



### Retail Food Establishment Inspection Report

| <b>FACILITY NAME:</b> Sumo Golf Village Bar & Grill  |    | <b>OWNER:</b> Sumo Golf Course Company  |     |   |
|--|----|---|-----|---|
| <b>ADDRESS:</b> 5201 Gary Player Florence CO 81226   |    |   |     |   |
| <b>DATE:</b> 08/08/2019  |    | <b>INSPECTION TYPE:</b> 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.<br>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  | NA | 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  | NO | Proper eating, tasting, drinking, or tobacco use  |     |   |
| 7  | NO | No discharge from eyes, nose, and mouth   |     |   |
| Preventing Contamination by Hands  |    |   |     |   |
| 8  | NO | Hands clean & properly washed   |     |   |
| 9  | NO | 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   | 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   | NA | Food separated and protected  |     |   |
| 16   | NA | Food contact surfaces; cleaned & sanitized  |     |   |
| 17   | In | Proper disposition of returned, previously served, reconditioned & unsafe food                |     |   |
| Time/Temperature Control for Safety  |    |   |     |   |
| 18   | NA | Proper cooking time & temperatures  |     |   |
| 19   | NA | Proper reheating procedures for hot holding   |     |   |
| 20   | NA | Proper cooling time and temperature   |     |   |
| 21   | NA | Proper hot holding temperatures   |     |   |
| 22   | NA | Proper cold holding temperatures  |     |   |
| 23   | NA | 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 |
|---|-----------|--|-----|---|
| <b>Safe Food And Water</b>              |           |  |     |   |
| 30                                      | <b>NA</b> | Pasteurized eggs used where required   |     |   |
| 31                                      | <b>In</b> | Water & ice from approved source   |     |   |
| 32                                      | <b>NA</b> | Variance obtained for specialized processing methods                               |     |   |
| <b>Food Temperature Control</b>         |           |  |     |   |
| 33                                      | <b>In</b> | Proper cooling methods used; adequate equipment for temperature control            |     |   |
| 34                                      | <b>NA</b> | Plant food properly cooked for hot holding   |     |   |
| 35                                      | <b>NA</b> | Approved thawing methods used  |     |   |
| 36                                      | <b>In</b> | Thermometer provided & accurate  |     |   |
| <b>Food Identification</b>              |           |  |     |   |
| 37                                      | <b>In</b> | Food properly labeled; original container  |     |   |
| <b>Prevention Of Food Contamination</b> |           |  |     |   |
| 38                                      | <b>In</b> | Insects, rodents, & animals not present  |     |   |
| 39                                      | <b>In</b> | Contamination prevented during food preparation, storage & display                 |     |   |
| 40                                      | <b>In</b> | Personal cleanliness   |     |   |
| 41                                      | <b>In</b> | Wiping Cloths; properly used & stored  |     |   |
| 42                                      | <b>In</b> | Washing fruits & vegetables  |     |   |
| <b>Proper Use Of Utensils</b>           |           |  |     |   |
| 43                                      | <b>In</b> | In-use utensils: properly stored   |     |   |
| 44                                      | <b>In</b> | Utensils, equipment & linens: properly stored, dried, & handled                    |     |   |
| 45                                      | <b>In</b> | Single-use / single-service articles: properly stored & used                       |     |   |
| 46                                      | <b>In</b> | Gloves used properly   |     |   |
| <b>Utensils, Equipment and Vending</b>  |           |  |     |   |
| 47                                      | <b>In</b> | Food & non-food contact surfaces cleanable, properly designed, constructed, & used |     |   |
| 48                                      | <b>In</b> | Warewashing facilities: installed, maintained, & used; test strips                 |     |   |
| 49                                      | <b>In</b> | Non-food contact surfaces clean  |     |   |
| <b>Physical Facilities</b>              |           |  |     |   |
| 50                                      | <b>In</b> | Hot & cold water available; adequate pressure                                      |     |   |
| 51                                      | <b>In</b> | Plumbing installed; proper backflow devices  |     |   |
| 52                                      | <b>In</b> | Sewage & waste water properly disposed   |     |   |
| 53                                      | <b>In</b> | Toilet facilities: properly constructed, supplied, & cleaned                       |     |   |
| 54                                      | <b>In</b> | Garbage & refuse properly disposed; facilities maintained                          |     |   |
| 55                                      | <b>In</b> | Physical facilities installed, maintained, & clean                                 |     |   |
| 56                                      | <b>In</b> | Adequate ventilation & lighting; designated areas used                             |     |   |

**Observed Violations:**

**General Comments and Notes**


Kitchen is rarely used, have not hired a cook in 2 years. Serve prepackaged snacks and beer. Observed a hot dog warmer and popcorn machine, not in use at time of inspection. If used, the popcorn machine needs to be cleaned. Facility has food catered in occasionally.

If the food service is going to be this way for the foreseeable future, it might be wise to change the licensing category to limited, which more adequately reflects this type of service at this time.

Follow up Required: No

Follow up Date (if applicable): 8/11/2019

**Recieved by:**

  
Amy Jamison(8/8/2019 5:42:08 PM)

**Inspector Name:**

Amy Jamison