

## **COLORADO** Department of Public Health & Environment

Fremont County Department of Public Health & 201 N 6th St Canon City CO 81212-3303

Time In: 02:00 PM

Time Out: 03:50 PM

		FOOD ESTABLISHMENT I	INSPECTION REPORT		
FAC	CILITY NAME	Old Mission Delicioso 0	OWNER:		
ADI	DRESS: 1905	Fremont Dr Canon City CO 81212-2415			
DAT	re: 12/02/20	21 IN	NSPECTION TYPE: Routine		
		FOODBORNE ILLNESS RISK FACTORS AN	D PUBLIC HEALTH INTERVENTIONS		
		ortant practices or procedures identified as the most prevalen	nt contributing factors of foodborne illness or injury. Publ	ic health	
inter	ventions are co	ntrol measures to prevent foodborne illness or injury.			
	IN= in comp	Compliance status to be designated as IN, O liance OUT= not in compliance NO= not observed		violation	6
	Compliance St		NA- not applicable COS-Corrected on Site K-Repeat	COS	R
The second s	ervision	atus		COST	
1	IN	Person in charge present, demonstrates knowledge, an	nd performs duties		
2	OUT	Certified Food Protection Manager		X	
	oloyee Health				
3	IN	Management, food employee and conditional employe	ee; knowledge, responsibilities and reporting		
4	IN	Proper use of restriction and exclusion			
5	IN	Procedures for responding to vomiting and diarrheal e	events		
Goo	d Hygienic Pra	ctices			
6	IN	Proper eating, tasting, drinking, or tobacco use			
7	IN	No discharge from eyes, nose, and mouth			
Pres	enting Contami	nation by Hands			
8	OUT	Hands clean & properly washed		$\times$	
9	IN	No bare hand contact with RTE food or a pre-approve			
10	OUT	Adequate handwashing sinks properly supplied and ad	accessible	$\times$	
-	roved Source				
11	IN	Food obtained from approved source			
12	N/O	Food received at proper temperature			
13		Food in good condition, safe, & unadulterated	• 01. 200. 12. • 10.		
14 Deci	N/A	Required records available, shellstock tags, parasite de	destruction		
and the second second	tection from Co				
15	OUT OUT	Food separated and protected		$\Rightarrow$	
16	IN	Food contact surfaces; cleaned & sanitized Proper disposition of returned, previously served, reco	conditioned & unsafe food		
-		Control for Safety	conditioned & unsale lood		
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	
Cons	sumer Advisor	y .	
25	IN	Consumer advisory provided for raw/undercooked food	
High	ly Susceptible	Populations	
26	N/A	Pasteurized foods used; prohibited foods not offered	
Foo	d/Color Additi	ves and Toxic Substances	
27	IN	Food Additives: approved & Properly used	
28	IN	Toxic substances properly identified, stored & used	 J
Con	formance with	Approved Procedures	
29	N/A	Compliance with variance/ specialized process/ HACCP	

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		GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.						
"OU	T" marked in	box if numbered item is <b>not</b> in compliance COS= Corrected on Site R= Re	peat Vio	lation		
Co	ompliance St	atus	COS	R		
	Food and W					
30		Pasteurized eggs used where required				
31		Water and ice from approved source				
32		Variance obtained for specialized processing methods				
Foo	d Temperatu	re 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		60. 5 17 7		
Foo	d Identificati	on				
37		Food properly labeled; original container				
Prev	vention of Fo	od 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				
Pro	per Use of Ut	tensils				
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				
Uter	nsils, Equipn	ient and Vending				
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
48	OUT	Warewashing facilities: installed, maintained, & used; test strips	$\times$			
49		Non-food contact surfaces clean				
Phy	sical Facilitie	25	- 10			
50	1	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		0 0		
54		Garbage & refuse properly disposed; facilities maintained				
55		Physical facilities installed, maintained, & clean				
56		Adequate ventilation & lighting; designated areas used		34 Z		
		Regulatory Action				
Mati	figation of De	tential Fines and Notice of Immediate Closure Imminent Health Hezerd Closure	1	Q		

Closure	Notice of Immediate Closure	Imminent Health Hazard Closure	
	On-Site Actions		14 F 17
Voluntary Condemnation	Compliance Agreement	Embargo Notice	
	Resolution		
Reinstatement of License	Violation Correction Sheet	Embargo Release	

Person In Charge:

Inspector:

 $\sum$ 

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 washedThis is a Priority item2-301.14 - 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 accessibleThis is a Core item6-301.14 - 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 was hands. Signs were provided during inspection

(Corrected on Site)

15. Food separated and protectedThis is a Priority item3-304.15 (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)

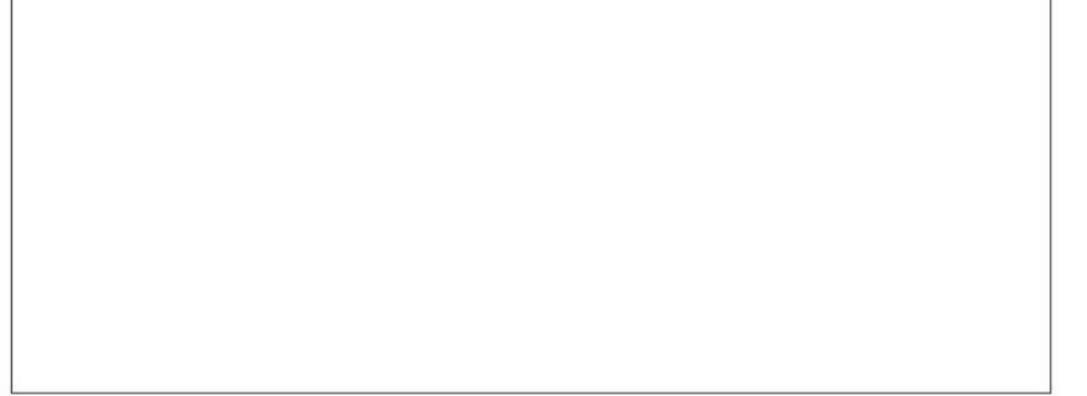
16. Food contact surfaces; cleaned and sanitized
This is a Priority item
4-501.114 - Warewashing Equipment, Chemical Sanitization- Temperature, pH, Concentration, and Hardness (P)

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

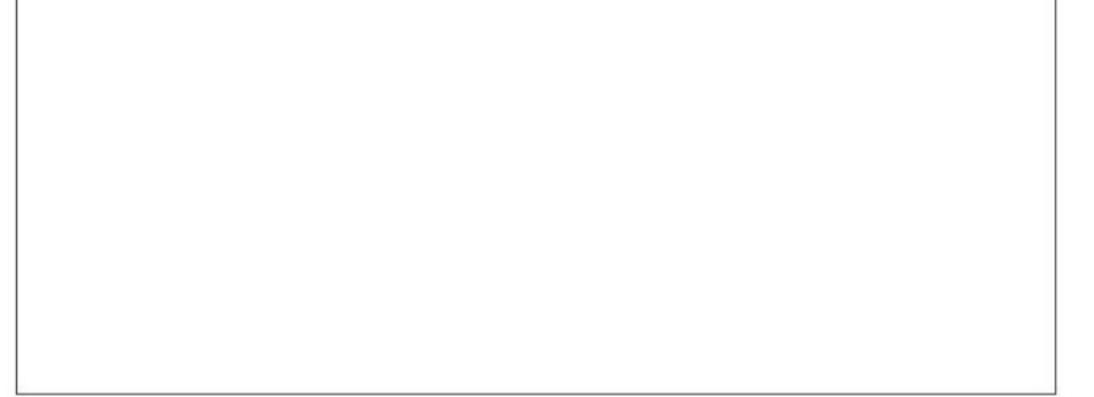
Observed Violat	tions (See additional pages if necessary)
3-501.13 - Thav	wing
	me/temperature control for safety foods are not thawed utilizing an approved method, such submerged under running water, under refrigeration, or as part of the cooking process. ded.
This is a Core it	nsils; properly stored tem se Utensils, Between-Use Storage
	ispensing utensils are improperly stored; (i.e. without the handle above the top of the food.) TCS foods, scoops are stored in the product with the handle down in the product.
This is a Priority	ing facilities: installed, maintained , and used; test strips y Foundation item itizer Solutions, Testing Devices Provided (Pf)
Observation: No inspection. (Corrected on	o test strips available to test dish machine sainting solution. These were provided during n Site)



General Comments

## GENERAL COMMENTS

Score 45=passed.



General Comments FOOD TEMPERATURE	S		
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 CONDEM	NATION		
Disposed Items	<b>Disposal Method</b>	Value Comments	

