



WELD COUNTY DEPARTMENT OF PUBLIC HEALTH & ENVIRONMENT

1555 N. 17TH AVENUE

GREELEY, CO 80631

(970) 304-6415 FAX (970) 304-6411

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ESTABLISHMENT				OWNER/MANAGER		
ADDRESS				ZIP CODE		PHONE
LICENSE CURRENT Y/N	FACILITY NO.	SANIT. CODE	DATE	SEATING CAP.	INSPECT TIME	PURPOSE OF INSP. 1. Regular 2. Follow up 3. Complaint/Investigation 4. Walk Through/Pre-opening

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

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

Red -- Critical Items: These items related directly to foodborne illness			
01 Food Source			
a. Approved source		d. HACCP plan	
b. Wholesome, free of spoilage			
c. Cross-contamination			
02 Personnel			
Employee Health		Hygienic Practices	
a. Personnel w/infections restricted		d. Hygienic practices	
b. Wounds properly covered		e. Smoking, eating, drinking	
c. Hands washed as needed			
Demonstration of Knowledge			
f. Training needed			
03 Food Temperature Control			
Temperature Control Procedures			
a. Rapidly cool foods to 41°F or less		d. Required cooking temperatures	
b. Rapidly reheat to 165°F or greater		e. Cold hold at 41°F or less	
c. Hot hold at 135°F or greater			
Temperature Control Equipment			
f. Food thermometer (probe-type)			
g. Adequate equipment to maintain food temperatures			
04 Sanitization Rinse			
a. Manual		Temperature	Concentration
b. Mechanical			
c. In-Place			
Sanitizer:	Chlorine	Quaternary Ammonium	Other
05 Water, Sewage, Plumbing Systems			
a. Safe water source		c. Backflow, back siphonage	
b. Hot & cold water under pressure		d. Sewage disposal	
06 Handwashing and Toilet Facilities			
a. Adequate number, location, design			
b. Accessible c. Soap and drying devices			
07 Pest Control			
a. Evidence of insects or rodents		c. Animals prohibited	
b. Pesticide application			
08 Poisonous or Toxic Items			
a. Properly stored		c. Properly used	
b. Properly labeled			
ENVIRONMENTAL HEALTH SPECIALIST:			

Black -- Other Items: Uncorrected, these can become serious problems.	
09 Food Labeling, Food Protection	
a. Original container, properly labeled	
b. Food protected from contamination	
10 Equipment Design, Construction	
a. Food-contact surfaces	
b. Nonfood-contact surfaces	
c. Dishwashing facilities	
11 Testing Devices	
a. Refrigeration units provided with accurate, conspicuous thermometer	
b. Dish machine provided with accurate thermometer & gauge cock	
c. Chemical test kits provided, accessible	
12 Cleaning of Equipment and Utensils	
a. Food-contact surfaces	c. Dishwashing operations
b. Nonfood-contact surfaces	d. Wiping cloths
13 Utensils, Single-Service Articles	
a. Utensils provided, used, stored	
b. Single service articles stored, dispensed, used	
c. No re-use of single-service articles	
14 Physical Facilities	
a. Plumbing: installed, maintained	e. Ventilation
b. Garbage and refuse	f. Locker rooms
c. Floors, walls, ceilings	g. Premises maintained
d. Lighting	h. Separation of living, laundry
	i. Restroom Facilities
15 Other Operations	
a. Personnel: clean clothes, hair restraints, authorized	
b. Linen properly stored	
Notes:	
<input type="checkbox"/> No violations at time of inspection	<input type="checkbox"/> 1st Follow up
<input type="checkbox"/> Voluntary condemnation	<input type="checkbox"/> 2nd Follow up
<input type="checkbox"/> Compliance Agreement	<input type="checkbox"/> 3rd Follow up
<input type="checkbox"/> Onsite Training	
RECEIVED BY:	

Highlighted items are factors identified by CDC as most commonly contributing to foodborne illnesses.

Follow up YES NO | Onsite YES NO