



Time In: 08:00
Time Out: 09:15

**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME: Taco Bell		OWNER: KBP Bells, LLC
ADDRESS: 1112 Royal Gorge Blvd Cañon City CO 81212		
DATE: 03/04/2021		INSPECTION TYPE: Routine
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>		
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		
<b>Compliance Status</b>		<b>COS</b> <b>R</b>
<b>Supervision</b>		
1	IN	Person in charge present, demonstrates knowledge, and performs duties
2	IN	Certified Food Protection Manager
<b>Employee Health</b>		
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
<b>Good Hygienic Practices</b>		
6	IN	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
<b>Presenting Contamination by Hands</b>		
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
<b>Approved Source</b>		
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
<b>Protection from Contamination</b>		
15	IN	Food separated and protected
16	IN	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
<b>Time/Temperature Control for Safety</b>		
18	N/O	Proper cooking time & Temperatures
19	IN	Proper reheating procedures for hot holding
20	N/O	Proper cooling time and temperature
21	IN	Proper hot holding temperatures
22	OUT	Proper cold holding temperatures
23	IN	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
<b>Consumer Advisory</b>		
25	N/A	Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>		
26	N/A	Pasteurized foods used; prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>		
27	IN	Food Additives: approved & Properly used
28	IN	Toxic substances properly identified, stored & used
<b>Conformance with Approved Procedures</b>		
29	N/A	Compliance with variance/ specialized process/ HACCP


Facility Name: KBP Bells, LLC

<b>GOOD RETAIL PRACTICES</b>					
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 <b>not</b> in compliance					
				COS= Corrected on Site	R= Repeat Violation
<b>Compliance Status</b>				<b>COS</b>	<b>R</b>
<b>Safe Food and Water</b>					
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			
<b>Food Temperature Control</b>					
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			
<b>Food Identification</b>					
37	IN	Food properly labeled; original container			
<b>Prevention of Food Contamination</b>					
38	OUT	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			
<b>Proper Use of Utensils</b>					
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			
<b>Utensils, Equipment and Vending</b>					
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			
<b>Physical Facilities</b>					
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			
<b>Regulatory Action</b>					
Notification of Potential Fines and Closure		Notice of Immediate Closure		Imminent Health Hazard Closure	
<b>On-Site Actions</b>					
Voluntary Condemnation		Compliance Agreement		Embargo Notice	
<b>Resolution</b>					
Reinstatement of License		Violation Correction Sheet		Embargo Release	

Person In Charge:

Inspector:

Name: no signature

  
Name: Amy Jamison

Observed Violations *(See additional pages if necessary)*

22. Proper cold holding temperatures

This is a Priority item

3-501.16 (A) (2) - TCS Food, Cold Holding (P)

Observation: Refrigeration unit observed holding greater than 41 degrees F.

Observed staff during routine temperature checks discover the prep line holding food above 41°F. Staff discarded food during inspection and set up line in a different refrigerated unit.

Correct by 03/07/2021 (Corrected on Site)

38. Insects, rodents and animals not present

This is a Core item

6-202.13 - Insect Control Devices, Design and Installation

Observation: Observed appropriate type of insect control device, however it is located above food products. Insect control devices shall be installed so that insect are prevented from falling onto exposed food, clean equipment, utensils, and single-use items.

Correct by 03/07/2021

**General Comments**

**FOOD TEMPERATURES**

<b>Food Item</b>	<b>Food State</b>	<b>Temperature</b>
Rice- line	Hot Holding	148F
Chili - line	Hot Holding	140F
diced tomatoes- line	Cold Holding	44F
hash browns	Hot Holding	153F

**VOLUNTARY CONDEMNATION**

<b>Disposed Items</b>	<b>Disposal Method</b>	<b>Value</b>	<b>Comments</b>
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Total Value: \$ 0.00

**GENERAL COMMENTS**

No signatures due to COVID19.  
Sanitizer adequate 200ppm Quat.