



**Retail Food Establishment Inspection Report**

<b>FACILITY NAME:</b> Big Daddys Diner	<b>OWNER:</b> Reish, Inc
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<b>ADDRESS:</b> 420 Royal Gorge, UNIT 1, Canon City, CO 81212
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<b>DATE:</b> 02/05/2020	<b>INSPECTION TYPE:</b> Routine Inspection
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**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
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**Supervision**

1	<b>In</b>	Person in charge present, demonstrates knowledge, and performs duties		
2	<b>Out</b>	Certified Food Protection Manager		

**Employee Health**

3	<b>In</b>	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	<b>In</b>	Proper use of restriction and exclusion		
5	<b>In</b>	Procedures for responding to vomiting and diarrheal events		

**Good Hygienic Practices**

6	<b>In</b>	Proper eating, tasting, drinking, or tobacco use		
7	<b>In</b>	No discharge from eyes, nose, and mouth		

**Preventing Contamination by Hands**

8	<b>Out</b>	Hands clean & properly washed	X	
9	<b>In</b>	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	<b>In</b>	Adequate handwashing sinks properly supplied and accessible		

**Approved Source**

11	<b>In</b>	Food obtained from approved source		
12	<b>NO</b>	Food received at proper temperature		
13	<b>In</b>	Food in good condition, safe, & unadulterated		
14	<b>In</b>	Required records available: shellstock tags, parasite destruction		

**Protection from Contamination**

15	<b>Out</b>	Food separated and protected	X	
16	<b>In</b>	Food contact surfaces; cleaned & sanitized		
17	<b>In</b>	Proper disposition of returned, previously served, reconditioned & unsafe food		

**Time/Temperature Control for Safety**

18	<b>In</b>	Proper cooking time & temperatures		
19	<b>In</b>	Proper reheating procedures for hot holding		
20	<b>In</b>	Proper cooling time and temperature		
21	<b>Out</b>	Proper hot holding temperatures	X	
22	<b>Out</b>	Proper cold holding temperatures	X	X
23	<b>Out</b>	Proper date marking and disposition	X	
24	<b>NA</b>	Time as a Public Health Control; procedures & records		

**Consumer Advisory**

25	<b>In</b>	Consumer advisory provided for raw/undercooked food		
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**Highly Susceptible Populations**

26	<b>In</b>	Pasteurized foods used; prohibited foods not offered		
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**Food/Color Additives and Toxic Substances**

27	<b>In</b>	Food additives: approved & Properly used		
28	<b>In</b>	Toxic substances properly identified, stored & used		

**Conform with Approved Procedures**

29	<b>NA</b>	Compliance with variance / specialized process / HACCP		
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**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.

**OUT** = Not in compliance **COS** = Corrected on site **R** = Repeat violation

Compliance Status			COS	R
<b>Safe Food And Water</b>				
30	NA	Pasteurized eggs used where required		
31	In	Water & ice from approved source		
32	NA	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	In	Proper cooling methods used; adequate equipment for temperature control		
34	NO	Plant food properly cooked for hot holding		
35	NO	Approved thawing methods used		
36	In	Thermometer provided & accurate		
<b>Food Identification</b>				
37	In	Food properly labeled; original container		
<b>Prevention Of Food Contamination</b>				
38	In	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		
<b>Proper Use Of Utensils</b>				
43	In	In-use utensils: properly stored		
44	Out	Utensils, equipment & linens: properly stored, dried, & handled	X	
45	In	Single-use / single-service articles: properly stored & used		
46	In	Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
47	In	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	In	Warewashing facilities: installed, maintained, & used; test strips		
49	Out	Non-food contact surfaces clean		X
<b>Physical Facilities</b>				
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	Out	Physical facilities installed, maintained, & clean	X	X
56	In	Adequate ventilation & lighting; designated areas used		

**Observed Violations:**

**2- Certified Food Protection Manager**

Core  
2-102.12(A): Certified Food Protection Manager (C)  
**Inspector Comments:**  
At least one employee shall be a Certified Food Protection Manager. There is a local class and exam being offered on March 11.

**8- Hands clean & properly washed**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Priority  
2-301.14: When to Wash (P)

**Inspector Comments:**  
Hands should be washed after handling soiled equipment and utensils. Observed dishwasher handle dirty dishes and than handle clean dishes. Corrected on site, discussed when hands should be washed.

**15- Food separated and protected**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Core  
3-302.11: Packaged and Unpackaged Food-Separation, Packaging, and Segregation (C)

**Inspector Comments:**  
Store food in packages, covered containers, or wrappings to protect from contamination. COS. Observed split peas, beans, and flour uncovered.

**21- Proper hot holding temperatures**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Priority  
3-501.16(A)(1): Time/Temperature Control for Safety Food, Hot Holding (P)

**Inspector Comments:**  
Soup on steam table 98°-100°F. This was placed on the stove, reheated to 165° and placed back on steam table during inspection. Correct hot hold is 135° or above. COS.

**22- Proper cold holding temperatures**

OBSERVATION: **(CORRECTED DURING INSPECTION)(Repeat)**

Priority  
3-501.16(A)(2): Time/Temperature Control for Safety Food, Cold Holding (P)

**Inspector Comments:**  
Observed tomatoes ( sliced) on counter in ice, temperature ranging from 42-48°. Keep ice surrounding container to hold temp. Ice was replaced during inspection. COS.

**23- Proper date marking and disposition**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Priority  
3-501.18: Ready-To-Eat Time/Temperature Control for Safety Food, Disposition (P)

**Inspector Comments:**  
Observed cooked macaroni in walk in dated 1-22-20. This is past the 7 day date mark requirement. Macaroni discarded during inspection. Discussed cooking in smaller batches. Guidance will also be provided.

**44- Utensils, equipment & linens: properly stored, dried, & handled**

OBSERVATION: **(CORRECTED DURING INSPECTION)**  
Core  
4-901.11: Equipment and Utensils, Air-Drying Required (C)

**Inspector Comments:**  
After cleaning and sanitizing, utensils shall be air dried. Observed common towels being used to dry dishes.

**49- Non-food contact surfaces clean**

OBSERVATION: **(Repeat)**  
Core  
4-601.11(C): Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (C)

**Inspector Comments:**

Nonfood contact surfaces shall be kept free of accumulation of dirt and food residue. Observed food debris on shelving, inside of equipment, and under grill.

**55- Physical facilities installed, maintained, & clean**

OBSERVATION: **(CORRECTED DURING INSPECTION)(Repeat)**

Core

6-501.12: Cleaning, Frequency and Restrictions (C)

6-201.11: Floors, Walls and Ceilings-Cleanability (C)

**Inspector Comments:**

Floor tiles around grill have been removed. Floor is no longer a smooth, easily cleanable surface.

Floor by fryer has excess grease. Dirt and debris under equipment, in cabinets, under/on canned items rack. Clean at a frequency to keep clean.

<b>General Comments and Notes</b>
Adequate CI residual in dish machine.

**Received by:**

**[Print Name]**

**Inspector Name:**

**[Print Name]**

Amy Jamison