

COLORADO Department of Public Health & Environment

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

Time In: 10:30 AM

Time Out: 12:43 PM

		FOOD ESTABLISHMENT IN	SPECTION REPORT	
FAC	CILITY NAME	Fremont Provisions OW	NER: Fremont Provisions LLC	
ADI	DRESS: 507	Main St Canon City CO 81212-3735		
DAT	TE: 10/06/20	21 INSI	PECTION TYPE: Routine	
		FOODBORNE ILLNESS RISK FACTORS AND	PUBLIC HEALTH INTERVENTIONS	
			ontributing factors of foodborne illness or injury. Public health	
inter	ventions are co	ntrol measures to prevent foodborne illness or injury.		
	IN= in comp	Compliance status to be designated as IN, OUT liance OUT= not in compliance NO= not observed NA	A = not applicable COS=Corrected on Site R=Repeat violation	
C	ompliance St		COS	R
	ervision	atus		Ĩ.
1	IN	Person in charge present, demonstrates knowledge, and	performs duties	
2	IN	Certified Food Protection Manager		
Emp	loyee 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 even	ents	
Goo	d Hygienic Pra	ctices		
6	IN	Proper eating, tasting, drinking, or tobacco use		
7	IN	No discharge from eyes, nose, and mouth		
Pres	enting Contami	nation by Hands		
8	OUT	Hands clean & properly washed		
9	OUT	No bare hand contact with RTE food or a pre-approved :		
10	OUT	Adequate handwashing sinks properly supplied and acce	essible X	
	roved Source			
11	IN	Food obtained from approved source		
12	N/O	Food received at proper temperature		
13		Food in good condition, safe, & unadulterated	terrent i euro	
14 Prot	N/A ection from Co	Required records available, shellstock tags, parasite dest	truction	
15	IN			
16	IN	Food separated and protected Food contact surfaces; cleaned & sanitized		
17	IN	Proper disposition of returned, previously served, recond	ditioned & unsafe food	
		Control for Safety	diffoned & diffare food	
18	IN	Proper cooking time & Temperatures		
19	N/O	Proper reheating procedures for hot holding		
20	N/O	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	IN	Consumer advisory provided for raw/undercooked food		
Highl	ly Susceptible	Populations		
26	N/A	Pasteurized foods used; prohibited foods not offered		
Food	d/Color Additi	ves and Toxic Substances		
27	IN	Food Additives: approved & Properly used		
28	OUT	Toxic substances properly identified, stored & used	\times	
Conf	formance with	Approved Procedures		
29	N/A	Compliance with variance/ specialized process/ HACCP		

		GOOD RETAIL PRACTICES				
		tices are preventative measures to control the addition of pathogens, chemicals, and physical objects in food				
"OU	"OUT" marked in box if numbered item is not in compliance COS= Corrected on Site R= Repeat Violation					
Co	mpliance St	tatus	COS	R		
	Food and W					
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				
	l Temperatu					
33	IN	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	l Identificati	ion				
37	IN	Food properly labeled; original container				
Prev	ention of Fo	ood 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				
Prop	er Use of Ut	tensils				
43	IN	In-use utensils: properly stored				
44	IN	Utensils, equipment & linens: properly stored, dried, & handled				
45	OUT	Single-use/single-service articles: properly stored & used	\times			
46	IN	Gloves used properly				
	sils, Equipn	nent and Vending				
47	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
48	OUT	Warewashing facilities: installed, maintained, & used; test strips	\times			
49	IN	Non-food contact surfaces clean				
Phys	ical Facilitie	es				
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		10		
		Regulatory Action				
Noti	figation of De	otential Fines and Notice of Immediate Closure Imminent Health Hazard Closure				

Closure	Notice of Immediate Closure	Imminent Health Hazard Closure	
	On-Site Actions		14 F 17
Voluntary Condemnation	Compliance Agreement	Embargo Notice	
	Resolution		
Reinstatement of License	Violation Correction Sheet	Embargo Release	

Person In Charge:

Inspector:

AJ

Name: Taylor Miller

Name: Amy Jamison

Observed Wistorians (Second ditional associations)
Observed Violations (See additional pages if necessary)
8. Hands clean and properly washed
This is a Priority item
2-301.14 - When to Wash (P) 2-301.15 - Where to Wash (Pf)
Observation: Employees not washing hands as needed while preparing foods and / or working with food
equipment.
There are certain times food employees are required to wash such as prior to donning gloves to work with food and any time contamination has occurred. Observed employee fail to wash hands prior to donning gloves to work with food. Observed employee check cell phone and continue working. Observed gloved food employee adjust hat, this would require a glove change and hand wash.
Employee observed washing hands in a sink other than the designated hand washing sink. Employee rinsed hands in 3 compartment sink, hand washing should have occurred in correct sink with correct procedure.
0 No bare hand contact with DTE food or a pro-approved alternative precedure properly allowed
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed This is a Priority item
3-301.11 (B) - Preventing Contamination from Hands, Ready-To-Eat foods (P)
Observation: Employee observed using bare hands to contact RTE foods such as bread. The bread is being toasted after, however the bread is not reaching a temperature that will destroy pathogens of concern. Discussed during inspection. (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: Bar hand sink does not have paper towels available.
Observation. Dai nanu sink udes not nave paper towels available.
Handwashing sinks utilized by employees are not provided with signage notifying employees to wash their hands. All hand sinks used by employees, restrooms, bar hand sink, kitchen hand sinks are required to have signage. (Corrected on Site)
28. Toxic substances properly identified, stored, and used
This is a Priority item
7-201.11 - Separation - Storage (P)

Observation: Chemicals stored on bar hand sink (Corrected on Site)

45. Single Use/ single-service articles: properly stored and usedThis is a Core item4-904.11 (A-C) - Single-Service and Single-Use Articles - Preventing Contamination

Observation: Clean utensils and single-use articles are not handled, displayed, or dispensed in a way that prevents contamination. Observed spoons in coffee area stored with mouth contact surface pointing up. Store with handles pointing up to prevent contamination.

(Corrected on Site)

48. Warewashing facilities: installed, maintained , and used; test strips This is a Priority Foundation item

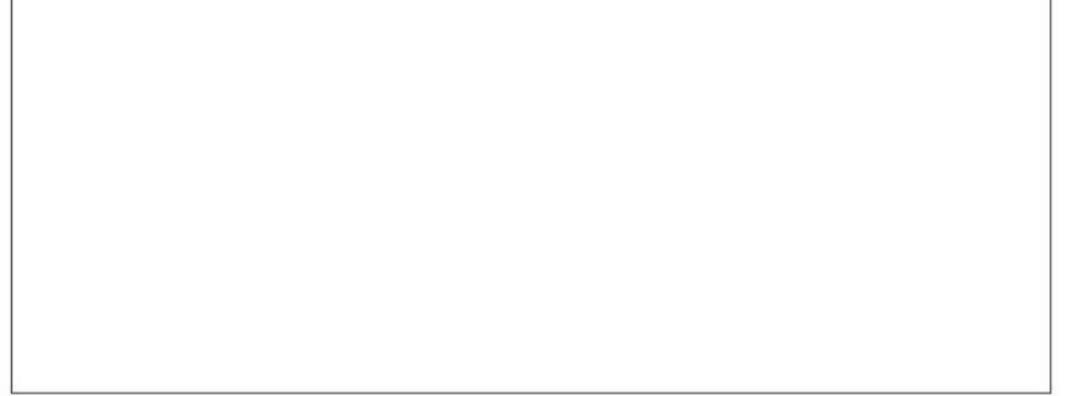
4-302.14 - Sanitizer Solutions, Testing Devices Provided (Pf)

Observation: A test kit or other device that accurately measures the concentration of sanitizing solution is

Observed Violations (See additional pages if necessary)

not provided. No bleach test strips at the bar, these were provided during inspection. The test strips for the 3 compartment sink and sani buckets sanitizer, is not registering a correct sanitizer concentration. PIC believes the test strips to have been compromised. Always have test strips to ensure the correct sanitizer concentration is used.

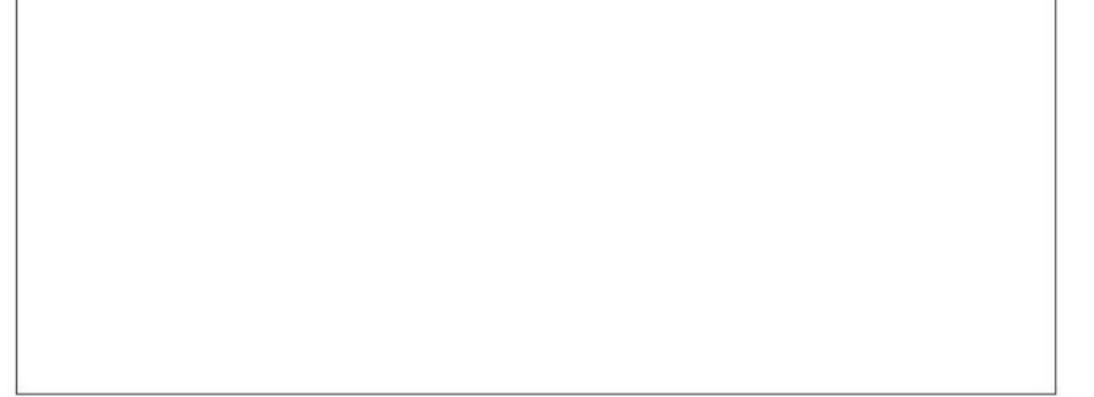
(Corrected on Site)



General Comments

GENERAL COMMENTS

Score 45=passed.



General Comments			
FOOD TEMPERATUR			
Food Item	Food State	Temperature	
Pasta	Cold Holding	38F	
Wings	Cold Holding	35F	
Chicken	Serving	191F	
Meat Loaf	Serving	171F	
Grilled cheese	Serving	135F	
VOLUNTARY CONDEI	MNATION		
Disposed Items	Disposal Method	Value Comments	

