



Retail Food Establishment Inspection Report

FACILITY NAME: Broadway Bar and Grill		OWNER: Penrose Family Enterprises LLC		
ADDRESS: 103 Broadway St Suite 11,12 Penrose CO 81240				
DATE: 07/15/2019		INSPECTION TYPE: Routine Inspection		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS				
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. Compliance status to be designated as IN, OUT, NA, NO for each numbered item. IN = In Compliance OUT = Not in Compliance NO = Not Observed NA = Not Applicable COS = Corrected On-Site R = Repeat Violation				
Compliance Status			COS	R
Supervision				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	Out	Certified Food Protection Manager		X
Employee Health				
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	In	Proper use of restriction and exclusion		
5	In	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	In	Hands clean & properly washed		
9	Out	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	X	
10	Out	Adequate handwashing sinks properly supplied and accessible	X	X
Approved Source				
11	In	Food obtained from approved source		
12	In	Food received at proper temperature		
13	In	Food in good condition, safe, & unadulterated		
14	NA	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
15	In	Food separated and protected		
16	In	Food contact surfaces; cleaned & sanitized		
17	In	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	In	Proper cooking time & temperatures		
19	NO	Proper reheating procedures for hot holding		
20	Out	Proper cooling time and temperature	X	
21	NA	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	Out	Proper date marking and disposition		X
24	NA	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	In	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	NA	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	NA	Food additives: approved & Properly used		
28	Out	Toxic substances properly identified, stored & used		
Conform with Approved Procedures				
29	NA	Compliance with variance / specialized process / HACCP		

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.

OUT = Not in Compliance **COS** = Corrected On-Site **R** = Repeat Violation

Compliance Status			COS	R
Safe Food And Water				
30	NA	Pasteurized eggs used where required		
31	In	Water & ice from approved source		
32	NA	Variance obtained for specialized processing methods		
Food Temperature Control				
33	In	Proper cooling methods used; adequate equipment for temperature control		
34	NA	Plant food properly cooked for hot holding		
35	NO	Approved thawing methods used		
36	In	Thermometer provided & accurate		
Food Identification				
37	In	Food properly labeled; original container		
Prevention Of Food Contamination				
38	In	Insects, rodents, & animals not present		
39	In	Contamination prevented during food preparation, storage & display		
40	In	Personal cleanliness		
41	In	Wiping Cloths; properly used & stored		
42	In	Washing fruits & vegetables		
Proper Use Of Utensils				
43	In	In-use utensils: properly stored		
44	Out	Utensils, equipment & linens: properly stored, dried, & handled		
45	In	Single-use / single-service articles: properly stored & used		
46	In	Gloves used properly		
Utensils, Equipment and Vending				
47	In	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	Out	Warewashing facilities: installed, maintained, & used; test strips		
49	In	Non-food contact surfaces clean		
Physical Facilities				
50	In	Hot & cold water available; adequate pressure		
51	In	Plumbing installed; proper backflow devices		
52	In	Sewage & waste water properly disposed		
53	In	Toilet facilities: properly constructed, supplied, & cleaned		
54	In	Garbage & refuse properly disposed; facilities maintained		
55	In	Physical facilities installed, maintained, & clean		
56	In	Adequate ventilation & lighting; designated areas used		

Observed Violations:

2- Certified Food Protection Manager

OBSERVATION: **(Repeat)**

Core

2-102.12(A): Certified Food Protection Manager (C)

Inspector Comments:

last inspection, 4-18-2019, facility was in the process of getting CFPM. This did not happen, this is still a requirement and needs to be done. See attached list of classes. If the owner wants to provide all staff with the basic food safety class, i will count this as meeting the requirement.

9- No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Priority

3-301.11: Preventing Contamination from Hands (P)

Inspector Comments:

No bare hand contact with ready to eat food. Use gloves or tongs to prevent bare hand contact.

10- Adequate handwashing sinks properly supplied and accessible

OBSERVATION: **(CORRECTED DURING INSPECTION)(Repeat)**

Priority Foundation

5-205.11: Using a Handwashing Sink-Operation and Maintenance (Pf)

Inspector Comments:

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Blocked hand sinks. Bar hand sink had pitcher of water in it upon arrival. Kitchen hand sink has a mop head hanging over it.

20- Proper cooling time and temperature

OBSERVATION: **(CORRECTED DURING INSPECTION)(Correct by: 7/18/2019)**

Priority

3-501.14: Cooling (P)

Inspector Comments:

Chili covered, in window refrigerator 52 degrees, placed in there last night. This did not cool properly. Chili discarded during inspection.

23- Proper date marking and disposition

OBSERVATION: **(Correct by: 7/18/2019)(Repeat)**

Priority

3-501.18: Ready-To-Eat Time/Temperature Control for Safety Food, Disposition (P)

Priority Foundation

3-501.17: Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking (Pf)

Inspector Comments:

Deli Ham not date marked. Remember that deli meat is required to be date marked.

Small container of green chili dated 7-7. Items need to be used or discarded within 7 days. Discarded during inspection.

28- Toxic substances properly identified, stored & used

Priority Foundation

7-102.11: Common Name-Working Containers (Pf)

Inspector Comments:

unlabeled spray bottles. All spray bottles must have a name.

44- Utensils, equipment & linens: properly stored, dried, & handled

Core

4-904.11: Kitchenware and Tableware-Preventing Contamination (C)

Inspector Comments:

Silverware stored wrong way, with the mouth contact surface pointing up. Turn other way so the handles are the only part touched by staff.

48- Warewashing facilities: installed, maintained, & used; test strips

Priority Foundation

4-302.14: Sanitizing Solutions, Testing Devices (Pf)

Inspector Comments:

No quat test strips to test solution of sanitizer. These were provided to you during inspection.

General Comments and Notes

Follow up on date marking and cooling procedures.

Menu is still missing disclosure statement. Handout explaining how to correctly add the consumer advisory is hanging in kitchen, add to menu the next time new ones are printed.


Follow up Required: Yes

Follow up Date (if applicable): 7/18/2019



(7/15/2019 12:22:15 PM)

Recieved by:



Amy Jamison(7/15/2019 12:05:06 PM)

Inspector Name:

Amy Jamison