

COLORADO Department of Public Health & Environment

Fremont County Department of Public Health & 201 N 6th St Canon City CO 81212-3303

Time In: 01:20 PM

Time Out: 02:45 PM

		FOOD ESTABLISHMENT	INSPECTION REPORT				
FAC	LILITY NAME	Cafe 1230 (Royal Gorge) 0	OWNER: Service System Associates, Inc				
ADI	DRESS: 4218	3 County Road 3A Canon City CO 81212-3663					
DAT	E: 11/16/20	21 II	NSPECTION TYPE: Routine				
		FOODBORNE ILLNESS RISK FACTORS AN	ND PUBLIC HEALTH INTERVENTIONS				
		ortant practices or procedures identified as the most prevaler	nt contributing factors of foodborne illness or injury. Publ	lic health			
inter	ventions are co	ntrol measures to prevent foodborne illness or injury.	NUT NA NO for each such and item				
	IN= in comp	Compliance status to be designated as IN, O liance OUT= not in compliance NO= not observed		t violation	6		
C	ompliance St	•	not applicable COD Contented on one - R Repea	COS	R		
and the second se	ervision						
1	OUT	Person in charge present, demonstrates knowledge, and	and performs duties	X			
2	IN	Certified Food Protection Manager					
Emp	loyee Health						
3	IN	Management, food employee and conditional employ	yee; knowledge, responsibilities and reporting				
4	IN	Proper use of restriction and exclusion					
5	IN	Procedures for responding to vomiting and diarrheal	events				
G00	d Hygienic Pra						
6	OUT	Proper eating, tasting, drinking, or tobacco use					
7	IN	No discharge from eyes, nose, and mouth					
		nation by Hands					
8	OUT IN	Hands clean & properly washed	a dialectronic and a dura manufactular ad				
9	OUT	No bare hand contact with RTE food or a pre-approve			\sim		
	roved Source	Adequate handwashing sinks properly supplied and accessible					
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 d	destruction				
Prot	ection from Co	ontamination					
15	IN	Food separated and protected					
16	IN	Food contact surfaces; cleaned & sanitized					
17	IN	Proper disposition of returned, previously served, rec	conditioned & unsafe food				
the second se		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	OUT	Proper hot holding temperatures	X	
22	OUT	Proper cold holding temperatures	X	
23	OUT	Proper date marking and disposition	X	
24	N/A	Time as a Public Health Control; procedures & records		
Cons	sumer Advisor	y		
25	N/A	Consumer advisory provided for raw/undercooked food		
Highl	ly Susceptible	Populations		
26	N/A	Pasteurized foods used; prohibited foods not offered		
Food	d/Color Additi	ves and Toxic Substances		
27	IN	Food Additives: approved & Properly used		
28	IN	Toxic substances properly identified, stored & used		
Conf	formance with	Approved Procedures		
29	N/A	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" marked in box if numbered item is not in compliance COS= Corrected on Site R= Repeat Violation						
Compliance Status			R			
Safe Food and	Water					
30	Pasteurized eggs used where required	1 1				
31	Water and ice from approved source					
32	Variance obtained for specialized processing methods		C 84			
Food Temperat						
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		81 B			
Food Identifica						
37	Food properly labeled; original container	1 1				
	ood Contamination					
38 OUT	Insects, rodents, & animals not present	\times	2			
39						
40	Contamination prevented during food preparation, storage & display Personal cleanliness					
40	Wiping Cloths; properly used & stored					
42	Washing fruits & vegetables					
Proper Use of U						
43		1 1				
44	In-use utensils: properly stored Utensils, equipment & linens: properly stored, dried, & handled		<u> </u>			
45	Single-use/single-service articles: properly stored & used					
			0			
46	Gloves used properly					
47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	1				
48		-				
40 49 OUT	Warewashing facilities: installed, maintained, & used; test strips Non-food contact surfaces clean		2			
Physical Facilit						
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 OUT	Physical facilities installed, maintained, & clean					
56	Adequate ventilation & lighting; designated areas used		10			
	Regulatory Action					
Notification of F	otential Fines and Notice of Immediate Closure Imminent Health Hazard Closure		2			

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: Amy Jamison

Name: Paul Marcely

Observed Violations (See additional pages if necessary)

 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: Person in charge is not assuring that Food Safety activities such as cooking, holding, and sanitizing are occurring within the facility. PIC stated that food temperatures are checked a few times a week and that a "feel" method is used. Refrigeration units can raise a few degrees, into the danger zone, without noticeable change to touch. Use thermometers to ensure food is holding at 41 or below. Management stated temperatures are supposed to be check every 4 hours.

(Corrected on Site)

6. Proper eating, tasting, drinking, or tobacco useThis is a Core item2-401.11 - Eating, Drinking, or Using Tobacco

Observation: Employee drink observed without a lid or straw and in non-designated area. Open employee beverage observed on front kitchen prep line. This was removed during inspection. If employee beverage needs to be kept close, it should be in a closed container and stored to prevent contamination of food and clean equipment.

(Corrected on Site)

8. Hands clean and properly washedThis is a Priority item2-301.14 - When to Wash (P)

Observation: Observed food employee fail to wash hands, prior to donning gloves to work with exposed ready to eat food. Discussed during inspection. Hands must be washed prior to donning gloves, there is always some transfer from hands to the gloves.

(Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessibleThis is a Priority Foundation item5-205.11 - Using a Handwashing Sink- Operation and Maintenance (Pf)

Observation: Hand sinks are blocked. Front kitchen hand sink has the tray table with tortilla chips stored directly in front on the hand sink. Dish pit hand sink has the dirty towel bin stored in front of it. These are both repeats from last inspection.

(Corrected on Site) (Repeat)

21. Proper hot holding temperaturesThis is a Priority item3-501.16 (A) (1) - TCS Food, Hot Holding (P)

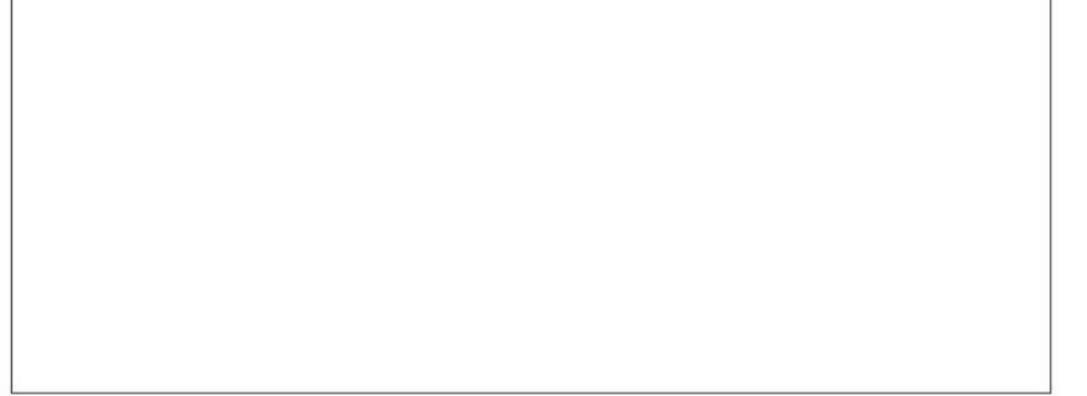
Observation: TCS products are being held below 135 degrees F. Chicken strips under heat lamp 107, Pizza 109. Proper hot hold temperatures should be 135 or above. These are generally sold or discarded. If using time as a control that has separate requirements. Pizza and chicken strips were discarded during inspection. Time as a public health control guidance will be provided if this is something the facility would like to implement.

(Corrected on Site)

22. Proper cold holding temperaturesThis is a Priority item3-501.16 (A) (2) - TCS Food, Cold Holding (P)

Observation: diced chicken in front kitchen prep line holding at 44 degrees. It there is a lid to this case, suggest closing/ keeping items covered when not in use to help refrigerator maintain temperature. (Corrected on Site)

Observed Violations (See additional pages if necessary)
23. Proper date marking and disposition This is a Priority Foundation item 3-501.17 - Ready-to-Eat TCS Food, Date Marking (Pf)
Observation: Observed a few ready to eat, previously cooked items, (soup, burgers) without a date mark in the walk in refrigerator. Discussed during inspection, PIC appropriately labeled items. (Corrected on Site)
 38. Insects, rodents and animals not present This is a Core item 6-501.111 (A), (B), (D) - Controlling Pests
Observation: Facility premise is not routinely inspected for presence of pests. Observed mouse droppings under soda fountain. Discussed during inspection and area cleaned. work with pest control operator. Removing food sources for pests will also help. (Corrected on Site)
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 are not kept free of an accumulation of food residue and other debris. Observed food debris on several shelves and bottoms of equipment. Ensure these are routinely cleaned. (Corrected on Site)
55. Physical facilities installed, maintained, and clean This is a Core item 6-501.12 - Cleaning, Frequency and Restrictions
Observation: Under equipment has collected a lot of food and trash debris. Clean under equipment regularly, at least at a frequency to preclude this accumulation. Food debris can attract rodents and other pests. (Corrected on Site)

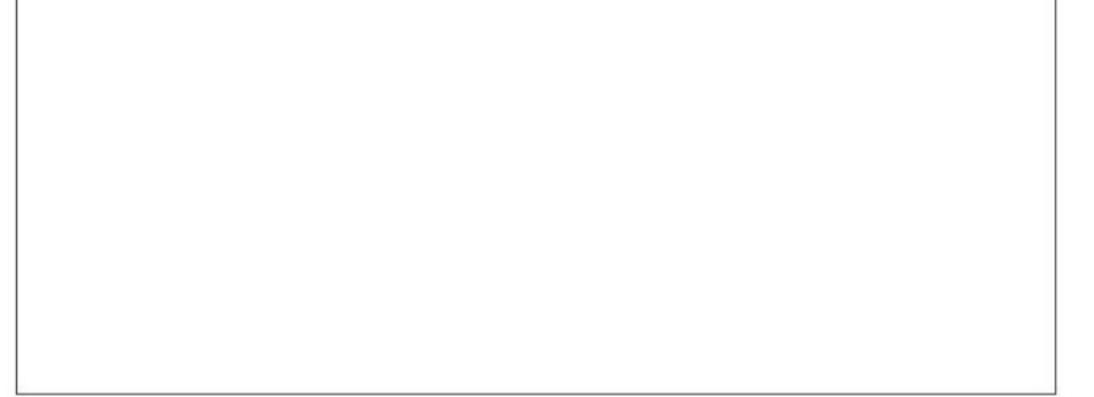


General Comments

GENERAL COMMENTS

Score 39=passed.

Routine cleaning needs to happen more frequently to prevent the accumulation of trash and food debris in and under equipment



FOOD TEMPERATUR	ES	
Food Item	Food State	Temperature
diced chicken	Cold Holding	44F
Hamburger	Serving	171F
Brawt	Hot Holding	151F
Chicken Strip	Hot Holding	107F
Soup	Hot Holding	151F
	MNATION	
Disposed Items	Disposal Method	Value Comments

