



Retail Food Establishment Inspection Report

FACILITY NAME: Abbeyview LLC DBA; Canon City Lanes		OWNER: Abbeyview LLC	
ADDRESS: 2970 E Main St Canon City CO 81212			
DATE: 03/02/2020		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		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	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 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	In	Required records available: shellstock tags, parasite destruction	
Protection from Contamination			
15	Out	Food separated and protected	X
16	Out	Food contact surfaces; cleaned & sanitized	X
17	In	Proper disposition of returned, previously served, reconditioned & unsafe food	
Time/Temperature Control for Safety			
18	In	Proper cooking time & temperatures	
19	In	Proper reheating procedures for hot holding	
20	NO	Proper cooling time and temperature	
21	In	Proper hot holding temperatures	
22	Out	Proper cold holding temperatures	X
23	In	Proper date marking and disposition	
24	NA	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	In	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	NA	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	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	In	Warewashing facilities: installed, maintained, & used; test strips	
49	Out	Non-food contact surfaces clean	X
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:

15- Food separated and protected

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Core

3-302.11: Packaged and Unpackaged Food- Packaging (C)

Inspector Comments:

Observed open liquor bottle in bar. Keep food and beverages covered to protect from possible contamination.

16- Food contact surfaces; cleaned & sanitized

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Core

4-602.11: Equipment Food-Contact Surfaces and Utensils-Frequency (C)

Inspector Comments:

Observed soil accumulation on inside of ice machine.
Ice machine shall be cleaned at a frequency specified by the manufacture or at a frequency necessary to preclude accumulation of soil or mold.

22- Proper cold holding temperatures

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Priority

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

Inspector Comments:

Stand up one door refrigerator housing condiments and bread holding temperature at 45 degrees. A few potentially hazardous items such as ranch, salsa, and parmesan cheese were moved to a different refrigerator during inspection. Monitor temperatures to ensure proper holding temperatures.

49- Non-food contact surfaces clean

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Core

4-602.13: Nonfood Contact Surfaces (C)

Inspector Comments:

Observed spilt beer in kegerator. Clean equipment at a frequency to preclude accumulation of soil residues.

General Comments and Notes

2020 license is paid and posted thank you.
This facility has two Certified Food Protection Managers.

Remember hot dogs are required to be date marked upon opening.

Follow up Required: No

Follow up Date (if applicable): 3/5/2020

(3/2/2020 3:03:18 PM)

Recieved by:

Amy Jamison(3/2/2020 4:08:44 PM)

Inspector Name:

Amy Jamison

