



Time In:	10:00 AM
Time Out:	12:20 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: My Sister's Place		OWNER: My Sister's Place, LLC
ADDRESS: 19 Co Rd 3a Canon City CO 81212		
DATE: 07/29/2021		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	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
Presenting Contamination by Hands		
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
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	IN	Proper cooking time & Temperatures
19	N/O	Proper reheating procedures for hot holding
20	OUT	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
Consumer Advisory		
25	IN	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	IN	Food Additives: approved & Properly used
28	IN	Toxic substances properly identified, stored & used
Conformance with Approved Procedures		
29	N/A	Compliance with variance/ specialized process/ HACCP

Facility Name: My Sister's Place

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	OUT	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	IN	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	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	OUT	Warewashing facilities: installed, maintained, & used; test strips	X	
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	IN	Physical facilities installed, maintained, & clean		
56	IN	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:



Name: Diana Drake

Inspector:



Name: Amy Jamison

Observed Violations (See additional pages if necessary)

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 cook use ungloved hand to plate burger. Discussed during inspection, either use gloves or utensils to contact ready to eat foods.

(Corrected on Site) (Repeat)

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

6-301.12 - Hand Drying Provision (Pf)

6-301.14 - Handwashing Signage

Observation: BAR- Handwashing sink utilized by employees is not provided with signage notifying employees to wash their hands. Bar has 2 compartment sink, designate one side as the hand wash sink and the other side can be used as a dump sink and to fill sanitizer bucket. Signage provided during inspection. Also place signage in employee restroom.

A handwashing sink within the facility lacks readily available paper towels or other drying devices. Paper towels must be accessible at all times for proper handwashing. Multi-use bar towels are not an acceptable way to dry hands, this is only allowable if they are discarded after each use/

(Corrected on Site) (Repeat)

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)

Observation: Chlorine sanitizing solution is not between 50-200 ppm along with corresponding pH and temperature. Dish machine had no residual chlorine after first couple cycles. Solution was low and changed out for a Quat sanitizer. After primed, dish machine adequately sanitizing at 200 ppm quat.

(Corrected on Site)

20. Proper cooling time and temperature

This is a Priority item

3-501.14 - Cooling (P)

Observation: Cooked TCS foods are not cooled within 2 hours from 135 degrees F to 70 degrees F and within a total of 6 hours from 135 degrees F to 41 degrees F or less.

Green chili made last night temperature at 68 degrees. Discussed proper cooling procedure and methods during inspection. Cooling logs and handouts will be provided to you. If you cannot cool the food product to under 70 within 2 hours, it is possible to reheat to 165 and start the cooling process over. after food has been held at improper temperatures over night, it has allowed spore-forming bacteria to grow, and these cannot be destroyed with heat. FCDPHE suggests discarding the green chili.

(Corrected on Site)

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 42-50 degrees F.

Sliding door refrigerator holding temperature between 45-49 degrees. Discussed during inspection. Hand an issue with this refrigerator last year as well. A long term fix is needed.

walk-in refrigerator holding at 43 degrees. Ensure the food is holding at 41 or below. Temp food for monitoring or place a cup of water in refrigerator to get an accurate read of what refrigerator is holding at.

(Repeat)

Observed Violations (See additional pages if necessary)

31. Water and ice from approved sources

This is a Priority item

5-102.11 - Standards - Quality (P)

Observation: The alternative water supply does not meet requirements. This establishment is 100% hauled water provided by Sellen water. No residual chlorine detected. Please check with your water supplier ASAP.

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

This is a Core item

4-502.11 (A), (C) - Good Repair and Calibration - Utensils and Temperature and Pressure Measuring Devices

Observation: Thermometers are used incorrectly and not accurate within intended range of usage. Thermometers located in the refrigerator are oven thermometers are only measure from 150 -600 degrees. Refrigerator thermometers generally read -20 to 80 degrees

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.

Test strips are required for both the bleach solutions and quat solutions used in the establishment. Use these to ensure proper sanitizing concentration is being used, too much can be toxic but too little is ineffective. Test strips were provided during inspection.

(Corrected on Site)

General Comments

GENERAL COMMENTS

Consumer advisory on the menu is missing the "reminder". See handout on how to add the reminder to the disclosure portion of the consumer advisory. Have this added next time menus are printed.

Score 80= reinspection.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
-----------	------------	-------------

VOLUNTARY CONDEMNATION

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