



Colorado Department of Public Health and Environment

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Colorado Department of Public Health and Environment

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License #: 12-13241-0000

ESTABLISHMENT RAFT MASTERS					OWNER NAME RAFT MASTERS, INC.			
ADDRESS 2315 E MAIN ST CANON CITY CO						ZIP 81212		
COUNTY	FIRM ID	INSPECTOR ID	DATE			TRAVEL TIME	INSPECT TIME	TYPE
22	11047	259	MONTH	DAY	YEAR	10	45	<input checked="" type="checkbox"/> REGULAR <input type="checkbox"/> FOLLOW-UP <input type="checkbox"/> PRE-OPERATIONAL <input type="checkbox"/> COMPLAINT
			06	14	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		<input checked="" type="checkbox"/> b. Food protected from contamination	
b. Wholesome, free of spoilage		d. HACCP plan		<input checked="" type="checkbox"/> b. Food protected from contamination			
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			
<input checked="" type="checkbox"/> 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				12. CLEANING OF EQUIPMENT AND UTENSILS			
a. Rapidly cool foods to 41°F or less		<input checked="" type="checkbox"/> e. Cold hold at 41°F or less		a. Refrigeration units provided with accurate, conspicuous thermometer		c. Dishwashing operations	
b. Rapidly reheat to 165°F or greater		f. Demonstration of knowledge - food thermometer (probe type)		b. Dishmachine provided with accurate thermometer and gauge		d. Wiping cloths	
c. Hot hold at 135°F or greater		g. Temperature control equipment - adequate equipment to maintain food temperatures		13. UTENSILS, SINGLE-SERVICE ARTICLES			
d. Required cooking temperature				a. Utensils provided, used, stored		c. No reuse of single-service articles	
04. SANITIZATION RINSE				14. PHYSICAL FACILITIES			
	Temperature	Concentration	Exposure	<input checked="" type="checkbox"/> b. Nonfood-contact surfaces			
a. Manual	_____	_____	_____	15. OTHER OPERATIONS			
b. Mechanical	_____	_____	_____	a. Personnel: clean clothes, hair restraints, authorized		b. Linen properly stored	
c. In-Place	_____	_____	_____	Recommended Regulatory Action (s)			
Sanitizer: Chlorine	Quaternary Ammonium	Other:		<input type="checkbox"/> 1 st Notification of Non-Compliance			
05. WATER, SEWAGE, PLUMBING SYSTEMS				<input type="checkbox"/> Additional Notification of Non-Compliance			
a. Safe water source		c. Backflow, back_siphonage		<input type="checkbox"/> Notice of Civil Penalty			
<input checked="" type="checkbox"/> b. Hot and cold water under pressure		d. Sewage disposal		<input type="checkbox"/> Final Order of Civil Penalty			
06. HANDWASHING AND TOILET FACILITIES				<input type="checkbox"/> Revocation/License Suspension			
a. Adequate number, location		c. Soap and drying devices		On-site Regulatory Actions			
b. Accessible				<input type="checkbox"/> Voluntary Closure			
07. PEST CONTROL				<input type="checkbox"/> Embargo Notice			
a. Evidence of insects or rodents		c. Animals prohibited		<input type="checkbox"/> Voluntary Condemnation			
b. Pesticide application				Resolution(s) & Interventions			
08. POISONOUS OR TOXIC ITEMS				<input type="checkbox"/> 1 st Compliance Warning Letter			
a. Properly stored		c. Properly used		<input type="checkbox"/> Additional Compliance Warning Letter			
b. Properly labeled				<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:

Form RF001-1_revH_InspectionReport_0506

CIVCS: Yes No

On-site Follow-Up: Yes No

Colorado Department of Public Health and Environment

Retail Food Inspection Report

Items described below identify violations to be corrected as indicated by the regulatory authority. Failure to comply may result in further action by the regulatory authority.

Establishment Raft Masters	City CANON CITY	Firm ID 11047	Date (mm/dd/yy) 06/14/2010
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Item #	Remarks	Method of/for Correction	Corrected by (MM/DD/YY)
02 c	OUTDOOR GRILL AREA-Employees can't properly wash hands without hot and cold or warm tempered water from the portable handsink.	Follow-up	06/24/2010
03 e	OUTDOOR GRILL AREA-Some of the items on ice for customer self-service (sliced ham, sliced turkey, pepperoni and sliced melons) are not stuck down into the ice up to the level of the food in the container.	Follow-up	06/24/2010
03 f	OUTDOOR GRILL AREA-The food thermometer used in the grill area for hamburgers does not have a thin probe tip.	Follow-up	06/24/2010
05 b	OUTDOOR GRILL AREA-No hot water at the portable handsink in the grill area, cold water only from the hose faucet. Hot and cold water or tempered water (hot and cold mixed to at least 90 Deg.F) is required at this handsink, the handsink inside in the kitchen does not count as the handsink for this outdoor food preparation area.	Follow-up	06/24/2010
09 b	OUTDOOR GRILL AREA-No tongs for customers to serve bread and buns from the plastic bags when they make their own sandwiches. Provide serving utensils or the bread items can be individually wrapped by the employees, or the bread can be in a covered container with tongs provided, or under a sneeze guard.		
09 b	OUTDOOR GRILL AREA-Containers of chips, cookies and crackers for customer self-service are not sneeze protected (with a sneeze guard) or in covered containers.		
12 b	OUTDOOR GRILL AREA-The condensate catch pan under the 2-door refrigerator is full of water.		
14 c	KITCHEN-The kitchen floor is dirty.		
Comments	11:20am.		
Environmental Health Specialist:		Received by:	

Method of/for Correction
 Corrected On Site (COS):
 CIVCS:
 Follow-Up (F/U):
 Compliance Agreement (CA):