



Time In: 10:30
Time Out: 11:45

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Jade Cafe		OWNER: Jade Cafe Incorporated
ADDRESS: 129 Church Ave Florence CO 81226		
DATE: 02/03/2021		INSPECTION TYPE: Re-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
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
Presenting Contamination by Hands		
8	IN	Hands clean & properly washed
9	IN	No bare hand contact with RFE 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	N/O	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
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
Time/Temperature Control for Safety		
18	IN	Proper cooking time & Temperatures
19	N/O	Proper reheating procedures for hot holding
20	N/O	Proper cooling time and temperature
21	IN	Proper hot holding temperatures
22	OUT	Proper cold holding temperatures
23	N/A	Proper date marking and disposition
24	N/A	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: Jade Cafe

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	IN	Single-use/single-service articles: properly stored & used			
46	IN	Gloves used properly			
Utensils, Equipment and Vending					
47	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		X	X
48		Warewashing facilities: installed, maintained, & used; test strips			
49	OUT	Non-food contact surfaces clean			X
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	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: No signatures


Name: Amy Jamison

Observed Violations *(See additional pages if necessary)*

2. Certified Food Protection Manager

This is a Core item

2-102.12 (A) and (B) - Certified Food Protection Manager

Observation: A certified food safety manager who has shown proficiency by passing an accredited test is not on staff.

This has been discussed on previous inspections. It is understandable that language barriers can make this certification more difficult to obtain. A basic food safety handlers card will be excepted in lieu of the managers certification.

Correct by 02/06/2021 (Repeat)

6. Proper eating, tasting, drinking, or tobacco use

This is a Core item

2-401.11 - Eating, Drinking, or Using Tobacco

Observation: Employee drink observed without a lid or straw. Employees open cups throughout kitchen on and over food prep areas.

Correct by 02/06/2021 (Repeat)

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 hand sink in the facility is inaccessible (a direct observation that prevented the use of the sink). Upon arrival for inspection, handsink was completely blocked. a tray was placed over the sink and it was being used to hold a charging phone along with other items. Handsinks must be accessible at all times to allow food employees convenient accessibility to wash hands and remove contaminants.

Correct by 02/13/2021 (Corrected on Site) (Repeat)

15. Food separated and protected

This is a Priority item

3-302.11 (A) (1-2) - Raw Animal Food- Separation, Packaging, and Segregation (P)

Observation: Raw animal foods are not separated from ready-to-eat foods during storage, preparation, or holding.

Walk in refrigerator- Raw foods stored above ready to eat foods such as rice, oranges, cooked noodles. discussed during inspection. handouts provided.

Correct by 02/06/2021 (Repeat)

16. Food contact surfaces; cleaned and sanitized

This is a Priority Foundation item

4-601.11 (A) - Equipment, Food-Contact Surfaces, and Utensils - Clean (Pf)

Observation: Utensils are not clean to sight and touch. Scoops in flour, corn starch, etc, These have accumulated caked on powder. These need to be cleaned more often.

Correct by 02/13/2021

22. Proper cold holding temperatures

This is a Priority item

Observed Violations (See additional pages if necessary)

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

Observation: Food observed holding at temperatures between 42-50 degrees F. Eggs sitting out at room temperature. These were placed in the walk-in during the inspection. Eggs are a raw animal product and need to be held under refrigeration.

Correct by 02/06/2021 (Corrected on Site)

47. Food and non-food contact surfaces cleanable, properly designed, constructed, and used
This is a Core item

4-501.12 - Cutting Surfaces

Observation: Used cutting boards can no longer be effectively cleaned and sanitized in the facility have not been resurfaced or replaced. Cutting boards are severely scratched and discolored. The surface is no longer a smooth easily cleanable surface, the scratches and grooves can harbor bacteria.

Maintain equipment in good repair and proper adjustment. Microwave door is broken. Ice machine door is repaired with duct tape, no longer a smooth, easily cleanable surface.

Correct by 02/06/2021 (Corrected on Site) (Repeat)

49. Non-food contact surfaces clean

This is a Core item

4-601.11 (B), (C) - Equipment, Food Contact Surfaces, Nonfood-Contact Surfaces, and Utensils, Clean

Observation: Nonfood contact surfaces of equipment not kept free of an accumulation of dust, dirt, food residue and other debris. Inside of freezers have accumulated a mass amount of food residue.

Shelving in pantry have accumulated flour and corn starch. Clean this more often, to help prevent pest issues.

outside of equipment need to be cleaned more often, the refrigerator, freezers, microwave, steam table, and prep table have accumulated dirt and debris. All equipment must be cleaned regularly and more often.

Correct by 02/06/2021 (Repeat)

55. Physical facilities installed, maintained, and clean

This is a Core item

6-501.12 - Cleaning, Frequency and Restrictions

Observation: Physical facilities are not cleaned as often as necessary to keep them clean. outside

Correct by 02/06/2021

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
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VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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Total Value: \$ 0.00

GENERAL COMMENTS

No signatures due to COVID19.
Please take a food safety handlers course. A manager certification is required, FCDPHE will accept a basic food safety course at this time. This course will help with basic food safety and sanitation.
Observed some slight dents in cans, guidance on dented cans provided.