



Time In: 09:00
Time Out: 10:15

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Sonic Sri #1771		OWNER: SRI Operating Company
ADDRESS: 1135 Royal Gorge Blvd Cañon City CO 81212		
DATE: 03/10/2021		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 RFE 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	OUT	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	IN	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	N/A	Pasteurized eggs used where required		
31	IN	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	IN	Approved thawing methods used		
36	IN	Thermometer provided & accurate		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food 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		
Proper Use of Utensils				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment & linens: properly stored, dried, & handled		
45	OUT	Single-use/single-service articles: properly stored & used		
46	IN	Gloves used properly		
Utensils, Equipment and Vending				
47	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	IN	Warewashing facilities: installed, maintained, & used; test strips		
49	OUT	Non-food contact surfaces clean		
Physical Facilities				
50	IN	Hot & cold water available; adequate pressure		
51	OUT	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		
56	OUT	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)

8. Hands clean and properly washed

This is a Priority item

2-301.14 - When to Wash (P)

- When to Wash (P)

Observation: Employees not washing hands as needed while preparing foods and / or working with food equipment. Employee failed to wash hands and change gloves after adjusting face mask. Employees shall wash hands after any activity that contaminates the hands. Discussed during inspection, a proper fitting face covering may also help with this issue.

Correct by 03/13/2021 (Corrected on Site)

15. Food separated and protected

This is a Core item

3-302.11 (A) (3-8) - Packaged and Unpackaged Food - Separation, Packaging, and Segregation

- Packaged and Unpackaged Food - Separation, Packaging, and Segregation

Observation: Store food in packages, covered containers or wrappings. Food in Freezer is uncovered and exposed. Cover food items to protect from possible contamination.

Correct by 03/13/2021

16. Food contact surfaces; cleaned and sanitized

This is a Priority item

4-501.114 - Warewashing Equipment, Chemical Sanitization- Temperature, pH, Concentration, and Hardness (P)

- Warewashing Equipment, Chemical Sanitization- Temperature, pH, Concentration, and Hardness (P)

Observation: Quaternary ammonia sanitizing solution is not between the manufacture's required concentration. Observed Quat solution measuring at 100ppm, manufacture's recommendation is between 200-400ppm. Use test strips to ensure proper sanitization of equipment.

Correct by 03/13/2021 (Corrected on Site)

45. Single Use/ single-service articles: properly stored and used

This is a Core item

4-903.11 (A), (C) - Single-Service and Single-Use Articles - Storage

- Single-Service and Single-Use Articles - Storage

Observation: Single-use articles are not stored in a way that prevents contamination.

Observed open box of foil burger wraps, stored near hand sink is exposed to splash from hand sink

Correct by 03/13/2021

49. Non-food contact surfaces clean

This is a Core item

4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency

- Nonfood Contact Surfaces, Cleaning Frequency

Observation: Nonfood contact surfaces of equipment not kept free of an accumulation of dust, dirt, food residue and other debris. Onion ring rack has accumulated a mass amount of debris

Observed Violations *(See additional pages if necessary)*

and food residue.

Correct by 03/13/2021

51. Plumbing installed; proper backflow devices

This is a Core item

5-205.15 (B) - System Maintained in Good Repair, Leakage

- System Maintained in Good Repair, Leakage

Observation: Plumbing system is not maintained in good repair.

3 compartment sink faucet is leaking. Front hand sink is leaking in to a bucket.

Correct by 03/13/2021

55. Physical facilities installed, maintained, and clean

This is a Core item

6-501.12 - Cleaning, Frequency and Restrictions

- Cleaning, Frequency and Restrictions

Observation: Physical facilities are not cleaned as often as necessary to keep them clean.

Collection of dirt and food debris has accumulated in the walk in refrigerator. If left unchecked this could lead to pest issues.

Correct by 03/13/2021

56. Adequate ventilation and lighting; designated areas used

This is a Core item

6-303.11 - Intensity - Lighting

- Intensity - Lighting

Observation: Walk in refrigerator light intensity is not adequate.

Correct by 03/13/2021

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Green Chili	Cold Holding	36F
eggs	Hot Holding	155F
Hamburger	Serving	193F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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Total Value: \$ 0.00

GENERAL COMMENTS

No signatures due to COVID19.