



Time In:	12:00 PM
Time Out:	01:20 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: 08/17/2021		INSPECTION TYPE: Routine
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>		
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		
<b>Compliance Status</b>		<b>COS</b> <b>R</b>
<b>Supervision</b>		
1	IN	Person in charge present, demonstrates knowledge, and performs duties
2	IN	Certified Food Protection Manager
<b>Employee Health</b>		
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
<b>Good Hygienic Practices</b>		
6	IN	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
<b>Presenting Contamination by Hands</b>		
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
<b>Approved Source</b>		
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
<b>Protection from Contamination</b>		
15	OUT	Food separated and protected
16	IN	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
<b>Time/Temperature Control for Safety</b>		
18	IN	Proper cooking time & Temperatures
19	N/O	Proper reheating procedures for hot holding
20	N/O	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
<b>Consumer Advisory</b>		
25	N/A	Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>		
26	N/A	Pasteurized foods used; prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>		
27	IN	Food Additives: approved & Properly used
28	IN	Toxic substances properly identified, stored & used
<b>Conformance with Approved Procedures</b>		
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 <b>not</b> in compliance			COS= Corrected on Site R= Repeat Violation	
Compliance Status			COS	R
<b>Safe Food and Water</b>				
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		
<b>Food Temperature Control</b>				
33	IN	Proper cooling methods used; adequate equipment for temperature control		
34	N/O	Plant food properly cooked for hot holding		
35	IN	Approved thawing methods used		
36	IN	Thermometer provided & accurate		
<b>Food Identification</b>				
37	IN	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38	OUT	Insects, rodents, & animals not present	X	
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		
<b>Proper Use of Utensils</b>				
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		
<b>Utensils, Equipment and Vending</b>				
47	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		X
48	OUT	Warewashing facilities: installed, maintained, & used; test strips	X	
49	IN	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	IN	Hot & cold water available; adequate pressure		
51	OUT	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		
<b>Regulatory Action</b>				
Notification of Potential Fines and Closure		Notice of Immediate Closure		Imminent Health Hazard Closure
<b>On-Site Actions</b>				
Voluntary Condemnation		Compliance Agreement		Embargo Notice
<b>Resolution</b>				
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)*

8. Hands clean and properly washed

This is a Priority item

2-301.14 - When to Wash (P)

Observation: Employees not washing hands as needed while preparing foods and / or working with food equipment. Observed employee leave cook line, with gloves, and get broom to sweep up items. After sweeping, the employee did take off the gloves, and return to cook line, placing new gloves on. This is a change in task and a hand wash is required. Discussed during inspection.

(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)

6-301.11 - Handwashing Cleanser- Availability (Pf)

Observation: A hand sink in the facility is inaccessible (a direct observation that prevented the use of the sink). Observed three handsinks in the facility that were made inaccessible due to items being in front of or on top of the sinks.

Bar- Observed trays on handsink.

Front Kitchen- tray table with chips directly in front of the handsink.

Dish pit- towel bin in front of hand sink.

A handwashing sink within the facility lacks readily available paper towels or other drying devices.- Dish pit hand sink observed with no access to paper towels, automatic dispenser is inoperable.

A handwashing sink within the facility lacks readily available soap- Prep kitchen hand sink soap is not available.

Facility does have a number of sinks. However, if some are blocked and others are not appropriately stocked it severely limits the number of accessible handsinks. This is especially important when a handsinks is the only one in the area, such as the bar hand sink and dish-pit hand sink. Handwashing should be made as easy a possible for employees. Discussed during inspection.

(Corrected on Site)

15. Food separated and protected

This is a Priority item

3-302.11 (A) (1-2) - Raw Animal Food- Separation, Packaging, and Segregation (P)

3-302.11 (A) (3-8) - Packaged and Unpackaged Food - Separation, Packaging, and Segregation

Observation: Raw animal foods are not separated from ready-to-eat foods during storage, preparation, or holding.

Walk-in refrigerator- observed eggs above celery, oranges, and lemons. Eggs are a raw animal product and should be placed under ready to eat foods. See proper food storage chart. Discussed during inspection.

Walk in freezer- Observed open bags of pizza crusts. Store food in packages, covered containers, or wrappings to protect from possible outside sources of contamination.

(Corrected on Site) (Repeat)

38. Insects, rodents and animals not present

This is a Core item

6-202.15 - Outer Openings, Protected

Observation: Outer openings are not protected against the entry of pests. large outer door to staff room, left propped open. Observed a lot of flies in facility. It is that time of year, however closing the outer door will help lessen some of this. If this door needs to be propped open for other staff, consider closing the door between the kitchen and staff room. Another possibility is to add fly netting or air curtains.

Insect control devices are allowable as long as they are designed to retain the insect within the device and they are not located above food preparation areas or exposed food, clean equipment/utensils.

(Corrected on Site)

*Observed Violations (See additional pages if necessary)*

47. Food and non-food contact surfaces cleanable, properly designed, constructed, and used

This is a Core item

4-501.12 - Cutting Surfaces

Observation: Pizza table cutting board is scratched and discolored. Have this resurfaced or replaced. The scratches and grooves make the surface harder to effectively clean and sanitize. These gooves can harbor bacteria.

(Repeat)

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 bleach test strips available. Strips were provided during inspection. Use test strips daily to ensure dishmachine is properly sanitizing.

(Corrected on Site)

51. Plumbing installed; proper backflow devices

This is a Core item

5-205.15 (B) - System Maintained in Good Repair, Leakage

Observation: Plumbing system is not maintained in good repair. Plumbing leak around ice machine.

General Comments

**GENERAL COMMENTS**

Score 49= passed.

Dishmachine adequately sanitizing = 100ppm Cl.  
Adequate 300ppm quat sanitizer solution.

In the front kitchen area, one of the thermometers in the refrigerated prep table is broken. Replace this.  
routinely check thermometers for proper functioning of units.

**General Comments**

**FOOD TEMPERATURES**

<b>Food Item</b>	<b>Food State</b>	<b>Temperature</b>
Chicken strips	Serving	180F
Pizza	Hot Holding	146F
Soup	Hot Holding	169F
Pizza Sauce	Cold Holding	32F
Chicken	Cold Holding	39F

**VOLUNTARY CONDEMNATION**

<b>Disposed Items</b>	<b>Disposal Method</b>	<b>Value</b>	<b>Comments</b>
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