



Time In: 10:45 AM

Time Out: 12:00 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: 05/25/2023		INSPECTION TYPE: Re-Inspection
<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    R</b>
<b>Supervision</b>		
1	IN	Person in charge present, demonstrates knowledge, and performs duties
2	IN	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	IN	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	OUT	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	OUT	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
<b>Time/Temperature Control for Safety</b>		
18	OUT	Proper cooking time & Temperatures
19	N/O	Proper reheating procedures for hot holding
20	IN	Proper cooling time and temperature
21	N/O	Proper hot holding temperatures
22	IN	Proper cold holding temperatures
23	IN	Proper date marking and disposition
24	N/A	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	OUT	Toxic substances properly identified, stored & used
<b>Conformance with Approved Procedures</b>		
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 <b>not</b> in compliance				
			COS= Corrected on Site	R= Repeat Violation
Compliance Status			COS	R
<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	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		
<b>Food Identification</b>				
37		Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
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		
<b>Proper Use of Utensils</b>				
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		
<b>Utensils, Equipment and Vending</b>				
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		
<b>Physical Facilities</b>				
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: 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 soap. Observed in staff bathroom soap in a container, but not readily available due to not being able to use wall dispenser. Easily accessible soap shall be made available.

**This is a Priority Foundation item 6-301.11 - Handwashing Cleanser- Availability (Pf)**

**16. Food contact surfaces; cleaned and sanitized:**

**Observation:** Observed 3-comp sanitizer dispenser not dispensing sanitizer, bottle was empty. Staff was going to get another bottle from other food location onsite. Use test strips to monitor.

Observed dish machine, staff is unsure if it is a high temp machine or a chemical machine. Hooked up to sani, but not dispensing. Checked high temp after 3 runs highest temp recorded was 151 degrees F. Should be reaching 160 degrees F. Staff is following up with ecolab to get machine corrected. 3-comp shall be used for manual sanitizing until staff can verify machine is properly sanitizing.

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

**18. Proper cooking time and temperature:**

**Observation:** Staff informed this department they are doing non-continuous cooking of chicken. This procedure requires a written procedure kept onsite approved by Grand County Public Health. Required contents of plan will be provided along with this report.

**This is a Priority Foundation item 3-401.14 (F) - Non-Continuous Cooking of Raw Animal Foods, Written Procedures (Pf)**

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

**Observation:** Observed food such as canned coconut milk and wrapped crackers being stored on same shelf as chemical storage in close proximity. No direct contamination was observed, staff was able to move items. Food shall be stored completely separate from chemical storage.

**This is a Priority item 7-201.11 - Separation - Storage (P)**

**33. Proper cooling methods used; adequate equipment for temperature control:**

**Observation:** Observed food which had been cooked that morning holding at 48 degrees F in walk-in, food was still within the cooling parameters although had been tightly wrapped in tin foil. Ensure food is fully cooled prior to covering, utilize rapid cooling methods.

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