



Time In: 12:00 PM
Time Out: 12:20 PM

FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: Good On The Bun Mobile	Owner: Good On The Bun LLC
Address: 901 E 2nd Ave Durango CO 81301-5110	
Date: 05/22/2024	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. *Required field.
 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

No.	Status	Category	COS	R
Supervision				
1*	IN	Person in charge present, demonstrates knowledge, and performs duties		
2*	OUT	Certified Food Protection Manager		
Employee Health				
3*	OUT	Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
4*	IN	Proper use of restriction and exclusion		
5*	OUT	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6*	N/O	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8*	IN	Hands clean and properly washed		
9*	IN	No bare hand contact with ready-to-eat food or a pre-approved alternative procedure 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, and unadulterated		
14*	N/A	Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination				
15*	IN	Food separated and protected		
16*	IN	Food contact surfaces; cleaned and sanitized		
17*	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
18*	N/O	Proper cooking time and temperatures		
19*	N/O	Proper reheating procedures for hot holding		
20*	N/O	Proper cooling time and temperatures		
21*	IN	Proper hot holding temperatures		
22*	OUT	Proper cold holding temperatures		
23*	IN	Proper date marking and disposition		
24*	N/A	Time as a Public Health Control; procedures and 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 and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
29*	N/A	Compliance with variance/specialized process/HACCP		

Facility Name: Good On The Bun Mobile

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. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	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	IN	Proper cooling methods used; adequate equipment for temperature control		
34*	N/O	Plant food properly cooked for hot holding		
35*	IN	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
38	IN	Insects, rodents, and animals not present		
39	IN	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
Proper Use of Utensils				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
Utensils, Equipment, and Vending				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
Physical Facilities				
50	IN	Hot and cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	Adequate ventilation and lighting; designated areas used		

Inspection Result: Pass

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

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

OBSERVATIONS:

2. Certified Food Protection Manager:

Observation: Person in charge stated that they did not have their certification available upon inspection. Please have valid certification present upon next inspection.

This is a Core item 2-102.12(A) - Certified Food Protection Manager (C)

3. Management, food employee and conditional employee; knowledge, responsibilities and reporting:

Observation: PIC was not able to identify reportable symptoms related to the spread of foodborne illness beyond vomiting and diarrhea. Will provide documentation via email.

This is a Priority Foundation item 2-103.11 (P) - Person In Charge-Duties (Pf)

5. Procedures for responding to vomiting and diarrheal events:

Observation: Written procedures for cleaning up vomit or diarrhea were not available or did not meet the requirements. PIC had disinfectant available. Will provide documentation via email.

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

22. Proper cold holding temperatures:

Observation: Observed a covered 1/9 pan of sautéed red peppers stored on top of food stand outside of cold holding unit. PIC stated that they stay out during service. Discussed necessity for cold holding or written procedures for using time as a public health control for this item.

This is a Priority item 3-501.16 (A)(2) - TCS Food, Cold Holding (P)

General Comments:

Thank you for your time and assistance during today's routine inspection.
No reinspection is required.
Please utilize documentation provided via email in preparation for next inspection.
Report generated off-site.