



Time In:	10:45 AM
Time Out:	11:30 AM

**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: 03/24/2023		INSPECTION TYPE: Routine
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>		
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		
<b>Compliance Status</b>		<b>COS</b> <b>R</b>
<b>Supervision</b>		
1	IN	Person in charge present, demonstrates knowledge, and performs duties
2	OUT	Certified Food Protection Manager
<b>Employee Health</b>		
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
<b>Good Hygienic Practices</b>		
6	N/O	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
<b>Preventing Contamination by Hands</b>		
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
<b>Approved Source</b>		
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
<b>Protection from Contamination</b>		
15	IN	Food separated and protected
16	IN	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
<b>Time/Temperature Control for Safety</b>		
18	N/O	Proper cooking time & Temperatures
19	IN	Proper reheating procedures for hot holding
20	N/O	Proper cooling time and temperature
21	IN	Proper hot holding temperatures
22	IN	Proper cold holding temperatures
23	IN	Proper date marking and disposition
24	N/O	Time as a Public Health Control; procedures & records
<b>Consumer Advisory</b>		
25	N/A	Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>		
26	N/A	Pasteurized foods used; prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>		
27	N/A	Food Additives: approved & Properly used
28	IN	Toxic substances properly identified, stored & used
<b>Conformance with Approved Procedures</b>		
29	N/A	Compliance with variance/ specialized process/ HACCP

<b>GOOD RETAIL PRACTICES</b>			
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 <b>not</b> in compliance		COS= Corrected on Site R= Repeat Violation	
<b>Compliance Status</b>			<b>COS</b>
<b>Compliance Status</b>			<b>R</b>
<b>Safe Food and Water</b>			
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	
<b>Food Temperature Control</b>			
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 & accurate	
<b>Food Identification</b>			
37	IN	Food properly labeled; original container	
<b>Prevention of Food Contamination</b>			
38	IN	Insects, rodents, & animals not present	
39	IN	Contamination prevented during food preparation, storage & display	
40	IN	Personal cleanliness	
41	IN	Wiping Cloths; properly used & stored	
42		Washing fruits & vegetables	
<b>Proper Use of Utensils</b>			
43	IN	In-use utensils: properly stored	
44	IN	Utensils, equipment & linens: properly stored, dried, & handled	
45	IN	Single-use/single-service articles: properly stored & used	
46		Gloves used properly	
<b>Utensils, Equipment and Vending</b>			
47	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
48	IN	Warewashing facilities: installed, maintained, & used; test strips	
49	IN	Non-food contact surfaces clean	
<b>Physical Facilities</b>			
50	IN	Hot & cold water available; adequate pressure	
51	IN	Plumbing installed; proper backflow devices	
52	IN	Sewage & waste water properly disposed	
53	IN	Toilet facilities; properly constructed, supplied, & cleaned	
54	IN	Garbage & refuse properly disposed; facilities maintained	
55	IN	Physical facilities installed, maintained, & clean	
56	IN	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:** A certified food safety manager who has shown proficiency by passing an accredited test is not on staff. Guidance sent to person in charge to obtain certification. (Repeat)

**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. Poster provided. (Repeat)

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

**General Comments:**

Thank you for your help with today's inspection. No reinspection required.