



Time In: 10:45 AM

Time Out: 12:00 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Snow Mountain Conference Center		OWNER: YMCA of The Rockies		
ADDRESS: CO Rd 53 Granby CO 80446				
DATE: 07/31/2023		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	OUT	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	OUT	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	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	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	N/O	Proper cooking time & Temperatures		
19	N/O	Proper reheating procedures for hot holding		
20	OUT	Proper cooling time and temperature		
21	N/O	Proper hot holding temperatures		
22	IN	Proper cold holding temperatures		
23	OUT	Proper date marking and disposition		
24	N/O	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	IN	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	N/O	Approved thawing methods used		
36	IN	Thermometer provided & accurate		
Food Identification				
37		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		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	OUT	Adequate ventilation & 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: Staff has taken course, awaiting exam. A copy of certificate will be posted onsite once obtained.

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

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. Staff was unable to provide procedure, this department will provide a copy to keep onsite.

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

20. Proper cooling time and temperature:

Observation: Cooked TCS foods are not cooled within 2 hours from 135 degrees F to 70 degrees F and within a total of 6 hours from 135 degrees F to 41 degrees F or less. Observed in walk-in cooler cooked rice prepared from day prior holding at 47 degrees F. Items were covered and stacked on top of each other. Item discarded, see voluntary condemnation. Ensure proper rapid cooling methods and monitor temps with thermometer.

This is a Priority item 3-501.14 - Cooling (P)

23. Proper date marking and disposition:

Observation: Foods found held greater than 7 days, or past manufacturer use by date.

Observed opened deli meat in walk-in with a date past 7 days, staff was unsure if wrong date was put on product. Item discarded, see voluntary condemnation.

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

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 a large container of soup in walk-in covered and holding at 71 degrees F. Item had been prepared that morning and was still within the cooling parameters. Rapid cooling methods shall be utilized, staff used ice wand.

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

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

Observation: Thermometers are not provided for manual warewashing and/or hot water mechanical warewashing. Dishwasher shall have a way to monitor surface temperature of items reaching 160 degrees F, utilize dishwasher temp puck or temp stickers.

This is a Priority Foundation item 4-302.13 - Temperature Measuring Devices, Manual and Mechanical Warewashing (Pf)

56. Adequate ventilation and lighting; designated areas used:

Observation: Light intensity is not adequate. Observed in large walk-in one of the light bulbs out, making it challenging to observe items in that area without a flashlight. Light shall be replaced.

This is a Core item 6-303.11 - Intensity - Lighting

Voluntary Condemnation:

Disposed Items:

5 lbs of cooked rice, improperly cooled holding at 47 degrees F from day prior

Comments:

Disposed Items:

opened deli meat with date past 7 days

Comments: