

COLORADO Department of Public Health & Environment

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

Time In: 10:00 AM

Time Out: 10:30 AM

FOOD ESTABLISHMENT INSPECTION REPORT						
FACILITY NAME: Holiday Inn Express & Suites Canon City OWNER: ABRI INC						
ADDRESS: 3271 US-50 3271 E us Highway 50 Cañon City CO 81212						
DATE: 05/19/2021 INSPECTION TYPE:						
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	7. Public health					
interventions are control measures to prevent foodborne illness or injury.						
IN= in compliance OUT= not in compliance NO= not observed NA= not applicable COS=Corrected on Site R=	Repeat violation	n				
Compliance Status	COS	R				
Supervision	000					
1 IN Person in charge present, demonstrates knowledge, and performs duties						
2 IN Certified Food Protection Manager						
Employee Health						
3 Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4 Proper use of restriction and exclusion		1				
5 Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use						
7 No discharge from eyes, nose, and mouth						
Presenting Contamination by Hands						
8 Hands clean & properly washed						
9 No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed						
10 IN Adequate handwashing sinks properly supplied and accessible						
Approved 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 destruction						
Protection from Contamination						
15 Food separated and protected						
I6 Food contact surfaces; cleaned & sanitized						
17 Proper disposition of returned, previously served, reconditioned & unsafe food						
Time/Temperature Control for Safety						
18 Proper cooking time & Temperatures 19 Proper reheating procedures for hot holding						
19 Proper reheating procedures for hot holding 20 Proper cooling time and temperature						

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

		GOOD RETAIL PRACTICES			
		tices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foc			
		n box if numbered item is not in compliance COS= Corrected on Site R= Re	epeat Vio		
Co	Compliance Status COS R				
0.0					
	Food and W		1 1		
30		Pasteurized eggs used where required			
31	IN Water and ice from approved source				
32	N/A	Variance obtained for specialized processing methods			
	d 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	IN	Thermometer provided & accurate			
Food	d Identificat	ion			
37		Food properly labeled; original container			
Prev	ention of Fo	od Contamination			
38	IN	Insects, rodents, & animals not present			
39					
40					
41		Wiping Cloths; properly used & stored			
42		Washing fruits & vegetables			
Prop	per 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			
Uten	sils, Equipn	nent and Vending			
47	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48	IN				
49					
Physical Facilities					
50	IN	Hot & cold water available; adequate pressure			
51	IN	Plumbing installed; proper backflow devices			
52	IN	Sewage & waste water properly disposed			
53	IN	Toilet facilities; properly constructed, supplied, & cleaned			
54	IN	Garbage & refuse properly disposed; facilities maintained		1. S	
55	IN	Physical facilities installed, maintained, & clean			
56	IN				
		Regulatory Action			
Mati	fination of D.	stantial Finas and Nation of Immediate Cleanne		S. 8	

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		

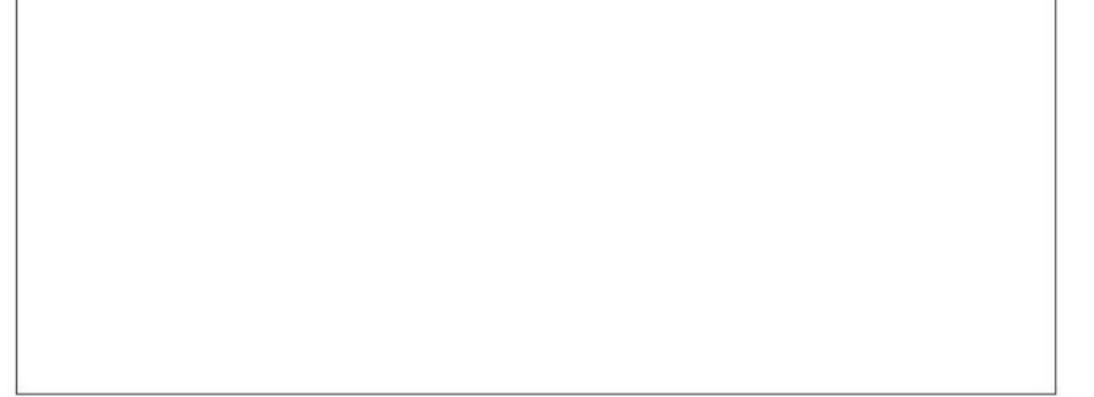
Person In Charge:

Inspector:

Name: no signature

Name: Amy Jamison

Observed Violations (See additional pages if necessary)

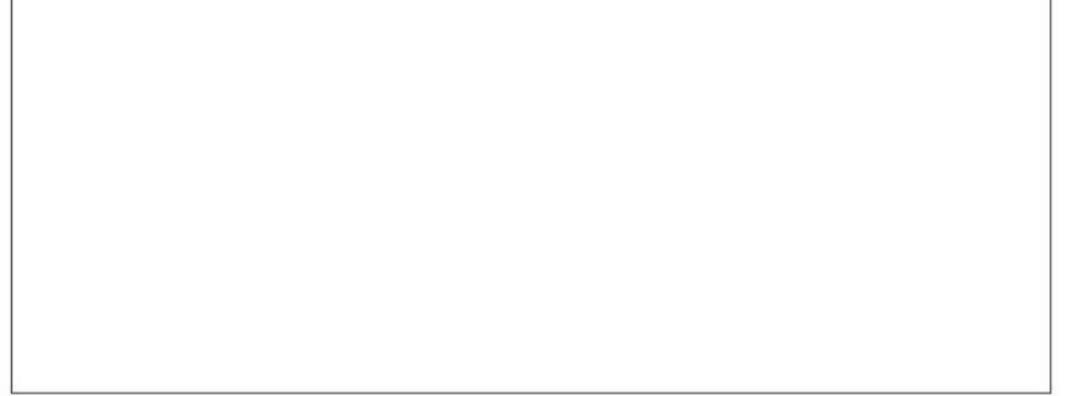


General Comments

GENERAL COMMENTS

No signatures.

All 2021 RFE Licenses fees are paid, approved to open. Ensure all hand sinks are supplied with soap, paper towels, and signage reminding employees to wash hands.



General Comments			
FOOD TEMPERATURES			
Food Item	Food State		Temperature
VOLUNTARY CONDEN	INATION		
Disposed Items	Disposal Method	Value	Comments

