a smooth easily cleanable surface.

(Corrected on Site) (Repeat)

48. Warewashing facilities: installed, maintained, and used; test strips

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4-302.14 - Sanitizer Solutions, Testing Devices Provided (Pf)

Observation: No test strips located for sink and surface sanitizer solution used.

(Corrected on Site)

55. Physical facilities installed, maintained, and clean

This is a Core item

6-501.12 - Cleaning, Frequency and Restrictions

Observation: Facility has accumulated dirt and debris along sides of equipment and shelving. Facility needs to be cleaned more frequently.

(Corrected on Site)

General Comments

**GENERAL COMMENTS**

Score 49=passed.

Consider scheduling an onsite food safety intervention training with FCDPHE. This will help get staff on the same page for food safety.

Facility Name: Papa's!

**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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