



Time In:	02:00 PM
Time Out:	05:12 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Village Inn # 334		OWNER: VI OpCo, LLC
ADDRESS: 1837 Fremont Dr Canon City CO 81212-2414		
DATE: 08/17/2021		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	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	IN	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
Presenting Contamination by Hands		
8	OUT	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
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	IN	Proper cooking time & Temperatures
19	N/O	Proper reheating procedures for hot holding
20	IN	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
Consumer Advisory		
25	IN	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	N/A	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: Village Inn # 334

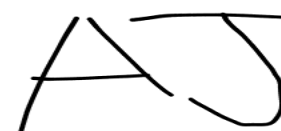
GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.				
"OUT" marked in box if numbered item is not in compliance			COS= Corrected on Site R= Repeat Violation	
Compliance Status			COS	R
Safe Food and 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	OUT	Proper cooling methods used; adequate equipment for temperature control	X	
34	N/A	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	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		X
48	IN	Warewashing facilities: installed, maintained, & used; test strips		
49	OUT	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	OUT	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:



Name: Rhonda Owen

Inspector:



Name: Amy Jamison

Observed Violations (See additional pages if necessary)

8. Hands clean and properly washed

This is a Priority item

2-301.14 - When to Wash (P)

Observation: Employees observed not hand washing when required between high risk activities, such as between raw and ready to eat or other activities that contaminate the hands. Employee failed to wash hands after handling raw shell eggs and touching customer plate. Corrected on site. Discussed during inspection. Glove change and a hand wash are required after handling raw animal products and before working with other items.

(Corrected on Site) (Repeat)

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

6-301.11 - Handwashing Cleanser- Availability (Pf)

6-301.12 - Hand Drying Provision (Pf)

Observation: A handwashing sink within the facility lacks readily available paper towels and soap. There are only two hand sinks in the kitchen and one is unusable, soap and paper towel dispenser are out of order. Per management the soap dispenser malfunctioned and all the soap leaked out. The paper towel dispenser is out of batteries. When the one hand sink had a line of employees waiting to wash hands, observed employees attempt to use this handsink. Discussed during inspection, parts are being ordered. Another quick fix would be to add a pump soap dispenser and a roll of paper towels to make this sink usable.

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: Equipment, food-contact surfaces and utensils are not sanitized after cleaning. Dish machine is not sanitizing, management already aware of situation and had called ecolab. Discussed that items still need to be sanitized, one way to proceed would be to use the 3 compartment sink to sanitize. The dishmachine was worked on during inspection by staff and started to sanitize appropriately at 100 ppm bleach.

(Corrected on Site) (Repeat)

22. Proper cold holding temperatures

This is a Priority item

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

Observation: Food observed holding at temperatures between 42-50 degrees F. Walk in refrigerator is holding TCS foods between 43-45. Discussed during inspection. Cold holding should be 41 or below. This needs to be addressed immediately.

33. Proper cooling methods used; adequate equipment for temperature control

This is a Priority Foundation item

3-501.15 (A) - Cooling Methods (Pf)

Observation: Time/temperature control for safety foods are not rapidly cooled using an approved method and there is not a time and temperature violation. Observed sausage gravy cooling in walk refrigerator. The gravy had been separated in to smaller portions, but was completely covered with saran wrap. The gravy temperature was measured at 99 degrees and approaching the 2 hours mark. Corrected on site, gravy was combined and reheated to 165 to start cooling process over. Manager stated the correct cooling procedure is to leave these items vented while cooling. Discussed cooling time parameters and public health significance. handouts provided.

(Corrected on Site)

Observed Violations *(See additional pages if necessary)*

47. Food and non-food contact surfaces cleanable, properly designed, constructed, and used

This is a Core item

4-501.12 - Cutting Surfaces

4-501.11 - Good Repair and Proper Adjustment - Equipment

Observation: Used cutting blocks and boards can no longer be effectively cleaned and sanitized in the facility have not been resurfaced or discarded in the facility.

cutting boards are severely scratched and discolored, they can no longer be effectively cleaned and sanitized. These need to be replaced or resurfaced. The scratches and grooves can harbor bacteria.

refrigerated prep table is not maintained in good repair, the top compartment is broken and no longer connected to the unit.

(Repeat)

49. Non-food contact surfaces clean

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4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency

Observation: Nonfood contact surfaces of equipment not kept free of an accumulation of dust, dirt, food residue and other debris. Non food contact surfaces of shelving and inside and outside of refrigerated units have collected food debris. All items need to be cleaned more frequently.

55. Physical facilities installed, maintained, and clean

This is a Core item

6-501.12 - Cleaning, Frequency and Restrictions

Observation: Physical facilities are not cleaned as often as necessary to keep them clean. Floors, walls, all items in the kitchen need to be cleaned more frequently. Debris, grease and food residue coat almost all items in the facility.

General Comments

GENERAL COMMENTS

Score 56= Reinspection required.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Ham	Cold Holding	43F
Diced Tomatoes	Cold Holding	44F
Brown Gravy	Cooling	99F
Cantaloupe	Cold Holding	39F
Gravy	Hot Holding	142F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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