

COLORADO Department of Public Health & Environment

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

Time In: 10:20 AM

Time Out: 11:20 AM

		FOOD ESTABLISHMENT IN	NSPECTION F	REPORT		
FAC	LILITY NAME	Subway # 19690 OW	WNER: McCallister	Foods, LLC		
ADI	DRESS: 921	E Main St Florence CO 81226-1646				
DAT	E: 10/11/20	21 INS	SPECTION TYPE:	Routine		
		FOODBORNE ILLNESS RISK FACTORS AND	D PUBLIC HEAL	TH INTERVENTIONS		
Risk	factors are imp	portant practices or procedures identified as the most prevalent	contributing factors	of foodborne illness or injury. Pub	lic health	
inter	ventions are co	ntrol measures to prevent foodborne illness or injury.				
	IN- in comm	Compliance status to be designated as IN, OU			tuiolatio	
	IN= in comp ompliance St		A= not applicable C	COS=Corrected on Site R=Repea	COS	R
	ervision	atus			005	A
1	IN	Person in charge present, demonstrates knowledge, and	d performs duties			
2	IN	Certified Food Protection Manager	- Ferrerino entres			
	loyee Health					
3	IN	Management, food employee and conditional employee	e; knowledge, resp	onsibilities and reporting		
4	IN	Proper use of restriction and exclusion				
5	IN	Procedures for responding to vomiting and diarrheal ev	vents			
Goo	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		lure properly allowed		
10	IN	Adequate handwashing sinks properly supplied and acc	cessible			
	roved Source	Tend alteriand from an annual assures				
11	IN N/O	Food obtained from approved source				
12	IN	Food received at proper temperature Food in good condition, safe, & unadulterated				
14	N/A	Required records available, shellstock tags, parasite des	estruction			
	ection from Co		struction			
15	IN	Food separated and protected				
16	IN	Food contact surfaces; cleaned & sanitized				
17	IN	Proper disposition of returned, previously served, record	nditioned & unsafe	food		
the second se	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				

				24			
21	OUT	Proper hot holding temperatures					
22	IN	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	Y					
25	5 N/A Consumer advisory provided for raw/undercooked food						
High	ly Susceptible	Populations					
26	N/A	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" mark	OUT" marked in box if numbered item is not in compliance COS= Corrected on Site R= Repeat Violation				
Complian	Compliance Status COS R				
Safe Food a					
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				
	rature 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 Identi	cation				
37 IN	Food properly labeled; original container				
Prevention of	f Food Contamination				
38	Insects, rodents, & animals not present				
39	Contamination prevented during food preparation, storage & display				
40	Personal cleanliness				
41	Wiping Cloths; properly used & stored				
42	Washing fruits & vegetables				
Proper Use	f 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					
Utensils, Eq	ipment 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				
Physical Fac	ilities	14			
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		1. B		
55	Physical facilities installed, maintained, & clean				
56	Adequate ventilation & lighting; designated areas used		34		
	Regulatory Action				
Matification	f Detential Fines and Nation of Immediate Cleanne Imminent Health Herend Cleanne	23	S. 8		

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:

Elildron!

Name: Eli Goodwin

Inspector:

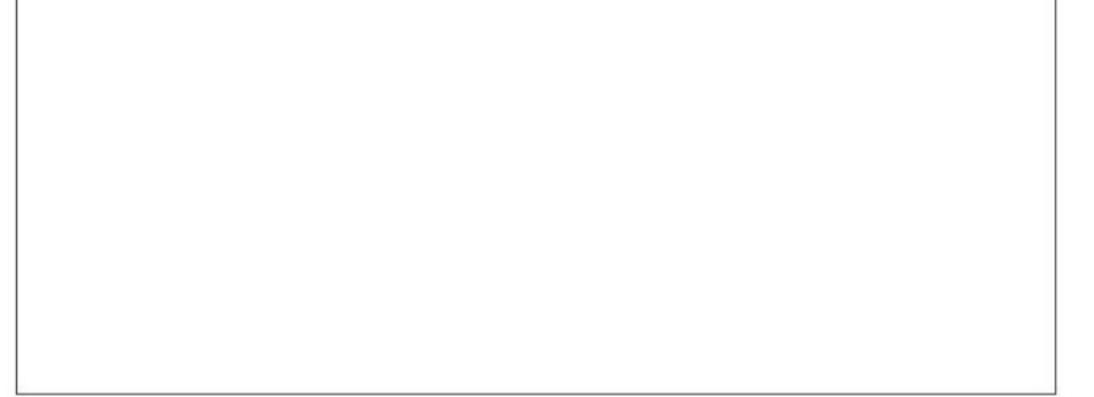
Name: Amy Jamison

Observed Violations (See additional pages if necessary)

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

Observation: Meatballs measured 115 to 120 degrees. Per PIC this was heated to 155 prior to being placed in the hot hold, and is only kept on the line for 4 hours. PIC also stated the meatballs are temped hourly and should be holding at or around 155.

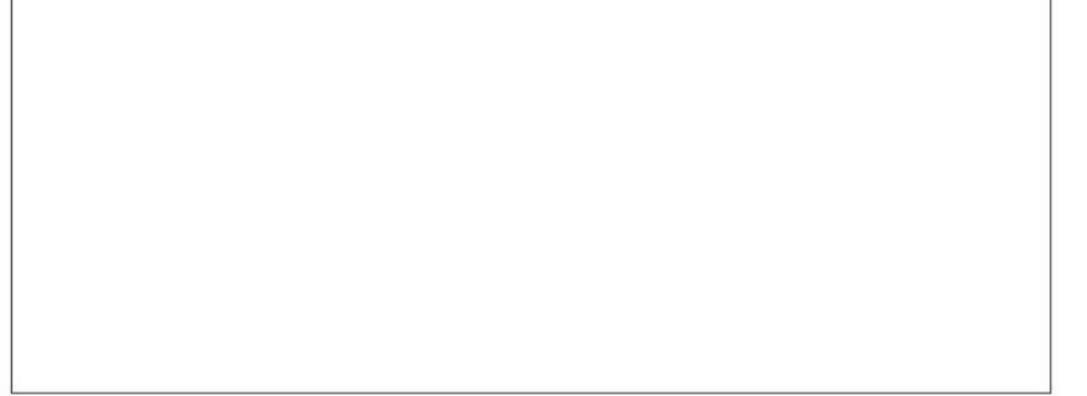
(Corrected on Site) (Repeat)



General Comments

GENERAL COMMENTS

score 10=passed.



General Comments					
FOOD TEMPERATURES					
Food Item	Food State	Temperature			
Meatballs	Hot Holding	115F			
chicken strips	Cold Holding	38F			
sliced tomato	Cold Holding	35F			
VOLUNTARY CONDEI	MNATION				
Disposed Items	Disposal Method	Value Comments			
Disposed items	Disposar method	value comments			

