



Retail Food Establishment Inspection Report

FACILITY NAME: Papa's!		OWNER: PAPA'S RESTAURANT, LLC		
ADDRESS: 132 W Main Florence CO 81226				
DATE: 07/11/2019		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 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	In	Hands clean & properly washed		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	Out	Adequate handwashing sinks properly supplied and accessible	X	
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	NA	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
15	In	Food separated and protected		
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	NO	Proper reheating procedures for hot holding		
20	In	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
22	Out	Proper cold holding temperatures		
23	In	Proper date marking and disposition		
24	NA	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	NA	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	NA	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				
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	Out	Proper cooling methods used; adequate equipment for temperature control	X	
34	NA	Plant food properly cooked for hot holding		
35	In	Approved thawing methods used		
36	Out	Thermometer provided & accurate		
Food Identification				
37	In	Food properly labeled; original container		
Prevention Of Food Contamination				
38	Out	Insects, rodents, & animals not present	X	
39	In	Contamination prevented during food preparation, storage & display		
40	In	Personal cleanliness		
41	In	Wiping Cloths; properly used & stored		
42	In	Washing fruits & vegetables		
Proper Use Of Utensils				
43	In	In-use utensils: properly stored		
44	In	Utensils, equipment & linens: properly stored, dried, & handled		
45	Out	Single-use / single-service articles: properly stored & used		
46	In	Gloves used properly		
Utensils, Equipment and Vending				
47	In	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	In	Warewashing facilities: installed, maintained, & used; test strips		
49	Out	Non-food contact surfaces clean		
Physical Facilities				
50	In	Hot & cold water available; adequate pressure		
51	In	Plumbing installed; proper backflow devices		
52	In	Sewage & waste water properly disposed		
53	In	Toilet facilities: properly constructed, supplied, & cleaned		
54	In	Garbage & refuse properly disposed; facilities maintained		
55	In	Physical facilities installed, maintained, & clean		
56	In	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:

See list of providers for this new requirement.

10- Adequate handwashing sinks properly supplied and accessible

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Core

6-301.14: Handwashing Signage (C)

Inspector Comments:

Kitchen and bar hand sinks do not have signs notifying employees to wash hands. These were provided during inspection.

22- Proper cold holding temperatures

OBSERVATION: **(Correct by: 7/14/2019)**

Priority

3-501.16(A)(2): Time/Temperature Control for Safety Food, Cold Holding (P)

Inspector Comments:

Cold hold prep table- Top- Sausage 69 degrees, beef 50 degrees, chicken 60 degrees.

Bottom- Artichokes 44 degrees, green chili 45 degrees. After discussion with kitchen manager, this unit was opened to be cleaned today. Discussed using ice to keep food items cool during cleaning or removing the food and placing in a separate refrigerated unit during these times. Temperature was checked again prior to leaving and the temperature is going down, additionally the staff surrounded the food products with ice to bring temperature down faster .

Downstairs refrigerator is temping at 44 degrees. The foods in the refrigerator at this time are not concerning, eggs, uncut cherry tomatoes and lettuce. However this temperature still needs to be addressed.

For the follow up, fill out the provided temperature log to monitor temperature of prep table. Record the temperature at least three times daily and return to me. I believe the temperature was out because of the unit being open, however monitoring the temperature regularly will ensure that this unit is working correctly.

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

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Core

3-501.15: Cooling Methods (C)

Inspector Comments:

Soup in coke cola refrigerator cooling, covered with lid. To facilitate heat transfer, leave uncovered if protected from overhead contamination, or loosely covered.

36- Thermometer provided & accurate

Core

4-204-112: Temperature Measuring Devices-Functionality (C)

Inspector Comments:

No thermometers in refrigerated units.

38- Insects, rodents, & animals not present

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Core

6-202.13: Insect Control Devices, Design and Installation (C)

Inspector Comments:

Salt gun on top of ice machine, this is not an approved form of pest control. Insect stun devices shall be designed to retain the insect within the device as to prevent fragments from being impelled onto or falling into clean equipment, exposed food, etc.

45- Single-use / single-service articles: properly stored & used

Core

4-903.11(A): Single-Service and Single-Use Articles-Storing (C)

Inspector Comments:

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Beverage station- single use items stored on floor. All equipment, utensils, and single use items should be stored up off of the floor.

49- Non-food contact surfaces clean

Core

4-601.11(C) : Equipment, Nonfood-Contact Surfaces,(C)

Inspector Comments:

Ice cream freezer bottom has accumulated ice cream on bottom and ice around sides. This piece of equipment also needs to be cleaned regularly.

General Comments and Notes

Dish machine adequately sanitizing at 100 ppm.

For the follow up of the cold hold violation, fill out the provided temperature log to monitor temperature of prep table. Record the temperature at least three times daily and return to me. This is a good practice for your employees to perform regularly.

Follow up Required: Yes

Follow up Date (if applicable): 7/14/2019



(7/10/2019 5:15:01 PM)

Recieved by:



Amy Jamison(7/10/2019 5:15:01 PM)

Inspector Name:

Amy Jamison