

COLORADO Department of Public Health & Environment

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

Time In: 10:00 AM

Time Out: 11:15 AM

FOOD ESTABLISHMENT INSPECTION REPORT							
FAC	FACILITY NAME: Fremont County Detention Center OWNER: Summit Food Service, LLC						
ADI	DRESS: 100	Justice Center Rd Canon City CO 81212-9354					
DAT	re: 10/04/20	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	lic health			
inter	ventions are co	ntrol measures to prevent foodborne illness or injury.	OUT NA NO for each numbered item				
	IN= in comp	Compliance status to be designated as IN, C liance OUT= not in compliance NO= not observed		t violation	6		
C	ompliance St		The norapplease concentration on one in hopea	COS	R		
the second s	ervision						
1	OUT	Person in charge present, demonstrates knowledge, a	and performs duties	X			
2	IN	Certified Food Protection Manager					
Emp	loyee Health						
3	IN	Management, food employee and conditional employ	yee; knowledge, responsibilities and reporting				
4	IN	Proper use of restriction and exclusion					
5	IN	Procedures for responding to vomiting and diarrheal events					
Party and in the local division of the	Good Hygienic Practices						
6	IN	Proper eating, tasting, drinking, or tobacco use					
7		IN No discharge from eyes, nose, and mouth					
	Presenting Contamination by Hands						
8	IN IN	Hands clean & properly washed	ad alternative procedure properly allowed		5 %		
9 10	OUT	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed					
10 OUT Adequate handwashing sinks properly supplied and accessible Approved Source							
11	IN						
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					
Protection from Contamination							
15	OUT	Food separated and protected		X			
16	IN	Food contact surfaces; cleaned & sanitized					
17 IN Proper disposition of returned, previously served, reconditioned & unsafe food							
Time/Temperature Control for Safety							
18	IN	Proper cooking time & Temperatures					
19	N/O	Proper reheating procedures for hot holding					
20	IN	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	N/A	Time as a Public Health Control; procedures & records			
Cons	sumer Advisor	y			
25	N/A	Consumer advisory provided for raw/undercooked food	1		
High	Highly Susceptible Populations				
26	N/A	Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances					
27	IN	Food Additives: approved & Properly used			
28	IN	Toxic substances properly identified, stored & used			
Conformance 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.						
		box if numbered item is not in compliance COS= Corrected on Site R= Re	peat Vio			
Compliance Status			COS	R		
	Food and W		1 1			
30	N/A	Pasteurized eggs used where required				
31	IN	Water and ice from approved source				
	32 N/A Variance obtained for specialized processing methods					
		ire Control				
33	OUT	Proper cooling methods used; adequate equipment for temperature control				
34	N/O	Plant food properly cooked for hot holding				
35	IN	Approved thawing methods used				
36	IN	Thermometer provided & accurate				
Food Identification						
37	IN	Food properly labeled; original container				
Preve	ntion of Fo	od 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				
Prope	r Use of Ut	tensils				
43	IN	In-use utensils: properly stored				
44	IN	Utensils, equipment & linens: properly stored, dried, & handled				
45	IN	Single-use/single-service articles: properly stored & used				
46	IN	Gloves used properly				
Utensi	ils, Equipn	nent and Vending				
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 clean				
Physical Facilities						
50	IN	Hot & cold water available; adequate pressure				
51	IN	Plumbing installed; proper backflow devices				
52	IN	Sewage & waste water properly disposed				
53	IN	Toilet facilities; properly constructed, supplied, & cleaned				
54	IN	Garbage & refuse properly disposed; facilities maintained				
55	IN	Physical facilities installed, maintained, & clean				
56						
Regulatory Action						
Notification of Potential Fines and Notice of Immediate Closure Imminent Health Hazard Closure						

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:

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Name: Darla

Name: Amy Jamison

Observed Violations (See additional pages if necessary)

 Person in charge present, demonstrates knowledge and performs duties This is a Priority Foundation item
2-102.11 (A), (B), (C)(1), and (4-16) - Demonstration (Pf)

Observation: PIC is unaware of correct sanitizing temperature for high temperature dish machine. Facility does have a plate simulating dishwasher tester, but without knowing what temperature this should reach, corrective action cannot be taken. Proper sanitization temperature is 160 degrees.

Refrigerated food temperatures are not monitored. The outer thermometers on the refrigerated units are monitored. It is suggested that temperature of the food is measured, to ensure proper holding of TCS foods at 41 or below.

(Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

5-205.11 - Using a Handwashing Sink- Operation and Maintenance (Pf)

6-301.12 - Hand Drying Provision (Pf)

Observation: Two out of three hand sinks located in the facility are not accessible for use. Automatic handsink located in back kitchen does not always work.

No paper towels at hand sink in dish pit. PIC states they no longer stock that kind of paper towel for that dispenser. Towels are required at all hand sinks.

(Corrected on Site)

15. Food separated and protected

This is a Core item

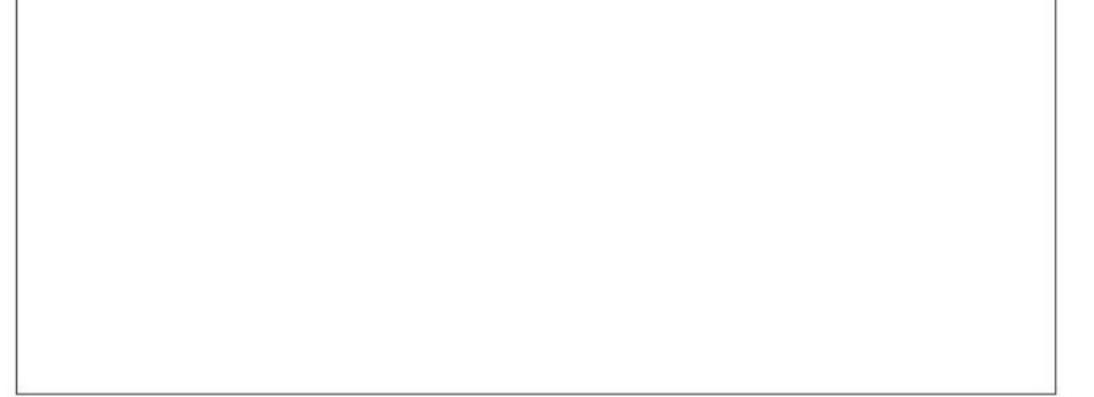
3-302.11 (A) (3-8) - Packaged and Unpackaged Food - Separation, Packaging, and Segregation

Observation: Spices and dried goods are left uncovered throughout the day. Keep items wrapped or covered to protect from possible sources of contamination.

(Corrected on Site)

33. Proper cooling methods used; adequate equipment for temperature controlThis is a Core item3-501.15 (B) - Cooling Methods - Additional Requirements

Observation: When cooling in the refrigerator the food is not uncovered to facilitate heat transfer. (Corrected on Site)

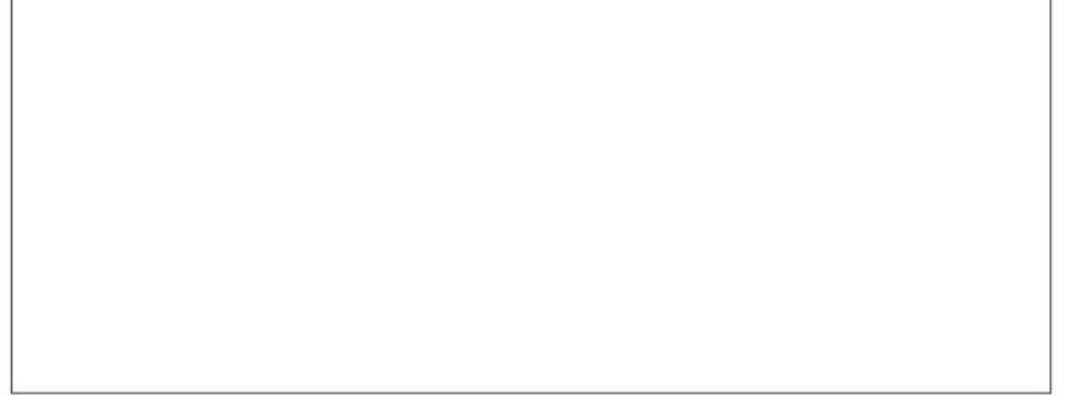


General Comments

GENERAL COMMENTS

Score 45=passed.

First run on dish machine sanitizing temperature reached 155. Second run temperature reached adequate sanitizing temperature of 160 degrees F. If the machine sits idle, run at least one time prior to washing dishes.



General Comments				
FOOD TEMPERATURES				
Food Item	Food State	Temperature		
Pasta Bake	Serving	177F		
VOLUNTARY CONDEMNAT				
Disposed Items	Disposal Method Val	ue Comments		

