



Retail Food Establishment Inspection Report

FACILITY NAME: Quality Inn		OWNER: Canon Inn & Investment, LLC		
ADDRESS: 3075 E US Highway 50 Canon City CO 81212				
DATE: 01/28/2020		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			COS	R
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	In	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
15	Out	Food separated and protected	X	
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	Out	Proper date marking and disposition	X	
24	NA	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	In	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	Out	Toxic substances properly identified, stored & used	X	
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			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	In	Proper cooling methods used; adequate equipment for temperature control		
34	NO	Plant food properly cooked for hot holding		
35	In	Approved thawing methods used		
36	Out	Thermometer provided & accurate	X	
Food Identification				
37	In	Food properly labeled; original container		
Prevention Of Food Contamination				
38	Out	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	Out	Non-food contact surfaces clean		X
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	Out	Adequate ventilation & lighting; designated areas used		

Observed Violations:

15- Food separated and protected

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Core

3-302.11: Packaged and Unpackaged Food-Packaging (C)

Inspector Comments:

Observed spice containers open and an open bowls of salt(?) and other spices. Butter container open and exposed. A box of salt with a large opening, in a container with mouse droppings, discarded during inspection. Keep these items and other food items covered to protect from contamination.

22- Proper cold holding temperatures

OBSERVATION: **(Repeat)**

Priority

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

Inspector Comments:

Cold hold table, that has been an issue in the past, was observed holding deli meat at 50 degrees. The right side appears to be holding temperature.

The meat was discarded because of date marking disposition, see voluntary condemnation agreement and violation 23.

23- Proper date marking and disposition

OBSERVATION: **(CORRECTED DURING INSPECTION)**

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:

Observed cut turkey with no date mark.

Several bags of deli meat dated the 18th and one dated the 5th. All items are over 7 days and discarded during inspection.

Discussed 7 day date marking requirement with PIC and suggested freezing as an alternative to extend life of product. Guidance documents outlining the 7 day requirement were provided.

28- Toxic substances properly identified, stored & used

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Priority

7-201.11: Separation-Storage (P)

Inspector Comments:

observed bottle of cleaner above salt and pepper shakers and utensils.

36- Thermometer provided & accurate

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Priority Foundation

4-203.12: Temperature Measuring Devices, Ambient Air and Water-Accuracy (Pf)

4-203.11: Temperature Measuring Devices, Food-Accuracy (Pf)

Inspector Comments:

Thermometer in line reach in refrigerator is reading at 60 degrees, Fridge was holding at 39 degrees. Thermometer does not work, replace.

Two out of three thermometers in kitchen do not work. Replace batteries or replace device to ensure accurate temperature measurement.

38- Insects, rodents, & animals not present

OBSERVATION: **(Correct by: 1/31/2020)**

Core

6-501.111: Controlling Pests (C)

6-501.112: Removing Dead or Trapped Birds, Insects, Rodents and other Pest (C)

6-202.15: Outer Openings, Protected (C)

Inspector Comments:

Observed mouse droppings throughout the kitchen, bar, pantry, back storage room, and breakfast kitchen. Routinely inspect the facility for evidence of pests, and use appropriate pest control methods. Pests are capable of transmitting disease to humans by contaminating food and food contact surfaces.

Observed dead mouse in water closet. Remove dead pests to prevent accumulation, decomposition, and the attraction of other pests.

Fill holes and gaps to protect against the entry of rodents and pests. several gaps and holes observed throughout the kitchen, pantry, and back storage room.

Everything needs to be thoroughly cleaned. Contact pest control operator for more assistance. Have maintenance repair/fill holes and gaps noted throughout the facility.

49- Non-food contact surfaces clean

OBSERVATION: (Correct by: 1/31/2020)(Repeat)

Core

4-601.11(C) : Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (C)

Inspector Comments:

Non food contact surfaces shall be kept free of accumulation of food residue, dirt, and debris. Inner cabinets and low shelving have food debris and mouse droppings.

55- Physical facilities installed, maintained, & clean

Core

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

Inspector Comments:

Whole restaurant needs a through cleaning and equipment needs to be cleaned under regularly. Observed trash, food debris, utensils, etc under all equipment. Excessive grease under fryer. Removing and preventing the accumulation of this debris will also help with the pest issues.

56- Adequate ventilation & lighting; designated areas used

Core

4-204.11: Ventilation Hood Systems, Drip Prevention (C)

Inspector Comments:

Vent hood system needs to be cleaned more often. Grease is dripping down off of the hood onto equipment.

General Comments and Notes


Restaurant and bar inspection conducted 1-27-2020 from 2:50pm to 4:35pm. Restaurants operates daily from 4 to 9pm.
Breakfast service inspection conducted 1-28-2020 from 8:00am to 9:40am.

Follow up Required: No

Follow up Date (if applicable): 1/31/2020


(1/28/2020 8:27:33 AM)

Recieved by:


Amy Jamison (1/28/2020 8:27:33 AM)

Inspector Name:

Amy Jamison