

Lisa Ring

From: Sid Darden
Sent: Tuesday, March 03, 2009 2:59 PM
To: Lisa Ring
Subject: Emailing: State of CO - Retail Food Inspection Form (Page 1).htm



**Colorado Department
of Public Health
and Environment**

Colorado Department of Public Health and Environment

**4300 Cherry Creek Drive South
Denver, CO 80246-1530**

Phone (303) 692-3620 Fax (303) 753-6809

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License #: 41-68613-0000

ESTABLISHMENT COYOTE'S 2 COFFEE DEN											OWNER NAME PETE MUGASIS														
ADDRESS 127 JUSTICE CENTER RD CANON CITY CO											ZIP 81212														
COUNTY			FIRM ID				INSPECTOR ID				DATE			TRAVEL TIME		INSPECT TIME		TYPE							
											MONTH DAY YEAR							<input checked="" type="checkbox"/> REGULAR <input type="checkbox"/> FOLLOW-UP <input type="checkbox"/> PRE-OPERATIONAL <input type="checkbox"/> COMPLAINT							
0	2	2	0	9	5	9	6	0	0	2	5	9	0	3	0	2	0	9	0	1	0	0	5	0	

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	<input checked="" type="checkbox"/> a. Original container, properly labeled
b. Wholesome, free of spoilage	b. Food protected from contamination
c. Cross-contamination	10. EQUIPMENT DESIGN, CONSTRUCTION
d. HACCP plan	<input checked="" type="checkbox"/> a. Food-contact surfaces
02. PERSONNEL	c. Dishwashing facilities
a. Personnel w/infections restricted	b. Nonfood-contact surfaces
b. Wounds properly covered	11. TESTING DEVICES
e. Smoking, eating, drinking	
f. Demonstration of knowledge	

c. Hands washed as needed d. Hygienic practices	g. Preventing food contamination from bare hands	a. Refrigeration units provided with accurate, conspicuous thermometer b. Dishmachine provided with accurate thermometer and gauge cock	c. Chemical test kits provided, accessible
03. FOOD TEMPERATURE CONTROL			
a. Rapidly cool foods to 41°F or less b. Rapidly reheat to 165°F or greater c. Hot hold at 135°F or greater d. Required cooking temperature	e. Cold hold at 41°F or less f. Temperature control equipment - food thermometer (probe type) g. Temperature control equipment - adequate equipment to maintain food temperatures	12. CLEANING OF EQUIPMENT AND UTENSILS	
		a. Food-contact surfaces b. Nonfood-contact surfaces	c. Dishwashing operations d. Wiping cloths
04. SANITIZATION RINSE			
	Temperature Concentration Exposure		
a. Manual	0.00 0.00 0.00		
b. Mechanical	0.00 50.00 0.00		
c. In-Place	0.00 50.00 0.00		
Sanitizer: <input checked="" type="checkbox"/> Chlorine Other: <input type="checkbox"/> Quaternary Ammonium			
05. WATER, SEWAGE, PLUMBING SYSTEMS			
a. Safe water source b. Hot and cold water under pressure	c. Backflow, back_siphonage d. Sewage disposal	13. UTENSILS, SINGLE-SERVICE ARTICLES	
		a. Utensils provided, used, stored b. Single-service articles stored, dispensed, used	c. No reuse of single-service articles
06. HANDWASHING AND TOILET FACILITIES			
a. Adequate number, location b. Accessible	c. Soap and drying devices	14. PHYSICAL FACILITIES	
		<input checked="" type="checkbox"/> a. Plumbing: installed, maintained <input checked="" type="checkbox"/> b. Garbage and refuse <input checked="" type="checkbox"/> c. Floors, walls, ceilings <input checked="" type="checkbox"/> c. Floors, walls, ceilings <input checked="" type="checkbox"/> c. Floors, walls, ceilings <input checked="" type="checkbox"/> c. Floors, walls, ceilings <input checked="" type="checkbox"/> c. Floors, walls, ceilings	<input checked="" type="checkbox"/> d. Lighting <input checked="" type="checkbox"/> e. Ventilation <input checked="" type="checkbox"/> e. Ventilation f. Locker rooms g. Premises maintained h. Separation of living, laundry i. Restroom facilities
07. PEST CONTROL			
a. Evidence of insects or rodents b. Pesticide application	c. Animals prohibited	15. OTHER OPERATIONS	
		a. Personnel: clean clothes, hair restraints, authorized	b. Linen properly stored
08. POISONOUS OR TOXIC ITEMS			
a. Properly stored b. Properly labeled	c. Properly used	Recommended Regulatory Action(s)	
		<input type="checkbox"/> 1 st Notification of Non-Compliance <input type="checkbox"/> Additional Notification of Non-Compliance <input type="checkbox"/> Notice of Civil Penalty <input type="checkbox"/> Final Order of Civil Penalty <input type="checkbox"/> Revocation/License Suspension	
		On-site Regulatory Actions	
		<input type="checkbox"/> Voluntary Closure <input type="checkbox"/> Embargo Notice	

	<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 type="checkbox"/> HACCP Study <input type="checkbox"/> Announced Inspection <input type="checkbox"/> FDA Documented Inspection
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 Coyote's 2 Coffee Den	City Canon City	Firm ID 9596	Date (mm/dd/yy) 03/02/2009
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Item #	Remarks	Method of/for Correction	Corrected by (MM/DD/YY)
09 a	FRONT COUNTER/BAR-Some of the flavored powders (in plastic containers on top of the microwave oven) are not labeled.		
10 a	FRONT COUNTER/BAR-The ice bin cover of the ice maker is damaged.		
14 a	JANITOR'S CLOSET-A "Y" valve is installed on the mopsink faucet (one or more shut-off valves installed downstream from the atmospheric vacuum breaker on the mopsink faucet).		
14 c	KITCHEN-Ceiling areas are dirty, greasy, fan mounted above the suspended ceiling is covered with dust and grease.		
14 c	KITCHEN-The ceiling and fans are dusty inside the Walk-In Refrigerator.		
14 c	FRONT COUNTER/BAR-Floor dirty under the ice maker.		
14 c	FRONT COUNTER/BAR-Floor dirty under the COKE dispenser.		
14 c	FRONT COUNTER/BAR-Floor dirty under the syrup cart.		
14 c	KITCHEN-Floor dirty under the convection ovens.		
14 d	FRONT COUNTER/BAR-Some of the bulbs in the hanging light fixtures above the countertop appear to have been replaced with regular bulbs (not coated shatter-proof bulbs or encased compact fluorescent bulbs).Note-Bulbs in the overhead track light fixtures are also required to be shielded.		
14 e	RESTROOMS-Ceiling vent fans in both restrooms are covered with dust.		
14 e	KITCHEN-The venthood duct above the convection ovens is dirty, greasy.		

Comments 2:10pm.

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
