



Time In: 09:30 AM
Time Out: 11:41 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Big Daddys Diner		OWNER: Reish, Inc
ADDRESS: 420 Royal Gorge Blvd Unit 1 Canon City CO 81212-3747		
DATE: 11/02/2021		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
2	IN	Certified Food Protection Manager
Employee Health		
3	OUT	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	OUT	Hands clean & properly washed
9	OUT	No bare hand contact with RTE 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	OUT	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	IN	Proper cooking time & Temperatures
19	N/O	Proper reheating procedures for hot holding
20	N/O	Proper cooling time and temperature
21	IN	Proper hot holding temperatures
22	OUT	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	IN	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	X	X
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	OUT	Plumbing installed; proper backflow devices	X	
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:



Name: Don Reish

Inspector:



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: Temperatures for reheating for hot holding are not well known by staff. It is important to monitor reheating temperatures to ensure proper attainment. Reheating house made foods should reach 165 before being placed in hot hold. Hot hold should be 135 or above. Commercially made products can be reheated to 135. Onsite training for temperatures.

(Corrected on Site)

3. Management, food employee and conditional employee; knowledge, responsibilities and reporting

This is a Priority Foundation item

2-201.11 (C)(2)-(3) and (17) - Demonstration (Pf)

Observation: Employee stated they would report fever. Ensure employees are aware of all notifiable conditions. Employees must notify management if they are experiencing any of the following symptoms, vomiting, diarrhea, jaundice, sore throat with fever and open wounds with pus.

(Corrected on Site)

8. Hands clean and properly washed

This is a Priority item

2-301.14 - When to Wash (P)

Observation: Observed food employee fail to wash hands prior to donning gloves to work with food. Hands should be washed after working with raw animal products prior to working with other foods or with clean equipment. Onsite training provided.

(Corrected on Site)

9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed

This is a Priority item

3-301.11 (B) - Preventing Contamination from Hands, Ready-To-Eat foods (P)

Observation: Observed bare hand contact with bread as it is being put in toaster. The toaster will not get the bread hot enough to kill pathogens of concern. Bread should still be considered ready to eat and not touched with bare hands.

(Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

5-205.11 - Using a Handwashing Sink- Operation and Maintenance (Pf)

Observation: Waitstaff handsink has dirty spoon in it. Hand sinks may not be used for other purposes.

(Corrected on Site)

15. Food separated and protected

This is a Core item

3-302.11 (A) (3-8) - Packaged and Unpackaged Food - Separation, Packaging, and Segregation

Observation: Lentils in dry storage are open and uncovered. These should be covered to protect from possible contamination.

(Corrected on Site)

16. Food contact surfaces; cleaned and sanitized

This is a Priority item

4-501.114 - Warewashing Equipment, Chemical Sanitization- Temperature, pH, Concentration, and Hardness (P)

4-602.11 (C) - TCS Foods - Cleaning Frequency (P)

Observed Violations (See additional pages if necessary)

Observation: No chemical sanitizer in dish machine, upon initial check. Machine was primed and adequate 100 ppm Cl measured.

Cutting board is washed, rinsed, and sanitized once per day. Since this touches tcs foods, it should be washed, rinsed, and sanitized at least every 4 hours, (unless it becomes contaminated and needs to be cleaned and sanitized more often).

22. Proper cold holding temperatures

This is a Priority item

3-501.16 (B) - TCS Food, Unpasteurized Eggs Cold Holding (P)

Observation: Eggs in container stored over container of ice, temperature 47 degrees. Per PIC, the amount of eggs that are in this container will not all be used today, they will go back in the refrigerator. Easiest suggestion is to pull out less eggs, pull the amount that will be used during rush. Eggs are potentially being temperature abused for no reason. There is not much hazard with eggs sitting out of temperature control for a small amount of time when they will be immediately served. Onsite training provided and eggs were moved into temperature control.

(Corrected on Site)

23. Proper date marking and disposition

This is a Priority Foundation item

3-501.17 - 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 some items not dated in walk in refrigerator, such as deli meats, and gravy. Other items such as pasta are observed with correct date marks. Corrected on site, all items in refrigerator were marked with dates.

(Corrected on Site)

38. Insects, rodents and animals not present

This is a Core item

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

Observation: Observed mouse droppings under soda machine upfront. Clean the affected area with a bleach solution.

observed mouse droppings under pantry shelving and behind soda boxes. Routinely inspect areas and clean appropriately to prevent attraction of other pests. Coordinate efforts with pest control operator.

(Corrected on Site) (Repeat)

51. Plumbing installed; proper backflow devices

This is a Core item

5-205.15 (B) - System Maintained in Good Repair, Leakage

Observation: Walk in freezer drain system is disconnected and drains into open bucket.

(Corrected on Site)

General Comments

GENERAL COMMENTS

Score 25=passed.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Pasta @ 9:33	Cooling	111F
pasta @ 10:14	Cooling	65F
Gravy	Cold Holding	39F
Gravy	Hot Holding	155F
green beans	Hot Holding	145F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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