



FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name <u>Butch's Cafe Delta</u>	Owner Name <u>Julia's Corp.</u>
Address <u>1560 S Main ST Delta, CO 81416</u>	
Date <u>03/04/2020</u>	Inspection Type <u>Regular Inspection</u>

FBI Risk/Intervention		
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		
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1	OUT	Person in charge present, demonstrates knowledge, and performs duties		
2	IN	Certified Food Protection Manager		

Employee Health		
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3	OUT	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		
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6	IN	Proper eating, tasting, drinking, or tobacco use		
7	IN	No discharge from eyes, nose, and mouth		

Preventing Contamination by Hands		
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8	IN	Hands clean & properly washed		
9	OUT	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	OUT	Adequate handwashing sinks properly supplied and accessible		

Approved Source		
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11	OUT	Food obtained from approved source		
12	NO	Food received at proper temperature		
13	IN	Food in good condition, safe, & unadulterated		
14	NA	Required records available: shellstock tags, parasite destruction		

Protection from Contamination		
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15	OUT	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		
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18	NO	Proper cooking time & temperatures		
19	OUT	Proper reheating procedures for hot holding		
20	IN	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	IN	Time as a Public Health Control; procedures & records		

Consumer Advisory		
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25	OUT	Consumer advisory provided for raw/undercooked food		
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Highly Susceptible Populations		
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26	NA	Pasteurized foods used; prohibited foods not offered		
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Food/Color Additives and Toxic Substances		
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27	NA	Food additives: approved & Properly used		
28	IN	Toxic substances properly identified, stored & used		

Conformance with Approved Procedures		
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29	IN	Compliance with variance / specialized process / HACCP		
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Good Retail Practices					
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. OUT =Not in compliance COS =Corrected on site R =Repeat violation					
Compliance Status				COS	R
Safe Food and Water					
30	NA	Pasteurized eggs used where required			
31		Water & ice from approved source			
32	NA	Variance obtained for specialized processing methods			
Food Temperature Control					
33		Proper cooling methods used; adequate equipment for temperature control			
34	NO	Plant food properly cooked for hot holding			
35	NO	Approved thawing methods used			
36		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	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	OUT	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			

Observed Violations:

01 - Person in charge present, demonstrates knowledge, and performs duties

OBSERVATION: (Correct By 3/05/20) Correct hot and cold holding temperatures were off by a few degrees- 41 degrees and 135 degrees, also re-heat to 165 degrees

03 - Management, food employee and conditional employee; knowledge, responsibilities and reporting

OBSERVATION: (Correct By 3/05/20) owner stated she will order the vomit kit and inform waitress proper procedures

05 - Procedures for responding to vomiting and diarrheal events

OBSERVATION: (Correct By 3/05/20) Order a vomit kit from supplier

09 - No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed

OBSERVATION: (Correct By 3/05/20) Wash hands and use gloves when handling eggs

10 - Adequate handwashing sinks properly supplied and accessible

OBSERVATION: (Correct By 3/05/20) two containers were stored in the hand washing sink- use only for hand washing

11 - Food obtained from approved source

OBSERVATION: (Correct By 3/05/20) home made jelly prohibited

15 - Food separated and protected

OBSERVATION: (Correct By 3/05/20) raw eggs should be on lower shelf found in small walk-in

16 - Food contact surfaces; cleaned & sanitized

OBSERVATION: (Correct By 3/05/20) The correct procedure for cleaning food work places is to wash with soap, rinse, then sanitize, every 4 hrs.; operator was just rinsing of the prep tables after initial wash rinse and sanitize

19 - Proper reheating procedures for hot holding

OBSERVATION: (Correct By 3/05/20) be sure to reheat the food product to 165 degrees

23 - Proper date marking and disposition

OBSERVATION: (Correct By 3/05/20) Improper date mark on frozen food; after thawed a new start date must be written on the thawed product.

25 - Consumer advisory provided for raw/undercooked food

OBSERVATION: (Correct By 3/05/20) Identify the food by asterisk that states the items may be served undercooked; and consuming raw or undercooked meat, poultry or eggs may increase risk of foodborne illness

51 - Plumbing installed; proper backflow devices

OBSERVATION: (Correct By 3/05/20)

General Comments and Notes

butchscafedeltacolorado@gmail.com

Re-inspection Required: No

Received by:

Inspector Name:

Keith Lucy