

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

Time In: 3:12 pm

FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name Dairy Queen #40343

Owner Name Q3 delta LLC

Address 240-A Palmer ST Delta, CO 81416

Date 06/06/2019 Inspection Type Regular Inspection

Date	00/00/2	inspection type <u>Regular inspection</u>		
		FBI Risk/Intervention		
interve		e important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public ntrol measures to prevent foodborne illness or injury. Compliance status to be designated as IN, OUT, NA, NO for each number OUT=Not in compliance NO=Not observed NA=Not applicable COS=Corrected on site R=Repeat N	bered i	tem.
Co	ompliance Stat	us	cos	R
	Supervisio	n		
1	IN	Person in charge present, demonstrates knowledge, and performs duties	$\overline{1}$	
2	IN	Certified Food Protection Manager		
	Employee I	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 Hygi	enic Practices		
6	IN	Proper eating, tasting, drinking, or tobacco use		
7	IN	No discharge from eyes, nose, and mouth		
F	Preventing	Contamination by Hands		
8	IN	Hands clean & properly washed		
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	IN	Adequate handwashing sinks properly supplied and accessible		
-	Approved S	Source		
11	IN	Food obtained from approved source		
12	IN	Food received at proper temperature		
13	IN	Food in good condition, safe, & unadulterated	1 1	
14	IN	Required records available: shellstock tags, parasite destruction		
	ı	from Contamination		
15	IN	Food separated and protected	$\perp \perp \downarrow$	
16	IN IN	Food contact surfaces; cleaned & sanitized	+	
17		Proper disposition of returned, previously served, reconditioned & unsafe food		
	 	erature Control for Safety		
18	IN	Proper cooking time & temperatures	+	
19 20	IN IN	Proper reheating procedures for hot holding Proper cooling time and temperature	+	
21	IN	Proper hot holding temperatures	+	
22	IN	Proper cold holding temperatures	† †	
23	IN	Proper date marking and disposition	1 1	
24	IN	Time as a Public Health Control; procedures & records		
(Consumer	Advisory		
25	IN	Consumer advisory provided for raw/undercooked food	\Box	
	Highly Sus	ceptible Populations		
26	IN	Pasteurized foods used; prohibited foods not offered	T	
	Food/Color	Additives and Toxic Substances		
27	IN	Food additives: approved & Properly used	T	
28	IN	Toxic substances properly identified, stored & used	$\dagger \dagger$	
		nce with Approved Procedures		
29	IN	Compliance with variance / specialized process / HACCP		
Z3 D40045	l	Tourishing with remained / openings of process / 17/001		

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. **Compilance Status*** **Safe Food and Water** **Safe Food and Water** **31 Pasteurized eggs used where required** 31 Water & ice from approved source** 32 IN Variance obtained for specialized processing methods** **Food Temperature Control** **Food Temperature Control** **32 IN Pant food properly cooked for hot holding** 33 Proper cooling methods used, adequate equipment for temperature control** 34 IN Pant food properly cooked for hot holding** 35 IN Approved thawing methods used 36 Thermometer provided & accurate** **Food Identification** 37 Food properly labeled; original container** **Prevention of Food Contamination** 38 OUT Insects, rodents, & animals not present 39 Contamination prevented during food preparation, storage & display 40 Personal cleanliness** 41 Wijping Cloths; properly used & stored 42 Washing fruits & vegetables** **Proper Use of Utensils** 43 In-use utensils: properly stored 44 Ulensils, equipment & linens: properly stored, dried, & handled 45 Single-use / single-service articles: properly stored & used 46 Gloves used property **Utensils, Equipment and Vending** **Physical Facilities: installed, maintained, & used; test strips 50 Non-food contact surfaces cleanable, properly designed, constructed, & used 48 Warewashing facilities: installed, maintained, & used; test strips 50 Plumbing installed; proper backflow devices 51 Sewage & waste water properly disposed 52 Sewage & waste water properly disposed 53 Toilet facilities: properly oststuded, supplied, & cleaned 54 Adequate verilitation & Ilighting; designated areas used		Good Retail Practices							
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55 OUT Physical facilities installed, maintained, & clean	53				\Box				
	54		Garbage & refuse properly disposed; facilities maintained						
56 Adequate ventilation & lighting; designated areas used	55	OUT	Physical facilities installed, maintained, & clean						
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DA0045421 Page 2 of 3

Observed Violations:

38 - Insects, rodents, & animals not present

OBSERVATION: (Correct By 6/07/19)

55 - Physical facilities installed, maintained, & clean

OBSERVATION: (Correct By 6/07/19)

General Comments and Notes			
fly control needed			

Re-inspection Required: No

Received by: Inspector Name: Keith Lucy

DA0045421 Page 3 of 3