

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

Time In: 10:45 am

FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name The Laughing Goat

Owner Name JDPD Enterprises, LLC

Address 31183 Hwy 92 Hotchkiss, CO 81419

Date 05/28/2019 Inspection Type Regular Inspection

Date	05/28/2	Inspection Type Regular Inspection						
		FBI Risk/Intervention						
interve IN=	entions are cor In complianc	e important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Introl measures to prevent foodborne illness or injury. Compliance status to be designated as IN, OUT, NA, NO for each numb be OUT =Not in compliance NO =Not observed NA =Not applicable COS =Corrected on site R =Repeat v	ered iolati	item. on				
C	ompliance Stat	us	cos	R				
	Supervisio	n						
1	IN	Person in charge present, demonstrates knowledge, and performs duties	\Box					
2	IN	Certified Food Protection Manager	İ					
E	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	$\overline{}$					
7	IN	No discharge from eyes, nose, and mouth	t					
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	+	Н				
	Approved Source							
11	IN	Food obtained from approved source	T					
12	IN	Food obtained from approved source Food received at proper temperature	╁	\vdash				
13	IN	Food in good condition, safe, & unadulterated	╁	\vdash				
14	IN	Required records available: shellstock tags, parasite destruction	+					
		from Contamination						
15	IN	Food separated and protected	Т					
16	IN	Food contact surfaces; cleaned & sanitized	╁					
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food	t	М				
	Time/Temp	erature Control for Safety						
18	IN	Proper cooking time & temperatures	T					
19	IN	Proper reheating procedures for hot holding	†	П				
20	IN	Proper cooling time and temperature						
21	IN	Proper hot holding temperatures						
22	IN	Proper cold holding temperatures						
23	IN	Proper date marking and disposition						
24	IN	Time as a Public Health Control; procedures & records						
	Consumer	Advisory						
25	IN	Consumer advisory provided for raw/undercooked food						
ŀ	Highly Sus	ceptible Populations						
26	IN	Pasteurized foods used; prohibited foods not offered	T					
F	Food/Color	Additives and Toxic Substances						
27	IN	Food additives: approved & Properly used						
28	IN	Toxic substances properly identified, stored & used	T					
	Conforman	ice with Approved Procedures						
29	IN	Compliance with variance / specialized process / HACCP						

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. Compliance Status		Good Retail Practices								
Safe Food and Water 30 IN Pasturized eggs used where required 31 Water & ice from approved source 32 IN Variance obtained for specialized processing methods Food Temperature Control 33 IN Plant food properly cooked for hot holding 34 IN Plant food properly cooked for hot holding 35 IN Approved thawing methods used 36 In 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 Washing fruits & vegetables Proper Use of Utensils 43 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 Plumbing installed; proper backflow devices 52 Sewage & waste water properly disposed 53 Carbage & refuse properly constructed, & usen 55 Physical facilities repoetly designed, cleaned 56 Physical facilities installed, maintained, & clean		Good								
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56 Adequate ventilation & lighting; designated areas used	55			İ	П					
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DA0045263 Page 2 of 3

Observed Violations:

OBSERVATION:

General Comments and Notes	
No Overall Inspection Comments	

Re-inspection Required: No

Received by: Inspector Name:

Larry Hudnall

DA0045263 Page 3 of 3