

# 8095 - Pour House Coffee Bar

## Retail Food - Retail Food

Physical Address:

202 W Main ST Florence, CO 81226

County: Fremont (22)

INSPECTION DATE:

03/19/2009

INSPECTION TYPE:

REGULAR

INTERVENTION

FOLLOW-UP

PRE-OPERATIONAL

COMPLAINT

**RED→CRITICAL ITEM VIOLATIONS** are more likely than other violations to contribute to food contamination or illness. These violations involve the food source and condition, food cooking and storage temperatures, sanitizing utensils, water and sewage, handwashing and other sanitary practices, handwashing sinks and supplies, pest control and use of poisonous materials.

### PERSONNEL

#### 02c. Hands washed as needed

- ↳ Corrective Action: Corrected On-Site. Correct-By: 03/19/2009  
Inspector Comments: FRONT COUNTER AREA-Hands were not washed before putting on gloves.

#### 02d. Hygienic practices

- ↳ Corrective Action: Corrected On-Site. Correct-By: 03/19/2009  
Inspector Comments: FRONT COUNTER AREA-Food handler wearing wrist watch.

### HANDWASHING AND TOILET FACILITIES

#### 06c. Soap and drying devices

- ↳ Corrective Action: Corrected On-Site. Correct-By: 03/19/2009  
Inspector Comments: FRONT COUNTER AREA-No soap at handsink.
- ↳ Corrective Action: Corrected On-Site. Correct-By: 03/19/2009  
Inspector Comments: BAKERY AREA-No soap at bakery handsink, paper towel holder empty.
- ↳ Corrective Action: Corrected On-Site. Correct-By: 03/19/2009  
Inspector Comments: RESTROOMS-No soap at handsink in the small (employee's) restroom.

### POISONOUS OR TOXIC ITEMS

#### 08b. Properly labeled

- ↳ Corrective Action: Corrected On-Site. Correct-By: 03/19/2009  
Inspector Comments: BAKERY AREA-Unlabeled spray bottle of clear liquid on shelf above the 2-compartment sink.

BLUE→NON-CRITICAL ITEM VIOLATIONS are not directly related to the cause of food-borne illness, but if uncorrected, could negatively affect the operation of the restaurant. These include a lack of facility cleanliness and poor maintenance of equipment and facilities.

### FOOD LABELING, FOOD PROTECTION

#### 09b. Food protected from contamination

- Inspector Comments: BAKERY AREA-Bags of coffee beans stored on the floor.

### EQUIPMENT DESIGN, CONSTRUCTION

#### 10c. Dishwashing facilities

- Inspector Comments: BAKERY AREA-The 2-compartment sink is not an approved utensil washing facility.
- Inspector Comments: FRONT COUNTER AREA-None of the solution bottles are connected to the dishmachine, the dishmachine is broken and not currently in use.

### PHYSICAL FACILITIES

#### 14c. Floors, walls, ceilings

- Inspector Comments: FRONT COUNTER AREA-Loose panels of plywood on the floor inside the vault/storeroom.
- Inspector Comments: FRONT COUNTER AREA-The hardwood floor has large gaps between the boards, floor is no longer smooth and easy-to-clean.
- Inspector Comments: BAKERY AREA-Wood floor damaged in front of the 2-compartment sink.

#### 14g. Premises maintained

- Inspector Comments: BAKERY AREA-Area cluttered with equipment and building supplies.

#### ADDITIONAL COMMENTS:

10:10am.

#### RECOMMENDED REGULATORY ACTION(S), RESOLUTION(S) & INTERVENTIONS:

<b>CIVICS:</b>	<b>ON-SITE FOLLOW-UP:</b>
<input type="checkbox"/> YES	<input checked="" type="checkbox"/> YES
<input checked="" type="checkbox"/> NO	<input type="checkbox"/> NO