



Time In: 09:40 AM
Time Out: 11:35 AM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: The Bean Pedaler		OWNER: The Bean Pedaler, Ltd
ADDRESS: 412 Main St Canon City CO 81212-3734		
DATE: 11/23/2021		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	OUT	Person in charge present, demonstrates knowledge, and performs duties
2	IN	Certified Food Protection Manager
Employee Health		
3	OUT	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	N/O	No discharge from eyes, nose, and mouth
Presenting Contamination by Hands		
8	IN	Hands clean & properly washed
9	OUT	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	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	OUT	Proper reheating procedures for hot holding
20	IN	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	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	N/A	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: The Bean Pedaler

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	N/A	Pasteurized eggs used where required			
31		Water and ice from approved source			
32		Variance obtained for specialized processing methods			
Food Temperature Control					
33	OUT	Proper cooling methods used; adequate equipment for temperature control		X	
34		Plant food properly cooked for hot holding			
35		Approved thawing methods used			
36		Thermometer provided & accurate			
Food Identification					
37		Food properly labeled; original container			
Prevention of Food Contamination					
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			
Proper Use of Utensils					
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			
Utensils, Equipment and Vending					
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			
Physical Facilities					
50		Hot & cold water available; adequate pressure			
51	OUT	Plumbing installed; proper backflow devices		X	
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			
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:

Inspector:

Name: Scott

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

2-102.11 (A), (B), (C)(1), and (4-16) - Demonstration (Pf)

Observation: Cooling and reheating parameters are not being monitored. Staff are unaware of temperature requirements for cooling or reheating. Onsite training provided and guidance documents will be made available to help inform staff.

(Corrected on Site)

3. Management, food employee and conditional employee; knowledge, responsibilities and reporting

This is a Priority Foundation item

2-201.11 (C)(2)-(3) and (17) - Demonstration (Pf)

Observation: Food employees are unaware of reportable symptoms, such as vomiting, diarrhea, jaundice, sore throat with fever, and open infected wounds. Onsite training provided.

(Corrected on Site)

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

This is a Core item

2-401.11 - Eating, Drinking, or Using Tobacco

Observation: Observed employee beverage on prep table. keep beverage separate from food preparation areas to prevent contamination. Keep beverage separated by placing under food preparation surfaces or in a designated area.

(Corrected on Site)

9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed

This is a Priority item

3-301.11 (B) - Preventing Contamination from Hands, Ready-To-Eat foods (P)

Observation: Employee observed using bare hands to contact RTE foods. Onsite training provided. It is allowable to bare hand contact foods that will be cooked. However foods that will not be cooked further, including those that come out of the oven, should not be touched with bare hands. Gloves can be used, but other options include tongs and deli paper.

(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. Signs were placed up during inspection.

(Corrected on Site) (Repeat)

19. Proper reheating procedures for hot holding

This is a Priority item

3-403.11 - Reheating for Hot Holding (P)

Observation: Foods observed not being reheated to 165 degrees F. When reheating for hot holding, foods must be reheated to 165 to hot hold at 135. Best processes are to reheat in the oven or on the stove, than place the product in the steam table to hold at 135. Onsite training provided.

(Corrected on Site)

33. Proper cooling methods used; adequate equipment for temperature control

This is a Core item

3-501.15 (B) - Cooling Methods - Additional Requirements

Observed Violations (See additional pages if necessary)

Observation: When cooling in the refrigerator the food is not uncovered to facilitate heat transfer. Scrambled eggs, 127 degrees, within 1 hour of cooling, placed in the refrigerator completely covered next to another cooling product. Onsite training provided for proper cooling parameters. Additional recommendations for rapid cooling include keeping the product uncovered to allow for heat transfer. Ice bath may also help prior to putting product in refrigerators. It is not recommended to place hot products in refrigerators, this makes the refrigerators work harder, they are not meant for rapid cooling. Get product as cool as possible before placing in refrigerated units. Remember cooling parameters are 135 to 70 within the first 2 hours, and to 41 or below within the next 4 hours, (6 hour total cooling time). Cooling guidance documents will also be provided.

(Corrected on Site)

51. Plumbing installed; proper backflow devices

This is a Priority item

5-202.14 - Backflow Prevention, Design Standard (P)

Observation: A cross connection has been created by connecting a conduit between the drinking water system and a non-drinking water system. Mop sink hose requires an atmospheric vacuum breaker or an air gap.

(Corrected on Site)

General Comments

GENERAL COMMENTS

High temp dish machine 164 degrees
High temp dish machine 165. 2 degrees

Score 42=passed.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Chicken-prep table	Cold Holding	39F
potato salad	Cold Holding	36F
quiche	Serving	135F
scrambled egg	Hot Holding	155F
scrambled egg	Cooling	127F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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