

COLORADO Department of Public Health & Environment

Fremont County Department of Public Health & 201 N 6th St Canon City CO 81212-3303

Time In: 01:30 PM

Time Out: 03:00 PM

		FOOD ESTABLISHMENT	INSPECTION REPORT		
FACILITY NAME: Dq Grill & Chill OWNER: CCDQ, Inc					
ADI	DRESS: 1329	Royal Gorge Blvd Canon City CO 81212-3837			
DA	re: 12/07/20	21 1	INSPECTION TYPE: Routine		
		FOODBORNE ILLNESS RISK FACTORS AN	ND PUBLIC HEALTH INTERVENTIONS		
		ortant practices or procedures identified as the most prevale	ent contributing factors of foodborne illness or injury. Publ	ic health	
inter	ventions are co	ntrol measures to prevent foodborne illness or injury.			
	IN= in comp	Compliance status to be designated as IN, 0 liance OUT= not in compliance NO= not observed	NA= not applicable COS=Corrected on Site R=Repeat	t violation	8
C	Compliance St	· · · · · · · · · · · · · · · · · · ·	NA- not applicable COS-Confected on Site R-Repeat	COS	R
and the second se	ervision	atus		005	- A
1	IN	Person in charge present, demonstrates knowledge, a	and performs duties		
2	IN	Certified Food Protection Manager			
	oloyee 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	l events		
Goo	d Hygienic Pra	ctices			
6	IN	Proper eating, tasting, drinking, or tobacco use			
7	IN	No discharge from eyes, nose, and mouth			
Pres	enting Contami	nation by Hands			
8	OUT	Hands clean & properly washed		\times	
9	IN	No bare hand contact with RTE food or a pre-approv	ved alternative procedure properly allowed		
10					
	roved Source				
11	IN	Food obtained from approved source			
12	IN	Food received at proper temperature			
13	IN	Food in good condition, safe, & unadulterated			
14	N/A	Required records available, shellstock tags, parasite destruction			
	tection from Co				
15	IN	Food separated and protected			
16	IN IN	Food contact surfaces; cleaned & sanitized	panditionad & unsafa faad		
17 Tim		Proper disposition of returned, previously served, red Control for Safety	conditioned & unsale lood		
18	IN	Proper cooking time & Temperatures			
19	N/O	Proper reheating procedures for hot holding			-
20	N/O	Proper cooling time and temperature			
20		roper cooling time and temperature		<u> </u>	

21	IN	Proper hot holding temperatures		
22	IN	Proper cold holding temperatures		
23	IN	Proper date marking and disposition		
24	IN	Time as a Public Health Control; procedures & records		
Cons	sumer Advisor	v		
25	N/A	Consumer advisory provided for raw/undercooked food		
High	ly Susceptible	Populations		
26	N/A	Pasteurized foods used; prohibited foods not offered		
Food	d/Color Additi	ves and Toxic Substances		
27	IN	Food Additives: approved & Properly used		
28	IN	Toxic substances properly identified, stored & used	- 2	
Cont	formance with	Approved Procedures		
29	N/A	Compliance with variance/ specialized process/ HACCP		

	GOOD RETAIL PRACTICES		
Good Retail Prac	tices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foc		20.000
"OUT" marked in	r box if numbered item is not in compliance $COS=Corrected on Site R=Re$	epeat Vio	lation
Compliance Status			R
Safe Food and W			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperatu	ure Control		
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometer provided & accurate		
Food Identificat	ion		
37	Food properly labeled; original container		
Prevention of Fo	ood Contamination	alle solo	
38	Insects, rodents, & animals not present		
39	Contamination prevented during food preparation, storage & display		
40	Personal cleanliness		
41	Wiping Cloths; properly used & stored		
42	Washing fruits & vegetables		
Proper Use of U	tensils		
43	In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored & used		
46	Gloves used properly		
Utensils, Equipn	nent and Vending		
47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	Non-food contact surfaces clean		
Physical Facilitie	es		
50	Hot & cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		
52	Sewage & waste water properly disposed		
53	Toilet facilities; properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	Physical facilities installed, maintained, & clean		
56	Adequate ventilation & lighting; designated areas used		
	Regulatory Action		
Notification of D	stential Fines and Notice of Immediate Closure Imminent Health Hazard Closure		S

Closure	Notice of Immediate Closure	Imminent Health Hazard Closure	
	On-Site Actions		14 F 17
Voluntary Condemnation	Compliance Agreement	Embargo Notice	
	Resolution		
Reinstatement of License	Violation Correction Sheet	Embargo Release	

Person In Charge:

Inspector:

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Name: Maggie

Name: Amy Jamison

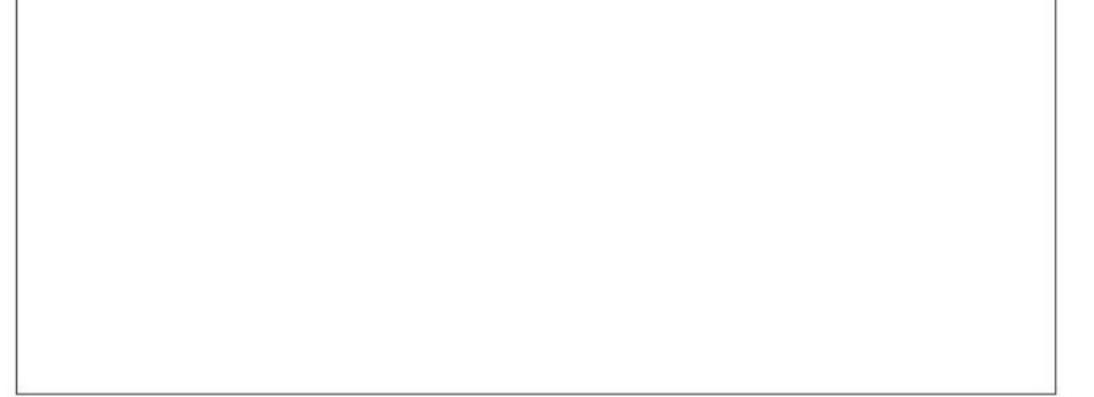
Observed Violations (See additional pages if necessary)

8. Hands clean and properly washedThis is a Priority item2-301.14 - When to Wash (P)

Observation: Observed employee work with chemicals to wipe down equipement and fail to wash hands prior to gloving up to work with exposed food.

Observed employee glove up to work with clean single use articles without hand wash first. Remember that hands must be washed prior to donning gloves, as there is always some transfer from the hands to the gloves.

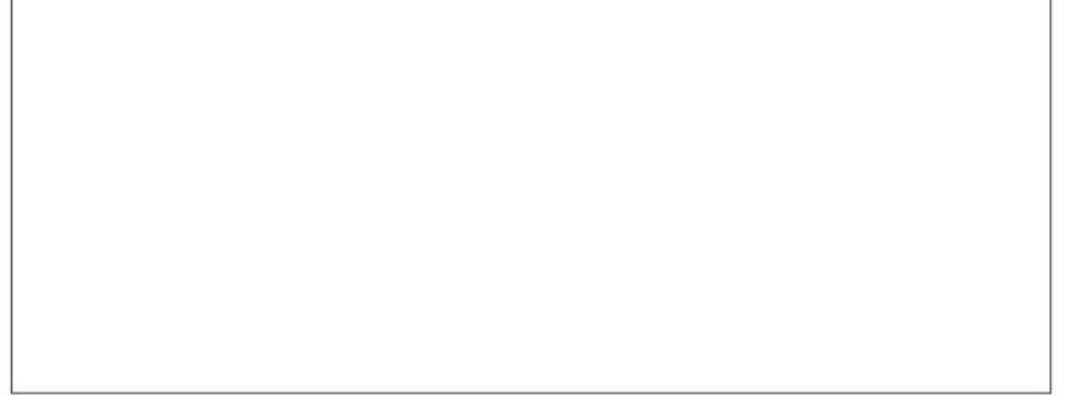
(Corrected on Site)



General Comments

GENERAL COMMENTS

Score 10=passed.



FOOD TEMPERATURE	S		
Food Item	Food State	Temperature	
Sliced tomatoes	Cold Holding	39F	
Milk	Cold Holding	36F	
Gravy	Hot Holding	165F	
Hamburger	Hot Holding	145F	
Chicken strips	Heating	197F	
VOLUNTARY CONDEM	NATION		
Disposed Items	Disposal Method	Value Comments	

