



Time In:	02:40 PM
Time Out:	04:05 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Subway #36286		OWNER: McCallister Foods, LLC
ADDRESS: 3105 E US Highway 50 Canon City CO 81212-2797		
DATE: 09/21/2021		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	IN	Person in charge present, demonstrates knowledge, and performs duties
2	IN	Certified Food Protection Manager
Employee Health		
3	OUT	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	OUT	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
Presenting Contamination 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	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	OUT	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
Time/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	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: Subway #36286

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/O	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	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	IN	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: Christina Story

Name: Amy Jamison



Observed Violations *(See additional pages if necessary)*

3. Management, food employee and conditional employee; knowledge, responsibilities and reporting

This is a Critical item

2-201.11 (A), (C) - Responsibility of Permit Holder - Reporting Symptoms and Diagnosis

Observation: Employees are unaware of their responsibilities to report to person in charge information about their health as it relates to the diseases that are transmissible through food. Reportable symptoms include vomiting, diarrhea, jaundice, and sore throat with fever.

Reportable diagnosis include, norovirus, hepatitis A, shigella, shiga toxin-producing Escherichia Coli, and salmonella typhi and nontyphoidal. Discussed during inspection and employee illness guidance provided.

(Corrected on Site)

6. Proper eating, tasting, drinking, or tobacco use

This is a Core item

2-401.11 - Eating, Drinking, or Using Tobacco

Observation: Employee drinks observed in non-designated area. Observed employee beverage on food prep table. Per code, employees shall eat/drink in designated areas, or in a closed beverage that is handled to prevent contamination of food and clean equipment. For example beverage could be stored below the food prep table, as any exposed food and clean equipment would be protected from possible contamination.

(Corrected on Site)

16. Food contact surfaces; cleaned and sanitized

This is a Priority item

4-602.11 (C) - TCS Foods - Cleaning Frequency (P)

4-602.11 (E) - Non-TCS Foods - Cleaning Frequency

Observation: Food contact surfaces or utensils used in contact with TCS foods are not cleaned at a minimum of every 4 hours, per staff these are cleaned at the end of the day. Wash, rinse, and sanitize these utensils more frequently, or switch out for a clean set.

Soda nozzles are removed and cleaned every other day, these should be done daily.

Knife sanitizing solution- chlorine is not between 50-200 ppm. This was replaced during inspection, measured adequate 100ppm.

(Corrected on Site)

General Comments

GENERAL COMMENTS

Score 25= Passed

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Sliced tomatoes	Cold Holding	39F
Chicken	Cold Holding	39F
steak	Cold Holding	35F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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