

COLORADO Department of Public Health & Environment

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

Time In: 03:00 PM

Time Out: 03:30 PM

FOOD ESTABLISHMENT INSPECTION REPORT							
FACILITY NAME: Funnel Cake Palace OWNER: Funways, Inc							
ADI	ADDRESS: 620 Elm Ave Canon City CO 81212						
DATE: 07/01/2021 INSPECTION TYPE: Routine			PECTION TYPE: Routine				
		FOODBORNE ILLNESS RISK FACTORS AND I	PUBLIC HEALTH INTERVENTIONS				
		ortant practices or procedures identified as the most prevalent co	ontributing factors of foodborne illness or injury. Public health				
interventions are control measures to prevent foodborne illness or injury.							
IN= in compliance OUT= not in compliance OUT= not in compliance NO= not observed NA= not applicable COS=Corrected on Site R=Repeat violation							
C	ompliance St		COS	R			
	ervision						
1	IN	Person in charge present, demonstrates knowledge, and	performs duties				
2	N/A	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 events					
Goo	d Hygienic Pra						
6	N/O	Proper eating, tasting, drinking, or tobacco use					
	7 N/O No discharge from eyes, nose, and mouth						
-		nation by Hands					
8	N/O	Hands clean & properly washed	1. 11 1	20			
9	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed					
	10 IN Adequate handwashing sinks properly supplied and accessible						
11	Approved Source IN Food obtained from approved source						
12	N/O	Food obtained from approved source 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							
and the second se		Control for Safety					
18	N/O	Proper cooking time & Temperatures					
19	N/O						
20	N/O	Proper cooling time and temperature					

21	N/O	Proper hot holding temperatures		
22	N/O	Proper cold holding temperatures		
23	N/O	Proper date marking and disposition		
24	N/A	Time as a Public Health Control; procedures & records		
Cons	sumer Advisor	y		
25	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	IN	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	IN	Food Additives: approved & Properly used		
28	IN	Toxic substances properly identified, stored & used		
Conformance with Approved Procedures				
29	N/A	Compliance with variance/ specialized process/ HACCP		

Facility Name: Funways Inc.

GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.						
"OUT" marked in	n box if numbered item is not in compliance COS= Corrected on Site R= Re	peat Vio	ation			
Compliance Status			R			
Safe Food and W						
30	Pasteurized eggs used where required					
31	Water and ice from approved source					
32	Variance obtained for specialized processing methods					
Food Temperatu						
33	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 Identificati	ion					
37	Food properly labeled; original container					
Prevention of Fo	od Contamination					
38	Insects, rodents, & animals not present					
39	Contamination prevented during food preparation, storage & display					
40	Personal cleanliness					
41	Wiping Cloths; properly used & stored					
42	Washing fruits & vegetables					
Proper Use of U	tensils					
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, Equipn	nent and Vending					
47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used					
48	Warewashing facilities: installed, maintained, & used; test strips					
49	Non-food contact surfaces clean					
Physical Facilitie	25	640 (44) 600 (96)				
50	Hot & cold water available; adequate pressure					
51	Plumbing installed; proper backflow devices					
52	Sewage & waste water properly disposed					
53	Toilet facilities; properly constructed, supplied, & cleaned					
54						
55						
56 Adequate ventilation & lighting; designated areas used						
Regulatory Action						
Notification of Potential Fines and Notice of Immediate Closure Imminent Health Hazard Closure						

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:

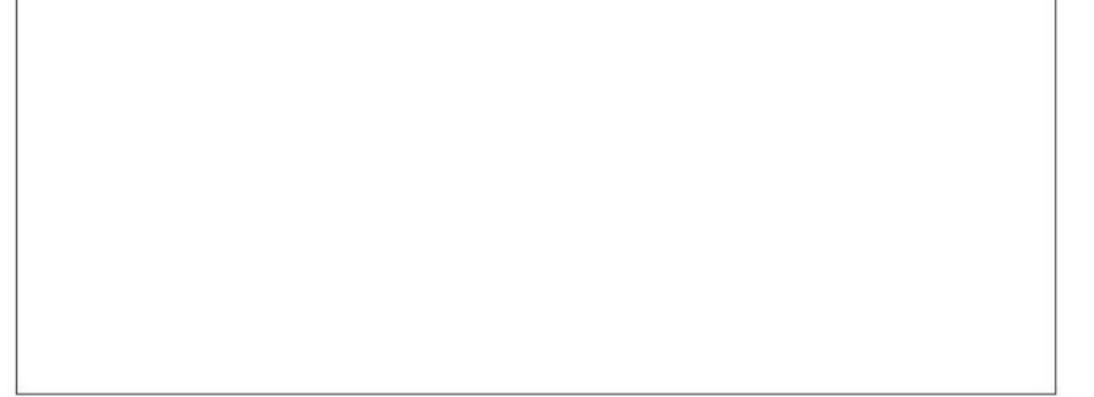
Inspector:

AJ

Name: no signature

Name: Amy Jamison

Observed Violations (See additional pages if necessary)



Facility Name: Funways Inc.

General Comments

GENERAL COMMENTS

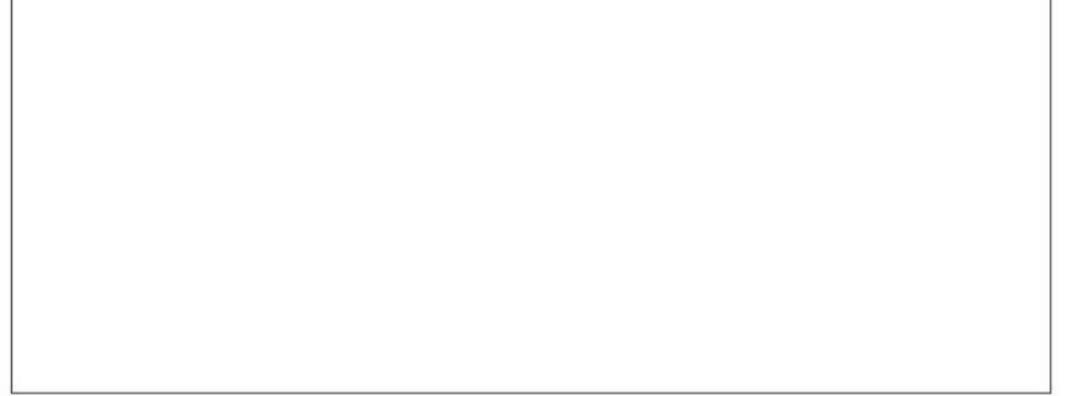
no signatures.

Annual inspection of Carnival Concession.

All 2021 Fees are paid. License and mobile sticker provided during inspection.

Ensure all cold holding units have thermometers.

A pre-rinse sprayer is installed at the hand sink. Hand sinks can be used for handwashing only and no other purposes. All dishwashing must occur at the 3 compartment sink.



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General Comments				
FOOD TEMPERATURE	S			
Food Item	Food State		Temperature	
VOLUNTARY CONDEM	NATION			
Disposed Items	Disposal Method	Value	Comments	

