



Time In:	10:00 AM
Time Out:	11:50 AM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Mcdonald's #4754		OWNER: Napier Enterprises Inc
ADDRESS: 2305 Fremont Dr Canon City CO 81212-2534		
DATE: 10/05/2021		INSPECTION TYPE: Routine
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH 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 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		
Compliance Status		COS R
Supervision		
1	IN	Person in charge present, demonstrates knowledge, and performs duties
2	IN	Certified Food Protection Manager
Employee Health		
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	IN	Proper use of restriction and exclusion
5	IN	Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices		
6	IN	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
Presenting Contamination by Hands		
8	OUT	Hands clean & properly washed
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	IN	Adequate handwashing sinks properly supplied and accessible
Approved Source		
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
Protection from Contamination		
15	IN	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	IN	Proper cooking time & Temperatures
19	N/O	Proper reheating procedures for hot holding
20	N/O	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	OUT	Time as a Public Health Control; procedures & records
Consumer Advisory		
25	N/A	Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations		
26	N/A	Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances		
27	IN	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

Facility Name: Mcdonald's #4754

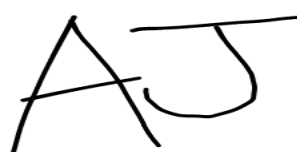
GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.				
"OUT" marked in box if numbered item is not in compliance			COS= Corrected on Site R= Repeat Violation	
Compliance Status			COS	R
Safe Food and Water				
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		
Food Temperature Control				
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		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
38	IN	Insects, rodents, & animals not present		
39	IN	Contamination prevented during food preparation, storage & display		
40	IN	Personal cleanliness		
41	IN	Wiping Cloths; properly used & stored		
42	IN	Washing fruits & vegetables		
Proper Use of Utensils				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment & linens: properly stored, dried, & handled		
45	IN	Single-use/single-service articles: properly stored & used		
46	IN	Gloves used properly		
Utensils, Equipment and Vending				
47	IN	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		
Physical Facilities				
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	OUT	Physical facilities installed, maintained, & clean	X	
56	IN	Adequate ventilation & lighting; designated areas used		
Regulatory Action				
Notification of Potential Fines and 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: Heidi

Name: Amy Jamison



Observed Violations (See additional pages if necessary)

8. Hands clean and properly washed

This is a Priority item

2-301.12 - Cleaning Procedure (P)

2-301.14 - When to Wash (P)

Observation: Observed employees not using correct procedure to wash hands. Observed employees not wet hands before grabbing soap, observed employee wash hands and walk away from sink without drying.

The correct cleaning procedure is, rinse under clean running warm water, apply soap, rub together vigorously for at least 10 to 15 sec, thoroughly rinse under clean running water, and immediately following thoroughly dry. All aspects of proper handwashing are equally important to reduce microbial load on hands.

When to wash is also important, per the code employees shall wash hands immediately before engaging in food prep including working with exposed food, before donning gloves to initiate task that involves working with food, and after engaging in other activities that contaminate the hands. Observed employees adjust face mask and continue to work with exposed food such as biscuits being placed in toaster without glove change and handwash. Observed food employee pick up trash off floor and not wash hands before returning to working with food. Observed employee not wash hands prior to donning gloves to work with food. Discussed during inspection.

(Corrected on Site)

24. Time as a Public Health Control; procedures and records

This is a Priority item

3-501.19 (A), (B)(2), (C)(2) and (3) - Time as a Public Health Control, Written Procedures and Identification (Pf)

Observation: Facility is using Time as a Public Health Control without a written procedure. Written procedure shall be prepared in advance and maintained in the food establishment.

(Corrected on Site)

51. Plumbing installed; proper backflow devices

This is a Core item

5-205.15 (B) - System Maintained in Good Repair, Leakage

5-202.11 (B) - Cleanable Fixtures

Observation: Plumbing system is not maintained in good repair. Observed plumbing leak during inspection. PIC would not go into detail, just that there was a leak and a plumber has already been called. Water is leaking out of ceiling into a bucket on top of the hot water heater. Water has pooled between the hot water heater and the washing machine, and excess water down the step to the lower level near mop sink.

Mop sink is not smooth and easily cleanable.

(Corrected on Site)

55. Physical facilities installed, maintained, and clean

This is a Core item

6-501.12 - Cleaning, Frequency and Restrictions

Observation: Trash and debris has collected between hot water heater and washing machine. Under soda bibs has collected debris.

(Corrected on Site)

General Comments

GENERAL COMMENTS

Score 19=passed.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Chicken Nuggets	Heating	200F
Chicken	Hot Holding	156F
Burger patty	Heating	190F
Cheese	Cold Holding	38F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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