



Time In:	10:37 AM
Time Out:	01:00 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: 8 Mile Bar & Grill		OWNER: Echo Canyon River Expeditions, LLC
ADDRESS: 45000 W US Highway 50 Canon City CO 81212-9735		
DATE: 09/02/2021		INSPECTION TYPE: Routine
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	IN	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	OUT	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
Presenting Contamination by Hands		
8	OUT	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
Approved Source		
11	IN	Food obtained from approved source
12	N/O	Food received at proper temperature
13	IN	Food in good condition, safe, & unadulterated
14	N/A	Required records available, shellstock tags, parasite destruction
Protection from Contamination		
15	IN	Food separated and protected
16	OUT	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
Time/Temperature Control for Safety		
18	IN	Proper cooking time & Temperatures
19	N/O	Proper reheating procedures for hot holding
20	IN	Proper cooling time and temperature
21	IN	Proper hot holding temperatures
22	OUT	Proper cold holding temperatures
23	IN	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
Consumer Advisory		
25	N/A	Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations		
26	N/A	Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances		
27	IN	Food Additives: approved & Properly used
28	IN	Toxic substances properly identified, stored & used
Conformance with Approved Procedures		
29	N/A	Compliance with variance/ specialized process/ HACCP

Facility Name: 8 Mile Bar & Grill


GOOD RETAIL PRACTICES					
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is not in compliance					
				COS= Corrected on Site	R= Repeat Violation
Compliance Status				COS	R
Safe Food and Water					
30	IN	Pasteurized eggs used where required			
31	IN	Water and ice from approved source			
32	IN	Variance obtained for specialized processing methods			
Food Temperature Control					
33	IN	Proper cooling methods used; adequate equipment for temperature control			
34	IN	Plant food properly cooked for hot holding			
35	OUT	Approved thawing methods used		X	
36	IN	Thermometer provided & accurate			
Food Identification					
37	IN	Food properly labeled; original container			
Prevention of Food Contamination					
38	IN	Insects, rodents, & animals not present			
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	IN	In-use utensils: properly stored			
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	IN	Plumbing installed; proper backflow devices			
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			
Regulatory Action					
Notification of Potential Fines and Closure		Notice of Immediate Closure		Imminent Health Hazard Closure	
On-Site Actions					
Voluntary Condemnation		Compliance Agreement		Embargo Notice	
Resolution					
Reinstatement of License		Violation Correction Sheet		Embargo Release	

Person In Charge:



Name: John Baker

Inspector:



Name: Amy Jamison

Observed Violations (See additional pages if necessary)

6. Proper eating, tasting, drinking, or tobacco use

This is a Core item

2-401.11 - Eating, Drinking, or Using Tobacco

Observation: Employee drinks observed in non-designated area. Employee beverage observed on freezer in kitchen. Keep beverages in designated areas.

(Corrected on Site)

8. Hands clean and properly washed

This is a Priority item

2-301.14 - When to Wash (P)

Observation: Employee observed handling raw meat, gloves were changed prior to moving on to next task. However a handwash is required after handling raw animal products before moving on to other items.

(Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessible

This is a Core item

6-301.14 - Handwashing Signage

Observation: Handwashing sink utilized by employees is not provided with signage notifying employees to wash their hands. Signage provided during inspection, all hand sinks used by employees must have signage.

(Corrected on Site)

16. Food contact surfaces; cleaned and sanitized

This is a Priority item

4-602.11 (A) (1-5) - Equipment Food-Contact Surfaces and Utensils - Cleaning Frequency (P)

Observation: Cloth towels used to wipe food debris and clean food contact surfaces observed being used to wipe clean kitchen knives. Kitchen knives were not washed, rinsed, and sanitized after being soiled with cloth towel. Onsite training provided.

(Corrected on Site)

22. Proper cold holding temperatures

This is a Priority item

3-501.16 (A) (2) - TCS Food, Cold Holding (P)

Observation: Under grill refrigerated unit, holding food at 42-43 degrees. Per employees, the drawers have been opened many times this morning to stock for the day. Ice is added to the compartments to help keep temperature low. Almost all food kept in this unit is raw and will go through a kill step, additionally it is believed that no food has been out of temperature for more than 4 hours.

(Corrected on Site)

35. Approved thawing methods

This is a Core item

3-501.13 - Thawing

Observation: Vacuum-packed fish, not opened prior to thawing. Corrected on site, fish removed from packaging.

(Corrected on Site)

General Comments

GENERAL COMMENTS

Score 22=passed.

Joint inspection with Andrew Lemmons.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Shredded Pork	Hot Holding	144F
Cole Slaw	Cold Holding	39F
Mushrooms @ 11:20	Cooling	172F
Mushrooms @ 11:56	Cooling	71F
Cheeseburger	Serving	159F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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