



Time In:	10:35 AM
Time Out:	12:45 PM

**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME: The Lost Cajun		OWNER: Lin-Mar Enterprises LLP
ADDRESS: 121 Justice Center Rd Ste A Canon City CO 81212-9392		
DATE: 10/07/2021		INSPECTION TYPE: Routine
<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		
<b>Compliance Status</b>		<b>COS</b> <b>R</b>
<b>Supervision</b>		
1	OUT	Person in charge present, demonstrates knowledge, and performs duties
2	OUT	Certified Food Protection Manager
<b>Employee Health</b>		
3	OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	IN	Proper use of restriction and exclusion
5	OUT	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>Presenting Contamination by Hands</b>		
8	OUT	Hands clean & properly washed
9	OUT	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	OUT	Adequate handwashing sinks properly supplied and accessible
<b>Approved Source</b>		
11	IN	Food obtained from approved source
12	N/O	Food received at proper temperature
13	IN	Food in good condition, safe, & unadulterated
14	N/A	Required records available, shellstock tags, parasite destruction
<b>Protection from Contamination</b>		
15	OUT	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	IN	Proper reheating procedures for hot holding
20	N/A	Proper cooling time and temperature
21	IN	Proper hot holding temperatures
22	IN	Proper cold holding temperatures
23	IN	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
<b>Consumer Advisory</b>		
25	N/A	Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>		
26	N/A	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>Conformance with Approved Procedures</b>		
29	N/A	Compliance with variance/ specialized process/ HACCP

Facility Name: The Lost Cajun

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 <b>not</b> in compliance			COS= Corrected on Site R= Repeat Violation	
Compliance Status			COS	R
<b>Safe Food and Water</b>				
30	N/A	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32	N/A	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	IN	Proper cooling methods used; adequate equipment for temperature control		
34	IN	Plant food properly cooked for hot holding		
35	IN	Approved thawing methods used		
36	IN	Thermometer provided & accurate		
<b>Food Identification</b>				
37	IN	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38	IN	Insects, rodents, & animals not present		
39	IN	Contamination prevented during food preparation, storage & display		
40	IN	Personal cleanliness		
41		Wiping Cloths; properly used & stored		
42	IN	Washing fruits & vegetables		
<b>Proper Use of Utensils</b>				
43		In-use utensils: properly stored		
44	IN	Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored & used		
46		Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	IN	Warewashing facilities: installed, maintained, & used; test strips		
49	IN	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	IN	Hot & cold water available; adequate pressure		
51	OUT	Plumbing installed; proper backflow devices	X	
52	IN	Sewage & waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, & cleaned		
54	IN	Garbage & refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, & clean		
56		Adequate ventilation & lighting; designated areas used		
<b>Regulatory Action</b>				
Notification of Potential Fines and Closure		Notice of Immediate Closure		Imminent Health Hazard Closure
<b>On-Site Actions</b>				
Voluntary Condemnation		Compliance Agreement		Embargo Notice
<b>Resolution</b>				
Reinstatement of License		Violation Correction Sheet		Embargo Release

Person In Charge:

Inspector:

Name: Kirsten

Name: Amy Jamison



*Observed Violations (See additional pages if necessary)*

1. Person in charge present, demonstrates knowledge and performs duties

This is a Priority Foundation item

2-103.11 (A-N), (P) - Person in Charge - Duties (Pf)

Observation: Employees are not aware of proper cooling techniques or the necessity of rapid cooling. Discussed rapid cooling parameters and techniques during inspection. Handouts provided.

Dish machine is not checked for proper sanitizer concentration, employees were unaware they could check the dish machine for proper concentration. Test strips are available, demonstrated testing of chemical sanitizer during inspection. Dish machine adequately sanitizing at 100 ppm cl.

(Corrected on Site)

2. Certified Food Protection Manager

This is a Core item

2-102.12 (A) and (B) - Certified Food Protection Manager

Observation: A certified food safety manager who has shown proficiency by passing an accredited test is not on staff. List of approved courses provided.

(Corrected on Site)

3. Management, food employee and conditional employee; knowledge, responsibilities and reporting

This is a Priority Foundation item

2-201.11 (C)(2)-(3) and (17) - Demonstration (Pf)

Observation: Employees are unaware of reportable symptoms, such as vomiting, diarrhea, jaundice, and sore throat with fever. Discussed during inspection.

(Corrected on Site)

5. Procedures for responding to vomiting and diarrheal events

This is a Priority Foundation item

2-501.11 - Clean-up of Vomiting and Diarrheal Events (Pf)

Observation: The facility does not have an adequate procedures for responding to vomit or diarrheal events.

(Corrected on Site)

8. Hands clean and properly washed

This is a Priority item

2-301.14 - When to Wash (P)

2-301.15 - Where to Wash (Pf)

Observation: Observed food employees not washing hands when required, such as upon entering the kitchen, after working with raw meats before working with ready to eat foods, and between working with dirty to working with clean dishes/utensils/etc.

Observed employee rinse hands with dish machine spray hose, as a handwash. Hand washing should occur at handsinks and no other sinks.

Onsite training and discussion about handwashing with manager.

(Corrected on Site)

9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed

This is a Priority item

3-301.11 (B) - Preventing Contamination from Hands, Ready-To-Eat foods (P)

Observation: Observed employee cut lemons with bare hands. Lemons are a ready to eat food.

(Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessible

This is a Core item

Observed Violations *(See additional pages if necessary)*

6-301.14 - Handwashing Signage

Observation: All handwashing sinks utilized by employees are not provided with signage notifying employees to wash hands. Signage provided during inspection.

(Corrected on Site)

15. Food separated and protected

This is a Priority item

3-302.11 (A) (1-2) - Raw Animal Food- Separation, Packaging, and Segregation (P)

Observation: Raw animal products should be stored under ready to eat food products. In walk in refrigerator, observed raw shell eggs above ready to eat foods. Discussed proper food storage and handouts provided.

(Corrected on Site)

16. Food contact surfaces; cleaned and sanitized

This is a Priority item

4-602.11 (C) - TCS Foods - Cleaning Frequency (P)

Observation: Food contact surfaces or utensils used in contact with TCS foods are not cleaned at a minimum of every 4 hours. Cutting boards, knives, etc, used with potentially hazardous foods need to be washed, rinsed, and sanitized every 4 hours.

(Corrected on Site)

51. Plumbing installed; proper backflow devices

This is a Priority item

5-203.14 - Backflow Prevention Device, When Required (P)

Observation: Y-valve with two hoses attached to plumbing devices observed attached to mop sink faucet without backflow protection. Pressurized spray device observed attached to one hose attached to Y-valve at mop sink faucet without backflow protection. Onsite training provided. Facility disconnected spray device on hose and will seek out atmospheric vacuum breakers for Y-valve.

(Corrected on Site)

General Comments

**GENERAL COMMENTS**

Joint inspection with Andrew Lemmons, CDPHE.

Score 47= passed

Discussed having an onsite food safety training.

General Comments

**FOOD TEMPERATURES**

<b>Food Item</b>	<b>Food State</b>	<b>Temperature</b>
Jumbo	Heating	170F
cole slaw	Cold Holding	39F
rice	Heating	196F
Fish	Serving	176F

**VOLUNTARY CONDEMNATION**

<b>Disposed Items</b>	<b>Disposal Method</b>	<b>Value</b>	<b>Comments</b>
-----------------------	------------------------	--------------	-----------------