



Time In: 03:00 PM
Time Out: 03:30 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Joe's Food Stop		OWNER: Joes Food Stop LLP
ADDRESS: 2752 E Main St Cañon City CO 81212		
DATE: 11/02/2021		INSPECTION TYPE: Pre-Operational
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	Person in charge present, demonstrates knowledge, and performs duties	
2	Certified Food Protection Manager	
Employee Health		
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	Proper use of restriction and exclusion	
5	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices		
6	Proper eating, tasting, drinking, or tobacco use	
7	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands		
8	Hands clean & properly washed	
9	No bare hand contact with RFE food or a pre-approved 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 Contamination		
15	Food separated and protected	
16	Food contact surfaces; cleaned & sanitized	
17	Proper disposition of returned, previously served, reconditioned & unsafe food	
Time/Temperature Control for Safety		
18	Proper cooking time & Temperatures	
19	Proper reheating procedures for hot holding	
20	Proper cooling time and temperature	
21	Proper hot holding temperatures	
22	IN Proper cold holding temperatures	
23	Proper date marking and disposition	
24	Time as a Public Health Control; procedures & records	
Consumer Advisory		
25	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations		
26	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances		
27	Food Additives: approved & Properly used	
28	Toxic substances properly identified, stored & used	
Conformance with Approved Procedures		
29	Compliance with variance/ specialized process/ HACCP	

Facility Name: Joe's Food Stop

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 not in compliance					
				COS= Corrected on Site	R= Repeat Violation
Compliance Status				COS	R
Safe Food and Water					
30		Pasteurized eggs used where required			
31		Water and ice from approved source			
32		Variance obtained for specialized processing methods			
Food Temperature Control					
33		Proper cooling methods used; adequate equipment for temperature control			
34		Plant food properly cooked for hot holding			
35		Approved thawing methods used			
36	IN	Thermometer provided & accurate			
Food Identification					
37		Food properly labeled; original container			
Prevention of Food 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 Utensils					
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, Equipment 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 Facilities					
50	IN	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	IN	Physical facilities installed, maintained, & clean			
56	IN	Adequate ventilation & lighting; designated areas used			
Regulatory Action					
Notification of Potential Fines and 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



Name: Amy Jamison

<i>Observed Violations (See additional pages if necessary)</i>

General Comments

GENERAL COMMENTS

Pre-operational inspection.

Owner currently registered for food safety class.

Menu will consist of burgers, brauts, fries, nachos, and breakfast bowl.

All equipment is clean and appears to be in good working condition,

No deficiencies observed. All 2021 RFE fees are paid, approved to operate.

Outside of trailer, the door window is repaired with duct tape. Owner is in the process of replacing.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
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VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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