

COLORADO Department of Public Health & Environment

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

Time In: 01:00 PM

Time Out: 02:30 PM

		FOOD ESTABLISHMENT I	INSPECTION REPORT		
FAC	FACILITY NAME: Ihop #3514 OWNER: 3514 LLC				
ADI	DRESS: 108	Latigo Ln Cañon City CO 81212			
DAT	TE: 05/18/20	21 IN	SPECTION TYPE: Routine		
		FOODBORNE ILLNESS RISK FACTORS AND	D PUBLIC HEALTH INTERVENTIONS		
			t contributing factors of foodborne illness or injury. Public health		
inter	ventions are co	ntrol measures to prevent foodborne illness or injury.			
	IN= in comp	Compliance status to be designated as IN, Ol liance OUT= not in compliance NO= not observed	NA= not applicable COS=Corrected on Site R=Repeat violation		
C	ompliance St		COS	R	
and the second se	ervision		005		
1	IN	Person in charge present, demonstrates knowledge, an	nd performs duties		
2	IN	Certified Food Protection Manager			
Emp	loyee Health				
3	IN	Management, food employee and conditional employee	ee; knowledge, responsibilities and reporting		
4	IN				
5	IN	Procedures for responding to vomiting and diarrheal events			
Goo	d Hygienic Pra	ctices			
6	IN	Proper eating, tasting, drinking, or tobacco use			
7	IN	No discharge from eyes, nose, and mouth			
Pres	enting Contami	nation 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	IN	Adequate handwashing sinks properly supplied and ac	ccessible		
	roved Source				
11	IN	Food obtained from approved source			
12	N/O	Food received at proper temperature			
13		Food in good condition, safe, & unadulterated			
14 Dect	N/A	Required records available, shellstock tags, parasite de	estruction		
and the second second	ection from Co			$\mathbf{\nabla}$	
15	OUT	Food separated and protected			
16 17	IN	Food contact surfaces; cleaned & sanitized	anditioned & unsafe food		
-		Proper disposition of returned, previously served, reco Control for Safety	oliditioned & unsale lood		
18	IN	Proper cooking time & Temperatures			
19	N/O	Proper reheating procedures for hot holding			
20	OUT				
20		rioper cooning time and temperature			

21	IN	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	IN	IN Consumer advisory provided for raw/undercooked food				
High	ly Susceptible	Populations				
26	N/A	Pasteurized foods used; prohibited foods not offered				
Food	d/Color Additi	ves and Toxic Substances				
27	IN	Food Additives: approved & Properly used				
28	IN	Toxic substances properly identified, stored & used				
Cont	formance with	Approved Procedures				
29	9 N/A Compliance with variance/ specialized process/ HACCP					

		GOOD RETAIL PRACTICES		
		tices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foo		
"OUT" marked in box if numbered item is not in compliance COS= Corrected on Site R= Repeat				
Co	mpliance St	atus	COS	R
Safe	Food and W	Vater		
30	N/A	Pasteurized eggs used where required	1	
31	IN	Water and ice from approved source		
32	IN	Variance obtained for specialized processing methods		
	I Temperatu			
33	IN	Proper cooling methods used; adequate equipment for temperature control		
34	N/O	Plant food properly cooked for hot holding		
35	IN	Approved thawing methods used		
36	IN	Thermometer provided & accurate		
	I Identificati		1	
37	IN	Food properly labeled; original container		
		od Contamination		
38	IN	Insects, rodents, & animals not present		2. 8
39	IN	Contamination prevented during food preparation, storage & display		
40	IN	Personal cleanliness		
41	IN	Wiping Cloths; properly used & stored		
42	IN	Washing fruits & vegetables		
	er Use of Ut			
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, Equipn	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		
Phys	sical Facilitie	25		
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	OUT	Physical facilities installed, maintained, & clean		
56	IN	Adequate ventilation & lighting; designated areas used		
		Regulatory Action		
I Motif	tigation of De	stantial Finas and Notice of Immediate Closure Imminent Health Hezerd 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:

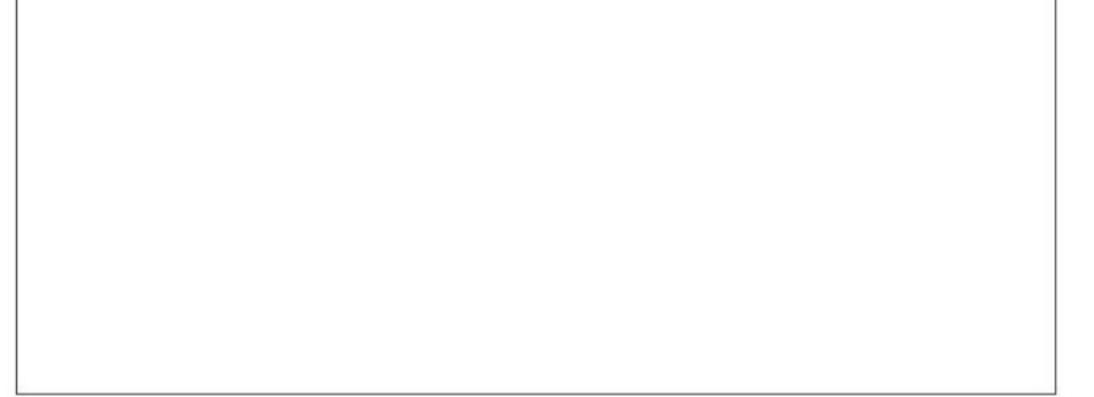
Inspector:

AJ

Name: no signature

Name: Amy Jamison

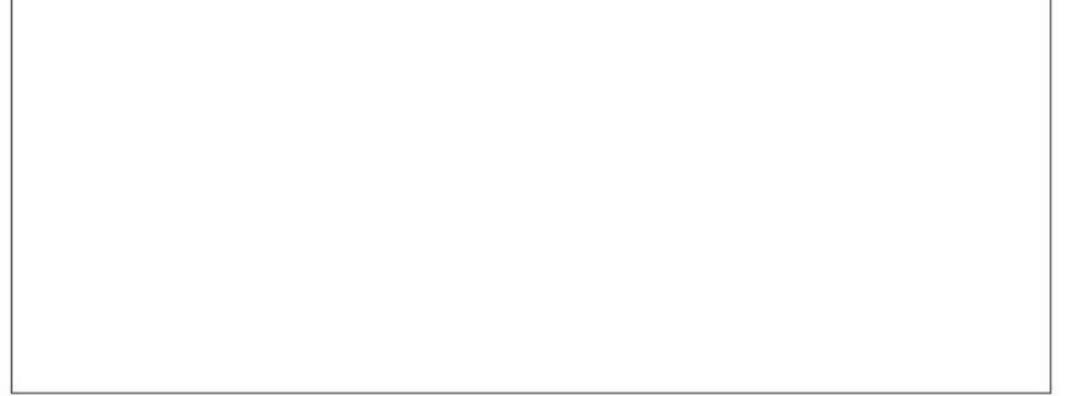
Observed Violations (See additional pages if necessary) 15. Food separated and protected This is a Core item 3-302.11 (A) (3-8) - Packaged and Unpackaged Food - Separation, Packaging, and Segregation - Packaged and Unpackaged Food - Separation, Packaging, and Segregation Observation: Observed items in walk-freezer uncovered. Store food in packages and covered containers or wrappings. Unprotected foods can become contaminated by microbes, dust, or by persons delivering, stocking, or opening packages. Correct by 05/21/2021 (Repeat) 20. Proper cooling time and temperature This is a Priority item 3-501.14 - Cooling (P) - Cooling (P) Observation: Cooked TCS foods are not cooled within 2 hours from 135 degrees F to 70 degrees F and within a total of 6 hours from 135 degrees F to 41 degrees F or less. Observed country gravy cooling in the walk in. Gravy made around 9 am, separated into smaller containers but completely covered. Temperature measured 100°F around 1:30pm. This did not meet the 2 hour cooling parameter to under 70°F. Gravy discarded. Discussed proper cooling techniques such as not stacking cooling containers, uncovering or loosely covering containers to facilitate heat transfer, and utilizing a cooling log. Handouts provided. Correct by 05/21/2021 (Corrected on Site) 55. Physical facilities installed, maintained, and clean This is a Core item 6-501.12 - Cleaning, Frequency and Restrictions - Cleaning, Frequency and Restrictions Observation: Observed standing water under dry storage shelf in pantry. PIC stated this was left over from the previous nights mopping. Ensure adequate cleaning under shelving, other side has accumulated trash and debris. Correct by 05/21/2021 (Corrected on Site)



General Comments

GENERAL COMMENTS

No signatures. Dish machine adequately sanitizing at 50ppm Cl.



General Comments				
FOOD TEMPERATURES				
Food Item	Food State		Temperature	
Gravy	Hot Holding		139F	
Hamburger	Serving		150F	
Diced ham- Cook line	Cold Holding		38F	
Hamburger patties- walk in	Cold Holding		34F	
Country Gravy	Cooling		100F	
VOLUNTARY CONDEMNATION				
Disposed Items	Disposal Method	Value	Comments	
Country Gravy		\$ 10.00	Improper cooling. Did not reach 70° or below with in the first 2 hours.	

