



### Retail Food Establishment Inspection Report

<b>FACILITY NAME:</b> Le Petit Chablis		<b>OWNER:</b> Le Petit Chablis, Inc
<b>ADDRESS:</b> 512 Royal Gorge Canon City CO 81212		
<b>DATE:</b> 07/26/2019		<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	In	Food in good condition, safe, & unadulterated
14	NA	Required records available: shellstock tags, parasite destruction
<b>Protection from Contamination</b>		
15	In	Food separated and protected
16	Out	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	NO	Proper reheating procedures for hot holding
20	In	Proper cooling time and temperature
21	In	Proper hot holding temperatures
22	In	Proper cold holding temperatures
23	NA	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	NA	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>NO</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>In</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>In</b>	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
48	<b>In</b>	Warewashing facilities: installed, maintained, & used; test strips	
49	<b>In</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>In</b>	Physical facilities installed, maintained, & clean	
56	<b>In</b>	Adequate ventilation & lighting; designated areas used	

**Observed Violations:**

**16- Food contact surfaces; cleaned & sanitized**

OBSERVATION: *(CORRECTED DURING INSPECTION)*

**Priority**

4-501.114: Mechanical Warewashing Equipment, Chemical Sanitization- Concentration (P)

**Inspector Comments:**

Dish machine not sanitizing upon arrival. Primed sanitizer; adequately sanitizing between 50-100 ppm. Teach employees to use the test strips to ensure the dish machine is sanitizing correctly.

<b>General Comments and Notes</b>

Follow up Required: No	Follow up Date (if applicable): 7/29/2019
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**Recieved by:**

**Inspector Name:**

Amy Jamison

