



Time In: 10:30 AM
Time Out: 11:45 AM

**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME: Big Burger World		OWNER:		
ADDRESS: 1205 S 9th St Canon City CO 81212-4211				
DATE: 12/16/2021		INSPECTION TYPE: Routine		
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>				
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				
<b>Compliance Status</b>			<b>COS</b>	<b>R</b>
<b>Supervision</b>				
1	OUT	Person in charge present, demonstrates knowledge, and performs duties	X	
2	IN	Certified Food Protection Manager		
<b>Employee Health</b>				
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		
<b>Good Hygienic Practices</b>				
6	IN	Proper eating, tasting, drinking, or tobacco use		
7	IN	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
8	OUT	Hands clean & properly washed	X	
9	IN	No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed		
10	IN	Adequate handwashing sinks properly supplied and accessible		
<b>Approved Source</b>				
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		
<b>Protection from Contamination</b>				
15	IN	Food separated and protected		
16	IN	Food contact surfaces; cleaned & sanitized		
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food		
<b>Time/Temperature Control for Safety</b>				
18	IN	Proper cooking time & Temperatures		
19	N/O	Proper reheating procedures for hot holding		
20	N/O	Proper cooling time and temperature		
21	IN	Proper hot holding temperatures		
22	OUT	Proper cold holding temperatures	X	X
23	IN	Proper date marking and disposition		
24	N/A	Time as a Public Health Control; procedures & records		
<b>Consumer Advisory</b>				
25	N/A	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26	N/A	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27	IN	Food Additives: approved & Properly used		
28	IN	Toxic substances properly identified, stored & used		
<b>Conformance with Approved Procedures</b>				
29	N/A	Compliance with variance/ specialized process/ HACCP		

Facility Name: Big Burger World

<b>GOOD RETAIL PRACTICES</b>			
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 <b>not</b> in compliance			
			COS= Corrected on Site R= Repeat Violation
<b>Compliance Status</b>			<b>COS</b>
<b>Safe Food and Water</b>			<b>R</b>
30		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
<b>Food Temperature Control</b>			
33		Proper cooling methods used; adequate equipment for temperature control	
34		Plant food properly cooked for hot holding	
35		Approved thawing methods used	
36		Thermometer provided & accurate	
<b>Food Identification</b>			
37		Food properly labeled; original container	
<b>Prevention of Food Contamination</b>			
38		Insects, rodents, & animals not present	
39		Contamination prevented during food preparation, storage & display	
40		Personal cleanliness	
41		Wiping Cloths; properly used & stored	
42		Washing fruits & vegetables	
<b>Proper Use of Utensils</b>			
43		In-use utensils: properly stored	
44		Utensils, equipment & linens: properly stored, dried, & handled	
45		Single-use/single-service articles: properly stored & used	
46		Gloves used properly	
<b>Utensils, Equipment and Vending</b>			
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
48		Warewashing facilities: installed, maintained, & used; test strips	
49		Non-food contact surfaces clean	
<b>Physical Facilities</b>			
50		Hot & cold water available; adequate pressure	
51		Plumbing installed; proper backflow devices	
52		Sewage & waste water properly disposed	
53		Toilet facilities; properly constructed, supplied, & cleaned	
54		Garbage & refuse properly disposed; facilities maintained	
55		Physical facilities installed, maintained, & clean	
56		Adequate ventilation & lighting; designated areas used	
<b>Regulatory Action</b>			
Notification of Potential Fines and Closure		Notice of Immediate Closure	Imminent Health Hazard Closure
<b>On-Site Actions</b>			
Voluntary Condemnation		Compliance Agreement	Embargo Notice
<b>Resolution</b>			
Reinstatement of License		Violation Correction Sheet	Embargo Release

Person In Charge:

Inspector:

Name: Regina



Name: Amy Jamison

*Observed Violations (See additional pages if necessary)*

1. Person in charge present, demonstrates knowledge and performs duties

This is a Priority Foundation item

2-103.11 (A-N), (P) - Person in Charge - Duties (Pf)

Observation: Person in charge does not demonstrate knowledge on the significance between time/temperature control and the prevention of foodborne illness. Hot hold temperatures are not monitored. Food temperatures are monitored prior to being placed in the steam table, this is great, but food should also be monitored to ensure that proper holding temperatures are being maintained. Cold hold temperatures are monitored daily. It is recommended to check temperatures more often, this will ensure proper holding temperatures and allow for timely correct action in the event of equipment malfunction. Don't rely solely on the internal temperature readings of equipment. A good practice is to use a probe thermometer to check food in the equipment to ensure proper holding temperature of the food at 41 or below.

(Corrected on Site)

8. Hands clean and properly washed

This is a Priority item

2-301.14 - When to Wash (P)

Observation: Employees observed not hand washing when required between high risk activities, such as between raw and ready to eat or other activities that contaminate the hands. Observed food employee handle raw meats and continue to work with ready to eat foods. Glove change and hands should be washed after handling raw meats before touching ready to eat foods such as buns, cheese, salads and other burger toppings. Guidance 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: Food observed holding at temperatures between 42-50 degrees F. Proper cold holding temperatures are at 41 or below. Cold table ambient temperature 44 degrees, reach in refrigerator ambient air 43. Proper cold hold temperatures have been a continuous issue. It is very important that TCS food be held at appropriate temperatures. Any time TCS food is in the danger zone, between 41 to 135 degrees, it allows for bacteria to grow and multiply.

(Corrected on Site) (Repeat)

General Comments

**GENERAL COMMENTS**

Score 45=passed.

Cold hold temperatures have continuously been an issue that needs to be addressed.

General Comments

**FOOD TEMPERATURES**

<b>Food Item</b>	<b>Food State</b>	<b>Temperature</b>
Green Chili	Hot Holding	156F
Red Chili	Hot Holding	179F
pork	Cold Holding	50F
Chili	Cold Holding	47F
water- reach in	Cold Holding	42F

**VOLUNTARY CONDEMNATION**

<b>Disposed Items</b>	<b>Disposal Method</b>	<b>Value</b>	<b>Comments</b>
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