



### Retail Food Establishment Inspection Report

<b>FACILITY NAME:</b> K-Bob's Steakhouse		<b>OWNER:</b> Reish, Inc	
<b>ADDRESS:</b> 3103 E US Highway 50 Canon City CO 81212			
<b>DATE:</b> 10/23/2019		<b>INSPECTION TYPE:</b> Routine Inspection	
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>			
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	
<b>Supervision</b>			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In	Certified Food Protection Manager	
<b>Employee Health</b>			
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	
<b>Good Hygienic Practices</b>			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
<b>Preventing Contamination by Hands</b>			
8	In	Hands clean & properly washed	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	In	Adequate handwashing sinks properly supplied and accessible	
<b>Approved Source</b>			
11	In	Food obtained from approved source	
12	NO	Food received at proper temperature	
13	Out	Food in good condition, safe, & unadulterated	
14	NA	Required records available: shellstock tags, parasite destruction	
<b>Protection from Contamination</b>			
15	Out	Food separated and protected	X
16	In	Food contact surfaces; cleaned & sanitized	
17	In	Proper disposition of returned, previously served, reconditioned & unsafe food	
<b>Time/Temperature Control for Safety</b>			
18	In	Proper cooking time & temperatures	
19	In	Proper reheating procedures for hot holding	
20	NO	Proper cooling time and temperature	
21	In	Proper hot holding temperatures	
22	Out	Proper cold holding temperatures	
23	In	Proper date marking and disposition	
24	NA	Time as a Public Health Control; procedures & records	
<b>Consumer Advisory</b>			
25	In	Consumer advisory provided for raw/undercooked food	
<b>Highly Susceptible Populations</b>			
26	NA	Pasteurized foods used; prohibited foods not offered	
<b>Food/Color Additives and Toxic Substances</b>			
27	In	Food additives: approved & Properly used	
28	In	Toxic substances properly identified, stored & used	
<b>Conform with Approved Procedures</b>			
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			CC
<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>NA</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>Out</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>In</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>Out</b>	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
48	<b>In</b>	Warewashing facilities: installed, maintained, & used; test strips	
49	<b>Out</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:**

**13- Food in good condition, safe, & unadulterated**

**Priority Foundation**

3-202.15: Package Integrity (Pf)

**Inspector Comments:**

Observed packages of food uncovered in walkin freezer. Remember to keep food covered to protect from exposure to potential contaminants.

**15- Food separated and protected**

OBSERVATION: *(CORRECTED DURING INSPECTION)*

**Priority**

3-302.11: Packaged and Unpackaged Food-Separation (P)

**Inspector Comments:**

Raw shell eggs above Jello. Relocated during inspection. Eggs need to be thought of as a raw animal product. Discussed with staff and handouts provided.

**22- Proper cold holding temperatures**

**Priority**

3-501.16(A)(2): Time/Temperature Control for Safety Food, Cold Holding (P)

**Inspector Comments:**

Salad bar- upon arrival of inspection, pasta salad 56 degrees, carrots 53, melons 55, hard boiled egg 49, coleslaw 55, dressing 47. Discussed with manager, all items will be discarded between 4 and 5 and will be replaced with new items for the dinner shift. Verified prior to leaving.

Manager said salad bar will be monitored and temped every 2 hours and a log will be kept for verification. This salad bar has been an ongoing issue.

**38- Insects, rodents, & animals not present**

**Priority Foundation**

6-501.111: Controlling Pests (Pf)

**Core**

6-202.15: Outer Openings, Protected (C)

**Inspector Comments:**

Observed several live cockroaches on floors and walls. PCO sprayed today. Suggest increasing their visits for the time being and everything needs a good cleaning.

Holes and gaps along the floors, walls and ceilings need to be fixed. This will help with the pest issues.

**47- Food & non-food contact surfaces cleanable, properly designed, constructed, & used**

**Core**

4-101.11: Characteristics-Materials for Construction and Repair (C)

**Inspector Comments:**

Kitchen reach in refrigerator repaired with duct tape, no longer a smooth easily cleanable surface.

**49- Non-food contact surfaces clean**

**Core**

4-601.11(C) : Equipment, Nonfood-Contact Surfaces, and Utensils (C)

**Inspector Comments:**

Debris and food residue has accumulated on nonfood contact surfaces that store equipment and utensils.

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

**Core**

6-501.11: Repairing-Premises, Structures, Attachments, and Fixtures-Methods (C)

6-501.12: Cleaning, Frequency and Restrictions (C)

**Inspector Comments:**

Premises needs repaired. Holes in the walls, light fixtures missing shielding.

Grease, dirt, and debris all along edges of kitchen. The whole place needs a good cleaning and this should be done frequently enough to keep area clean and free of excessive grease and debris.

**General Comments and Notes**

Follow up in approximately 1 week.

Follow up Required: Yes

Follow up Date (if applicable): 10/26/2019



(10/23/2019 4:57:30 PM)

Received by:



Amy Jamison(10/23/2019 4:57:30 PM)

Inspector Name:

Amy Jamison

