

COLORADO Department of Public Health & Environment

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

Time In: 02:00 PM

Time Out: 03:00 PM

FOOD ESTABLISHMENT INSPECTION REPORT						
FACILITY NAME: Howard General OWNER: Howard General, LLC						
ADDRESS: 9236 50 Hwy Howard CO 81233						
DATE: 06/28/2021 INSPECTION TYPE:						
	FOODBORNE ILLNESS RISK FACTORS A	ND PUBLIC HEALTH INTERVENTIONS				
Risk factors are im	portant practices or procedures identified as the most preval	ent contributing factors of foodborne illness or injury. Publ	ic health			
interventions are co	ontrol measures to prevent foodborne illness or injury.					
IN- in com	Compliance status to be designated as IN,		t violation			
IN= in comp Compliance S		NA= not applicable COS=Corrected on Site R=Repeat	COS	R		
Supervision			003	K		
1	Person in charge present, demonstrates knowledge,	and performs duties				
2	Certified Food Protection Manager	and performs dades				
Employee Health	Certailed Food Froteetion Manager					
3	Management, food employee and conditional emplo	ovee: knowledge, responsibilities and reporting				
4	Proper use of restriction and exclusion					
5	Procedures for responding to vomiting and diarrheal	l events				
Good Hygienic Pra						
6						
7						
Presenting Contam	ination by Hands					
8	Hands clean & properly washed					
9	No bare hand contact with RFE food or a pre-appro-	ved alternative procedure properly allowed				
10 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 C						
15 IN	Food separated and protected					
16	Food contact surfaces; cleaned & sanitized					
17 Proper disposition of returned, previously served, reconditioned & unsafe food						
Time/Temperature						
18	Proper cooking time & Temperatures					
19	Proper reheating procedures for hot holding					
20	Proper cooling time and temperature					

21	Proper hot holding temperatures		
22	Proper cold holding temperatures		
23	Proper date marking and disposition		
24	Time as a Public Health Control; procedures & records		
Consum	ner Advisory		
25	Consumer advisory provided for raw/undercooked food		
Highly S	Susceptible Populations		
26	Pasteurized foods used; prohibited foods not offered		
Food/C	Color Additives and Toxic Substances		
27	Food Additives: approved & Properly used		
28	IN Toxic substances properly identified, stored & used		
Conform	mance with Approved Procedures		
29	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	n box if numbered item is not in compliance COS= Corrected on Site R= Re	peat Viol	ation		
Compliance Status		COS	R		
Safe Food and V					
30	Pasteurized eggs used where required				
31 IN	Water and ice from approved source				
32	Variance obtained for specialized processing methods				
Food 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	Thermometer provided & accurate				
Food Identificat	ion				
37	Food properly labeled; original container				
Prevention of Fo	ood Contamination				
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				
Proper 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				
Utensils, Equipr	nent 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 Faciliti	es				
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 of Potential 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		

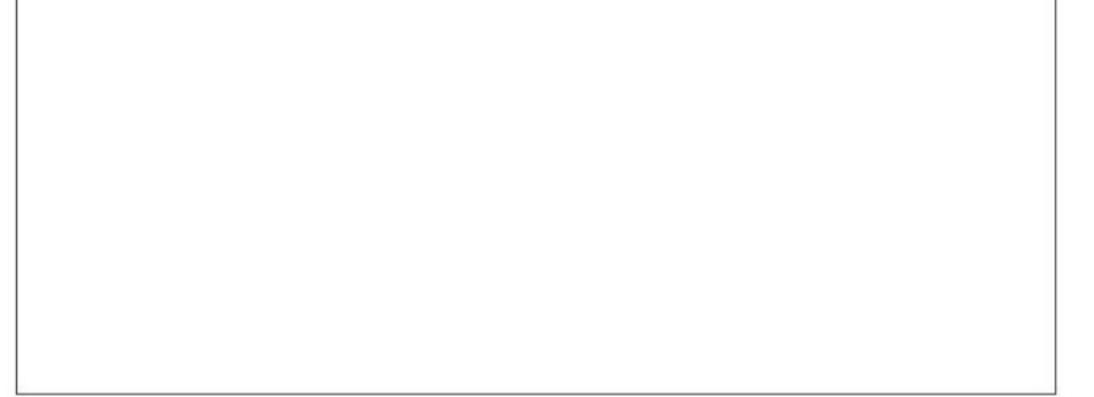
Person In Charge:

Inspector:

Name: no signature

A Name: Amy Jamison

Observed Violations (See additional pages if necessary)



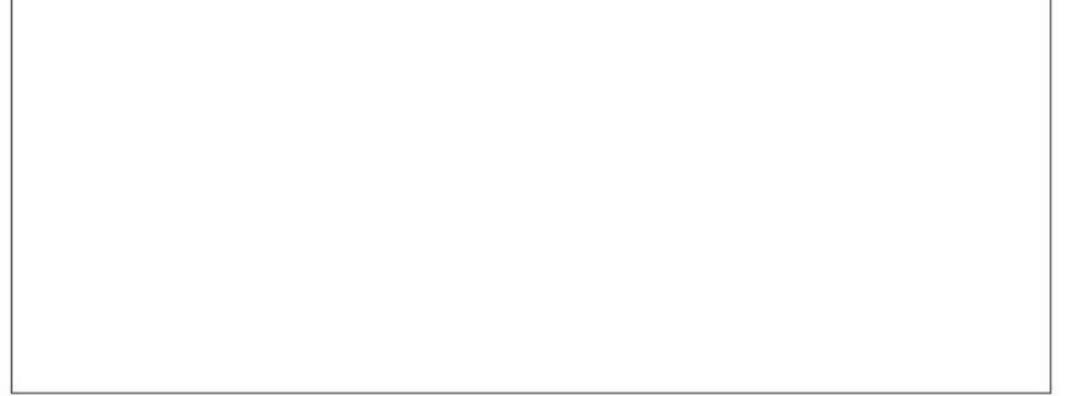
General Comments

GENERAL COMMENTS

Follow up inspection to routine inspection conducted on 5-4-2021.

Food is stored properly in refrigerator based on succession of cook temperature to prevent contamination. Toxic substances are segregated from food products.

Adequate 0.5mg/L free chlorine measured in water. Please contact the CDPHE water quality control division, the store is most likely required to submit quarterly water samples.



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

