



Time In:	10:00 AM
Time Out:	11:30 AM

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: 08/05/2021		INSPECTION TYPE: Re-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
Presenting Contamination by Hands		
8	OUT	Hands clean & properly washed
9	OUT	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	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	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
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			X
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	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	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			
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:

Inspector:

Name: no signature


Name: Amy Jamison

Observed Violations *(See additional pages if necessary)*

8. Hands clean and properly washed

This is a Priority item

2-301.14 - When to Wash (P)

Observation: Employees not washing hands as needed while preparing foods and / or working with food equipment.

Remember hands need to be washed prior to cooking foods or before donning gloves. Observed food employee enter cook line without washing hands first and gloves were donned. Discussed during inspection and handouts provided.

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

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 barehand contact with shredded cheese placed in burrito. Discussed during inspection.

Remember this is considered a ready to eat food. some cheese may get warmed in the burrito, however it is doubtful it would be enough to kill bacteria. Additionally the cheese in the container on the line, that was touched, could be used as a topping of other foods. Gloves could be worn or ideally tongs could be used.

Correct by 08/08/2021 (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.

Walk in refrigerator is still holding high at 42 degrees. Food should hold at 41 or below. Suggest placing water in the unit to measure adequate temperature of unit.

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

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.

100% hauled water. Water still did not show any chlorine residual when being tested. The water hauler checked the chlorine residual at source and it is available. Water is delivered every other day during summer season. The chlorine residual should be available at every tap. Continue to monitor this issue until it is resolved.

Correct by 08/08/2021 (Repeat)

General Comments

GENERAL COMMENTS

Reinspection. Score 35= Passed.

The kitchen has been cleaned and reorganized. Establishment is closing on Wednesdays to facilitate cleaning.

The slide door refrigerator is only being used for pies and sliced lemons at this time.

The walk-in refrigerator is still holding at 42 degrees, proper holding is 41 or below.

Discussed with owner the possibility of having onsite food safety classes with staff, this could be helpful moving forward.

No signature at time of inspection.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Hamburger	Cold Holding	35F
Tomato	Cold Holding	41F
beef	Hot Holding	170F
beans	Hot Holding	147F
sausage	Serving	181F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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