



Time In:	02:00 PM
Time Out:	03:50 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Old Mission Delicioso		OWNER:		
ADDRESS: 1905 Fremont Dr Canon City CO 81212-2415				
DATE: 12/02/2021		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	OUT	Certified Food Protection Manager	X	
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	X	
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	OUT	Adequate handwashing sinks properly supplied and accessible	X	
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	OUT	Food separated and protected	X	
16	OUT	Food contact surfaces; cleaned & sanitized	X	
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	IN	Proper cooling time and temperature		
21	IN	Proper hot holding temperatures		
22	IN	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: Old Mission Delicioso

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		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
Food Temperature Control				
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35	OUT	Approved thawing methods used		
36		Thermometer provided & accurate		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, & animals not present		
39		Contamination prevented during food preparation, storage & display		
40		Personal cleanliness		
41		Wiping Cloths; properly used & stored		
42		Washing fruits & vegetables		
Proper Use of Utensils				
43	OUT	In-use utensils: properly stored		X
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored & used		
46		Gloves used properly		
Utensils, Equipment and Vending				
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	OUT	Warewashing facilities: installed, maintained, & used; test strips	X	
49		Non-food contact surfaces clean		
Physical Facilities				
50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & waste water properly disposed		
53		Toilet facilities; properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, & clean		
56		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: Jerry Lucero

Name: Amy Jamison



Observed Violations (See additional pages if necessary)

2. Certified Food Protection Manager

This is a Core item

2-102.12 (A) and (B) - Certified Food Protection Manager

Observation: A certified food safety manager who has shown proficiency by passing an accredited test is not on staff.

(Corrected on Site)

8. Hands clean and properly washed

This is a Priority item

2-301.14 - When to Wash (P)

Observation: Employees observed not hand washing when required between high risk activities, such as between raw and ready to eat or other activities that contaminate the hands. Observed employees handle raw shell eggs and fail to wash hands and change gloves after. Remember that eggs are a raw animal product, glove change and handwash is required before moving on to working with ready to eat foods or clean equipment. Onsite training for handwashing requirements provided.

(Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessible

This is a Core item

6-301.14 - Handwashing Signage

Observation: Handwashing sink utilized by employees is not provided with signage notifying employees to wash their hands. Hand sink only signs are at handsinks, however the State recently clarified that these signs do not meet the intent. signs need to state Employees must wash hands. Signs were provided during inspection

(Corrected on Site)

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 gloved food employee wipe gloves on apron, and pull cell phone out of pocket to check it. Employee failed to change gloves before returning to work with food. Observed gloved employee wipe gloved hands with chemical towel, use towel to wipe down counters and fail to change gloves. Touching cell phones, wiping hands on apron, and touching chemical towels all contaminate the gloves and would be considered a change in task. Discussed glove hygiene during inspection.

(Corrected on Site)

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: Equipment, food-contact surfaces and utensils are not sanitized after cleaning, the dish machine chlorine sanitizing solution is not between 50-200 ppm. Dish machine primed during inspection, however still unable to detect any bleach solution. In the meantime, while dishmachine is not sanitizing, the 3 compartment sink can be used to manually wash, rinse, and sanitize. Another option would be to continue to wash dishes in the dish-machine and manually sanitize in 3rd compartment of the 3 compartment sink.

(Corrected on Site)

35. Approved thawing methods

This is a Core item

Observed Violations *(See additional pages if necessary)*

3-501.13 - Thawing

Observation: Time/temperature control for safety foods are not thawed utilizing an approved method, such as completely submerged under running water, under refrigeration, or as part of the cooking process.
Guidance provided.

43. In-use utensils; properly stored

This is a Core item

3-304.12 - In-Use Utensils, Between-Use Storage

Observation: Dispensing utensils are improperly stored; (i.e. without the handle above the top of the food.)
Observed non-TCS foods, scoops are stored in the product with the handle down in the product.
(Repeat)

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: No test strips available to test dish machine saniting solution. These were provided during inspection.
(Corrected on Site)

General Comments

GENERAL COMMENTS

Score 45=passed.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Beef	Hot Holding	156F
chicken	Cold Holding	40F
Squash and zucchini	Cold Holding	40F
Green chili	Hot Holding	190F
carnita	Cold Holding	40F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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