

COLORADO Department of Public Health & Environment

Fremont County Department of Public Health & 201 N 6th St Canon City CO 81212-3303

Time In: 10:30 AM

Time Out: 11:34 AM

| FOOD ESTABLISHMENT INSPECTION REPORT | | | | | | | |
|--|---|--|--|---|--|--|--|
| FAC | FACILITY NAME: Mcclure's Saloon OWNER: | | | | | | |
| ADI | ADDRESS: 117 N 4th St Canon City CO 81212-3210 | | | | | | |
| DATE: 10/28/2021 INSPECTION TYPE: Routine | | | | | | | |
| | | FOODBORNE ILLNESS RISK FACTORS ANI | D PUBLIC HEALTH INTERVENTIONS | | | | |
| Risk | factors are imp | ortant practices or procedures identified as the most prevalent | t contributing factors of foodborne illness or injury. Public health | | | | |
| interventions are control measures to prevent foodborne illness or injury. | | | | | | | |
| IN= in compliance of a compliance of a compliance of the complianc | | | | | | | |
| C | ompliance St | • | | R | | | |
| | ervision | atus | 005 | | | | |
| 1 | IN | Person in charge present, demonstrates knowledge, an | nd performs duties | | | | |
| 2 | N/A | Certified Food Protection Manager | | | | | |
| Emp | loyee Health | | | | | | |
| 3 | IN | Management, food employee and conditional employee | ee; knowledge, responsibilities and reporting | | | | |
| 4 | IN | Proper use of restriction and exclusion | | | | | |
| 5 | IN | Procedures for responding to vomiting and diarrheal events | | | | | |
| Goo | d Hygienic Pra | ctices | | | | | |
| 6 | IN | Proper eating, tasting, drinking, or tobacco use | | | | | |
| 7 | IN | No discharge from eyes, nose, and mouth | | | | | |
| Pres | | nation by Hands | | | | | |
| 8 | IN | Hands clean & properly washed | | | | | |
| 9 | N/O | No bare hand contact with RTE food or a pre-approve | | | | | |
| 10 OUT Adequate handwashing sinks properly supplied and accessible X | | | | | | | |
| Approved Source | | | | | | | |
| 11 | IN N/O | Food obtained from approved source | | | | | |
| 12 | N/O IN | Food received at proper temperature | | | | | |
| 13 14 | N/A | Food in good condition, safe, & unadulterated Required records available, shellstock tags, parasite destruction | | | | | |
| 14 N/A Required records available, shellstock tags, parasite destruction Protection from Contamination | | | | | | | |
| 15 | N/A | Food separated and protected | | | | | |
| 16 | IN | Food contact surfaces; cleaned & sanitized | | | | | |
| 17 | IN Proper disposition of returned, previously served, reconditioned & unsafe food | | | | | | |
| Time/Temperature Control for Safety | | | | | | | |
| 18 | N/O | Proper cooking time & Temperatures | | | | | |
| 19 | N/A | Proper reheating procedures for hot holding | | | | | |
| 20 | N/A | Proper cooling time and temperature | | | | | |

| 21 | N/A | Proper hot holding temperatures | | | |
|---|--------------------------------|---|---|--|--|
| 22 | IN | Proper cold holding temperatures | | | |
| 23 | N/A | Proper date marking and disposition | | | |
| 24 | N/A | Time as a Public Health Control; procedures & records | | | |
| Cons | sumer Advisor | y . | | | |
| 25 | N/A | Consumer advisory provided for raw/undercooked food | 1 | | |
| High | Highly Susceptible Populations | | | | |
| 26 | N/A | Pasteurized foods used; prohibited foods not offered | | | |
| Food/Color Additives and Toxic Substances | | | | | |
| 27 | N/A | Food Additives: approved & Properly used | | | |
| 28 | IN | Toxic substances properly identified, stored & used | | | |
| Conformance with Approved Procedures | | | | | |
| 29 | N/A | 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" marked in box if numbered item is not in compliance COS= Corrected on Site R= Repeat Violation | | | | | | |
| Compliance Status | | | COS | R | | |
| | | | | | | |
| | Food and W | | | | | |
| 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 | | | | | |
| | l Temperatu | | | | | |
| 33 | | Proper cooling methods used; adequate equipment for temperature control | | | | |
| 34 | | Plant food properly cooked for hot holding | | | | |
| 35 | | Approved thawing methods used | | | | |
| 36 | | Thermometer provided & accurate | | | | |
| Food | l Identificati | ion | | | | |
| 37 | | Food properly labeled; original container | | | | |
| Prev | ention of Fo | ood Contamination | | | | |
| 38 | 1 | Insects, rodents, & animals not present | | | | |
| 39 | | Contamination prevented during food preparation, storage & display | | | | |
| 40 | 1 | Personal cleanliness | | | | |
| 41 | | Wiping Cloths; properly used & stored | | | | |
| 42 | | Washing fruits & vegetables | | | | |
| Prop | er Use of Ut | tensils | | | | |
| 43 | | In-use utensils: properly stored | | | | |
| 44 | | Utensils, equipment & linens: properly stored, dried, & handled | | | | |
| 45 | | Single-use/single-service articles: properly stored & used | | | | |
| 46 | | Gloves used properly | | | | |
| | sils, Equipm | nent and Vending | | | | |
| 47 | | Food & non-food contact surfaces cleanable, properly designed, constructed, & used | | | | |
| 48 | | Warewashing facilities: installed, maintained, & used; test strips | | | | |
| 49 | | Non-food contact surfaces clean | | | | |
| Physical Facilities | | | | | | |
| 50 | | Hot & cold water available; adequate pressure | | | | |
| 51 | | Plumbing installed; proper backflow devices | | | | |
| 52 | | Sewage & waste water properly disposed | | | | |
| 53 | | Toilet facilities; properly constructed, supplied, & cleaned | | | | |
| 54 | | Garbage & refuse properly disposed; facilities maintained | | | | |
| 55 | OUT | Physical facilities installed, maintained, & clean | | | | |
| 56 | | Adequate ventilation & lighting; designated areas used | | | | |
| | | Regulatory Action | | | | |
| Matil | Castion of De | stantial Finas and Nation of Immediate Cleavers Imminant Health Hererd Cleavers | | 2 | | |

| Closure | Notice of Immediate Closure | Imminent Health Hazard Closure | | | |
|--------------------------|-----------------------------|--------------------------------|--|--|--|
| On-Site Actions | | | | | |
| Voluntary Condemnation | Compliance Agreement | Embargo Notice | | | |
| Resolution | | | | | |
| Reinstatement of License | Violation Correction Sheet | Embargo Release | | | |

Person In Charge:

Inspector:

Name: Amy Jamison

Name: Carola

Observed Violations (See additional pages if necessary)

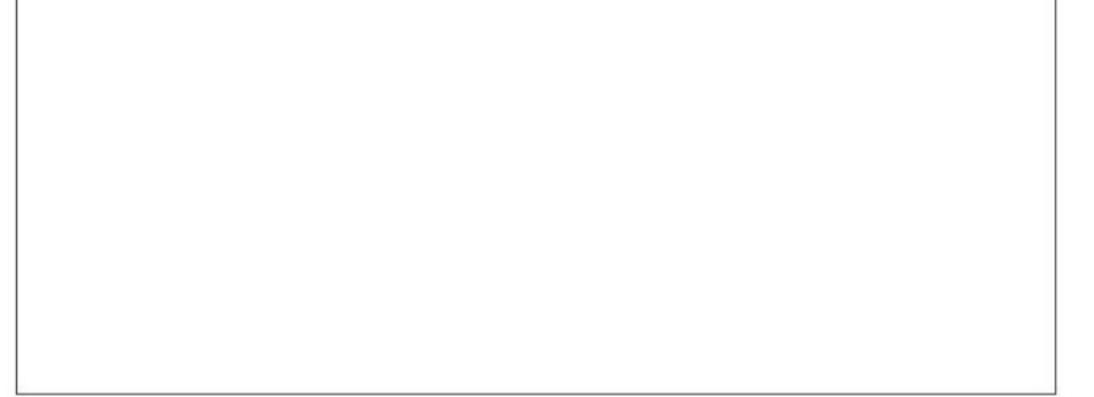
10. Adequate handwashing sinks properly supplied and accessibleThis is a Core item6-301.14 - Handwashing Signage

Observation: All handsinks used by employees must have signs notifying employees to wash hands. Signage provided.

(Corrected on Site)

55. Physical facilities installed, maintained, and cleanThis is a Core item6-201.11 - Floors, Walls and Ceilings - Cleanability

Observation: Walk in refrigerator floor is no longer a smooth, easily cleanable surface.

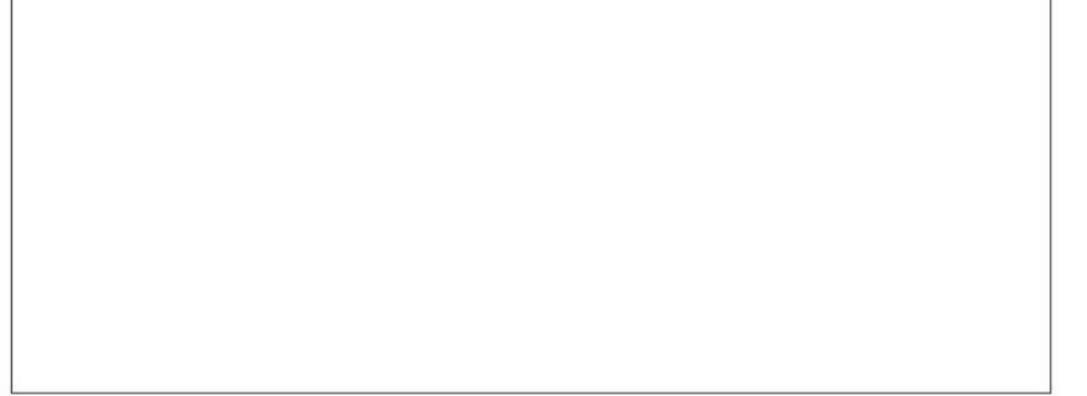


General Comments

GENERAL COMMENTS

Score 10=passed.

Food service consists of prepacked frozen pizza/sandwiches.



| General Comments | | | | | | |
|---------------------|-----------------|-------|-------------|--|--|--|
| FOOD TEMPERATURES | | | | | | |
| Food Item | Food State | | Temperature | | | |
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| VOLUNTARY CONDEMNAT | | | | | | |
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| Disposed Items | Disposal Method | Value | Comments | | | |
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