

## **COLORADO** Department of Public Health & Environment

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

Time In: 02:00 PM

Time Out: 04:00 PM

FOOD ESTABLISHMENT INSPECTION REPORT							
FACILITY NAME: Howard General OWNER: Howard General, LLC							
ADI	ADDRESS: 9236 50 Hwy Howard CO 81233						
DATE: 05/04/2021 INSPECTION TYPE: Routine							
		FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS					
		portant practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Put	blic health				
inter	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 vi Compliance Status							
and the second se	ervision		COS	R			
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						
6	IN	Proper eating, tasting, drinking, or tobacco use					
7	IN	No discharge from eyes, nose, and mouth					
Pres	enting Contami	ination by Hands					
8	IN	Hands clean & properly washed					
9	IN	No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed					
10	10 IN Adequate handwashing sinks properly supplied and accessible						
App	roved Source						
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					
Protection from Contamination							
15	OUT	Food separated and protected					
16	IN	Food contact surfaces; cleaned & sanitized					
17   IN   Proper disposition of returned, previously served, reconditioned & unsafe food     Time/Temperature Control for Safety							
the second se	N/O						
18 19	N/O	Proper cooking time & Temperatures   Proper reheating procedures for hot holding					
20	N/O	Proper cooling time and temperature					
20		roper cooming time and temperature					

21	N/O	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	sumer Advisor	y .			
25	N/A	Consumer advisory provided for raw/undercooked food			
High	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	OUT	Toxic substances properly identified, stored & used			
Conformance with Approved Procedures					
29	N/A	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" marked in box if numbered item is <b>not</b> in compliance COS= Corrected on Site R= Repeat Violation						
Co	Compliance Status					
	Food and W					
30	N/A	Pasteurized eggs used where required				
31	OUT	Water and ice from approved source				
32	N/A Variance obtained for specialized processing methods					
Food Temperature Control						
33	IN	Proper cooling methods used; adequate equipment for temperature control				
34	N/A	Plant food properly cooked for hot holding				
35	N/O	Approved thawing methods used				
36	IN	Thermometer provided & accurate				
Food Identification						
37	IN	Food properly labeled; original container				
Prev	ention of Fo	ood Contamination				
38	IN	Insects, rodents, & animals not present				
39		Contamination prevented during food preparation, storage & display				
40	IN	Personal cleanliness				
41	IN	Wiping Cloths; properly used & stored				
42	IN	Washing fruits & vegetables				
Prop	er Use of Ut	tensils				
43	IN	In-use utensils: properly stored				
44	IN	Utensils, equipment & linens: properly stored, dried, & handled				
45	IN	Single-use/single-service articles: properly stored & used				
46	IN	Gloves used properly				
Uten	sils, Equipm	nent and Vending				
47	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
48	IN	Warewashing facilities: installed, maintained, & used; test strips				
49	IN	Non-food contact surfaces clean				
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				
55	IN	Physical facilities installed, maintained, & clean				
56	56 IN Adequate ventilation & lighting; designated areas used					
Regulatory Action						
Mati	figation of Do	stantial 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					

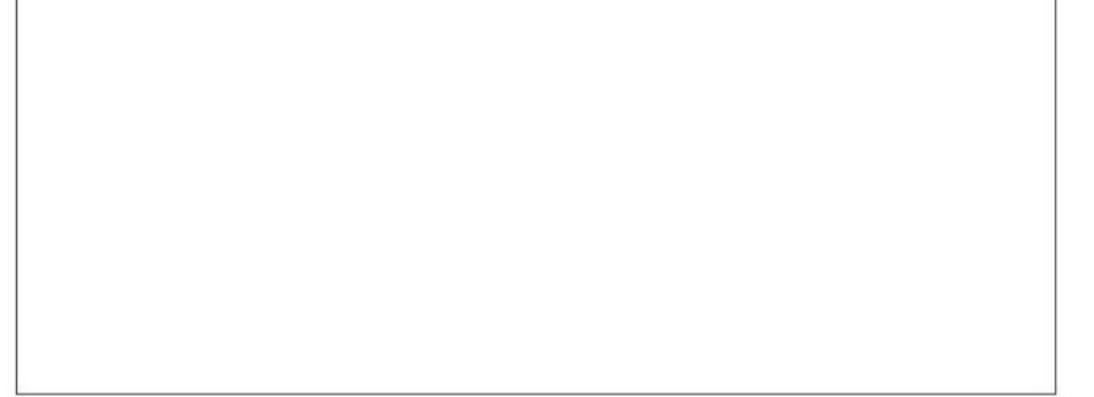
Person In Charge:

Inspector:

Name: no signature

A Name: Amy Jamison

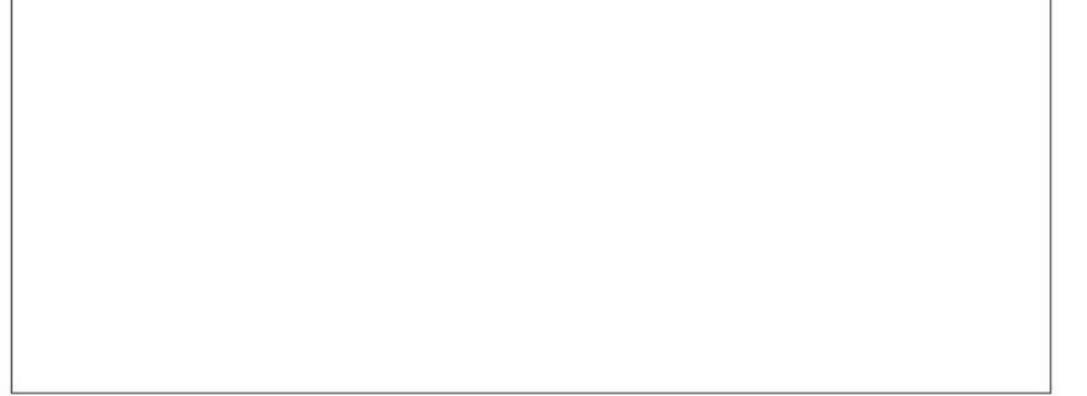
erved Violations (See additional pages if necessary)
Food separated and protected s is a Priority item
02.11 (A) (1-2) - Raw Animal Food- Separation, Packaging, and Segregation (P) aw Animal Food- Separation, Packaging, and Segregation (P)
servation: Raw animal foods are not separated from ready-to-eat foods during storage, preparation, or ling.
v eggs stored above ready to eat foods such as breads. Remember eggs are a raw animal product and uld be placed on shelving below ready to eat items. Handout provided. rect by 05/07/2021 (Corrected on Site)
Toxic substances properly identified, stored, and used s is a Priority item
01.11 - Separation - Storage and Display, Stock and Retail Sale (P)
eparation - Storage and Display, Stock and Retail Sale (P) servation: Poisonous or toxic materials offered for sale are located above food. Alcohols, sunscreen, p, etc are stored above food items such as peanut butter, jams, and chocolate chips. Discussed during pection. Non-food items can be moved to lower shelving or segregated in a different section. rect by 05/07/2021
Water and ice from approved sources
s is a Priority item 02.11 - Standards - Quality (P)
tandards - Quality (P) servation: Water shall meet state drinking water standards.
detectable free chlorine residual found in water sample. Facility is most likely required to submit rterly water samples. ow up on water quality.
rect by 05/07/2021



General Comments

## GENERAL COMMENTS

No signatures. Follow up inspection for water quality violation.



General Comments						
FOOD TEMPERATURES						
Food Item	Food State		Temperature			
VOLUNTARY CONDEM	NATION					
Disposed Items	Disposal Method	Value	Comments			
-	-					

