



Retail Food Establishment Inspection Report

FACILITY NAME: Grill On The Hill		OWNER: Service System Associates, Inc.	
ADDRESS: 4218 4218 County Road 3A Canon City CO 81212			
DATE: 07/24/2019		INSPECTION TYPE: Follow-up Inspection	
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			CO
Supervision			
1	NO	Person in charge present, demonstrates knowledge, and performs duties	
2	NO	Certified Food Protection Manager	
Employee Health			
3	NO	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	NO	Proper use of restriction and exclusion	
5	NO	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices			
6	NO	Proper eating, tasting, drinking, or tobacco use	
7	NO	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	NO	Hands clean & properly washed	
9	NO	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	In	Adequate handwashing sinks properly supplied and accessible	
Approved Source			
11	NO	Food obtained from approved source	
12	NO	Food received at proper temperature	
13	NO	Food in good condition, safe, & unadulterated	
14	NO	Required records available: shellstock tags, parasite destruction	
Protection from Contamination			
15	NO	Food separated and protected	
16	NO	Food contact surfaces; cleaned & sanitized	
17	NO	Proper disposition of returned, previously served, reconditioned & unsafe food	
Time/Temperature Control for Safety			
18	NO	Proper cooking time & temperatures	
19	NO	Proper reheating procedures for hot holding	
20	NO	Proper cooling time and temperature	
21	NO	Proper hot holding temperatures	
22	NO	Proper cold holding temperatures	
23	NO	Proper date marking and disposition	
24	NO	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	NO	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	NO	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	NO	Food additives: approved & Properly used	
28	NO	Toxic substances properly identified, stored & used	
Conform with Approved Procedures			
29	NO	Compliance with variance / specialized process / HACCP	

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.

OUT = Not in Compliance **COS** = Corrected On-Site **R** = Repeat Violation

Compliance Status			CC
Safe Food And Water			
30	NO	Pasteurized eggs used where required	
31	NO	Water & ice from approved source	
32	NO	Variance obtained for specialized processing methods	
Food Temperature Control			
33	NO	Proper cooling methods used; adequate equipment for temperature control	
34	NO	Plant food properly cooked for hot holding	
35	NO	Approved thawing methods used	
36	NO	Thermometer provided & accurate	
Food Identification			
37	NO	Food properly labeled; original container	
Prevention Of Food Contamination			
38	NO	Insects, rodents, & animals not present	
39	NO	Contamination prevented during food preparation, storage & display	
40	NO	Personal cleanliness	
41	NO	Wiping Cloths; properly used & stored	
42	NO	Washing fruits & vegetables	
Proper Use Of Utensils			
43	NO	In-use utensils: properly stored	
44	NO	Utensils, equipment & linens: properly stored, dried, & handled	
45	NO	Single-use / single-service articles: properly stored & used	
46	NO	Gloves used properly	
Utensils, Equipment and Vending			
47	NO	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
48	NO	Warewashing facilities: installed, maintained, & used; test strips	
49	NO	Non-food contact surfaces clean	
Physical Facilities			
50	NO	Hot & cold water available; adequate pressure	
51	NO	Plumbing installed; proper backflow devices	
52	NO	Sewage & waste water properly disposed	
53	NO	Toilet facilities: properly constructed, supplied, & cleaned	
54	NO	Garbage & refuse properly disposed; facilities maintained	
55	NO	Physical facilities installed, maintained, & clean	
56	NO	Adequate ventilation & lighting; designated areas used	

Observed Violations:

General Comments and Notes
New portable hand sink with hot and cold running water, has been placed in this outdoor cooking venue.

Follow up Required: No	Follow up Date (if applicable): 7/27/2019
------------------------	---



Amy Jamison(7/24/2019 5:09:37 PM)

Recieved by:

Inspector Name:

Amy Jamison

