



Time In:	10:00
Time Out:	11:15

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Big Daddys Diner		OWNER: Reish, Inc
ADDRESS: 420 Royal Gorge Blvd Unit 1 Canon City CO 81212		
DATE: 01/11/2021		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	IN	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	IN	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	OUT	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	N/O	Proper cooling time and temperature
21	IN	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	IN	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	OUT	Toxic substances properly identified, stored & used
Conformance with Approved Procedures		
29	N/A	Compliance with variance/ specialized process/ HACCP

Facility Name: Big Daddys Diner

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/O	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	OUT	Insects, rodents, & animals not present		
39	IN	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	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment & linens: properly stored, dried, & handled		
45	IN	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	IN	Warewashing facilities: installed, maintained, & used; test strips		
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)*

15. Food separated and protected

This is a Priority item

3-304.15 (A) - Gloves, Use Limitation (P)

- Gloves, Use Limitation (P)

Observation: 3-304.15 Priority- glove use limitation. Gloves shall be used for one task, and discarded when damaged, soiled, or when interruption occurs. Observed food employee wearing gloves while cooking, than dipping hands in to sanitizer bucket and continuing to cook without glove change or hand wash, this should be considered an interruption to the cooking process. Handouts provided on handwashing and glove use.

3-302.11 packaged foods- packaging. Except when cooling, food shall be stored in covered containers or wrappings. Observed uncovered containers in reach in kitchen freezer and in walk-in refrigerator. if actively cooling, leave uncovered if protected from contamination. After, cover items to protect from contamination. Food that is inadequately packaged could become contaminated by microbes, dust, or chemicals introduced by products or equipment stored in close proximity or by persons delivering, stocking, or opening packages or overwraps.

Correct by 01/14/2021 (Corrected on Site)

19. Proper reheating procedures for hot holding

This is a Priority item

3-403.11 - Reheating for Hot Holding (P)

- Reheating for Hot Holding (P)

Observation: Time/temperature control for safety (TCS) foods that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165 °F for 15 seconds. Soup observed in steam table at 113 degrees. Staff stated they reheat in the microwave and place in the steam table. Soup was heated to 165 during inspection. Ensure reheated items are correctly reheated to 165° before being placed in the steam table.

Correct by 01/14/2021 (Corrected on Site)

23. Proper date marking and disposition

This is a Priority item

3-501.18 - Ready-To-Eat TCS Food, Disposition (P)

- Ready-To-Eat TCS Food, Disposition (P)

Observation: Spaghetti Pasta dated 1-4, this is past the 7 day date mark. Potato salad mix dated 2-26-2020, discussed with employee and discarded during inspection. All refrigerated, ready to eat, TCS food prepared and held in a food establishment for more than 24 hours shall be date marked and held for a maximum of 7 days. The day of preparation shall be counted as Day 1. The growth of some bacteria, such as *Listeria monocytogenes*, is significantly slowed but not stopped by refrigeration. Over a period of time, this and similar organisms may increase their risk to public health in ready-to-eat foods. Ensure date marking is being followed, handouts provided.

Correct by 01/14/2021 (Corrected on Site)

28. Toxic substances properly identified, stored, and used

This is a Priority Foundation item

7-202.11 - Restriction - Presence and Use (Pf)

- Restriction - Presence and Use (Pf)

Observed Violations *(See additional pages if necessary)*

Observation: Only those poisonous and toxic materials that are required for the operation and maintenance of a food establishment, such as the control of insects and rodents, shall be allowed and must be approved for use in a retail food establishment. Observed "Raid", "Hot Shot", and "Wasp and Hornet Killer". These items are not approved for use in a retail food establishment. Rely on pest control operator for this or purchase allowable products, the presence in the establishment of poisonous or toxic materials that are not required and approved for the maintenance and operation of the establishment represents an unnecessary risk to both employees and consumers.

Correct by 01/21/2021 (Corrected on Site)

38. Insects, rodents and animals not present

This is a Core item

6-501.111 (A), (B), (D) - Controlling Pests

- Controlling Pests

Observation: Routinely inspect the premises for pests, fill any holes gaps within the building to prevent access. Under soda machine upfront observed mouse droppings. This has been marked on inspection reports dating back to 2018. Clean the affected area with a bleach solution, handout provided. And use appropriate means to fix the issue, contact Pest control operator for assistance

Correct by 01/14/2021

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
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VOLUNTARY CONDEMNATION

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

GENERAL COMMENTS

No signatures due to COVID19