



Time In: 07:20 AM
Time Out: 08:24 AM

**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME: Hampton Inn		OWNER: TK Hotels, Inc
ADDRESS: 102 McCormick Pkwy Canon City CO 81212-9292		
DATE: 11/16/2021		INSPECTION TYPE: Routine
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>		
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		
<b>Compliance Status</b>		<b>COS</b> <b>R</b>
<b>Supervision</b>		
1	IN	Person in charge present, demonstrates knowledge, and performs duties
2	N/A	Certified Food Protection Manager
<b>Employee Health</b>		
3	OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	IN	Proper use of restriction and exclusion
5	OUT	Procedures for responding to vomiting and diarrheal events
<b>Good Hygienic Practices</b>		
6	IN	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
<b>Presenting Contamination by Hands</b>		
8	IN	Hands clean & properly washed
9	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	OUT	Adequate handwashing sinks properly supplied and accessible
<b>Approved Source</b>		
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
<b>Protection from Contamination</b>		
15	IN	Food separated and protected
16	IN	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
<b>Time/Temperature Control for Safety</b>		
18	N/O	Proper cooking time & Temperatures
19	N/O	Proper reheating procedures for hot holding
20	N/O	Proper cooling time and temperature
21	OUT	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
<b>Consumer Advisory</b>		
25	N/A	Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>		
26	N/A	Pasteurized foods used; prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>		
27	IN	Food Additives: approved & Properly used
28	IN	Toxic substances properly identified, stored & used
<b>Conformance with Approved Procedures</b>		
29	N/A	Compliance with variance/ specialized process/ HACCP



Facility Name: Hampton Inn

<b>GOOD RETAIL PRACTICES</b>				
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 <b>not</b> in compliance			COS= Corrected on Site R= Repeat Violation	
<b>Compliance Status</b>			<b>COS</b>	<b>R</b>
<b>Safe Food and Water</b>				
30	N/A	Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
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		
<b>Food Identification</b>				
37		Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
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		
<b>Proper Use of Utensils</b>				
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		
<b>Utensils, Equipment and Vending</b>				
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		
<b>Physical Facilities</b>				
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		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, & clean		
56		Adequate ventilation & lighting; designated areas used		
<b>Regulatory Action</b>				
Notification of Potential Fines and Closure		Notice of Immediate Closure		Imminent Health Hazard Closure
<b>On-Site Actions</b>				
Voluntary Condemnation		Compliance Agreement		Embargo Notice
<b>Resolution</b>				
Reinstatement of License		Violation Correction Sheet		Embargo Release

Person In Charge:

Inspector:

Name: Tonya

Name: Amy Jamison



*Observed Violations (See additional pages if necessary)*

3. Management, food employee and conditional employee; knowledge, responsibilities and reporting  
This is a Priority Foundation item  
2-201.11 (C)(2)-(3) and (17) - Demonstration (Pf)

Observation: Employees are unaware of reportable symptoms as they relate to diseases that are transmissible through food. Onsite training, reportable symptoms include vomiting, diarrhea, jaundice, sore throat with fever, and open infected wounds.  
(Corrected on Site)

5. Procedures for responding to vomiting and diarrheal events  
This is a Priority Foundation item  
2-501.11 - Clean-up of Vomiting and Diarrheal Events (Pf)

Observation: The facility does not have an adequate procedures for responding to vomit or diarrheal events. Onsite training provided and procedure provided.  
(Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessible  
This is a Core item  
6-301.14 - Handwashing Signage

Observation: Handwashing sink utilized by employees is not provided with signage notifying employees to wash their hands. While hand sink does have many signs, it does not have a sign stating that employees must wash hands. This was provided during inspection. It was recently clarified that per the code, the signage must state that employees must wash hands, rather than only showing the procedure or stating that the hand sink is for handwashing only.  
(Corrected on Site)

21. Proper hot holding temperatures  
This is a Priority item  
3-501.16 (A) (1) - TCS Food, Hot Holding (P)

Observation: TCS products are being held being held below 131 degrees F. Oatmeal holding at 125 degrees. Breakfast service is a total of 3 hours long, if the product does not intended to be kept longer than that, it can be kept out of temperature control (i.e time as a public health control) However using time as a control also comes with its own set of requirements.  
(Corrected on Site)

General Comments

**GENERAL COMMENTS**

Score 20=passed

**General Comments**

**FOOD TEMPERATURES**

<b>Food Item</b>	<b>Food State</b>	<b>Temperature</b>
oatmeal	Hot Holding	125F
sausage	Hot Holding	150F
scrambled eggs	Hot Holding	167F

**VOLUNTARY CONDEMNATION**

<b>Disposed Items</b>	<b>Disposal Method</b>	<b>Value</b>	<b>Comments</b>
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