



Retail Food Establishment Inspection Report

FACILITY NAME: Old Mission Delicioso	OWNER: Jerry Lucero
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ADDRESS: 1905 Fremont, Canon City, CO 81212
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DATE: 03/12/2020	INSPECTION TYPE: Routine Inspection
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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
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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		

Preventing Contamination by Hands

8	In	Hands clean & properly washed		
9	In	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	NO	Food received at proper temperature		
13	Out	Food in good condition, safe, & unadulterated	X	
14	NA	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	NO	Proper cooking time & temperatures		
19	NO	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	Out	Proper date marking and disposition	X	X
24	NA	Time as a Public Health Control; procedures & records		

Consumer Advisory

25	In	Consumer advisory provided for raw/undercooked food		
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Highly Susceptible Populations

26	NA	Pasteurized foods used; prohibited foods not offered		
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Food/Color Additives and Toxic Substances

27	In	Food additives: approved & Properly used		
28	Out	Toxic substances properly identified, stored & used	X	X

Conform with Approved Procedures

29	Out	Compliance with variance / specialized process / HACCP		X
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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.

OUT = Not in compliance **COS** = Corrected on site **R** = Repeat violation

Compliance Status			COS	R
Safe Food And Water				
30	NA	Pasteurized eggs used where required		
31	In	Water & ice from approved source		
32	NA	Variance obtained for specialized processing methods		
Food Temperature Control				
33	Out	Proper cooling methods used; adequate equipment for temperature control	X	
34	NO	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	Out	In-use utensils: properly stored	X	
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	X	
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		

Observed Violations:

2- Certified Food Protection Manager

OBSERVATION: **(Repeat)**

Core

102.12(A): Certified Food Protection Manager (C)

Inspector Comments:

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Facility still does not have a CFPM. List of courses provided to you.

13- Food in good condition, safe, & unadulterated

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Priority Foundation

3-202.15: Package Integrity (Pf)

Inspector Comments:

Dented cans observed in the facility. Have a separate area for dented cans that cannot be used because of the potential for botulism. Guidance will be provided on dented cans.

23- Proper date marking and disposition

OBSERVATION: **(CORRECTED DURING INSPECTION)(Repeat)**

Priority

3-501.18: Ready-To-Eat Time/Temperature Control for Safety Food, Disposition (P)

Priority Foundation

3-501.17: Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking (Pf)

Inspector Comments:

Several items without a date mark, Salsa, tamales, all prepared, ready to eat foods are required to have a date mark.

Beans dated the 2nd, well over the 7 day date mark. Several containers of beans dated the 6th, with today the 12th being the discard day. Since not all these can or will be used today, all was discarded during the inspection.

28- Toxic substances properly identified, stored & used

OBSERVATION: **(CORRECTED DURING INSPECTION)(Repeat)**

Priority

7-201.11: Separation-Storage (P)

Inspector Comments:

Toxic substances stored with clean utensils and equipment. Degreaser stored on clean equipment shelf, moved during inspection.

29- Compliance with variance / specialized process / HACCP

OBSERVATION: **(Repeat)**

Priority

3-502.12: Reduced Oxygen Packaging, Criteria (P)

Inspector Comments:

Observed Vacuum sealer in restaurant. This facility does not have an approved HACCP plan for vacuum packaging food items. This same violation was noted on an inspection report 5-28-2018, and the vacuum sealer was removed at that time. Once again remove this from the facility or contact FCDPHE if you would like to start the process of the HACCP.

33- Proper cooling methods used; adequate equipment for temperature control

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Core

3-501.15: Cooling Methods (C)

Inspector Comments:

Green chili observed cooling in the walk in refrigerator. Four containers had been tightly closed with a lid, these appear to have been forgotten about. The other containers of green chili that had been portioned out, where uncovered, being stirred, and ice was being added to help cool. The covered containers of chili were uncovered and ice added and stirred after pointed out to staff. These were still within safe time parameters. Just ensure staff understand importance of proper rapid cooling. Posters will be provided.

43- In-use utensils: properly stored

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Core

3-304.12: In-Use Utensils, Between-Use Storage (C)

Inspector Comments:

In food that is not time/temperature control for safety, utensils can be stored in the product as long as their handles are above the top of the food. Observed several containers of dry food product with the scoop handles down in the product. Corrected on site. Also scoops were removed and washed.

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

OBSERVATION: ***(CORRECTED DURING INSPECTION)***

Core

4-201.11: Equipment and Utensils-Durability and Strength (C)

Inspector Comments:

] Ice scoops, large scoop for ice machine has a large crack in it. The small ice scoops used for the beverage ice bin are chipped and missing pieces of metal. All three were discarded during inspection. There are some possible physical hazards with missing metal and additionally these surfaces are no longer smooth and easily cleanable.

General Comments and Notes

Received by:

[Print Name]

Inspector Name:

[Print Name]

Amy Jamison