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| Time In: | 11:00 AM |
| Time Out: | 12:20 PM |

FOOD ESTABLISHMENT INSPECTION REPORT

| | | | | |
|---|-----|---|------------|----------|
| FACILITY NAME: COPPER KETTLE KITCHEN AND | | OWNER: COPPER KETTLE KITCHEN AND CATERING LLC | | |
| ADDRESS: 737 DENVER AVE FORT LUPTON CO 80621-2161 | | | | |
| DATE: 09/27/2023 | | 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 | 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 | OUT | 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 | OUT | Food contact surfaces; cleaned & sanitized | | |
| 17 | IN | Proper disposition of returned, previously served, reconditioned & unsafe food | | |
| Time/Temperature Control for Safety | | | | |
| 18 | IN | 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 | IN | Proper cold holding temperatures | | |
| 23 | OUT | Proper date marking and disposition | | |
| 24 | N/A | Time as a Public Health Control; procedures & records | | |
| Consumer Advisory | | | | |
| 25 | IN | 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 |
| Compliance Status | | | 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 | IN | Approved thawing methods used | |
| 36 | IN | Thermometer provided & accurate | |
| Food Identification | | | |
| 37 | IN | Food properly labeled; original container | |
| Prevention of Food Contamination | | | |
| 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 | IN | Washing fruits & vegetables | |
| Proper Use of Utensils | | | |
| 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 | IN | Gloves used properly | |
| Utensils, Equipment and Vending | | | |
| 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 | |
| Physical Facilities | | | |
| 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

OBSERVATIONS:

8. Hands clean and properly washed:Observation: Observed employee changing gloves when changing tasks without washing hands before donning new gloves. Food employees shall clean their hands and exposed portions of their arms immediately before donning single-use gloves for working with food, and between removing soiled gloves and putting on clean gloves when changing tasks. Corrected by having employee wash hands. This is a Priority item 2-301.14 - When to Wash (P)

16. Food contact surfaces; cleaned and sanitized:Observation: Measured chlorine sanitizing solution at 0ppm in the dish machine. Sanitizing rinse water shall contain a concentration of 50-200 ppm chlorine. Corrected by discontinuing use of the dish machine. This is a Priority item 4-501.114 - Warewashing Equipment, Chemical Sanitization- Temperature, pH, Concentration, and Hardness (P)

23. Proper date marking and disposition:Observation: Found soups and gravy in coolers without date labels. Ready to eat foods requiring temperature control that are held for more than 24 hours shall be labeled with the date prepared or opened, and shall be held for a maximum of 7 days or by manufacturer use-by date, whichever occurs first. Corrected by date labeling foods. This is a Priority Foundation item 3-501.17 - Ready-to-Eat TCS Food, Date Marking (Pf)