



Time In:	11:00 AM
Time Out:	12:00 PM

**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME: Soco Chicken		OWNER: Soco Chicken LLC
ADDRESS: 66 Wild Rose Dr Canon City CO 81212		
DATE: 05/26/2021		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	N/A	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	IN	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
<b>Presenting Contamination by Hands</b>		
8	OUT	Hands clean & properly washed
9	IN	No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed
10	OUT	Adequate handwashing sinks properly supplied and accessible
<b>Approved Source</b>		
11	IN	Food obtained from approved source
12	IN	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	IN	Proper cooking time & Temperatures
19	N/A	Proper reheating procedures for hot holding
20	N/O	Proper cooling time and temperature
21	N/A	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
<b>Consumer Advisory</b>		
25	N/A	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: Soco Chicken

<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 <span style="float: right;">COS= Corrected on Site R= Repeat Violation</span>					
<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/A	Plant food properly cooked for hot holding			
35	N/O	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	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48	OUT	Warewashing facilities: installed, maintained, & used; test strips		X	
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)

8. Hands clean and properly washed

This is a Priority item

2-301.14 - When to Wash (P)

- When to Wash (P)

Observation: Employees observed not hand washing when required between high risk activities, such as between raw and ready to eat or other activities that contaminate the hands. Between working with raw foods and working with ready to eat foods, gloves were changed, which is appreciated, however hands were not also washed. Discussed during inspection, even though gloves are changed, there is some amount of transfer from gloves to hands and hands should also be washed.

Correct by 05/29/2021 (Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

5-205.11 - Using a Handwashing Sink- Operation and Maintenance (Pf)

- Using a Handwashing Sink- Operation and Maintenance (Pf)

Observation: A handwashing sink within the facility observed being used for purposes other than handwashing. Observed lettuce washed in hand sink. Discussed during inspection, hand sinks are for handwashing only. If needed one compartment of the 3 compartment sink may be designated for use as a veggie prep sink. However between the different uses the compartment itself should be washed, rinsed and sanitized.

Correct by 06/05/2021 (Corrected on Site)

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

This is a Priority Foundation item

4-302.14 - Sanitizer Solutions, Testing Devices Provided (Pf)

- Sanitizer Solutions, Testing Devices Provided (Pf)

Observation: A test kit or other device that accurately measures the concentration of sanitizing solution is not provided. These were provided during inspection.

Correct by 06/05/2021 (Corrected on Site)

General Comments

**GENERAL COMMENTS**

No signatures.

General Comments

**FOOD TEMPERATURES**

<b>Food Item</b>	<b>Food State</b>	<b>Temperature</b>
Chicken	Serving	178F
Sliced tomatoes	Cold Holding	33F

**VOLUNTARY CONDEMNATION**

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