



Time In:	02:00 PM
Time Out:	03:50 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Canon City Lanes		OWNER: Abbeyview LLC
ADDRESS: 2970 E Main St Canon City CO 81212-2730		
DATE: 11/09/2021		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	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	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	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	OUT	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: Canon City Lanes

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	IN	Proper cooling methods used; adequate equipment for temperature control			
34	N/A	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		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	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48	OUT	Warewashing facilities: installed, maintained, & used; test strips		X	
49		Non-food contact surfaces clean			
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		Physical facilities installed, maintained, & clean			
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: Budda



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 Food Safety activities are met. Such as monitoring cooking, holding, cooling and reheating temperatures, and that proper sanitizing of dishes is occurring. When asked about reheating temperatures, staff stated they set the unit to 7 and assume its hot. Temperatures must be routinely monitored to ensure proper temperatures are being met. Cooling time/temperature parameters are not known by staff. Onsite training provided along with guidance documents.

(Corrected on Site)

25. Consumer advisory provided for raw/undercooked food

This is a Priority Foundation item

3-603.11 - Consumer Advisory, Animal Foods that are Not Processed to Eliminate Pathogens (Pf)

3-603.11 - Consumer Advisory, Animal Foods that are Not Processed to Eliminate Pathogens (Pf)

Observation: Animal foods (hamburgers) are served or sold rare or undercooked without a consumer advisory.

(Corrected on Site)

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

This is a Core item

4-402.11 - Fixed Equipment, Spacing or Sealing - Installation

Observation: Equipment that is not easily movable is not sealed to adjoining equipment or walls. There is a gap between flat top and the outer constructed shelving unit. A mass amount of grease, trash and debris is collecting in this space. Staff is aware but the spacing does not allow for accessible cleaning. The trash and debris could attract pests. This area needs to be cleaned, and either set up to allow for easily accessible cleaning or sealed to prevent this issue.

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. Test strips provided during inspection.

(Corrected on Site)

General Comments

GENERAL COMMENTS

Adequate 200 ppm quat sanitizer

Score 30=passed

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Diced Tomato	Cold Holding	39F
Green Chili	Hot Holding	160F
Refried Beans	Cold Holding	40F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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