



Retail Food Establishment Inspection Report

FACILITY NAME: Subway		OWNER: McCallister Foods, LLC		
ADDRESS: 420 Royal Gorge Canon City CO 81212				
DATE: 07/10/2019		INSPECTION TYPE: Routine Inspection		
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	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	Out	Proper eating, tasting, drinking, or tobacco use	X	
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 RTE food or a pre-approved alternative procedure properly allowed		
10	Out	Adequate handwashing sinks properly supplied and accessible	X	
Approved Source				
11	In	Food obtained from approved source		
12	In	Food received at proper temperature		
13	In	Food in good condition, safe, & unadulterated		
14	NA	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	NA	Proper cooking time & temperatures		
19	NO	Proper reheating procedures for hot holding		
20	NO	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	NA	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	NA	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	NA	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	NA	Food additives: approved & Properly used		
28	In	Toxic substances properly identified, stored & used		
Conform with Approved Procedures				
29	NA	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 = Not in Compliance **COS** = Corrected On-Site **R** = Repeat Violation

Compliance Status			COS	R
Safe Food And Water				
30	NA	Pasteurized eggs used where required		
31	In	Water & ice from approved source		
32	NA	Variance obtained for specialized processing methods		
Food Temperature Control				
33	In	Proper cooling methods used; adequate equipment for temperature control		
34	NA	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	Out	Warewashing facilities: installed, maintained, & used; test strips	X	
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		

Observed Violations:

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

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Core

2-401.11: Eating, Drinking, or Using Tobacco (C)

Inspector Comments:

Open employee beverage on prep table. Store closed beverages in a designated area.

10- Adequate handwashing sinks properly supplied and accessible

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Priority Foundation

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

Core

6-301.14: Handwashing Signage (C)

Inspector Comments:

Hand sink in back was blocked by trashcan upon arrival of inspection.

Hand sink on the line does not have signage notifying employees to wash hands. This was provided to you during inspection.

48- Warewashing facilities: installed, maintained, & used; test strips

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Priority Foundation

4-302.14: Sanitizing Solutions, Testing Devices (Pf)

Inspector Comments:

No bleach test strips available for new sanitizer solution used on the line. These were provided during inspection.

General Comments and Notes

Adequate sanitizer concentration in 3 comp sink 200 ppm Quat.
Adequate sanitizer concentration on sandwich assembly line, 100 ppm bleach.

All Subway staff have manager certification through ServSafe.

Follow up Required: No

Follow up Date (if applicable): 7/13/2019

(7/10/2019 10:32:23 AM)

Recieved by:



Amy Jamison(7/10/2019 10:29:06 AM)

Inspector Name:

Amy Jamison

