

Delta County Environmental Health Services 255 W 6th Street Delta, CO 81416 970-874-2165

Time In: 10:44 am

FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name Butch's Cafe Delta

Owner Name Julia's Corp.

Address 1560 S Main ST Delta, CO 81416

Date 03/04/2020 Inspection Type Regular Inspection

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 it interventions are control measures to prevent foodborne illness or injury. Compliance status to be designated as IN, OUT, NA, NO for each numbered it interventions are control measures to prevent foodborne illness or injury. Compliance status to be designated as IN, OUT, NA, NO for each numbered it interventions are control measures. NO=Not observed NA=Not applicable COS=Corrected on site R=Repeat violation. Compliance Status Supervision 1	Date	03/04/2	inspection Type Regular Inspection		
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Food/Color Additives and Toxic Substances					
27 NA Food additives: approved & Properly used				T	
28 IN Toxic substances properly identified, stored & used					
Conformance with Approved Procedures					
29 IN Compliance with variance / specialized process / HACCP				T	Т

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. **Compliance Status*** **Safe Food and Water** 30 NA Pasteurized eggs used where required			Good Retail Practices		
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 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 designed, constructed, & used 46 Gloves used properly 47 Food & non-food contact surfaces cleanable, properly designed, constructed, & used 48 Warewashing facilities; installed, maintained, & used; test strips 50 Hot & cold water available; adequate pressure 51 OUT Plumbing installed; proper backflow devices 52 Sewage & waste water properly disposed 55 Physical facilities irroperly disposed; facilities maintained, & clean		Good			
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56 Adequate ventilation & lighting; designated areas used	55		Physical facilities installed, maintained, & clean		
	56		Adequate ventilation & lighting; designated areas used		

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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 proceedures

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 proceedure 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 rinsh 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 statrt 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 foodbourne illness

51 - Plumbing installed; proper backflow devices

OBSERVATION: (Correct By 3/05/20)

Re-inspection Required: No

General Comments and Notes	
butchscafedeltacolorado@gmail.com	

Received by:	Inspector Nam

Keith Lucy