

Retail Food Establishment Inspection Report

FACILITY NAME: Royal Gorge Dinosaur Experience			OWNER: Royal Gorge Dinosaur Experience, LLC						
ADDRESS: 44895 W US 50 Hwy Canon City CO 81212									
	DATE: 07/10/2019 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 R = Repeat Violation						
Compliance Status			COS	R					
Supervision									
1	In	Person in charge present, demonstrates knowledge, and pe	erforms duties						
2	NA	Certified Food Protection Manager							
Empl	oyee He	alth							
3	In	Management, food employee and conditional employee; kn	nowledge, responsibilities and reporting						
4	In	Proper use of restriction and exclusion							
5	In	Procedures for responding to vomiting and diarrheal events	S						
Good	l Hygien	ic Practices							
6	In	Proper eating, tasting, drinking, or tobacco use							
7	In	No discharge from eyes, nose, and mouth							
Preve	nting Co	ontamination by Hands							
8	In	Hands clean & properly washed							
9	In	No bare hand contact with RTE food or a pre-approved alte	ernative procedure properly allowed						
10	In	Adequate handwashing sinks properly supplied and access	sible						
Appro	oved So	urce							
11	In	Food obtained from approved source							
12	In	Food received at proper temperature							
13	In	Food in good condition, safe, & unadulterated							
14	NA	Required records available: shellstock tags, parasite destruction							
Prote	ction fro	m 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							
	Tempera	ture Control for Safety							
18	In	Proper cooking time & temperatures							
19	In	Proper reheating procedures for hot holding							
20	NO	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	NA	Time as a Public Health Control; procedures & records							
	umer Ac								
25	NA		Consumer advisory provided for raw/undercooked food						
		otible Populations							
26	NA								
	ood/Color Additives and Toxic Substances								
27	NA	Food additives: approved & Properly used							
28	In	Toxic substances properly identified, stored & used							
		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 Image: Constructed eggs used where required Image: Constructed eggs used where required equipment for temperature control Image: Constructed eggs used where required equipment for temperature control Image: Constructed eggs used eggs used eggs used eggs eggs used eggs eggs used eggs eggs eggs eggs eggs eggs eggs e	Com	nliance	Statue	COS	R			
30 NA Pasteurized eggs used where required 31 Out Water & ice from approved source 32 NA Variance obtained for specialized processing methods Food Temperature Control 33 In Proper cooling methods used; adequate equipment for temperature control 34 NA Plant food properly cooked for hot holding 35 NO Approved thawing methods used 36 In Thermometer provided & accurate Food Identification 37 In Food Contamination Prevention Of Food Contamination 38 In Insects, rodents, & animals not present 39 In Contamination prevented during food preparation, storage & display 40 In Personal cleanliness 41 In Wiping Cloits; properly used & stored 42 In In- Lite-use utensils: reportly stored, dried, & handled 44 In Utensils, equipment & linens: properly stored & used 45 In Single-use / single-service articles: properly designed, constructed, & used 46 In Warewashing facilities: installed, maint		•		005				
31 Out Water & ice from approved source Image: approximation of the second of th		1		1				
32 NA Variance obtained for specialized processing methods Food Temperature Control								
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33 In Proper cooling methods used; adequate equipment for temperature control								
34 NA Plant food properly cooked for hot holding 35 NO Approved thawing methods used 36 In Thermometer provided & accurate 7 In Food lognification 37 In Food properly labeled; original container 9 In Contamination 38 In 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 In 43 In In-use utensils: properly stored, dried, & handled 44 In Utensils, equipment & linens: properly stored & used 45 In Sloves 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 cleanable, properly		1		1				
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Observed Violations:

31- Water & ice from approved source **Priority**

5-102.11: Standards-Quality (P)

Inspector Comments:

No CI residual detected in water. Water is supplied by Giem Trucking. Geim Trucking will be up to add to the water tank, CI residual can dissipate if the water has been sitting for an amount of time. If the water hauler cannot do this today, the facility has agreed to treat the tank.

General Comments and Notes

It is recommended that this facility obtains a DPD test kit for checking chlorine residual in the hauled water supply.

Follow up Required: No

Follow up Date (if applicable): 7/13/2019

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Recieved by:

Amy Jamison(7/10/20

Inspector Name: Amy Jamison