



Time In:	10:44 AM
Time Out:	12:05 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: 08/30/2021		INSPECTION TYPE: Re-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		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	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	N/O	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	IN	Proper reheating procedures for hot holding
20	OUT	Proper cooling time and temperature
21	IN	Proper hot holding temperatures
22	OUT	Proper cold holding temperatures
23	IN	Proper date marking and disposition
24	N/O	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	N/A	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	IN	Proper cooling methods used; adequate equipment for temperature control		
34	N/A	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	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	OUT	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:

Inspector:

Name: Tanner Seufer

Name: Amy Jamison



Observed Violations (See additional pages if necessary)

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.

Observed beans and chili covered in the prep room refrigerator, cooled from last night. Beans 67 degrees and chili 65 degrees. These were not cooled properly evidenced by the temperature. Product discarded. Discussed during inspection.

(Corrected on Site) (Repeat)

22. Proper cold holding temperatures

This is a Priority item

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

Observation: Food observed holding at temperatures between 42-50 degrees F.

Walk in refrigerator holding at 43 degrees, ambient temperature at 41. Food should be held at 41 or below, meaning the ambient air temperature should be closer to 38 degrees. There is a lot of product in this refrigerator, it could be affecting air flow. PIC also stated that the walk in has been opened a lot this morning for prep, that could affect ambient air temperature. Make sure temperature is being monitored to ensure food is held at safe temperatures.

36. Thermometer provided and accurate

This is a Core item

4-204.112 (A), (B), (D) - Temperature Measuring Devices - Design and Placement

Observation: A thermometer is not located in the warmest part of a refrigerated unit. Unable to locate thermometers in the walk in refrigerator and the prep table. Thermometers were placed in these units during inspection. Use these to monitor for safe holding temperature.

Waitstaff condiment refrigerator thermometer is broken.

(Corrected on Site)

54. Garbage and refuse properly disposed; facilities maintained

This is a Core item

5-501.113 - Covering Receptacles

Observation: Receptacles for refuse and/or recyclables are not covered. When not in use keep dumpsters covered, this will help minimize odors and prevent waste from becoming an attractant or breeding ground for insects and rodents.

General Comments

GENERAL COMMENTS

Score 27=passed.

Cooling is still a struggle. Management stated there are plans to get a larger walk in-refrigerator. This could help with spacing and cooling processes.

Discussed possibility of onsite "intervention" trainings at the beginning of next years season, to help with staff training on food safety.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
pork	Hot Holding	148F
Meatballs @ 10:50	Re-heating	147F
Meatballs @ 11:20	Re-heating	175F
Potato salad	Cold Holding	41F
diced tomatoes	Cold Holding	38F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
Green Chili			Green chili, improperly cooled from night before. Temperature measured at 65 degrees
Beans			Beans improperly cooled from night before. Temperature measured 67 degrees.