



Retail 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			
DATE: 12/16/2019		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	In	Hands clean & properly washed	
9	Out	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	X
10	In	Adequate handwashing sinks properly supplied and accessible	
Approved Source			
11	In	Food obtained from approved source	
12	NO	Food received at proper temperature	
13	In	Food in good condition, safe, & unadulterated	
14	In	Required records available: shellstock tags, parasite destruction	
Protection from Contamination			
15	Out	Food separated and protected	X X
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	NO	Proper reheating procedures for hot holding	
20	NO	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	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	In	Food additives: approved & Properly used	
28	Out	Toxic substances properly identified, stored & used	X X
Conform with Approved Procedures			
29	NA	Compliance with variance / specialized process / HACCP	

Not repeat
violations

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	NO	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	X	
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:

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 employee bare hand contact ready to eat bun. COS, employee voluntarily discarded bun. Food employees may not contact ready to eat foods with bare hands and shall use utensils or single-use gloves. Bare hand contact with food can contribute to foodborne illness, hand washing alone is not adequate. Proper hand washing along with no bare hand contact will reduce the transmission of pathogens.

15- Food separated and protected

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

Priority

3-302.11: Packaged and Unpackaged Food-Separation, Packaging, and Segregation (P)

Inspector Comments:

Observed raw shell eggs above cheese. It is important to separate foods in a ready-to-eat form from raw animal foods during storage to prevent them from becoming contaminated by pathogens that may be present in or on the raw animal foods. COS, eggs were moved to a different refrigerator and stored with other raw animal foods.

28- Toxic substances properly identified, stored & used

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

Priority

7-201.11: Separation-Storage (P)

Inspector Comments:

Observed a bleach spray stored with spices. Separation of toxic materials ensures that food, equipment, utensils, etc. are properly protected from contamination that could result. COS, bleach spray was removed from spice storage.

39- Contamination prevented during food preparation, storage & display

OBSERVATION: ~~(CORRECTED DURING INSPECTION)~~

Core

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

Inspector Comments:

Observed a box of bagged potato chips on the floor. All food items should be six inches above the floor.

General Comments and Notes
All priority items corrected on site.

Follow up Required: No	Follow up Date (if applicable):
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Received by:
[Print Name]

Inspector Name:
[Print Name]

Amy Jamison

