



Time In: 03:00 PM
Time Out: 03:30 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Oven Fresh Pizza		OWNER: HP Concessions
ADDRESS: 620 Elm Ave Canon City CO 81212		
DATE: 07/01/2021		INSPECTION TYPE: Pre-Operational
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	Person in charge present, demonstrates knowledge, and performs duties	
2	Certified Food Protection Manager	
Employee Health		
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	Proper use of restriction and exclusion	
5	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices		
6	Proper eating, tasting, drinking, or tobacco use	
7	No discharge from eyes, nose, and mouth	
Presenting Contamination by Hands		
8	Hands clean & properly washed	
9	No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed	
10	IN Adequate handwashing sinks properly supplied and accessible	
Approved Source		
11	Food obtained from approved source	
12	Food received at proper temperature	
13	Food in good condition, safe, & unadulterated	
14	Required records available, shellstock tags, parasite destruction	
Protection from Contamination		
15	IN Food separated and protected	
16	IN Food contact surfaces; cleaned & sanitized	
17	Proper disposition of returned, previously served, reconditioned & unsafe food	
Time/Temperature Control for Safety		
18	Proper cooking time & Temperatures	
19	Proper reheating procedures for hot holding	
20	Proper cooling time and temperature	
21	IN Proper hot holding temperatures	
22	IN Proper cold holding temperatures	
23	Proper date marking and disposition	
24	Time as a Public Health Control; procedures & records	
Consumer Advisory		
25	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations		
26	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances		
27	Food Additives: approved & Properly used	
28	Toxic substances properly identified, stored & used	
Conformance with Approved Procedures		
29	Compliance with variance/ specialized process/ HACCP	

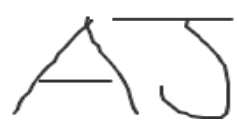
Facility Name: Oven Fresh Pizza

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
Safe Food and Water			R
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		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		In-use utensils: properly stored	
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		Warewashing facilities: installed, maintained, & used; test strips	
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: no signature


 Name: Amy Jamison

Observed Violations <i>(See additional pages if necessary)</i>

General Comments

GENERAL COMMENTS

No signatures.

Preoperational inspection of pizza trailer.

Water at hand sink is very hot, ensure that water is at a comfortable temperature to wash hands.

All 2021 fees are paid, license and mobile sticker provided during inspection.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
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VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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