

1698 - Pizza Madness

Retail Food - Retail Food

Physical Address:

509 MAIN ST Canon City, CO 81212

County: Fremont (22)

INSPECTION DATE:

06/22/2009

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

02d. Hygienic practices

- ↳ Corrective Action: Corrected On-Site. Correct-By: 06/22/2009
Inspector Comments: BAR-Employee observed scooping ice without using the scoop, ice scooped directly into the tumbler.

FOOD TEMPERATURE CONTROL

03e. Cold hold at 41°F or less

- ↳ Corrective Action: Follow-up. Correct-By: 06/23/2009
Inspector Comments: PIZZA PREP AREA-Chopped roast beef 50 Deg.F, chopped ham 45 Deg.F on top of the coldtable refrigerator.
- ↳ Corrective Action: Follow-up. Correct-By: 05/23/2009
Inspector Comments: PIZZA PREP AREA-The sandwich coldtable refrigerator is holding at 59 Deg.F, meatballs on top are 46 Deg.F, bags of pasta are 51 Deg.F.
- ↳ Corrective Action: Follow-up. Correct-By: 06/23/2009
Inspector Comments: PIZZA PREP AREA-Crumbled sausage 51 Deg.F on top of the pizza coldtable, sliced ham 54 Deg.F, sliced raw tomatoes 48 Deg.F, the refrigerator compartment is holding at 51 Deg.F.

HANDWASHING AND TOILET FACILITIES

06b. Accessible

- ↳ Corrective Action: Follow-up. Correct-By: 06/23/2009
Inspector Comments: BAR-Containers of iced tea are stored in front of the bar handsink.

POISONOUS OR TOXIC ITEMS

08a. Properly stored

- Corrective Action: Corrected On-Site. Correct-By: 06/22/2009
Inspector Comments: PIZZA PREP AREA-Skin lotion and contact lens solution stored on top of the ice maker storage bin.
- Corrective Action: Corrected On-Site. Correct-By: 06/22/2009
Inspector Comments: BAR-Windex, Fantastic Cleaner and contact lens solution on shelf with bottles of wine, wine stored below these items.

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: BAR-Interiors of the keg refrigerators on the back wall are dirty, moldy liquid standing on bottom shelf.

ADDITIONAL COMMENTS:

2:30pm.

Follow-up inspection 6/23/09. If the coldtable refrigerators can't be turned to a colder setting and the temperatures brought down to 41 Deg.F or colder within 2 hours, relocate all potentially hazardous foods to the Walk-In Refrigerator or other refrigerators until the coldtables can be repaired. Please put a container of water in each refrigerator to use as a temperature check.

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

CIVICS:

YES

NO

ON-SITE FOLLOW-UP:

YES

NO