



Time In: 09:30 AM
Time Out: 10:30 PM

**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME: Pj Hitching Post Ice Cream		OWNER: PJ Hitching Post LLC
ADDRESS: 39 County Road 3A Canon City CO 81212-9729		
DATE: 08/10/2021		INSPECTION TYPE: Routine
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>		
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		
<b>Compliance Status</b>		<b>COS    R</b>
<b>Supervision</b>		
1	IN	Person in charge present, demonstrates knowledge, and performs duties
2	N/A	Certified Food Protection Manager
<b>Employee Health</b>		
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
<b>Good Hygienic Practices</b>		
6	OUT	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
<b>Presenting Contamination by Hands</b>		
8	N/O	Hands clean & properly washed
9	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	IN	Adequate handwashing sinks properly supplied and accessible
<b>Approved Source</b>		
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
<b>Protection from Contamination</b>		
15	IN	Food separated and protected
16	IN	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
<b>Time/Temperature Control for Safety</b>		
18	N/O	Proper cooking time & Temperatures
19	N/O	Proper reheating procedures for hot holding
20	N/O	Proper cooling time and temperature
21	N/O	Proper hot holding temperatures
22	N/O	Proper cold holding temperatures
23	IN	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
<b>Consumer Advisory</b>		
25	N/A	Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>		
26	IN	Pasteurized foods used; prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>		
27	IN	Food Additives: approved & Properly used
28	OUT	Toxic substances properly identified, stored & used
<b>Conformance with Approved Procedures</b>		
29	N/A	Compliance with variance/ specialized process/ HACCP

Facility Name: Pj Hitching Post Ice Cream

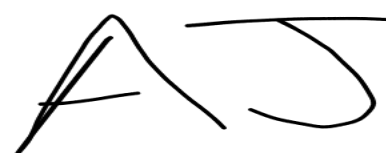
<b>GOOD RETAIL PRACTICES</b>				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.				
"OUT" marked in box if numbered item is <b>not</b> in compliance			COS= Corrected on Site R= Repeat Violation	
<b>Compliance Status</b>			<b>COS</b>	<b>R</b>
<b>Safe Food and Water</b>				
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		
<b>Food Temperature Control</b>				
33	IN	Proper cooling methods used; adequate equipment for temperature control		
34	N/A	Plant food properly cooked for hot holding		
35	N/A	Approved thawing methods used		
36	IN	Thermometer provided & accurate		
<b>Food Identification</b>				
37	IN	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
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		
<b>Proper Use of Utensils</b>				
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		
<b>Utensils, Equipment and Vending</b>				
47	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	IN	Warewashing facilities: installed, maintained, & used; test strips		
49	OUT	Non-food contact surfaces clean	X	
<b>Physical Facilities</b>				
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		
<b>Regulatory Action</b>				
Notification of Potential Fines and Closure		Notice of Immediate Closure		Imminent Health Hazard Closure
<b>On-Site Actions</b>				
Voluntary Condemnation		Compliance Agreement		Embargo Notice
<b>Resolution</b>				
Reinstatement of License		Violation Correction Sheet		Embargo Release

Person In Charge:



Name: Paul Schmucker

Inspector:



Name: Amy Jamison

*Observed Violations (See additional pages if necessary)*

6. Proper eating, tasting, drinking, or tobacco use

This is a Core item

2-401.11 - Eating, Drinking, or Using Tobacco

Observation: Employee drinks observed in non-designated area. Observed coffee cup on cutting board  
(Corrected on Site)

28. Toxic substances properly identified, stored, and used

This is a Priority item

7-204.11 - Sanitizers - Criteria (P)

7-202.11 - Restriction - Presence and Use (Pf)

Observation: Unapproved chemical sanitizers are used for food-contact surfaces. Splash-less bleach is used as sanitizer. Splash-less and scented bleach is not EPA registered and is not approved for use on food contact surfaces. Regular bleach can be used.

Poisonous or toxic materials that are not required for the operation and maintenance of the establishment are present.

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

This is a Core item

4-501.12 - Cutting Surfaces

Observation: Used cutting boards can no longer be effectively cleaned and sanitized, have these resurfaced or discarded and replaced in the facility. Cutting board is scratched and discolored. the scratches can harbor bacteria.

49. Non-food contact surfaces clean

This is a Core item

4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency

Observation: Nonfood contact surfaces of equipment not kept free of an accumulation of dust, dirt, food residue and other debris. Drawers have accumulated debris.  
(Corrected on Site)

General Comments

**GENERAL COMMENTS**

Score 19=passed.

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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