

# **Retail Food Establishment Inspection Report**

FACILI	TY NAME	E: CTCF Snack Bar OWNER: Colorado Correctional Industr	OWNER: Colorado Correctional Industries						
ADDRE	ESS: 275	5 W US Highway 50 Canon City CO 81212							
	DATE: 08/12/2019 INSPECTION TYPE: Routine Inspection								
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							
Com	pliance S			cos	R				
	rvision								
1	In	Person in charge present, demonstrates knowledge, and performs duties							
2	In	Certified Food Protection Manager							
Empl	loyee He								
3	In	Management, food employee and conditional employee; knowledge, responsibilities and repo	orting						
4	In	Proper use of restriction and exclusion							
5	In	Procedures for responding to vomiting and diarrheal events							
Good	d Hygien	nic Practices							
6	In	Proper eating, tasting, drinking, or tobacco use							
7	In	No discharge from eyes, nose, and mouth							
Preve	enting Co	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 allowe	:d						
10	In	Adequate handwashing sinks properly supplied and accessible							
Appr	oved So	Durce							
11	In	Food obtained from approved source							
12	NO	Food received at proper temperature							
13	In	Food in good condition, safe, & unadulterated							
14	In	Required records available: shellstock tags, parasite destruction							
	-	om 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							
		ature Control for Safety							
18	In	Proper cooking time & temperatures							
19	NO	Proper reheating procedures for hot holding		-					
20	NO	Proper cooling time and temperature							
21 22	In	Proper hot holding temperatures							
	In	Proper cold holding temperatures Proper date marking and disposition							
23 24	In NA	Time as a Public Health Control; procedures & records							
	umer Ac								
25	NA	Consumer advisory provided for raw/undercooked food							
		eptible Populations							
26	NA	Pasteurized foods used; prohibited foods not offered							
		Additives and Toxic Substances							
27	NA	Food additives: approved & Properly used							
28	In	Toxic substances properly identified, stored & used							
Conform with Approved Procedures									
29	NA	Compliance with variance / specialized process / HACCP							

# **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

Compliance Status       COS       R         Safe Food And Water       Safe Food And Water       Safe Food And Water         31       In       Pasteurized eggs used where required       Im         32       NA       Variance obtained for specialized processing methods       Im         32       NA       Variance obtained for specialized processing methods       Im         33       In       Proper cooling methods used; adequate equipment for temperature control       Im         34       In       Plant food property cooked for hot holding       Im         35       In       Approved thawing methods used       Im         36       In       Theod temtification       Im         37       In       Food property labeled; original container       Im         9       In       Contamination prevented during food preparation, storage & display       Im         38       Out       Insects, rodents, & animals not present       Im         39       In       Contamination prevented during food preparation, storage & display       Im         40       In       Wight Coltis, property used & stored       Im       Im         41       In       Utensils, equipment & linens: property stored, dried, & handled       Im       Im <t< th=""><th></th><th></th><th></th><th></th><th></th></t<>					
30       NA       Pasteurized eggs used where required	Com	pliance S	Status	COS	R
31       In       Water & ice from approved source	Safe	Food Ar	nd Water		
32       NA       Variance obtained for specialized processing methods         33       In       Proper cooling methods used; adequate equipment for temperature control         33       In       Plant food properly cooked for hot holding         35       In       Approved thawing methods used         36       In       Thermometer provided & accurate         70       In       Food properly useled; original container         71       In       Food properly labeled; original container         72       In       Food properly labeled; original container         73       In       Food foot Contamination         73       In       Contamination prevented during food preparation, storage & display         40       In       Personal cleanliness         41       In       Washing fruits & vegetables         74       In       Utensils: properly used & stored         42       In       Utensils: properly stored duised, & handled         43       In       Lives utensils: properly stored & used         44       In       Utensils: equipment & linens: properly designed, constructed, & used         45       In       Single-use / single-service articles: properly designed, constructed, & used         46       In       Varewashing facilities: installe	30	NA	Pasteurized eggs used where required		1
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Food Identification         37       In       Food properly labeled; original container         97       Provention Of Food Contamination         38       Out       Insects, rodents, & animals not present         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         Proper Use Of Utensils       Proper Use of Utensils:         43       In       In-use utensils: properly stored, dried, & handled         44       In       Utensils, equipment & linens: properly stored, dried, & handled         44       In       Gloves used properly         44       In       Gloves used properly         45       In       Gloves used properly         46       In       Gloves used properly         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       In         50       In		In	Approved thawing methods used		I
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55     Out     Physical facilities installed, maintained, & clean		In			
		In			
56 In Adequate ventilation & lighting; designated areas used		Out			
	56	In	Adequate ventilation & lighting; designated areas used		

#### **Observed Violations:**

## 38- Insects, rodents, & animals not present

## Core

6-202.15: Outer Openings, Protected (C)

## **Inspector Comments:**

Fill in gaps and holes to protect against the entry of pests. Observed a gap by kitchen sink and large gap in closet, observed a few mouse droppings in these areas.

## 51- Plumbing installed; proper backflow devices

## Core

5-205.15: System Maintained in Good Repair (C)

## Inspector Comments:

3 comp sink has a leak underneath, drips and water pools on the floor.

## 55- Physical facilities installed, maintained, & clean

#### Core

6-501.12: Cleaning, Frequency and Restrictions (C)

## **Inspector Comments:**

Back prep table that has the slicer, under the table is dirty. Do not forget to clean under this table regularly as well. This was cleaned during inspection.

Clean the equipment lock ups regularly, these areas have accumulated dust and debris.

# **General Comments and Notes**

9:05

Lunch served from 11 to 1.

Bacon sitting out at room temperature for about an hour before being placed in the oven to cook. This is still within safety parameters, just not a great practice. Try to keep potentially hazardous food either hot or cold and do not leave in the danger zone (41-135 degrees) for extended periods of time.

Follow up Required: No

Follow up Date (if applicable): 8/15/2019

Amy Jamison(8/12/2019 12:21:52 PM)

Recieved by:

Inspector Name: Amy Jamison