



### Retail Food Establishment Inspection Report

<b>FACILITY NAME:</b> Michael Dean's		<b>OWNER:</b>		
<b>ADDRESS:</b> 1530 Elm Ave Canon City CO 81212				
<b>DATE:</b> 10/09/2019		<b>INSPECTION TYPE:</b> Routine Inspection		
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		
Preventing Contamination by Hands				
8	In	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	NO	Food received at proper temperature		
13	Out	Food in good condition, safe, & unadulterated	X	
14	NA	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
15	In	Food separated and protected		
16	Out	Food contact surfaces; cleaned & sanitized	X	
17	In	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	In	Proper cooking time & temperatures		
19	NO	Proper reheating procedures for hot holding		
20	NO	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	NA	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	Out	Consumer advisory provided for raw/undercooked food	X	
Highly Susceptible Populations				
26	NA	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	In	Food additives: approved & Properly used		
28	Out	Toxic substances properly identified, stored & used	X	
Conform with Approved Procedures				
29	NA	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** = Not in Compliance   **COS** = Corrected On-Site   **R** = Repeat Violation

Compliance Status			COS	R
<b>Safe Food And Water</b>				
30	<b>NA</b>	Pasteurized eggs used where required		
31	<b>In</b>	Water & ice from approved source		
32	<b>NA</b>	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	<b>In</b>	Proper cooling methods used; adequate equipment for temperature control		
34	<b>NA</b>	Plant food properly cooked for hot holding		
35	<b>NO</b>	Approved thawing methods used		
36	<b>In</b>	Thermometer provided & accurate		
<b>Food Identification</b>				
37	<b>In</b>	Food properly labeled; original container		
<b>Prevention Of Food Contamination</b>				
38	<b>In</b>	Insects, rodents, & animals not present		
39	<b>In</b>	Contamination prevented during food preparation, storage & display		
40	<b>In</b>	Personal cleanliness		
41	<b>In</b>	Wiping Cloths; properly used & stored		
42	<b>In</b>	Washing fruits & vegetables		
<b>Proper Use Of Utensils</b>				
43	<b>In</b>	In-use utensils: properly stored		
44	<b>In</b>	Utensils, equipment & linens: properly stored, dried, & handled		
45	<b>In</b>	Single-use / single-service articles: properly stored & used		
46	<b>In</b>	Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
47	<b>Out</b>	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	X	
48	<b>Out</b>	Warewashing facilities: installed, maintained, & used; test strips	X	X
49	<b>In</b>	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	<b>In</b>	Hot & cold water available; adequate pressure		
51	<b>In</b>	Plumbing installed; proper backflow devices		
52	<b>In</b>	Sewage & waste water properly disposed		
53	<b>In</b>	Toilet facilities: properly constructed, supplied, & cleaned		
54	<b>In</b>	Garbage & refuse properly disposed; facilities maintained		
55	<b>In</b>	Physical facilities installed, maintained, & clean		
56	<b>In</b>	Adequate ventilation & lighting; designated areas used		

**Observed Violations:**

**13- Food in good condition, safe, & unadulterated**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

**Priority Foundation**

3-202.15: Package Integrity (Pf)

**Inspector Comments:**

Dented can of Tomato Sauce in restaurant. Severely dented cans should not be used because of the potential for botulism, see handouts on unacceptably dented cans.

**16- Food contact surfaces; cleaned & sanitized**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

**Priority**

4-501.114: Manual Warewashing Equipment, Chemical Sanitization-Concentration (P)

**Inspector Comments:**

Quat sanitizer is too low, 100 ppm, the concentration should be between 200 to 400 ppm to adequately sanitize. Discussed that water temperature can affect concentration of sanitizer. Use test strips to confirm an adequate amount of sanitizer is used, an additional tablet of steramine was added to solution.

**25- Consumer advisory provided for raw/undercooked food**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

**Priority Foundation**

3-603.11: Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens (Pf)

**Inspector Comments:**

Eggs are offered any way, a Consumer Advisory is needed on the menu. See handout. Add a paper insert with consumer advisory to correct problem immediately but when menus are reprinted ensure to have the consumer advisory on the menu asterisked \*\* to the applicable items.

**28- Toxic substances properly identified, stored & used**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

**Priority**

7-204.11: Sanitizers, Criteria-Chemicals (P)

7-206.11: Restricted Use Pesticides, Criteria (P)

**Inspector Comments:**

Bleach concentration in sanitizer bucket is well over 200 ppm. Use test strips to ensure a proper sanitizing concentration of bleach is used 50-200ppm.

Hot shot and Raid spray cans are not approved for use in restaurants. If additional support is needed in-between pest control visits, use those chemicals that are approved for use in restaurants.

**47- Food & non-food contact surfaces cleanable, properly designed, constructed, & used**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

**Core**

4-501.12: Cutting Surfaces (C)

**Inspector Comments:**

Cutting boards are severely scratched, grooved and discolored. These grooves can harbor bacteria, have these resurfaced or replaced.

**48- Warewashing facilities: installed, maintained, & used; test strips**

OBSERVATION: **(CORRECTED DURING INSPECTION)(Repeat)**

**Priority Foundation**

4-302.14: Sanitizing Solutions, Testing Devices (Pf)

**Inspector Comments:**

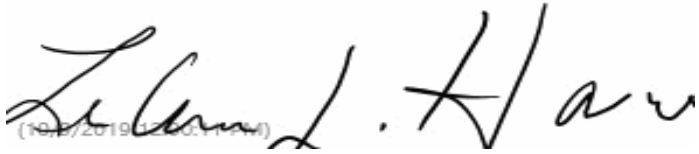
No Quat test strips available. These were provided during inspection.

**General Comments and Notes**

9:20 Am

Follow up Required: No

Follow up Date (if applicable): 10/12/2019

  
(10/12/2019 11:56:38 AM)

Received by:

  
Amy Jamison (10/12/2019 11:56:38 AM)

Inspector Name:

Amy Jamison