



Time In: 07:30 AM
Time Out: 08:44 AM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Canon City High School		OWNER: Fremont School District RE-1
ADDRESS: 1313 College Ave Canon City CO 81212-3540		
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	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	OUT	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	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: Canon City High School


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/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	OUT	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	OUT	Single-use/single-service articles: properly stored & used	X		
46	IN	Gloves used properly			
Utensils, Equipment and Vending					
47	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48	IN	Warewashing facilities: installed, maintained, & used; test strips			
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:



Name: Cassandra Passero

Inspector:



Name: Amy Jamison

Observed Violations *(See additional pages if necessary)*

22. Proper cold holding temperatures
This is a Priority item
3-501.16 (A) (2) - TCS Food, Cold Holding (P)

22. Proper cold holding temperatures
This is a Priority item
3-501.16 (A) (2) - TCS Food, Cold Holding (P)

Observation: Food observed holding at temperatures between 42-50 degrees F. Walk in refrigerator, sliced tomatoes measured at 45 degrees. The walk-in temperature is being monitored, however it does not appear that correct actions are being taken when the temperature measures to high. Food needs to hold at 41 or below, any temperature above 41 and corrective action should be taken. FCDPHE recommends placing a bottle of water in the unit, for easy temperature measurement.

39. Contamination prevented during food preparation, storage, and display
This is a Core item
3-305.11 - Food Storage - Preventing Contamination from the Premise

Observation: Food is not stored at least 6 inches above the floor. Walk in freezers, observed boxes of food are stored on the floor.

45. Single Use/ single-service articles: properly stored and used
This is a Core item
4-904.11 (A-C) - Single-Service and Single-Use Articles - Preventing Contamination

Observation: Single-use articles are not handled, displayed, or dispensed in a way that prevents contamination. Single use spoons, forks and knives are stored for consumer self service with mouth contact surface pointing up. Store these with handles pointing up so that the handles are the only part touched but by students. Corrected on site, these utensils were flipped to mouth contact surface pointing down.

(Corrected on Site)

45. Single Use/ single-service articles: properly stored and used
This is a Core item
4-904.11 (A-C) - Single-Service and Single-Use Articles - Preventing Contamination

(Corrected on Site)

General Comments

GENERAL COMMENTS

Annual inspection of summer food service program.

Score 35= passed.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Tomatoes	Cold Holding	45F
Sliced cheese	Cold Holding	39F
Hashbrowns	Hot Holding	136F
Milk cartons	Cold Holding	36F

VOLUNTARY CONDEMNATION

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