



Time In:	10:30 AM
Time Out:	12:30 PM

**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME: Canon City Mugs		OWNER: 1520 Royal LLC
ADDRESS: 1520 Royal Gorge Blvd Ste A Canon City CO 81212-2474		
DATE: 08/05/2021		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	OUT	Person in charge present, demonstrates knowledge, and performs duties
2	IN	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	OUT	No bare hand contact with RTE 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	IN	Food received at proper temperature
13	IN	Food in good condition, safe, & unadulterated
14	N/A	Required records available, shellstock tags, parasite destruction
<b>Protection from Contamination</b>		
15	OUT	Food separated and protected
16	OUT	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
<b>Time/Temperature Control for Safety</b>		
18	IN	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	OUT	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	N/A	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: Canon City Mugs

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 <b>not</b> in compliance					
				COS= Corrected on Site	R= Repeat Violation
Compliance Status				COS	R
<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	N/O	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	OUT	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:

Name: Nick

Inspector:



Name: Joshua Gallegos

Observed Violations *(See additional pages if necessary)*

1. Person in charge present, demonstrates knowledge and performs duties

This is a Priority Foundation item

2-103.11 (A-N), (P) - Person in Charge - Duties (Pf)

Observation: Person in charge is not assuring that Food Safety activities such as glove changing, cold holding, bare hand contact and sanitizing are occurring within the facility.

Correct by 08/15/2021

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 employee cutting raw parsley that was going to be used as ready-to-eat. Spoke to person in charge about the ready-to-eat parsley must be cut and handled using a means to prevent bare hand contact.

Correct by 08/08/2021 (Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessible

This is a Core item

6-301.14 - Handwashing Signage

Observation: Facility is missing signage that notifies food employees to wash their hands.

Correct by 08/08/2021

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 damaged, soiled, or when interruptions occur in the operation). Observed employees wiping gloves on apron or common towel when soiled instead of changing gloves. Informed person in charge that employees must change gloves when soiled.

Correct by 08/08/2021

16. Food contact surfaces; cleaned and sanitized

-

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

Observation: Observed food probe thermometer being cleaned by wiping on employees apron. Was told cutting boards one cold prep tables are cleaned once a day and not every 4 hours. Informed person in charge food contact surfaces must be wash, rinsed, and sanitize at least every 4 hours.

22. Proper cold holding temperatures

This is a Priority item

3-501.16 (A) (2) - TCS Food, Cold Holding (P)

Observation: Food observed holding at temperatures between 42-72 degrees F. Observed 1) Butter that is labeled must be refrigerated sitting out on the service counter holding at 70-72 degrees F. 2) Lettuce, Salad mix greens, Tomato, Spinach, and cooked broccoli, cold holding at 42-55 degrees F. Foods stored in prep cold table for greater than 6 hours, were discarded at time of inspections. Other food items were moved to walk in cooler.

Correct by 08/08/2021

28. Toxic substances properly identified, stored, and used

This is a Priority Foundation item

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

**Observed Violations (See additional pages if necessary)**

Observation: Observed a working spray bottle of sanitizer and other cleaners stored with out a label. Containers were labeled at time of inspection.  
Correct by 08/15/2021

41. Wiping cloths; properly used and stored  
This is a Core item  
3-304.14 - Wiping Cloths, Use Limitation

Observation: Wiping cloths do not meet use limitations. Observed wiping cloths not stored in sanitizer solution during inspection. Observed wiping cloths stored on aprons as well. Between uses wiping cloths must be stored in sanitizing solutions.  
Correct by 08/08/2021

General Comments

**GENERAL COMMENTS**

General Comments

**FOOD TEMPERATURES**

<b>Food Item</b>	<b>Food State</b>	<b>Temperature</b>
Cooked Broccoli	Cold Holding	55F
Cut Tomatoes	Cooling	44F
Butter	Cold Holding	72F
Cut Leafy Greens	Cold Holding	44F

**VOLUNTARY CONDEMNATION**

<b>Disposed Items</b>	<b>Disposal Method</b>	<b>Value</b>	<b>Comments</b>
Butter, Cooked Broccoli,	Discarded in trash during		