



### Retail Food Establishment Inspection Report

<b>FACILITY NAME:</b> Broadway Bar and Grill		<b>OWNER:</b> Penrose Family Enterprises LLC	
<b>ADDRESS:</b> 103 Broadway St Suite 11,12 Penrose CO 81240			
<b>DATE:</b> 11/21/2019		<b>INSPECTION TYPE:</b> Follow-up 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			CO
Supervision			
1	NO	Person in charge present, demonstrates knowledge, and performs duties	
2	NO	Certified Food Protection Manager	
Employee Health			
3	NO	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	NO	Proper use of restriction and exclusion	
5	NO	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices			
6	NO	Proper eating, tasting, drinking, or tobacco use	
7	NO	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	In	Hands clean & properly washed	
9	NO	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	Out	Adequate handwashing sinks properly supplied and accessible	X
Approved Source			
11	NO	Food obtained from approved source	
12	NO	Food received at proper temperature	
13	NO	Food in good condition, safe, & unadulterated	
14	NO	Required records available: shellstock tags, parasite destruction	
Protection from Contamination			
15	Out	Food separated and protected	X
16	Out	Food contact surfaces; cleaned & sanitized	X
17	NO	Proper disposition of returned, previously served, reconditioned & unsafe food	
Time/Temperature Control for Safety			
18	NO	Proper cooking time & temperatures	
19	NO	Proper reheating procedures for hot holding	
20	NO	Proper cooling time and temperature	
21	NO	Proper hot holding temperatures	
22	NO	Proper cold holding temperatures	
23	In	Proper date marking and disposition	
24	NO	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	NO	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	NO	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	NO	Food additives: approved & Properly used	
28	NO	Toxic substances properly identified, stored & used	
Conform with Approved Procedures			
29	NO	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			CC
<b>Safe Food And Water</b>			
30	<b>NO</b>	Pasteurized eggs used where required	
31	<b>NO</b>	Water & ice from approved source	
32	<b>NO</b>	Variance obtained for specialized processing methods	
<b>Food Temperature Control</b>			
33	<b>NO</b>	Proper cooling methods used; adequate equipment for temperature control	
34	<b>NO</b>	Plant food properly cooked for hot holding	
35	<b>NO</b>	Approved thawing methods used	
36	<b>NO</b>	Thermometer provided & accurate	
<b>Food Identification</b>			
37	<b>NO</b>	Food properly labeled; original container	
<b>Prevention Of Food Contamination</b>			
38	<b>NO</b>	Insects, rodents, & animals not present	
39	<b>NO</b>	Contamination prevented during food preparation, storage & display	
40	<b>NO</b>	Personal cleanliness	
41	<b>NO</b>	Wiping Cloths; properly used & stored	
42	<b>NO</b>	Washing fruits & vegetables	
<b>Proper Use Of Utensils</b>			
43	<b>NO</b>	In-use utensils: properly stored	
44	<b>NO</b>	Utensils, equipment & linens: properly stored, dried, & handled	
45	<b>NO</b>	Single-use / single-service articles: properly stored & used	
46	<b>NO</b>	Gloves used properly	
<b>Utensils, Equipment and Vending</b>			
47	<b>NO</b>	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
48	<b>In</b>	Warewashing facilities: installed, maintained, & used; test strips	
49	<b>NO</b>	Non-food contact surfaces clean	
<b>Physical Facilities</b>			
50	<b>NO</b>	Hot & cold water available; adequate pressure	
51	<b>Out</b>	Plumbing installed; proper backflow devices	
52	<b>NO</b>	Sewage & waste water properly disposed	
53	<b>NO</b>	Toilet facilities: properly constructed, supplied, & cleaned	
54	<b>NO</b>	Garbage & refuse properly disposed; facilities maintained	
55	<b>NO</b>	Physical facilities installed, maintained, & clean	
56	<b>NO</b>	Adequate ventilation & lighting; designated areas used	

**Observed Violations:**

**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:**

Hand sink blocked upon arrival, bucket drying over the sink.

**15- Food separated and protected**

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

**Priority**

3-302.11: Packaged and Unpackaged Food-Separation and Segregation (P)

**Inspector Comments:**

Raw meat above ready to eat in walk in refrigerator. This was moved during inspection. Raw meat, even in a container, should not be stored above ready to eat foods or single use items in order to prevent possible contamination.

**16- Food contact surfaces; cleaned & sanitized**

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

**Priority**

4-501.114: Manual and warewashing Chemical Sanitization- Concentration (P)

**Inspector Comments:**

Quat sanitizer measured at 100ppm, per instructions the correct sanitizing concentration should be between 200-400 ppm. Another tablet of steramine was added to water during inspection. Use test strips to verify appropriate concentration.

**51- Plumbing installed; proper backflow devices**

OBSERVATION: *(Repeat)*

**Priority**

5-202.11: Approved System and Cleanable Fixtures (P)

**Inspector Comments:**

Grease trap needs to be installed as specified under law.

**General Comments and Notes**

Follow up inspection.

Under sink grease trap has been removed. All dishes are now being washed in the 3 compartment bar sink as required, however a grease trap is still needed and is most likely causing damage to the septic system which will be costly to replace/repair.

Per Pic the grease trap is being worked on along with a 3 or possible 4 compartment sink for the kitchen.

Follow up Required: No

Follow up Date (if applicable): 11/24/2019

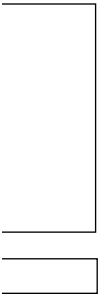
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Recieved by:

Amy Jamison(11/21/2019 11:25:40 AM)

Inspector Name:

Amy Jamison



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