



### 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> 07/23/2019		<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		CO
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	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	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	NA	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	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
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	Out	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			CC
<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>NO</b>	Approved thawing methods used	
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>Out</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>In</b>	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
48	<b>In</b>	Warewashing facilities: installed, maintained, & used; test strips	
49	<b>In</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>In</b>	Garbage & refuse properly disposed; facilities maintained	
55	<b>In</b>	Physical facilities installed, maintained, & clean	
56	<b>In</b>	Adequate ventilation & lighting; designated areas used	

**Observed Violations:**

**2- Certified Food Protection Manager**

**Core**

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

**Inspector Comments:**

New requirement for one person to have certification. See list of providers.

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

**Core**

6-301.14: Handwashing Signage (C)

**Inspector Comments:**

All hand sinks are required to have signage notifying employees to wash hands.

**15- Food separated and protected**

OBSERVATION: (Repeat)

**Priority**

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

**Inspector Comments:**

Walk in refrigerator- raw meats above ready to eat foods. Rearrange walk in.

**22- Proper cold holding temperatures**

**Priority**

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

**Inspector Comments:**

Walk in cooler- food temperature around 44 degrees. Most food was prepped this morning, but cooler was turned down during inspection as well. Food needs to be held at 41 degrees or below, the ambient air in the refrigerator should be around 38 degrees.

**28- Toxic substances properly identified, stored & used**

**Priority**

7-204.11: Sanitizers, Criteria-Chemicals (P)

**Inspector Comments:**

Lavender bleach used for sanitizing. Discussed with operator, only regular bleach is approved for use cannot use scented or splash-less bleach.

**36- Thermometer provided & accurate**

**Core**

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

**Inspector Comments:**

Thermometers are needed for refrigerated units.

**38- Insects, rodents, & animals not present**

**Core**

6-501.112: Removing Dead or Trapped Birds, Insects, Rodents and other Pest (C)

6-501.111: Controlling Pests (C)

6-202.15: Outer Openings, Protected (C)

**Inspector Comments:**

Dry storage- observed dead mouse under shelves. This area needs to be cleaned, remove dead rodent and clean up rodent droppings to stop attraction of other pest. Organize this area to eliminate harborage conditions. Orkin is still the PCO, monthly service.

Fill in holes and gaps in walls to help pest control efforts .

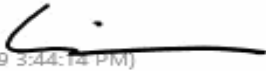
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**General Comments and Notes**

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Follow up Required: No

Follow up Date (if applicable): 7/26/2019



(7/23/2019 3:44:14 PM)

Recieved by:



Amy Jamison(7/23/2019 3:44:23 PM)

Inspector Name:

Amy Jamison

