



Time In: 08:30
Time Out: 09:30

**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME: The Waffle Wagon		OWNER: LCSC Holding, LLC
ADDRESS: 1310 Royal Gorge Blvd Cañon City CO 81212		
DATE: 01/21/2021		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    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	OUT	No bare hand contact with RFE 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	OUT	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	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
<b>Consumer Advisory</b>		
25	IN	Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>		
26	IN	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: The Waffle Wagon

<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	OUT	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	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)*

9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed

This is a Priority item

3-301.11 (B) - Preventing Contamination from Hands, Ready-To-Eat foods (P)

- Preventing Contamination from Hands, Ready-To-Eat foods (P)

Observation: Employees may not contact exposed ready to eat food with bare hands.

Observed waitstaff bare hand contact toast. Use tongs or deli paper to handle bread and toast.

Tongs were made available and used, Corrected on site.

Correct by 01/24/2021 (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)

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

Observation: Cold water is turning off to the handsink due to a leak, this renders the handsink unusable as the hot water alone is too hot to allow for adequate handwashing. The lack of cold water was noted on the inspection report in 2019. Owner stated that the kitchen prep sink is now used as a hand sink. This is allowable but if that is the case, this sink can be used only for handwashing and not for any other purposes. During inspection a sanitizer bucket is stored in this sink, blocking handwashing.

6-301.14 Signage- if going forward with making the prep sink a hand sink a hand wash sign will need to be added.

Correct by 01/31/2021

15. Food separated and protected

This is a Priority item

3-302.11 (A) (1-2) - Raw Animal Food- Separation, Packaging, and Segregation (P)

- Raw Animal Food- Separation, Packaging, and Segregation (P)

Observation: 3-302.11-Priority- Raw animal food –separation and segregation. Kitchen refrigerator, observed raw ground meats stored above eggs. Raw animal foods shall be protected from contamination by arranging each type of food in equipment so that cross contamination of one type with another is prevented. Safe storage is based on succession of cooking temperatures. Eggs (that will be immediately served) have a cook temp of 145, Sausage/ground meats have a cook temp of 155. See handouts on safe food storage.

3-304.15 Priority- glove use limitation. Gloves shall be used for one task, and discarded when damaged, soiled, or when interruption occurs. Observed food employee wearing gloves while cracking eggs, then walk over to the sanitizer bucket and dip hands in the sanitizer. Corrected on site, discussed during inspection. After an interruption in cooking, or when gloves have become soiled remove gloves, wash hands and put on new gloves. This is additionally a violation of item number 8 section 2-301.14 when to wash. Handouts provided on handwashing and glove use.

Correct by 01/24/2021 (Corrected on Site) (Repeat)

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

This is a Priority Foundation item

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

- Cooling Methods (Pf)

*Observed Violations (See additional pages if necessary)*

Observation: Cooling methods-when placed in cooling or cold hold equipment, food containers in which food is being cooled shall be: arranged to provide maximum heat transfer, and loosely covered or uncovered if protected from contamination, during the cooling period to facilitate heat transfer. Observed covered metal container holding still hot gravy in kitchen refrigerator. Discussed during inspection. Handouts provided for cooling techniques and parameters. Cooling needs to happen as quickly as possible, within the prescribed 6-hour cooling parameter. When there is inadequate cooling, bacterial spores can grow and the resulting cells can multiply to hazardous levels. The spore forming bacteria cannot be destroyed by heat treatment, reheating the product the next day will not eliminate the risk of harmful toxins. Ensuring no growth of these organisms will provide the greatest amount of safety.

Correct by 01/31/2021

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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Total Value: \$ 0.00

**GENERAL COMMENTS**

No signatures due to COVID19

Last inspection it was noted, that the owner had a food handlers certification that expires in 2021, this year the facility will need to acquire the Certified Food Protection Manager Certification. See handout for list of classes, additionally watch emails, the classes and exams are sometimes offered locally.