



Retail Food Establishment Inspection Report

FACILITY NAME: Big D Superfoods		OWNER: TV Seven Inc		
ADDRESS: 1100 E Main Florence CO 81226				
DATE: 09/30/2019		INSPECTION TYPE: Routine Inspection		
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	Out	Certified Food Protection Manager		X
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		
Preventing 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	In	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11	In	Food obtained from approved source		
12	NO	Food received at proper temperature		
13	In	Food in good condition, safe, & unadulterated		
14	NA	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
15	In	Food separated and protected		
16	Out	Food contact surfaces; cleaned & sanitized		X
17	In	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	In	Proper cooking time & temperatures		
19	NO	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		X
23	Out	Proper date marking and disposition		
24	NA	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	NA	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	NA	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		
Conform with Approved Procedures				
29	NA	Compliance with variance / specialized process / HACCP		

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

Compliance Status			COS	R
Safe Food And Water				
30	NA	Pasteurized eggs used where required		
31	In	Water & ice from approved source		
32	NA	Variance obtained for specialized processing methods		
Food Temperature Control				
33	In	Proper cooling methods used; adequate equipment for temperature control		
34	NO	Plant food properly cooked for hot holding		
35	NO	Approved thawing methods used		
36	Out	Thermometer provided & accurate		X
Food Identification				
37	In	Food properly labeled; original container		
Prevention Of Food Contamination				
38	Out	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	In	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	Out	Non-food contact surfaces clean		
Physical Facilities				
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:

2- Certified Food Protection Manager

OBSERVATION: **(Repeat)**

Core

2-102.12(A): Certified Food Protection Manager (C)

Inspector Comments:

Facility is lacking a Certified Food Protection Manager Certification. A class will be held locally In October.

16- Food contact surfaces; cleaned & sanitized

OBSERVATION: **(Correct by: 10/3/2019)(Repeat)**

Priority

4-501.114: Mechanical Warewashing Equipment, Chemical Sanitization- Concentration (P)

Inspector Comments:

Dish machine inadequately sanitizes. This is an ongoing issue. Bleach appears to be leaking out of the tube before it can get to the machine to sanitize. Staff has agreed to manual sanitize dishes till this can be fixed.

22- Proper cold holding temperatures

OBSERVATION: **(Correct by: 10/3/2019)(Repeat)**

Priority

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

Inspector Comments:

Salads and sandwiches being prepared are sitting out at 67 degrees and 52 degrees respectively. Prepare these items in smaller batches to avoid items sitting out for extended times. This has been marked on several inspections.

Deli case is still out of operation. The front display holds temperature but the Refrigerated unit does not hold temp, it has not been in operation for about a year and a half. This needs to be fixed or replaced.

23- Proper date marking and disposition

OBSERVATION: **(Correct by: 10/3/2019)**

Priority Foundation

3-501.17: Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking (Pf)

Inspector Comments:

Deli Walk in- Observed several soups, sandwiches and breakfast burrito mix without date marks.

Anything prepared in the establishment and kept for more than 24 hours is required to have a date mark.

Deli meat sliced in house is dated with a 10 day life, this needs to be changed to 7 days. See handout.

36- Thermometer provided & accurate

OBSERVATION: **(Correct by: 10/3/2019)(Repeat)**

Core

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

Inspector Comments:

Deli cases are missing thermometers. All Refrigerated units need to have a thermometer to monitor temperature.

38- Insects, rodents, & animals not present

Core

6-202.15: Outer Openings, Protected (C)

6-501.111: Controlling Pests (C)

Inspector Comments:

Back store room- Delivery door is not protected from the entry of pests. Large gaps under and around the sides of the door.

Mouse droppings observed under the soda machine. This area needs to be cleaned. Use a 10% bleach solution and soak area for 10 minutes prior.

49- Non-food contact surfaces clean

Core

4-601.11(C) : Equipment and Nonfood-Contact Surfaces (C)

Inspector Comments:

Food debris has accumulated in deli cases.

General Comments and Notes

8:30 am.

Produce 3 comp sink drain pipe need to shortened, the pipe is down in the drain there needs to be an air gap not less than 1 inch.

Follow up Required: Yes

Follow up Date (if applicable): 10/3/2019


(2/30/2019 11:52:24 AM)

Recieved by:


Amy Jamison 10/30/2019 11:52:24 AM

Inspector Name:

Amy Jamison