

## Fremont County Department of Public Health & Environment 201 N. Sixth St Cañon City, CO 81212

# **Retail Food Establishment Inspection Report**

ADDRESS 4.218 County Road 3A Canno City CO 81212  DATE: 07724/2019  FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Risk factors are important practices or procedures identified as the most prevaient contributing factors of foodbornel illness or injury. Public health interventions are control measures to prevent indoction literas or injury. Compliance Status No. UT. No. NO be canh numbered item.  The Compliance Status No. In Compliance VO = Not Observed Na = Not Applicable COS = Corrected On-Site R = Repeat Violation  Compliance Status No. Ocertified Food Protection Manager  1 NO Person in charge present, demonstrates knowledge, and performs duties  2 NO Certified Food Protection Manager  Employee Hoults  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 Hypienic Practices  6 NO Proper use of restriction and exclusion  5 NO NO discharge from eyes, nose, and mouth  Preventing Contamination by Hands  8 NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed  10 Out Adequate handwashing sinks properly supplied and accessible  XApproved Source  11 NO Food received at proper temperature  13 NO Food received at proper temperature  14 NO Food received at proper temperature  15 NO Food received at proper temperature  16 NO Food contamination  17 NO Food received a proper temperature  18 NO Proper cooking time & temperature  19 NO Proper cooking time & temperature  20 NO Proper cooking time & temperature  21 NO Food preceived and protected  22 NO Proper cooking time & temperatures  23 NO Proper cooking time & temperatures  24 NO Proper cooking time & temperatures  25 NO Proper cooking time & temperatures  26 NO Proper cooking time and temperatures  27 NO The Proper cooking time and temperatures  28 NO Proper cooking time and temperatures  29 NO Compliance with variance / specialized process / HACCP	FACILIT	TY NAME	: Royal Gorge/Last Chance (Sky Coaster)	OWNER: SERVICE SYSTEMS ASSOCIATES, INC				
Risk factors are important practices or procedures identified as the most prevalent contributing factors of footborne lines or injuy. Public health interventions are control measures to prevent footborne lines or injuy. Compliance status to be designated as N, 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  OUT = Not in Compliance NO = Not Observed NA = Not Applicable COS = Corrected On-Site R = Repeat Violation  1	ADDRE							
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# **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

Comp	oliance S	Status	CC	
Safe	Food Ar	nd Water		
30	NO	Pasteurized eggs used where required		
31	In	Water & ice from approved source		
32	NO	Variance obtained for specialized processing methods		
Food	Tempe	rature 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	Identifi	cation		
37	NO	Food properly labeled; original container		
Preve	ntion O	f 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		
Prope	er Use C	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		
Utens	ils, Equ	ipment 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		
Physi	ical Fac	ilities		
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:**

10- Adequate handwashing sinks properly supplied and accessible

OBSERVATION: (CORRECTED DURING INSPECTION)

**Priority Foundation** 

6-301.11: Handwashing Cleanser, Availability (Pf)

**Inspector Comments:** 

No soap available upon arrival.

### **General Comments and Notes**

Sink is now used for hand washing and is supplied with potable water. Remember that hand sinks can be used for hand washing only and no other purpose and must always be stocked with soap and paper towels. Place a sign notifying employees to wash hands at hand sink.

Follow up Required: No	Follow up Date (if applicable): 7/27/2019

Amy Jamison(7/24/2019 5.19.50 PM)

Recieved by:

**Inspector Name:** Amy Jamison