

DENVER DEPARTMENT OF ENVIRONMENTAL HEALTH Public Health Inspection Division 200 W. 14th Ave, Suite 200 Denver, CO 80204 - 2732 Phone (720) 865-5401 Fax (720) 865-5532 www.denvergov.org/phi

FOOD	ESTABL	ISHMENT
INSP	<b>ECTION</b>	REPORT

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

A HACCP plan not in place  A HACCP plan not in place  B Sanitizer: Chlorine Quaternary ammonium  C No commissary  C Commissary records  A Unsafe Water Source  A Unsafe Water Source  A Unsafe Water Source  C Unprotected backflow: back siphonage  C Unprotected  A Unsafe Water Source  C Unprotected backflow: back siphonage  C U				V	C	NO	NA	4 Sanitation Rin	se		V	C	NO	N.
Conse-contamination   Control   Cont								a. Manual	$^{\circ}\mathbf{F}$	ppm				Г
Santitzer: Chlorine Quaternary ammonium   Santitzer: Chlorine Quaternary   Santitzer: Chlor	f spoilage							b. Mechanical	$^{\circ}\mathbf{F}$	ppm				Γ
So commissary  Commissary records  Personnel  V C NO NA  Diff. & cold water inadequate  C Unprotected backflow; back siphonage  C Unprotected backflow; back	c. Cross-contamination							c. In Place	$^{\circ}\mathbf{F}$	ppm				Т
Commissary records	ice							Sanitizer: Chlorine	Quaterna	ry ammonium			Other	r
Personnel V V C NO NA  Personnel with infections not restricted  Personnel with infections not restricted with infection not restricted with infections not restric								5 Water - Sewage - Plumbing Systems				C	NO	N
Personnel with infections not restricted  Wounds unprotected  Hands not washed as needed  Hands not washing and Toilet Facilities  V  A landsquate in number, location, design  Hands not washed as needed  Hands not washed as needed as hands and number, location, design  Hands not washed as needed as hands and								a. Unsafe Water Source				L		
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Hands not washed as needed	ns not restric	cted						c. Unprotected backflow: back si	phonage					
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Smoking; eating; drinking not restricted  Smoking; eating; drinking not restricted  Training Needed  Bare Hand Contact  Food Temperature Control  CTCrist in "eqquituqs" "q53" "Hqu" "igcust  Total "igg gev" q387" "Hqu" igcust  Reach required cooking temperature  Tem	eeded							6 Hand Washing a	and Toilet Fa	cilities	V	C	NO	N
Training Needed C. Soap or drying devices unavailable C. Soap or drying dry or devices unavailable C. Soap or drying devices unavailable C. Soap or drying dry or	3							a. Inadequate in number, location	n, design					L
Bare Hand Contact    Bare Hand Contact	ing not restr	icted						b. Inaccessible				L		
a. Evidence of insects or rodents  Food Temperature Control  V C NO NA b. Inappropriate pesticide application  C. Evidence of animals on premise  C. Evidence of animals on premise  OT crif figgev\q'387*Hqt"i tge\gt  Toxic Items  V  OT qrf"j qv\ev357*Hqt"i tge\gt  Reach required cooking temperature  OT qrf "eqrf"cv\63"Hqt"igu  DT qrf"qqf"cv\63"Hqt"igu  DT qrf"qqf"cv\63"Hqt"igu  DT qrf"qqf"cv\63"Hqt"i tge\gt  Reach required cooking temperature  DT qrf"qqf"cv\63"Hqt"igu  DT qrf"qqf"cqf"cv\63"Hqt"igu  DT qrf"qqf"cv\63"Hqt"igu  DT qrf"qqf"cv\63"Hqt"igu  DT qrf"qqf"cv\63"Hqt"igu  DT qrf"qqf"qf"cv\63"Hqt"igu  DT qrf"qqf"cv\63"Hqt"igu  DT qrf"qqf"qf"cv\63"hqt"igu  DT qrf"qf"qf"cv\63"hqt"igu  DT qrf"qf"cv\63"hqt"igu  DT qrf"qf"cv\63"h								c. Soap or drying devices unavail	lable					L
Food Temperature Control  V C NO NA b. Inappropriate pesticide application  OTCr M n ['eqqrlftqqf "q'63" Hqt "guu  C. Evidence of animals on premise  OT qrf q'g gev'q'387" Hqt "i tgegt  B Toxic Items  V O A A Improperly stored  B. Improperly stored  B. Improperly labeled  OT qrf "eqqrf"cv'63" Hqt "guu  C. Improperly used  C. Improperly used  C. Improperly used  Food thermometer not available  Equipment inadequate to maintain food temperatures  Temperatures  Temperatures  Formula Location  Temp  Summons Issued  Re-inspection Required  Thermocouple  Ice Water  Formula Location  Temp  Retention of Food/Equipment  Written compliance Re  Formula Conference Required  Conference Required  Conference Required  Formula Conference Required								7 Pest Control				C	NO	N
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S   Toxic Items   V	perature C	ontrol		V	C	NO	NA	b. Inappropriate pesticide application						
a. Improperly stored b. Improperly labeled c. Improperly used c. Impro	3"•H'qt"rguu							c. Evidence of animals on premise						
b. Improperly labeled Of qrf "eqrf" "cvf63" H'qt "rguu  C. Improperly used  Food thermometer not available S. Equipment inadequate to maintain food temperatures  Temperatures  Temperatures  Thermocouple  Ice Water  F Retention of Food/Equipment  "F Retention of Food/Equipment  Written compliance Re  "F Closure for Imminent Hazard  Conference Requested  "F Disposed of Food  Type of OSD:  "F Operating with an Imminent Hazard	H'qt'i tgcvgt							8 Tox	xic Items		V	C	NO	N.
C. Improperly used  Food thermometer not available  Equipment inadequate to maintain food temperatures  Temperatures  Temperatures  Summons Issued  Re-inspection Required  Thermocouple  Ice Water  F Retention of Food/Equipment  Written compliance Re  F Closure for Imminent Hazard  Conference Requested  F Disposed of Food  Type of OSD:  P Operating with an Imminent Hazard  P Operating with an Imminent Hazard	tgcvgt							a. Improperly stored						L
Food thermometer not available  Equipment inadequate to maintain food temperatures  Temperatures  Summons Issued  Re-inspection Required  Thermocouple  Ice Water  F Retention of Food/Equipment  Written compliance Re  F Closure for Imminent Hazard  Conference Requested  F Disposed of Food  Type of OSD:  Operating with an Imminent Hazard  Orders Issued  Re-inspection Date:  Closure for Cleaning  On site demonstration  F Operating with an Imminent Hazard	g temperatur	re						b. Improperly labeled						L
Temperatures   Enforcement Actions: Other:   Item	guu							c. Improperly used						
Temperatures  Item Location Temp Summons Issued Re-inspection Required Thermocouple Ice Water  F Time Orders Issued Re-inspection Date:  F Retention of Food/Equipment F Closure for Imminent Hazard Conference Requested  F Closure for Cleaning On site demonstration  F Disposed of Food Type of OSD:  F Operating with an Imminent Hazard  Other:  Re-inspection Required  Re-inspection Date:  Trime Orders Issued Re-inspection Paquired  Re-inspection Required  Re-inspection Paquired  To Summons Issued Re-inspection Paquired  Re-inspection Paquired  To Summons Issued Re-inspection Paquired  To Summons Issued Re-inspection Required  To Summons Issued Re-inspection Paquired  To Summons Issued Re-inspection Paquired  To Summons Issued Re-inspection Required  To Summons Issued Re-inspection Paquired  To Summons Issued Re-inspection Paquired  To Summons Issued Re-inspection Paquired  To Summons Issued Re-inspection Required  To Summons Issued Re-inspectio	available													
Item     Location     Temp     Summons Issued     Re-inspection Required       Thermocouple     Ice Water     °F     Time Orders Issued     Re-inspection Date:       °F     Retention of Food/Equipment     Written compliance Re       °F     Closure for Imminent Hazard     Conference Requested       °F     Closure for Cleaning     On site demonstration       °F     Disposed of Food     Type of OSD:       °F     Operating with an Imminent Hazard	to maintain	food temperatures												
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°F Retention of Food/Equipment Written compliance Re °F Closure for Imminent Hazard Conference Requested °F Closure for Cleaning On site demonstration °F Disposed of Food Type of OSD: °F Operating with an Imminent Hazard °F		Location		T	emp			Summons Issued		Re-inspection R		ed		
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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 <a href="http://www.denvergov.org/BEH/RulesforBoardHearings/tabid/378554/Default.aspx">http://www.denvergov.org/BEH/RulesforBoardHearings/tabid/378554/Default.aspx</a> or a copy can be obtained by contacting the Department.

Received B	y: Sher	Inspected By: Emi	ly Schoblaski	Direct Phone:7208655525

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

9 Food Labeling and Protection	V	C	13 Utensils - Single Service Articles	V	C
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		
10 Improper Equipment Design and Construction	V	C	14 Physical Facilities	V	C
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		
11 Testing Devices	V	C	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			
12 Improper Cleaning of Equipment and Utensils		C	i. Restrooms		
a. Food contact surfaces			15 Other Operations	V	С
b. Nonfood contact surfaces			a. Personnel: unauthorized; unclean clothes; hair unrestrained		
c. Dishwashing operations			b. Linen improperly stored		
d. Wiping cloths					

## Item Comments

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. 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 phicomments@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. 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).

## GENERAL COMMENTS

INVESTIGATOR COMMENTS: \*\*\*East High School is here by 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 here by 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.