



Time In: 09:25 AM
Time Out: 10:40 AM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Sonic Sri #1771		OWNER: SRI Operating Company
ADDRESS: 1135 Royal Gorge Blvd Canon City CO 81212-3833		
DATE: 11/30/2021		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	IN	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
Presenting Contamination by Hands		
8	OUT	Hands clean & properly washed
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	IN	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	OUT	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	N/O	Proper reheating procedures for hot holding
20	N/O	Proper cooling time and temperature
21	IN	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
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	N/A	Food Additives: approved & Properly used
28	IN	Toxic substances properly identified, stored & used
Conformance with Approved Procedures		
29	N/A	Compliance with variance/ specialized process/ HACCP

Facility Name: Sonic Sri #1771

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		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
Food Temperature Control				
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36		Thermometer provided & accurate		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, & animals not present		
39		Contamination prevented during food preparation, storage & display		
40	OUT	Personal cleanliness	X	
41		Wiping Cloths; properly used & stored		
42		Washing fruits & vegetables		
Proper Use of Utensils				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored & used		
46		Gloves used properly		
Utensils, Equipment and Vending				
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49	OUT	Non-food contact surfaces clean	X	
Physical Facilities				
50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & waste water properly disposed		
53		Toilet facilities; properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55	OUT	Physical facilities installed, maintained, & clean		X
56	OUT	Adequate ventilation & lighting; designated areas used		X
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: Ervin



Name: Amy Jamison

Observed Violations (See additional pages if necessary)

8. Hands clean and properly washed

This is a Priority item

2-301.12 - Cleaning Procedure (P)

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Observation: Observed food employees re-contaminate hands during the handwashing procedure by touching paper towel dispenser handle with hands. To avoid re-contaminating hands, use paper towels or similar barrier when touching surfaces such as handles.

(Corrected on Site)

15. Food separated and protected

This is a Priority item

3-304.15 (A) - Gloves, Use Limitation (P)

Observation: Single use gloves used improperly, (i.e. not for only one task and/or not discarded when damaged, soiled, or when interruptions occur in the operation). Observed gloved employee wipe counter with chemical towel and fail to change gloves after.

Observed gloved food employee wipe hands on apron and failed to change gloves. Remind employees of proper glove use.

(Corrected on Site)

40. Personal cleanliness

This is a Core item

2-303.11 - Prohibition - Jewelry

Observation: Food employee observed wearing several bracelets. Bracelets may collect soil and the jewelry may hinder routine cleaning, as a result this may act as a reservoir of pathogenic organisms. Employee removed bracelets during inspection.

(Corrected on Site)

49. Non-food contact surfaces clean

This is a Core item

4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency

Observation: Nonfood contact surfaces of equipment not cleaned at a frequency necessary to preclude accumulation of soil residues. Outside of line refrigerator and freezer are dirty. Inside of freezer and refrigerators have collected food debris. Refrigerator shelving has food debris hanging.

(Corrected on Site)

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. Sauce stains on walls and splattered on equipment. Floors have collected dirt and debris along edges and under equipment. Under shelving in walk in refrigerator has accumulated a mass amount of food debris and trash.

whole place needs a good cleaning. Clean spills as they happen to prevent accumulation. Sweep under equipment regularly will prevent accumulation. If left unchecked, this could lead to pest issues.

(Repeat)

56. Adequate ventilation and lighting; designated areas used

This is a Core item

6-303.11 - Intensity - Lighting

4-204.11 - Ventilation Hood Systems, Drip Prevention

Observation: Light intensity is not adequate in the walk in refrigerator.

Vent hood should be cleaned soon so as not to be a source of contamination. Grease is collecting and could drip on to food and food contact surfaces.

Observed Violations <i>(See additional pages if necessary)</i>
(Repeat)

General Comments

GENERAL COMMENTS

Score 33=passed.

Facility is in need of a lot of routine cleaning. Cleaning as food spills occur along with routine cleaning outside and inside of equipment and under shelving, help make the task of keeping the facility clean much easier. Remember that non food contact surfaces must also be routinely cleaned.

Walk in refrigerator has collected a lot of debris under shelving, this has been a repeat violation. Adequate lighting in the walk-in will help employees see the issue prior to it becoming so bad.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Egg	Hot Holding	181F
scrambled egg	Hot Holding	136F
sliced tomato	Cold Holding	40F
diced tomato	Cold Holding	37F
hamburger	Serving	151F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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