



Time In: 10:20 PM
Time Out: 01:19 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Penrose Pizzeria & Pub		OWNER: Penrose Pizzeria & Pub LLC
ADDRESS: 103 Broadway Unit 11 Penrose CO 81240-9056		
DATE: 09/01/2021		INSPECTION TYPE: Routine
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	OUT	Person in charge present, demonstrates knowledge, and performs duties
2	IN	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
Presenting Contamination by Hands		
8	OUT	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
Approved Source		
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
Protection from Contamination		
15	OUT	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	N/O	Proper cooking time & Temperatures
19	N/O	Proper reheating procedures for hot holding
20	IN	Proper cooling time and temperature
21	N/O	Proper hot holding temperatures
22	OUT	Proper cold holding temperatures
23	OUT	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
Consumer Advisory		
25	N/A	Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations		
26	N/A	Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances		
27	N/A	Food Additives: approved & Properly used
28	IN	Toxic substances properly identified, stored & used
Conformance with Approved Procedures		
29	OUT	Compliance with variance/ specialized process/ HACCP

Facility Name: Penrose Pizzeria & Pub

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 not in compliance			COS= Corrected on Site R= Repeat Violation	
Compliance Status			COS	R
Safe Food and Water				
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		
Food Temperature Control				
33	IN	Proper cooling methods used; adequate equipment for temperature control		
34	N/A	Plant food properly cooked for hot holding		
35	IN	Approved thawing methods used		
36	IN	Thermometer provided & accurate		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
38	IN	Insects, rodents, & animals not present		
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	IN	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	OUT	Warewashing facilities: installed, maintained, & used; test strips	X	
49	IN	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		
Regulatory Action				
Notification of Potential Fines and Closure		Notice of Immediate Closure		Imminent Health Hazard Closure
On-Site Actions				
Voluntary Condemnation		Compliance Agreement		Embargo Notice
Resolution				
Reinstatement of License		Violation Correction Sheet		Embargo Release

Person In Charge:

Inspector:

Name: Kevyn Bradley

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: Chef stated a feel method was used to monitor temperature of cooling product. Onsite training provided, discussed using a thermometer to monitor temperature.

(Corrected on Site)

8. Hands clean and properly washed

This is a Priority item

2-301.12 - Cleaning Procedure (P)

Observation: Observed employee wash hands, but failed to use soap. Discussed during inspection. When handwashing use soap, rub vigorously, rinse and dry with disposable towels for proper handwashing.

(Corrected on Site)

15. Food separated and protected

This is a Priority item

3-304.15 (A) - Gloves, Use Limitation (P)

Observation: Single use gloves used improperly, (i.e. not for only one task and/or not discarded when damaged, soiled, or when interruptions occur in the operation). Observed employee wash gloves. Discussed during inspection, gloves are not reusable and should be discarded when the task changes or interruption occurs.

(Corrected on Site)

22. Proper cold holding temperatures

This is a Priority item

3-501.16 (A) (2) - TCS Food, Cold Holding (P)

Observation: Multiple food items temperature measured at 43 and 44 degrees in under counter pizza prep table drawers. In discussion with PIC, compartments are opened frequently which may fluctuate temperature. Discussed option of loading drawer at one time instead of multiple visits, where the drawer is opened and closed several times. Discussed the need for taking temperatures of food products multiple times a day to ensure the unit is holding food correctly at 41 or below.

23. Proper date marking and disposition

This is a Priority item

3-501.18 - Ready-To-Eat TCS Food, Disposition (P)

Observation: Observed house made dressings past 7 day date mark. Discussed during inspection, all TCS house made items are required to be used or discarded by 7 days. Handouts and guidance provided.

(Corrected on Site)

29. Compliance with variance/ specialized process/ HACCP

This is a Priority item

3-502.12 - Reduced Oxygen Packaging, Criteria (P)

Observation: Facility is vaccuuming sealing cooked meats without a preapproved HACCP plan. Discussed during inspection, vaccuuming sealing comes with risk of listeria and botulism. If you are not using reduced oxygen packaging going forward no action is needed. Advised that all vaccum sealed product over 48 hours should be discarded.

(Corrected on Site)

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

This is a Priority Foundation item

Observed Violations *(See additional pages if necessary)*

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

Observation: A test kit or other device that accurately measures the concentration of sanitizing solution is not provided. Bleach test strips are not available to test the sanitizer concentration of the dish machine. Corrected on site, bleach test strips provided during inspection.
(Corrected on Site)

General Comments

GENERAL COMMENTS

Score 40=Passed

Joint inspection with Andrew Lemmons CDPHE

Dish machine adequately sanitizing at 100ppm bleach.

Remember that splash-less and scented bleaches are not EPA registered and cannot be used as a sanitizer.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Tomato sauce	Cold Holding	38F
Sliced tomato	Cold Holding	43F
Mushroom @ 11:57	Cooling	157F
Mushrooms @ 1:10	Cooling	68F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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