

1651 - KFC

Retail Food - Retail Food

Physical Address:

1516 MAIN ST Canon City, CO 81212

County: Fremont (22)

INSPECTION DATE:

04/07/2009

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.

WATER, SEWAGE, PLUMBING SYSTEMS

05b. Hot and cold water under pressure

- ↳ Corrective Action: Correction Verified During 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. Violation 05b originally cited on 03/23/2009 was verified as corrected during an on-site follow-up inspection on 04/07/2009.

HANDWASHING AND TOILET FACILITIES

06c. Soap and drying devices

- ↳ Corrective Action: Corrected On-Site. Correct-By: 04/07/2009
Inspector Comments: Paper towel dispenser empty at the front 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.

ADDITIONAL COMMENTS:

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

CIVICS:

YES

NO

ON-SITE FOLLOW-UP:

YES

NO