



Time In: 08:45 AM
Time Out: 10:15 AM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Quality Inn		OWNER: Canon Inn & Investment, LLC
ADDRESS: 3075 E US Highway 50 Canon City CO 81212-2748		
DATE: 09/28/2021		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	OUT	Person in charge present, demonstrates knowledge, and performs duties
2	OUT	Certified Food Protection Manager
Employee Health		
3	OUT	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 RTE 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	IN	Food separated and protected
16	OUT	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
Time/Temperature Control for Safety		
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	IN	Proper hot holding temperatures
22	OUT	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	N/A	Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations		
26	N/A	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: Quality Inn

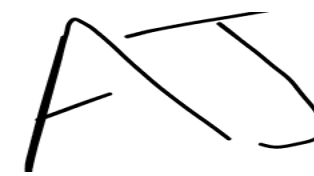
GOOD RETAIL PRACTICES					
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is not in compliance					
				COS= Corrected on Site	R= Repeat Violation
Compliance Status				COS	R
Safe Food 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	OUT	Insects, rodents, & animals not present		X	
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	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: Boone

Name: Amy Jamison



Observed Violations (See additional pages if necessary)

1. Person in charge present, demonstrates knowledge and performs duties

This is a Priority Foundation item

2-103.11 (A-N), (P) - Person in Charge - Duties (Pf)

Observation: Temperatures are not monitored during cooling and described cooling methods include covering container. If possible and protected from contamination, when cooling leave product uncovered to allow for heat transfer.

(Corrected on Site)

2. Certified Food Protection Manager

This is a Core item

2-102.12 (A) and (B) - Certified Food Protection Manager

Observation: A certified food safety manager who has shown proficiency by passing an accredited test is not on staff. PIC stated that at least one person on staff does have the certification. Unable to verify certificate at this time, if facility has a copy of certification, please provide it, to place in file.

(Corrected on Site) (Repeat)

3. Management, food employee and conditional employee; knowledge, responsibilities and reporting

This is a Non-Critical item

2-102.11 (C) - Demonstration

Observation: Employee illness policy should be adjusted to add vomiting, diarrhea, and jaundice. PIC was unaware of reportable diagnosis, such as Norovirus, hepatitis A, shigella, salmonella typhi and non-typhoidal, and E.coli. Employees are required to report to person in charge if they are experiencing the above symptoms or if diagnosed with the reportable conditions. Handouts provided.

(Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessible

This is a Core item

6-301.14 - Handwashing Signage

6-301.12 - Hand Drying Provision (Pf)

Observation: Handwashing sink utilized by employees is not provided with signage notifying employees to wash their hands. Hand sinks were marked as hand sinks, however the code requires that a sign notifying employees to wash hands be visible. These were provided during inspection.

Paper towels need to be provided at bar hand sink along with signage.

(Corrected on Site)

16. Food contact surfaces; cleaned and sanitized

This is a Priority item

4-501.114 - Warewashing Equipment, Chemical Sanitization- Temperature, pH, Concentration, and Hardness (P)

Observation: Chlorine sanitizing solution is not between 50-200 ppm along with corresponding pH and temperature.

No detectable sanitizer after running dishmachine. Upon further review, it was discovered the sanitizer was empty and needed to be replaced. This was done during inspection, and sanitizer primed, and an adequate 100ppm bleach detected.

(Corrected on Site)

22. Proper cold holding temperatures

This is a Priority item

3-501.16 (A) (2) - TCS Food, Cold Holding (P)

Observation: Whipped butter observed stored out on counter. Whipped butter is considered a TCS food and should be held under refrigeration.

Observed Violations *(See additional pages if necessary)*

(Corrected on Site)

38. Insects, rodents and animals not present

This is a Core item

6-501.111 (A), (B), (D) - Controlling Pests

Observation: Observed mouse droppings under equipment and fruit flies in bar area. Routine cleaning will help with pest control efforts. Mouse droppings should be bleached and removed.

(Corrected on Site)

General Comments

GENERAL COMMENTS

Score 40= passed.

Inspection of breakfast service.

Dinner service is suspended at this time. Bar/lounge open in the evening. Walk through bar, but no service at time of inspection.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Gravy	Hot Holding	151F
scrambled eggs	Hot Holding	138F
Cheese	Cold Holding	37F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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