



|                 |
|-----------------|
| Time In: 09:15  |
| Time Out: 10:15 |

**FOOD ESTABLISHMENT INSPECTION REPORT**

|   |     |   |            |          |
|---|-----|---|------------|----------|
| FACILITY NAME: Royal Gorge Route Railroad (Train)   |     | OWNER: Canon City & Royal Gorge Railroad, LLC   |            |          |
| ADDRESS: 401 Water St Canon City CO 81212   |     |   |            |          |
| DATE: 03/03/2021  |     | INSPECTION TYPE: Routine  |            |          |
| <b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>   |     |   |            |          |
| 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  |     |   |            |          |
| <b>Compliance Status</b>  |     |   | <b>COS</b> | <b>R</b> |
| <b>Supervision</b>  |     |   |            |          |
| 1   | IN  | Person in charge present, demonstrates knowledge, and performs duties                         |            |          |
| 2   | IN  | Certified Food Protection Manager   |            |          |
| <b>Employee Health</b>  |     |   |            |          |
| 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                                    |            |          |
| <b>Good Hygienic Practices</b>  |     |   |            |          |
| 6   | N/O | Proper eating, tasting, drinking, or tobacco use  |            |          |
| 7   | N/O | No discharge from eyes, nose, and mouth   |            |          |
| <b>Presenting Contamination by Hands</b>  |     |   |            |          |
| 8   | N/O | Hands clean & properly washed   |            |          |
| 9   | N/O | No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed   |            |          |
| 10  | IN  | Adequate handwashing sinks properly supplied and accessible                                   |            |          |
| <b>Approved Source</b>  |     |   |            |          |
| 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                             |            |          |
| <b>Protection from Contamination</b>  |     |   |            |          |
| 15  | IN  | Food separated and protected  |            |          |
| 16  | IN  | Food contact surfaces; cleaned & sanitized  |            |          |
| 17  | IN  | Proper disposition of returned, previously served, reconditioned & unsafe food                |            |          |
| <b>Time/Temperature Control for Safety</b>  |     |   |            |          |
| 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  | OUT | Proper cold holding temperatures  | X          |          |
| 23  | IN  | Proper date marking and disposition   |            |          |
| 24  | N/A | Time as a Public Health Control; procedures & records   |            |          |
| <b>Consumer Advisory</b>  |     |   |            |          |
| 25  | IN  | Consumer advisory provided for raw/undercooked food   |            |          |
| <b>Highly Susceptible Populations</b>   |     |   |            |          |
| 26  | N/A | Pasteurized foods used; prohibited foods not offered  |            |          |
| <b>Food/Color Additives and Toxic Substances</b>  |     |   |            |          |
| 27  | IN  | Food Additives: approved & Properly used  |            |          |
| 28  | IN  | Toxic substances properly identified, stored & used   |            |          |
| <b>Conformance with Approved Procedures</b>   |     |   |            |          |
| 29  | N/A | Compliance with variance/ specialized process/ HACCP  |            |          |



Facility Name: Royal Gorge Route Railroad

| <b>GOOD RETAIL PRACTICES</b>  |     |  |  |          |
|---|-----|--|--|----------|
| 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 <b>not</b> in compliance  |     |  | COS= Corrected on Site R= Repeat Violation |          |
| <b>Compliance Status</b>  |     |  | <b>COS</b>                                 | <b>R</b> |
| <b>Safe Food and Water</b>  |     |  |  |          |
| 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                               |  |          |
| <b>Food Temperature Control</b>   |     |  |  |          |
| 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  |  |          |
| <b>Food Identification</b>  |     |  |  |          |
| 37  | IN  | Food properly labeled; original container  |  |          |
| <b>Prevention of Food Contamination</b>   |     |  |  |          |
| 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  |  |          |
| <b>Proper Use of Utensils</b>   |     |  |  |          |
| 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   |  |          |
| <b>Utensils, Equipment and Vending</b>  |     |  |  |          |
| 47  | OUT | 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  |  |          |
| <b>Physical Facilities</b>  |     |  |  |          |
| 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                             |  |          |
| <b>Regulatory Action</b>  |     |  |  |          |
| Notification of Potential Fines and Closure   |     | Notice of Immediate Closure  | Imminent Health Hazard Closure             |          |
| <b>On-Site Actions</b>  |     |  |  |          |
| Voluntary Condemnation  |     | Compliance Agreement   | Embargo Notice                             |          |
| <b>Resolution</b>   |     |  |  |          |
| Reinstatement of License  |     | Violation Correction Sheet   | Embargo Release                            |          |

Person In Charge:

Inspector:

Name: no signature



Name: Amy Jamison

Observed Violations *(See additional pages if necessary)*

22. Proper cold holding temperatures

This is a Priority item

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

Observation: Refrigeration unit observed holding greater than 41 degrees F. Large Kitchen car, Buffalo burgers observed holding at 44 degrees. Monitor all refrigerated units to ensure proper holding temperatures.

Correct by 03/12/2021 (Corrected on Site)

47. Food and non-food contact surfaces cleanable, properly designed, constructed, and used

This is a Core item

4-501.12 - Cutting Surfaces

Observation: Used cutting boards can no longer be effectively cleaned and sanitized in the facility have not been resurfaced or discarded in the facility. Several cutting boards throughout train are severely scratched and discolored. If possible have these resurfaced. Replace if needed. scratches and grooves can harbor bacteria.

Correct by 03/06/2021

**General Comments**

**FOOD TEMPERATURES**

| <b>Food Item</b> | <b>Food State</b> | <b>Temperature</b> |
|------------------|-------------------|--------------------|
| Sliced tomatoes  | Cold Holding      | 38F                |
| buffalo burger   | Cold Holding      | 44F                |

**VOLUNTARY CONDEMNATION**

| <b>Disposed Items</b> | <b>Disposal Method</b> | <b>Value</b> | <b>Comments</b> |
|-----------------------|------------------------|--------------|-----------------|
|-----------------------|------------------------|--------------|-----------------|

Total Value: \$ 0.00

**GENERAL COMMENTS**

No signatures due to COVID19.

High temperature Dish machines adequately sanitizing, two were measured 164.4° and 164.0° F