Time In:	02:30
Time Out:	04:00

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Old Mission Delicioso	OWNER:

ADDRESS: 1905 Fremont Dr Cañon City CO 81212	

DATE: 03/16/2021	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		✕
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	IN	No bare hand contact with RFE 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	OUT	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	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	IN	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		
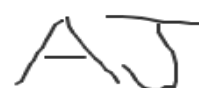
Facility Name: Old Mission Delicioso

GOOD RETAIL PRACTICES				COS	R
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	IN	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	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	OUT	In-use utensils: properly stored			✕
44	OUT	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)*

2. Certified Food Protection Manager
This is a Core item
2-102.12 (A) and (B) - Certified Food Protection Manager
 - Certified Food Protection Manager
Observation: A certified food safety manager who has shown proficiency by passing an accredited test is not on staff. Handout with list of providers given.

Correct by 03/19/2021   (Repeat)

10. Adequate handwashing sinks properly supplied and accessible
This is a Core item
6-301.14 - Handwashing Signage
 - Handwashing Signage
Observation: Handwashing sinks utilized by employees is not provided with signage notifying employees to wash their hands. Dish area hand sink and bathrooms hand sinks are missing signage. FCDPHE has free stickers and posters that can be used or feel free to provide your own.

Correct by 03/19/2021

15. Food separated and protected
This is a Priority item
3-302.11 (A) (1-2) - Raw Animal Food- Separation, Packaging, and Segregation (P)
 - Raw Animal Food- Separation, Packaging, and Segregation (P)
Observation: Raw animal foods are not separated from ready-to-eat foods during storage, preparation, or holding.
Walk in refrigerator- raw meat stored above cooked taco meat. The raw meat is stored in a metal pan, the chances of contamination are limited. However to further reduce any possibility of contamination, store raw meats below cooked meats. Handouts provided.

Correct by 03/19/2021 (Corrected on Site)

43. In-use utensils; properly stored
This is a Core item
3-304.12 - In-Use Utensils, Between-Use Storage
 - In-Use Utensils, Between-Use Storage
Observation: Dispensing utensils are improperly stored; without the handle above the top of the food.
Dry storage observed spices and seasonings with utensils stored down in the food product. These scoops can be stored in the food, but handles should be pointing up out of the food product.

Correct by 03/19/2021   (Repeat)

44. Utensils, equipment and linens: properly stored, dried, and handled
This is a Core item
4-901.11 - Equipment and Utensils, Air Drying Required
 - Equipment and Utensils, Air Drying Required
Observation: Equipment and utensils are not air dried in the facility. Observed towel trying of dishes out of dish washer. Owner corrected during inspection.

Observed Violations *(See additional pages if necessary)*

 Correct by 03/19/2021 (Corrected on Site)

FOOD TEMPERATURES

Food Item	Food State	Temperature
Diced tomatoes- prep table	Cold Holding	38F
Green chili- steam table	Hot Holding	170F
green chili- walk in refrigerator	Cooling	62F
Taco meat- walk in	Cold Holding	38F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments

Total Value: $ 0.00

GENERAL COMMENTS

No Signatures due to COVID19.
Adequate 100 ppm Bleach in dish machine.