



Time In: 08:30 AM
Time Out: 10:00 AM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Burger King #2391		OWNER: Ocedon V, LLC
ADDRESS: 2795 Fremont Dr Canon City CO 81212-2648		
DATE: 08/19/2021		INSPECTION TYPE: Routine
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS		
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are 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		
Compliance Status		COS R
Supervision		
1	IN	Person in charge present, demonstrates knowledge, and performs duties
2	IN	Certified Food Protection Manager
Employee Health		
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	IN	Proper use of restriction and exclusion
5	IN	Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices		
6	IN	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
Presenting Contamination 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	OUT	Adequate handwashing sinks properly supplied and accessible
Approved Source		
11	IN	Food obtained from approved source
12	IN	Food received at proper temperature
13	IN	Food in good condition, safe, & unadulterated
14	N/A	Required records available, shellstock tags, parasite destruction
Protection from Contamination		
15	OUT	Food separated and protected
16	IN	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
Time/Temperature Control for Safety		
18	N/O	Proper cooking time & Temperatures
19	N/O	Proper reheating procedures for hot holding
20	N/A	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	IN	Time as a Public Health Control; procedures & records
Consumer Advisory		
25	N/A	Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations		
26	N/A	Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances		
27	IN	Food Additives: approved & Properly used
28	IN	Toxic substances properly identified, stored & used
Conformance with Approved Procedures		
29	N/A	Compliance with variance/ specialized process/ HACCP

Facility Name: Burger King #2391

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.				
"OUT" marked in box if numbered item is not in compliance			COS= Corrected on Site R= Repeat Violation	
Compliance Status			COS	R
Safe Food and Water				
30	N/A	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
33	IN	Proper cooling methods used; adequate equipment for temperature control		
34	N/A	Plant food properly cooked for hot holding		
35	IN	Approved thawing methods used		
36	IN	Thermometer provided & accurate		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
38	IN	Insects, rodents, & animals not present		
39	IN	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	OUT	Single-use/single-service articles: properly stored & used		
46	IN	Gloves used properly		
Utensils, Equipment 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		
Physical Facilities				
50	IN	Hot & cold water available; adequate pressure		
51	OUT	Plumbing installed; proper backflow devices		
52	IN	Sewage & waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, & cleaned		
54	OUT	Garbage & refuse properly disposed; facilities maintained		
55	OUT	Physical facilities installed, maintained, & clean		
56	IN	Adequate ventilation & lighting; designated areas used		
Regulatory Action				
Notification of Potential Fines and Closure		Notice of Immediate Closure		Imminent Health Hazard Closure
On-Site Actions				
Voluntary Condemnation		Compliance Agreement		Embargo Notice
Resolution				
Reinstatement of License		Violation Correction Sheet		Embargo Release

Person In Charge:

Inspector:

Name: Drew

Name: Amy Jamison



Observed Violations (See additional pages if necessary)

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

5-205.11 - Using a Handwashing Sink- Operation and Maintenance (Pf)

Observation: A handwashing sink within the facility being used for purposes other than handwashing. Spatula resting on front counter area handsink, also observed coffee grounds in and around the sides of the handsink. Handsinks may not be used for any others purposes than handwashing. If handsinks are used for other purposes, they may become sources of contamination.

15. Food separated and protected

This is a Core item

3-302.11 (A) (3-8) - Packaged and Unpackaged Food - Separation, Packaging, and Segregation

Observation: Store food in packaging, covered containers, or wrappings. Observed open boxed of exposed food in the walk in freezer. keep items covered to protect from possible contamination.

22. Proper cold holding temperatures

This is a Priority item

3-501.16 (A) (2) - TCS Food, Cold Holding (P)

Observation: Refrigeration unit observed holding greater than 41 degrees F. Milk refrigeration unit, under ice-cream machine, holding at 44 degrees. Thermometer is ready in danger zone. Manager stated repair person is coming same day to work on refrigerated units. If units are not holding correctly, move TCS items to working units. Monitor cold temperatures the same way hot temperatures are monitored. FCDPHE can provide logs.

45. Single Use/ single-service articles: properly stored and used

This is a Core item

4-903.11 (A), (C) - Single-Service and Single-Use Articles - Storage

Observation: Single-use articles do not have protective packaging or other means to prevent contamination. Single use items are stored uncovered and not protected from possible contamination. Single-use items can become contaminated before their intended use in a variety of ways, keeping these items covered prior to intended use protects from these possibilities.

51. Plumbing installed; proper backflow devices

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5-205.15 (B) - System Maintained in Good Repair, Leakage

Observation: Plumbing system is not maintained in good repair. Observed pipe leaking above the hot water heater.

54. Garbage and refuse properly disposed; facilities maintained

This is a Core item

5-501.113 - Covering Receptacles

5-501.115 - Maintaining Refuse Areas and Enclosures

Observation: A storage area and enclosure for refuse, recyclables, or returnables are not maintained free of unnecessary items and clean. Outdoor refuse area is unclean.

Receptacles for refuse and/or recyclables are not covered. Keep lids closed on dumpsters to prevent waste from becoming an attractant for insects and rodents.

Observed Violations (See additional pages if necessary)

55. Physical facilities installed, maintained, and clean

This is a Core item

6-501.12 - Cleaning, Frequency and Restrictions

6-501.114 - Maintaining Premise, Unnecessary Items and Litter

Observation: Physical facilities are not cleaned as often as necessary to keep them clean. Vent hoods are collecting excessive grease. Per management they are suppose to be cleaned weekly. Ensure these are being cleaned regularly so they do not become a source of contamination.

Observed trash build up under equipment and shelving through out facility.

Observed floor cleaner spill under chemical storage shelving.

Excess grease on the floor near fryer.

Ensure premises is routinely cleaned, this is an important measure in ensuring the protection and sanitary preparation of food.

Premises are not maintained free of unnecessary items and/or litter. Outdoor refuse area has accumulated trash and litter around trash bins. Clean this area to ensure it does not become an attractant for insects and rodents.

General Comments

GENERAL COMMENTS

Score 46=passed.

Adequate sanitizing concentration of 200ppm quat.

Ensure more frequent cleaning of non-food contact surfaces.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Egg	Hot Holding	172F
Sausage patty	Hot Holding	177F
Chicken	Cold Holding	33F
Sliced tomato- walk in	Cold Holding	39F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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