



Time In:	10:30 AM
Time Out:	12:43 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Fremont Provisions		OWNER: Fremont Provisions LLC
ADDRESS: 507 Main St Canon City CO 81212-3735		
DATE: 10/06/2021		INSPECTION TYPE: Routine
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	IN	Person in charge present, demonstrates knowledge, and performs duties
2	IN	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
Presenting Contamination by Hands		
8	OUT	Hands clean & properly washed
9	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	Food obtained from approved source
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	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	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
Consumer Advisory		
25	IN	Consumer advisory provided for raw/undercooked food
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	OUT	Toxic substances properly identified, stored & used
Conformance with Approved Procedures		
29	N/A	Compliance with variance/ specialized process/ HACCP

Facility Name: Fremont Provisions

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	N/A	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
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 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	OUT	Single-use/single-service articles: properly stored & used	X	
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		
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: Taylor Miller

Name: Amy Jamison



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.

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.

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 used

This is a Core item

4-904.11 (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 TEMPERATURES

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 CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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