



RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Business Name/DBA: Big D Superfoods	Owner:
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Address:	City: Canon City	County: Fremont
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Date: 1-25-2021	Inspection Type: Routine	Time In: 8:10 Am
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Foodborne Illness Risk Factors & 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 is designated as In, Out, NA, or 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			
#	IN	OUT	NO	NA	COS	R	#	IN	OUT	NO	NA	COS	R
Supervision						Protection from Contamination							
1							15		X			X	
Person in charge present, demonstrates knowledge & performs duties						Food separated & protected							
2							16						
Certified Food Protection Manager						Food contact surfaces; cleaned & sanitized							
Employee Health						Time/Temperature Control for Safety							
3							17						
Management, food employee, & conditional employee; knowledge, responsibilities & reporting						Proper disposition of returned, previously served, reconditioned & unsafe food							
4							18						
Proper use of restriction & exclusion						Proper cooking time & temperatures							
5							19						
Processes for responding to vomit & diarrheal events						Proper reheating procedures for hot holding							
Good Hygienic Practices						Consumer Advisory							
6							20						
Proper eating, tasting, drinking or tobacco use						Consumer advisory for raw/undercooked food							
7							21						
No discharge from eyes, nose & mouth						Proper cooling time & temperatures							
Preventing Contamination by Hands						Highly Susceptible Populations							
8							22						
Hands clean & properly washed						Proper hot holding temperatures							
9							23						
No bare hand contact w/ ready-to-eat food or an alternative procedure allowed						Proper cold holding temperatures							
10							24						
Adequate handwashing sinks properly supplied & accessible						Proper date marking & disposition							
Approved Source						Food/Color Additives & Toxic Substances							
11							25						
Food obtained from an approved source						Food additives: approved & properly used							
12							26						
Food received at proper temperature						Toxic substances properly identified, stored and used							
13							27						
Food in good condition, safe & unadulterated						Conformance with Approved Procedures							
14							28						
Required records available: shellstock tags, parasite destruction						Compliance with variance/specialized process/HACCP							

Good Retail Practices

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals & physical objects into foods. Indicate if item is OUT of compliance, and see notes in BOLD where other options are allowed. COS: Corrected On Site R: Repeat Violation

#	STATUS		COS	R	#	STATUS		COS	R
Safe Food & Water					Proper Use of Utensils				
30		Pasteurized eggs used where required (NA)			43		In-use utensils: properly stored		
31		Water & ice from approved source			44		Utensils, equipment & linens: properly stored, dried & handled		
32		Variance for specialized processing methods (NA)			45		Single-use/single-service articles: properly stored & used		
Food Temperature Control					Utensils, Equipment & Vending				
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly		
34		Plant food properly cooked for hot holding (NA or NO)			47		Food & non-food contact surfaces cleanable, properly designed, constructed & used		
35		Approved thawing methods used (NA or NO)			48		Warewashing facilities: installed, maintained, & used; test strips		
36		Thermometers provided & accurate			49		Non-food contact surfaces clean		
Food Identification					Physical Facilities				
37		Food properly labeled; original container			50		Hot & cold water available; adequate pressure		
Prevention of Food Contamination					51	OUT	Plumbing installed; proper backflow devices		
38	OUT	Insects, rodents & animals not present			52		Sewage & waste water properly disposed		
39		Contamination prevented during food prep, storage & display			53		Toilet facilities: properly constructed, supplied & cleaned		
40		Personal cleanliness			54		Garbage & refuse properly disposed; facilities maintained		
41		Wiping Cloths; properly used & stored			55	OUT	Physical facilities installed, maintained & clean		
42		Washing fruits & vegetables			56		Adequate ventilation & lighting; designated areas used.		

Owner Signature:	Date:
Inspector Signature: <i>Amey J...</i>	Date:

Follow-up Required? Circle one: YES NO	Follow-up date (on or about):
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Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames indicated below, or as stated in Section 8-405.11 of the Food Code

Item Number	
15	3-302.11-Priority- Raw animal food separation and segregation. Meat case near butcher shop, observed raw chicken stored above raw ground meats and sausage links. Raw animal foods shall be protected from contamination by arranging each type of food in equipment so that cross contamination of one type with another is prevented. Safe storage is based on succession of cooking temperatures. Sausage/ground meats should be stored above chicken as ground meats have a cook temp of 155 and chicken has a cook temp of 165. See handouts on safe food storage. Medium.
38	6-202.15 outer openings protected. Outer openings in a retail food establish shall be protected against the entry of insects and Rodents. Filling holes and closing gaps along the floors and walls in the back storage area will help with the pest issues being observed. Gaps in the warehouse area have been cited on inspection reports dating back to at least 2010. The presence of rodents will be minimized by protecting outer opening to the food establishments. High
51	5-205.15 B good repair, plumbing shall be maintained in good repair. Butcher shop- spray hose, leaking water, has towel wrapped around. Medium.
55	6-501.12 cleaning frequency. Physical facilities shall be cleaned as often as necessary to keep them clean. Observed a great deal of mouse droppings in back storage area. This needs to be cleaned. I will send additional guidance on Hantavirus. High
	Comments: Bakery dish washing machine is adequately sanitizing at 100 ppm Cl. Ensure the produce and meat departments are correctly using the 3 compartment sinks to wash, rinse, and sanitize utensils and equipment. Handouts provided. Contact pest control operator for additional help with the mouse issues.

Owner Signature:	Date:
Inspector Signature:	Date: