



Retail Food Establishment Inspection Report

FACILITY NAME: Canon City Mugs		OWNER: 1520 Royal LLC		
ADDRESS: 1520 Royal Gorge A Canon City CO 81212				
DATE: 07/08/2019		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	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	NO	Food received at proper temperature		
13	In	Food in good condition, safe, & unadulterated		
14	NA	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
15	In	Food separated and protected		
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	In	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	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	NA	Food additives: approved & Properly used		
28	Out	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	In	Proper cooling methods used; adequate equipment for temperature control		
34	NO	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	In	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	Out	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	In	Warewashing facilities: installed, maintained, & used; test strips		
49	Out	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:

2- Certified Food Protection Manager

Core

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

Inspector Comments:

PIC is in the process of getting the certification. Email a copy of the certification when you get it.

22- Proper cold holding temperatures

OBSERVATION: (Correct by: 7/11/2019)

Priority

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

Inspector Comments:

Large Cold table-tomatoes in top portion- 48 degrees, burger patties underneath are 43 degrees. According to PIC table has been struggling to hold temperature, it has been monitored and a new table is available and will be installed today.

Small cold table- Tomatoes in top portion 48 degrees, Hard boiled eggs in water underneath 46 degrees. Tech called during inspection and will be here at noon.

Discussed bringing out less food items, in an amount that will be used up in a few hours.

This issue should be resolved today. Follow up to ensure temperatures are holding properly.

28- Toxic substances properly identified, stored & used

OBSERVATION: (Correct by: 7/11/2019)

Priority Foundation

7-102.11: Common Name-Working Containers (Pf)

Inspector Comments:

Observed several spray bottles without a label. All in use bottles should contain a label even if it only contains water.

36- Thermometer provided & accurate

OBSERVATION: (Correct by: 7/11/2019)

Priority Foundation

4-302.12: Food Temperature Measuring Devices (Pf)

Inspector Comments:

No thermometers in cold tables. Add thermometers to more adequately monitor holding temperatures.

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

Core

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

Inspector Comments:

walk in freezer- repaired with duct tape.

49- Non-food contact surfaces clean

Core

4-601.11(C) : Equipment, Nonfood-Contact Surfaces (C)

Inspector Comments:

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Under grill has accumulated excess grease and food debris. Observed food debris on storage shelves in kitchen.

55- Physical facilities installed, maintained, & clean

Core

6-201.11: Floors-Cleanability (C)

Inspector Comments:

Walk in freezer floor is no longer a smooth easily cleanable surface .

General Comments and Notes

Follow up for cold hold violation.

Follow up Required: Yes

Follow up Date (if applicable): 7/11/2019



(7/8/2019 10:37:51 AM)

Received by:



Amy Jamison(7/8/2019 10:37:51 AM)

Inspector Name:

Amy Jamison