



Time In: 02:00 PM
Time Out: 03:10 PM

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 81212-3730		
DATE: 07/29/2021		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 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	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	IN	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	N/O	Proper cooking time & Temperatures
19	N/O	Proper reheating procedures for hot holding
20	IN	Proper cooling time and temperature
21	IN	Proper hot holding temperatures
22	IN	Proper cold holding temperatures
23	IN	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	IN	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: Canon City Brews And Bikes

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	OUT	Proper cooling methods used; adequate equipment for temperature control	X	
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	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	OUT	Warewashing facilities: installed, maintained, & used; test strips	X	
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:

AJ

Name: Kirk Anderson

Name: Amy Jamison

Observed Violations (See additional pages if necessary)

16. Food contact surfaces; cleaned and sanitized

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4-601.11 (A) - Equipment, Food-Contact Surfaces, and Utensils - Clean (Pf)

Observation: Food contact surfaces is not clean to sight and touch. Inside of ice machine has accumulate scale buildup. Ensure this is cleaned routinely according to manufacturers' directions.

(Corrected on Site)

33. Proper cooling methods used; adequate equipment for temperature control

This is a Priority Foundation item

3-501.15 (A) - Cooling Methods (Pf)

3-501.15 (B) - Cooling Methods - Additional Requirements

Observation: Time/temperature control for safety foods are not rapidly cooled using an approved method and there is not a time and temperature violation. When cooling in the refrigerator the food is not uncovered to facilitate heat transfer. When cooling in the refrigerator the foods are not arranged in the cooler to provide maximum heat transfer.

Observed cooling pork and thighs completely wrapped and stacked on top of each other in the refrigerator. Discussed cooling parameters, cool from 135 to 70 within first 2 hours, and under 41 within the next 4 hours. A total of 6 hours cooling, with cooling the fastest within the first few hours. Proper cooling methods include, placing food in shallow pans, separating food into smaller or thinner portions such as a single layer, an ice bath, and other effective methods. When placed in cold holding equipment, food shall be arranged in to provide maximum heat transfer through container walls, and loosely covered or uncovered to facilitate heat transfer. It is also suggested that the cooling food be placed in the walk in refrigerator instead of the small reach in refrigerator. The reach in struggles more to bring the hot food down to temperature. Try cooling the food using other methods as much as possible before placing in refrigerators, to aid the refrigerators effort.

Corrected on site. Cooling items were uncovered or vented, and spaced/separated from each other in cold holding units. Cooling handouts and logs will be provided to you.

(Corrected on Site)

48. Warewashing facilities: installed, maintained , and used; test strips

This is a Priority Foundation item

4-302.14 - Sanitizer Solutions, Testing Devices Provided (Pf)

Observation: A test kit or other device that accurately measures the concentration of sanitizing solution is not provided.

No quat test strips available for quat sanitizer used at the bar. These were provided to you during inspection.

(Corrected on Site)

General Comments

GENERAL COMMENTS

Score 25= passed.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Pork	Hot Holding	178F
Thighs	Cooling	86F
Pork	Cooling	115F
Ham	Cold Holding	35F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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