



Dedicated to protecting and improving the health
and environment of the people of Colorado

Permit ID 23-EHC20-00006

Address 700 Four Mile Pkwy, Canon City, CO 81212

Facility DBA _____

Permit Type EH Complaint

Total Time 1 hours

Insp Date 01/30/2020

Inspection Type Complaint Investigation

IN = In Compliance OUT = Out of Compliance NO = Not Observed NA = Not Applicable COS = Corrected On-Site During Inspection R = Repeat Violation
--- = Not Applicable

Compliance Status

COS R IN OUT NO N/A

Building Design

3.a Construction Approval						---	---
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Premises

6.a Grounds Maintained						---	---
6.b Grounds Hazards - Critical							
6.c Solid Waste						---	---
6.d Pools, Hot Tubs & Swim Areas - Critical						---	

Facility

7.a Building Hazards Controlled - Critical						---	
7.b Building						---	---
7.c Detached Modular Classrooms						---	---

Sanitary Facilities & Controls

8.a Safe Water Supply - Critical						---	---
8.b Water System Design/Testing						---	---
8.c Drinking Water Access - Critical						---	---
8.d Hot Water Supply - Critical						---	
8.e Sewage - Critical						---	---
8.f Plumbing						---	---
8.g Toilet Facilities						---	---
8.h Handwashing Access and Supplies - Critical						---	---
8.i Toileting Hygiene - Critical						---	---
8.j Handwashing/Bathing Facilities						---	---
8.k Custodial Areas						---	---

Interior Design

9.a Personal Belongings				✓		---	---
9.b Play Equipment						---	---
9.c Napping, Sleeping Areas and Equipment						---	---
9.d Transmission from Common Surfaces - Critical						---	---
9.e Toys, Furnishings & Equipment						---	---
9.f Injured Child Area - Critical						---	---

Disease Prevention

10.a Personal Health - Critical						---	---
10.b Demonstration of Knowledge						---	---
10.c Handwash & Hygienic Practices - Critical				✓		---	---
10.d Medication and First Aid - Critical							---
10.e Sanitizers - Critical						---	---

Compliance Status

COS R IN OUT NO N/A

10.f Disinfectants - Critical						---
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Food Service

11.a Adequate Facilities - Critical						---
11.b Critical Requirements - Critical			✓			
11.c Non-Critical Requirements			✓			---
11.d Plumbing - Critical						---
11.e Ventilation						---
11.f Cooking and Holding Equipment			✓			---
11.g Refrigeration						---
11.h Domestic Equipment						---
11.i Operational Requirements - Critical						---

Infant/Toddler Programs

12.a Personal Items and Bedding						---
12.b Staff Clothing for Infant Care						---
12.c Feeding - Critical						
12.d Diapering - Critical						

Care Of Animals

13.a General Care of Animals						---
13.b Prohibited Animals - Critical						---
13.c Animal Bite Control						---
13.d Enclosures						---
13.e Child Participation - Critical						
13.f Designated Animal Areas						---

Toxic Materials Management

14.a Insect and Rodent Control - Critical						---
14.b Poisonous or Toxic Materials -Critical						---
14.c Art and Science Materials - Critical						---

Compliance Procedures

15.a Critical Enforcement - Critical						---
15.b Non-critical enforcement						---

Inspector's Comment

Complaint inspection along with routine inspection
 The complaint centered around children's hygiene, that soap, towels and shampoo are not being supplied. Meals are served cold, the food sits out for an hour prior to serving.

Hand soap was available during inspection. During a walk through of the girls dorm, I observed shampoo and body wash in shower caddies in individual rooms.

In the girls dorm, the hand towels for hand washing is located outside of the restroom. This is not ideal, suggest trying to find a more accessible long term solution.

The food does sit out for 45 minutes prior to being served. Individual trays are portioned out for students and staff, the trays are stacked and covered and delivered to dorms/class rooms once all trays are filled. The food is in a hot hold, at proper temp, prior to being portioned out. The food is for immediate service, all left overs are discarded. Prior to being served the food is not out long enough for bacteria to grow at dangerous levels.

Person in Charge (Signature)

Date:

Inspector (Signature)

Date:
