



Time In: 01:00 PM

Time Out: 01:45 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Camp Chief Ouray Ymca		OWNER: YMCA of The Rockies
ADDRESS: 1101 Co Rd 53 Granby CO 80446		
DATE: 02/27/2023		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	N/O	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
Preventing Contamination by Hands		
8	N/O	Hands clean & properly washed
9	IN	No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed
10	OUT	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	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	N/O	Proper cooling time and temperature
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 & 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	OUT	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	IN	Proper cooling methods used; adequate equipment for temperature control		
34	IN	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		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:

2. Certified Food Protection Manager:

Observation: A certified food safety manager who has shown proficiency by passing an accredited test is not on staff. Manager noted enrolled to take class in March.

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. This department will provide copy of written procedure to keep onsite.

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

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 wash sink paper towel dispenser without paper towels, staff shall refill dispenser. All hand washing sinks shall have soap and paper towels at all times.

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

16. Food contact surfaces; cleaned and sanitized:

Observation: Observed 3-comp sink without adequate quat sanitizer, bottle was nearly empty and not dispensing 150-400ppm quat sanitizer. Staff shall not sanitize dishes until proper sanitizer level is achieved. Obtain sanitizer from other location.

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

22. Proper cold holding temperatures:

Observation: Observed deli cheeses and meats holding at 50 degrees F. Items were in a small pan of ice that had melted and size was not adequate to keep food at 41 degrees F or below. Items had been taken out recently since opening. Staff was able to replace with more ice. Monitor temperatures.

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

28. Toxic substances properly identified, stored, and used:

Observation: Employee use medicines are not stored to prevent contamination of food.

Observed employee medication stored over food being served. Employee medications shall be stored separate from food prep and storage and not above. Medication in question could potentially be used for symptoms to exclude a worker for, discussed this with staff and management. Staff was not and has not been experiencing symptoms.

This is a Priority item 7-207.11 (B) - Storage of Medicines (P)



Establishment Name: YMCA of the Rockies	Address: 1101 Co Rd 53 Granby CO 80446
Date: 02/27/2023	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.

