



### Retail Food Establishment Inspection Report

<b>FACILITY NAME:</b> Somewhere Saloon		<b>OWNER:</b> SOMEWHERE SALOON, LLC	
<b>ADDRESS:</b> 1208 S 9th Canon City CO 81212			
<b>DATE:</b> 07/29/2019		<b>INSPECTION TYPE:</b> Routine Inspection	
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			CO
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	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	In	Hands clean & properly washed	
9	Out	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	X
10	Out	Adequate handwashing sinks properly supplied and accessible	X
Approved Source			
11	In	Food obtained from approved source	
12	NO	Food received at proper temperature	
13	In	Food in good condition, safe, & unadulterated	
14	NA	Required records available: shellstock tags, parasite destruction	
Protection from Contamination			
15	In	Food separated and protected	
16	In	Food contact surfaces; cleaned & sanitized	
17	In	Proper disposition of returned, previously served, reconditioned & unsafe food	
Time/Temperature Control for Safety			
18	In	Proper cooking time & temperatures	
19	NA	Proper reheating procedures for hot holding	
20	NO	Proper cooling time and temperature	
21	NA	Proper hot holding temperatures	
22	In	Proper cold holding temperatures	
23	Out	Proper date marking and disposition	
24	NA	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	In	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	NA	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	NA	Food additives: approved & Properly used	
28	In	Toxic substances properly identified, stored & used	
Conform with Approved Procedures			
29	NA	Compliance with variance / specialized process / HACCP	

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.

**OUT** = Not in Compliance    **COS** = Corrected On-Site    **R** = Repeat Violation

Compliance Status			CC
<b>Safe Food And Water</b>			
30	<b>NA</b>	Pasteurized eggs used where required	
31	<b>In</b>	Water & ice from approved source	
32	<b>NA</b>	Variance obtained for specialized processing methods	
<b>Food Temperature Control</b>			
33	<b>In</b>	Proper cooling methods used; adequate equipment for temperature control	
34	<b>NA</b>	Plant food properly cooked for hot holding	
35	<b>NO</b>	Approved thawing methods used	
36	<b>In</b>	Thermometer provided & accurate	
<b>Food Identification</b>			
37	<b>In</b>	Food properly labeled; original container	
<b>Prevention Of Food Contamination</b>			
38	<b>In</b>	Insects, rodents, & animals not present	
39	<b>Out</b>	Contamination prevented during food preparation, storage & display	X
40	<b>In</b>	Personal cleanliness	
41	<b>In</b>	Wiping Cloths; properly used & stored	
42	<b>In</b>	Washing fruits & vegetables	
<b>Proper Use Of Utensils</b>			
43	<b>In</b>	In-use utensils: properly stored	
44	<b>In</b>	Utensils, equipment & linens: properly stored, dried, & handled	
45	<b>In</b>	Single-use / single-service articles: properly stored & used	
46	<b>In</b>	Gloves used properly	
<b>Utensils, Equipment and Vending</b>			
47	<b>In</b>	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
48	<b>In</b>	Warewashing facilities: installed, maintained, & used; test strips	
49	<b>In</b>	Non-food contact surfaces clean	
<b>Physical Facilities</b>			
50	<b>In</b>	Hot & cold water available; adequate pressure	
51	<b>Out</b>	Plumbing installed; proper backflow devices	
52	<b>In</b>	Sewage & waste water properly disposed	
53	<b>In</b>	Toilet facilities: properly constructed, supplied, & cleaned	
54	<b>In</b>	Garbage & refuse properly disposed; facilities maintained	
55	<b>Out</b>	Physical facilities installed, maintained, & clean	
56	<b>In</b>	Adequate ventilation & lighting; designated areas used	

**Observed Violations:**

**2- Certified Food Protection Manager**

**Core**

2-102.12(A): Certified Food Protection Manager (C)

**Inspector Comments:**

See handout for list of providers.

**9- No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed**

OBSERVATION: *(CORRECTED DURING INSPECTION)*

**Priority**

3-301.11: Preventing Contamination from Hands (P)

**Inspector Comments:**

Observed employee bare hand contacting buns while preparing a burger. Do not contact exposed ready to eat food with bare hands, instead use tongs, gloves, deli tissue.

**10- Adequate handwashing sinks properly supplied and accessible**

OBSERVATION: *(CORRECTED DURING INSPECTION)*(Repeat)

**Priority Foundation**

6-301.11: Handwashing Cleanser, Availability (Pf)

6-301.12: Hand Drying Provision (Pf)

**Core**

6-301.14: Handwashing Signage (C)

**Inspector Comments:**

No soap available at either the bar sink or dish pit sink.

No paper towels available at any of the 3 hand sinks upon arrival of inspection.

No signage in bathrooms, these were provided during inspection.

**23- Proper date marking and disposition**

**Priority**

3-501.18: Ready-To-Eat Time/Temperature Control for Safety Food, Disposition (P)

**Inspector Comments:**

Refried beans in walking dated 7-15. Remember 7 days to use or discard with day one being the day food item is opened or prepped.

**39- Contamination prevented during food preparation, storage & display**

OBSERVATION: *(CORRECTED DURING INSPECTION)*

**Core**

3-307.11: Miscellaneous Sources of Contamination (C)

**Inspector Comments:**

Liquor bottles with bugs inside, discarded during inspection.

**51- Plumbing installed; proper backflow devices**

**Core**

5-205.15: System Maintained in Good Repair (C)

**Inspector Comments:**

Plumbing is not maintained, Drip buckets under bar, noted on last inspection.

**55- Physical facilities installed, maintained, & clean**

**Core**

6-201.11: Floors-Cleanability (C)

**Inspector Comments:**

Floors in dishwashing room are in disrepair and severely warped, no longer smooth and easily cleanable.

**General Comments and Notes**

Dish machine adequately sanitizing at 100 ppm.

T & J pest control is PCO

A majority of the clutter and unused equipment that used to be in the back room has been removed . Equipment from back bar, has been removed.

Consumer advisory is missing the Disclosure statement ( See handout). Add this statement to the advisory next time menus are printed.

Follow up Required: No

Follow up Date (if applicable): 8/1/2019



(7/29/2019 1:07:01 PM)

Recieved by:



Amy Jamison(7/29/2019 1:06:44 PM)

Inspector Name:

Amy Jamison

