



Time In: 10:00 AM
Time Out: 10:45 AM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Burger King #2391		OWNER: Ocedon V, LLC
ADDRESS: 2795 Fremont Dr Canon City CO 81212-2648		
DATE: 07/14/2021		INSPECTION TYPE: Complaint
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		Certified Food Protection Manager
Employee Health		
3		Management, food employee and conditional employee; knowledge, responsibilities and reporting
4		Proper use of restriction and exclusion
5		Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices		
6		Proper eating, tasting, drinking, or tobacco use
7		No discharge from eyes, nose, and mouth
Presenting Contamination by Hands		
8		Hands clean & properly washed
9		No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed
10		Adequate handwashing sinks properly supplied and accessible
Approved Source		
11		Food obtained from approved source
12		Food received at proper temperature
13		Food in good condition, safe, & unadulterated
14		Required records available, shellstock tags, parasite destruction
Protection from Contamination		
15		Food separated and protected
16	IN	Food contact surfaces; cleaned & sanitized
17		Proper disposition of returned, previously served, reconditioned & unsafe food
Time/Temperature Control for Safety		
18		Proper cooking time & Temperatures
19		Proper reheating procedures for hot holding
20		Proper cooling time and temperature
21		Proper hot holding temperatures
22		Proper cold holding temperatures
23		Proper date marking and disposition
24		Time as a Public Health Control; procedures & records
Consumer Advisory		
25		Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations		
26		Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances		
27		Food Additives: approved & Properly used
28		Toxic substances properly identified, stored & used
Conformance with Approved Procedures		
29		Compliance with variance/ specialized process/ HACCP

Facility Name: Burger King #2391

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	IN	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		Approved thawing methods used		
36		Thermometer provided & accurate		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38	IN	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		Warewashing facilities: installed, maintained, & used; test strips		
49	OUT	Non-food contact surfaces clean	X	
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: No signature



Name: Amy Jamison

Observed Violations *(See additional pages if necessary)*

49. Non-food contact surfaces clean

This is a Core item

4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency

Observation: Nonfood contact surfaces of equipment not cleaned at a frequency necessary to preclude accumulation of soil residues.

Ice cream machine, side panel is partially open, there is an accumulation of food debris and soil residues. Clean this more often. This type of accumulation can attract insects/bugs.

Soda machine at drive thru- drain and grating should be cleaned more often. The drain board is discolored, ensure this is cleaned at a frequency to prevent accumulation of soils.

Correct by 07/17/2021 (Corrected on Site)

General Comments

GENERAL COMMENTS

Amy Jamison assisted by Public Health Specialist, Danielle Santilli.

Complaint inspection of drive through soda fountain. FCDPHE received a complaint about Burger Kings fountain water being yellowish and brownish. Additionally the FCDPHE Director was in as a customer over the weekend and observed fruit flies on the drink lid.

In speaking with manager about the complaint, the manager stated the soda machine drink nozzles are removed and cleaned daily, they also have brushes to clean up inside the spout. The ice bin is cleaned weekly. The drain does not appear to be cleaned as often, it looks discolored or stained, ensure this area is also cleaned regularly. No observable bugs on, in, or around the machine. During inspection the manager opened the front panel of the machine is opened and removed the nozzle.

Continue to have Pest Control Operator visit regularly and ask for additional guidance when needed. Make sure all food and non-food contact surfaces are cleaned regularly, eliminating possible food sources will help with pest control efforts.

No signatures collected at time of inspection.

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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