



Colorado Department
of Public Health
and Environment

Colorado Department of Public Health and Environment

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License #: 05-14448-0000

ESTABLISHMENT MCKINLEY ELEMENTARY SCHOOL					OWNER NAME FREMONT SCHOOL DISTRICT RE-1			
ADDRESS 1240 MCKINLEY AVE CANON CITY CO					ZIP 81212			
COUNTY	FIRM ID	INSPECTOR ID	DATE			TRAVEL TIME	INSPECT TIME	TYPE <input checked="" type="checkbox"/> REGULAR <input type="checkbox"/> FOLLOW-UP <input type="checkbox"/> PRE-OPERATIONAL <input type="checkbox"/> COMPLAINT
22	1589	259	MONTH	DAY	YEAR	1	25	
			09	30	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		c. No reuse of single-service articles	
a. Manual		_____		_____		b. Single-service articles stored, dispensed, used	
b. Mechanical		_____		50 ppm			
c. In-Place		_____		100 ppm			
Sanitizer: <input checked="" type="checkbox"/> Chlorine		Quaternary Ammonium		Other:		14. PHYSICAL FACILITIES	
05. WATER, SEWAGE, PLUMBING SYSTEMS				a. Plumbing: installed, maintained			
a. Safe water source		c. Backflow, back_siphonage		b. Garbage and refuse		f. Locker rooms	
b. Hot and cold water under pressure		d. Sewage disposal		c. Floors, walls, ceilings		g. Premises maintained	
06. HANDWASHING AND TOILET FACILITIES				d. Lighting			
a. Adequate number, location		c. Soap and drying devices		e. Ventilation			
b. Accessible				15. OTHER OPERATIONS			
07. PEST CONTROL				a. Personnel: clean clothes, hair restraints, authorized			
a. Evidence of insects or rodents		c. Animals prohibited		b. Linen properly stored			
b. Pesticide application				Recommended Regulatory Action (s)			
08. POISONOUS OR TOXIC ITEMS				<input type="checkbox"/> 1 st Notification of Non-Compliance			
a. Properly stored		c. Properly used		<input type="checkbox"/> Additional Notification of Non-Compliance			
b. Properly labeled				<input type="checkbox"/> Notice of Civil Penalty			
				<input type="checkbox"/> Final Order of Civil Penalty			
				<input type="checkbox"/> Revocation/License Suspension			
				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:

