



Time In: 09:00 AM
Time Out: 11:00 AM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: St. Thomas More		OWNER: Catholic Health Initiatives Colorado
ADDRESS: 1338 Phay Ave Canon City CO 81212-2311		
DATE: 12/21/2021		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	OUT	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
Preventing Contamination by Hands		
8	IN	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	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	OUT	Proper reheating procedures for hot holding
20	IN	Proper cooling time and temperature
21	OUT	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	IN	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: St. Thomas More

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	IN	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	OUT	Proper cooling methods used; adequate equipment for temperature control	X		
34	IN	Plant food properly cooked for hot holding			
35	IN	Approved thawing methods used			
36	IN	Thermometer provided & accurate			
Food Identification					
37	OUT	Food properly labeled; original container	X	X	
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	IN	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	IN	Non-food contact surfaces clean			
Physical Facilities					
50	IN	Hot & cold water available; adequate pressure			
51	IN	Plumbing installed; proper backflow devices			
52	IN	Sewage & waste water properly disposed			
53		Toilet facilities; properly constructed, supplied, & cleaned			
54	IN	Garbage & refuse properly disposed; facilities maintained			
55	IN	Physical facilities installed, maintained, & clean			
56	IN	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: Kevin McMinn



Name: Amy Jamison

Observed Violations (See additional pages if necessary)

1. Person in charge present, demonstrates knowledge and performs duties

This is a Priority Foundation item

2-103.11 (A-N), (P) - Person in Charge - Duties (Pf)

Observation: Person in charge does not demonstrate knowledge in the significance between time/temperature control and the prevention of foodborne illness. Hot holding temperatures are not monitored. Discussed importance of monitoring hot hold temperatures and ways to include this process in daily monitoring activities that are already occurring.

(Corrected on Site)

19. Proper reheating procedures for hot holding

This is a Priority item

3-403.11 - Reheating for Hot Holding (P)

Observation: Rice being hot held at 120 degrees, reheated during inspection to 139 degrees for hot holding. Since this product was out of proper holding temperatures, it should be reheated to 165 degrees for proper hot holding.

(Corrected on Site)

21. Proper hot holding temperatures

This is a Priority item

3-501.16 (A) (1) - TCS Food, Hot Holding (P)

Observation: TCS products are being held being held below 135 degrees F.

Residents only shaam- Turkey held at 109 degrees. Reheated during inspection to 175.

Cafeteria line warmer- Rice held at 120 degrees.

Proper hot holding is 135 or above.

(Corrected on Site)

33. Proper cooling methods used; adequate equipment for temperature control

This is a Core item

3-501.15 (B) - Cooling Methods - Additional Requirements

Observation: When cooling in the refrigerator the food is not uncovered to facilitate heat transfer. Observed chili cooling in the walk in, completely covered with saran wrap. Best practice while actively cooling, leave food uncovered, loosely covered, or vented to allow for heat transfer. When completely cooled, cover completely. PIC states that the usual process when cooling is to leave saran wrap vented. Chili vented during inspection. Guidance documents provided.

(Corrected on Site)

37. Food properly labeled; original container

This is a Core item

3-602.11 (A), (B) (1-4) and (6-7) and (C) - Food Labels

Observation: Food packaged in the facility are not accurately labeled. PIC states proper labeling requirements are usually followed, facility has a label maker that is out being repaired. guidance provided on proper labeling requirements.

(Corrected on Site) (Repeat)

General Comments

GENERAL COMMENTS

Score 37=passed.

High temperature dish machine adequately sanitizing at 166.5 degrees.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Soup	Re-heating	187F
Chili	Cooling	60F
Chicken	Cold Holding	34F
Gravy	Hot Holding	147F
Rice	Hot Holding	120F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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