



**FOOD ESTABLISHMENT
INSPECTION REPORT**

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|---------------------------------|---------------------------|-----------------------------------|---------------------|---------|-----------|
| Establishment: EAST HIGH SCHOOL | | Address: 1545 N DETROIT ST | | File #: | Exp Date: |
| ID:6138 | Investigator:Emily Schobl | Inspection Date: 12/4/2014 8:45:0 | Phone #: 3033948373 | Email: | |

Inspection Type:Regular

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 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 | | Re-inspection Required |
| Thermocouple | Ice Water | °F | | Time Orders Issued | | Re-inspection Date: |
| | | °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 | | | | |

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 |
|------|----------|
|------|----------|

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 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. 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).

CRITICAL VIOLATIONS

The violation(s) listed below are critical violations. **Food Borne Illness Risk Factors are asterisked on the report. These are the most dangerous critical violations and include unsafe food source, poor personal hygiene, improper holding temperatures, improper cooking temperatures, and contaminated equipment. All Critical violations should be corrected as quickly as possible to prevent risk to the public's health and measures should be implemented to control them in the future. Critical violations which cannot be corrected onsite during an inspection require a re-inspection.

07a - Evidence of insects or rodents (Regulation Section 8-102 Controlling Pests)

Insects, rodents, or other pests are not controlled to minimize their presence.

INVESTIGATOR COMMENTS: Observed over 500 mouse feces in the dry storage room of the school kitchen. There was nearly 50 mouse feces on top of one open package of dried spaghetti pasta, 150-200 mouse feces and 5-10 rat feces on the floor of the dry storage room and the remaining feces were found on top of packaged single service articles, hermetically sealed cans, bags of dry goods and boxes of dry goods. Inspector observed 10-15 mouse feces on a metal storage rack holding cookware such as muffin tins. Observed 5-10 mouse droppings on a wire speed rack. Observed a metal mixing bowl that was wrapped in plastic wrap and had been placed for storage with holes in the plastic and mouse droppings and urine in the basin of the bowl. Observed 50-100 mouse droppings in the rear dry storage area by the stand up freezers. The droppings were on top of wrapped single service articles and single service articles that had been opened for service. Observed mouse droppings and urine on boxes of opened single service plastic ware. Observed in the dry storage room a bag of corn tortillas that had three visible mouse droppings under the plastic and touching the corn tortillas. Most of the tortillas had been eaten into bits and pieces or burrowed into by the mice. Observed nearly 150-200 mouse feces along the floor boards of the kitchen and cafeteria also on top of shelving units in the food service lines of the kitchen. The presence of live or dead insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:

- A. Routinely inspecting incoming shipments of food and supplies;
- B. Routinely inspecting the premises and cleaning for evidence of pests;
- *C. Using methods, if pests are found, such as trapping devices or other means of pest control;
- D. Eliminating harborage conditions; and
- *E. Eliminating infestations.

*** Operator shall cease and desist all food handling, work on food preparation surfaces, and handling of equipment in the kitchen area immediately. These activities may not resume until written approval is given by a representative of the Department of Environmental Health. Further enforcement action may be taken if this order is not followed.

***Operator is here by ordered to remove all evidence of pests and rodents, clean and thoroughly sanitize all areas in which evidence of pests and rodents were found. This includes, but is not limited to removing all mouse feces on floors, food contact surfaces, shelving units, food items, single service articles, and any other surfaces in which contamination has occurred.

***Operator is here by ordered to dispose of all food items recently prepared, food items that have been opened and exposed, food items that have come in contact with mouse droppings/urine, single service articles that have come in contact with mouse droppings/urine and all food that has been kept or prepared on equipment that contained or had mouse droppings on them. Operator is required to record all items that were disposed by amount and type of food item in a list for the inspector.

Until written approval to resume open food handling is given by a representative of the Department of Environmental Health, all foods served shall be prepackaged as discussed or prepared at an approved facility and served on single service ware that has not been contaminated. The operator has informed the inspector of options for serving food at the school that will limit food handling or provide only prepackaged items. Inspector will return on December 5th, 2014 for a re-inspection.

CIH - Closure for Imminent health risk (Regulation 23-4(7))

Closure for imminent health risk

INVESTIGATOR COMMENTS: A closure occurred due to the amount of mouse feces found throughout the kitchen/cafeteria and school/classrooms of the East High School building. Please refer to the 7a comments for further information.

GENERAL COMMENTS

INVESTIGATOR COMMENTS: Full inspection attempted at facility, will continue full inspection after closure is lifted and presence of rodents is reduced to a manageable level.

Alison Peterson was present during the time of the inspection.

The exit doors to the outside in the cafeteria had exposed light at the bottom of the doors allowing an entry point for pests. Within the cafeteria and seating areas, there are many entry points for pests to travel through.