



Time In: 02:30
Time Out: 04:00

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: The Bean Pedaler		OWNER: The Bean Pedaler, Ltd
ADDRESS: 412 Main St Canon City CO 81212		
DATE: 03/17/2021		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	OUT	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
Presenting Contamination by Hands		
8	IN	Hands clean & properly washed
9	IN	No bare hand contact with RFE 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	N/O	Proper cooking time & Temperatures
19	N/O	Proper reheating procedures for hot holding
20	N/O	Proper cooling time and temperature
21	N/O	Proper hot holding temperatures
22	IN	Proper cold holding temperatures
23	OUT	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: 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	IN	Water and ice from approved source			
32	N/A	Variance obtained for specialized processing methods			
Food Temperature Control					
33	IN	Proper cooling methods used; adequate equipment for temperature control			
34	N/A	Plant food properly cooked for hot holding			
35	IN	Approved thawing methods used			
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		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			
44	IN	Utensils, equipment & linens: properly stored, dried, & handled			
45	OUT	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	OUT	Warewashing facilities: installed, maintained, & used; test strips		X	
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:

Inspector:

Name: no signature


 Name: Amy Jamison

Observed Violations (See additional pages if necessary)

2. Certified Food Protection Manager

This is a Core item

2-102.12 (A) and (B) - Certified Food Protection Manager

- Certified Food Protection Manager

Observation: A certified food safety manager who has shown proficiency by passing an accredited test is not on staff. See handout with a list of course providers.

Correct by 03/20/2021

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

5-204.11 - Handwashing Sinks- Location and Placement (Pf)

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Observation: Hand washing sinks shall be located to allow for convenient use by employees in food preparation, food dispensing or warewashing areas. Hand sink in warewashing area has been removed.

A sign that notifies employees to wash hands must be provided at all hand sinks used by employees. FCDPHE will provide you with signs or you can purchase your own.

Correct by 03/27/2021

16. Food contact surfaces; cleaned and sanitized

This is a Priority item

4-703.11 - Hot Water and Chemical -Methods (P)

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Observation: High temp dish machine did not reach an appropriate sanitizing temperature of at least 160°F on first run. Dishwasher had to be run 3 times to measure 163°.

Run dishwasher at least 3 times prior to washing any dishes or have this looked at to reach appropriate temperature on first run.

Correct by 03/20/2021 (Corrected on Site) (Repeat)

23. Proper date marking and disposition

This is a Priority Foundation item

3-501.17 - Ready-to-Eat TCS Food, Date Marking (Pf)

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Observation: Refrigerated, ready-to-eat, time/temperature control for safety food is not properly date marked when held for more than 24 hours. Observed in house pasta salads not date marked. Discussed during inspection, most other items in facility had a date mark.

Remember that any TCS food that is ready to eat and kept for more than 24 hours must be date marked, used or discarded within 7 days. Handout provided.

Correct by 03/27/2021 (Corrected on Site)

43. In-use utensils; properly stored

This is a Core item

3-304.12 - In-Use Utensils, Between-Use Storage

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Observation: Dispensing utensils are improperly stored; (i.e. without the handle above the top

Observed Violations *(See additional pages if necessary)*

of the food.)

Utensils stored in non-TCS food, shall be stored with handles up above the food product.

Correct by 03/20/2021

45. Single Use/ single-service articles: properly stored and used

This is a Core item

4-904.11 (A-C) - Single-Service and Single-Use Articles - Preventing Contamination

- Single-Service and Single-Use Articles - Preventing Contamination

Observation: Single-use utensils are not handled, displayed, or dispensed in a way that prevents contamination. Observed forks stored with mouth contact surface pointing up.

Corrected during inspection. Store these utensils with handles pointing up so that is the only part touched by employees.

Store single use items at least 6 inches off the floor. Storage closet, observed items stored on the floor.

Correct by 03/20/2021

48. Warewashing facilities: installed, maintained , and used; test strips

This is a Priority Foundation item

4-302.13 - Temperature Measuring Devices, Manual and Mechanical Warewashing (Pf)

- Temperature Measuring Devices, Manual and Mechanical Warewashing (Pf)

Observation: In hot water mechanical warewashing operating, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the utensil surface temperature.

To ensure high temperature dish machines are appropriately working, the facility needs to have a temperature measuring device. Discussed during inspection.

Correct by 03/27/2021 (Corrected on Site)

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
salad	Cold Holding	36F
cole slaw	Cold Holding	41F
chicken	Cold Holding	37F
Eggs	Cold Holding	39F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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Total Value: \$ 0.00

GENERAL COMMENTS

No signatures due to COVID19.
High Temp dishmachine @ handlebar measured 163.1°F.