



Retail Food Establishment Inspection Report

FACILITY NAME: Fremont County Detention Center		OWNER: CBM MANAGED SERVICES	
ADDRESS: 100 Justice Center Canon City CO 81212			
DATE: 07/26/2019		INSPECTION TYPE: Routine Inspection	
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		CO	
Supervision			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	Out	Certified Food Protection Manager	
Employee Health			
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	
Good Hygienic Practices			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	In	Hands clean & properly washed	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	Out	Adequate handwashing sinks properly supplied and accessible	X
Approved Source			
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	
Protection from Contamination			
15	In	Food separated and protected	
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	NO	Proper reheating procedures for hot holding	
20	NO	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	
Consumer Advisory			
25	NA	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	NA	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	NA	Food additives: approved & Properly used	
28	In	Toxic substances properly identified, stored & used	
Conform with Approved Procedures			
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
Safe Food And Water			
30	NA	Pasteurized eggs used where required	
31	In	Water & ice from approved source	
32	NA	Variance obtained for specialized processing methods	
Food Temperature Control			
33	In	Proper cooling methods used; adequate equipment for temperature control	
34	NO	Plant food properly cooked for hot holding	
35	In	Approved thawing methods used	
36	Out	Thermometer provided & accurate	
Food Identification			
37	In	Food properly labeled; original container	
Prevention Of Food 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	
Proper Use Of Utensils			
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	
Utensils, Equipment and Vending			
47	In	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
48	Out	Warewashing facilities: installed, maintained, & used; test strips	X
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	In	Adequate ventilation & lighting; designated areas used	

Observed Violations:

2- Certified Food Protection Manager

Core

2-102.12(A): Certified Food Protection Manager (C)

Inspector Comments:

PIC in process of getting certification. Email me a copy of this when you are finished.

10- Adequate handwashing sinks properly supplied and accessible

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Core

6-301.14: Handwashing Signage (C)

Inspector Comments:

New requirement for all handsinks to have signage notifying employees to wash hands. These were provided during inspection.

36- Thermometer provided & accurate

Core

4-204-112: Temperature Measuring Devices-Functionality (C)

Inspector Comments:

Thermometers are needed for refrigerated units, do not rely on the temperature gauge on the refrigerator, they are not always accurate.

48- Warewashing facilities: installed, maintained, & used; test strips

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Priority Foundation

4-302.14: Sanitizing Solutions, Testing Devices (Pf)

Inspector Comments:

No sanitizer test strips available. These were provided during inspection.

General Comments and Notes
9: 45 am. Quat sanitizer solution adequate 200 ppm. High temp dish machine adequately sanitizing at 161.1 Degrees F.

Follow up Required: No	Follow up Date (if applicable): 7/29/2019
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Received by:


Amy Jamison(7/26/2019 9:09:37 AM)

Inspector Name:
Amy Jamison

