

## Fremont County Department of Public Health & Environment 201 N. Sixth St Cañon City, CO 81212

# **Retail Food Establishment Inspection Report**

ADDRESS: 3105 E US Highway 50 Canno City CO 81212  TODATE: 01/16/2020  FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Risk factors are important practices or procedures uterritied at the most prevention controlling factors of footborne illness or imput. Charless are control interessors to prevent floationer interess or imput. Charless research interessors or imput. Public health interventions are control interessors to prevent floationers interessor or imput. Public health interventions are control interessors to prevent floationers. In incompletion in the control interessors in the completion of the control interessors. In incompletion in the control interessors in the control interessors. In incompletion in the control interessors in the control interessors. In incompletion in the control interessors in the control interessors. In incompletion in the control interessors in the control interessors. In incompletion in the control interessors in the control interessors. In incompletion in the control interessors in the control interessors in the control interessors. In incompletion in the control interessors in the control interessors. In incompletion in the control interessors in the control interessors in the control interessors in the control interessors. In incompletion in the control interessors in the control interessors in the control interessors in the control interessors. In incompletion in the control interessors in the control i	FACILITY NAME: Wal Mart #1019			OWNER: Wal-Mart Stores Inc						
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29 NA   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.			
		<b>OUT</b> = Not in Compliance <b>COS</b> = Corrected On-Site <b>R</b> = Repeat Violation			
Comp	Compliance Status				
Safe	Food A	nd Water			
30	NA	Pasteurized eggs used where required			
31	In	Water & ice from approved source			
32	NA	Variance obtained for specialized processing methods			
Food	Tempe	rature Control			
33	Out	Proper cooling methods used; adequate equipment for temperature control	X		
34	NA	Plant food properly cooked for hot holding			
35	NO	Approved thawing methods used			
36	In	Thermometer provided & accurate			
Food	Identifi	cation			
37	In	Food properly labeled; original container			
Preve	ntion O	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			
Prope	er Use C	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			
	ils, Equ	ipment and Vending			
47	In	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48	In	Warewashing facilities: installed, maintained, & used; test strips			
49	ln	Non-food contact surfaces clean			
	ical Fac				
50	In	Hot & cold water available; adequate pressure			
51	In	Plumbing installed; proper backflow devices		$\sqcup \sqcup$	
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	ln	Adequate ventilation & lighting; designated areas used			

#### **Observed Violations:**

### 13- Food in good condition, safe, & unadulterated

OBSERVATION: (CORRECTED DURING INSPECTION)

#### **Priority Foundation**

3-202.15: Package Integrity (Pf)

#### **Inspector Comments:**

Observed severely dented can on store floor. Can was removed. Discussed with managers and left guidance on dented cans. Per Manager, no dented cans should be placed on storeroom shelves, the severely dented cans are destroyed and slightly dented cans are donated to care and share.

#### 33- Proper cooling methods used; adequate equipment for temperature control

OBSERVATION: (CORRECTED DURING INSPECTION)

#### Core

3-501.15: Cooling Methods (C)

#### **Inspector Comments:**

Observed improper cooling methods used. Hot food is dished out into Tupperware type containers, completely closed, and stacked on top of each other in the walk in refrigerator. When cooling, food containers should be arranged to provide maximum heat transfer and should be uncovered or loosely covered. Observed condensate in containers dated the day before, a tell-tell sign of improper cooling. Discussed with manager, staff monitors cooling with infrared thermometer. They will also be obtaining a blast chiller with new remodel.

#### 55- Physical facilities installed, maintained, & clean

#### Core

6-501.11: Repairing-Premises, Structures, Attachments, and Fixtures-Methods (C)

6-501.12: Cleaning, Frequency and Restrictions (C)

#### **Inspector Comments:**

Deli- Hand sink near deli hot case needs to be repaired. Per management the scheduled repairs and hand sink replacements should be starting next month.

Walk in meat freezer- unused or broken shelving observed between wall and shelving.

Walk in meat freezer has trash and debris under shelving.

### **General Comments and Notes**

Inspection conducted 1-15-2020 3:00pm to 4:30pm. Entered into Accela 1-16-2020.

Inspection result: passed =15.00

Left guidance on dented cans, only observed one severely dented can during inspection, however as a customer I have observed several severely dented cans on the store shelves. Review guidance with employees.

Follow up Required: No Follow up Date (if applicable): 1/19/2020

Amy Jamison (1/16/2020 1:44:00 PM)

Recieved by:

Inspector Name: Amy Jamison