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|--------------------|
| Time In: 03:45 PM |
| Time Out: 04:43 PM |

FOOD ESTABLISHMENT INSPECTION REPORT

| | | |
|---|-----|---|
| FACILITY NAME: MOSE | | OWNER: Bar 409, LLC |
| ADDRESS: 409 Main St Canon City CO 81212-3733 | | |
| DATE: 11/09/2021 | | 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 | 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 | IN | Proper eating, tasting, drinking, or tobacco use |
| 7 | IN | No discharge from eyes, nose, and mouth |
| Presenting 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 | N/O | Food received at proper temperature |
| 13 | IN | Food in good condition, safe, & unadulterated |
| 14 | N/A | Required records available, shellstock tags, parasite destruction |
| Protection from Contamination | | |
| 15 | IN | 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 | N/O | Proper cooking time & Temperatures |
| 19 | N/O | Proper reheating procedures for hot holding |
| 20 | N/O | Proper cooling time and temperature |
| 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 |
| Consumer Advisory | | |
| 25 | N/A | 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 | N/A | Food Additives: approved & Properly used |
| 28 | N/A | Toxic substances properly identified, stored & used |
| Conformance with Approved Procedures | | |
| 29 | N/A | Compliance with variance/ specialized process/ HACCP |

Facility Name: MOSE

| 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 | R |
| Safe Food and Water | | | | |
| 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 | | |
| Food Temperature Control | | | | |
| 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 | | |
| Food Identification | | | | |
| 37 | IN | Food properly labeled; original container | | |
| Prevention of Food Contamination | | | | |
| 38 | IN | Insects, rodents, & animals not present | | |
| 39 | | Contamination prevented during food preparation, storage & display | | |
| 40 | | Personal cleanliness | | |
| 41 | OUT | Wiping Cloths; properly used & stored | X | |
| 42 | | Washing fruits & vegetables | | |
| Proper Use of Utensils | | | | |
| 43 | | In-use utensils: properly stored | | |
| 44 | OUT | Utensils, equipment & linens: properly stored, dried, & handled | X | X |
| 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 | OUT | Warewashing facilities: installed, maintained, & used; test strips | X | |
| 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: Gerald Meloni

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

Observation: A certified food safety manager who has shown proficiency by passing an accredited test is not on staff. Employee is signed up for upcoming local class in December.

(Corrected on Site)

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)

4-602.11 (C) - TCS Foods - Cleaning Frequency (P)

Observation: No sanitizer concentration detected in ware-washing machine. Sanitizer has run out, and facility will not receive the chemical order until the following day. Facility must be able to wash, rinse, and sanitize dishes. A few options would be to use the bar 3 compartment sink, continue to use the dish machine to wash dishes and then take dishes to the bar sink to appropriately sanitize, or manually add sanitizer (bleach or quat) to the dish machine.

PIC reported that cutting board is sanitized routinely throughout the day but washed, rinsed, and sanitized daily. Food contact surfaces must be washed, rinsed, and sanitized every 4 hours.

(Corrected on Site)

41. Wiping cloths; properly used and stored

This is a Core item

3-304.14 - Wiping Cloths, Use Limitation

Observation: Sanitizer clothes must be stored in the sanitizer bucket when not in use.

(Corrected on Site)

44. Utensils, equipment and linens: properly stored, dried, and handled

This is a Core item

4-904.11 (A), (B) - Kitchenware and Tableware - Preventing Contamination

4-903.11 (A), (B) - Equipment, Utensils, and Linens - Storage

Observation: Utensils are stored in the facility with the handle down, in a way that does not prevent contamination by employees or consumers. Observed spoons stored handles down, onsite training provided. Store these the other way so that only the handles are touched, instead of the mouth contact surface.

Observed tongs stored on the trash can. This is not an allowable storage space for any equipment or utensils. Discussed during inspection. Tongs removed from trash and placed with dirty utensils to be washed.

(Corrected on Site) (Repeat)

48. Warewashing facilities: installed, maintained , and used; test strips

This is a Priority Foundation item

4-302.14 - Sanitizer Solutions, Testing Devices Provided (Pf)

Observation: A test kit or other device that accurately measures the concentration of sanitizing solution is not provided. Quat test strips are not available. these were provided during inspection. Remember that test strips are required for all sanitizers used in the facility.

(Corrected on Site)

General Comments

GENERAL COMMENTS

Score 19=passed.

This was not observed during inspection, previously I have been in as a customer and observed bare hand contact with ready to eat foods. This was discussed during inspection and guidance provided. Gloves, tongs and/or deli paper, are appropriate ways to prevent bare hand contact.

General Comments

FOOD TEMPERATURES

| Food Item | Food State | Temperature |
|------------------|-------------------|--------------------|
| Pico | Cold Holding | 36F |
| Chili | Cold Holding | 38F |

VOLUNTARY CONDEMNATION

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