



Time In: 09:30 AM
Time Out: 10:15 AM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: From The Flames		OWNER: From The Flames
ADDRESS: 281 Savage Loop Canon City CO 81212-4185		
DATE: 10/02/2021		INSPECTION TYPE: Special Event
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS		
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		COS R
Supervision		
1		Person in charge present, demonstrates knowledge, and performs duties
2		Certified Food Protection Manager
Employee Health		
3		Management, food employee and conditional employee; knowledge, responsibilities and reporting
4		Proper use of restriction and exclusion
5		Procedures for responding to vomiting and diarrheal events
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		Hands clean & properly washed
9	IN	No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed
10	OUT	Adequate handwashing sinks properly supplied and accessible
Approved Source		
11		Food obtained from approved source
12		Food received at proper temperature
13		Food in good condition, safe, & unadulterated
14		Required records available, shellstock tags, parasite destruction
Protection from Contamination		
15		Food separated and protected
16	OUT	Food contact surfaces; cleaned & sanitized
17		Proper disposition of returned, previously served, reconditioned & unsafe food
Time/Temperature Control for Safety		
18		Proper cooking time & Temperatures
19		Proper reheating procedures for hot holding
20		Proper cooling time and temperature
21	N/A	Proper hot holding temperatures
22	IN	Proper cold holding temperatures
23		Proper date marking and disposition
24		Time as a Public Health Control; procedures & records
Consumer Advisory		
25		Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations		
26		Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances		
27		Food Additives: approved & Properly used
28		Toxic substances properly identified, stored & used
Conformance with Approved Procedures		
29		Compliance with variance/ specialized process/ HACCP

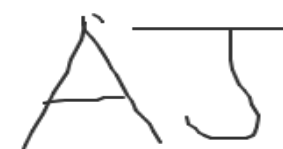
Facility Name: From The Flames

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 not in compliance			COS= Corrected on Site R= Repeat Violation	
Compliance Status			COS	R
Safe Food and Water				
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
Food Temperature 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	OUT	Thermometer provided & accurate	X	
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
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 Utensils				
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, Equipment 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 Facilities				
50	OUT	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 Potential Fines and 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: See event inspection for signature



Name: Amy Jamison

Observed Violations *(See additional pages if necessary)*

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

6-301.11 - Handwashing Cleanser- Availability (Pf)

Observation: No hand soap available at hand sink. Soap was purchased and placed at hand sink. Hand sinks should always be stocked with soap and paper towels for adequate handwashing.

Correct by 10/12/2021 (Corrected on Site)

16. Food contact surfaces; cleaned and sanitized

This is a Priority item

4-501.114 - Warewashing Equipment, Chemical Sanitization- Temperature, pH, Concentration, and Hardness (P)

Observation: Bactive is not approved for use on food contact surfaces and cannot be used as sanitizer.

Always follow manufactures instructions, sanitizers must be EPA registered and approved for use in food establishments and for use on food contact surfaces. Regular bleach is commonly used or a quaternary ammonium solution.

Correct by 10/05/2021

36. Thermometer provided and accurate

This is a Priority Foundation item

4-302.12 - Food Temperature Measuring Devices (Pf)

Observation: Food thermometers are not provided and readily accessible for use in ensuring attainment and maintenance of food temperatures.

Correct by 10/12/2021 (Corrected on Site)

50. Hot and cold water available; adequate pressure

This is a Priority Foundation item

5-103.11 - Capacity- Quantity and Availability (Pf)

Observation: No hot water available at time of event.

Correct by 10/12/2021

General Comments

GENERAL COMMENTS

Sanitizers should be safe for food contact surfaces.

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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