



RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Business Name/DBA: The Lost Canyon Owner: _____
 Address: 121 Justice Center Rd City: Canon City County: Fremont
 Date: 10-29-2020 Inspection Type: Complaint Time In: 10:50

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control

Foodborne Illness Risk Factors & Interventions

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	#	IN	OUT	NO	NA	COS	R	#	IN	OUT	NO	NA	COS	R																					
Supervision																																																
1							15							16	X						17																											
Employee Health																																																
2							Protection from Contamination																																									
3							18							19							20																											
4							21							22							23	X																										
5							24							Time/Temperature Control for Safety																																		
Good Hygienic Practices																																																
6							25							26							27																											
7							Consumer Advisory																																									
Preventing Contamination by Hands																																																
8	X						Highly Susceptible Populations																																									
9							28							Food/Color Additives & Toxic Substances																																		
10	X						29							29							Conformance with Approved Procedures																											
Approved Source																																																
11							Compliance with variance/specialized process/HACCP																																									
12																																																
13																																																
14																																																

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																			
31				43				Utensils, Equipment & Vending															
32				44				47				Physical Facilities											
Food Temperature Control								45				50											
33				46				51															
34				Food & non-food contact surfaces cleanable, properly designed, constructed & used								52											
35				48				53															
36				49				54															
Food Identification								55															
37				56																			
Prevention of Food Contamination																							
38																							
39																							
40																							
41																							
42																							

Owner Signature: _____ Date: _____
 Inspector Signature: Amy Jamn Date: 11-3-2020
 Follow-up Required? Circle one: YES / NO Follow-up date (on or about): _____



FREMONT COUNTY DEPARTMENT OF PUBLIC HEALTH & ENVIRONMENT

RETAIL FOOD INSPECTION REPORT

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 <i>The Lost Cajun</i>	FIRM ID	DATE <i>10-29-20</i>
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ITEM #	REMARKS	Method of/for Correction	CORRECT BY (MM/DD/YY)
	<i>The Fremont County Department of Public Health + Environment received a complaint about this facility. The Complainant stated "Employees are not washing hands, serving expired seafood, and using dirty dishes for new product."</i>		
	<i>Unable to validate complaint. Dish washer is adequately sanitizing, measured 100 ppm Cl. Food contact surfaces appeared clean.</i>		
	<i>Observed all employees wash hands, using the correct procedure. All hand sinks appropriately supplied with soap and paper towels.</i>		
	<i>Did not locate any product past its expiration date. All boxes are dated by facility upon delivery to ensure a FIFO system. Open or prepared products were appropriately date marked by facility.</i>		
	<i>NO signatures due to COVID19. Complaint inspection conducted along with routine inspection.</i>		

ENVIRONMENTAL HEALTH SPECIALIST:	RECEIVED BY:
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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: _____