



Retail Food Establishment Inspection Report

FACILITY NAME: Momo Japanese Restaurant		OWNER: Momo Japanese Restaurant Canon City, Inc		
ADDRESS: 1540 Royal Gorge D Canon City CO 81212				
DATE: 10/05/2019		INSPECTION TYPE: 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	Out	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	Out	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
Preventing 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	Out	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11	In	Food obtained from approved source		
12	NO	Food received at proper temperature		
13	In	Food in good condition, safe, & unadulterated		
14	In	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	Out	Proper cold holding temperatures		
23	In	Proper date marking and disposition		
24	In	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	In	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	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
Safe Food And Water				
30	NA	Pasteurized eggs used where required		
31	In	Water & ice from approved source		
32	NA	Variance obtained for specialized processing methods		
Food Temperature Control				
33	In	Proper cooling methods used; adequate equipment for temperature control		
34	NA	Plant food properly cooked for hot holding		
35	In	Approved thawing methods used		
36	Out	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	Out	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		
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		
56	In	Adequate ventilation & lighting; designated areas used		

Observed Violations:

2- Certified Food Protection Manager

Core

2-102.12(A): Certified Food Protection Manager (C)

Inspector Comments:

No Certified Food Protection Manager. A class will be offered here in Fremont County at the end of the month, See flyer.

6- Proper eating, tasting, drinking, or tobacco use

Core

2-401.11: Eating, Drinking, or Using Tobacco (C)

Inspector Comments:

Open employee beverage up on equipment. Employee beverages should be closed and below food prep areas to prevent possible contamination.

8- Hands clean & properly washed

Priority

2-301.14: When to Wash (P)

2-301.12: Cleaning Procedure (P)

Inspector Comments:

Employee failed to wash hands between working with soiled dishes and clean dishes.
Apron was used to dry hands.

10- Adequate handwashing sinks properly supplied and accessible

OBSERVATION: (Correct by: 10/8/2019)

Priority Foundation

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

6-301.11: Handwashing Cleanser, Availability (Pf)

Core

6-301.14: Handwashing Signage (C)

Inspector Comments:

Waitstaff hand sink and kitchen hand sink were both blocked upon arrival of inspection, sanitizer buckets were being filled in hand sinks. Remember hand sinks are for handwashing only.

No soap available at kitchen hand sink.

All hand sinks are required to have signage notifying employees to wash hands.

16- Food contact surfaces; cleaned & sanitized

OBSERVATION: (CORRECTED DURING INSPECTION)

Priority

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

Core

4-602.11: Equipment Food-Contact Surfaces and Utensils-Frequency (C)

Inspector Comments:

No measurable sanitizer in dish machine. Sanitizer was primed during inspection and sanitized correctly afterward, 100ppm bleach. Remember to prime sanitizer after it is changed out and to use test strips to ensure that it is sanitizing correctly.

Ice scoop is dirty and ice machine has accumulated mold, these need to be cleaned more frequently. Refer to manufactures directions for frequency or at least as frequently as needed to preclude accumulation of soil or mold.

22- Proper cold holding temperatures

OBSERVATION: (Correct by: 10/8/2019)

Priority

3-501.16(A)(2): Time/Temperature Control for Safety Food, Cold Holding (P)

Inspector Comments:

Sushi reach in 44 degrees.

chopped lettuce (46) and diced tomatoes(49) - left out on counter in containers of ice, add more ice to ensure these hold at 41 or below.

28- Toxic substances properly identified, stored & used

OBSERVATION: (Correct by: 10/8/2019)(Repeat)

Priority

7-201.11: Separation-Storage (P)

Priority Foundation

7-202.11: Restriction-Presence and Use (Pf)

Inspector Comments:

Miracle-Gro, Raid Max fogger & hot shot, Ortho Home Defense. These items are not to be used in retail food establishments. This was cited last inspection and they need to be removed.

WD40 stored above the food prep table.

36- Thermometer provided & accurate

Core

4-204-112: Temperature Measuring Devices-Functionality (C)

Inspector Comments:

Ambient air thermometers are required in all refrigerated units.

41- Wiping Cloths; properly used & stored

Core

3-304.14: Wiping Cloths, Use Limitation (C)

Inspector Comments:

Wipe cloths sitting out on cutting boards, these need to be stored in sanitizer when not in use.

51- Plumbing installed; proper backflow devices

Core

5-205.15: System Maintained in Good Repair (C)

Inspector Comments:

2 comp sink is leaking. Ice machine is leaking.

55- Physical facilities installed, maintained, & clean

Core

6-201.11: Floors-Cleanability (C)

6-501.12: Cleaning, Frequency and Restrictions (C)

Inspector Comments:

Kitchen floor has become cracked and chipped, no longer a smooth easily cleanable surface.

Trash has accumulated under ice machine.

General Comments and Notes

Consumer Advisory is on menu correctly, however the asterisk ** needs to be added to the items it applies to.

Follow up for Priority and Priority Foundation items.

Walk in was emptied and cleaned during inspection, unable to observe cold temp.

Paper towel dispenser at waitstaff hand sink is broken and needs to be replaced.

Inspection conducted 10-3-2019, entered into Accela on 10-5-2019

Follow up Required: Yes

Follow up Date (if applicable): 10/8/2019

Received by:

Inspector Name:

Amy Jamison



Amy Jamison(10/5/2019 8:06:27 AM)