



Time In:	10:30 AM
Time Out:	11:30 AM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Royal Gorge Koa, Pizza		OWNER: Fun Country, LLC
ADDRESS: 559 County Road 3A Canon City CO 81212-9730		
DATE: 07/22/2021		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	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	N/O	Proper eating, tasting, drinking, or tobacco use
7	N/O	No discharge from eyes, nose, and mouth
Presenting Contamination by Hands		
8	N/O	Hands clean & properly washed
9	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	OUT	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	IN	Food separated and protected
16	OUT	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/A	Proper cooling time and temperature
21	N/A	Proper hot holding temperatures
22	IN	Proper cold holding temperatures
23	OUT	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
Consumer Advisory		
25	N/A	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	OUT	Toxic substances properly identified, stored & used
Conformance with Approved Procedures		
29	N/A	Compliance with variance/ specialized process/ HACCP

Facility Name: Royal Gorge Koa, Pizza

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	OUT	Water and ice from approved source			
32	N/A	Variance obtained for specialized processing methods			
Food Temperature Control					
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	OUT	Thermometer provided & accurate		X	
Food Identification					
37	IN	Food properly labeled; original container			
Prevention of Food Contamination					
38	OUT	Insects, rodents, & animals not present		X	
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	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		X	
48	OUT	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		X	
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 signature

AJ
Name: Amy Jamison

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. New requirement for one member be have food protection manager certification. See list of providers.

It may be more beneficial for all food staff to have basic food handlers course. This can be done through the above list of providers or FCDPHE.

Correct by 07/25/2021

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

6-301.11 - Handwashing Cleanser- Availability (Pf)

6-301.12 - Hand Drying Provision (Pf)

Observation: Chuckwagon- handwashing sink within the facility lacks readily available soap, paper towels, and signage reminding employees to wash hands. 2 compartment sink was previously planned for one compartment to be a hand wash sink and the other a rinse/dump sink.

Correct by 08/01/2021

16. Food contact surfaces; cleaned and sanitized

This is a Priority item

4-702.11 - Before Use After Cleaning (P)

4-601.11 (A) - Equipment, Food-Contact Surfaces, and Utensils - Clean (Pf)

Observation: Equipment, food-contact surfaces and utensils are not sanitized after cleaning. Utensils are not being appropriately washed, rinsed, and sanitized in the facility.

Ice machine is not clean to sight and touch. Clean inside of ice machine routinely. Follow manufacturer's instructions and guidance on frequency and method.

Correct by 07/25/2021

23. Proper date marking and disposition

This is a Priority Foundation item

3-501.17 - Ready-to-Eat TCS Food, Date Marking (Pf)

Observation: Refrigerated, ready-to-eat, time/temperature control for safety food is not properly date marked when held for more than 24 hours. Any ready to eat foods held for more than 24 hours are required to be date marked and used or discarded within 7 days. Date marking can be done with the date stickers or any method the facility chooses so long as all employees know the system. See handout for additional date marking guidance.

Correct by 08/01/2021

28. Toxic substances properly identified, stored, and used

This is a Priority Foundation item

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

7-301.11 - Separation - Storage and Display, Stock and Retail Sale (P)

Observation: In-use containers used for storing poisonous or toxic material such as cleaners and sanitizers are unlabeled. All in-use working containers should be labeled with contents, even if it only contains water.

Store room- hand sanitizer, lotions, ointments, shampoos, etc are stored above ready to eat foods such as bread, hotdog buns, crackers. Store these items separately or food above chemicals. discussed during inspection.

Correct by 08/01/2021 (Corrected on Site)

31. Water and ice from approved sources

This is a Priority item

5-102.11 - Standards - Quality (P)

Observed Violations (See additional pages if necessary)

Observation: The alternative water supply does not meet requirements. Facility has 100% hauled water from Glem trucking. No measurable free chlorine residual in water. All points in the water system shall have a free chlorine residual of at least 0.2ppm. This is a requirement of the food code and the campground regulations. Call supplier for assistance, this needs to be fixed ASAP.
Correct by 07/25/2021

36. Thermometer provided and accurate

This is a Core item

4-204.112 (A), (B), (D) - Temperature Measuring Devices - Design and Placement

Observation: A thermometer is not located in the warmest part of a refrigerated unit. Ensure all refrigerated units have a thermometer for temperature monitoring. Corrected on site.

Correct by 07/25/2021 (Corrected on Site)

38. Insects, rodents and animals not present

This is a Core item

6-501.111 (A), (B), (D) - Controlling Pests

Observation: Facility premise is not routinely inspected for presence of pests. Mouse dropping observed on floor, in cabinets, on shelving, and under equipment. This was observed in pizza kitchen and the Chuckwagon. All areas must be routinely cleaned and if evidence of pests are found, appropriate measures should be taken. Removing clutter and unused items will help, along with protecting outer opening from pest entry.

Correct by 07/25/2021 (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

4-902.12 - Equipment - Lubrication and Reassembling

Observation: Used cutting boards that are severely scratched and discolored can no longer be effectively cleaned and sanitized. Pizza prep table cutting board needs to be replaced, resurfaced or discarded.

Correct by 07/25/2021 (Corrected on Site)

48. Warewashing facilities: installed, maintained , and used; test strips

This is a Priority Foundation item

4-301.12 (A), (B) - Manual Warewashing - Requirements (Pf)

Observation: A 3-compartment sink is not provided for manual wash, rinse, and sanitizing equipment or utensils.

Previously this facility was using the Royal Gorge Cafe 3 compartment sink for ware-washing. This is no longer occurring and utensils are not being appropriately washed, rinsed, and sanitized. Discussed during inspection.

In the meantime, return to using the cafe facilities for adequate ware-washing. Moving forward it would be ideal to place a 3 compartment sink in either the pizza area or the chuckwagon.

Correct by 08/01/2021

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.

Facility needs more frequent cleaning. Ensure premises is routinely cleaned and clutter removed. Clutter on shelves, boxes behind the freezer, create harborage conditions and can contribute to pest issues.

Correct by 07/25/2021 (Corrected on Site)

General Comments

GENERAL COMMENTS

No signatures.

Score: 94, reinspection required.

In 2016 the plan for this facility was to have the Pizza Kitchen for the Hunts Brothers Pizza operation, the Chuckwagon used once a week for the pancake breakfast, and the Royal Gorge Cafe Kitchen to be used for warewashing.

Warewashing is no longer occurring at the 3 compartment sink in the cafe.

The facility will return to using the cafe 3 compartment sink to wash, rinse, and sanitize dishes and utensils. For long term compliance, it is ideal to add a 3 compartment sink to the pizza kitchen or chuckwagon.

FCDPHE received a complaint about pest issues at this location and inadequate cleaning. Evidence of pests was found under equipment and on unused shelving. Routine cleaning and removing unused items will help with issues. Discussed during inspection. Fill holes and gaps in the outer perimeter and bring in a Pest Control Operate for further guidance.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
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VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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