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|--------------------|
| Time In: 01:30 PM |
| Time Out: 02:15 PM |

FOOD ESTABLISHMENT INSPECTION REPORT

| | | |
|---|-----|---|
| FACILITY NAME: Fremont Provisions | | OWNER: Fremont Provisions LLC |
| ADDRESS: 507 Main St Cañon City CO 81212 | | |
| DATE: 05/17/2021 | | INSPECTION TYPE: |
| 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 | | 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 | | Proper eating, tasting, drinking, or tobacco use |
| 7 | | No discharge from eyes, nose, and mouth |
| Presenting Contamination by Hands | | |
| 8 | | Hands clean & properly washed |
| 9 | | No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed |
| 10 | | 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 | OUT | Food separated and protected |
| 16 | | 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 | | Proper hot holding temperatures |
| 22 | IN | Proper cold holding temperatures |
| 23 | IN | 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 | IN | Toxic substances properly identified, stored & used |
| Conformance with Approved Procedures | | |
| 29 | | Compliance with variance/ specialized process/ HACCP |

Facility Name: Fremont Provisions LLC

| 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 | IN | Water and ice from approved source | | |
| 32 | | Variance obtained for specialized processing methods | | |
| Food Temperature Control | | | | |
| 33 | IN | Proper cooling methods used; adequate equipment for temperature control | | |
| 34 | | Plant food properly cooked for hot holding | | |
| 35 | | Approved thawing methods used | | |
| 36 | | Thermometer provided & accurate | | |
| Food Identification | | | | |
| 37 | | Food properly labeled; original container | | |
| Prevention of Food Contamination | | | | |
| 38 | | Insects, rodents, & animals not present | | |
| 39 | IN | 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 | IN | Food & non-food contact surfaces cleanable, properly designed, constructed, & used | | |
| 48 | | 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 | | Toilet facilities; properly constructed, supplied, & cleaned | | |
| 54 | | 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: no signature


Name: Amy Jamison

Observed Violations *(See additional pages if necessary)*

15. Food separated and protected

This is a Priority item

3-302.11 (A) (1-2) - Raw Animal Food- Separation, Packaging, and Segregation (P)

Observation: Cross contamination of raw and ready-to-eat foods observed during food preparation.

Raw shell eggs are a raw animal product. These should not be stored over ready to eat foods.

Correct by 05/20/2021 (Corrected on Site)

General Comments

GENERAL COMMENTS

No signatures.

2nd preoperational inspection for walk in refrigerator, bar, and market area. The prep area is now storage and coffee station.

Planned opening this weekend, May 22.

All hand sinks used by employees must have a sign reminding employees to wash hands and always be supplied with soap and paper towels.

Please remember to add the consumer advisory to the menu. Guidance provided.

All retail food fees are paid, 2021 RFE License is in the Mail.

General Comments

FOOD TEMPERATURES

| Food Item | Food State | Temperature |
|-----------|------------|-------------|
|-----------|------------|-------------|

VOLUNTARY CONDEMNATION

| Disposed Items | Disposal Method | Value | Comments |
|----------------|-----------------|-------|----------|
|----------------|-----------------|-------|----------|