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	Park Avenue Pub	OWNER NAME	
ADDRESS	605 S Park Ave Breckenridge	ZIP CODE	80424

COUNTY	FIRM ID	INSPECTOR ID	DATE MONTH	DATE DAY	DATE YEAR	TRAVEL TIME (MINUTES)	INSP TIME (MINUTES)	TYPE
059	5246	615	10	20	16	020	090	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					
✓				a. Approved source FBI	
✓				b. Wholesome, free of spoilage	
✓				c. Cross-contamination FBI	
		✓		d. HACCP plan	
		✓		e. Date marking	
	✓			f. Consumer Advisory	
02 PERSONNEL					
✓				a. Personnel w/ infections restricted FBI	
			✓	b. Wounds properly covered	
✓				c. Hands washed as needed FBI	
✓				d. Hygienic Practices FBI	
✓				e. Smoking, eating, drinking	
✓				f. Demonstration of knowledge	
	✓			g. Preventing food contamination from bare hands FBI	
03 FOOD TEMPURATURE CONTROL					
✓				a. Rapidly cool foods to 41°F or less FBI	
✓				b. Rapidly reheat to 165°F or greater FBI	
			✓	c. Hot hold at 135°F or greater FBI	
✓				d. Required cooking temperature FBI	
✓				e. Cold hold at 41°F or less FBI	
✓				f. Food thermometer (probe-type)	
✓				g. Adequate equipment to maintain food temperatures FBI	
04 SANITATION				Temp / Con / Exp / Type	
			✓	a. Manual	
	✓			b. Mechanical	
✓				c. In-Place	
05 WATER, SEWAGE, PLUMBING SYSTEMS					
✓				a. Safe water source	
✓				b. Hot & cold water under pressure	
✓				c. Backflow, backsiphonage	
✓				d. Sewage disposal	
06 HANDWASHING FACILITIES					
✓				a. Adequate number, location FBI	
✓				b. Accessible FBI	
	✓			c. Soap & drying devices available FBI	
07 PEST CONTROL					
✓			✓	a. Evidence of insects or rodents	
			✓	b. Pesticide application	
				c. Animals prohibited	
08 POISONOUS OR TOXIC ITEMS					
✓				a. Properly stored	
✓				b. Properly labeled	
✓				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: [signature]

RECEIVED BY: [signature]

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
Park Avenue Pub	5246	10/20/16

ITEM #	REMARKS	Method of/for Correction	CORRECT BY (MM/DD/YY)
1F	3-801 There is a consumer advisory on the menu However, there is no disclosure as to which items it applies to. Mark (*) any items which may be ordered or prepared undercooked and lead to advisory. "These items may be ordered or prepared undercooked consuming raw or undercooked ...."	CIVCS	10/30/16
2G	3-401 Bar staff stated that bare hands are used to garnish drinks. Bare hand contact is not allowed with ready to eat foods. Use tongs, skewers, spoons, gloves etc. to avoid contamination.	COS	
1C	5-203D Bar paper towel dispenser was out of batteries so no paper towels were available. Repaired on site.	COS	
4B	4-404F Bar dishwasher had inadequate sanitizer concentration. Must be 50-200ppm May not be used until repaired.	CIVCS	10/20/16
11C	4-402A There were no chlorine test strips on site to test dishwasher concentration		

ENVIRONMENTAL HEALTH SPECIALIST: [signature]

RECEIVED BY: [signature]

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: _____