



### Retail Food Establishment Inspection Report

<b>FACILITY NAME:</b> Jade Café		<b>OWNER:</b> Jade Cafe Incorporated		
<b>ADDRESS:</b> 129 Church Florence CO 81226				
<b>DATE:</b> 10/18/2020		<b>INSPECTION TYPE:</b> 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	Out	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	Out	Hands clean & properly washed	X	
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	X	
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	In	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
15	Out	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	NA	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
<b>Safe Food And Water</b>				
30	<b>NA</b>	Pasteurized eggs used where required		
31	<b>In</b>	Water & ice from approved source		
32	<b>NA</b>	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	<b>In</b>	Proper cooling methods used; adequate equipment for temperature control		
34	<b>NA</b>	Plant food properly cooked for hot holding		
35	<b>Out</b>	Approved thawing methods used	X	
36	<b>Out</b>	Thermometer provided & accurate		
<b>Food Identification</b>				
37	<b>In</b>	Food properly labeled; original container		
<b>Prevention Of Food Contamination</b>				
38	<b>In</b>	Insects, rodents, & animals not present		
39	<b>In</b>	Contamination prevented during food preparation, storage & display		
40	<b>In</b>	Personal cleanliness		
41	<b>In</b>	Wiping Cloths; properly used & stored		
42	<b>In</b>	Washing fruits & vegetables		
<b>Proper Use Of Utensils</b>				
43	<b>In</b>	In-use utensils: properly stored		
44	<b>In</b>	Utensils, equipment & linens: properly stored, dried, & handled		
45	<b>In</b>	Single-use / single-service articles: properly stored & used		
46	<b>In</b>	Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
47	<b>Out</b>	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	<b>In</b>	Warewashing facilities: installed, maintained, & used; test strips		
49	<b>Out</b>	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	<b>In</b>	Hot & cold water available; adequate pressure		
51	<b>In</b>	Plumbing installed; proper backflow devices		
52	<b>In</b>	Sewage & waste water properly disposed		
53	<b>In</b>	Toilet facilities: properly constructed, supplied, & cleaned		
54	<b>Out</b>	Garbage & refuse properly disposed; facilities maintained	X	
55	<b>Out</b>	Physical facilities installed, maintained, & clean		
56	<b>In</b>	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:

Requirement for every facility to have at least one Certified Food Protection Manager. Discussed during inspection and list of providers supplied to owners.

### 6- Proper eating, tasting, drinking, or tobacco use

#### Core

2-401.11: Eating, Drinking, or Using Tobacco (C)

#### Inspector Comments:

Employees may drink from closed beverages containers and they must be handled to prevent contamination of food, clean equipment, etc. Observed several open employee beverages above prep table.

### 8- Hands clean & properly washed

OBSERVATION: **(CORRECTED DURING INSPECTION)**

#### Priority

2-301.12: Cleaning Procedure (P)

#### Inspector Comments:

Observed food employee keep gloves on while washing hands. Single use gloves are meant to be single use, once they have been used and food task has changed, remove and discard gloves, then wash hands. Discussed during inspection.

### 10- Adequate handwashing sinks properly supplied and accessible

OBSERVATION: **(CORRECTED DURING INSPECTION)**

#### Core

6-301.14: Handwashing Signage (C)

#### Inspector Comments:

All handsinks are required to have signage reminding employees to wash hands. These were provided during inspection.

### 15- Food separated and protected

#### Priority

3-302.11: Packaged and Unpackaged Food-Separation and Segregation (P)

#### Core

3-302.11: Packaged and Unpackaged Food-Packaging(C)

#### Inspector Comments:

Observed raw meats and raw shell eggs above vegetables and other food items. Vegetables and meats are required to be cooked to different temperatures for safety. Keep raw meats on lower shelves to protect from possible contamination contamination. Handouts provided.

Food shall be stored in food packages or covered containers. Observed open food bags in freezers. Keep these closed and the food covered to protect from possible contamination.

### 16- Food contact surfaces; cleaned & sanitized

OBSERVATION: **(CORRECTED DURING INSPECTION)**

#### Priority

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

#### Inspector Comments:

No detectable sanitizer in dish machine. Without an approved way to appropriately wash, rinse, and sanitize dishes, the facility cannot operate. Fortunately Auto-Chlor was called and able to come service the machine.

Remember to use the test strips to check the sanitizer concentration. No sanitizer can be considered an Imminent Health Hazard, always ensure dish machine is correctly sanitizing.

### 22- Proper cold holding temperatures

OBSERVATION: **(CORRECTED DURING INSPECTION)**

**Priority**

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

**Inspector Comments:**

Shrimp sitting out at 50 degrees. Shrimp was being incorrectly thawed (see item 35), shrimp in the bottom of the container were still frozen, shrimp on top is above approved temperature at 50 degrees. Placed under refrigeration during inspection. Remove items from refrigeration when employees are ready to work with them, so the Time/temperature Control for Safety foods do not sit out of temperature control unnecessarily.

**35- Approved thawing methods used**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

**Core**

3-501.13: Thawing (C)

**Inspector Comments:**

Observed frozen and unfrozen shrimp sitting in bucket near prep sink. Shrimp located on top is completely thawed, shrimp on bottom is still frozen. Discussed with owner during inspection. To keep the temperatures from varying so widely during thawing, a more correct way to thaw, would be to place the shrimp container in the sink and completely submerge the shrimp with cold running water. The safest way to thaw is under refrigeration.

**36- Thermometer provided & accurate**

**Core**

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

**Inspector Comments:**

Thermometers are missing from cold holding units. All cold holding units shall have an easily viewable temperature measuring device.

**47- Food & non-food contact surfaces cleanable, properly designed, constructed, & used**

**Core**

4-501.12: Cutting Surfaces (C)

4-101.19: Nonfood-Contact Surfaces (C)

**Inspector Comments:**

All cutting boards in facility are severely scratched and discolored. Have these resurfaced or replaced. This surface is no longer a smooth easily cleanable surface and the scratches and grooves can harbor bacteria.

Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of corrosion-resistant, non-absorbent and smooth materials. Shelving in kitchen is made of wood. This type of wood is not allowable for use, it is not a smooth, easily cleanable surface.

Ice machine lid is repaired with duct tape. This is no longer a smooth, easily cleanable surface.

**49- Non-food contact surfaces clean**

**Core**

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

**Inspector Comments:**

Nonfood-contact surfaces of equipment shall be kept free of accumulation of food residues and other debris. Inside of freezers have accumulated a mass amount of food residues.

**54- Garbage & refuse properly disposed; facilities maintained**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

**Core**

5-501.16: Storage Areas, Rooms and Receptacles, Capacity and Availability (C)

**Inspector Comments:**

The cook line handwashing sink does not have an available trash can. Hand washing should be made an easy as possible. Place a trashcan near the sink so employees can wash and dry hands with ease.

**55- Physical facilities installed, maintained, & clean**

**Core**

6-501.12: Cleaning, Frequency and Restrictions (C)

6-501.114: Maintaining Premises, Unnecessary Items and Litter (C)

6-201.11: Floors-Cleanability (C)

**Inspector Comments:**

Excess grease under cook line. Ensure this equipment is routinely cleaned under and behind.

Excess litter and items outside of facility and in refuse area. This creates harborage conditions and can lead to pest issues.

Floor tiles are missing and cracked through-out the kitchen. This is no longer a smooth easily cleanable surface.

<b>General Comments and Notes</b>	
Inspection conducted on 10-15-2020.	
No signatures due to COVID19.	
Reinspection approximately next week.	

Follow up Required: No	Follow up Date (if applicable): 10/21/2020
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Recieved by:

Inspector Name: