

Fremont County Department of Public Health & Environment 201 N. Sixth St Cañon City, CO 81212

Retail Food Establishment Inspection Report

ADDRESS: 3245 E US Highway 50 B Canno City CO 81212 INSPECTION TYPE: Follow-up Inspection	FACILITY NAME: China Garden Restaurant			OWNER: China Garden Restaurant, Inc						
Risk feators are important practices or moscular practices are control measures to prevent footborne 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	ADDRE	ADDRESS: 3245 E US Highway 50 B Canon City CO 81212								
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		GOOD RETAIL PRACTICES			
		Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.			
		OUT = Not in Compliance COS = Corrected On-Site R = Repeat Violation			
Comp	Compliance Status				
Safe	Food A	nd Water			
30	NO	Pasteurized eggs used where required			
31	NO	Water & ice from approved source			
32	NO	Variance obtained for specialized processing methods			
Food	Tempe	ature Control			
33	NO	Proper cooling methods used; adequate equipment for temperature control			
34	NO	Plant food properly cooked for hot holding			
35	NO	Approved thawing methods used			
36	In	Thermometer provided & accurate			
Food	Identifi	cation			
37	NO	Food properly labeled; original container			
Preve	ntion O	Food Contamination			
38	NO	Insects, rodents, & animals not present			
39	Out	Contamination prevented during food preparation, storage & display			
40	NO	Personal cleanliness			
41	In	Wiping Cloths; properly used & stored			
42	NO	Washing fruits & vegetables			
Prope	er Use C	Of Utensils			
43	In	In-use utensils: properly stored			
44	NO	Utensils, equipment & linens: properly stored, dried, & handled			
45	In	Single-use / single-service articles: properly stored & used			
46	NO	Gloves used properly			
Utens	ils, Equ	ipment and Vending			
47	In	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48	NO	Warewashing facilities: installed, maintained, & used; test strips			
49	In	Non-food contact surfaces clean		ш	
	ical Fac				
50	NO	Hot & cold water available; adequate pressure			
51	NO	Plumbing installed; proper backflow devices			
52	NO	Sewage & waste water properly disposed		igwdown	
53	NO	Toilet facilities: properly constructed, supplied, & cleaned			
54	NO	Garbage & refuse properly disposed; facilities maintained			
55	In	Physical facilities installed, maintained, & clean		<u> </u>	
56	NO	Adequate ventilation & lighting; designated areas used			

Observed Violations:

2- Certified Food Protection Manager

Core

2-102.12(A): Certified Food Protection Manager (C)

Inspector Comments:

Discussed with owner and manager, it is decided that they will try the state food safety online class, if they get the information it will not be required for them to take the exam.

6- Proper eating, tasting, drinking, or tobacco use

Core

2-401.11: Eating, Drinking, or Using Tobacco (C)

Inspector Comments:

Open employee beverage on prep table.

10- Adequate handwashing sinks properly supplied and accessible

Priority Foundation

5-205.11: Using a Handwashing Sink-Operation and Maintenance (Pf)

Inspector Comments:

Hand sink blocked upon arrival, bowl sitting in sink. Handsinks should be used for handwashing only and no other purpose. Take all dishes to the dish pit.

39- Contamination prevented during food preparation, storage & display

Core

3-304.13: Linens and Napkins, Use Limitations (C)

Inspector Comments:

Observed several items in walk in refrigerator covered with cloth napkins. Linens may not be used in contact with food.

General Comments and Notes

Follow up inspection to routine inspection conducted on 6-12-2019.

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Beautiful work has been done since last inspection. The walk in refrigerator is very nicely organized with all raw meats on one side and veggies on the other. All food and single use items are up off the floor. The cutting board has been resurfaced. All shelving has been cleaned and replaced. An extensive cleaning has been done, insides of refrigerators and cabinets are much cleaner. A majority of the grease has been removed from under the grill.

Online training will be started shorty for the CFPM. Please contact me if you need help.

Follow up Required: No Follow up Date (if applicable): 7/20/2019

Recieved by:

Amy Jamison(7/11/2019 11:24:06 AM)

Inspector Name: Amy Jamison