



Time In: 09:40 AM
Time Out: 11:48 AM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Riverside Cafe		OWNER:
ADDRESS: 10281 Us-50 Howard CO 81233		
DATE: 09/30/2021		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	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
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	OUT	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	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	N/O	Proper reheating procedures for hot holding
20	N/O	Proper cooling time and temperature
21	IN	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
Consumer Advisory		
25	IN	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	IN	Food Additives: approved & Properly used
28	OUT	Toxic substances properly identified, stored & used
Conformance with Approved Procedures		
29	N/A	Compliance with variance/ specialized process/ HACCP

Facility Name: Riverside Cafe

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/O	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	OUT	In-use utensils: properly stored	X	
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	IN	Warewashing facilities: installed, maintained, & used; test strips		
49	OUT	Non-food contact surfaces clean	X	
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	OUT	Physical facilities installed, maintained, & clean	X	
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: Cheryl Evans



Name: Amy Jamison

Observed Violations (See additional pages if necessary)

2. Certified Food Protection Manager

This is a Core item

2-102.12 (A) and (B) - Certified Food Protection Manager

Observation: Owner stated they have received certification. Unable to validate certificate online. Provide a copy of certificate to be placed in the file or keep onsite.

(Corrected on Site)

8. Hands clean and properly washed

This is a Priority Foundation item

2-301.15 - Where to Wash (Pf)

Observation: Employee observed washing hands in a sink other than the designated hand washing sink.

(Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

6-301.12 - Hand Drying Provision (Pf)

Observation: Towels are not available at hand sink. PIC stated they are walking to other side of kitchen to where paper towels are dispensed. Per regulation, towels should be available at the hand sink to ensure proper hand washing. Roll of paper towels placed at hand sink.

(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: Refrigerated, ready-to-eat, time/temperature control for safety food is not properly date marked when held for more than 24 hours. Date marking is required for all ready to eat, tcs foods that are held for more than 24 hours.

(Corrected on Site)

28. Toxic substances properly identified, stored, and used

This is a Priority Foundation item

7-102.11 - Common Name - Working Containers (Pf)

Observation: In-use containers used for storing poisonous or toxic material such as cleaners and sanitizers are unlabeled. Observed unlabeled bottles in facility. Label all bottles to ensure all employees know what contents are.

(Corrected on Site)

43. In-use utensils; properly stored

This is a Core item

3-304.12 - In-Use Utensils, Between-Use Storage

Observation: Dispensing utensils are improperly stored; (i.e. without the handle above the top of the food). Observed scoop stored in flour, with handle down in the product. Scoop can be stored in the product but the handle should be up above the product, not laying down in the product.

(Corrected on Site)

49. Non-food contact surfaces clean

This is a Core item

4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency

Observation: Nonfood contact surfaces of equipment not cleaned at a frequency necessary to preclude accumulation of soil residues. Inside of freezer and refrigerator have accumulated debris, ensure these are

Observed Violations (See additional pages if necessary)

wiped out frequently. Outside of line refrigerator needs to be wiped down more frequently.
(Corrected on Site)

55. Physical facilities installed, maintained, and clean
This is a Core item
6-501.12 - Cleaning, Frequency and Restrictions

Observation: Physical facilities are not cleaned as often as necessary to keep them clean. Wall near fryer is splattered with grease or food. Grease above fryer. Shelving has accumulated debris. Hand sink is dirty. Dirt along ceiling vents.
(Corrected on Site)

General Comments

GENERAL COMMENTS

Score 26 = passed.

Dish wash sanitizer 100ppm cl.
sanitizer bucket 100ppm cl.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Gravy	Hot Holding	150F
Green chili	Hot Holding	145F
Chopped Lettuce	Cold Holding	37F
Burger	Cold Holding	38F
Potatoes	Serving	177F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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