



Retail Food Establishment Inspection Report

FACILITY NAME: Waffle Wagon, The		OWNER: LCSC HOLDING, LLC		
ADDRESS: 1310 Royal Gorge Canon City CO 81212				
DATE: 08/15/2019		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	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	Out	Hands clean & properly washed	X	
9	Out	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	X	
10	Out	Adequate handwashing sinks properly supplied and accessible	X	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	In	Proper cooking time & temperatures		
19	In	Proper reheating procedures for hot holding		
20	In	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	Out	Proper date marking and disposition		
24	NA	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	In	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	In	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	Out	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	In	Warewashing facilities: installed, maintained, & used; test strips		
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:

8- Hands clean & properly washed

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Priority

2-301.14: When to Wash (P)

Inspector Comments:

Did not observe any handwashing in the kitchen. Employees need to wash hands between working with raw foods and clean equipment, for example cracking raw eggs and than touching the plates food will be served on. On previous inspections it was suggested that eggs be cracked ahead of time.

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

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Priority

3-301.11: Preventing Contamination from Hands (P)

Inspector Comments:

Observed a lot of bare hand contact with ready to eat foods. Waitress touching bread/toast, use tongs for this. Bare hand contact while rolling tortillas, gloves should be used for this.

10- Adequate handwashing sinks properly supplied and accessible

OBSERVATION: **(CORRECTED DURING INSPECTION)(Repeat)**

Priority Foundation

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

Core

6-301.14: Handwashing Signage (C)

Inspector Comments:

Handsink was inaccessible upon arrival of inspection, a backpack and other items were stored in the sink. These were removed.

New Requirement for all hand sinks to have signage notifying employees to wash hands. These were provided during inspection.

23- Proper date marking and disposition

Priority Foundation

3-501.17: Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking (Pf)

Inspector Comments:

No date marking in place. Date marking applies to time/temperature control for safety foods that are kept for more than 24 hours. For example green chili that is prepared in the facility would require a date mark. Deli meats also require a date mark from the day it is opened and/ or sliced. Discussed with operator. See handout for more details.

39- Contamination prevented during food preparation, storage & display

Core

3-305.11: Food Storage-Preventing Contamination from the Premises (C)

Inspector Comments:

Walk in refrigerator is leaking condensation, food stored under the leak. Food should not be stored under leaking water lines. If food items must be kept here ensure they are completely protected from possible contamination.

Refrigerator needs to be fixed.

Dry storage- dust pan stored on top of juice.

General Comments and Notes

8:45 am

2019 Retail Food License is paid, 2007 license is still posted.

Learn2 serve Food Handlers Certificate will count as food protection manager certification. When this expires in 2021, obtain manager certification.

No hot water available at kitchen handsink, the hot water gets really hot making it hard to adequately wash hands.

Consumer advisory is missing disclosure portion, add this to the current consumer advisory next time menus are printed.

Follow up Required: No

Follow up Date (if applicable): 8/18/2019



(8/15/2019 10:38:58 AM)

Received by:



Amy Jamison(8/15/2019 10:38:59 AM)

Inspector Name:

Amy Jamison