

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<>					
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56 In Adequate ventilation & lighting; designated areas used		Out			
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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