Fremont County Department of Public Health & Environment

Fremont County Department of Public Health & Environment 201 N 6th St Canon City, CO 81212 (719) 276-7450

Business Name/DBA: The Lost (Qua) Owner:	Warran State Control			
				
CONTRACTOR				
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 a	re contro			
IN: In compliance OUT: Not in compliance NO: Not observed NA: Not Applicable COS: Corrected On Site R: Repeat				
Supervision Protection from Contamination	cos			
Person in charge present, demonstrates knowledge & performs duties 15 Food separated & protected				
2 Certified Food Protection Manager 16 X Food contact surfaces; cleaned & sanitized				
Employee Health Management, food employee, & conditional 17 Proper disposition of returned, previously serve reconditioned & unsafe food	.d,			
amanagement, 100d employee, a conditional employee; knowledge, responsibilities & reporting				
Proper use of restriction & exclusion 18 Proper cooking time & temperatures				
Processes for responding to vomit & diarrheal events Proper reheating procedures for hot holding				
Good Hygienic Practices 20 Proper cooling time & temperatures				
Proper eating, tasting, drinking or tobacco use 21 Proper hot holding temperatures				
No discharge from eyes, nose & mouth 22 Proper cold holding temperatures				
Proper date marking & disposition				
Time as a Public Health Control: procedure: 9				
alternative procedure allowed Consumer Advisory Adequate handwashing sinks properly supplied 8				
accessible 25 Consumer advisory for raw/undercooked food				
Approved Source Highly Susceptible Populations Food obtained from an approved source 26 Pasteurized food used; prohibited foods not				
Food received at proper temperature Food/Color Additives & Toxic Substances				
Food in good condition, safe & unadulterated 27 Food additives: approved & properly used				
Required records available: shellstock tags, 28 Toxic substances properly identified, stored and used	,			
parasite destruction Conformance with Approved Procedures				
29 Compliance with variance/specialized process/				
Good Retail Practices Good Retail Practices are preventative measures to control the addition of pathogens, chemicals & physical objects into foods.	T.S. J. A.			
indicate if item is OUT of compliance, and see notes in BOLD where other options are allowed. COS: Corrected On Site R: Repeat	owed. COS: Corrected On Site R: Repeat Violation			
Safe Food & Water Food & Water Proper Use of Utensils	cos			
Pasteurized eggs used where required (NA) Pasteurized eggs used where required (NA) In-use utensils: properly stored	ПП			
Water & ice from approved source 44 Utensils, equipment & linens: properly stored, dried & handle	d d			
Variance for specialized processing methods (NA) 45 Single-use/single-service articles: properly stored & used	\dashv			
Food Temperature Control 46 Gloves used properly				
(temperature control	Utensils, Equipment & Vending Food & non-food contact surfaces cleanable, properly designed,			
Plant food properly cooked for hot holding (NA or NO)	a,			
Approved thawing methods used (NA or NO) 48 Warewashing facilities: installed, maintained, & used; test strips				
Thermometers provided & accurate 49 Non-food contact surfaces clean				
Food Identification Physical Facilities Food properly labeled; original container				
Food properly labeled; original container Prevention of Food Contamination Food Contamination Food Plumbing installed; proper backflow devices	+			
Insects, rodents & animals not present 52 Sewage & waste water properly disposed	+			
Contamination prevented during food prep, storage & display 53 Toilet facilities: properly constructed, supplied & cleaned	++			
Personal cleanliness 54 Garbage & refuse properly disposed; facilities maintained	++			
Wiping Cloths; properly used & stored 55 Physical facilities installed, maintained & clean				
Washing fruits & vegetables 56 Adequate ventilation & lighting; designated areas used.				
ner Signature:				
ector Signature:				
Date: Date:	<u>,0Q</u>			



FREMONT COUNTY DEPARTMENT OF PUBLIC HEALTH & ENVIRONMENT

RETAIL FOOD INSPECTION REPORT

Page 2 of 2

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 10-29-20			
ITEM #	REMARKS		Method of/for Correction	CORRECT BY (MM/DD/YY)		
	The Fremont County Department	- of				
	Public Health + Environment rec					
	a complaint about this facility. The C	amp-				
	lamant stated "Employees are not	,				
	washing hands, serving expired see	Atool,	<u>, </u>			
	and using dirty dishes for new pro	ducto		<u> </u>		
	Unable to Validate complaint. Dist) (
	washer is adequately sanitzing, m	easura				
	100 port C1. 1000 contract surfaces (appear	ed	·		
	clean.	• • • • • • • • • • • • • • • • • • • •				
	Observation 11 1					
	Observed all employees wash hands	1 1				
	sing the correct procedure. All I	rana	· · · · · · · · · · · · · · · · · · ·			
	and apectowers	φ				
	CATIC PERPORT TO COSTO					
	Did not locate any product past its					
	expiration date. All boxes are Dated	bu				
	facility upon delivery to ensure a f	9F0				
	System. Open of prepared product	5				
	were appropriately date marked by t	acility	•			
	727 5 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	0:0				
	100 signatures are to com	019.				
	amplaint inspection convicted of	Nong				
	with rootine inspection.					
ENVIRON	MENTAL 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 co	nducted or	ì:			