

# 10697 - Fremont Middle School

## Retail Food - Retail Food

Physical Address:

215 N Maple FLORENCE, CO 81226

County: Fremont (22)

INSPECTION DATE:

04/27/2009

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.

### **WATER, SEWAGE, PLUMBING SYSTEMS**

#### **05b. Hot and cold water under pressure**

- ↳ Corrective Action: Correction Verified During Follow-up. Correct-By: 04/23/2009

Inspector Comments: Insufficient hot water in the kitchen. Towards the end of the day, hot water to the dishmachine does not reach the minimum temperature of 120 Deg.F. Violation 05b originally cited on 04/13/2009 was verified as corrected during an on-site follow-up inspection on 04/27/2009.

- ↳ Corrective Action: Correction Verified During Follow-up. Correct-By: 04/23/2009

Inspector Comments: Towards the end of the day, water at the kitchen handsink does not reach the minimum temperature of 90 Deg.F. Violation 05b originally cited on 04/13/2009 was verified as corrected during an on-site follow-up inspection on 04/27/2009.

**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.

**ADDITIONAL COMMENTS:**

11:25am. A new water heater has been installed and the cafeteria is no longer running out of hot water towards the end of the day.

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

**CIVICS:**

YES

NO

**ON-SITE FOLLOW-UP:**

YES

NO