

COLORADO Department of Public Health & Environment

Fremont County Department of Public Health & 201 N 6th St Canon City CO 81212-3303

Time In: 01:40 PM

Time Out: 02:45 PM

FOOD ESTABLISHMENT INSPECTION REPORT							
FAC	FACILITY NAME: Royal Gorge Route Railroad Caboose OWNER: Canon City & Royal Gorge Railroad, LLC						
ADI	ADDRESS: 401 Water St Canon City CO 81212-3761						
DATE: 09/08/2021 INSPECTION TYPE: Routine			CTION TYPE: Routine				
		FOODBORNE ILLNESS RISK FACTORS AND PU	BLIC HEALTH INTERVENTIONS				
Risk	factors are imp	portant practices or procedures identified as the most prevalent cont	ributing factors of foodborne illness or injury. Public health				
inter	ventions are co	ntrol measures to prevent foodborne illness or injury.					
		Compliance status to be designated as IN, OUT, N		<i>91</i>			
	IN= in comp		not applicable COS=Corrected on Site R=Repeat violation COS	R			
the second s	Compliance St ervision	latus		K			
1	IN	Person in charge present, demonstrates knowledge, and per	forms duties				
2	OUT	Certified Food Protection Manager					
	oloyee Health	Certified Pood Protection Manager					
3	IN	Management, food employee and conditional employee; kn	nowledge responsibilities and reporting				
4	IN	Proper use of restriction and exclusion	lowledge, responsionnes and reporting				
5	IN	Procedures for responding to vomiting and diarrheal events					
	d Hygienic Pra						
6	IN	Proper eating, tasting, drinking, or tobacco use					
7	IN	No discharge from eyes, nose, and mouth					
		nation by Hands					
8	IN	Hands clean & properly washed					
9	IN	No bare hand contact with RTE food or a pre-approved alto	ernative procedure properly allowed				
10							
Арр	Approved Source						
11							
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	IN	Food contact surfaces; cleaned & sanitized					
17	IN	Proper disposition of returned, previously served, recondition	oned & unsafe food				
and the second se		Control for Safety					
18	IN	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	IN	Proper cold holding temperatures			
23	IN	Proper date marking and disposition			
24	N/A	Time as a Public Health Control; procedures & records			
Cons	sumer Advisor	y			
25	N/A	Consumer advisory provided for raw/undercooked food	1		
High	Highly Susceptible Populations				
26	N/A	Pasteurized foods used; prohibited foods not offered			
Food	d/Color Additi	ves and Toxic Substances			
27	IN	Food Additives: approved & Properly used			
28	IN	Toxic substances properly identified, stored & used			
Cont	Conformance with Approved Procedures				
29	N/A	Compliance with variance/ specialized process/ HACCP			

		GOOD RETAIL PRACTICES				
		tices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foo				
"OU	"OUT" marked in box if numbered item is <b>not</b> in compliance COS= Corrected on Site R= Repeat Violation					
Compliance Status			COS	R		
0.0		7				
	Food and W					
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						
	d Temperatu					
33	IN	Proper cooling methods used; adequate equipment for temperature control				
34	N/A	Plant food properly cooked for hot holding				
35	N/O	Approved thawing methods used				
36	IN	Thermometer provided & accurate				
Foo	d Identificati	on				
37	IN	Food properly labeled; original container				
Prev	ention of Fo	od 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				
Prop	per Use of Ut	tensils				
43	IN	In-use utensils: properly stored				
44	IN	Utensils, equipment & linens: properly stored, dried, & handled				
45	OUT	Single-use/single-service articles: properly stored & used				
46	IN	Gloves used properly				
Uter	nsils, Equipm	ient 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				
Phys	sical Facilitie	2S	- 10 - 44 - 40			
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				
Noti	fication of Po	tential Fines and Notice of Immediate Closure Imminent Health Hazard Closure	1	S		

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:

AJ

Name: Jeff G

Name: Amy Jamison

Facility Name: Royal Gorge Route Railroad Caboose

Observed Violations (See additional pages if necessary)

2. Certified Food Protection Manager

This is a Core item

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

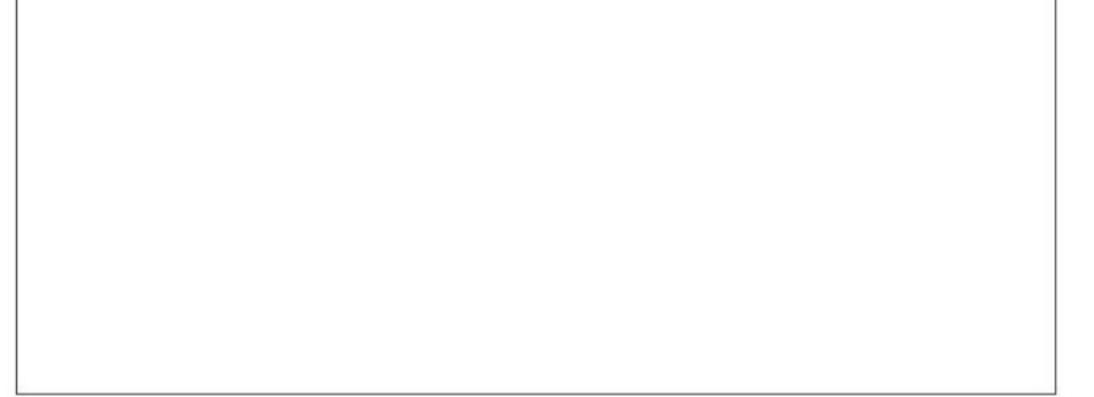
Observation: A certified food safety manager who has shown proficiency by passing an accredited test is not on staff.

(Corrected on Site)

45. Single Use/ single-service articles: properly stored and usedThis is a Core item4-904.11 (A-C) - Single-Service and Single-Use Articles - Preventing Contamination

Observation: Single-use utensils are not handled, displayed, or dispensed in a way that prevents contamination. observed knives with some handles pointing up and some pointing down. Ensure that the handles are the only part touched by customers. All spoons and forks are stored correctly.

(Corrected on Site)

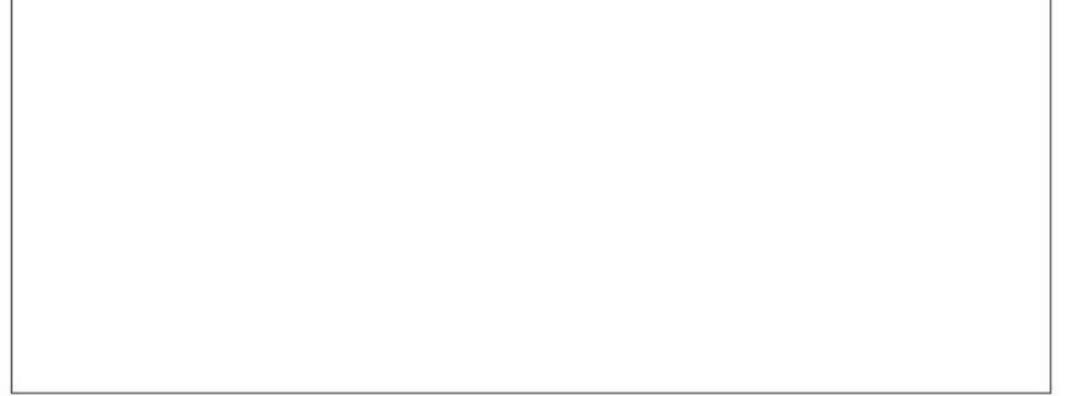


General Comments

## GENERAL COMMENTS

Score 10=passed

No Priority or Priority Foundation items observed.



General Comments							
FOOD TEMPERATURES							
Food Item	Food State		Temperature				
Cheese	Hot Holding		182F				
cut strawberries	Cold Holding		38F				
Shredded beef nachos	Serving		135F				
VOLUNTARY CONDEM	INATION						
Dianagad Itama	Dispessed Mathed	Valua	Commonto				
Disposed Items	Disposal Method	Value	Comments				

