



Retail Food Establishment Inspection Report

FACILITY NAME: Pizza Hut 035004		OWNER: GMRG ACQ 1, LLC	
ADDRESS: 310 N 16 St Canon City CO 81212			
DATE: 08/27/2019		INSPECTION TYPE: Routine Inspection	
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			CO
Supervision			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In	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	
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	In	Food received at proper temperature	
13	In	Food in good condition, safe, & unadulterated	
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	In	Proper cooking time & temperatures	
19	NO	Proper reheating procedures for hot holding	
20	NO	Proper cooling time and temperature	
21	In	Proper hot holding temperatures	
22	Out	Proper cold holding temperatures	X
23	In	Proper date marking and disposition	
24	NA	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	NA	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	NA	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	
Conform with Approved Procedures			
29	NA	Compliance with variance / specialized process / HACCP	

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			CC
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	In	Proper cooling methods used; adequate equipment for temperature control	
34	NA	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	In	In-use utensils: properly stored	
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	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	Out	Physical facilities installed, maintained, & clean	
56	In	Adequate ventilation & lighting; designated areas used	

Observed Violations:

22- Proper cold holding temperatures

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Priority

3-501.16(A)(2): Time/Temperature Control for Safety Food, Hot and Cold Holding (P)

Inspector Comments:

Pizza prep table- alfredo sauce 43 degrees.

Salad bar- Eggs 46 degrees, Macaroni salad 46 degrees, tomatoes 43 degrees, cottage cheese 46 degrees. All items discarded during inspection.

55- Physical facilities installed, maintained, & clean

Core

6-501.12: Cleaning, Frequency and Restrictions (C)

Inspector Comments:

Under buffet table has accumulated food debris and trash . This area needs to be cleaned more often, if left unchecked this could lead to pest issues.

Under 3 comp sink- Possible moisture issue. The area is covered in possible chemical compound, there is flaking and chipping of unknown substance.

General Comments and Notes

Pizza hut requested inspection after receiving a possible customer illness complaint. The complainant had symptoms of upset stomach and heart burn, and stated they were the only one with symptoms. I did not speak with complainant, no food history is available for the other items that were ingested that day or before and it is unknown if they went to the hospital for care/diagnosis.

Upon inspection, one priority violation was observed and corrected on site.

Heartburn is not generally a symptom of foodborne illness and without complainant history this is hard to verify, however no issues were observed with the specific food products complainant ordered.

Follow up Required: No

Follow up Date (if applicable): 8/30/2019



Amy Jamison(8/27/2019 8:09:21 AM)

Recieved by:

Inspector Name:

Amy Jamison

