Colorado Department of Public Health and Environment

COLORADO DEPARTMENT OF PUBLIC HEALTH AND ENVIRONMENT
4300 CHERRY CREEK DRIVE SOUTH
DENVER, CO 80246-1530
PHONE: (303) 692-3645 FAX (303) 753-6809

License # _____

ESTABLISHMENT	OWNER NAME
Smiling Moose Deli	

ADDRESS	ZIP CODE
842 Summit Blvd	80443

COUNTY	FIRM ID	INSPECTOR ID	DATE MONTH	DAY	YEAR	TRAVEL TIME (MINUTES)	INSP TIME (MINUTES)	TYPE
59	10367	638	10	19	16	15	70	Regular

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Categories in "red" indicate "**Critical Items**" which are provisions of the rules and regulations that, if in noncompliance, are more likely than other violations to contribute to food contamination or illness. Violations categories further indicated with highlighting are Foodborne Illness Risk Factors (FBI) which are violations directly related to causing foodborne illness.

In	Out	NA	NO	CRITCAL ITEMS	R
01 FOOD SOURCE					
X				a. Approved source FBI	
X				b. Wholesome, free of spoilage	
X				c. Cross-contamination FBI	
		X		d. HACCP plan	
		X		e. Date marking	
		X		f. Consumer Advisory	
02 PERSONNEL					
X				a. Personnel w/ infections restricted FBI	
X				b. Wounds properly covered	
X				c. Hands washed as needed FBI	
X				d. Hygienic Practices FBI	
X				e. Smoking, eating, drinking	
X				f. Demonstration of knowledge	
X				g. Preventing food contamination from bare hands FBI	
03 FOOD TEMPURATURE CONTROL					
			X	a. Rapidly cool foods to 41°F or less FBI	
			X	b. Rapidly reheat to 165°F or greater FBI	
	X			c. Hot hold at 135°F or greater FBI	
			X	d. Required cooking temperature FBI	
	X			e. Cold hold at 41°F or less FBI	
X				f. Food thermometer (probe-type)	
X				g. Adequate equipment to maintain food temperatures FBI	
04 SANITATION				Temp / Con / Exp / Type	
	X			a. Manual	
			X	b. Mechanical	
		X		c. In-Place	
05 WATER, SEWAGE, PLUMBING SYSTEMS					
X				a. Safe water source	
X				b. Hot & cold water under pressure	
X				c. Backflow, backsiphonage	
X				d. Sewage disposal	
06 HANDWASHING FACILITIES					
X				a. Adequate number, location FBI	
X				b. Accessible FBI	
	X			c. Soap & drying devices available FBI	
07 PEST CONTROL					
X				a. Evidence of insects or rodents	
			X	b. Pesticide application	
			X	c. Animals prohibited	
08 POISONOUS OR TOXIC ITEMS					
X				a. Properly stored	
X				b. Properly labeled	
X				c. Properly Used	

Out	NON CRITICAL ITEMS	R
09 FOOD LABELING, FOOD PROTECTION		
	a. Original container, properly labeled	
	b. Food protected from contamination	
10 EQUIPMENT DESIGN, CONSTRUCTION		
	a. Food-contact surfaces	
	b. Non-food contact surfaces	
	c. Dishwashing facilities	
11 TESTING DEVICES		
	a. Refrigeration units provided with accurate, conspicuous thermometer	
	b. Dishmachine provided with accurate thermometer & gauge cock	
	c. Chemical test kits provided, accessible	
12 CLEANING OF EQUIPMENT & UTENSILS		
	a. Food-contact surfaces	
	b. Non-food contact surfaces	
	c. Dishwashing facilities	
	d. Wiping cloths	
13 UTENSILS, SINGLE-SERVICE ARTICLES		
	a. Utensils provided, used, stored	
	b. Single service articles stored, used	
	c. No re-use of single-service articles	
14 PHYSICAL FACILITIES		
	a. Plumbing: installed, maintained	
	b. Garbage and refuse	
	c. Floors, walls, ceilings	
	d. Lighting	
	e. Ventilation	
	f. Locker rooms	
	g. Premises maintained	
	h. Separation of living, laundry	
	i. Restroom facilities	
15 OTHER OPERATIONS		
	a. Personnel: clean clothes, hair restraints, authorized	
	b. Linen properly stored	

KEY:

In	Item in compliance w/regulations at the time of inspection
Out	Item out of compliance w/regulations at the time of inspection
NA	(Not Applicable) – This section(s) of the regulation is not performed by the establishment
NO	(Not Observed) – This section(s) of the regulation was not being performed by the establishment at the time of the inspection
R	Repeat violation

Compliance Verification Method:
CIVCS: Yes No
On-Site Follow Up: Yes No

DEHS Form RF001-1_revk.1_HC

ENVIRONMENTAL HEALTH SPECIALIST: X

RECEIVED BY: X

COLORADO DEPARTMENT OF PUBLIC HEALTH AND ENVIRONMENT

RETAIL FOOD INSPECTION REPORT

Items described below identify violations to be corrected as indicated by the regulatory authority. Failure to comply may result in further action by the regulatory authority.

ESTABLISHMENT	FIRM ID	DATE
Smiling Moose Deli		10/19/16

ITEM #	REMARKS	Method of/for Correction	CORRECT BY (MM/DD/YY)
3c	Observed a pan of Pre-Cooked Chicken to be holding at 98°F next to the grill line. Staff said it was placed there in the morning. Chicken was reheated to 165°F.	follow up	10/29/16
03e	The Preparation top cooler was observed holding meats, cheeses, and sauces at 45-47°F for an unknown amount of time. The bottom cooler was holding at 41°F. See Voluntary Condemnation.	follow up	10/29/16
4a	Upon arrival food preparation was taking place and no sanitizer was available. Staff was able to mix sanitizer prior to the end of this inspection.	follow up	10/29/16
6c	The back hand washing sink was observed without paper towels. Upon arrival, paper towels or other approved drying devices are required at all hand washing sinks at all times of operation.	follow up	10/29/16
03e	The low boy cooler under the meat slicer was observed holding food items such as ~~[illegible]~~ cabbage, cream cheese, mayo, ~~and other items~~ at 68-70°F - See Voluntary Condemnation	follow up	10/29/16

ENVIRONMENTAL HEALTH SPECIALIST:	RECEIVED BY:

Method of/for Correction

Corrected On site (COS) ☐ **CIVCS** ☐ **Follow-up (F/U)** ☒ **Compliance Agreement (CA)** ☐

This is a Follow-up to the Inspection conducted on: _____

Colorado Department of Public Health and Environment

COLORADO DEPARTMENT OF PUBLIC HEALTH AND ENVIRONMENT

VOLUNTARY CONDEMNATION AGREEMENT

DATE 10/19/16

I (WE) Smiling Moose
(Firm Name)

ADDRESS 342 Summit Blvd Frisco, CO 80443
(Firm Address)

DO HEREBY voluntarily agree to the condemnation and disposition of the following material of which I (we) am (are) the legal owner(s):

QUANTITY	PRODUCT DESCRIPTION	RATIONALE FOR CONDEMNATION	ESTIMATED $ VALUE
1 Tub	Cream cheese	68-70°F	$8.00
1 3rd pan	Cabbage		$5.00
1 Pan	black olives		$12.00
1 bottle	honey mustard		$2.00
1 Tub	Peanut butter		$15.00
1 bunch	arugula		$10.00
1 tub	mayo	45-47°F	$2.50
1 Tub	Pesto mayo		2.50
1 block	cheddar cheese		$3.00
1 block	Pepper Jack		$3.00
Avacado			$12.00
1 bunch	spinach		$5.00
1 block	Provolone		$3.00
1 block	American cheese		$2.00

STORED AT low boy and preparation top cooler
(Describe location(s) or unit(s) where condemned items were stored)

Said material being in violation of C.R.S. §25-5-403 et. seq. or §25-1.5-104(a), **I (WE)** hereby release the Colorado Department of Public Health and Environment, State Board of Health, and their members and agents from any and all liability in this matter.

DISPOSITION: Trash

TOTAL ESTIMATED VALUE: See page 2

DATE: 10/19/16

REPRESENTATIVE'S SIGNATURE

ADDRESS

CITY

WITNESSED BY:

ENVIRONMENTAL HEALTH SPECIALIST

Colorado Department of Public Health and Environment

COLORADO DEPARTMENT OF PUBLIC HEALTH AND ENVIRONMENT

VOLUNTARY CONDEMNATION AGREEMENT

DATE 10/19/16

I (WE) Smiling Moose
(Firm Name)

ADDRESS 847 Summit Blvd Frisco, CO 80443
(Firm Address)

DO HEREBY voluntarily agree to the condemnation and disposition of the following material of which I (we) am (are) the legal owner(s):

QUANTITY	PRODUCT DESCRIPTION	RATIONALE FOR CONDEMNATION	ESTIMATED $ VALUE
1 Bottle	BBQ Sauce	45-47 °F	$2.00
1 Bottle	Ranch Sauce		$2.00
1 Bottle	Wasabi Sauce		$2.00
1 Bottle	Peanut Sauce		$2.00
1 Bottle	Blue cheese		$2.00

STORED AT Low boy and Preparation top Cooler
(Describe location(s) or unit(s) where condemned items were stored)

Said material being in violation of C.R.S. §25-5-403 et. seq. or §25-1.5-104(a), **I (WE)** hereby release the Colorado Department of Public Health and Environment, State Board of Health, and their members and agents from any and all liability in this matter.

DISPOSITION: Trash

TOTAL ESTIMATED VALUE: $95

DATE: 10/19/16

REPRESENTATIVE'S SIGNATURE

ADDRESS

CITY

WITNESSED BY:

ENVIRONMENTAL HEALTH SPECIALIST