



### Retail Food Establishment Inspection Report

<b>FACILITY NAME:</b> DQ Grill & Chill		<b>OWNER:</b> CCDQ, Inc.	
<b>ADDRESS:</b> 1329 Royal Gorge Blvd Canon City CO 81212			
<b>DATE:</b> 08/28/2019		<b>INSPECTION TYPE:</b> Routine Inspection	
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>			
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		CO	
<b>Supervision</b>			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In	Certified Food Protection Manager	
<b>Employee Health</b>			
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 events	
<b>Good Hygienic Practices</b>			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
<b>Preventing Contamination by Hands</b>			
8	Out	Hands clean & properly washed	X
9	Out	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	X
10	In	Adequate handwashing sinks properly supplied and accessible	
<b>Approved Source</b>			
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	
<b>Protection from Contamination</b>			
15	In	Food separated and protected	
16	In	Food contact surfaces; cleaned & sanitized	
17	In	Proper disposition of returned, previously served, reconditioned & unsafe food	
<b>Time/Temperature Control for Safety</b>			
18	In	Proper cooking time & temperatures	
19	In	Proper reheating procedures for hot holding	
20	NA	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	
<b>Consumer Advisory</b>			
25	NA	Consumer advisory provided for raw/undercooked food	
<b>Highly Susceptible Populations</b>			
26	NA	Pasteurized foods used; prohibited foods not offered	
<b>Food/Color Additives and Toxic Substances</b>			
27	In	Food additives: approved & Properly used	
28	In	Toxic substances properly identified, stored & used	
<b>Conform with Approved Procedures</b>			
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			CC
<b>Safe Food And Water</b>			
30	<b>NA</b>	Pasteurized eggs used where required	
31	<b>In</b>	Water & ice from approved source	
32	<b>NA</b>	Variance obtained for specialized processing methods	
<b>Food Temperature Control</b>			
33	<b>In</b>	Proper cooling methods used; adequate equipment for temperature control	
34	<b>NA</b>	Plant food properly cooked for hot holding	
35	<b>NA</b>	Approved thawing methods used	
36	<b>In</b>	Thermometer provided & accurate	
<b>Food Identification</b>			
37	<b>In</b>	Food properly labeled; original container	
<b>Prevention Of Food Contamination</b>			
38	<b>In</b>	Insects, rodents, & animals not present	
39	<b>In</b>	Contamination prevented during food preparation, storage & display	
40	<b>In</b>	Personal cleanliness	
41	<b>In</b>	Wiping Cloths; properly used & stored	
42	<b>In</b>	Washing fruits & vegetables	
<b>Proper Use Of Utensils</b>			
43	<b>In</b>	In-use utensils: properly stored	
44	<b>In</b>	Utensils, equipment & linens: properly stored, dried, & handled	
45	<b>Out</b>	Single-use / single-service articles: properly stored & used	
46	<b>In</b>	Gloves used properly	
<b>Utensils, Equipment and Vending</b>			
47	<b>Out</b>	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
48	<b>In</b>	Warewashing facilities: installed, maintained, & used; test strips	
49	<b>In</b>	Non-food contact surfaces clean	
<b>Physical Facilities</b>			
50	<b>In</b>	Hot & cold water available; adequate pressure	
51	<b>In</b>	Plumbing installed; proper backflow devices	
52	<b>In</b>	Sewage & waste water properly disposed	
53	<b>In</b>	Toilet facilities: properly constructed, supplied, & cleaned	
54	<b>In</b>	Garbage & refuse properly disposed; facilities maintained	
55	<b>In</b>	Physical facilities installed, maintained, & clean	
56	<b>In</b>	Adequate ventilation & lighting; designated areas used	

**Observed Violations:**

**8- Hands clean & properly washed**

OBSERVATION: *(CORRECTED DURING INSPECTION)*

**Priority**

2-301.14: When to Wash (P)

**Inspector Comments:**

Observed food employee leave kitchen to fill beverage and failed to wash hands and change gloves upon returning to kitchen. Remember to wash hands prior to donning gloves.

**9- No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed**

OBSERVATION: *(CORRECTED DURING INSPECTION)*

**Priority**

3-301.11: Preventing Contamination from Hands (P)

**Inspector Comments:**

Observed some bare hand contact with ice cream cones, food employees holding the cone above the wrapper.

**45- Single-use / single-service articles: properly stored & used**

**Core**

4-904.11: Kitchenware and Tableware-Preventing Contamination (C)

**Inspector Comments:**

Observed Employee with fingers inside the ice cream cups.

**47- Food & non-food contact surfaces cleanable, properly designed, constructed, & used**

**Core**

4-501.12: Cutting Surfaces (C)

**Inspector Comments:**

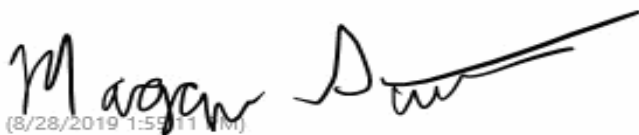
Orange Julius prep cold table cutting board is scratched and discolored, the scratches can harbor bacteria. Have this resurfaced or replaced.

**General Comments and Notes**

Observed two priority items, both were corrected on site.

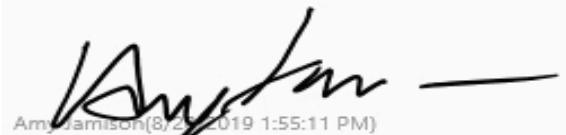
Follow up Required: No

Follow up Date (if applicable): 8/31/2019



(8/28/2019 1:59:11 PM)

Received by:



Amy Jamison(8/28/2019 1:55:11 PM)

Inspector Name:

Amy Jamison

