

1698 - Pizza Madness

Retail Food - Retail Food

Physical Address:

509 MAIN ST Canon City, CO 81212

County: Fremont (22)

INSPECTION DATE:

06/23/2009

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.

FOOD TEMPERATURE CONTROL

03e. Cold hold at 41°F or less

- ↳ Corrective Action: Correction Verified During 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. Violation 03e originally cited on 06/22/2009 was verified as corrected during an on-site follow-up inspection on 06/23/2009.
- ↳ Corrective Action: Correction Verified During 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. Violation 03e originally cited on 06/22/2009 was verified as corrected during an on-site follow-up inspection on 06/23/2009.
- ↳ Corrective Action: Correction Verified During 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. Violation 03e originally cited on 06/22/2009 was verified as corrected during an on-site follow-up inspection on 06/23/2009.

HANDWASHING AND TOILET FACILITIES

06b. Accessible

- ↳ Corrective Action: Correction Verified During Follow-up. Correct-By: 06/23/2009
Inspector Comments: BAR-Containers of iced tea are stored in front of the bar handsink. Violation 06b originally cited on 06/22/2009 was verified as corrected during an on-site follow-up inspection on 06/23/2009.

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.

NOTES / COMMENTS:

11:05am.

Follow-up inspection to a Regular Inspection conducted yesterday, 6/22/09.

All 3 coldtable refrigerators are holding temperature at 41 Deg.F or colder. Keep containers of water in each unit to check the temperature. As a precaution the owner is still going to call a refrigeration technician and have the refrigerators serviced.

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

CIVICS:

YES

NO

ON-SITE FOLLOW-UP:

YES

NO