



Retail Food Establishment Inspection Report

| FACILITY NAME: Riverside Cafe | | OWNER: | |
|--|-----|---|---|
| ADDRESS: 10281 US Highway 50 Howard CO 81233 | | | |
| DATE: 08/01/2019 | | 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 | | 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 | NA | Required records available: shellstock tags, parasite destruction | |
| Protection from Contamination | | | |
| 15 | Out | Food separated and protected | X |
| 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 | NA | 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 | Out | Proper date marking and disposition | X |
| 24 | In | Time as a Public Health Control; procedures & records | |
| Consumer Advisory | | | |
| 25 | In | 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 | 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 | 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 | 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 | Out | Physical facilities installed, maintained, & clean | |
| 56 | Out | 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:

New requirement for manager certification. See list of providers.

10- Adequate handwashing sinks properly supplied and accessible

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Core

6-301.14: Handwashing Signage (C)

Inspector Comments:

All hand sinks are required to have signage notifying employees to wash hands, these were provided to you during inspection.

15- Food separated and protected

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Priority

3-302.11: Packaged and Unpackaged Food-Separation, Packaging, and Segregation (P)

Inspector Comments:

Eggs above ready to eat vegetables. raw shell eggs should be treated as raw and not placed above ready to eat foods.

16- Food contact surfaces; cleaned & sanitized

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Priority

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

Inspector Comments:

No measurable Sanitizer in sani bucket. Bleach was added, adequate 50-100 ppm.

22- Proper cold holding temperatures

Priority

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

Inspector Comments:

Cold prep table, housing chicken 53 degrees, Deli meat 52 degrees and burgers 47 degrees. Some items were prepared and placed in the cold hold recently, the burgers have been in there all night, temp of refrigerator is 47 degrees. This was turned down during inspection and technician was called. Monitor temperature and keep food in the walkin if this unit is not holding. Ice baths can also help.

23- Proper date marking and disposition

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Priority Foundation

3-501.17: Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking (Pf)

Inspector Comments:

Deli meats are not date marked. Remember that date marking applies to this as well.

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

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Core

3-501.15: Cooling Methods (C)

Inspector Comments:

When cooling, leave food uncovered or loosely covered to facilitate heat transfer.

49- Non-food contact surfaces clean

Core

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

Inspector Comments:

Food debris has accumulated on shelf where plates are stored and on the bottom refrigerator portion of cold prep table. Grease has accumulated on the front of the grill.

55- Physical facilities installed, maintained, & clean

Core

6-501.12: Cleaning, Frequency (C)

Inspector Comments:

Excess grease under fryer. Avocados under refrigerator in dry storage. Remember to clean under all equipment regularly.

56- Adequate ventilation & lighting; designated areas used

Core

6-501.14: Cleaning Ventilation Systems, (C)

Inspector Comments:

Vent hoods directly above fryer need to be cleaned, accumulated dust and grease.

General Comments and Notes

1:45 pm

Adequate 0.5 Cl residual in water.

Adequate 50ppm Cl in sanitizer compartment of 3 comp sink.

Observed Salt gun in restaurant, owner says this is not used inside the building. This is not an approved form of pesticide, ensure it is not used.

Follow up Required: No

Follow up Date (if applicable): 8/4/2019


(8/1/2019 3:59:23 PM)

Received by:


Amy Jamison (8/1/2019 3:59:23 PM)

Inspector Name:

Amy Jamison

