

COLORADO Department of Public Health & Environment

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

Time In: 01:10 PM

Time Out: 02:25 PM

		FOOD ESTABLISHMENT	INSPECTION REPORT				
FAC	CILITY NAME	Michael Dean's	OWNER:				
ADI	ORESS: 1530	Elm Ave Canon City CO 81212-7500					
DATE: 10/27/2021 INSPECTION TYPE: Routine							
		FOODBORNE ILLNESS RISK FACTORS A	ND PUBLIC HEALTH INTERVENTIONS				
Risk	factors are imp	ortant practices or procedures identified as the most preval	lent contributing factors of foodborne illness or injury. Pub	lic health			
inter	ventions are co	ntrol measures to prevent foodborne illness or injury.					
	IN= in comp	Compliance status to be designated as IN, liance OUT= not in compliance NO= not observed		t violation			
	Compliance St		NA- not applicable COS-Corrected on Site K-Repea	COS	R		
	ervision	atus		005			
1	IN	Person in charge present, demonstrates knowledge,	and performs duties				
2	IN	Certified Food Protection Manager					
	oloyee Health	e de la companya de l					
3	OUT	Management, food employee and conditional employee	oyee; knowledge, responsibilities and reporting				
4	IN	Proper use of restriction and exclusion					
5	IN	Procedures for responding to vomiting and diarrhea	Procedures for responding to vomiting and diarrheal events				
Goo	d Hygienic Pra						
6							
7	IN	No discharge from eyes, nose, and mouth					
Pres	enting Contami	nation by Hands					
8	IN	Hands clean & properly washed					
9	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed					
10							
-	roved Source						
11	IN	Food obtained from approved source			_		
12	N/O	Food received at proper temperature					
13	IN NI/A	Food in good condition, safe, & unadulterated					
14	N/A	Required records available, shellstock tags, parasite	edestruction				
-	tection from Co						
15	IN IN	Food separated and protected					
16	IN	Food contact surfaces; cleaned & sanitized	aconditioned & unsafe feed				
17 Tim		Proper disposition of returned, previously served, re Control for Safety	econditioned & unsale lood				
18	N/O	Proper cooking time & Temperatures					
19	N/O						
20							

21	N/O	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			
Cons	sumer Advisor	v			
25	IN	Consumer advisory provided for raw/undercooked food			
High	Highly Susceptible Populations				
26	IN	Pasteurized foods used; prohibited foods not offered			
Food	d/Color Additi	ves and Toxic Substances			
27	IN	Food Additives: approved & Properly used			
28	IN	Toxic substances properly identified, stored & used			
Con	formance 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.						
		box if numbered item is not in compliance COS= Corrected on Site R= Re	peat Vio			
Co	Compliance Status COS 1					
C . C .	P	1.4				
	Food and W		1 1			
30	IN	Pasteurized eggs used where required	++			
31	IN	Water and ice from approved source				
32	IN	Variance obtained for specialized processing methods				
	Temperatu					
33	OUT	Proper cooling methods used; adequate equipment for temperature control	X			
34	N/O	Plant food properly cooked for hot holding				
35	IN	Approved thawing methods used				
36	IN	Thermometer provided & accurate				
Food	Identificati	ion				
37	IN	Food properly labeled; original container				
Preve	ention of Fo	od Contamination				
38	IN	Insects, rodents, & animals not present				
39	IN	Contamination prevented during food preparation, storage & display				
40		Personal cleanliness				
41		Wiping Cloths; properly used & stored				
42		Washing fruits & vegetables				
Prop	er Use of Ut					
43		In-use utensils: properly stored				
44		Utensils, equipment & linens: properly stored, dried, & handled				
45						
46						
Uten	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				
Physi	ical Facilitie	25				
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		Physical facilities installed, maintained, & clean				
56						
		Regulatory Action	<u> </u>			
Matif	ination of De	stantial Finas and Notice of Immediate Closure Imminent Health Hazard Closure		1. I		

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: Michael Caldwell

Name: Amy Jamison

Facility Name: Michael Dean's

Observed Violations (See additional pages if necessary)

3. Management, food employee and conditional employee; knowledge, responsibilities and reporting This is a Priority Foundation item

2-201.11 (C)(2)-(3) and (17) - Demonstration (Pf)

Observation: PIC not aware of reportable symptoms as they related to transmission through food. Reportable symptoms include vomiting, diahrrea, jaundice, sore throat with fever, and wound with pus. Discussed during inspection and guidance provided.

(Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

5-205.11 - Using a Handwashing Sink- Operation and Maintenance (Pf)

Observation: Ice observed in hand sink. Hand sinks cannot be used for other purposes such as dumping beverages. Discussed options such as a dump bucket.

(Corrected on Site)

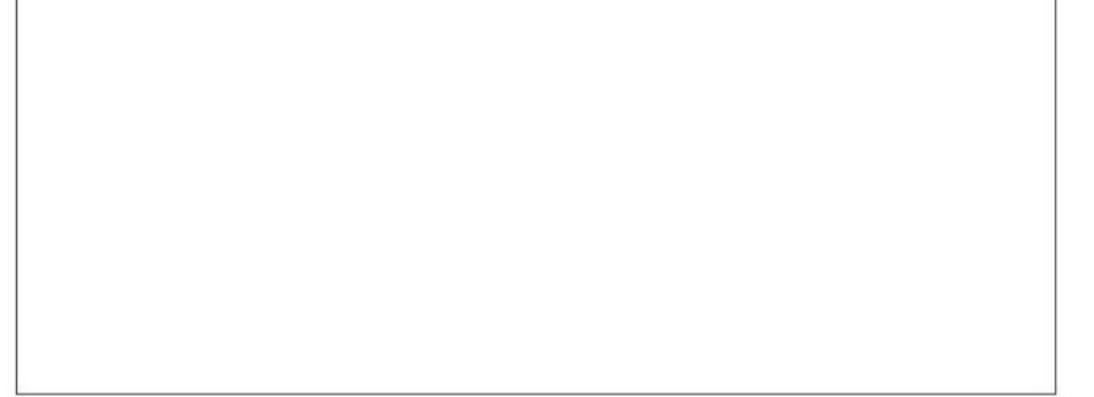
33. Proper cooling methods used; adequate equipment for temperature control

This is a Core item

3-501.15 (B) - Cooling Methods - Additional Requirements

Observation: When cooling in the refrigerator the food is not uncovered to facilitate heat transfer. Observed pasta cooling in the refrigerator completely covered. Leave these items uncovered to allow for heat transfer.

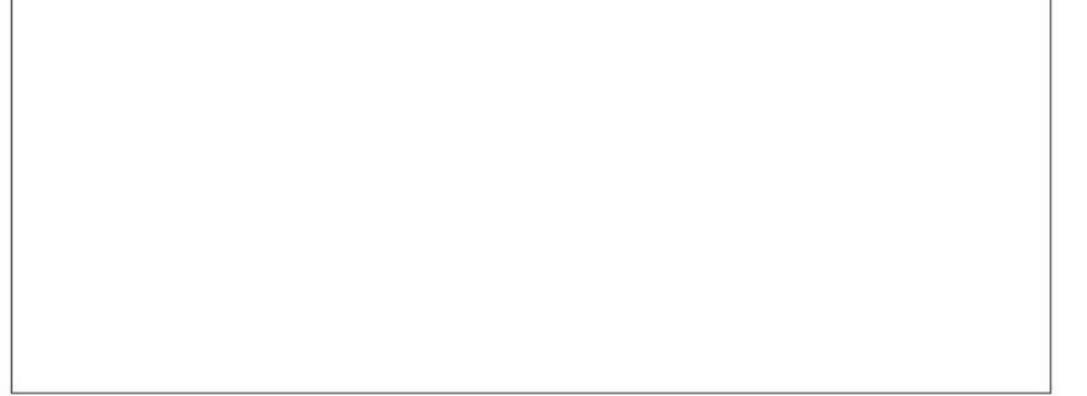
(Corrected on Site)



General Comments

GENERAL COMMENTS

Score 15 =passed. No food preparation during inspection.



General Comments						
FOOD TEMPERATURES						
Food Item	Food State	Temperature				
potato salad	Cold Holding	38F				
pasta	Cooling	72F				
VOLUNTARY CONDEMN	ATION					
Disposed Items	Disposal Method	Value Comments				

