



Time In: 11:30 AM

Time Out: 02:00 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Snow Mountain Conference Center		OWNER: YMCA of The Rockies
ADDRESS: CO Rd 53 Granby CO 80446		
DATE: 02/01/2023		INSPECTION TYPE: Routine
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	IN	Certified Food Protection Manager
Employee Health		
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	OUT	Proper use of restriction and exclusion
5	OUT	Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices		
6	OUT	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	IN	No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed
10	IN	Adequate handwashing sinks properly supplied and accessible
Approved Source		
11	IN	Food obtained from approved source
12	N/O	Food received at proper temperature
13	IN	Food in good condition, safe, & unadulterated
14	N/A	Required records available, shellstock tags, parasite destruction
Protection from Contamination		
15	OUT	Food separated and protected
16	OUT	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
Time/Temperature Control for Safety		
18	N/O	Proper cooking time & Temperatures
19	N/O	Proper reheating procedures for hot holding
20	IN	Proper cooling time and temperature
21	IN	Proper hot holding temperatures
22	IN	Proper cold holding temperatures
23	OUT	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
Consumer Advisory		
25	N/A	Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations		
26	N/A	Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances		
27	N/A	Food Additives: approved & Properly used
28	N/A	Toxic substances properly identified, stored & used
Conformance with Approved Procedures		
29	N/A	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" marked in box if numbered item is not in compliance			COS= Corrected on Site R= Repeat Violation	
Compliance Status			COS	R
Safe Food and Water				
30	N/A	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
33	OUT	Proper cooling methods used; adequate equipment for temperature control		
34	N/O	Plant food properly cooked for hot holding		
35	OUT	Approved thawing methods used		
36	IN	Thermometer provided & accurate		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, & animals not present		
39		Contamination prevented during food preparation, storage & display		
40		Personal cleanliness		
41		Wiping Cloths; properly used & stored		
42		Washing fruits & vegetables		
Proper Use of Utensils				
43	OUT	In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored & used		
46		Gloves used properly		
Utensils, Equipment and Vending				
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	OUT	Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		
Physical Facilities				
50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & waste water properly disposed		
53		Toilet facilities; properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, & clean		
56		Adequate ventilation & lighting; designated areas used		

Inspection Result: Re-Inspection Required

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/colorado>

OBSERVATIONS:

4. Proper use of restriction and exclusion:

Observation: Staff informed this department that staff is excluded when sick although was unsure about when to return. Staff shall be asymptomatic for at least 24 hours. Staff illness policy shall be in place.

This is a Priority item 2-201.13 - Removal, Adjustment, or Retention of Exclusions and Restrictions (P)

5. Procedures for responding to vomiting and diarrheal events:

Observation: The facility does not have an adequate procedures for responding to vomit or diarrheal events. Department will provide copy of procedure to keep onsite.

This is a Priority Foundation item 2-501.11 - Clean-up of Vomiting and Diarrheal Events (Pf)

6. Proper eating, tasting, drinking, or tobacco use:

Observation: Employee drinks observed in non-designated area.,Employees eating, drinking, or smoking in non-designated areas.,Employee drink observed without a lid or straw. Observed several employee drinks without lids, stored above food surfaces, and drinking while handling food surfaces. Staff corrected on site.

This is a Core item 2-401.11 - Eating, Drinking, or Using Tobacco

15. Food separated and protected:

Observation: Raw animal foods are not separated from ready-to-eat foods during storage, preparation, or holding. Observed raw chicken being stored on cart in walk-in over and next to ready to foods. No direct contamination observed, staff corrected. Observed raw salmon being stored over ready to eat rolls, no direct contamination observed, staff corrected. Raw proteins shall be stored below and separate from ready to eat.

This is a Priority item 3-302.11 (A) (1-2) - Raw Animal Food- Separation, Packaging, and Segregation (P)

16. Food contact surfaces; cleaned and sanitized:

Observation: Staff informed this department various items such as knives are being rinsed, but not wash, rinse sanitized. All equipment shall be wash, rinse, and sanitized or ran thru dishwasher. Also observed quat sanitizer below the required 150-400ppm. Staff shall correct. Staff informed that unsure how frequently cereal dispensers or milk dispensers are cleaned, cereal dispenser shall be wash, rinse, sanitized weekly and milk dispenser daily.

This is a Priority item 4-501.114 - Warewashing Equipment, Chemical Sanitization- Temperature, pH, Concentration, and Hardness (P)

23. Proper date marking and disposition:

Observation: Refrigerated, ready-to-eat, time/temperature control for safety food is not properly date marked when held for more than 24 hours. Observed date marked required foods such as gravies, cut tomatoes, etc. without a date mark. Staff corrected on site.

This is a Priority Foundation item 3-501.17 - Ready-to-Eat TCS Food, Date Marking (Pf)

33. Proper cooling methods used; adequate equipment for temperature control:

Observation: Time/temperature control for safety foods are not rapidly cooled using an approved method and there is not a time and temperature violation. Observed sausages from breakfast being held in walk-in wrapped in plastic held at 77 degrees F. Utilize rapid cooling methods prior to covering.

This is a Priority Foundation item 3-501.15 (A) - Cooling Methods (Pf)

35. Approved thawing methods:

Observation: Time/temperature control for safety foods are not thawed utilizing an approved method. Observed frozen soup thawing on the counter. All thawing shall occur under refrigeration or cool running water.

This is a Core item 3-501.13 - Thawing

43. In-use utensils; properly stored:

Observation: Dispensing utensils are improperly stored; (i.e. without the handle above the top of the food, not on a clean surface, not in running water, or not in water of at least 135 degrees F. Observed ice scoop handle being stored in contact with ice, handle shall be stored out of ice.

This is a Core item 3-304.12 - In-Use Utensils, Between-Use Storage

48. Warewashing facilities: installed, maintained , and used; test strips:

Observation: Thermometers are not provided for manual warewashing and/or hot water mechanical warewashing. Staff was unable to provide way to test dish washer machine. Staff was unable to provide sanitizer test strips for quat, shall obtain.

This is a Priority Foundation item 4-204.115 - Warewashing Machine, Temperature Measuring Devices (Pf)



Establishment Name: YMCA of The Rockies	Address: CO Rd 53 Granby CO 80446
Date: 02/01/2023	Owner: YMCA of The Rockies

NOTIFICATION OF POTENTIAL FINES AND CLOSURE

Your facility has failed to meet basic food safety standards during inspections. Failure to improve the outcome of future inspections in accordance with state law may result in the immediate closure of your facility.

Under statutory requirements, if you do not improve the conditions, your license may be suspended for up to three days. Should this happen, you will not be allowed to re-open until correction of the public health concerns have been noted and you have received approval to reopen from the department.

Recommended Action:

- Take immediate steps to address inspection violations.
- Implement the active management of all food safety risk factors to ensure code compliance.
- Schedule a meeting with the department to discuss the violations and how to ensure these violations are corrected on a long-term basis.

In addition to the path that you are on for potential license suspension and closure, you may also be subject to a civil penalty of up to \$1000.00.

You are hereby notified of the grievance process available pursuant to section 25-4-1609.5 of the Colorado Revised Statutes. If you have any questions concerning this action, please contact CDPHE retail food safety staff at 303-692-3645, option 1.