

COLORADO Department of Public

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

Time In: 08:15 AM

Time Out: 09:20 AM

FOOD ESTABLISHMENT INSPECTION REPORT										
FAC	FACILITY NAME: Holiday Inn Express & Suites Canon City OWNER: ABRI INC									
ADDRESS: 3271 E US Highway 50 3271 Us-50 Canon City CO 81212-9186										
DAT	DATE: 11/17/2021 INSPECTION TYPE: Routine									
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										
C	ompliance St		COS	R						
the second se	ervision		COS	T.						
1	IN	Person in charge present, demonstrates knowledge, and performs duties								
2	IN	Certified Food Protection Manager								
-	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	ctices								
6	IN	Proper eating, tasting, drinking, or tobacco use								
7	7 IN No discharge from eyes, nose, and mouth									
Pres	enting Contami	ination by Hands								
8										
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed								
10										
_	roved Source									
11										
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								
and the second second	ection from Co									
15	IN	Food separated and protected		-						
16	IN IN	Food contact surfaces; cleaned & sanitized								
17		Proper disposition of returned, previously served, reconditioned & unsafe food Control for Safety								
18	N/O	Proper cooking time & Temperatures								
19	N/O	Proper cooking time & Temperatures Proper reheating procedures for hot holding								
20										
20	11,0	rioper cooming unite and temperature								

21	IN	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				
Cons	Consumer Advisory					
25	N/A	Consumer advisory provided for raw/undercooked food	1			
Highly Susceptible Populations						
26	N/A	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				

Good Retai	GOOD RETAIL PRACTICES il Practices are preventative measures to control the addition of pathogens, chemicals, and physic	cal objects in foods.			
	rked in box if numbered item is not in compliance COS= Corrected	l on Site R= Repeat Violatio			
Complia	nce Status	COS R			
Safe Food	and Water				
30	Pasteurized eggs used where required				
31	Water and ice from approved source				
32					
Food Tem	perature Control				
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 Iden		1 1			
37	Food properly labeled; original container				
	of Food Contamination	A			
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				
	e 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				
	quipment 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 F					
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				
	Regulatory Action				
Notification Closure	n of Potential Fines and Notice of Immediate Closure Imminent Health Ha	azard Closure			
	On-Site Actions				
Voluntary (Condemnation Compliance Agreement Embargo Notice				
	Resolution				
Reinstatem	ent of License Violation Correction Sheet Embargo Release				

Person In Charge:

Inspector:

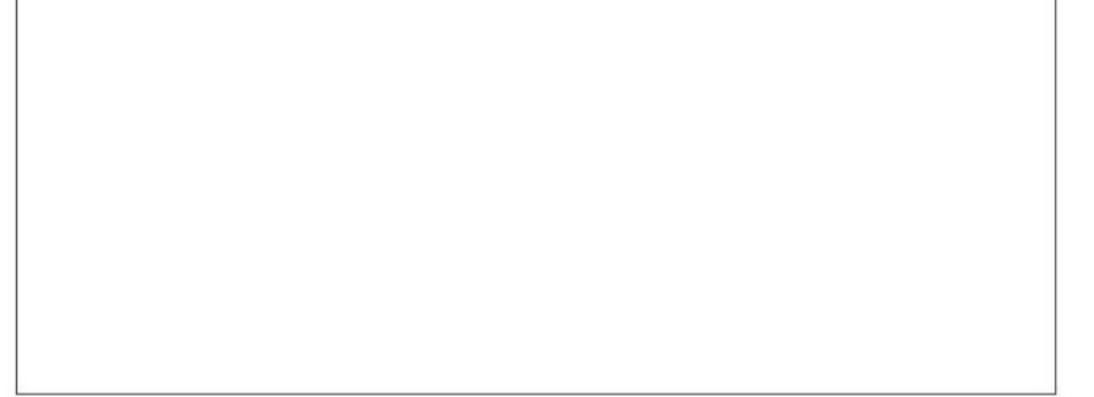
Name: Anis Malkan

Name: Amy Jamison

Observed Violations (See additional pages if necessary)

10. Adequate handwashing sinks properly supplied and accessibleThis is a Core item6-301.14 - Handwashing Signage

Observation: Handwashing sink utilized by employees is not provided with signage notifying employees to wash their hands. These signs can be provided to you. (Corrected on Site)



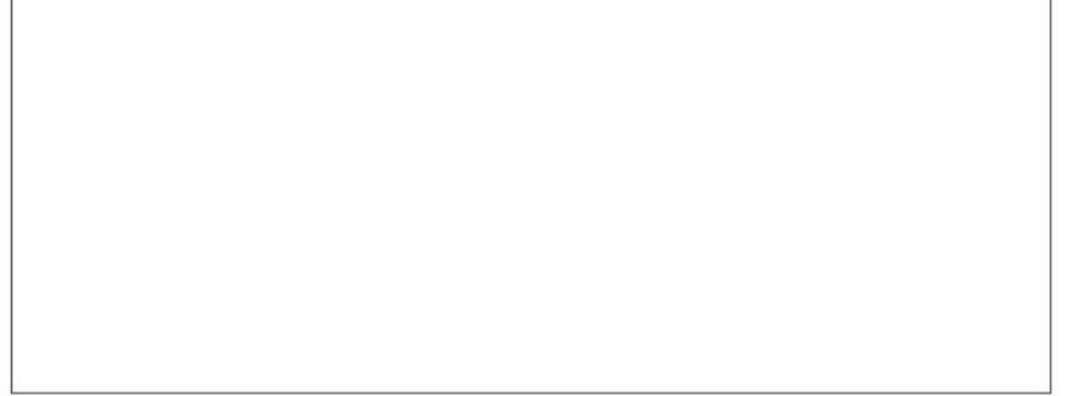
General Comments

GENERAL COMMENTS

Score 0= passed.

No priority or priority foundation items observed.

dishwashing sanitizer bleach concentration is a little high, 200ppm. This is within the acceptable range, however this is the higher limit. Ensure an appropriate sanitizer concentration is being used.



General Comments		
FOOD TEMPERATURES		
Food Item	Food State	Temperature
VOLUNTARY CONDEMNAT	ION	
Dianagad Itama	Disposal Mathad	Value Commente
Disposed Items	Disposal Method	Value Comments

