



Colorado Department of Public Health and Environment

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License #: 04-288147-0000

ESTABLISHMENT ASPEN LEAF BAKERY AND CAFE					OWNER NAME ASPEN LEAF BAKERY AND CAFE, LLC		
ADDRESS 113 W MAIN ST FLORENCE CO						ZIP 81226	
COUNTY	FIRM ID	INSPECTOR ID	DATE			TRAVEL TIME	INSPECT TIME
22	11363	259	MONTH	DAY	YEAR	20	50
			12	20	10		
TYPE <input checked="" 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.			
01. FOOD SOURCE		09. 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		
02. PERSONNEL		10. EQUIPMENT DESIGN, CONSTRUCTION	
a. Personnel w/infections restricted	e. Smoking, eating, drinking	<input checked="" type="checkbox"/> 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	11. TESTING DEVICES	
<input checked="" type="checkbox"/> d. Hygienic practices		a. Refrigeration units provided with accurate, conspicuous thermometer	c. Chemical test kits provided, accessible
03. FOOD TEMPERATURE CONTROL		b. Dishmachine provided with accurate thermometer and gauge cock	
a. Rapidly cool foods to 41°F or less	<input checked="" type="checkbox"/> 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	
04. SANITIZATION RINSE		a. Utensils provided, used, stored	c. No reuse of single-service articles
	Temperature	Concentration	Exposure
a. Manual	_____	100 ppm	_____
b. Mechanical	_____	_____	_____
c. In-Place	_____	200 ppm	_____
Sanitizer:	<input checked="" type="checkbox"/> Chlorine	Quaternary Ammonium	Other: _____
05. WATER, SEWAGE, PLUMBING SYSTEMS			
a. Safe water source	c. Backflow, back_siphonage		
b. Hot and cold water under pressure	d. Sewage disposal		
06. HANDWASHING AND TOILET FACILITIES			
a. Adequate number, location	c. Soap and drying devices		
b. Accessible			
07. PEST CONTROL			
a. Evidence of insects or rodents	c. Animals prohibited		
b. Pesticide application			
08. POISONOUS OR TOXIC ITEMS			
<input checked="" type="checkbox"/> a. Properly stored	c. Properly used		
b. Properly labeled			
ENVIRONMENTAL HEALTH SPECIALIST:		RECEIVED BY:	

Form RF001-1_revH_InspectionReport_0506

CIVCS: Yes No

On-site Follow-Up: Yes No

Colorado Department of Public Health and Environment Retail Food Inspection Report

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

Establishment Aspen Leaf Bakery and Cafe	City Florence	Firm ID 11363	Date (mm/dd/yy) 12/20/2010
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Item #	Remarks	Method of/for Correction	Corrected by (MM/DD/YY)
01 b	Fresh mushrooms are not always rinsed off before use. Unless fresh mushrooms (sliced or whole) are specifically labeled as pre-washed and ready-to-use, they must be washed off like any other fresh fruit or vegetable.	Corrected On-Site (COS)	12/20/2010
02 d	An employee handling food is wearing the same pair of gloves, washing hands with the gloves on (not discarding and changing gloves as needed) and continuing to handle food, also wiping gloved hands on wipe cloth. Washing hands with gloves on is prohibited, wear gloves when necessary and change gloves when necessary; hand must always be washed before putting on gloves and washed if soiled gloves are removed and before putting on new gloves.	Corrected On-Site (COS)	12/20/2010
02 d	The ice scoop handle is in the ice in the ice maker bin.	Corrected On-Site (COS)	12/20/2010
03 e	Milk and cream for coffee is 44 Deg.F in jars sitting on ice. The ice has to be up to or above the level of the milk or cream in the jars to stay cold.	Corrected On-Site (COS)	12/20/2010
08 a	STOREROOM/OFFICE-Cans of tomato sauce and bouillon are on a shelf next to a small cannister of propane.	Corrected On-Site (COS)	12/20/2010
10 a	Wood handle on scoop used in chicken salad.		
13 b	Toothpicks are not in a dispenser or individually wrapped.		
Comments	10:45AM. This is a regular inspection following a pre-opening inspection conducted on 12/01/10.		
Environmental Health Specialist:	Received by:		

Method of/for Correction
 Corrected On Site (COS):
 CIVCS:
 Follow-Up (F/U):
 Compliance Agreement (CA):

Form RF001-2_revF_PageTwoInspectionReport_0706.doc