



FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name <u>Western Culture Farmstead</u>	Owner Name <u>Western Culture Farmstead</u>
Address <u>39883 Matthews LN Paonia, CO 81428</u>	
Date <u>05/28/2019</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	IN	Person in charge present, demonstrates knowledge, and performs duties		
2	IN	Certified Food Protection Manager		

Employee Health	
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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 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	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 Source	
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11	IN	Food obtained from approved source		
12	IN	Food received at proper temperature		
13	IN	Food in good condition, safe, & unadulterated		
14	IN	Required records available: shellstock tags, parasite destruction		

Protection from Contamination	
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15	IN	Food separated and protected		
16	IN	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	IN	Proper cooking time & temperatures		
19	IN	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	IN	Proper date marking and disposition		
24	IN	Time as a Public Health Control; procedures & records		

Consumer Advisory	
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25	IN	Consumer advisory provided for raw/undercooked food		
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Highly Susceptible Populations	
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26	IN	Pasteurized foods used; prohibited foods not offered		
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Food/Color Additives and Toxic Substances	
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27	IN	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	IN	Pasteurized eggs used where required			
31		Water & ice from approved source			
32	IN	Variance obtained for specialized processing methods			
Food Temperature Control					
33		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		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-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		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:

OBSERVATION:

General Comments and Notes
No Overall Inspection Comments

Re-inspection Required: No

Received by:

Inspector Name:

Larry Hudnall