

COLORADO Department of Public Health & Environment

Fremont County Department of Public Health & 201 N 6th St Cañon City CO 81212

Time In: 01:30 PM

Time Out: 02:15 PM

		FOOD ESTABLISHMENT IN	NSPECTION REPORT		
FAC	FACILITY NAME: Fremont Provisions OWNER: Fremont Provisions LLC				
ADI	DRESS: 507	Main St Cañon City CO 81212			
DATE: 05/17/2021 INSPECTION TYPE:					
1		FOODBORNE ILLNESS RISK FACTORS AND	PUBLIC HEALTH INTERVENTIONS		
Risk	factors are imp	ortant practices or procedures identified as the most prevalent		health	
inter	ventions are co	ntrol measures to prevent foodborne illness or injury.			
	IN- in some	Compliance status to be designated as IN, OU		islation	
	IN= in comp		NA= not applicable COS=Corrected on Site R=Repeat vi		
	Compliance St ervision	atus		COS	R
1	IN	Person in charge present, demonstrates knowledge, and	d performs duties		
2	IN	Certified Food Protection Manager	i performs dudes		
	oloyee Health	Certified Food Frotection Manager			
3	icyce rieaan	Management, food employee and conditional employee	e: knowledge, responsibilities and reporting		
4		Management, food employee and conditional employee; knowledge, responsibilities and reporting Proper use of restriction and exclusion			
5		Procedures for responding to vomiting and diarrheal events			
	d Hygienic Pra				
6	10	Proper eating, tasting, drinking, or tobacco use			
7		No discharge from eyes, nose, and mouth			
Pres	enting Contam	nation by Hands			
8		Hands clean & properly washed			
9		No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed			
10					
App	roved 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 des	struction		
and the second second	tection from Co				
15	OUT	Food separated and protected		\times	
16		Food contact surfaces; cleaned & sanitized			
17		Proper disposition of returned, previously served, recor	nditioned & unsafe food		
the second se	e/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		
Const	umer Advisor	y .		
25		Consumer advisory provided for raw/undercooked food		
Highly	y Susceptible	Populations		
26		Pasteurized foods used; prohibited foods not offered		
Food	Color Additiv	ves 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		

Card	Data il Dua	GOOD RETAIL PRACTICES	bianto in facedo	
		ctices are preventative measures to control the addition of pathogens, chemicals, and physical o in box if numbered item is not in compliance COS= Corrected on S	Site R= Repeat Viol	lation
Compliance Status				
Safe F	ood and	Water		
30	oou anu	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32		Variance obtained for specialized processing methods		
	Tempera	ture 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	Identifica			
37		Food properly labeled; original container		
Preve	ntion of H	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		
Prope	r Use of l	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		
Utensi	ils, Equip	ment 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		
Physic	cal Facilit	ies		
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	1	
Notific Closur		Potential Fines and Notice of Immediate Closure Imminent Health Hazar	d Closure	
		On-Site Actions		
Volun	tary Cond	emnation Compliance Agreement Embargo Notice		
		Resolution		
Reinst	atement o	f 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

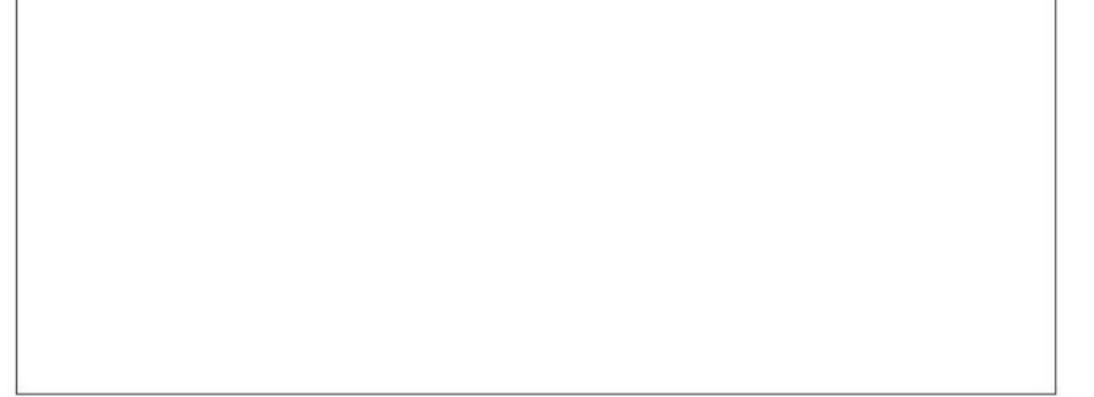
This is a Priority item

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.

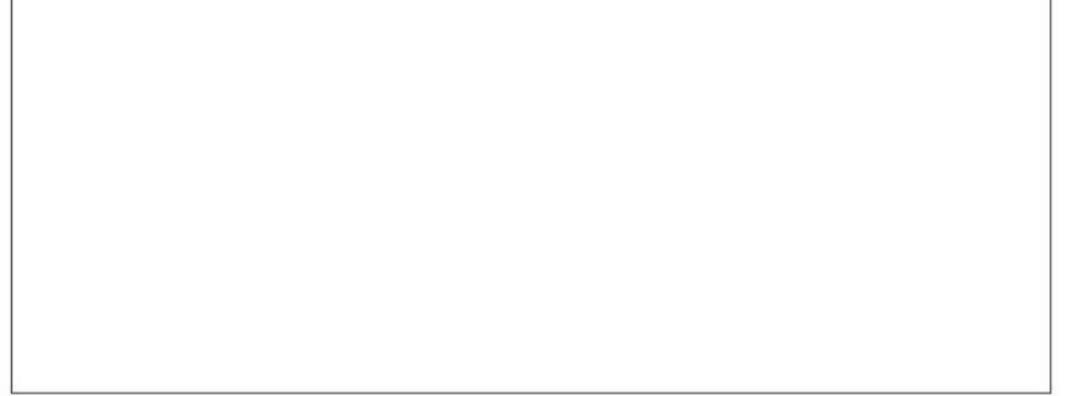
2nd preoperational inspection for walk in refrigerator, bar, and market area. The prep area is now storage and coffee station.

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 CONDEN	INATION					
Disposed Items	Disposal Method	Value	Comments			

