



Time In: 11:45 AM
Time Out: 01:15 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: 05/22/2024	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. \*Required field.

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

No.	Status	Category	COS	R
<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*	OUT	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*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
8*	OUT	Hands clean and properly washed	X	
9*	IN	No bare hand contact with ready-to-eat food or a pre-approved alternative procedure 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, and unadulterated		
14*	N/A	Required records available: molluscan shellfish identification, parasite destruction		
<b>Protection from Contamination</b>				
15*	IN	Food separated and protected		
16*	IN	Food contact surfaces; cleaned and sanitized		
17*	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		
<b>Time/Temperature Control for Safety</b>				
18*	IN	Proper cooking time and temperatures		
19*	N/O	Proper reheating procedures for hot holding		
20*	IN	Proper cooling time and temperatures		
21*	IN	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 and records		
<b>Consumer Advisory</b>				
25*	IN	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 and properly used		
28*	IN	Toxic substances properly identified, stored, and 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. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
<b>Safe Food and Water</b>				
30	IN	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*	IN	Plant food properly cooked for hot holding		
35*	IN	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
<b>Food Identification</b>				
37	OUT	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38	IN	Insects, rodents, and animals not present		
39	IN	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
<b>Proper Use of Utensils</b>				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
<b>Utensils, Equipment, and Vending</b>				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	IN	Hot and cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	Adequate ventilation and lighting; designated areas used		

Inspection Result: Pass

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/weldcounty>



**OBSERVATIONS:**

**2. Certified Food Protection Manager:**

**Observation:** Facility does not have a certified food protection manager, or could not provide certification at time of inspection. At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program. Correct immediately.

**Correct by 06/22/2024**

**This is a Core item 2-102.12(A) - Certified Food Protection Manager (C)**

**3. Management, food employee and conditional employee; knowledge, responsibilities and reporting:**

**Observation:** Facility does not have documentation that employees are trained on their responsibilities related to illness. A written employee illness policy is required that specifically addresses the responsibility of employees to report information regarding their health and activities as they relate to diseases that are transmissible through food to management.

**Correct by 06/05/2024**

**This is a Priority Foundation item 2-103.11 (P) - Person In Charge-Duties (Pf)**

**8. Hands clean and properly washed:**

**Observation:** Observed employees changing gloves between handling raw animal foods and ready-to-eat foods without washing hands during the glove changes. 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 discussing when handwashing is required with employees.

**(Corrected on Site)**

**This is a Priority item 2-301.14 - When to Wash (P)**

**37. Food properly labeled; original container:**

**Observation:** Facility does not have notice of major food allergens. Written notification of the presence of major food allergens used as ingredients shall be available. Correct as soon as possible. **Correct by**

**06/22/2024**

**This is a Core item** 3-602.12(C) - Major Food Allergens as an Ingredient in Unpackaged Food (C)

**General Comments:**

Violations 16 and 23 corrected from the last inspection.