



Time In: 07:00 AM
Time Out: 08:00 AM

**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME: Econo Lodge Canon City		OWNER: Eastern Hotel Group LLC
ADDRESS: 311 Royal Gorge Blvd Canon City CO 81212-3744		
DATE: 11/17/2021		INSPECTION TYPE: Routine
<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		
<b>Compliance Status</b>		<b>COS</b> <b>R</b>
<b>Supervision</b>		
1	OUT	Person in charge present, demonstrates knowledge, and performs duties
2	N/A	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>Presenting Contamination by Hands</b>		
8	N/O	Hands clean & properly washed
9	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	OUT	Adequate handwashing sinks properly supplied and accessible
<b>Approved Source</b>		
11	IN	Food obtained from approved source
12	N/O	Food received at proper temperature
13	IN	Food in good condition, safe, & unadulterated
14	N/A	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	N/O	Proper cooking time & Temperatures
19	N/O	Proper reheating procedures for hot holding
20	N/O	Proper cooling time and temperature
21	N/A	Proper hot holding temperatures
22	OUT	Proper cold holding temperatures
23	N/A	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
<b>Consumer Advisory</b>		
25	N/A	Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>		
26	N/A	Pasteurized foods used; prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>		
27	N/A	Food Additives: approved & Properly used
28	OUT	Toxic substances properly identified, stored & used
<b>Conformance with Approved Procedures</b>		
29	N/A	Compliance with variance/ specialized process/ HACCP

Facility Name: Econo Lodge Canon City

<b>GOOD RETAIL PRACTICES</b>			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is <b>not</b> in compliance			
			COS= Corrected on Site R= Repeat Violation
<b>Compliance Status</b>			<b>COS</b>
<b>Safe Food and Water</b>			<b>R</b>
30		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
<b>Food Temperature Control</b>			
33		Proper cooling methods used; adequate equipment for temperature control	
34		Plant food properly cooked for hot holding	
35		Approved thawing methods used	
36	OUT	Thermometer provided & accurate	X
<b>Food Identification</b>			
37		Food properly labeled; original container	
<b>Prevention of Food Contamination</b>			
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	
<b>Proper Use of Utensils</b>			
43		In-use utensils: properly stored	
44		Utensils, equipment & linens: properly stored, dried, & handled	
45	OUT	Single-use/single-service articles: properly stored & used	X
46		Gloves used properly	
<b>Utensils, Equipment and Vending</b>			
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
48	OUT	Warewashing facilities: installed, maintained, & used; test strips	X
49		Non-food contact surfaces clean	
<b>Physical Facilities</b>			
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	
<b>Regulatory Action</b>			
Notification of Potential Fines and Closure		Notice of Immediate Closure	Imminent Health Hazard Closure
<b>On-Site Actions</b>			
Voluntary Condemnation		Compliance Agreement	Embargo Notice
<b>Resolution</b>			
Reinstatement of License		Violation Correction Sheet	Embargo Release

Person In Charge:

Inspector:

Name: Mitchell

Name: Amy Jamison



*Observed Violations (See additional pages if necessary)*

1. Person in charge present, demonstrates knowledge and performs duties

This is a Priority Foundation item

2-103.11 (A-N), (P) - Person in Charge - Duties (Pf)

Observation: Temperatures are not monitored at an appropriate frequency. PIC is unsure what sanitizer is used for dishwashing.

(Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

6-301.12 - Hand Drying Provision (Pf)

6-301.14 - Handwashing Signage

Observation: The handwashing sink lacks readily available paper towels. Handsinks must always be supplied with soap and paper towels to allow for easy handwashing access.

All handsinks used by employees must have a sign notifying employees to wash hands. provided during inspection.

(Corrected on Site) (Repeat)

22. Proper cold holding temperatures

This is a Priority item

3-501.16 (A) (2) - TCS Food, Cold Holding (P)

Observation: Refrigeration unit holding at 44 degrees, proper cold holding of time/temperature control for safety foods should be 41 or below. Onsite training provided. Monitor this refrigerator and take appropriate corrective action. Suggest monitor temperature more frequently.

(Corrected on Site)

28. Toxic substances properly identified, stored, and used

This is a Priority Foundation item

7-102.11 - Common Name - Working Containers (Pf)

Observation: Containers of poisonous or toxic materials do not have a legible manufacturer's label.

Observed spray bottle of unknown contents stored near the hand sink. All containers should have common name.

(Corrected on Site)

36. Thermometer provided and accurate

This is a Core item

4-204.112 (A), (B), (D) - Temperature Measuring Devices - Design and Placement

Observation: Refrigerator does not have a thermometer. To help ensure proper temperature is being maintained, place a thermometer in this unit. Additionally it is good practice to use the probe thermometer to make sure food is holding properly.

(Corrected on Site)

45. Single Use/ single-service articles: properly stored and used

This is a Core item

4-904.11 (A-C) - Single-Service and Single-Use Articles - Preventing Contamination

Observation: Single-use utensils, spoons and forks are not dispensed in a way that prevents contamination. Observed utensils stored with handles down for consumer self-service. Store these with handles up, mouth contact surface pointing down, so that only the handles are touched by consumers.

Onsite training provided.

(Corrected on Site)

48. Warewashing facilities: installed, maintained , and used; test strips

This is a Priority Foundation item

Observed Violations (See additional pages if necessary)

4-302.14 - Sanitizer Solutions, Testing Devices Provided (Pf)

Observation: A test kit or other device that accurately measures the concentration of sanitizing solution is not provided.

PIC is unsure what sanitizer is used for the dishes. Facility has a pink sanitize/disinfectant that can be used as a food contact surface sanitizer. test strips were provided during the inspection to be able to check the concentration of the solution. PIC thought a "packet" was used for sanitizer. If facility is using a different sanitizer, different test strips may be necessary.

(Corrected on Site)

General Comments

**GENERAL COMMENTS**

Score 40= passed.

Breakfast consists of bread, bagels, prepackaged pastries, and hard boiled eggs.

General Comments

**FOOD TEMPERATURES**

Food Item	Food State	Temperature
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**VOLUNTARY CONDEMNATION**

Disposed Items	Disposal Method	Value	Comments
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