



Retail Food Establishment Inspection Report

FACILITY NAME: 4 Mile Cinemas		OWNER: 4 Mile Cinemas, LLC		
ADDRESS: 127 Justice Center Rd Suite p Canon City CO 81212				
DATE: 03/09/2020		INSPECTION TYPE: Routine Inspection		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS				
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. Compliance status to be designated as IN, OUT, NA, NO for each numbered item. IN = In Compliance OUT = Not in Compliance NO = Not Observed NA = Not Applicable COS = Corrected On-Site R = Repeat Violation				
Compliance Status			COS	R
Supervision				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	NA	Certified Food Protection Manager		
Employee Health				
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	In	Proper use of restriction and exclusion		
5	In	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	In	Hands clean & properly washed		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	Out	Adequate handwashing sinks properly supplied and accessible	X	
Approved Source				
11	In	Food obtained from approved source		
12	NO	Food received at proper temperature		
13	In	Food in good condition, safe, & unadulterated		
14	NA	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
15	NA	Food separated and protected		
16	In	Food contact surfaces; cleaned & sanitized		
17	In	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	NA	Proper cooking time & temperatures		
19	NA	Proper reheating procedures for hot holding		
20	NA	Proper cooling time and temperature		
21	NA	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	Out	Proper date marking and disposition	X	
24	NA	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	NA	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	NA	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	In	Food additives: approved & Properly used		
28	Out	Toxic substances properly identified, stored & used	X	X
Conform with Approved Procedures				
29	NA	Compliance with variance / specialized process / HACCP		

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.

OUT = Not in Compliance **COS** = Corrected On-Site **R** = Repeat Violation

Compliance Status			COS	R
Safe Food And Water				
30	NA	Pasteurized eggs used where required		
31	In	Water & ice from approved source		
32	NA	Variance obtained for specialized processing methods		
Food Temperature Control				
33	In	Proper cooling methods used; adequate equipment for temperature control		
34	NA	Plant food properly cooked for hot holding		
35	NA	Approved thawing methods used		
36	In	Thermometer provided & accurate		
Food Identification				
37	In	Food properly labeled; original container		
Prevention Of Food Contamination				
38	Out	Insects, rodents, & animals not present	X	
39	In	Contamination prevented during food preparation, storage & display		
40	In	Personal cleanliness		
41	In	Wiping Cloths; properly used & stored		
42	In	Washing fruits & vegetables		
Proper Use Of Utensils				
43	Out	In-use utensils: properly stored	X	
44	In	Utensils, equipment & linens: properly stored, dried, & handled		
45	In	Single-use / single-service articles: properly stored & used		
46	In	Gloves used properly		
Utensils, Equipment and Vending				
47	In	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	In	Warewashing facilities: installed, maintained, & used; test strips		
49	In	Non-food contact surfaces clean		
Physical Facilities				
50	In	Hot & cold water available; adequate pressure		
51	Out	Plumbing installed; proper backflow devices	X	
52	In	Sewage & waste water properly disposed		
53	In	Toilet facilities: properly constructed, supplied, & cleaned		
54	In	Garbage & refuse properly disposed; facilities maintained		
55	In	Physical facilities installed, maintained, & clean		
56	In	Adequate ventilation & lighting; designated areas used		

Observed Violations:

10- Adequate handwashing sinks properly supplied and accessible

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Core

6-301.14: Handwashing Signage (C)

Inspector Comments:

All handsinks are required to have signage notifying employees to wash hands. Restroom handsinks lack signage. These were provided during inspection.

23- Proper date marking and disposition

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Priority Foundation

3-501.17: Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking (Pf)

Inspector Comments:

Date marking applies to hot dogs, use or discard ready to eat foods within 7 days of opening. Freezing extends life. Discussed with operator and guidance provided.

28- Toxic substances properly identified, stored & used

OBSERVATION: *(CORRECTED DURING INSPECTION)*(Repeat)

Priority Foundation

7-102.11: Common Name-Working Containers (Pf)

Inspector Comments:

Observed spray bottles with no labels.

38- Insects, rodents, & animals not present

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Core

6-501.111: Controlling Pests (C)

Inspector Comments:

Observed mice droppings in mop closet. Routinely inspect premises for activity and clean up using a 10% bleach solution.

43- In-use utensils: properly stored

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Core

3-304.12: In-Use Utensils, Between-Use Storage (C)

Inspector Comments:

In use utensil can be stored in non time/temperature control for safety food but handles must be kept pointing up to protect food from contamination. Observed ice scoop laying down in ice and popcorn scoop laying in popcorn.

51- Plumbing installed; proper backflow devices

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Core

5-205.15: System Maintained in Good Repair (C)

Inspector Comments:

Ice machine is leaking onto the floor.

General Comments and Notes

Follow up Required: No	Follow up Date (if applicable): 3/12/2020
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(3/9/2020 2:08:56 PM)

Received by:


Amy Jamison(3/9/2020 2:08:28 PM)

Inspector Name:

Amy Jamison