



Colorado Department of Public Health and Environment

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License #: 05-18888-0000

ESTABLISHMENT UAACOG SENIOR NUTRITION PROGRAM/FLORENCE COMMUNITY CENTER					OWNER NAME UAACOG SENIOR NUTRITION PROGRAM		
ADDRESS 100 RAILROAD FLORENCE CO						ZIP 81226	
COUNTY 22	FIRM ID 1715	INSPECTOR ID 259	DATE			TRAVEL TIME 20	INSPECT TIME 35
			MONTH 02	DAY 10	YEAR 11		
							TYPE <input type="checkbox"/> REGULAR <input type="checkbox"/> FOLLOW-UP <input type="checkbox"/> PRE-OPERATIONAL <input type="checkbox"/> COMPLAINT

RETAIL FOOD ESTABLISHMENT FOOD INSPECTION REPORT

Items circled below identify violations to be corrected as indicated by the regulatory authority. Failure to comply may result in further action by the regulatory authority.

Red - Critical Items: These items related directly to foodborne illness.			
1. FOOD SOURCE		9. FOOD LABELING, FOOD PROTECTION	
a. Approved source	c. Cross-contamination	a. Original container, properly labeled	b. Food protected from contamination
<input checked="" type="checkbox"/> b. Wholesome, free of spoilage	d. HACCP plan		
2. PERSONNEL		10. EQUIPMENT DESIGN, CONSTRUCTION	
a. Personnel w/infections restricted	e. Smoking, eating, drinking	a. Food-contact surfaces	c. Dishwashing facilities
b. Wounds properly covered	f. Demonstration of knowledge	b. Nonfood-contact surfaces	
<input checked="" type="checkbox"/> c. Hands washed as needed	g. Preventing food contamination	11. TESTING DEVICES	
<input checked="" type="checkbox"/> d. Hygienic practices	from bare hands	a. Refrigeration units provided with accurate, conspicuous thermometer	c. Chemical test kits provided, accessible
3. FOOD TEMPERATURE CONTROL		b. Dishmachine provided with accurate thermometer and gauge	cock
a. Rapidly cool foods to 41°F or less	e. Cold hold at 41°F or less	12. CLEANING OF EQUIPMENT AND UTENSILS	
b. Rapidly reheat to 165°F or greater	f. Temperature control equipment - food thermometer (probe type)	a. Food-contact surfaces	c. Dishwashing operations
c. Hot hold at 135°F or greater	g. Temperature control equipment - adequate equipment to maintain food temperatures	b. Nonfood-contact surfaces	d. Wiping cloths
d. Required cooking temperature		13. UTENSILS, SINGLE-SERVICE ARTICLES	
4. SANITIZATION RINSE		a. Utensils provided, used, stored	c. No reuse of single-service articles
	Temperature Concentration Exposure	b. Single-service articles stored, dispensed, used	
a. Manual	_____	14. PHYSICAL FACILITIES	
b. Mechanical	160 Deg.F	a. Plumbing: installed, maintained	f. Locker rooms
c. In-Place	_____	b. Garbage and refuse	g. Premises maintained
Sanitizer: <input checked="" type="checkbox"/> Chlorine	Quaternary Ammonium	c. Floors, walls, ceilings	h. Separation of living, laundry
	200 ppm	d. Lighting	i. Restroom facilities
	Other: _____	e. Ventilation	
5. WATER, SEWAGE, PLUMBING SYSTEMS		15. OTHER OPERATIONS	
a. Safe water source	c. Backflow, back_siphonage	a. Personnel: clean clothes, hair restraints, authorized	b. Linen properly stored
b. Hot and cold water under pressure	d. Sewage disposal	Recommended Regulatory Action (s)	
6. HANDWASHING AND TOILET FACILITIES		<input type="checkbox"/> 1 st Notification of Non-Compliance	
a. Adequate number, location	c. Soap and drying devices	<input type="checkbox"/> Additional Notification of Non-Compliance	
b. Accessible		<input type="checkbox"/> Notice of Civil Penalty	
7. PEST CONTROL		<input type="checkbox"/> Final Order of Civil Penalty	
<input checked="" type="checkbox"/> a. Evidence of insects or rodents	c. Animals prohibited	<input type="checkbox"/> Revocation/License Suspension	
b. Pesticide application		On-site Regulatory Actions	
8. POISONOUS OR TOXIC ITEMS		<input type="checkbox"/> Voluntary Closure	
a. Properly stored	c. Properly used	<input type="checkbox"/> Embargo Notice	
b. Properly labeled		<input type="checkbox"/> Voluntary Condemnation	
		Resolution(s) & Interventions	
		<input type="checkbox"/> 1 st Compliance Warning Letter	
		<input type="checkbox"/> Additional Compliance Warning Letter	
		<input type="checkbox"/> Voluntary Closure Release	
		<input type="checkbox"/> Embargo Release	
		<input type="checkbox"/> Compliance Agreement	
		<input type="checkbox"/> On-Site Training	
		<input checked="" type="checkbox"/> HACCP Study	
		<input type="checkbox"/> Announced Inspection	
		<input type="checkbox"/> FDA Documented Inspection	

ENVIRONMENTAL HEALTH SPECIALIST:	RECEIVED BY:
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Form RF001-1_revH_InspectionReport_0506

CIVCS: Yes No

On-site Follow-Up: Yes No

