

1651 - KFC

Retail Food - Retail Food

Physical Address:

1516 MAIN ST Canon City, CO 81212

County: Fremont (22)

INSPECTION DATE:

03/23/2009

INSPECTION TYPE:

- REGULAR
- INTERVENTION
- FOLLOW-UP
- PRE-OPERATIONAL
- COMPLAINT

RED→**CRITICAL ITEM VIOLATIONS** are more likely than other violations to contribute to food contamination or illness. These violations involve the food source and condition, food cooking and storage temperatures, sanitizing utensils, water and sewage, handwashing and other sanitary practices, handwashing sinks and supplies, pest control and use of poisonous materials.

PERSONNEL

02c. Hands washed as needed

- ↳ Corrective Action: Corrected On-Site. Correct-By: 03/23/2009
Inspector Comments: Employee observed not washing hands before putting on food gloves

02d. Hygienic practices

- ↳ Corrective Action: Follow-up. Correct-By: 04/02/2009
Inspector Comments: Some disposable food gloves were removed and then used a second time.

02e. Smoking, eating, drinking

- ↳ Corrective Action: Corrected On-Site. Correct-By: 03/23/2009
Inspector Comments: Some open containers of beverage in the food preparation areas.

FOOD TEMPERATURE CONTROL

03c. Hot hold at 135°F or greater

- ↳ Corrective Action: Corrected On-Site. Correct-By: 03/23/2009
Inspector Comments: Pieces of fried chicken 117 Deg.F in the warmer case. Some fried chicken 129 Deg.F in the holding cabinet.

WATER, SEWAGE, PLUMBING SYSTEMS

05b. Hot and cold water under pressure

- ↳ Corrective Action: Follow-up. Correct-By: 04/02/2009
Inspector Comments: Insufficient hot water at handsinks if hot water is being used elsewhere in the building. During the inspection, the 3-compartment sink was being filled with hot water and the water at the Front Counter handsink was below the minimum temperature; when the 3-compartment sink was filled and the hot water turned off, there was adequate hot water at the handsink.

BLUE→NON-CRITICAL ITEM VIOLATIONS are not directly related to the cause of food-borne illness, but if uncorrected, could negatively affect the operation of the restaurant. These include a lack of facility cleanliness and poor maintenance of equipment and facilities.

CLEANING OF EQUIPMENT AND UTENSILS

12a. Food-contact surfaces

- ↳ Inspector Comments: Some flat trays on the clean utensil rack aren't thoroughly clean, food residue on some surfaces. Some food pans on the same utensil rack are dirty under the rims.

UTENSILS, SINGLE-SERVICE ARTICLES

13b. Single-service articles stored, dispensed, used

- ↳ Inspector Comments: The paper towel dispenser at the back kitchen handsink is broken, paper towels not in a holder or dispenser.

PHYSICAL FACILITIES

14a. Plumbing: installed, maintained

- ↳ Inspector Comments: FRONT COUNTER AREA-Faucet handle missing on the handsink, water temperature can't easily be adjusted to work with the foot pedal on the floor for hands-free use of the handsink.

14c. Floors, walls, ceilings

- ↳ Inspector Comments: Floor tiles badly damaged near the back kitchen handsink, dirty water standing in holes where tiles are missing.
- ↳ Inspector Comments: Water puddles at the threshold into the Walk-In Refrigerator, the floor slopes to the threshold area.
- ↳ Inspector Comments: The trough drain is dirty in front of the back kitchen handsink.
- ↳ Inspector Comments: Suspended ceiling tiles and grids are damaged in various locations throughout the kitchen.
- ↳ Inspector Comments: Floor dirty under the front counter.

↳ Inspector Comments: Floor tiles are damaged or missing throughout the kitchen. Tiles are broken or cracked and the grout has dissolved between several floor tiles leaving areas for water to collect between tiles.

↳ Inspector Comments: Water puddled on the floor in front of the ice maker and at the entrance to the office.

ADDITIONAL COMMENTS:

RECOMMENDED REGULATORY ACTION(S), RESOLUTION(S) & INTERVENTIONS:

CIVICS:

YES

NO

ON-SITE FOLLOW-UP:

YES

NO