



**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: 12/8/2014 7:00:0	Phone #: 3033948373	Email:	

Inspection Type:Limited

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 'l gj gcv'q'387"Hqt'1 tgcvt					8 Toxic Items	V	C	NO	NA
e0J qrf "j qv'cv357"Hqt"i tgcvt					a. Improperly stored				
d. Reach required cooking temperature					b. Improperly labeled				
g0J qrf "eqrf "cv63"Hqt'rguu					c. Improperly used				
f. Food thermometer not available									
g. Equipment inadequate to maintain food temperatures									

Temperatures			Enforcement Actions:		Other:	
Item	Location	Temp	Summons Issued	Time Orders Issued	Re-inspection Required	
Thermocouple	Ice Water	°F			Re-inspection Date: 12/29/2014	
		°F		Retention of Food/Equipment	Written compliance Requested	
		°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				
		°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

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	V	C		i. Restrooms			
	a. Food contact surfaces				15	Other Operations	V	C
	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. 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: The employees of East High School have thoroughly cleaned and sanitized the whole kitchen facility. The kitchen has been re-opened. Food handling may resume.