



Retail 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			
DATE: 08/29/2019		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			CO
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	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	Out	Hands clean & properly washed	X
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	In	Adequate handwashing sinks properly supplied and accessible	
Approved Source			
11	In	Food obtained from approved source	
12	In	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	In	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	In	Proper cooking time & temperatures	
19	NO	Proper reheating procedures for hot holding	
20	Out	Proper cooling time and temperature	X
21	In	Proper hot holding temperatures	
22	Out	Proper cold holding temperatures	X
23	In	Proper date marking and disposition	
24	NA	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	In	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	In	Toxic substances properly identified, stored & used	
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			CC
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	In	Approved thawing methods used	
36	Out	Thermometer provided & accurate	X
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	Out	Utensils, equipment & linens: properly stored, dried, & handled	X
45	Out	Single-use / single-service articles: properly stored & used	X
46	In	Gloves used properly	
Utensils, Equipment and Vending			
47	Out	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	X
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	Out	Adequate ventilation & lighting; designated areas used	

Observed Violations:

8- Hands clean & properly washed

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Priority

2-301.14: When to Wash (P)

Inspector Comments:

Employee failed to wash hands prior to donning gloves to work with ready to eat food.

20- Proper cooling time and temperature

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Priority

3-501.14: Cooling (P)

Inspector Comments:

Pasta in walk in refrigerator cooling, covered, at 70 degrees, placed in walk in 4 hours prior.

Discarded during inspection. Discussed with operator. Handouts on cooling were provided.

22- Proper cold holding temperatures

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Priority

3-501.16(A)(2): Time/Temperature Control for Safety Food, Cold Holding (P)

Inspector Comments:

Walk in refrigerator temperature at 42 degrees.

Bar refrigerator 45 degrees.

Both issues corrected on site. Walk in ambient temperature down to 40 degrees at end of inspection.

36- Thermometer provided & accurate

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Core

4-204-112: Temperature Measuring Devices-Functionality (C)

Inspector Comments:

Unable to locate thermometers in a several of the refrigeration units, walk in refrigerator, sauce cooler, and cooler reach in.

44- Utensils, equipment & linens: properly stored, dried, & handled

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Core

4-901.11: Equipment and Utensils, Air-Drying Required (C)

Inspector Comments:

Observed towel drying of dishes. Let dishes air dry, drying with a common towel can spread bacteria.

45- Single-use / single-service articles: properly stored & used

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Core

4-903.11(A): Single-Service and Single-Use Articles-Storage (C)

Inspector Comments:

Dry storage- Single use items stored on floor such as paper towels and toilet paper. All items should be up off the floor.

47- Food & non-food contact surfaces cleanable, properly designed, constructed, & used

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Core

4-501.12: Cutting Surfaces (C)

Inspector Comments:

Prep table cutting boards are discolored and severely scratched. Scratches and grooves make the surface harder to effectively clean and sanitize and can harbor bacteria. Over the off-season have these resurfaced or replaced.

56- Adequate ventilation & lighting; designated areas used

Core

6-303.11: Intensity-Lighting (C)

Inspector Comments:

Walk in lighting is extremely dim.

General Comments and Notes

100 % Hauled water, adequate 0.3 ppm Cl residual.
Dish machine adequately sanitizing at 100 ppm bleach.
Sanitizer buckets adequate 200 ppm quat.

All items corrected on site.

Follow up Required: No

Follow up Date (if applicable): 9/1/2019



(8/29/2019 4:52:56 PM)

Received by:



Amy Jamison (8/29/2019 4:52:56 PM)

Inspector Name:

Amy Jamison

