



Retail 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			
DATE: 08/28/2019		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	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	Out	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	Out	Food separated and protected	
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	In	Proper reheating procedures for hot holding	
20	NO	Proper cooling time and temperature	
21	In	Proper hot holding temperatures	
22	Out	Proper cold holding temperatures	X
23	In	Proper date marking and disposition	
24	NA	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	In	Proper cooling methods used; adequate equipment for temperature control	
34	NA	Plant food properly cooked for hot holding	
35	In	Approved thawing methods used	
36	Out	Thermometer provided & accurate	X
Food Identification			
37	In	Food properly labeled; original container	
Prevention Of Food Contamination			
38	Out	Insects, rodents, & animals not present	X
39	Out	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	X
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	Out	Physical facilities installed, maintained, & clean	X
56	In	Adequate ventilation & lighting; designated areas used	

Observed Violations:

6- Proper eating, tasting, drinking, or tobacco use

Core

2-401.11: Eating, Drinking, or Using Tobacco (C)

Inspector Comments:

Observed employee water bottle on prep table and vaping device above food prep area. Employees should have an area to store personal belongings, below food prep areas where contamination is prevented is also acceptable.

15- Food separated and protected

Core

3-302.11: Packaged and Unpackaged Food-Packaging (C)

Inspector Comments:

Observed some items in fry freezer that the wrappings had been ripped open and left exposed. Make sure items can still be effectively covered to protect from contamination .

16- Food contact surfaces; cleaned & sanitized

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Priority

4-501.114: Manual Warewashing Equipment, Chemical Sanitization-Concentration (P)

Inspector Comments:

Sanitizer bucket in kitchen had no measurable concentration of sanitizer. Sanitizer water was remade.

22- Proper cold holding temperatures

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Priority

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

Inspector Comments:

Long cold prep table in kitchen, Side with veggies is not holding temperature correctly, Diced tomatoes 46 degrees. The other side of the cold table that holds the meats seems to be holding fine. Discussed with manager, it is thought there are some air flow complications from one side to the other, and it will be serviced immediately. Also discussed that the items that have a temperature requirement will need to be discarded after dinner.

36- Thermometer provided & accurate

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Priority Foundation

4-203.12: Temperature Measuring Devices, Ambient Air-Accuracy (Pf)

Core

4-204-112: Temperature Measuring Devices-Functionality (C)

Inspector Comments:

Unable to locate thermometers in cold prep tables. All refrigeration units need to provided with a temperature measuring device to ensure temperature maintenance.

Wait station refrigerator had an oven thermometer inside to gauge temperature .

38- Insects, rodents, & animals not present

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Core

6-202.13: Insect Control Devices, Design and Installation (C)

6-202.16: Exterior Walls- Protective Barrier (C)

6-501.111: Controlling Pests (C)

Inspector Comments:

Fly strips should not be located over food prep areas and clean equipment/utensils etc, to prevent dead insects from falling on exposed food and utensils.

Handheld bug zappers are not an approved form of pest control. Insect control devices that are used to stun flying insects shall be designed to retain the insect within the device.

Observed a toad in the mop closet that is accessed from outside of restaurant. Block/fill any holes or gaps to prevent entry of pests and other animals.

Rodent droppings observed behind/under fry freezer and in cabinet under soda machine. Bait boxes are in these areas but area needs to be cleaned and droppings removed.

39- Contamination prevented during food preparation, storage & display

Core

3-307.11: Miscellaneous Sources of Contamination (C)

Inspector Comments:

Observed cell phones on prep tables. Cell phones should not be in food prep areas, bacteria from phones can spread to the prep table and onto food.

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

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Core

4-501.12: Cutting Surfaces (C)

Inspector Comments:

Cold table cutting boards- two are discolored and severely scratched. These scratches make it harder to effectively clean and sanitize the cutting boards and can harbor bacteria. Over the off season have these cutting boards resurfaced.

55- Physical facilities installed, maintained, & clean

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Core

6-501.114: Maintaining Premises, Litter (C)

Inspector Comments:

Trash and food debris under fry freezer, this could attract pests. Make sure to routinely clean under and behind equipment.

General Comments and Notes

Inspection conducted 8-27-2019, entered into Accela 8-28-2019.

100% Hauled water, adequate Cl residual 0.8 ppm.

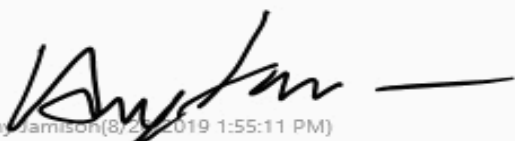
Dish machine adequately sanitizing at 100 ppm bleach.

Ensure all hand sinks are equipped with signage notifying employees to wash hands.

Follow up Required: No

Follow up Date (if applicable): 8/31/2019

Received by:



Amy Jamison(8/27/2019 1:55:11 PM)

Inspector Name:

Amy Jamison

