

**EXCELLENT**

## RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

**Facility Name:** THE HUMAN BEAN DRIVE-THRU  
**Address:** 100 2nd ST  
LA SALLE, CO 80645  
**Phone:** (970) 284-6890  
**Inspection Date:** February 11, 2019  
**Owner:** COFFEE DRIVE-THRU LASALLE LLC  
**Inspection Type:** REGULAR INSPECTION

POINTS	VIOLATION	VIOLATION ID
5 pts.	<b>Proper date marking and disposition</b> Comment: Several opened gallons of milk in the small reach-in cooler were marked with the use by dates on the container but not with the date opened or discard date. Ready-to-eat, potentially hazardous food (time/temperature control for safety food) held in a food establishment for more than 24 hours shall be clearly marked to indicate the time the original container is opened/cooked and the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41°F (5°C) or less for a maximum of 7 days (6 day after opening) or manufacturer use-by date whichever occurs first. Discussed dating milks with the date that they are opened and using or discarding within 7 days or by the manufacturer use-by date. Provided facility with date marking handout. Correct by next inspection.	23
0 pts.	<b>Adequate handwashing sinks properly supplied and accessible</b> Comment: <b>(Corrected)</b> Sinks in the facility did not have sign or poster. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees. Provided facility with hand washing reminder sign to be posted. Corrected during inspection.	10