



Time In: 02:39 PM
Time Out: 04:40 PM

**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME: Village Inn # 334		OWNER: VI OpCo, LLC
ADDRESS: 1837 Fremont Dr Canon City CO 81212-2414		
DATE: 08/30/2021		INSPECTION TYPE: Re-Inspection
<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	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
<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	IN	Proper cooking time & Temperatures
19	N/O	Proper reheating procedures for hot holding
20	OUT	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	IN	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



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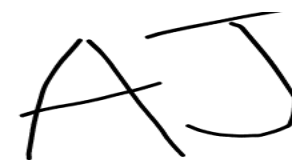
GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.				
"OUT" marked in box if numbered item is <b>not</b> in compliance			COS= Corrected on Site R= Repeat Violation	
Compliance Status			COS	R
<b>Safe 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/O	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	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		
<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	OUT	Non-food contact surfaces clean		X
<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	OUT	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: Rhonda Owen

Name: Amy Jamison



*Observed Violations (See additional pages if necessary)*

8. Hands clean and properly washed

This is a Priority item

2-301.12 - Cleaning Procedure (P)

Observation: Employees fail to wash hands as required with warm running water, soap, and vigorous scrubbing for 15 seconds followed by drying with disposable towels or air drying device. Encourage proper handwashing is occurring, as all aspects of handwashing are important in reducing bacteria on hands. Friction and water have been found to play an important role, which is why the amount of time spent scrubbing the hands is critical in proper handwashing. Proper drying of hands further decreases the microbial load.

(Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

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

Observation: A hand sink in the facility is inaccessible (a direct observation that prevented the use of the sink). Dish pit area hand sink blocked upon arrival, observed crate covering hand sink. This was removed during inspection. It also appears this hand sink is being used for purposes other than handwashing. Observed food debris in sink. Hand washing sinks are to be used for handwashing only.

(Corrected on Site)

20. Proper cooling time and temperature

This is a Priority item

3-501.14 - Cooling (P)

Observation: Cooked TCS foods are not cooled within 2 hours from 135 degrees F to 70 degrees F and within a total of 6 hours from 135 degrees F to 41 degrees F or less. Observed large pot of gravy cooling in the walk-in refrigerator. Temperature measured at 67 degrees. PIC stated gravy was made first thing this morning. This has surpassed the 6 hour total cooling time parameter. Gravy discarded. Discussed during inspection. Ice paddles were observed in the gravy. Ice paddles can be a great addition to the cooling process, however these cannot be relied on solitarily. Use the ice paddles for initial cooling with an ice bath, than separate into smaller portions. Mix any of the proper cooling methods to find what works best for the facility. Use the cooling logs to monitor the cooling process and have accountability and time for corrective action.

(Corrected on Site)

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. Cook line prep table is not holding temperature correctly. At last inspection, this table was noted as not being maintained in good repair as the top compartment lid was not attached. The upper portion has been fixed however, now the door has detached. This unit will most likely not hold temperature correctly until it is repaired. This unit should not be used for TCS foods until it properly holds at 41 or below.

49. Non-food contact surfaces clean

This is a Core item

4-601.11 (B), (C) - Equipment, Food Contact Surfaces, Nonfood-Contact Surfaces, and Utensils, Clean

Observation: Nonfood contact surfaces of equipment not cleaned at a frequency necessary to preclude accumulation of soil residues. Outside of all equipment has accumulated food soils.

(Repeat)

55. Physical facilities installed, maintained, and clean

**Observed Violations** *(See additional pages if necessary)*

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. Food debris has collected under all equipment. Grease and food debris along floors, walls, piping, and almost all items in the facility. Cleaning needs to happen more frequently.

General Comments

**GENERAL COMMENTS**

Score 34 = passed.

Cooling continues to be a struggle. Handouts and logs have been provided. Mix any of the proper cooling methods to find what works best for the facility. Use the cooling logs to monitor the cooling process and have accountability and time for corrective action. Remember the initial cooling is the most important. When monitoring the cooling process if you notice the product will not cool from 135 to 70 within the first 2 hours, there is time for corrective action. Reheat the product and start the cooling process over. If cooling is happening properly and the product is under 70 degrees within the first 2 hours, you have the next 4 hours to get the product to 41 or below( proper refrigeration holding temperatures).

General Comments

**FOOD TEMPERATURES**

Food Item	Food State	Temperature
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**VOLUNTARY CONDEMNATION**

Disposed Items	Disposal Method	Value	Comments
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