

## **COLORADO** Department of Public Health & Environment

Fremont County Department of Public Health & 201 N 6th St Cañon City CO 81212

Time In: 11:00 AM

Time Out: 12:00 PM

		FOOD ESTABLISHMENT I	INSPECTION REPORT		
FAC	CILITY NAME	Soco Chicken 0	OWNER: Soco Chicken LLC		
ADI	DRESS: 66 V	Vild Rose Dr Canon City CO 81212			
DAT	re: 05/26/20	)21 IN	NSPECTION TYPE: Routine		
		FOODBORNE ILLNESS RISK FACTORS AN	ND PUBLIC HEALTH INTERVENTIONS		
Risk	factors are imp	portant practices or procedures identified as the most prevalen	nt contributing factors of foodborne illness or injury. Publi	c health	
inter	ventions are co	ntrol measures to prevent foodborne illness or injury.			
	IN= in comp	Compliance status to be designated as IN, O liance OUT= not in compliance NO= not observed		violation	8
C	ompliance St		NA- not applicable COS-Corrected on Site R-Repeat	COS	R
	ervision	atus		005	The second secon
1	IN	Person in charge present, demonstrates knowledge, ar	and performs duties		
2	N/A	Certified Food Protection Manager			
	loyee Health				
3	IN	Management, food employee and conditional employee	yee; knowledge, responsibilities and reporting		
4	IN	Proper use of restriction and exclusion			
5	IN	Procedures for responding to vomiting and diarrheal e	events		
Goo	d Hygienic Pra				
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	OUT	Hands clean & properly washed		X	
9	IN	No bare hand contact with RFE food or a pre-approve	ed alternative procedure properly allowed		
10	OUT	Adequate handwashing sinks properly supplied and a	accessible	$\times$	
-	roved Source				
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 d	destruction		
and the second second	ection from Co				
15	IN	Food separated and protected			
16	IN IN	Food contact surfaces; cleaned & sanitized	anditioned & unsafe feed		
		Proper disposition of returned, previously served, reco Control for Safety	conditioned & unsale lood		
18	IN	Proper cooking time & Temperatures			
19	N/A	Proper reheating procedures for hot holding			
20	N/O	Proper cooling time and temperature			
20		rioper cooling une 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			
Cons	sumer Advisor	y			
25	N/A	Consumer advisory provided for raw/undercooked food			
High	Highly Susceptible Populations				
26	N/A	Pasteurized foods used; prohibited foods not offered			
Foo	d/Color Additi	ves and Toxic Substances			
27	IN	Food Additives: approved & Properly used			
28	IN	Toxic substances properly identified, stored & used			
Con	formance with	Approved Procedures			
29	N/A	Compliance with variance/ specialized process/ HACCP			

		GOOD RETAIL PRACTICES				
		tices are preventative measures to control the addition of pathogens, chemicals, and physical objects in for		1		
		$rac{1}{1}$ box if numbered item is <b>not</b> in compliance COS= Corrected on Site R= R	epeat Vio			
Co	Compliance Status COS R					
	Food and W		1 1			
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				
	l Temperatu					
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				
Food	l Identificati	ion				
37	IN	Food properly labeled; original container				
Prev	ention of Fo	od 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				
Prop	er Use of Ut	tensils				
43	IN	In-use utensils: properly stored		5. 5. 5. 8		
44	IN	Utensils, equipment & linens: properly stored, dried, & handled				
45	IN	Single-use/single-service articles: properly stored & used				
46	IN	Gloves used properly				
Uten	sils, Equipn	nent and Vending				
47	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
48	OUT	Warewashing facilities: installed, maintained, & used; test strips	$\times$			
49	IN	Non-food contact surfaces clean				
Phys	sical Facilitie	es	- AL 44			
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		1. S		
55	IN	Physical facilities installed, maintained, & clean				
56						
		Regulatory Action				
Math	Continu of D.	stantial Finas and Nation of Immediate Cleanne Imminent Health Hererd Cleanne	20	S. 8		

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

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

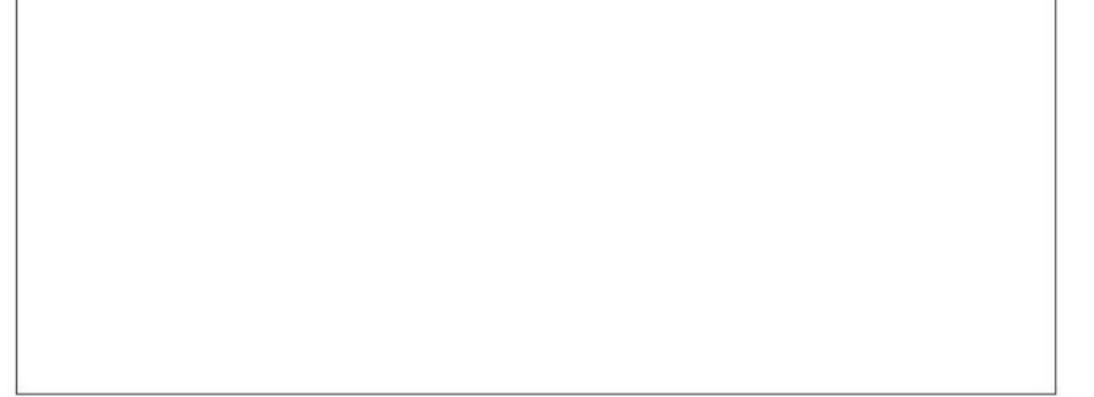
This is a Priority Foundation item

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.

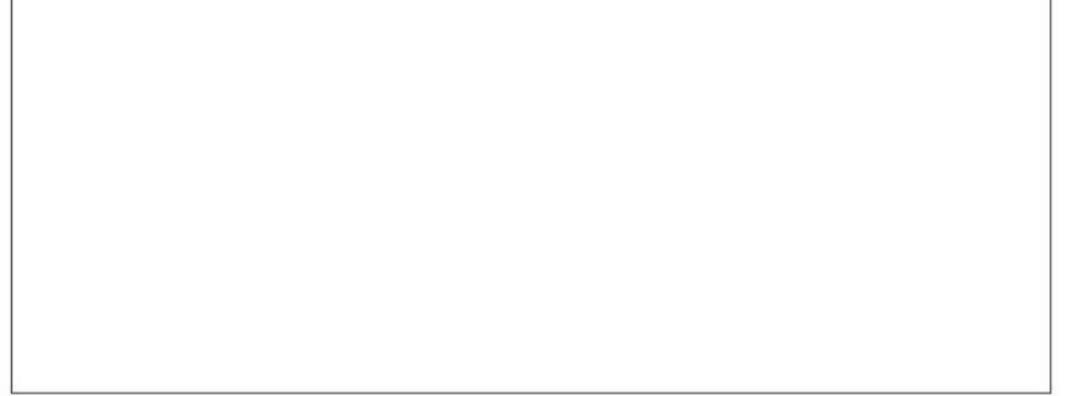
Correct by 06/05/2021 (Corrected on Site)



General Comments

## GENERAL COMMENTS

No signatures.



General Comments						
FOOD TEMPERATURES						
Food Item	Food State		Temperature			
Chicken	Serving		178F			
Sliced tomatoes	Cold Holding		33F			
VOLUNTARY CONDEN	MNATION					
Disposed Items	Disposal Method	Value	Comments			

