



Retail Food Establishment Inspection Report

FACILITY NAME: International Corrections Management Training Cent		OWNER: Colorado Correctional Industries
ADDRESS: 3800 Grandview Canon City CO 81212		
DATE: 08/29/2019		INSPECTION TYPE: Follow-up 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		CO
Supervision		
1	NO	Person in charge present, demonstrates knowledge, and performs duties
2	NO	Certified Food Protection Manager
Employee Health		
3	NO	Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	NO	Proper use of restriction and exclusion
5	NO	Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices		
6	NO	Proper eating, tasting, drinking, or tobacco use
7	NO	No discharge from eyes, nose, and mouth
Preventing Contamination by Hands		
8	NO	Hands clean & properly washed
9	NO	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	NO	Adequate handwashing sinks properly supplied and accessible
Approved Source		
11	NO	Food obtained from approved source
12	NO	Food received at proper temperature
13	NO	Food in good condition, safe, & unadulterated
14	NO	Required records available: shellstock tags, parasite destruction
Protection from Contamination		
15	NO	Food separated and protected
16	In	Food contact surfaces; cleaned & sanitized
17	NO	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	NO	Proper hot holding temperatures
22	NO	Proper cold holding temperatures
23	NO	Proper date marking and disposition
24	NO	Time as a Public Health Control; procedures & records
Consumer Advisory		
25	NO	Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations		
26	NO	Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances		
27	NO	Food additives: approved & Properly used
28	NO	Toxic substances properly identified, stored & used
Conform with Approved Procedures		
29	NO	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			CC
Safe Food And Water			
30	NO	Pasteurized eggs used where required	
31	NO	Water & ice from approved source	
32	NO	Variance obtained for specialized processing methods	
Food Temperature Control			
33	NO	Proper cooling methods used; adequate equipment for temperature control	
34	NO	Plant food properly cooked for hot holding	
35	NO	Approved thawing methods used	
36	NO	Thermometer provided & accurate	
Food Identification			
37	NO	Food properly labeled; original container	
Prevention Of Food Contamination			
38	NO	Insects, rodents, & animals not present	
39	NO	Contamination prevented during food preparation, storage & display	
40	NO	Personal cleanliness	
41	NO	Wiping Cloths; properly used & stored	
42	NO	Washing fruits & vegetables	
Proper Use Of Utensils			
43	NO	In-use utensils: properly stored	
44	NO	Utensils, equipment & linens: properly stored, dried, & handled	
45	NO	Single-use / single-service articles: properly stored & used	
46	NO	Gloves used properly	
Utensils, Equipment and Vending			
47	NO	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
48	NO	Warewashing facilities: installed, maintained, & used; test strips	
49	NO	Non-food contact surfaces clean	
Physical Facilities			
50	NO	Hot & cold water available; adequate pressure	
51	NO	Plumbing installed; proper backflow devices	
52	NO	Sewage & waste water properly disposed	
53	NO	Toilet facilities: properly constructed, supplied, & cleaned	
54	NO	Garbage & refuse properly disposed; facilities maintained	
55	NO	Physical facilities installed, maintained, & clean	
56	NO	Adequate ventilation & lighting; designated areas used	

Observed Violations:

General Comments and Notes
Follow up from routine inspection 8-14-2019. Program Supervisor on 8-29-2019 reported that the dishwasher is fully operational. The boost unit as well as the controllers have been replaced and calibrated producing a rinse temperature consistently above 160 degrees.

Follow up Required: No	Follow up Date (if applicable): 9/1/2019
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Recieved by:

Amy Jamison(8/29/2019 10:5:21 PM) 

Inspector Name:

Amy Jamison

