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

ESTABLISHMENT	Oscars of Breckenridge	OWNER NAME	
ADDRESS	105 W Main St Breckenridge		ZIP CODE

COUNTY	FIRM ID	INSPECTOR ID	DATE MONTH	DATE DAY	DATE YEAR	TRAVEL TIME (MINUTES)	INSP TIME (MINUTES)	TYPE
59		638	08	03	16	20	90	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: [signature] w/Seth Denver

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
Oscar's of Breckenridge		8/13/16

ITEM #	REMARKS	Method of/for Correction	CORRECT BY (MM/DD/YY)
1C	Observed a box of 8 raw shell eggs being stored above ready to eat cabbage in the walk-in cooler next to the cook line. All raw fish, meat, and eggs shall be stored according to cook temperature and in a way that protects ready to eat food items from contamination. Staff moved eggs to a lower shelf.	follow-up	8/13/16
1C	Observed packaged raw beef in the walk-in cooler in direct contact with a box of ready to eat tortillas. Raw meat products shall be stored in a way that protects ready to eat food items from cross contamination. Staff move beef over and placed a hotel pan between items. No direct cross contamination was observed.	follow-up	8/13/16
1C	Observed raw chicken in the walk-in cooler across from the customer seating area being stored in direct contact with bell peppers. No direct evidence of cross contamination was observed.	follow-up	8/13/16
2e	Observed a staff drink without a lid being stored on the preparation sink. All employee drinks shall be covered in preparation and kitchen areas.	follow-up	8/13/16
3a	Observed cut tomatoes, spinach, carne asada, sour cream, and chorizo being stored in preparation top cooler across from the cook line holding at 45° – 50F° for >4 hours. See Voluntary Condemnation. All potentially hazardous food items shall be stored at 41°F or below. Staff turned cooler down to hold at 41°F or below	follow-up	8/13/16

ENVIRONMENTAL HEALTH SPECIALIST:	RECEIVED BY:
w/ Seth Dunnar	

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

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
Oscar's of Breckenridge		8/3/16

ITEM #	REMARKS	Method of/for Correction	CORRECT BY (MM/DD/YY)
4b	The upstairs mechanical dish machine was in use upon arrival but was not producing a detectable level of sanitizer. Upon further investigation it was observed that the machine had run out sanitizer solution. Staff were able to replace the solution and a concentration of 50 ppm was ~~observe~~ observed. 50-200ppm is required when using chlorine bleach.	Follow-up	8/13/16
-	This inspection was conducted as a critical item only inspection.		
-	Calibration of thermometers took place with staff during this inspection.		
-	Cross Contamination education was provided to all cook staff and the owner during this inspection.		
-	All temperatures in violation and cross contamination was documented.		

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 8/3/16

I (WE) Oscar's of Breckenridge
(Firm Name)

ADDRESS 105 N. Main St Breckenridge, CO
(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
1/3rd pan	Cut tomatoes	47-51°F >4 hours	$10
1/2 bag	spinach	45-47°F > 4 hours	$3
.5 1/3rd pan	carne asada	47-50°F > 4 hours	$15
1 qt	sour cream	46-50°F > 4 hours	$5
.5 1/6th pan	chorizo	46-50°F > 4 hours	$5

STORED AT 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: $38

DATE: 8/3/16

REPRESENTATIVE'S SIGNATURE

P.O. Box 3980
ADDRESS

Breckenridge
CITY

WITNESSED BY:

Scott Donner
ENVIRONMENTAL HEALTH SPECIALIST