

## **COLORADO** Department of Public Health & Environment

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

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							
ADI	ADDRESS: 311 Royal Gorge Blvd Canon City CO 81212-3744						
DATE: 11/17/2021 INSPECTION TYPE: Routine			Routine				
		FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEAD	LTH INTERVENTIONS				
	-	portant practices or procedures identified as the most prevalent contributing factor	s of foodborne illness or injury. Public health	1			
inter	ventions are co	ontrol measures to prevent foodborne illness or injury.					
	IN= in comp	Compliance status to be designated as IN, OUT, NA, NO for each bliance OUT= not in compliance NO= not observed NA= not applicable		n			
C	ompliance St		COS-Corrected on Site K-Repeat violatio	R			
The second second second second	ervision						
1	OUT	Person in charge present, demonstrates knowledge, and performs duties	X				
2	N/A	Certified Food Protection Manager					
Emp	loyee Health						
3	IN	Management, food employee and conditional employee; knowledge, res	ponsibilities and reporting				
4	IN	Proper use of restriction and exclusion					
5	IN	Procedures for responding to vomiting and diarrheal events					
Goo	d Hygienic Pra	actices					
6	IN	Proper eating, tasting, drinking, or tobacco use					
7	IN	No discharge from eyes, nose, and mouth					
Pres	enting Contami	ination by Hands					
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					
	roved Source						
11	IN	Food obtained from approved source					
12	N/O	Food received at proper temperature					
13		Food in good condition, safe, & unadulterated					
14 Prot	N/A ection from Co	Required records available, shellstock tags, parasite destruction					
	IN						
15	IN	Food separated and protected Food contact surfaces; cleaned & sanitized		-			
17	IN	Proper disposition of returned, previously served, reconditioned & unsat	fe food				
-		Control for Safety	10 1000				
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	$\times$	
23	N/A	Proper date marking and disposition		
24	N/A	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	N/A	Food Additives: approved & Properly used		
28	OUT	Toxic substances properly identified, stored & used	X	
Cont	formance with	Approved Procedures		
29	N/A	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" marked in box if numbered item is <b>not</b> in compliance COS= Corrected on Site R= R				ation	
Compliance Status			COS	R	
0.0	<b>F</b> 1 11	7 - 4			
	Food and W		1 1		
30		Pasteurized eggs used where required	++		
31		Water and ice from approved source			
32		Variance obtained for specialized processing methods			
	l Temperatu				
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	$ \times $		
Food	l Identificati	on			
37		Food properly labeled; original container			
Prev	ention of Fo	od Contamination			
38		Insects, rodents, & animals not present			
39		Contamination prevented during food preparation, storage & display			
40	1	Personal cleanliness			
41		Wiping Cloths; properly used & stored			
42		Washing fruits & vegetables			
Prop	per Use of Ut				
43		In-use utensils: properly stored			
44		Utensils, equipment & linens: properly stored, dried, & handled			
45	OUT	Single-use/single-service articles: properly stored & used	$\times$		
46		Gloves used properly			
Uten	sils, Equipn	ient and Vending			
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48	OUT	Warewashing facilities: installed, maintained, & used; test strips	$\times$		
49		Non-food contact surfaces clean			
Phys	sical Facilitie	'S			
50	i.	Hot & cold water available; adequate pressure			
51	1	Plumbing installed; proper backflow devices			
52	1	Sewage & waste water properly disposed			
53		Toilet facilities; properly constructed, supplied, & cleaned		0	
54		Garbage & refuse properly disposed; facilities maintained		1. S	
55		Physical facilities installed, maintained, & clean			
56		Adequate ventilation & lighting; designated areas used			
		Regulatory Action			
Moti	figation of De	tential Fines and Notice of Immediate Closure Imminent Health Hazard Closure		2	

Closure	Notice of Immediate Closure	Imminent Health Hazard Closure		
On-Site Actions				
Voluntary Condemnation	Compliance Agreement	Embargo Notice		
Resolution				
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 monitior 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 untensils, spoons and forks are not dispensed in a way that prevents contamination. Observed untensils 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

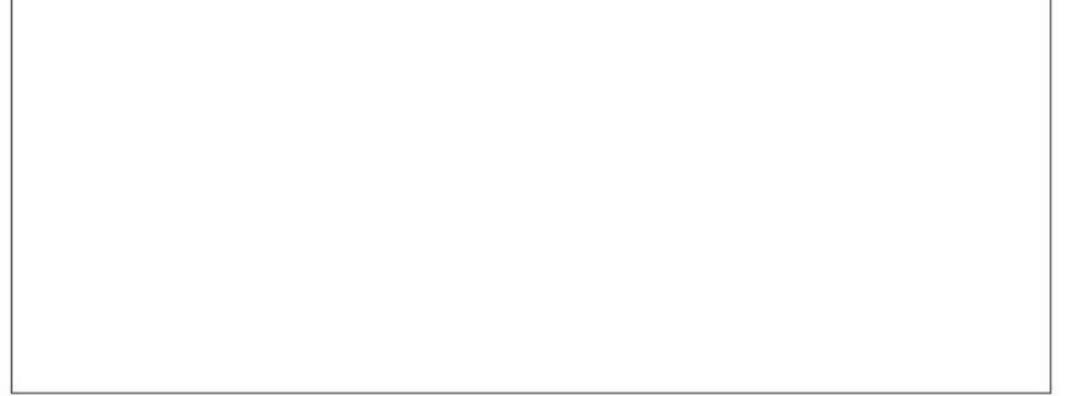
Observed Violations (See additional pages if necessary)

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)

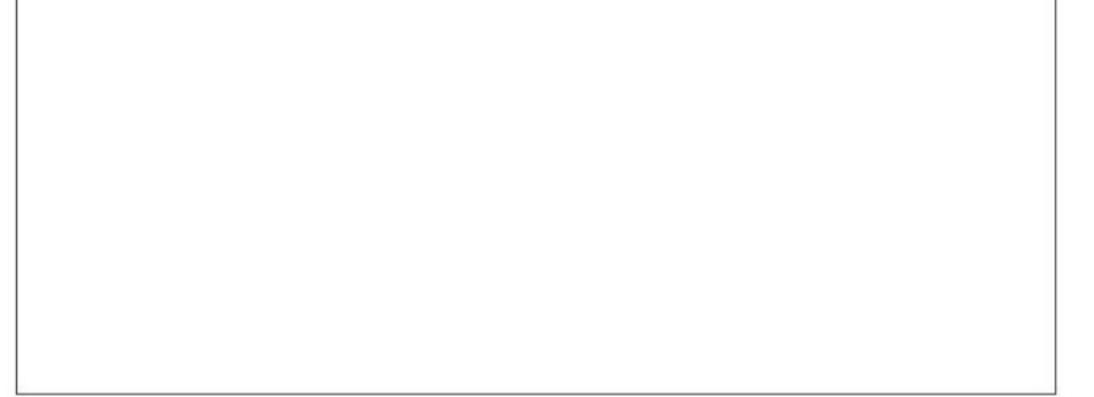


General Comments

## 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			
VOLUNTARY CONDEMNAT	ION				
Disposed Items	Disposal Method	Value Comments			

