



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

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 License # _____

ESTABLISHMENT				OWNER NAME				
ADDRESS						ZIP CODE		
COUNTY	FIRM ID	INSPECTOR ID	MONTH	DATE DAY	YEAR	TRAVEL TIME (MINUTES)	INSP TIME (MINUTES)	TYPE

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	CRITICAL ITEMS	R	Out	NON CRITICAL ITEMS	R	
01 FOOD SOURCE						09 FOOD LABELING, FOOD PROTECTION			
				a. Approved source ^{FBI}			a. Original container, properly labeled		
				b. Wholesome, free of spoilage			b. Food protected from contamination		
				c. Cross-contamination ^{FBI}		10 EQUIPMENT DESIGN, CONSTRUCTION			
				d. HACCP plan			a. Food-contact surfaces		
				e. Date marking			b. Non-food contact surfaces		
02 PERSONNEL							c. Dishwashing facilities		
				a. Personnel w/ infections restricted ^{FBI}		11 TESTING DEVICES			
				b. Wounds properly covered			a. Refrigeration units provided with accurate, conspicuous thermometer		
				c. Hands washed as needed ^{FBI}			b. Dishmachine provided with accurate thermometer & gauge cock		
				d. Hygienic Practices ^{FBI}			c. Chemical test kits provided, accessible		
				e. Smoking, eating, drinking		12 CLEANING OF EQUIPMENT & UTENSILS			
				f. Demonstration of knowledge			a. Food-contact surfaces		
				g. Preventing food contamination from bare hands ^{FBI}			b. Non-food contact surfaces		
03 FOOD TEMPERATURE CONTROL							c. Dishwashing facilities		
				a. Rapidly cool foods to 41°F or less ^{FBI}			d. Wiping cloths		
				b. Rapidly reheat to 165°F or greater ^{FBI}		13 UTENSILS, SINGLE-SERVICE ARTICLES			
				c. Hot hold at 135°F or greater ^{FBI}			a. Utensils provided, used, stored		
				d. Required cooking temperature ^{FBI}			b. Single service articles stored, used		
				e. Cold hold at 41°F or less ^{FBI}			c. No re-use of single-service articles		
				f. Food thermometer (probe-type)		14 PHYSICAL FACILITIES			
				g. Adequate equipment to maintain food temperatures ^{FBI}			a. Plumbing: installed, maintained		
04 SANITATION							b. Garbage and refuse		
							c. Floors, walls, ceilings		
				a. Manual			d. Lighting		
				b. Mechanical			e. Ventilation		
				c. In-Place			f. Locker rooms		
05 WATER, SEWAGE, PLUMBING SYSTEMS							g. Premises maintained		
				a. Safe water source			h. Separation of living, laundry		
				b. Hot & cold water under pressure			i. Restroom facilities		
				c. Backflow, backsiphonage		15 OTHER OPERATIONS			
				d. Sewage disposal			a. Personnel: clean clothes, hair restraints, authorized		
06 HANDWASHING AND TOILET FACILITIES							b. Linen properly stored		
				a. Adequate number, location ^{FBI}		KEY:			
				b. Accessible ^{FBI}		In	Item in compliance w/regulations at the time of inspection		
				c. Soap & drying devices available ^{FBI}		Out	Item out of compliance w/regulations at the time of inspection		
07 PEST CONTROL						NA	(Not Applicable) – This section(s) of the regulation is not performed by the establishment		
				a. Evidence of insects or rodents		NO	(Not Observed) – This section(s) of the regulation was not being performed by the establishment at the time of the inspection		
				b. Pesticide application		R	Repeat violation		
				c. Animals prohibited		Compliance Verification Method:			
08 POISONOUS OR TOXIC ITEMS						CIVCS:	Yes	No	
				a. Properly stored		On-site Follow Up:	Yes	No	
				b. Properly labeled		DEHS Form RF001-1_revJ.1_HC			
				c. Properly Used		RECEIVED BY:			

ENVIRONMENTAL HEALTH SPECIALIST:

RECEIVED BY: