



Colorado Department of Public Health and Environment

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Colorado Department of Public Health and Environment

Page 1 of 2

License #: 12-08044-0000

ESTABLISHMENT CANON CITY MIDDLE SCHOOL					OWNER NAME FREMONT SCHOOL DISTRICT RE-1			
ADDRESS 1215 MAIN ST CANON CITY CO						ZIP 81212		
COUNTY	FIRM ID	INSPECTOR ID	DATE			TRAVEL TIME	INSPECT TIME	TYPE
22	1582	259	MONTH	DAY	YEAR	2	25	<input checked="" type="checkbox"/> REGULAR <input type="checkbox"/> FOLLOW-UP <input type="checkbox"/> PRE-OPERATIONAL <input type="checkbox"/> COMPLAINT
			12	08	10			

RETAIL FOOD ESTABLISHMENT FOOD INSPECTION REPORT

Items circled below identify violations to be corrected as indicated by the regulatory authority. Failure to comply may result in further action by the regulatory authority.

Red - Critical Items: These items related directly to foodborne illness.

01. FOOD SOURCE				09. FOOD LABELING, FOOD PROTECTION			
a. Approved source		c. Cross-contamination		a. Original container, properly labeled		b. Food protected from contamination	
b. Wholesome, free of spoilage		d. HACCP plan					
02. PERSONNEL				10. EQUIPMENT DESIGN, CONSTRUCTION			
a. Personnel w/infections restricted		e. Smoking, eating, drinking		a. Food-contact surfaces		c. Dishwashing facilities	
b. Wounds properly covered		f. Demonstration of knowledge		b. Nonfood-contact surfaces			
c. Hands washed as needed		g. Preventing food contamination from bare hands		11. TESTING DEVICES			
d. Hygienic practices				a. Refrigeration units provided with accurate, conspicuous thermometer		c. Chemical test kits provided, accessible	
03. FOOD TEMPERATURE CONTROL				b. Dishmachine provided with accurate thermometer and gauge			
a. Rapidly cool foods to 41°F or less		e. Cold hold at 41°F or less		12. CLEANING OF EQUIPMENT AND UTENSILS			
b. Rapidly reheat to 165°F or greater		f. Temperature control equipment - food thermometer (probe type)		a. Food-contact surfaces		c. Dishwashing operations	
c. Hot hold at 135°F or greater		g. Temperature control equipment - adequate equipment to maintain food temperatures		b. Nonfood-contact surfaces		d. Wiping cloths	
d. Required cooking temperature				13. UTENSILS, SINGLE-SERVICE ARTICLES			
04. SANITIZATION RINSE				a. Utensils provided, used, stored			
	Temperature	Concentration	Exposure	b. Single-service articles stored, dispensed, used		c. No reuse of single-service articles	
a. Manual	_____	_____	_____	14. PHYSICAL FACILITIES			
b. Mechanical	_____	100 ppm	_____	a. Plumbing: installed, maintained		f. Locker rooms	
c. In-Place	_____	200 ppm	_____	b. Garbage and refuse		g. Premises maintained	
Sanitizer: Chlorine	<input checked="" type="checkbox"/>	Quaternary Ammonium	Other: _____	c. Floors, walls, ceilings		h. Separation of living, laundry	
05. WATER, SEWAGE, PLUMBING SYSTEMS				d. Lighting			
a. Safe water source		c. Backflow, back_siphonage		e. Ventilation			
b. Hot and cold water under pressure		d. Sewage disposal		15. OTHER OPERATIONS			
06. HANDWASHING AND TOILET FACILITIES				a. Personnel: clean clothes, hair restraints, authorized			
a. Adequate number, location		c. Soap and drying devices		b. Linen properly stored			
b. Accessible				Recommended Regulatory Action (s)			
07. PEST CONTROL				<input type="checkbox"/> 1 st Notification of Non-Compliance			
a. Evidence of insects or rodents		c. Animals prohibited		<input type="checkbox"/> Additional Notification of Non-Compliance			
b. Pesticide application				<input type="checkbox"/> Notice of Civil Penalty			
08. POISONOUS OR TOXIC ITEMS				<input type="checkbox"/> Final Order of Civil Penalty			
a. Properly stored		c. Properly used		<input type="checkbox"/> Revocation/License Suspension			
b. Properly labeled				On-site Regulatory Actions			
				<input type="checkbox"/> Voluntary Closure			
				<input type="checkbox"/> Embargo Notice			
				<input type="checkbox"/> Voluntary Condemnation			
				Resolution(s) & Interventions			
				<input type="checkbox"/> 1 st Compliance Warning Letter			
				<input type="checkbox"/> Additional Compliance Warning Letter			
				<input type="checkbox"/> Voluntary Closure Release			
				<input type="checkbox"/> Embargo Release			
				<input type="checkbox"/> Compliance Agreement			
				<input type="checkbox"/> On-Site Training			
				<input type="checkbox"/> HACCP Study			
				<input type="checkbox"/> Announced Inspection			
				<input type="checkbox"/> FDA Documented Inspection			

ENVIRONMENTAL HEALTH SPECIALIST:

RECEIVED BY:

