



**Retail Food Establishment Inspection Report**

Dedicated to protecting and improving the health and environment of the people of Colorado

Routt County Department of  
Environmental Health  
P.O. Box 770087  
Steamboat Springs, CO 80477

**Permit ID** 55-RFP99-0002150

**Address** 136 Jefferson Hayden, CO 81639

**Facility DBA** Hiway Bar

**Permit Type** Restaurant Permit

**Total Time**          hours

**Insp Date** 11/2/2017

**Inspection Type** Follow-up Inspection

IN = In Compliance    OUT = Out of Compliance    NO = Not Observed    NA = Not Applicable    COS = Corrected On-Site During Inspection    R = Repeat Violation  
- - - = Not Applicable

<b>FOOD SOURCE</b>	COS	R	IN	OUT	NO	N/A
1.a. Approved source (FBI) - Critical						
1.b. Wholesome, free of spoilage - Critical						
1.c. Cross-contamination (FBI) - Critical	✓		✓			
Corrected On-Site: Yes    Repeat No    Correction Method: Verified Corrected during Follow-Up						
Comments: corrected						
1.d. HACCP plan - Critical						
1.e. Date marking - Critical						
1.f. Consumer Advisory - Critical						
<b>PERSONNEL</b>	COS	R	IN	OUT	NO	N/A
2.a. Personnel with infections restricted (FBI) - Critical						
2.b. Wounds properly covered - Critical						
2.c. Hands washed as needed (FBI) - Critical						
2.d. Hygienic Practices (FBI) - Critical						
2.e. Smoking, eating, drinking - Critical						
2.f. Demonstration of knowledge - Critical						
2.g. Preventing food contamination from bare hands (FBI) - Critical						
<b>FOOD TEMPERATURE CONTROL</b>	COS	R	IN	OUT	NO	N/A
3.a. Rapidly cool foods to 41°F or less (FBI) - Critical						
3.b. Rapidly reheat to 165°F or greater (FBI) - Critical						
3.c. Hot hold at 135°F or greater (FBI) - Critical						
3.d. Required cooking temperature (FBI) - Critical						
3.e. Cold hold at 41°F or less (FBI) - Critical						
3.f. Food thermometer (probe-type) - Critical						
3.g. Adequate equipment to maintain food temperatures (FBI) - Critical						
<b>SANITIZATION</b>	COS	R	IN	OUT	NO	N/A
4.a. Manual Sanitization - Critical						
4.b. Mechanical Sanitization - Critical						
4.c. In-Place Sanitization - Critical						
<b>WATER SEWAGE PLUMBING</b>	COS	R	IN	OUT	NO	N/A
5.a. Safe water source - Critical						

5.b. Hot & cold water under pressure - Critical						
5.c. Backflow, backsiphonage - Critical						
5.d. Sewage disposal - Critical						
<b>HANDWASHING FACILITIES</b>	COS	R	IN	OUT	NO	N/A
6.a. Adequate number, location (FBI) - Critical						
6.b. Accessible (FBI) - Critical						
6.c. Soap & drying devices available (FBI) - Critical						
<b>PEST CONTROL</b>	COS	R	IN	OUT	NO	N/A
7.a. Evidence of insects or rodents - Critical						
7.b. Pesticide application - Critical						
7.c. Animals prohibited - Critical						
<b>POISONOUS OR TOXIC ITEMS</b>	COS	R	IN	OUT	NO	N/A
8.a. Properly stored - Critical						
8.b. Properly labeled - Critical						
8.c. Properly used - Critical						
<b>LABELING/PROTECTION</b>	COS	R	IN	OUT	NO	N/A
9.a. Original container, properly labeled			✓			
9.b. Food protected from contamination			✓			
<b>EQUIP DESIGN/CONSTRUCTION</b>	COS	R	IN	OUT	NO	N/A
10.a. Food contact surfaces			✓			
10.b. Non-food contact surfaces			✓			
10.c. Dishwashing facilities			✓			
<b>TESTING DEVICES</b>	COS	R	IN	OUT	NO	N/A
11.a. Refrigeration units provided with accurate, conspicuous thermometer			✓			
11.b. Dishmachine provided with accurate thermometer & gauge cock			✓			
11.c. Chemical test kits provided, accessible			✓			
<b>CLEANING OF EQUIP/UTENSILS</b>	COS	R	IN	OUT	NO	N/A
12.a. Food contact surfaces			✓			
12.b. Non-food contact surfaces			✓			
12.c. Dishwashing operations			✓			
12.d. Wiping cloths			✓			
<b>UTENSILS/SNGL SVC ARTICLES</b>	COS	R	IN	OUT	NO	N/A
13.a. Utensils provided, used, stored			✓			
13.b. Single service articles stored, dispensed, used			✓			
13.c. No re-use of single-service articles			✓			
<b>PHYSICAL FACILITIES</b>	COS	R	IN	OUT	NO	N/A
14.a. Plumbing: installed, maintained			✓			
14.b. Garbage and refuse			✓			
14.c. Floors, walls, ceilings			✓			
14.d. Lighting			✓			
14.e. Ventilation			✓			

14.f. Locker rooms			✓			
14.g. Premises maintained			✓			
14.h. Separation of living, laundry			✓			
14.i. Restroom facilities			✓			
<b>OTHER OPERATIONS</b>	COS	R	IN	OUT	NO	N/A
15.a. Personnel: clean clothes, hair restraints, authorized			✓			
<b>OPERATIONS</b>	COS	R	IN	OUT	NO	N/A
15.b. Linen properly stored			✓			

**Inspector's Comments**

All non-critical items corrected. Will provide guidance on par-cooking. Return Food Saver vacuum sealer device and accessories.



Josie Booco(11/2/2017 10:55:56 AM)

11/2/2017 10:58:09AM

**Person In Charge (Signature)**



Heather Savatov(11/2/2017 10:58:56 AM)

11/2/2017 10:58:09AM

**Inspector (Signature)**