



Time In: 01:45 PM
Time Out: 03:00 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Momo Japanese Restaurant		OWNER: Duckjin LLC
ADDRESS: 1540 Royal Gorge Blvd Ste D Canon City CO 81212-2498		
DATE: 12/21/2021		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
Preventing Contamination by Hands		
8	OUT	Hands clean & properly washed
9	OUT	No bare hand contact with RFE 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	N/O	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	OUT	Food separated and protected
16	OUT	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	N/A	Time as a Public Health Control; procedures & records
Consumer Advisory		
25	IN	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: Momo Japanese Restaurant

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
Safe Food and Water			R
30		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
Food Temperature Control			
33		Proper cooling methods used; adequate equipment for temperature control	
34		Plant food properly cooked for hot holding	
35		Approved thawing methods used	
36		Thermometer provided & 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 properly	
Utensils, Equipment 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	
Physical Facilities			
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		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: Hyun



Name: Amy Jamison

Observed Violations (See additional pages if necessary)

8. Hands clean and properly washed

This is a Priority Foundation item

2-301.15 - Where to Wash (Pf)

2-301.14 - When to Wash (P)

Observation: Employee observed washing hands in a sink other than the designated hand washing sink. Observed employee wash hands in dish sink. It is inappropriate to wash hands in other sinks as this may result in avoidable contamination of the hands and sinks.

This was mentioned as a concern when kitchen hand sink was removed. Hand sinks must be available and accessible in all areas where food preparation or ware washing is occurring.

Hands must be washed after handling raw animal products and before working with ready to eat foods or clean equipment. Hands should be washed prior to donning gloves to work with food.

9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed

This is a Priority item

3-301.11 (B) - Preventing Contamination from Hands, Ready-To-Eat foods (P)

Observation: Employee observed using bare hands to contact RTE foods. Observed bare hand contact with wontons and garnish. Bare hands must not contact ready to eat foods, gloves, deli paper or tongs should be used. Contamination from hands has been found to be a significant factor in the transmission of enteric viruses. Guidance provided.

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)

6-301.14 - Handwashing Signage

Observation: A handwashing sink within the facility observed being used for purposes other than handwashing. Sushi bar hand sink observed being used to rinse towels. Hand sinks must be used for handwashing only to prevent possible sources of contamination. There are two sinks in this area. Designate one the hand sink, always stocked with soap and paper towels and the other sink can be used for rinsing.

It has been recently clarified by the State that the "hand wash only" signs do not meet the intent of the food code. All hand wash sinks must have sign that states "Employees must wash hands". These can be provided to you.

15. Food separated and protected

This is a Priority item

3-304.15 (A) - Gloves, Use Limitation (P)

Observation: Single use gloves used improperly, (i.e. not for only one task and/or not discarded when

Observed Violations (See additional pages if necessary)

damaged, soiled, or when interruptions occur in the operation). Observed gloves wiped on clothing and wiped with sanitizer towel. When gloves become soiled, change them, gloves are single use.

16. Food contact surfaces; cleaned and sanitized

This is a Priority item

4-501.114 - Warewashing Equipment, Chemical Sanitization- Temperature, pH, Concentration, and Hardness (P)

Observation: Equipment, food-contact surfaces and utensils are not sanitized after cleaning. Dish machine is not sanitizing. Dish machine is being worked on, staff is currently manually adding dish soap to machine. The prime function for the sanitizer is not working and no sanitizer is being dispensed. Have this issue worked on as soon as possible. In the meantime, manually add sanitizer to the machine or fill prep sink (after a wash, rinse, and sanitize), with sanitizer to sanitize dishes after they are run through the dish machine.

General Comments

GENERAL COMMENTS

Score 40=passed

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Miso Soup	Hot Holding	156F
wasabi dressing	Cold Holding	39F
Fish	Cold Holding	39F
Beef	Serving	179F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
-----------------------	------------------------	--------------	-----------------