



Retail Food Establishment Inspection Report

FACILITY NAME: Canon City Brews And Bikes		OWNER: Canon City Brews And Bikes, LLC		
ADDRESS: 224 Main St Canon City CO 81212				
DATE: 03/10/2020		INSPECTION TYPE: Routine Inspection		
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		
Preventing Contamination by Hands				
8	In	Hands clean & properly washed		
9	In	No bare hand contact with RTE 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	NO	Food received at proper temperature		
13	In	Food in good condition, safe, & unadulterated		
14	In	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
15	Out	Food separated and protected	X	
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	In	Proper reheating procedures for hot holding		
20	NO	Proper cooling time and temperature		
21	Out	Proper hot holding temperatures	X	
22	In	Proper cold holding temperatures		
23	In	Proper date marking and disposition		
24	NA	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	In	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	NA	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		
Conform with Approved Procedures				
29	In	Compliance with variance / specialized process / HACCP		

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
Safe Food And Water				
30	NA	Pasteurized eggs used where required		
31	In	Water & ice from approved source		
32	NA	Variance obtained for specialized processing methods		
Food Temperature Control				
33	In	Proper cooling methods used; adequate equipment for temperature control		
34	NO	Plant food properly cooked for hot holding		
35	Out	Approved thawing methods used	X	
36	In	Thermometer provided & accurate		
Food Identification				
37	In	Food properly labeled; original container		
Prevention Of Food Contamination				
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		
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		

Observed Violations:

15- Food separated and protected

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Priority

3-302.11: Packaged and Unpackaged Food-Separation and Segregation (P)

Core

3-302.11: Packaged and Unpackaged Food- Packaging(C)

Inspector Comments:

Raw shell eggs and raw sausage above ready to eat veggies. Place these items on lower shelves or segregated in a way that protects from possible contamination. Corrected on site, these items were moved onto lower shelves during inspection.

Store food in packages, containers or wrappings. Observed baguettes in freezer with no coverings or wrappings. Keep these items bagged in the freezer.

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:

Steam well holding grilled chicken holding below 135 degrees. Stirring and rotating product will help distribute heat Monitor temperature every 2 hours to ensure a proper holding temp. All other items temperature measured at 135 or above. COS and discussed with operator and cook.

35- Approved thawing methods used

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Core

3-501.13: Thawing (C)

Inspector Comments:

Observed chicken wings thawing, submerged in stagnant water. This is not an approved way to thaw TCS foods. The safest way to thaw is under refrigeration. Another approved method is submerged under cold running water.

Corrected on site and proper thawing was discussed with the operators.

General Comments and Notes

Consumer advisory has been added to menu, however it is missing the "disclosure" portion. See handout for explanation and correct advisory. Add disclosure portion to menu next time they are printed.

Follow up Required: No

Follow up Date (if applicable): 3/13/2020


(3/10/2020 4:53:59 PM)

Recieved by:


Amy Jamison(3/10/2020 4:53:59 PM)

Inspector Name:

Amy Jamison