



**FOOD ESTABLISHMENT  
 INSPECTION REPORT**

**DENVER**  
 THE MILE HIGH CITY

Establishment: EAST HIGH SCHOOL		Address: 1545 N DETROIT ST		File #:	Exp Date:
ID:6138	Investigator:Emily Schobl	Inspection Date: 12/4/2014 10:30:	Phone #: 3033948373	Email:	

Inspection Type:Walk-Through

Critical Items - These items are related directly to foodborne illness (V-Violation C-Compliance/Corrected NO-Not Observed NA-Not Applicable)

1 Food Source	V	C	NO	NA	4 Sanitation Rinse	V	C	NO	NA
a. Unapproved source					a. Manual °F ppm				
b. Unwholesome; signs of spoilage					b. Mechanical °F ppm				
c. Cross-contamination					c. In Place °F ppm				
d. HACCP plan not in place					Sanitizer: Chlorine Quaternary ammonium Other				
e. No commissary					5 Water - Sewage - Plumbing Systems	V	C	NO	NA
f. Commissary records					a. Unsafe Water Source				
2 Personnel	V	C	NO	NA	b. Hot & cold water inadequate				
a. Personnel with infections not restricted					c. Unprotected backflow: back siphonage				
b. Wounds unprotected					d. Improper sewage disposal				
c. Hands not washed as needed					6 Hand Washing and Toilet Facilities	V	C	NO	NA
d. Poor hygienic practices					a. Inadequate in number, location, design				
e. Smoking; eating; drinking not restricted					b. Inaccessible				
f. Training Needed					c. Soap or drying devices unavailable				
g. Bare Hand Contact					7 Pest Control	V	C	NO	NA
					a. Evidence of insects or rodents				
3 Food Temperature Control	V	C	NO	NA	b. Inappropriate pesticide application				
c0Tcr kf n "eqqnlqf "q '63"Hqt'rguu					c. Evidence of animals on premise				
d0Tcr kf n 'lgj gcv'q'387"Hqt'1 tgcvt					8 Toxic Items	V	C	NO	NA
e0J qf "j qv'cv357"Hqt"i tgcvt					a. Improperly stored				
d. Reach required cooking temperature					b. Improperly labeled				
g0J qf "eqf "cv63"Hqt'rguu					c. Improperly used				
f. Food thermometer not available									
g. Equipment inadequate to maintain food temperatures									
<b>Temperatures</b>					<b>Enforcement Actions:</b>				
<b>Item</b>	<b>Location</b>	<b>Temp</b>			Summons Issued	Other:			
Thermocouple	Ice Water	°F			Time Orders Issued	Re-inspection Required			
		°F			Retention of Food/Equipment	Re-inspection Date:			
		°F			Closure for Imminent Hazard	Written compliance Requested			
		°F			Closure for Cleaning	Conference Requested			
		°F			Disposed of Food	On site demonstration			
		°F			Operating with an Imminent Hazard	Type of OSD:			
		°F							
		°F							
		°F							

An inspection of your establishment has been made on this date in accordance with the regulations and requirements of Chapter 23, Denver Revised Municipal Code. You are hereby ordered to correct the deficiencies marked above. Failure to correct and keep corrected any items may result in additional action being taken by the Department of Environmental Health, including but not limited to issuing a general violations summons, civil penalties, suspension, or revocation of your license. Should you wish to dispute a violation, you have the right to file a legible petition with the Manager within 30 days of the date of this inspection notice. Regulations governing petitions can be found at <http://www.denvergov.org/BEH/RulesforBoardHearings/tabid/378554/Default.aspx> or a copy can be obtained by contacting the Department.

Received By: Sheryle Edwards

Inspected By: Emily Schoblaski Direct Phone:7208655525

Email: Emily.Schoblaski@denvergov.org

**Non-critical Items - uncorrected, these can become serious problems**

<b>9</b>	<b>Food Labeling and Protection</b>	<b>V</b>	<b>C</b>	<b>13</b>	<b>Utensils - Single Service Articles</b>	<b>V</b>	<b>C</b>	
	a. Not in original container, improperly labeled				a. Utensils not provided; used/stored improperly			
	b. Food unprotected from contamination				b. Single service articles improperly stored,dispensed,used			
					c. Reuse of single service articles			
<b>10</b>	<b>Improper Equipment Design and Construction</b>	<b>V</b>	<b>C</b>	<b>14</b>	<b>Physical Facilities</b>	<b>V</b>	<b>C</b>	
	a. Food contact surfaces				a. Plumbing not installed/maintained			
	b. Nonfood contact surfaces				b. Garbage and refuse accumulation/uncovered			
	c. Dishwashing facilities				c. Floors; walls; ceilings in disrepair			
<b>11</b>	<b>Testing Devices</b>	<b>V</b>	<b>C</b>		d. Lighting inadequate			
	a. Refrigeration units not provided with accurate, conspicuous thermometer				e. Ventilation inadequate			
	b. Dish machine not provided with accurate thermometer and gauge cock				f. Personal items stored incorrectly			
	c. Chemical test kits not provided; inaccessible				g. Premises not maintained			
					h. No separation of living; laundry			
<b>12</b>	<b>Improper Cleaning of Equipment and Utensils</b>	<b>V</b>	<b>C</b>		i. Restrooms			
	a. Food contact surfaces				<b>15</b>	<b>Other Operations</b>	<b>V</b>	<b>C</b>
	b. Nonfood contact surfaces				a. Personnel: unauthorized; unclean clothes; hair unrestrained			
	c. Dishwashing operations				b. Linen improperly stored			
	d. Wiping cloths							

Item	Comments
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Repeat critical violations in a 12 month period can result in the assessment of fines against food facilities. To learn more or to access training resources, food safety information, or food facility inspection results, visit us online at [www.denvergov.org/phi](http://www.denvergov.org/phi). The division of Public Health Inspections strongly encourages you to implement your own internal daily "inspection". Check out our Food Safety System Toolkit (on our website), which is designed to help you identify the food safety issues that you should monitor on a daily basis. Contact your area inspector or write us at [phicommments@denvergov.org](mailto:phicommments@denvergov.org) to set up a free consultative visit that can include a mock inspection, an assessment of your food safety systems, food safety educational for your staff, or a combination. Find us on Facebook at [www.facebook.com/DenverPHI](http://www.facebook.com/DenverPHI). Please visit <http://www.surveymonkey.com/s/foodinspectionsurvey> to complete a brief survey and provide feedback on this visit. The Denver Department of Environmental Health is now offering a 90-minute online food safety training course for the cost of \$10 in English, Spanish, Vietnamese, Mandarin, and Korean. A link to the course can be found on our website ([www.denvergov.org/phi](http://www.denvergov.org/phi)).

**GENERAL COMMENTS**

INVESTIGATOR COMMENTS: \*\*\*East High School is hereby ordered to clean all evidence of pests and rodents throughout the entire school. This includes all buildings, floors and rooms that make up East High School. East High School will also be required to implement a pest prevention plan in order to continue the removal of pests and rodents, along with implementing a cleaning plan that will prevent any evidence of pests and rodents. Continued monitoring for evidence of pests and rodents will be required under this order. Failure to comply with this order will result in further enforcement action.

\*\*\*East High School is hereby ordered to seal all holes in the floorboards, floors, walls and ceilings that allow access points for pests and rodents. East High School is hereby ordered to place weather stripping on all doors that have access points to the exterior of the building. This includes, but is not limited to all doors where there are holes or visible light through the bottoms and sides of the doors. Failure to comply with this order may result in further enforcement action.

Inspector will continue to monitor the progress in the reduction of pests and rodents in the school and all buildings associated until the infestation has diminished. Evidence of mice and rats were observed in numerous rooms on the first floor and the basement of the building (including the kitchen/cafeteria). Per the employees and staff on duty during the inspection, there had been many observation of rodent activity, both mouse and rat activity. Per employees and faculty, work orders are only placed when a mouse sighting occurs or a large build up of mouse droppings is noticed. The pest management group then stated that they deal with the sighting area only and not the building as a whole. The pest management group stated that they monitor for pests based on a work order by work order basis. The facilities manager was able to point out specific places in which sightings have occurred and where work orders were placed. The kitchen manager stated that they observe live mice and have to sweep up droppings on a daily basis due to the infestation.

This order may only be lifted by a representative of the Department of Environmental Health. Until further notice this order will be upheld.