

COLORADO Department of Public Health & Environment

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

Time In: 11:00 AM

Time Out: 12:30 PM

		FOOD ESTABLISHMENT IN	SPECTION REPORT	
FAC	LILITY NAME	Royal Gorge Route Railroad (Train)	NER: Canon City & Royal Gorge Railroad, LLC	
ADI	DRESS: 401	Water St Canon City CO 81212-3761		
DATE: 12/02/2021 INSPECTION TYPE: Routine			PECTION TYPE: Routine	
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Risk	factors are imp	ortant practices or procedures identified as the most prevalent co	contributing factors of foodborne illness or injury. Public health	
inter	ventions are co	ntrol measures to prevent foodborne illness or injury.		
	IN= in comp	Compliance status to be designated as IN, OUT liance OUT= not in compliance NO= not observed NA	A = not applicable COS=Corrected on Site R=Repeat violation	
C	ompliance St		COS	R
The second se	ervision	atus		-
1	IN	Person in charge present, demonstrates knowledge, and	performs duties	
2	IN	Certified Food Protection Manager		
Emp	loyee 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		
Goo	d Hygienic Pra	ctices		
6	IN	Proper eating, tasting, drinking, or tobacco use		
7	IN	No discharge from eyes, nose, and mouth		
Pres	enting Contam	nation 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		
	roved Source			
11	IN	Food obtained from approved source		_
12	N/O	Food received at proper temperature		
13	IN	Food in good condition, safe, & unadulterated		<u> </u>
14	N/A	Required records available, shellstock tags, parasite dest	truction	
and the second second	ection from Co			
15	IN	Food separated and protected		
16	IN	Food contact surfaces; cleaned & sanitized		
17	IN /Tomporatura	Proper disposition of returned, previously served, recond	ditioned & unsafe food	-
1 me	N/O	Control for Safety Proper cooking time & Temperatures		
18	N/O	Proper cooking time & Temperatures Proper reheating procedures for hot holding		
20	N/O	Proper cooling time and temperature		
20		Toper 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	IN	Consumer advisory provided for raw/undercooked food		
High	ly 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	N/A	Toxic substances properly identified, stored & used		J
Con	formance with	Approved Procedures		
29	N/A	Compliance with variance/ specialized process/ HACCP		

	GOOD RETAIL PRACTICES		
Good Retail Pract	tices are preventative measures to control the addition of pathogens, chemicals, and physical objects in food		
"OUT" marked in	n box if numbered item is not in compliance COS= Corrected on Site R= Re	peat Vio	lation
Compliance St	atus	COS	R
Safe Food and W	Vater		
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperatu	ire Control		
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometer provided & accurate		
Food Identificati	ion		
37	Food properly labeled; original container		
Prevention of Fo	od Contamination		
38	Insects, rodents, & animals not present		
39	Contamination prevented during food preparation, storage & display		
40	Personal cleanliness		
41	Wiping Cloths; properly used & stored		
42	Washing fruits & vegetables		
Proper Use of Ut	tensils		
43	In-use utensils: properly stored		5 5 6 8
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored & used		
46	Gloves used properly		
Utensils, Equipn	nent and Vending		
47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	Non-food contact surfaces clean		
Physical Facilitie	25		
50	Hot & cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		
52	Sewage & waste water properly disposed		
53	Toilet facilities; properly constructed, supplied, & cleaned	_	os
54	Garbage & refuse properly disposed; facilities maintained		
55	Physical facilities installed, maintained, & clean		
56	Adequate ventilation & lighting; designated areas used		
1	Regulatory Action		
Notification of Po	tential Fines and Notice of Immediate Closure Imminent Health Hazard Closure		

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:

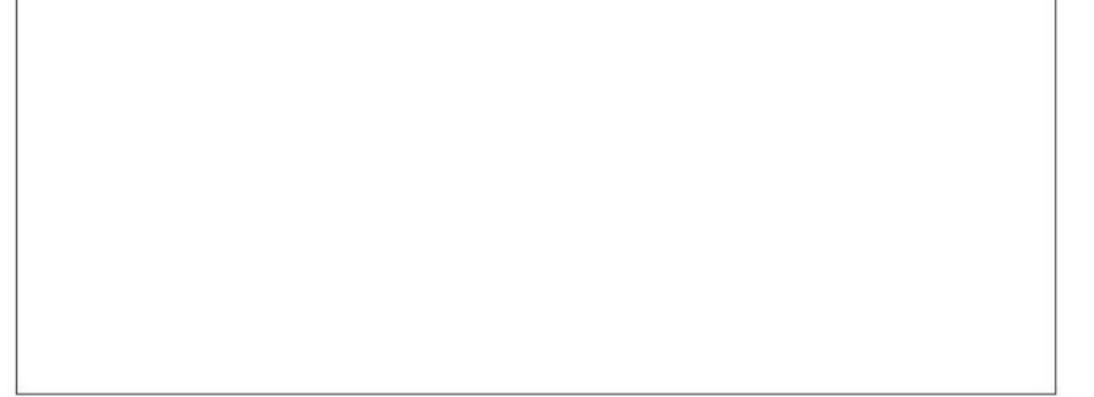
Inspector:

M

Name: Jeff

Name: Amy Jamison

Observed Violations (See additional pages if necessary)

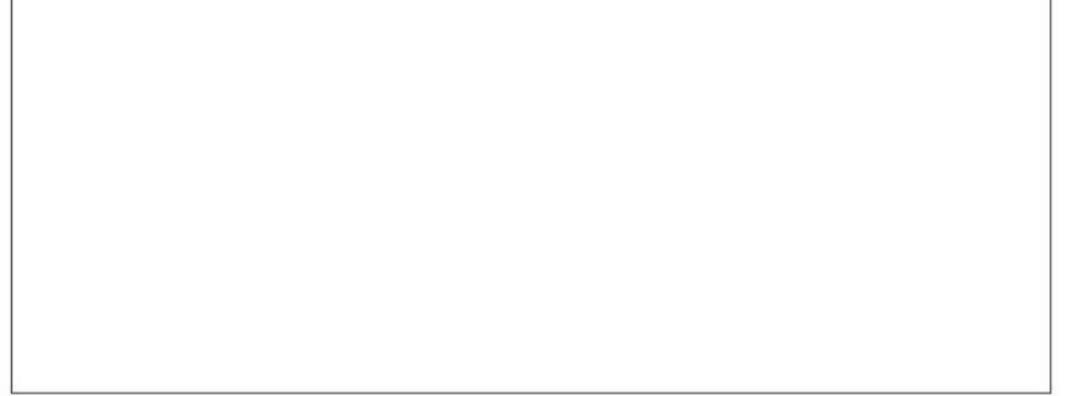


General Comments

GENERAL COMMENTS

Monte vista train high temperature dishmachine first run, 157 degrees, second run 169 degrees. Ensure that staff know high temp dish machines need to be run twice to reach adequate sanitizing temperature, when machine has not yet been run or if it has been sitting idle for a long period of time.

No deficiencies observed.



General Comments					
FOOD TEMPERATURES					
Food Item	Food State	Temperature			
Macaroni and cheese monte	Hot Holding	160F			
macaroni and cheese	Hot Holding	153F			
Sliced tomato	Cold Holding	39F			
VOLUNTARY CONDEMNAT	TON				
Disposed Items	Disposal Method	Value Comments			
·	•				

