



Time In: 12:15 PM
Time Out: 01:15 PM

**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME: Sweet-N-Sassy Dawgs & More		OWNER:
ADDRESS: 1175 Coal Creek Dr Florence CO 81221		
DATE: 04/03/2021		INSPECTION TYPE: Routine
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>		
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		
<b>Compliance Status</b>		<b>COS    R</b>
<b>Supervision</b>		
1	IN	Person in charge present, demonstrates knowledge, and performs duties
2	N/A	Certified Food Protection Manager
<b>Employee Health</b>		
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
<b>Good Hygienic Practices</b>		
6	IN	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
<b>Presenting Contamination by Hands</b>		
8	IN	Hands clean & properly washed
9	IN	No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed
10	OUT	Adequate handwashing sinks properly supplied and accessible
<b>Approved Source</b>		
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
<b>Protection from Contamination</b>		
15	N/A	Food separated and protected
16	IN	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
<b>Time/Temperature Control for Safety</b>		
18	N/O	Proper cooking time & Temperatures
19	OUT	Proper reheating procedures for hot holding
20	N/O	Proper cooling time and temperature
21	IN	Proper hot holding temperatures
22	OUT	Proper cold holding temperatures
23	N/O	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
<b>Consumer Advisory</b>		
25	N/A	Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>		
26	N/A	Pasteurized foods used; prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>		
27	IN	Food Additives: approved & Properly used
28	IN	Toxic substances properly identified, stored & used
<b>Conformance with Approved Procedures</b>		
29	N/A	Compliance with variance/ specialized process/ HACCP



Facility Name: Sweet-N-Sassy Dawgs & More

<b>GOOD RETAIL PRACTICES</b>				
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 <b>not</b> in compliance			COS= Corrected on Site R= Repeat Violation	
<b>Compliance Status</b>			<b>COS</b>	<b>R</b>
<b>Safe Food and Water</b>				
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		
<b>Food Temperature Control</b>				
33	IN	Proper cooling methods used; adequate equipment for temperature control		
34	N/A	Plant food properly cooked for hot holding		
35	N/O	Approved thawing methods used		
36	IN	Thermometer provided & accurate		
<b>Food Identification</b>				
37	IN	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
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		
<b>Proper Use of Utensils</b>				
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		
<b>Utensils, Equipment and Vending</b>				
47	IN	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		
<b>Physical Facilities</b>				
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		
<b>Regulatory Action</b>				
Notification of Potential Fines and Closure		Notice of Immediate Closure	Imminent Health Hazard Closure	
<b>On-Site Actions</b>				
Voluntary Condemnation		Compliance Agreement	Embargo Notice	
<b>Resolution</b>				
Reinstatement of License		Violation Correction Sheet	Embargo Release	

Person In Charge:

Inspector:

Name: no signature



Name: Amy Jamison

Observed Violations *(See additional pages if necessary)*

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

5-205.11 - Using a Handwashing Sink- Operation and Maintenance (Pf)

- Using a Handwashing Sink- Operation and Maintenance (Pf)

Observation: A hand sink in the facility is inaccessible (a direct observation that prevented the use of the sink). Upon arrival the cash box is stored on top on the hand sink, not allowing any use or access. The cash box was removed from the handsink. When water was pumped to the handsink the water supply hose broke and began leaking water onto the ground. A temporary handwash station was set up to finish service.

Correct by 04/13/2021 (Corrected on Site)

19. Proper reheating procedures for hot holding

This is a Priority item

3-403.11 - Reheating for Hot Holding (P)

- Reheating for Hot Holding (P)

Observation: Food that has been commercially process observed not being adequately reheated to 135 degrees F. Commercially pre cooked hamburger are reheated on the grill and that held in the steam table. Hamburgers temperature at 125°F in the unit. These need to be reheated to 135° when they will be reheated for hot holding.

Correct by 04/06/2021 (Corrected on Site)

22. Proper cold holding temperatures

This is a Priority item

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

- TCS Food, Cold Holding (P)

Observation: Food observed holding at temperatures between 42-50 degrees F. Tomatoes, lettuce, cheese, are being stored in ice. Majority of ice was melted and tomatoes temperature at 47°. When cold holding with ice, the ice needs to be completely surrounding the food product containers. More ice was added during inspection.

Correct by 04/06/2021 (Corrected on Site)

**General Comments**

**FOOD TEMPERATURES**

<b>Food Item</b>	<b>Food State</b>	<b>Temperature</b>
Hamburgers	Hot Holding	125F
Bratwurst	Hot Holding	145F
Tomatoes	Cold Holding	47F

**VOLUNTARY CONDEMNATION**

<b>Disposed Items</b>	<b>Disposal Method</b>	<b>Value</b>	<b>Comments</b>
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Total Value: \$ 0.00

**GENERAL COMMENTS**

No Signatures due to COVID19.  
Follow up inspection next week for handsink violation.  
Remember to use tongs as an option to prevent hand contact.  
I suggest the owner takes a basic food handlers course. These are available online or I will let you know when there is a local class.