



Retail Food Establishment Inspection Report

| FACILITY NAME: Mr Ed's Family Resturant | | OWNER: Mr Ed's Family Restaurant | | |
|--|-----|---|-----|---|
| ADDRESS: 1201 Royal Gorge Canon City CO 81212 | | | | |
| DATE: 10/09/2019 | | 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 | 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 | NA | Food received at proper temperature | | |
| 13 | Out | Food in good condition, safe, & unadulterated | | |
| 14 | NA | Required records available: shellstock tags, parasite destruction | | |
| Protection from Contamination | | | | |
| 15 | Out | Food separated and protected | X | X |
| 16 | In | 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 | NO | Proper reheating procedures for hot holding | | |
| 20 | In | Proper cooling time and temperature | | |
| 21 | In | Proper hot holding temperatures | | |
| 22 | In | Proper cold holding temperatures | | |
| 23 | Out | Proper date marking and disposition | | |
| 24 | NA | Time as a Public Health Control; procedures & records | | |
| Consumer Advisory | | | | |
| 25 | In | Consumer advisory provided for raw/undercooked food | | |
| 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 | In | Toxic substances properly identified, stored & used | | |
| 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 | Out | Proper cooling methods used; adequate equipment for temperature control | | |
| 34 | NA | Plant food properly cooked for hot holding | | |
| 35 | NA | 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 | In | Contamination prevented during food preparation, storage & display | | |
| 40 | In | Personal cleanliness | | |
| 41 | In | Wiping Cloths; properly used & stored | | |
| 42 | In | Washing fruits & vegetables | | |
| Proper Use Of Utensils | | | | |
| 43 | In | In-use utensils: properly stored | | |
| 44 | Out | 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 | Out | 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 | 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 | Out | Physical facilities installed, maintained, & clean | | |
| 56 | In | Adequate ventilation & lighting; designated areas used | | |

Observed Violations:

13- Food in good condition, safe, & unadulterated

Priority Foundation

3-202.15: Package Integrity (Pf)

Inspector Comments:

Dented can in dry storage. See handout on severely dented cans, these are of concern because of the potential for botulism.

Cover items in walk in freezer and refrigerator. All items should be covered to protect from possible contamination. (When in the process of cooling it is acceptable to leave items uncovered or loosely covered.)

15- Food separated and protected

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

Priority

3-302.11: Packaged and Unpackaged Food-Separation, Packaging, and Segregation (P)

Inspector Comments:

Walk in- Raw meat such as ground beef and bacon above ready to eat food- red chili. Chili was moved during inspection. Refer to proper food storage handout. ready to eat foods above the raw meats or separate meats on one side of the walkin refrigerator.

23- Proper date marking and disposition

OBSERVATION: *(Correct by: 10/12/2019)*

Priority Foundation

3-501.17: Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking (Pf)

Inspector Comments:

Several items are not date marked, green and red chili in the walk in and sliced deli meats in the cooks refrigerator. Essentially anything made in house is required to have a date mark, see handout.

33- Proper cooling methods used; adequate equipment for temperature control

OBSERVATION: *(Correct by: 10/12/2019)*

Priority Foundation

3-501.15: Cooling Methods (Pf)

Inspector Comments:

Green chili containers in walkin temped at 82 degrees and 77 degrees upon arrival. All that was known is that the containers have been in the walk in for at least 2 hours. Discussed proper cooling techniques. PIC stated the procedure is to use ice wands and to cool the chili to under 70 degrees prior to placing in walk in.

44- Utensils, equipment & linens: properly stored, dried, & handled

Core

4-904.11: Kitchenware and Tableware-Preventing Contamination (C)

Inspector Comments:

Kitchen- spoons are stored with mouth contact surface pointing up. Turn these the other way so the only part touched my employees is the handle.

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

Core

4-101.11: Characteristics-Materials for Construction and Repair (C)

Inspector Comments:

Ice machine door is wrapped in duct tape, this is no longer a smooth easily cleanable surface.

55- Physical facilities installed, maintained, & clean

Core

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

Inspector Comments:

Excess grease behind grill and on fans in kitchen.


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|-----------------------------------|
| General Comments and Notes |
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Follow up Required: Yes

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


(10/9/2019 5:28:09 PM)

Recieved by:


Amy Jamison(10/9/2019 5:28:09 PM)

Inspector Name:

Amy Jamison