



Retail Food Establishment Inspection Report

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|---|----|---|----|
| FACILITY NAME: The Yak Shak | | OWNER: The Yak Shak LLC | |
| ADDRESS: 127 Justice Center Rd Unit f Canon City CO 81212 | | | |
| DATE: 09/16/2019 | | INSPECTION TYPE: Pre-Operational 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 | | | CO |
| 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 | NO | Proper eating, tasting, drinking, or tobacco use | |
| 7 | NO | No discharge from eyes, nose, and mouth | |
| Preventing Contamination by Hands | | | |
| 8 | NO | Hands clean & properly washed | |
| 9 | NO | 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 | In | Food obtained from approved source | |
| 12 | NO | Food received at proper temperature | |
| 13 | In | Food in good condition, safe, & unadulterated | |
| 14 | NO | Required records available: shellstock tags, parasite destruction | |
| Protection from Contamination | | | |
| 15 | NO | 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 | NO | Proper cooking time & temperatures | |
| 19 | NO | Proper reheating procedures for hot holding | |
| 20 | NO | Proper cooling time and temperature | |
| 21 | NO | Proper hot holding temperatures | |
| 22 | In | Proper cold holding temperatures | |
| 23 | NO | Proper date marking and disposition | |
| 24 | NO | Time as a Public Health Control; procedures & records | |
| Consumer Advisory | | | |
| 25 | NA | 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 | | | CC |
| 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 | NO | Approved thawing methods used | |
| 36 | Out | Thermometer provided & accurate | |
| Food Identification | | | |
| 37 | In | 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 | Out | 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 | Out | Physical facilities installed, maintained, & clean | |
| 56 | In | Adequate ventilation & lighting; designated areas used | |

Observed Violations:

36- Thermometer provided & accurate

Core

4-204-112: Temperature Measuring Devices-Functionality (C)

Inspector Comments:

Thermometers are needed in all refrigerated units.

47- Food & non-food contact surfaces cleanable, properly designed, constructed, & used

Core

4-501.12: Cutting Surfaces (C)

Inspector Comments:

Cutting board have several cuts and grooves, have this resurfaced or replaced prior to opening.

55- Physical facilities installed, maintained, & clean

Core

6-201.13: Floor and Wall Junctures, Coved, and Enclosed or Sealed (C)

6-201.11: Floors, Walls and Ceilings-Cleanability (C)

Inspector Comments:

Floor coving is missing in areas and becoming separated from the wall in other places.

Steel covering behind grill has become detached from the wall, reseal this to provide a smooth easily cleanable surface.

General Comments and Notes

Preoperational inspection of new restaurant conducted 9- 11-2019.

All 2019 fees are paid, approved to open but a few premises items need to be fixed prior to opening.

The kitchen floor coving is coming apart/missing in areas, reseal.

The covering behind the grill has come apart from the wall and created several gaps.

All sinks need a good cleaning.

Ensure thermometers are available in all refrigerated units.

Follow up Required: No

Follow up Date (if applicable): 9/19/2019

Recieved by:

Inspector Name:

Amy Jamison



Amy Jamison(9/16/2019 2:59:03 PM)

