

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

Time In: 09:30 AM

Time Out: 10:10 AM

## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Meals On Wheels Of Canon City			FOOD ESTABLISHMENT INSPECTION REPORT		
DATE: 12/21/2021  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  N= in compliance OUT= not in compliance NO= not observed NA= not applicable COS=Corrected on Site R=Repeat violation  Compliance Status  COS R  Supervision  I IN Person in charge present, demonstrates knowledge, and performs duties  VA= not applicable COS=Corrected on Site R=Repeat violation  Compliance Status  COS R  Supervision  I IN Person in charge present, demonstrates knowledge, and performs duties  VA= not applicable COS=Corrected on Site R=Repeat violation  Compliance Status  COS R  Supervision  I IN Person in charge present, demonstrates knowledge, and performs duties  VA= not applicable COS=Corrected on Site R=Repeat violation  Compliance Status  COS R  Supervision  I IN Person in charge present, demonstrates knowledge, and performs duties  VA= NA Ccriffied Food Protection Manager  Pumploves Health  IN Proper use of restriction and exclusion  Procedures for responding to vomitting and diarrheal events  COS IN Procedures for responding to vomitting and diarrheal events  COS IN Procedures for responding to vomitting and diarrheal events  COS IN NA No discharge from eyes, nose, and mouth  Preventing Consumnation by Hands  R IN Proper cating, tasting, drinking, or tobacco use  IN No discharge from eyes, nose, and mouth  Preventing Consumnation by Hands  R IN Hands clean & property washed  R IN Proper discontantion on the prevention of the prevention of the property hands  R IN No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed  IN No boare hand contact with RFE food or a pre-approved alternative procedure properly allowed  IN Food oreceived at proper temperature  IN Food oreceived at proper temperature  IN Food oreceived at proper temperature	FACI	ILITY NAMI	E: Meals On Wheels Of Canon City OWNER: Meals On Wheels of Canon City		
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.  Compliance Status  N= in compliance  OUT= not in compliance  OUT= not in compliance  OUT= not in compliance  N= not applicable COS=Corrected on Site  R=Repeat violation  Compliance Status  N= not applicable COS=Corrected on Site  R=Repeat violation  R=Repeat violation  N= not applicable COS=Corrected on Site  R=Repeat violation  R=Repeat violation  N= not applicable COS=Corrected on Site  R=Repeat violation  R=Repeat violation  R=Repeat violation  N= not applicable COS=Corrected on Site  R=Repeat violation  R=Repeat violation R=Repeat violation R=Repeat violation R=Repeat violation R=Repeat violation R=Repeat violation R=Repeat violation R=Repeat violation R=Repeat violation R=Repeat violation R=Repeat violation R=Repeat violation R=Repeat violation R=Repeat violation R=Repeat violation R=Repeat violation R=Repeat violation R=Repeat violation R=Rep	ADD	RESS: 133	38 Phay Ave Canon City CO 81212-2311		
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	DAT	E: 12/21/2	2021 INSPECTION TYPE: Routine		
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.  Compliance OUT = not in compliance NO = not observed NA = not applicable COS=Corrected on Site R=Repeat violation					
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N= in compliance   OUT= not in compliance   NO= not observed   NA= not applicable COS=Corrected on Site   R=Repeat violation	interv	ventions are c			
Compliance Status    Note					
Supervision			• • • • • • • • • • • • • • • • • • • •		
IN		The second secon	Status	cos	R
2 N/A 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 Procedures for responding to vomiting and diarrheal events  Good Hygeine Practices  6 IN Proper eating, tasting, drinking, or tobacco use 7 IN No discharge from eyes, nose, and mouth Preventing Contamination by Hands 8 IN Hands clean & properly washed 9 IN No bare hand contact with RFE 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 IN 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 N/A Food separated and protected 16 IN Food contact surfaces; cleaned & sanitized 17 IN Proper disposition of returned, previously served, reconditioned & unsafe food 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 cooling time and temperature 22 IN Proper cold holding temperatures 23 IN Proper cold holding temperatures 24 IN Proper cold holding temperatures 25 IN Proper cold holding temperatures 26 IN Pasteurized foods used; prohibited foods not offered Prode/Color Additives and Toxic Substances 27 IN Food Additives approved & Properly used 28 IN Toxic substances properly identified, stored & used Conformance with Approved Procedures	Supe	A STATE OF THE PARTY OF THE PAR	Denous in about a present demonstrates brouded as and performs duties		
Employee Health  3	2				
IN			Certified Food Protection Manager		//
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 Preventing Contamination by Hands 8 IN Hands clean & properly washed 9 IN No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed 10 IN A dequate handwashing sinks properly supplied and accessible Approved Source 11 IN Food obtained from approved source 12 IN 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 N/A Food separated and protected 16 IN Food contact surfaces; cleaned & sanitized 17 IN Proper disposition of returned, previously served, reconditioned & unsafe food 17 IN Proper cooking time & Temperatures 18 IN Proper cooking time & Temperatures 19 IN Proper receding time & Temperatures 19 IN Proper cooking time & Temperatures 20 N/A Proper cooking time & Temperature 21 IN Proper hot holding temperatures 22 IN Proper date marking and disposition 24 N/A Time as a Public Health Control; procedures & records Consumer Advisory 25 N/A Consumer advisory provided for raw/undercooked food 16 IN Pateurized foods used; prohibited foods not offered 17 Food-Oddivies and Toxic Substances 27 IN Food Additives and Toxic Substances 28 IN Toxic substances properly identified, stored & used Conformance with Approved Procedures		_	Management food ampleyee and conditional ampleyee: knowledge responsibilities and reporting		-
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13					
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 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  Consumer Advisory  25 N/A Consumer advisory provided for raw/undercooked food  Highly Susceptible Populations  26 IN 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	-				
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21	19	IN			Į.
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23	21	IN			59
24 N/A Time as a Public Health Control; procedures & records  Consumer Advisory  25 N/A Consumer advisory provided for raw/undercooked food  Highly Susceptible Populations  26 IN 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	22	IN	Proper cold holding temperatures		
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25 N/A   Consumer advisory provided for raw/undercooked food	24	N/A		2	
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28 IN Toxic substances properly identified, stored & used Conformance with Approved Procedures	Food	l/Color Addi	tives and Toxic Substances		
Conformance with Approved Procedures	27		Food Additives: approved & Properly used	-	
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29 N/A Compliance with variance/ specialized process/ HACCP			<del>                                      </del>		
	29	N/A	Compliance with variance/ specialized process/ HACCP		S.

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 ite	m is <b>not</b> in compliance	COS= Corrected on Site R=	Repeat Vio	lation					
Compliance Sta	atus			COS	R					
Cofe Food and W	latau									
Safe Food and W		and where required								
	Pasteurized eggs us	•								
31	Water and ice from	••			- 34					
32		for specialized processing methods								
Food Temperatu		hada waadi adaawata aawimmant fan tamma	entura control							
		hods used; adequate equipment for tempe	rature control		- T					
34		cooked for hot holding		-						
35	Approved thawing				8					
36	Thermometer provi	ded & accurate								
Food Identification										
37   Food properly labeled; original container										
Prevention of Food Contamination										
38	Insects, rodents, & animals not present									
39	Contamination prevented during food preparation, storage & display									
40	Personal cleanliness									
41	Wiping Cloths; properly used & stored									
42 Washing fruits & vegetables										
Proper Use of Utensils										
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 proper	ly								
Utensils, Equipm	ent and Vending									
47	Food & non-food c	ontact surfaces cleanable, properly design	ned, constructed, & used							
48	Warewashing facilities: installed, maintained, & used; test strips									
49	Non-food contact surfaces clean									
Physical Facilitie	es			(9)						
50	Hot & cold water a	vailable; 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	Physical facilities installed, maintained, & clean									
56	Adequate ventilation	on & lighting; designated areas used		- 1	2					
	ST	Regulatory Action	5 B							
Notification of Potential Fines and		Notice of Immediate Closure	Imminent Health Hazard Closur	e	(a)					
Closure				86						
On-Site Actions										
Voluntary Conder	nnation	Compliance Agreement	Embargo Notice	70						
		Resolution								
Reinstatement of License		Violation Correction Sheet	Embargo Release							

Person In Charge: Inspector:

Name: Joan Name: Amy Jamison

## Facility Name: Meals On Wheels Of Canon City Observed Violations (See additional pages if necessary)

Facility Name: Meals On Wheels Of Canon City

General Comments
GENERAL COMMENTS
No deficiencies observed.

General Comments			
FOOD TEMPERATUR	ES		
Food Item	Food State	Temperature	
Sweet Potatoes	Serving	170F	
Turkey	Hot Holding	135F	
peas	Serving	190F	
VOLUNTARY CONDE	MNATION		
Disposed Items	Disposal Method	Value Comments	