



Time In: 08:00
Time Out: 09:00

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Royal Gorge Route Railroad (Depot)		OWNER: Canon City & Royal Gorge Railroad, LLC
ADDRESS: 401 Water St Canon City CO 81212		
DATE: 03/03/2021		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	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
Presenting Contamination by Hands		
8	IN	Hands clean & properly washed
9	IN	No bare hand contact with RFE 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	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	OUT	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	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	IN	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	IN	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: Royal Gorge Route Railroad

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	IN	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	OUT	Food properly labeled; original container		X	
Prevention of Food 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			
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	OUT	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: No Signatures


 Name: Amy Jamison

Observed Violations *(See additional pages if necessary)*

15. Food separated and protected

This is a Priority item

3-302.11 (A) (1-2) - Raw Animal Food- Separation, Packaging, and Segregation (P)

Observation: Raw animal foods are not separated from ready-to-eat foods during storage, preparation, or holding.

Walk-in Refrigerator- observed Raw shell eggs above ready to eat cheese sauce, and par cooked bacon above cooked bacon.

Corrected on site, items were moved during inspection. Remember that eggs are a raw animal product and should be separated from ready to eat foods. Handouts on proper storage provided.

Correct by 03/06/2021 (Corrected on Site)

37. Food properly labeled; original container

This is a Core item

3-302.12 - Food Storage Container Identified with Common Name of Food

Observation: Working containers holding food that is removed from the original packages are not labeled. Observed unlabeled bottle, management stated the bottle contains oil and labeled container during inspection. oils, flour, herbs, spices, etc should be labeled with common name.

Correct by 03/06/2021 (Corrected on Site)

55. Physical facilities installed, maintained, and clean

This is a Core item

6-501.12 - Cleaning, Frequency and Restrictions

Observation: Physical facilities are not cleaned as often as necessary to keep them clean. Observed drink spills and food debris on walk-in unit floors.

Correct by 03/06/2021

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Cheese sauce Walk in	Cold Holding	35F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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Total Value: \$ 0.00

GENERAL COMMENTS

No signatures due to COVID19.