



FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: Snow Mountain Conference Center	Owner: YMCA of The Rockies
Address: CO Rd 53 Granby CO 80446	
Date: 07/10/2024	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*	IN	Certified Food Protection Manager		
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 and properly washed		
9*	IN	No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
10*	OUT	Adequate handwashing sinks properly supplied and accessible	X	
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*	IN	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*	IN	Proper reheating procedures for hot holding		
20*	IN	Proper cooling time and temperatures		
21*	IN	Proper hot holding temperatures		
22*	IN	Proper cold holding temperatures		
23*	OUT	Proper date marking and disposition	X	
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: Snow Mountain Conference Center

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*	IN	Plant food properly cooked for hot holding		
35*	IN	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
Food Identification				
37	OUT	Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, and animals not present		
39		Contamination prevented during food preparation, storage and display		
40		Personal cleanliness		
41		Wiping cloths; properly used and stored		
42		Washing fruits and vegetables		
Proper Use of Utensils				
43		In-use utensils: properly stored		
44		Utensils, equipment and linens: properly stored, dried, and handled		
45		Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
Utensils, Equipment, and Vending				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		Warewashing facilities: installed, maintained, and used; test strips		
49		Non-food contact surfaces clean		
Physical Facilities				
50		Hot and cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage and waste water properly disposed		
53		Toilet facilities; properly constructed, supplied, and cleaned		
54		Garbage and refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, and cleaned		
56		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:

10. Adequate handwashing sinks properly supplied and accessible:

Observation: A handwashing sink within the facility lacks readily available paper towels or other drying devices. Observed hand sink in dish area stocked with paper towels, but not dispensing. Staff will change batteries on dispenser and place a roll of paper towels near hand sink until functioning. All handwashing sinks shall be provided with disposable towels. **(Corrected on Site)**

This is a Priority Foundation item 6-301.12 - Hand Drying Provision (Pf)

23. Proper date marking and disposition:

Observation: Observed guacamole dated 7/2 and corned beef dated 7/3 in walk in cooler. Staff discarded product. All other items in refrigerators had proper datemarking and were in correct time frame. Refrigerated, ready-to-eat foods that require time or temperature control for safety must be discarded within 7 days of preparation or opening of product. **(Corrected on Site)**

This is a Priority item 3-501.18 - Ready-To-Eat TCS Food, Date Marking, Disposition (P)

37. Food properly labeled; original container:

Observation: Consumers must be notified of presence of major food allergens in unpackaged foods as required by the code. Department will provide resources on this code update

This is a Core item 3-602.12(C) - Major Food Allergens as an Ingredient in Unpackaged Food (C)

