



Retail Food Establishment Inspection Report

FACILITY NAME: Sweet-N-Sassy Dawgs & More		OWNER:
ADDRESS: 1175 Coal Creek Dr Coal Creek CO 81221		
DATE: 08/27/2019		INSPECTION TYPE: Pre-Operational 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	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	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	In	Adequate handwashing sinks properly supplied and accessible
Approved Source		
11	In	Food obtained from approved source
12	In	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	NO	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	NO	Proper cooking time & temperatures
19	In	Proper reheating procedures for hot holding
20	NO	Proper cooling time and temperature
21	In	Proper hot holding temperatures
22	In	Proper cold holding temperatures
23	NO	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			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	In	Proper cooling methods used; adequate equipment for temperature control	
34	NO	Plant food properly cooked for hot holding	
35	NO	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	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	In	Adequate ventilation & lighting; designated areas used	

Observed Violations:

General Comments and Notes

Preoperational inspection of hot dog cart.
Service will include burritos, burgers, hotdogs, brats, chili dogs, and nachos. All items are prepared in advance at commissary and hot held on cart.
Ensure you have a probe thermometer to check temperatures.
Unit has a refrigerator but it was not working at time of inspection. Ice was used to cold hold items such as tomatoes and shredded lettuce, this is fine for a time, but add enough ice to surround the containers to properly hold temperature.
Make sure hands are washed prior to donning gloves.

Approved to open, mobile sticker delivered during inspection.

Follow up Required: No	Follow up Date (if applicable): 8/30/2019
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Amy Jamison(8/27/2019 7:32:42 AM)

Recieved by:

Inspector Name:
Amy Jamison

