



RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Business Name/DBA: The Lost Cajun Owner: _____
 Address: 121 Justice Center City: Canon City County: Fremont
 Date: 10-29-2020 Inspection Type: Routine Time In: 1050

Foodborne Illness Risk Factors & 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

IN: In compliance		OUT: Not in compliance		NO: Not observed		NA: Not Applicable		COS: Corrected On Site		R: Repeat Violation			
#	IN	OUT	NO	NA	COS	R	#	IN	OUT	NO	NA	COS	R
Supervision													
1							15						
Person in charge present, demonstrates knowledge & performs duties						Protection from Contamination							
2							16						
Certified Food Protection Manager						Food separated & protected							
Employee Health													
3							17						
Management, food employee, & conditional employee; knowledge, responsibilities & reporting						Food contact surfaces; cleaned & sanitized							
4							Time/Temperature Control for Safety						
Proper use of restriction & exclusion						18							
5							Proper cooking time & temperatures						
Processes for responding to vomit & diarrheal events						19							
Good Hygienic Practices													
6							Proper reheating procedures for hot holding						
Proper eating, tasting, drinking or tobacco use						20							
7							Proper cooling time & temperatures						
No discharge from eyes, nose & mouth						21							
Preventing Contamination by Hands													
8							Proper hot holding temperatures						
Hands clean & properly washed						22							
9							Proper cold holding temperatures						
No bare hand contact w/ ready-to-eat food or an alternative procedure allowed						23							
10							Proper date marking & disposition						
Adequate handwashing sinks properly supplied & accessible						24							
Approved Source													
11							Time as a Public Health Control; procedures & records						
Food obtained from an approved source						Consumer Advisory							
12							25						
Food received at proper temperature						Consumer advisory for raw/undercooked food							
13							Highly Susceptible Populations						
Food in good condition, safe & unadulterated						26							
14							Pasteurized food used; prohibited foods not offered						
Required records available: shellstock tags, parasite destruction						Food/Color Additives & Toxic Substances							
Compliance with Approved Procedures													
29							27						
Compliance with variance/specialized process/HACCP						Food additives: approved & properly used							
						28							
						Toxic substances properly identified, stored and used							

Good Retail Practices

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals & physical objects into foods.

Indicate if item is **OUT** of compliance, and see notes in **BOLD** where other options are allowed.

COS: Corrected On Site

R: Repeat Violation

#	STATUS	COS	R	#	STATUS	COS	R
Safe Food & Water							
30				Proper Use of Utensils			
Pasteurized eggs used where required (NA)				43			
31				In-use utensils: properly stored			
Water & ice from approved source				44			
32				Utensils, equipment & linens: properly stored, dried & handled			
Variance for specialized processing methods (NA)				45			
				Single-use/single-service articles: properly stored & used			
Food Temperature Control							
33				46			
Proper cooling methods used; adequate equipment for temperature control				Gloves used properly			
34				Utensils, Equipment & Vending			
Plant food properly cooked for hot holding (NA or NO)				47			
35	out			Food & non-food contact surfaces cleanable, properly designed, constructed & used			
Approved thawing methods used (NA or NO)				48			
36				Warewashing facilities: installed, maintained, & used; test strips			
Thermometers provided & accurate				49			
				Non-food contact surfaces clean			
Food Identification							
37				Physical Facilities			
Food properly labeled; original container				50			
				Hot & cold water available; adequate pressure			
Prevention of Food Contamination							
38				51			
Insects, rodents & animals not present				Plumbing installed; proper backflow devices			
39				52			
Contamination prevented during food prep, storage & display				Sewage & waste water properly disposed			
40				53			
Personal cleanliness				Toilet facilities: properly constructed, supplied & cleaned			
41				54			
Wiping Cloths; properly used & stored				Garbage & refuse properly disposed; facilities maintained			
42				55			
Washing fruits & vegetables				Physical facilities installed, maintained & clean			
				56			
				Adequate ventilation & lighting; designated areas used.			

Owner Signature: _____

Date: _____

Inspector Signature: Amey Samra

Date: _____

Follow-up Required? Circle one: (YES) / NO

Follow-up date (on or about): _____



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Business Name/DBA:		Owner:	
Address:		City:	County: <u>Fremont</u>
Date:	Inspection Type:	Time In:	

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames indicated below, or as stated in Section 8-405.11 of the Food Code

Item Number	Observations and Corrective Actions
<u>29</u>	<u>3-502.12 Reduced Oxygen Packaging</u> Food establishment that Package <u>FCS Foods</u> using a cook-chill process shall provide a HACCP plan to the Regulatory Authority prior to implementation. A Cook-Chill ROP process was observed during inspection. The Facility does not have an approved HACCP plan to use ROP, or utilizing the process & that does not require a HACCP plan. A HACCP Plan is not required when using ROP when product is always labeled with production time & date, held at 41° or below, & removed from package in the food establishment within 48 hours after packaging. Using ROP has the advantage of extending shelf life but also can increase the potential for growth of of certain pathogens such as <i>C. botulinum</i> and <i>listeria</i> . Controls must be in place to prevent growth of these toxins. The State will reach out to this Franchise to start HACCP plan process.
<u>35</u>	<u>3-501.13 Thawing</u> Observed shrimp thawing in sink under cold running water. Top shrimp measured 61 Degrees it is appropriate to thaw a product submerged under running water, however it should be for a period of time that does not allow thawed portions of food to rise above 41. Thawing under refrigeration
Owner Signature:	Date:
Inspector Signature:	Date:



FREMONT COUNTY DEPARTMENT OF PUBLIC HEALTH & ENVIRONMENT

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Items described below identify violations to be corrected as indicated by the regulatory authority. Failure to comply may result in further action by the regulatory authority.

ESTABLISHMENT		FIRM ID	DATE
ITEM #	REMARKS	Method of/for Correction	CORRECT BY (MM/DD/YY)
	is the safest way. COS, discussed with P.I.C.		
	Routine inspection conducted along with complaint inspection.		
	NO signatures due to COVID19.		
	Please send FCDPHE completed and approved HACCP Plan.		
ENVIRONMENTAL HEALTH SPECIALIST:		RECEIVED BY:	

Method of/for Correction

- Corrected On site (COS) CIVCS Follow-up (F/U) Compliance Agreement (CA)

This is a Follow-up to the Inspection conducted on: _____