



## Trinidad Office

412 ... Ave, Trinidad, CO 81082  
... 19-846-2213

Las Animas | Huerfano Counties  
DISTRICT HEALTH DEPARTMENT

<https://la-h-health.colorado.gov/>

## Walsenburg Office

119 E. 5<sup>th</sup> Street, Walsenburg, CO 81089  
719-738-2650

August 3, 2023

Sheriff Bruce Newman  
Huerfano County Jail  
500 S. Albert Street  
Walsenburg, CO 81089

RE: Huerfano County Jail Inspection

Dear Sheriff Newman:

It was requested that the Las Animas-Huerfano Counties District Health Department conduct a health inspection of the kitchen at the Huerfano County Jail. That inspection was conducted in accordance with the Colorado Retail Food Establishment Rules and Regulations, Effective January 1, 2019, on August 2, 2023. During that inspection the following violations were noted:

**Violation #10** - There were no hand sinks in either the Main Kitchen area, or the Secondary Kitchen. In each of these areas a hand sink is required due to the handling of food and also the handling of dirty and clean utensils.

**Violation #22** - The Arctic Air reach-in refrigerator in the Main Kitchen was found to have an ambient air temperature of 48 degrees and the deli meat and chicken in the refrigerator were found to be at 45 degrees. All perishable foods must be held at a temperature of 41 degrees or colder. Since the food had been out of temperature for an unknown period of time, the food was discarded. It was stated that the refrigerator has been repaired several times and continues to malfunction. A new refrigerator will be required.

**Violation #48** - Drainboards attached to the 3 compartment warewashing sink were found to be inadequate in length and capacity for washing necessary utensils and allowing them to air dry. Crates with towels are not approved for this.

**Violation #52** - The 3-compartment sink in the Secondary Kitchen was found to not be indirectly drained. Sinks that come into contact with food or utensils must not have a direct connection to the sewer system.

**Violation #55** - Steam and grease are produced while cooking hamburger, pasta, and beans on the electric stove. Food is deep fried in the table-top deep fryer. All of these cooking activities require a hood with fire suppression and make-up air/ventilation.

**Violation #56** - Missing light fixture in Main Kitchen resulting in 21 foot candles. A minimum of 50 foot candles is required in food cooking and preparation areas.

Pursuant to **Colorado Department of Public Health and Environment's Sanitary Standards For Penal Institutions 6 CCR 1010-13 Section 13.0-13.4** " Each penal institution preparing food either off site or on site, or serving food shall obtain a license or a certificate of license as required by provisions of section 25-4-1601 (1)(b) C.R.S.....in conformance with the Colorado Retail Food Establishment Rules and Regulations..."

Due to the nature of these violations, your facility will be restricted to serving only prepackaged foods and drinks that can be opened by the inmates and no food or drinks will be prepared except for placing packaged food in microwave for service if necessary. All food must be served on single service disposable plates and disposable utensils must be provided. This will be required until the violations listed above are brought into compliance.

Please do not hesitate to contact me with questions or concerns. I am willing to discuss possible options including food obtained from approved off-site facilities.

Sincerely,

A handwritten signature in blue ink that reads "Robin Sykes". The signature is written in a cursive style with a large initial "R".

Robin Sykes, REHS, Environmental Health Director

cc: Kim Gonzales, Executive Director Las Animas-Huerfano Counties District Health Department  
Lea Vigil, Huerfano County Jail, Captain, Food Service Commander  
Melanie Bounds, Huerfano County Jail, Records Section