



Time In: 10:31 AM
Time Out: 12:35 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Whitewater Bar & Grill		OWNER: White Water Bar & Grill, Inc
ADDRESS: 45045 W US Highway 50 Canon City CO 81212-9735		
DATE: 08/23/2021		INSPECTION TYPE: Routine
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		COS R
Supervision		
1	IN	Person in charge present, demonstrates knowledge, and performs duties
2	IN	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
Presenting Contamination by Hands		
8	IN	Hands clean & properly washed
9	OUT	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	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
Protection from Contamination		
15	IN	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	IN	Proper cooking time & Temperatures
19	OUT	Proper reheating procedures for hot holding
20	OUT	Proper cooling time and temperature
21	IN	Proper hot holding temperatures
22	IN	Proper cold holding temperatures
23	IN	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
Consumer Advisory		
25	IN	Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations		
26	N/A	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
Conformance with Approved Procedures		
29	N/A	Compliance with variance/ specialized process/ HACCP

Facility Name: Whitewater Bar & Grill

GOOD RETAIL PRACTICES					
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 not in compliance					
				COS= Corrected on Site	R= Repeat Violation
Compliance Status				COS	R
Safe Food and Water					
30	IN	Pasteurized eggs used where required			
31	IN	Water and ice from approved source			
32	N/A	Variance obtained for specialized processing methods			
Food Temperature Control					
33	OUT	Proper cooling methods used; adequate equipment for temperature control	X		
34	N/O	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	OUT	Warewashing facilities: installed, maintained, & used; test strips	X		
49	IN	Non-food contact surfaces clean			
Physical Facilities					
50	IN	Hot & cold water available; adequate pressure			
51	OUT	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			
Regulatory Action					
Notification of Potential Fines and Closure		Notice of Immediate Closure		Imminent Health Hazard Closure	
On-Site Actions					
Voluntary Condemnation		Compliance Agreement		Embargo Notice	
Resolution					
Reinstatement of License		Violation Correction Sheet		Embargo Release	

Person In Charge:



Name: Tanner Seuffer

Inspector:



Name: Amy Jamison

Observed Violations (See additional pages if necessary)

9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed

This is a Priority item

3-301.11 (B) - Preventing Contamination from Hands, Ready-To-Eat foods (P)

Observation: Employee observed using bare hands to contact RTE foods. Employee reached in to food container with bare hands to garnish plate. Observed another employee use bare hand to plate curly fries. Bare hand contact is not allowed for ready to eat foods. Use gloves or tongs to prevent bare hand contact.
(Corrected on Site)

19. Proper reheating procedures for hot holding

This is a Priority item

3-403.11 - Reheating for Hot Holding (P)

Observation: Foods observed not being reheated to 165 degrees F. Food should be reheated within 2 hours so that all parts of the food reach 165. Once they reach 165 they can be hot held at 135. facility is reheating on steam table, this is not recommended. Best practice is to reheat on stove or grill and than place the reheated food in the steam table. Pulled pork was measured at 141 at 10:30, when temped again at 11:15, some parts did reach 167, however other portions still measure around 145.

20. Proper cooling time and temperature

This is a Priority item

3-501.14 - Cooling (P)

Observation: Cooked TCS foods are not cooled within 2 hours from 135 degrees F to 70 degrees F and within a total of 6 hours from 135 degrees F to 41 degrees F or less. Brisket date marked 8-21 temperature measured at 43 degrees F. Discussed proper cooling during inspection and handouts provided. Cooling parameters are really important to meet, bacteria will multiply rapidly if food is left in the danger zone (between 41-135). The bacteria that grows are spore forming and these spore formers will not be destroyed with heat.

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

This is a Core item

3-501.15 (B) - Cooling Methods - Additional Requirements

Observation: When cooling in the refrigerator the foods are not arranged in the cooler to provide maximum heat transfer. When cooling in the refrigerator the food is not uncovered to facilitate heat transfer. Observed pork and chicken placed in walk in refrigerator to cool, the containers are completely covered and they are stacked on top of each other. The top container of pork is 104, and the bottom container temped at 124. When cooling, leave uncovered or vented if possible and do not stack, this allows for heat transfer.

(Corrected on Site)

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

This is a Core item

4-501.12 - Cutting Surfaces

4-101.19 - Nonfood-Contact Surfaces, Material

Observation: Used cutting boards are scratched and can no longer be effectively cleaned and sanitized, have these resurfaced or replaced. Scratches and grooves can harbor bacteria.

Non-food contact surfaces are not designed to be easily cleanable. Prep table is repaired with duct tape, this is no longer a smooth, nonabsorbent easily cleanable surface.

48. Warewashing facilities: installed, maintained , and used; test strips

This is a Priority Foundation item

Observed Violations (See additional pages if necessary)

4-302.14 - Sanitizer Solutions, Testing Devices Provided (Pf)

Observation: A test kit or other device that accurately measures the concentration of sanitizing solution is not provided. Bleach test strips are not available to check sanitizer concentration of dish machine. These were provided during inspection. Check dish machines regularly to ensure proper sanitization.
(Corrected on Site)

51. Plumbing installed; proper backflow devices

This is a Core item

5-205.15 (B) - System Maintained in Good Repair, Leakage

Observation: Plumbing system is not maintained in good repair. Dishmachine is leaking. near reach in freezer, a bucket is catching a water leak.

General Comments

GENERAL COMMENTS

Score 54= Reinspection required.

Kitchen dish machine adequately sanitizing at 100ppm bleach.
Bar dish machine adequately sanitizing at 200ppm quat.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Pico	Cold Holding	41F
Potato Salad	Cold Holding	40F
Steak	Cold Holding	37F
pulled pork	Re-heating	141F
meatballs	Heating	162F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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