

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

Retail Food Establishment Inspection Report

ADDRESS: 127 Justice Center Rd Unit F Canon City CO 81212 DATE: 11/21/2019 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. Fublic health interventions are control measures to prevent indoorborne illness or injury. Compliance Status Compliance Status COMPliance Status CO Supervision 1 In Person in charge present, demonstrates knowledge, and performs duties 2 NA Certified Food Protection Manager Employce 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 In No bare hand contact with RTE food or a pre-approved alternative procedure property allowed 10 In Adequate handwashing sinks property 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 recends available; shellstock tags, parasite destruction Protection from Contamination 15 In Proper cooking time & temperature 16 Out Food contamination 17 In Proper per disposition of returned, previously served, reconditioned & unsafe food 18 In Proper cooking time & temperature 22 Out Proper cooking time & temperature 23 In Proper ada marking and disposition 24 NA Time as a Public Health Control; procedures & records Consumer Advisory 25 In Proper ada marking and disposition 26 NA Proper refeated procedures of hot holding 27 In Food additives and Toxic Substances 27 In Food additives and Toxic Substances 28 NA Compliance With variance / specialized process / HACCP	FACILI	TY NAME	E: The Yak Shak	
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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.

OUT = Not in Compliance **COS** = Corrected On-Site **R** = Repeat Violation

Comp	oliance S	Status	CC
Safe	Food Ar	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	×
34	NA	Plant food properly cooked for hot holding	
35	Out	Approved thawing methods used	×
36	ln	Thermometer provided & accurate	
Food	Identifi	cation	
37	ln	Food properly labeled; original container	
Preve	ntion O	f Food Contamination	
38	ln	Insects, rodents, & animals not present	
39	ln	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	ln	Utensils, equipment & linens: properly stored, dried, & handled	
45	ln	Single-use / single-service articles: properly stored & used	
46	In	Gloves used properly	
Utens	ils, Equ	ipment and Vending	
47	In	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
48	Out	Warewashing facilities: installed, maintained, & used; test strips	×
49	In	Non-food contact surfaces clean	
Physi	ical Fac	ilities	
50	ln	Hot & cold water available; adequate pressure	
51	In	Plumbing installed; proper backflow devices	
52	ln	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:

16- Food contact surfaces; cleaned & sanitized

OBSERVATION: (CORRECTED DURING INSPECTION)

Priority

4-501.114: Manual Warewashing Equipment, Chemical Sanitization Concentration (P)

Inspector Comments:

Sanitizer concentration too low at 100 ppm. Sanitizer was remade during inspection to an appropriate concentration of 200ppm.

22- Proper cold holding temperatures

OBSERVATION: (CORRECTED DURING INSPECTION)

Priority

3-501.16(A)(2): Time/Temperature Control for Safety Food, Cold Holding (P)

Inspector Comments:

Cabbage salad (47-56 degrees) and dressing (61 degrees) in ice bucket for cold hold. These items were made from room temperature ingredients. Items were moved into freezer to bring down temp. Discussed with PIC, If using ice to cold hold add more ice to ensure food items are completely surrounded. Food product should start at 41 or below; cool before using ice cold hold or refrigerate ingredients prior to preparing to cool faster.

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

OBSERVATION: (CORRECTED DURING INSPECTION)

Core

3-501.15: Cooling Methods (C)

Inspector Comments:

When cooling keep items uncovered or loosely covered, only cover if not protected from contamination.

35- Approved thawing methods used

OBSERVATION: (CORRECTED DURING INSPECTION)

Core

3-501.13: Thawing (C)

Inspector Comments:

Items thawing at room temperature and chicken thawing in sink but not under running water. Items were moved into refrigerator and discussed with PIC.

48- Warewashing facilities: installed, maintained, & used; test strips

OBSERVATION: (CORRECTED DURING INSPECTION)

Core

4-603.16: Rinsing Procedures (C)

Inspector Comments:

Upon arrival dishwashing order was wash, sanitize, and rinse. Correct dish washing procedure is wash, rinse, and than sanitize. Corrected during inspection.

General Comments and Notes

First operational inspection.

Operator does not have Food Protection Manager Certification, but does have a basic food handlers card. Will except this for now, unless FBI violations become excessive. When card expires ensure manager certification is completed.

Follow up Date (if applicable): 11/24/2019
Follow up Date (if applicable): 11/24/2019

(11/21/2019 4:43:55 PM)

Recieved by:

Amy Jamison(12/2019 4:43:55 PM)

Inspector Name: Amy Jamison

