



### Retail Food Establishment Inspection Report

<b>FACILITY NAME:</b> Raft Masters		<b>OWNER:</b> Raft Masters, Inc	
<b>ADDRESS:</b> 2315 E Main Canon City CO 81212			
<b>DATE:</b> 07/24/2019		<b>INSPECTION TYPE:</b> 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	Out	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	Out	Hands clean & properly washed	X
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	X
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	NO	Proper cooking time & temperatures	
19	NA	Proper reheating procedures for hot holding	
20	NA	Proper cooling time and temperature	
21	NA	Proper hot holding temperatures	
22	In	Proper cold holding temperatures	
23	Out	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	NA	Food additives: approved & Properly used	
28	Out	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
<b>Safe Food And Water</b>			
30	<b>NA</b>	Pasteurized eggs used where required	
31	<b>In</b>	Water & ice from approved source	
32	<b>NA</b>	Variance obtained for specialized processing methods	
<b>Food Temperature Control</b>			
33	<b>In</b>	Proper cooling methods used; adequate equipment for temperature control	
34	<b>NA</b>	Plant food properly cooked for hot holding	
35	<b>NO</b>	Approved thawing methods used	
36	<b>In</b>	Thermometer provided & accurate	
<b>Food Identification</b>			
37	<b>In</b>	Food properly labeled; original container	
<b>Prevention Of Food Contamination</b>			
38	<b>In</b>	Insects, rodents, & animals not present	
39	<b>In</b>	Contamination prevented during food preparation, storage & display	
40	<b>In</b>	Personal cleanliness	
41	<b>In</b>	Wiping Cloths; properly used & stored	
42	<b>In</b>	Washing fruits & vegetables	
<b>Proper Use Of Utensils</b>			
43	<b>In</b>	In-use utensils: properly stored	
44	<b>In</b>	Utensils, equipment & linens: properly stored, dried, & handled	
45	<b>In</b>	Single-use / single-service articles: properly stored & used	
46	<b>In</b>	Gloves used properly	
<b>Utensils, Equipment and Vending</b>			
47	<b>In</b>	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
48	<b>In</b>	Warewashing facilities: installed, maintained, & used; test strips	
49	<b>In</b>	Non-food contact surfaces clean	
<b>Physical Facilities</b>			
50	<b>In</b>	Hot & cold water available; adequate pressure	
51	<b>Out</b>	Plumbing installed; proper backflow devices	
52	<b>In</b>	Sewage & waste water properly disposed	
53	<b>In</b>	Toilet facilities: properly constructed, supplied, & cleaned	
54	<b>In</b>	Garbage & refuse properly disposed; facilities maintained	
55	<b>Out</b>	Physical facilities installed, maintained, & clean	
56	<b>In</b>	Adequate ventilation & lighting; designated areas used	

**Observed Violations:**

**2- Certified Food Protection Manager**

**Core**

2-102.12(A): Certified Food Protection Manager (C)

**Inspector Comments:**

See Handout with list of providers.

**8- Hands clean & properly washed**

OBSERVATION: *(CORRECTED DURING INSPECTION)*

**Priority**

2-301.14: When to Wash (P)

**Inspector Comments:**

Failure to wash hands before putting on gloves to prep food. Discussed during inspection.

**10- Adequate handwashing sinks properly supplied and accessible**

OBSERVATION: *(CORRECTED DURING INSPECTION)*

**Priority Foundation**

5-205.11: Using a Handwashing Sink-Operation and Maintenance (Pf)

6-301.12: Hand Drying Provision (Pf)

**Inspector Comments:**

Handsink was blocked by bucket lid and serving utensil upon arrival. Remember hand sinks must always be accessible and cannot be used for any other purpose.

No Paper towels available upon arrival.

Both items corrected onsite.

**23- Proper date marking and disposition**

**Priority Foundation**

3-501.17: Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking (Pf)

**Inspector Comments:**

New requirement this year. Date marking discussed during inspection, see handout for additional guidance.

**28- Toxic substances properly identified, stored & used**

**Priority Foundation**

7-102.11: Common Name-Working Containers (Pf)

**Inspector Comments:**

Observed a salsa container with pink chemical stored inside. It is recommended to not use old food containers to store chemicals, in order to minimize confusion of what is stored inside. However if you are going to use this salsa container, remove existing label completely and add a new label detailing contents.

**51- Plumbing installed; proper backflow devices**

**Core**

5-205.15: System Maintained in Good Repair (C)

**Inspector Comments:**

Refrigeration unit is leaking. This needs to be repaired, leaking water could contaminate food stored in the refrigerator.

**55- Physical facilities installed, maintained, & clean**

**Core**

6-501.12: Cleaning, Frequency (C)

**Inspector Comments:**

Ceiling above grill needs to be cleaned more frequently; dust, grease and debris have accumulated above cooking area.

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**General Comments and Notes**

Small coke refrigerator holds temp at 45 degrees. The only items stored in this fridge are none time/temperature control for safety foods. In the future if foods requiring temperature control need to be stored in this refrigerator it will need to be turned down (below 41 degrees) or repaired.

Follow up Required: No

Follow up Date (if applicable): 7/27/2019



Amy Jamison(7/23/2019 5:24:52 PM)

Recieved by:

Inspector Name:

Amy Jamison

