



### Retail Food Establishment Inspection Report

<b>FACILITY NAME:</b> International Corrections Management Training Cent		<b>OWNER:</b> Colorado Correctional Industries		
<b>ADDRESS:</b> 3800 Grandview Canon City CO 81212				
<b>DATE:</b> 08/14/2019		<b>INSPECTION TYPE:</b> Routine Inspection		
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				
Compliance Status			COS	R
Supervision				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	In	Certified Food Protection Manager		
Employee 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		
Good Hygienic Practices				
6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	In	Hands clean & properly washed		
9	Out	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	X	
10	Out	Adequate handwashing sinks properly supplied and accessible	X	
Approved Source				
11	In	Food obtained from approved source		
12	NO	Food received at proper temperature		
13	In	Food in good condition, safe, & unadulterated		
14	NA	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
15	In	Food separated and protected		
16	Out	Food contact surfaces; cleaned & sanitized		
17	In	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	NO	Proper cooking time & temperatures		
19	NO	Proper reheating procedures for hot holding		
20	NO	Proper cooling time and temperature		
21	Out	Proper hot holding temperatures	X	
22	In	Proper cold holding temperatures		
23	Out	Proper date marking and disposition	X	
24	NA	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	NA	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	NA	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	NA	Food additives: approved & Properly used		
28	In	Toxic substances properly identified, stored & used		
Conform with Approved Procedures				
29	NA	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** = Not in Compliance **COS** = Corrected On-Site **R** = Repeat Violation

Compliance Status			COS	R
<b>Safe Food And Water</b>				
30	<b>NA</b>	Pasteurized eggs used where required		
31	<b>In</b>	Water & ice from approved source		
32	<b>NA</b>	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	<b>In</b>	Proper cooling methods used; adequate equipment for temperature control		
34	<b>NO</b>	Plant food properly cooked for hot holding		
35	<b>In</b>	Approved thawing methods used		
36	<b>In</b>	Thermometer provided & accurate		
<b>Food Identification</b>				
37	<b>In</b>	Food properly labeled; original container		
<b>Prevention Of Food Contamination</b>				
38	<b>In</b>	Insects, rodents, & animals not present		
39	<b>In</b>	Contamination prevented during food preparation, storage & display		
40	<b>In</b>	Personal cleanliness		
41	<b>In</b>	Wiping Cloths; properly used & stored		
42	<b>In</b>	Washing fruits & vegetables		
<b>Proper Use Of Utensils</b>				
43	<b>Out</b>	In-use utensils: properly stored		
44	<b>In</b>	Utensils, equipment & linens: properly stored, dried, & handled		
45	<b>In</b>	Single-use / single-service articles: properly stored & used		
46	<b>In</b>	Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
47	<b>In</b>	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	<b>In</b>	Warewashing facilities: installed, maintained, & used; test strips		
49	<b>In</b>	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	<b>In</b>	Hot & cold water available; adequate pressure		
51	<b>In</b>	Plumbing installed; proper backflow devices		
52	<b>In</b>	Sewage & waste water properly disposed		
53	<b>In</b>	Toilet facilities: properly constructed, supplied, & cleaned		
54	<b>In</b>	Garbage & refuse properly disposed; facilities maintained		
55	<b>Out</b>	Physical facilities installed, maintained, & clean		
56	<b>In</b>	Adequate ventilation & lighting; designated areas used		

**Observed Violations:**

**9- No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

**Priority**

3-301.11: Preventing Contamination from Hands (P)

**Inspector Comments:**

Observed bare hand contact with strawberries. Prevent bare hand contact with ready to eat foods, this can be done using gloves, tongs, or deli paper.

**10- Adequate handwashing sinks properly supplied and accessible**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

**Priority Foundation**

6-301.12: Hand Drying Provision (Pf)

5-205.11: Using a Handwashing Sink-Operation and Maintenance (Pf)

**Core**

6-301.14: Handwashing Signage (C)

**Inspector Comments:**

Dish Pit hand sink not supplied with paper towels. Corrected on site.

Dish pit hand sink blocked, observed coffee pot sitting in it. Hand sinks are to be used for hand washing only and should always be accessible. Do place dishes in these sinks.

All hand sinks are required to have signage. These were provided during inspection.

**16- Food contact surfaces; cleaned & sanitized**

OBSERVATION: **(Correct by: 8/17/2019)**

**Priority**

4-703.11: Hot Water and Chemical-Methods (P)

**Core**

4-602.11: Equipment Food-Contact Surfaces and Utensils-Frequency (C)

**Inspector Comments:**

High temp dish machine did not reach an adequate sanitizing temperature of 160 degrees. Dish machine was run several times and only reached 155 degrees.

Soda machine needs to be cleaned more frequently to preclude accumulation of soil or mold. Nozzles had accumulated a crust and drain tube had accumulated mold. Refer to manufacturer specification for cleaning frequency of lines. Corrected on site.

**21- Proper hot holding temperatures**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

**Priority**

3-501.16(A)(1): Time/Temperature Control for Safety Food, Hot Holding (P)

**Inspector Comments:**

Hot hold at 115 degrees. Foods are generally not held, but when they are make sure the warming cabinet is holding at a proper 135 degrees.

**23- Proper date marking and disposition**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

**Priority Foundation**

3-501.17: Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking (Pf)

**Inspector Comments:**

Date marking is in place but observed several items not dated. Deli meats and cut tomatoes are required to be date marked.

**43- In-use utensils: properly stored**

**Core**

3-304.12: In-Use Utensils, Between-Use Storage (C)

**Inspector Comments:**

Dry storage- Observed utensils laying in food product containers such as flour, sugar, etc. These scoops can be stored in these dry food bins, but they should be stored with their handles above the top of the food. Some bins contains hooks to store the utensils, install hooks in all containers or ensure the utensils are otherwise properly stored.

**55- Physical facilities installed, maintained, & clean**

**Core**

6-201.11: Floors and walls-Cleanability (C)

**Inspector Comments:**

Dry storage floor is missing tiles, no longer a smooth easily cleanable surface.

Wall in dish pit has become warped and separated from rest of wall , no longer a smooth easily cleanable surface.

**General Comments and Notes**

Inspection conducted 8-13-2019.

Follow up required for high temp dish machine not reaching adequate sanitizing temperature.

Personnel all have Servsafe food handlers training.

Follow up Required: Yes

Follow up Date (if applicable): 8/17/2019



Amy Jamison(8/14/2019 7:26:33 AM)

Recieved by:

Inspector Name:

Amy Jamison