



Time In: 01:50 PM
Time Out: 04:00 PM

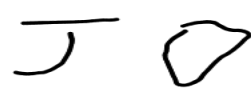
FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: World's End Brewing Company		OWNER: World's End Brewing Company
ADDRESS: 401 Main St Canon City CO 81212-3733		
DATE: 11/08/2021		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	OUT	Person in charge present, demonstrates knowledge, and performs duties
2	OUT	Certified Food Protection Manager
Employee Health		
3	OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	IN	Proper use of restriction and exclusion
5	OUT	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	OUT	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	IN	Adequate handwashing sinks properly supplied and accessible
Approved Source		
11	OUT	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	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	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
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	IN	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: World's End Brewing Company

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	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		
Food Identification				
37		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	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	OUT	Warewashing facilities: installed, maintained, & used; test strips	X	
49	IN	Non-food contact surfaces clean		
Physical Facilities				
50	IN	Hot & cold water available; adequate pressure		
51	OUT	Plumbing installed; proper backflow devices	X	
52		Sewage & waste water properly disposed		
53		Toilet facilities; properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, & clean		
56		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: Jason Ondrei

Inspector:



Name: Amy Jamison

Observed Violations (See additional pages if necessary)

1. Person in charge present, demonstrates knowledge and performs duties

This is a Priority Foundation item

2-103.11 (A-N), (P) - Person in Charge - Duties (Pf)

Observation: PIC does not know cooking, holding, or reheating temperatures. Hot hold temperatures are not routinely monitored. Reheat temperatures are not monitored. Sanitizer concentration is not monitored to ensure proper sanitization of dishes or food contact surfaces.

(Corrected on Site)

2. Certified Food Protection Manager

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2-102.12 (A) and (B) - Certified Food Protection Manager

Observation: A certified food safety manager who has shown proficiency by passing an accredited test is not on staff. A local class is being offered on December 13th. Flyer provided.

(Corrected on Site)

3. Management, food employee and conditional employee; knowledge, responsibilities and reporting

This is a Priority Foundation item

2-201.11 (C)(2)-(3) and (17) - Demonstration (Pf)

Observation: Food employees are not aware of reportable symptoms and conditions. Onsite training provided. Reportable symptoms are vomiting, diarrhea, sore throat with fever, open lesions, and jaundice. Guidance documents also provided.

(Corrected on Site)

5. Procedures for responding to vomiting and diarrheal events

This is a Priority Foundation item

2-501.11 - Clean-up of Vomiting and Diarrheal Events (Pf)

Observation: The facility does not have an adequate procedures for responding to vomit or diarrheal events. Discussed during inspection and procedure provided.

(Corrected on Site)

8. Hands clean and properly washed

This is a Priority item

2-301.12 - Cleaning Procedure (P)

Observation: Observed employee use common towel to dry hands. Common towels become contaminated after use and each additional time hands are wiped on the towel, contamination is spread back on to the hands. use disposable paper towels. Onsite training provided.

(Corrected on Site)

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)

Observation: Employee observed using bare hands to contact RTE foods. Onsite training provided, bare hand contact with ready to eat foods is not allowable. Use gloves, tongs, deli paper etc, to prevent contact.

(Corrected on Site)

11. Food obtained from approved source

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3-201.11 (B) - Compliance with Food Law, Food Not Prepared in Home (P)

Observation: The German Chocolate Cookies are "locally made", PIC is unsure who provides them. If these are provided by a cottage foods producer, these are considered an unapproved source and are not allowed to be sold in retail food establishments. These items are not properly labeled. Discussed during inspection.

Observed Violations *(See additional pages if necessary)*

(Corrected on Site)

48. Warewashing facilities: installed, maintained , and used; test strips

This is a Priority Foundation item

4-302.14 - Sanitizer Solutions, Testing Devices Provided (Pf)

Observation: A test kit or other device that accurately measures the concentration of sanitizing solution is not provided. These were provided during inspection.

(Corrected on Site)

51. Plumbing installed; proper backflow devices

This is a Priority item

5-202.13 - Backflow Prevention, Air Gap (P)

Observation: Ice machine waste water pipe is in the floor sink. An air gab is required. Discussed during inspection.

(Corrected on Site)

General Comments

GENERAL COMMENTS

Score 35= passed.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Soup	Hot Holding	174F
Chicken	Serving	167F
Sliced tomato	Cold Holding	40F
beef	Hot Holding	143F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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