



Time In: 02:30 PM
Time Out: 03:41 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Bernie's Place		OWNER:		
ADDRESS: 1419 S 9th St Canon City CO 81212-4801				
DATE: 12/16/2021		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	X	
2	N/A	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		
Preventing Contamination by Hands				
8	IN	Hands clean & properly washed		
9	N/O	No bare hand contact with RFE 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	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	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/A	Proper hot holding temperatures		
22	OUT	Proper cold holding temperatures	X	
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	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: Bernie's Place

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		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
Food Temperature Control				
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35	OUT	Approved thawing methods used	X	
36	OUT	Thermometer provided & accurate	X	
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	OUT	Warewashing facilities: installed, maintained, & used; test strips	X	
49		Non-food contact surfaces clean		
Physical Facilities				
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		
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: Chris



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 in the significance between time/temperature control and the prevention of foodborne illness. PIC states cold temperatures are checked every morning, but doesn't know what temperatures should be attained. Discussed during inspection, proper cold holding temperatures of 41 or below. Using multiple methods to check temperature instead of relying on internal thermometer. One of the best ways to ensure proper holding temperature is to probe a food product. It is recommended to check temperature more often than once daily to ensure proper holding temperatures. This also ensures that if there is a problem it can be addressed and corrected before food enters the danger zone.

(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 provided during inspection.

(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 58 degrees F, proper cold holding is 41 or below. Reach in refrigerator not operational upon arrival of inspection. Facility theorizing it may have stopped working the previous day when the power went out. Internal thermometer reading 65 degrees. Ambient temperature measured at 54 degrees, tomato juice in refrigerator 58 degrees.

This refrigerator holds mostly beer, juices, and condiments. Suggested throwing out any TCS foods that have been in the danger zone too long, these products are no longer safe as the time and temperature have allowed for bacteria growth. These items would include, eggnog, half and half, and shredded cheddar cheese, they were removed from public consumption.

Bacterial growth and/or toxin production can occur if time/temperature control for safety food, remains in the temperature "danger zone" of 41 degrees F to 135 degrees F, too long. Up to a point the bacterial rate of growth increases with the increase in temperature.

Owner unplugged the refrigerator and it appeared to begin working again after being plugged in.

(Corrected on Site)

35. Approved thawing methods

This is a Core item

3-501.13 - Thawing

Observation: Time/temperature control for safety foods are not thawed utilizing an approved method. Observed green chili thawing out at room temperature. The safest way to thaw is under refrigeration. Other practices could include completely submerged under cold running water, or as part of the cooking process. The idea is to not let any part of the food reach above 41 degrees as part of the thawing process.

(Corrected on Site)

36. Thermometer provided and accurate

This is a Priority Foundation item

4-203.11 - Temperature Measuring Devices, Food - Accuracy (Pf)

4-203.12 - Temperature Measuring Devices, Ambient Air & Water - Accuracy (Pf)

Observation: Food thermometers are not provided and readily accessible for use. A thermometer was provided during the inspection. It is good practice to have an ambient air thermometer located in the warmest part of a refrigerated unit, and to not rely solely on the internal thermometer. Onsite discussion of

Observed Violations (See additional pages if necessary)

best practice to use the probe thermometer to check the temperature of a food product stored in the refrigerator to get an accurate sense of the food holding temperature.
(Corrected on Site)

48. Warewashing facilities: installed, maintained , and used; test strips
This is a Priority Foundation item
4-302.14 - Sanitizer Solutions, Testing Devices Provided (Pf)

Observation: A test kit or other device that accurately measures the concentration of sanitizing solution is not provided. Facility had bleach test strips that are no longer usable as they have gotten wet. If bleach is used, bleach test strips will also be needed.
Currently, facility is using a quat solution for the sanitizer, quat test strips are needed and were provided during inspection. Use test strips to ensure an adequate sanitizer concentration is used.
(Corrected on Site)

General Comments

GENERAL COMMENTS

Score 37=passed.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Tomato Juice	Cold Holding	58F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
-----------------------	------------------------	--------------	-----------------