



Retail Food Establishment Inspection Report

FACILITY NAME: Riverside Cafe		OWNER:	
ADDRESS: 10281 US Highway 50 Howard CO 81233			
DATE: 03/05/2020		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		CO	
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	In	Required records available: shellstock tags, parasite destruction	
Protection from Contamination			
15	In	Food separated and protected	
16	Out	Food contact surfaces; cleaned & sanitized	X
17	In	Proper disposition of returned, previously served, reconditioned & unsafe food	
Time/Temperature Control for Safety			
18	In	Proper cooking time & temperatures	
19	In	Proper reheating procedures for hot holding	
20	Out	Proper cooling time and temperature	X
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	
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	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			CC
Safe Food And Water			
30	NA	Pasteurized eggs used where required	
31	Out	Water & ice from approved source	X
32	NA	Variance obtained for specialized processing methods	
Food Temperature Control			
33	In	Proper cooling methods used; adequate equipment for temperature control	
34	NO	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	Out	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
48	In	Warewashing facilities: installed, maintained, & used; test strips	
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	Out	Adequate ventilation & lighting; designated areas used	X

Observed Violations:

2- Certified Food Protection Manager

OBSERVATION: **(Repeat)**

Core

2-102.12(A): Certified Food Protection Manager (C)

Inspector Comments:

Operator is taking the class and exam that is being offered this month .

10- Adequate handwashing sinks properly supplied and accessible

OBSERVATION: **(CORRECTED DURING INSPECTION)(Repeat)**

Core

6-301.14: Handwashing Signage (C)

Inspector Comments:

Signage needed at kitchen hand sink.

16- Food contact surfaces; cleaned & sanitized

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Core

4-602.11: Equipment Food-Contact Surfaces and Utensils-Frequency (C)

Inspector Comments:

Potato cutter should be cleaned at least every 24 hours. Food debris and particles have accumulated on surface.

20- Proper cooling time and temperature

OBSERVATION: **(CORRECTED DURING INSPECTION)(Repeat)**

Inspector Comments:

Covered rice in walk in refrigerator, from night before, temperature between 55-58. The rice did not cool properly. Proper cooling time is from 135 degrees to 70 or below in the first 2 hours, than to 41 or below within the next 4 hours. Proper cooling techniques are to keep items uncovered or partially covered to allow heat transfer. Separate into smaller portions or shallow pans. See handout. Rice was discarded during inspection.

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:

Gravy, green and green chili on steam table at 125 and beans at 115. All items placed on stove, reheated to 165 and placed back on steam table.

31- Water & ice from approved source

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Priority

5-102.11: Standards-Quality (P)

Inspector Comments:

No residual Cl measured in water.

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

Core

4-501.12: Cutting Surfaces (C)

Inspector Comments:

Cutting board on salad cold table is scratched and discolored. Resurface or replace. Scratches can make the surface harder to clean and can harbor bacteria.

56- Adequate ventilation & lighting; designated areas used

OBSERVATION: **(CORRECTED DURING INSPECTION)(Repeat)**

Core

6-501.14: Cleaning Ventilation Systems (C)

Inspector Comments:

Vents directly above fryer have accumulated grease and debris.

General Comments and Notes

Return next week for Reinspection.

Follow up Required: No

Follow up Date (if applicable): 3/8/2020



Cheryl L. Evans
(3/5/2020 11:25:30 AM)

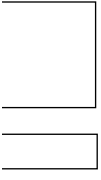
Received by:



Amy Jamison
Amy Jamison(3/5/2020 11:26:45 AM)

Inspector Name:

Amy Jamison



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