

COLORADO Department of Public Health & Environment

Fremont County Department of Public Health & 201 N 6th St Canon City CO 81212-3303

Time In: 09:00 AM

Time Out: 09:59 AM

		FOOD ESTABLISHMENT IN	NSPECTION REPORT		
FACILITY NAME: Subway OWNER: McCallister Foods, LLC					
ADDRESS: 420 Royal Gorge Blvd Canon City CO 81212-3747					
DATE: 11/01/2021 INSPECTION TYPE: Routine					
		FOODBORNE ILLNESS RISK FACTORS AND	D PUBLIC HEALTH INTERVENTIONS		
Risk	factors are imp	portant practices or procedures identified as the most prevalent	t contributing factors of foodborne illness or injury. Publ	ic health	
inter	ventions are co	ntrol measures to prevent foodborne illness or injury.			
	IN= in comp	Compliance status to be designated as IN, OU liance OUT= not in compliance NO= not observed N		violation	6
C	ompliance St	· · · · · · · · · · · · · · · · · · ·	IA- not applicable COS-Corrected on Site R-Repeat	COS	R
	ervision			000	
1	IN	Person in charge present, demonstrates knowledge, and	d performs duties		
2	IN	Certified Food Protection Manager	•		
Emp	loyee 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			
G00	d Hygienic Pra	ctices			
6	IN	Proper eating, tasting, drinking, or tobacco use			
7	IN	No discharge from eyes, nose, and mouth			
_		nation by Hands			
8	IN	Hands clean & properly washed			
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	OUT	Adequate handwashing sinks properly supplied and ac	ccessible		
-	Approved Source 11 IN Food obtained from approved source				
11 12	N/O	Food obtained from approved source Food received at proper temperature			
13	IN	Food in good condition, safe, & unadulterated			
14	N/A	Required records available, shellstock tags, parasite de	estruction		
	ection from Co				
15	IN	Food separated and protected			
16	OUT	Food contact surfaces; cleaned & sanitized		X	
17	IN	Proper disposition of returned, previously served, record	onditioned & unsafe food		
Time	e/Temperature	Control for Safety			
18	N/O	Proper cooking time & Temperatures			
19	N/O	Proper reheating procedures for hot holding			
20	N/O	Proper cooling time and temperature			

21	OUT	Proper hot holding temperatures	\times	
22	IN	Proper cold holding temperatures		
23	IN	Proper date marking and disposition		()
24	N/A	Time as a Public Health Control; procedures & records		
Cons	sumer Advisor	V		
25	N/A	Consumer advisory provided for raw/undercooked food		
High	ly Susceptible	Populations		
26	N/A	Pasteurized foods used; prohibited foods not offered		
Food	d/Color Additi	ves and Toxic Substances		
27	IN	Food Additives: approved & Properly used		
28	IN	Toxic substances properly identified, stored & used		
Con	formance with	Approved Procedures		
29	N/A	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" marked in box if numbered item is not in compliance COS= Corrected on Site R= Repeat Violation							
Compliance Status			COS	R			
	Food and V		_				
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	l Temperatu						
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	l Identificati	ion					
37	IN	Food properly labeled; original container					
Prev	ention of Fo	ood Contamination					
38	IN	Insects, rodents, & animals not present					
39	IN	Contamination prevented during food preparation, storage & display					
40		Personal cleanliness					
41		Wiping Cloths; properly used & stored					
42		Washing fruits & vegetables					
Prop	per Use of U	tensils					
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					
Uten	sils, Equipn	nent and Vending					
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used					
48		Warewashing facilities: installed, maintained, & used; test strips					
49		Non-food contact surfaces clean					
Phys	sical Faciliti	es					
50		Hot & cold water available; adequate pressure					
51		Plumbing installed; proper backflow devices					
52	1	Sewage & waste water properly disposed					
53		Toilet facilities; properly constructed, supplied, & cleaned					
54		Garbage & refuse properly disposed; facilities maintained		-			
55		Physical facilities installed, maintained, & clean					
56							
Regulatory Action							
Net Contine of Determined District Classes Line (Longing to the life Used Classes							

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:

MAK

Name: Molly Avilla

Inspector:

Name: Amy Jamison

Observed Violations (See additional pages if necessary)

10. Adequate handwashing sinks properly supplied and accessible

This is a Core item

6-301.14 - Handwashing Signage

5-205.11 - Using a Handwashing Sink- Operation and Maintenance (Pf)

Observation: Kitchen hand sink sign has faded. A sign notifying employees must be at all handsinks. Sign provided during inspection.

Hand sinks can only be used for hand washing and no other purposes. Observed sanitizer bucket filled at handsink. Onsite training provided for hand sink sanitization.

(Corrected on Site)

16. Food contact surfaces; cleaned and sanitized

This is a Priority item

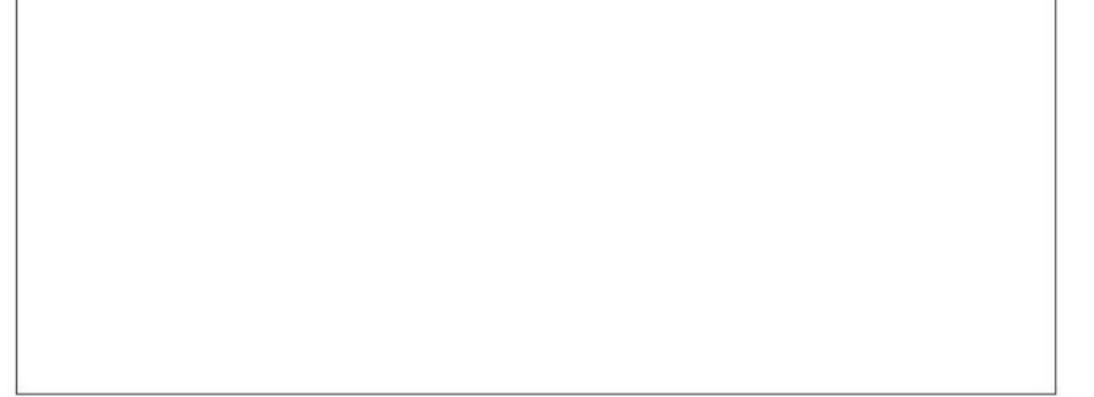
4-501.114 - Warewashing Equipment, Chemical Sanitization- Temperature, pH, Concentration, and Hardness (P)

Observation: No detectable bleach concentration in knife sanitizer. A new sanitizer was made during inspection, adequate 100 ppm bleach.

(Corrected on Site)

21. Proper hot holding temperaturesThis is a Priority item3-501.16 (A) (1) - TCS Food, Hot Holding (P)

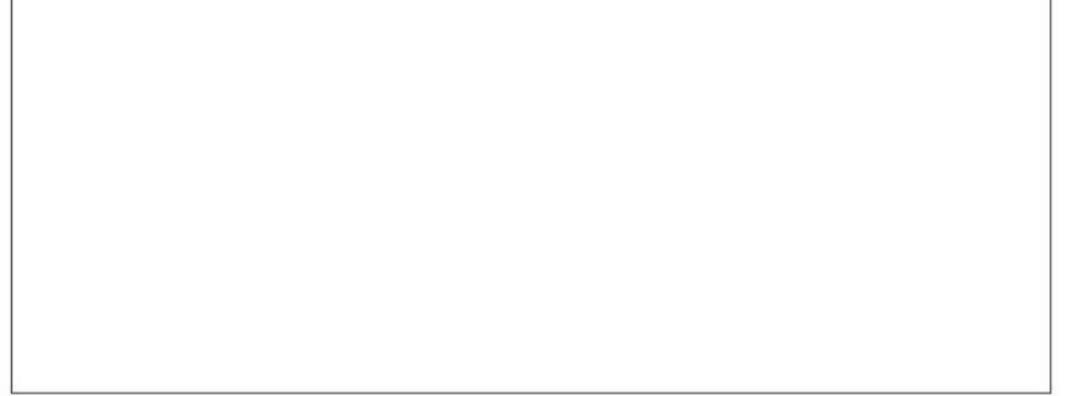
Observation: Meatballs holding between 114 to 127. Proper hot hold is at 135 degrees or above. Steam table has not been turned on. Table was turned on during inspection and meatballs reheated in microwave. (Corrected on Site)



General Comments

GENERAL COMMENTS

Score 10=passed.



Facility Name: Subway

General Comments				
FOOD TEMPERATURES				
Food Item	Food State	Temperature		
		•		
VOLUNTARY CONDEMNAT	ION			
Disposed Items	Disposal Method	Value Comments		

