



Retail Food Establishment Inspection Report

FACILITY NAME: Abbey, The	OWNER: CV Canon Catering, LLC
----------------------------------	--------------------------------------

ADDRESS: 2951 E US Highway 50, Canon City, CO 81212
--

DATE: 03/12/2020	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	Out	Certified Food Protection Manager		X

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	NO	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	NO	Proper reheating procedures for hot holding		
20	NO	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
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			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	NO	Plant food properly cooked for hot holding		
35	NO	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		
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	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	Out	Non-food contact surfaces clean		
Physical Facilities				
50	In	Hot & cold water available; adequate pressure		
51	Out	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	Out	Physical facilities installed, maintained, & clean		X
56	In	Adequate ventilation & lighting; designated areas used		

Observed Violations:

2- Certified Food Protection Manager

OBSERVATION: **(Repeat)**

Core
2-102.12(A): Certified Food Protection Manager (C)
Inspector Comments:
Chef took local class and exam yesterday for the Certified Food Protection Manager. Once certificate is received please send a copy to me.

10- Adequate handwashing sinks properly supplied and accessible

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Priority Foundation

6-301.12: Hand Drying Provision (Pf)
Inspector Comments:
No paper towels were available at kitchen hand sink upon arrival of inspection. Corrected on site.

16- Food contact surfaces; cleaned & sanitized

OBSERVATION:

Priority

4-703.11: Hot Water and Chemical-Methods (P)
Inspector Comments:
The high temperature dish machine failed to reach proper sanitizing temperature of 160° F until the third run. Chef states that a new hot water booster will be installed next week. In the meantime, run the machine 3 times prior to using for dish washing. Highly recommend purchasing a plate simulating thermometer that can be run in the dish machine to know that is reaching proper temperature.

38- Insects, rodents, & animals not present

Core
6-202.13: Insect Control Devices, Design and Installation (C)
Inspector Comments:
Insect control devices shall be installed so that dead insects or insect fragments are prevented from falling on clean equipment and utensils. In dishroom fly strip is located directly above clean equipment. Relocate fly strip so it is not over food prep areas or exposed food, clean equipment/utensils, etc.

43- In-use utensils: properly stored

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

Core
3-304.12: In-Use Utensils, Between-Use Storage (C)
Inspector Comments:
Scoops stored in flour and bread crumbs are completely in the food product. Scoops stored in these items need to be stored with handles pointing up out of the food, to protect/prevent contamination.

49- Non-food contact surfaces clean

Core
4-602.13: Nonfood Contact Surfaces (C)
Inspector Comments:
Clean non food contact surfaces at a frequency to preclude accumulation of residues. Observed shelving, drawers, etc that have accumulated food particles and debris.

51- Plumbing installed; proper backflow devices

Core
5-205.15: System Maintained in Good Repair (C)
Inspector Comments:
Plumbing is not maintained, sink faucet in baking area is dripping.

55- Physical facilities installed, maintained, & clean

OBSERVATION: **(Repeat)**
Core
6-501.12: Cleaning, Frequency and Restrictions (C)
Inspector Comments:

Potatoes, onion, and trash are accumulating under dry storage shelves. Clean more frequently so as to not attract pests.

General Comments and Notes

Received by:
[Print Name]

Inspector Name:
[Print Name]

Amy Jamison