



Colorado Department  
of Public Health  
and Environment

# Colorado Department of Public Health and Environment

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License #: 05-10767-0000

ESTABLISHMENT <b>FRATERNAL ORDER OF EAGLES #169</b>					OWNER NAME <b>FRATERNAL ORDER OF EAGLES #169</b>			
ADDRESS <b>117 S PETROLEUM FLORENCE CO</b>						ZIP <b>81226</b>		
COUNTY	FIRM ID	INSPECTOR ID	DATE			TRAVEL TIME	INSPECT TIME	TYPE
22	10654	259	MONTH	DAY	YEAR	20	20	<input type="checkbox"/> REGULAR <input type="checkbox"/> FOLLOW-UP <input type="checkbox"/> PRE-OPERATIONAL <input type="checkbox"/> COMPLAINT
			06	22	10			

## 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.

<b>01. FOOD SOURCE</b>				<b>09. FOOD LABELING, FOOD PROTECTION</b>			
a. Approved source		c. Cross-contamination		a. Original container, properly labeled		b. Food protected from contamination	
b. Wholesome, free of spoilage		d. HACCP plan					
<b>02. PERSONNEL</b>				<b>10. EQUIPMENT DESIGN, CONSTRUCTION</b>			
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			
c. Hands washed as needed		g. Preventing food contamination from bare hands		<b>11. TESTING DEVICES</b>			
d. Hygienic practices				a. Refrigeration units provided with accurate, conspicuous thermometer		c. Chemical test kits provided, accessible	
<b>03. FOOD TEMPERATURE CONTROL</b>				b. Dishmachine provided with accurate thermometer and gauge			
a. Rapidly cool foods to 41°F or less		e. Cold hold at 41°F or less		<b>12. CLEANING OF EQUIPMENT AND UTENSILS</b>			
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				<b>13. UTENSILS, SINGLE-SERVICE ARTICLES</b>			
<b>04. SANITIZATION RINSE</b>				a. Utensils provided, used, stored			
	<u>Temperature</u>	<u>Concentration</u>	<u>Exposure</u>	b. Single-service articles stored, dispensed, used		c. No reuse of single-service articles	
a. Manual	_____	_____	_____	<b>14. PHYSICAL FACILITIES</b>			
b. Mechanical	_____	_____	_____	a. Plumbing: installed, maintained		f. Locker rooms	
c. In-Place	_____	_____	_____	b. Garbage and refuse		g. Premises maintained	
Sanitizer: Chlorine	Quaternary Ammonium	Other:		c. Floors, walls, ceilings		h. Separation of living, laundry	
<b>05. WATER, SEWAGE, PLUMBING SYSTEMS</b>				d. Lighting			
a. Safe water source		c. Backflow, back_siphonage		e. Ventilation			
b. Hot and cold water under pressure		d. Sewage disposal		<b>15. OTHER OPERATIONS</b>			
<b>06. HANDWASHING AND TOILET FACILITIES</b>				a. Personnel: clean clothes, hair restraints, authorized			
a. Adequate number, location		c. Soap and drying devices		b. Linen properly stored			
b. Accessible				<b>Recommended Regulatory Action (s)</b>			
<b>07. PEST CONTROL</b>				<input type="checkbox"/> 1 <sup>st</sup> Notification of Non-Compliance			
a. Evidence of insects or rodents		c. Animals prohibited		<input type="checkbox"/> Additional Notification of Non-Compliance			
b. Pesticide application				<input type="checkbox"/> Notice of Civil Penalty			
<b>08. POISONOUS OR TOXIC ITEMS</b>				<input type="checkbox"/> Final Order of Civil Penalty			
a. Properly stored		c. Properly used		<input type="checkbox"/> Revocation/License Suspension			
b. Properly labeled				<b>On-site Regulatory Actions</b>			
				<input type="checkbox"/> Voluntary Closure			
				<input type="checkbox"/> Embargo Notice			
				<input type="checkbox"/> Voluntary Condemnation			
				<b>Resolution(s) &amp; Interventions</b>			
				<input type="checkbox"/> 1 <sup>st</sup> 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 type="checkbox"/> HACCP Study			
				<input checked="" type="checkbox"/> Announced Inspection			
				<input type="checkbox"/> FDA Documented Inspection			

ENVIRONMENTAL HEALTH SPECIALIST:

RECEIVED BY:

