



Time In:	08:00 AM
Time Out:	09:15 AM

**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME: Momo Japanese Restaurant		OWNER: Duckjin LLC
ADDRESS: 1540 Royal Gorge Blvd Unit D Cañon City CO 81212		
DATE: 05/19/2021		INSPECTION TYPE: Routine
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>		
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		
<b>Compliance Status</b>		<b>COS</b> <b>R</b>
<b>Supervision</b>		
1	IN	Person in charge present, demonstrates knowledge, and performs duties
2	OUT	Certified Food Protection Manager
<b>Employee Health</b>		
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
<b>Good Hygienic Practices</b>		
6	IN	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
<b>Presenting Contamination by Hands</b>		
8	IN	Hands clean & properly washed
9	IN	No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed
10	OUT	Adequate handwashing sinks properly supplied and accessible
<b>Approved Source</b>		
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
<b>Protection from Contamination</b>		
15	OUT	Food separated and protected
16	IN	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
<b>Time/Temperature Control for Safety</b>		
18	N/O	Proper cooking time & Temperatures
19	IN	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
<b>Consumer Advisory</b>		
25	IN	Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>		
26	N/A	Pasteurized foods used; prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>		
27	IN	Food Additives: approved & Properly used
28	OUT	Toxic substances properly identified, stored & used
<b>Conformance with Approved Procedures</b>		
29	N/A	Compliance with variance/ specialized process/ HACCP

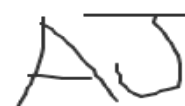
Facility Name: Momo Japanese Restaurant

<b>GOOD RETAIL PRACTICES</b>				
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 <b>not</b> in compliance <span style="float: right;">COS= Corrected on Site R= Repeat Violation</span>				
<b>Compliance Status</b>			<b>COS</b>	<b>R</b>
<b>Safe Food and Water</b>				
30	N/A	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32	N/A	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	IN	Proper cooling methods used; adequate equipment for temperature control		
34	N/O	Plant food properly cooked for hot holding		
35	IN	Approved thawing methods used		
36	IN	Thermometer provided & accurate		
<b>Food Identification</b>				
37	IN	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38	IN	Insects, rodents, & animals not present		
39	IN	Contamination prevented during food preparation, storage & display		
40	IN	Personal cleanliness		
41	IN	Wiping Cloths; properly used & stored		
42	IN	Washing fruits & vegetables		
<b>Proper Use of Utensils</b>				
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		
<b>Utensils, Equipment and Vending</b>				
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		
<b>Physical Facilities</b>				
50	IN	Hot & cold water available; adequate pressure		
51	IN	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	IN	Physical facilities installed, maintained, & clean		
56	IN	Adequate ventilation & lighting; designated areas used		
<b>Regulatory Action</b>				
Notification of Potential Fines and Closure		Notice of Immediate Closure		Imminent Health Hazard Closure
<b>On-Site Actions</b>				
Voluntary Condemnation		Compliance Agreement		Embargo Notice
<b>Resolution</b>				
Reinstatement of License		Violation Correction Sheet		Embargo Release

Person In Charge:

Inspector:

Name: no signature



Name: Amy Jamison

*Observed Violations (See additional pages if necessary)*

2. Certified Food Protection Manager

This is a Core item

2-102.12 (A) and (B) - Certified Food Protection Manager

- Certified Food Protection Manager

Observation: A certified food safety manager who has shown proficiency by passing an accredited test is not on staff. See list of available courses or FCDPHE is working on getting a CFPM class set up locally this summer.

Correct by 05/22/2021 (Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

5-204.11 - Handwashing Sinks- Location and Placement (Pf)

- Handwashing Sinks- Location and Placement (Pf)

Observation: Facility lacks appropriate hand washing sink in food preparation, food dispensing or warewashing areas.

As noted on the last inspection, the kitchen hand sink had been moved from its previous location, a prep table had been placed in the original spot and the sink was moved to the far side of this table. The hand sink has now been completely removed from the kitchen, leaving no hand sink in the immediate area of food preparation and ware washing. The PIC mentioned there had been some plumbing issues with this handsink which had prompted the complete removal. On the other side of the kitchen around a partial wall is the hand sink now being utilized by all staff except the sushi chefs, they have their own sink in the sushi area, but it is inaccessible to kitchen staff. If FCDPHE had been consulted on the remodel, the hand sink would have been required to stay in this area. In discussion with the PIC, it is noted that from a food safety standpoint there is a concern with a hand sink not being in the immediate area of the food preparation and ware washing. PIC agreed if lack of hand washing because of the hand sink distance, becomes an issue that the kitchen hand sink will be brought back.

Correct by 05/29/2021

15. Food separated and protected

This is a Priority item

3-302.11 (A) (1-2) - Raw Animal Food- Separation, Packaging, and Segregation (P)

- Raw Animal Food- Separation, Packaging, and Segregation (P)

Observation: Raw animal foods are not separated from ready-to-eat foods during storage, preparation, or holding.

Raw animal foods stored above ready to eat items in the walk in refrigerator. Observed shrimp on top shelf, stored over ready to eat cooked foods. Discussed during inspection and handouts provided.

Store food in packages, covered containers and wrappings to protect from contamination. Observed some items in the walk in refrigerator and the reach in freezer uncovered. When items are not actively cooling, cover food items to protect from possible contamination from other items or from employees.

Correct by 05/22/2021 (Corrected on Site)

28. Toxic substances properly identified, stored, and used

This is a Core item

7-202.12 (A)(1) and (4) - Conditions of Use

- Conditions of Use

Observation: Poisonous or toxic materials are not used according to manufacturer's directions. Observed can of Raid stored on top of dish machine, Raid is not allowed for use in food establishments. Contact pest control provider for recommendations on pest control. Discussed during inspection.

Correct by 05/22/2021 (Corrected on Site)

General Comments

**GENERAL COMMENTS**

No signatures.

Dish machine adequately sanitizing at 100ppm bleach.

Ensure foods are being properly reheated to 165° within 2 hours for hot holding. Correct hot hold temperature is 135° or above.

General Comments

**FOOD TEMPERATURES**

Food Item	Food State	Temperature
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**VOLUNTARY CONDEMNATION**

Disposed Items	Disposal Method	Value	Comments
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