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

Time In: 1:30 pm

FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name Red Shed Produce **Owner Name** Jenifer Conley

Address 8713 1800 RD Delta, CO 81416

Date 09/05/2019 **Inspection Type** Regular Inspection

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				
1	OUT	Person in charge present, demonstrates knowledge, and performs duties		
2	OUT	Certified Food Protection Manager		
Employee Health				
3	OUT	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				
6	IN	Proper eating, tasting, drinking, or tobacco use		
7	IN	No discharge from eyes, nose, and mouth		
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	OUT	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11	OUT	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				
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				
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				
25	IN	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	IN	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	IN	Food additives: approved & Properly used		
28	IN	Toxic substances properly identified, stored & used		
Conformance with Approved Procedures				
29	IN	Compliance with variance / specialized process / HACCP		

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	OUT	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	OUT	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 9/06/19)**

02 - Certified Food Protection Manager

OBSERVATION: **(Correct By 9/06/19)**

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

OBSERVATION: **(Correct By 9/06/19)**

10 - Adequate handwashing sinks properly supplied and accessible

OBSERVATION: **(Correct By 9/06/19)**

11 - Food obtained from approved source

OBSERVATION: **(Correct By 9/06/19)**

48 - Warewashing facilities: installed, maintained, & used; test strips

OBSERVATION: **(Correct By 9/06/19)**

55 - Physical facilities installed, maintained, & clean

OBSERVATION: **(Correct By 9/06/19)**

General Comments and Notes

canned goods from unapproved source- prohibited;
no soap or towels at hand sink

Re-inspection Required: No

Received by:

Inspector Name:

Keith Lucy