

Retail Food Establishment Inspection Report

FACILI	TY NAME	Big Burger World OWNER:				
	ADDRESS: 1205 S 9th Canon City CO 81212					
DATE:	DATE: 10/24/2019 INSPECTION TYPE: Routine Inspection					
		FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS				
	Risk factor	s are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health intervention	ons ar			
		control measures to prevent foodborne illness or injury. Compliance status to be designated as IN, OUT, NA, NO for each numbered item.				
		IN = In Compliance OUT = Not in Compliance NO = Not Observed NA = Not Applicable COS = Corrected On-Site R = Repeat Violation				
	pliance S	Status	CC			
	rvision					
1	In	Person in charge present, demonstrates knowledge, and performs duties				
2	In	Certified Food Protection Manager				
	loyee He					
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting Proper use of restriction and exclusion				
4	In In	Procedures for responding to vomiting and diarrheal events				
-		ic Practices				
6	In	Proper eating, tasting, drinking, or tobacco use				
7	In	No discharge from eyes, nose, and mouth	+			
		pontamination by Hands				
8	In	Hands clean & properly washed				
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	+			
10	In	Adequate handwashing sinks properly supplied and accessible	+			
Appr	oved So					
11	In	Food obtained from approved source				
12	In	Food received at proper temperature				
13	In	Food in good condition, safe, & unadulterated				
14	NA	Required records available: shellstock tags, parasite destruction				
Prote	ction fro	m Contamination				
15	In	Food separated and protected				
16	In	Food contact surfaces; cleaned & sanitized				
17	In	Proper disposition of returned, previously served, reconditioned & unsafe food				
	-	ature Control for Safety				
18	NO	Proper cooking time & temperatures				
19	In	Proper reheating procedures for hot holding				
20	NO	Proper cooling time and temperature				
21	In	Proper hot holding temperatures				
22	Out	Proper cold holding temperatures				
23	In	Proper date marking and disposition				
24	NA	Time as a Public Health Control; procedures & records				
	umer Ac		1			
25	In Succes	Consumer advisory provided for raw/undercooked food				
26		ptible Populations Pasteurized foods used; prohibited foods not offered	1			
		dditives and Toxic Substances				
27 28	In In	Food additives: approved & Properly used Toxic substances properly identified, stored & used	+			
		Approved Procedures				
29	NA	Compliance with variance / specialized process / HACCP				
23	NA I					

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.

OUT = Not in Compliance **COS** = Corrected On-Site **R** = Repeat Violation

Com	oliance S	Status	CC		
		nd Water			
30	Out	Pasteurized eggs used where required			
31	In	Water & ice from approved source			
32	NA	Variance obtained for specialized processing methods			
		rature Control			
33	In	Proper cooling methods used; adequate equipment for temperature control			
34	NA	Plant food properly cooked for hot holding			
35	In	Approved thawing methods used			
36	Out	Thermometer provided & accurate	×		
Food	Identifi				
37	In	Food properly labeled; original container			
Prevention Of Food Contamination					
38	In	Insects, rodents, & animals not present			
39	Out	Contamination prevented during food preparation, storage & display			
40	In	Personal cleanliness			
41	In	Wiping Cloths; properly used & stored			
42	In	Washing fruits & vegetables			
Proper Use Of Utensils					
43	In	In-use utensils: properly stored			
44	In	Utensils, equipment & linens: properly stored, dried, & handled			
45	In	Single-use / single-service articles: properly stored & used			
46	In	Gloves used properly			
Utens	ils, Equ	ipment and Vending			
47	In	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48	In	Warewashing facilities: installed, maintained, & used; test strips			
49	In	Non-food contact surfaces clean			
Phys	ical Fac	ilities			
50	In	Hot & cold water available; adequate pressure			
51	In	Plumbing installed; proper backflow devices			
52	In	Sewage & waste water properly disposed			
53	In	Toilet facilities: properly constructed, supplied, & cleaned			
54	In	Garbage & refuse properly disposed; facilities maintained			
55	In	Physical facilities installed, maintained, & clean			
56	In	Adequate ventilation & lighting; designated areas used			

Observed Violations:

22- Proper cold holding temperatures

Priority

3-501.16(A)(2): Time/Temperature Control for Safety Food, Cold Holding (P)

Inspector Comments:

Two door reach in refrigerator temping between 44-46 degree.

Cold table- patties temped at 43 degrees, inner thermometer reading at 41 degrees. Proper refrigeration temp is around 38 degrees in order to hold the food at 41 or below.

30- Pasteurized eggs used where required

36- Thermometer provided & accurate

OBSERVATION: (CORRECTED DURING INSPECTION)

Core

4-204-112: Temperature Measuring Devices-Functionality (C)

Inspector Comments:

No thermometer in 2 door reach in refrigerator. Thermometer placed in the refrigerator during inspection. Monitor temperatures daily to ensure proper holding temp. Checking the ambient air temperature can alert you to an issue, but also monitor the holding temperature of the food inside the unit.

39- Contamination prevented during food preparation, storage & display

Core

3-305.11: Food Storage-Preventing Contamination from the Premises (C)

Inspector Comments:

Observed buns on floor. All food should be up off the floor 6 inches. Storage space is limited. Try reorganizing items on shelf or at a minimum a crate can be placed under these boxes in order for them to be lifted up off the floor.

General Comments and Notes

Follow up Required: Yes

Follow up Date (if applicable): 10/27/2019

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Recieved by:

Inspector Name: Amy Jamison

