

# COLORADO Fremont County Department of Public Health & Environment

201 N 6th St Cañon City CO 81212

Time In: 02:30

Time Out: 04:00

## FOOD ESTABLISHMENT INSPECTION REPORT

ADDRESS 412 Main St Canon City CO 81212  DATE: 03/17/2021	EACI	LITY NAME	: The Bean Pedaler OWNER: The Bean Pedaler, Ltd				
INSPECTION TYPE: Routine							
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. Compilance status to be designated as IN, OUT, NA, NO for each numbered item   N= in compilance   OUT= not in compliance   NO= not observed   NA= not applicable COS=Corrected on Site   R=Repeat violation.							
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.  Compliance Status  No in compliance  OUT = not in compliance  OUT = not in compliance  No = not observed  NA = not applicable COS=Corrected on Site  R=Repert violation  Compliance Status  In Person in charge present, demonstrates knowledge, and performs duties  In Management, food employee and conditional employee; knowledge, responsibilities and reporting  In Management, food employee and conditional employee; knowledge, responsibilities and reporting  In Management, food employee and conditional employee; knowledge, responsibilities and reporting  In Management, food employee and conditional employee; knowledge, responsibilities and reporting  In Management, food employee and conditional employee; knowledge, responsibilities and reporting and diarrheal events  In Management, food employee and conditional employee; knowledge, responsibilities and reporting and diarrheal events  In Management, food employee and conditional employee; knowledge, responsibilities and reporting and diarrheal events  In Management, food employee and conditional employee; knowledge, responsibilities and reporting and diarrheal events  In Management, food employee and conditional employee; knowledge, responsibilities and reporting and diarrheal events  In Management, food employee; food or a pre-approved alternative procedure properly allow	DATI						
interventions are control measures to prevent foodborne illness or injury. Compliance Status  N=necompliance OUT=not in compliance NO=not observed NA=not applicable COS=Corrected on Site N=Repeat violations  N=Repeat violations  N=Repeat violations  N=Nerson in charge present, demonstrates knowledge, and performs duties  Corriffed Food Protection Manager  In N=N=Nerson in charge present, demonstrates knowledge, and performs duties  Certified Food Protection Manager  Employee Health  N=N=Nerson in charge present, demonstrates knowledge, and performs duties  In N=N=N=Nerson in charge present, demonstrates knowledge, and performs duties  Certified Food Protection Manager  Employee Health  N=N=N=N=N=N=N=N=N=N=N=N=N=N=N=N=N=N=N	TO 1 1 1						
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Supervision		IN= in comp		eat violatio	n		
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OUT Certified Food Protection Manager  Employee Health  IN Management, food employee and conditional employee; knowledge, responsibilities and reporting  IN Proper use of restriction and exclusion  IN Procedures for responding to vomiting and diarrheal events  Food Hygeine Practices  IN Propre eating, tasting, drinking, or tobacco use  IN No discharge from eyes, nose, and mouth  Presenting Contamination by Hands  IN Hands clean & properly washed  IN No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed  IO OUT Adequate handwashing sinks properly supplied and accessible  Approved Source  IN Food obtained from approved source  IN Food obtained from approved source  IN Food in good condition, safe, & unadulerated  IN Food in good condition, safe, & unadulerated  IN Food separated and protected  IO OUT Food contamination  Frotection from Contamination  IN Food separated and protected  IN Proper disposition of returned, previously served, reconditioned & unsafe food  Interpretature Control for Safety  IN Proper cooking time & Temperatures  IN Proper reheating procedures for hot holding  IN Proper reheating procedures for hot holding  IN Proper reheating procedures for hot holding  IN Proper cold holding temperatures	Super	rvision					
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IN	2	OUT	Certified Food Protection Manager				
IN	Emple	oyee Health					
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Good Hygienic Practices    IN	4	IN	Proper use of restriction and exclusion				
6 IN Proper eating, tasting, drinking, or tobacco use 7 IN No discharge from eyes, nose, and mouth 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 18 N/O Proper cooking time & Temperatures 19 N/O Proper cooking time & Temperatures 19 N/O Proper reheating procedures for hot holding 20 N/O Proper cooking time and temperature 21 N/O Proper dol holding temperatures 22 IN Proper dol holding temperatures 23 OUT Proper date marking and disposition 24 N/A Time as a Public Health Control: procedures & records 25 N/A Consumer advisory provided for raw/undercooked food 16 Highly Susceptible Populations 26 N/A Pasterrized foods used; prohibited foods not offered 27 N/O Proper dol Additives: approved & Properly used 28 N/N Food Additives: approved & Properly used 28 N/N Toxic substances properly identified, stored & used Conformance with Approved Procedures	5	IN	Procedures for responding to vomiting and diarrheal events				
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IN   No discharge from eyes, nose, and mouth	6	IN	Proper eating, tasting, drinking, or tobacco use				
Presenting Contamination by Hands    IN   Hands clean & properly washed	7	IN					
Solution	Prese	nting Contan					
IN							
OUT   Adequate handwashing sinks properly supplied and accessible	9	IN					
Approved Source    I	10	OUT					
N/O   Food received at proper temperature	Appro	oved Source					
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13	12	N/O					
N/A   Required records available, shellstock tags, parasite destruction	13	IN	<del>                                     </del>				
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 to 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	14	N/A					
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28 IN Toxic substances properly identified, stored & used Conformance with Approved Procedures	Food	/Color Addit	ives and Toxic Substances				
Conformance with Approved Procedures	27	IN	Food Additives: approved & Properly used				
	28	IN	Toxic substances properly identified, stored & used				
29 N/A Compliance with variance/ specialized process/ HACCP	Conf	ormance with	Approved Procedures				
	29	N/A	Compliance with variance/ specialized process/ HACCP				

C	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 <b>not</b> in compliance  COS= Corrected on Site R= Repeat Violation										
	"OUT" marked in box if numbered item is <b>not</b> in compliance  COS= Corrected on Site R=  Compliance Status									
	р.ш.ее э					cos	R			
Safe	Food and V	Vater								
30	N/A	Pasteurized eggs u	sed where required							
31	IN	Water and ice fron	approved source							
32	N/A	Variance obtained	for specialized processing methods				10 N			
Food	l Temperati	ire Control								
33	IN	Proper cooling me	thods used; adequate equipment for temp	erature	control					
34	N/A	Plant food properly	y cooked for hot holding							
35	IN	Approved thawing	methods used							
36	IN	Thermometer prov	ided & accurate				(ii) 5			
Food	l Identificat	ion								
37	IN	Food properly labe	eled; original container							
Prev	ention of Fo	ood Contamination								
38	IN	Insects, rodents, &	animals not present				S. 8			
39		Contamination pre	Contamination prevented during food preparation, storage & display							
40	IN	Personal cleanlines	Personal cleanliness							
41	IN	Wiping Cloths; pro	Wiping Cloths; properly used & stored							
42	IN	Washing fruits & vegetables								
Prop	er Use of U	tensils								
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 prope	rly							
Uten	sils, Equipr	nent and Vending								
47	IN	Food & non-food o	contact surfaces cleanable, properly desig	ned, co	onstructed, & used					
48	OUT	Warewashing facilities: installed, maintained, & used; test strips				10 D				
49	IN	Non-food contact surfaces clean								
Phys	ical Faciliti	es					100 E			
50	IN	Hot & cold water a	vailable; adequate pressure							
51	IN	Plumbing installed; proper backflow devices					8 8			
52	IN	Sewage & waste water properly disposed								
53	IN	Toilet facilities; properly constructed, supplied, & cleaned					69 8			
54	IN	Garbage & refuse properly disposed; facilities maintained								
55	IN	Physical facilities installed, maintained, & clean								
56	IN	Adequate ventilation	on & lighting; designated areas used				in 2			
			Regulatory Action	1		20 20				
Notification of Potential Fines and			Notice of Immediate Closure		Imminent Health Hazard Closus	re	0 8			
Closure							ili s			
	On-Site Actions									
Volu	Voluntary Condemnation Compliance Agreement Embargo Notice									
3	Resolution									
Rein	statement of	License	Violation Correction Sheet		Embargo Release	100				

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)

- Handwashing Sinks- Location and Placement (Pf)

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)

- Hot Water and Chemical -Methods (P)

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)

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

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

- In-Use Utensils, Between-Use Storage

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 re

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**

Total Value: \$ 0.00

## **GENERAL COMMENTS**

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