



Time In:	01:20 PM
Time Out:	02:45 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Cafe 1230 (Royal Gorge)		OWNER: Service System Associates, Inc
ADDRESS: 4218 County Road 3A Canon City CO 81212-3663		
DATE: 11/16/2021		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	OUT	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	OUT	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
Presenting Contamination by Hands		
8	OUT	Hands clean & properly washed
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	OUT	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	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	N/O	Proper reheating procedures for hot holding
20	N/O	Proper cooling time and temperature
21	OUT	Proper hot holding temperatures
22	OUT	Proper cold holding temperatures
23	OUT	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
Consumer Advisory		
25	N/A	Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations		
26	N/A	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: Cafe 1230 (Royal Gorge)

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		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	OUT	Insects, rodents, & animals not present	X		
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	OUT	Physical facilities installed, maintained, & clean	X		
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: Paul Marcely

Name: Amy Jamison



Observed Violations (See additional pages if necessary)

1. 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 use

This is a Core item

2-401.11 - 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 washed

This is a Priority item

2-301.14 - 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 accessible

This is a Priority Foundation item

5-205.11 - 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 temperatures

This is a Priority item

3-501.16 (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 temperatures

This is a Priority item

3-501.16 (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

General Comments

FOOD TEMPERATURES

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

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
-----------------------	------------------------	--------------	-----------------