



Time In: 02:00 PM
Time Out: 03:30 PM

**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME: Nirvana, Culinary Paradise		OWNER: Creative Curries Inc	
ADDRESS: 413 Main St Canon City CO 81212-3733			
DATE: 10/05/2021		INSPECTION TYPE: Routine	
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>			
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			
<b>Compliance Status</b>		<b>COS</b> <b>R</b>	
<b>Supervision</b>			
1	IN	Person in charge present, demonstrates knowledge, and performs duties	
2	IN	Certified Food Protection Manager	
<b>Employee Health</b>			
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	
<b>Good Hygienic Practices</b>			
6	IN	Proper eating, tasting, drinking, or tobacco use	
7	IN	No discharge from eyes, nose, and mouth	
<b>Presenting Contamination by Hands</b>			
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	
<b>Approved Source</b>			
11	IN	Food obtained from approved source	
12	N/O	Food received at proper temperature	
13	IN	Food in good condition, safe, & unadulterated	
14	N/A	Required records available, shellstock tags, parasite destruction	
<b>Protection from Contamination</b>			
15	IN	Food separated and protected	
16	IN	Food contact surfaces; cleaned & sanitized	
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food	
<b>Time/Temperature Control for Safety</b>			
18	IN	Proper cooking time & Temperatures	
19	N/O	Proper reheating procedures for hot holding	
20	IN	Proper cooling time and temperature	
21	N/A	Proper hot holding temperatures	
22	OUT	Proper cold holding temperatures	X
23	OUT	Proper date marking and disposition	X
24	N/A	Time as a Public Health Control; procedures & records	
<b>Consumer Advisory</b>			
25	N/A	Consumer advisory provided for raw/undercooked food	
<b>Highly Susceptible Populations</b>			
26	N/A	Pasteurized foods used; prohibited foods not offered	
<b>Food/Color Additives and Toxic Substances</b>			
27	IN	Food Additives: approved & Properly used	
28	IN	Toxic substances properly identified, stored & used	
<b>Conformance with Approved Procedures</b>			
29	N/A	Compliance with variance/ specialized process/ HACCP	

Facility Name: Nirvana, Culinary Paradise

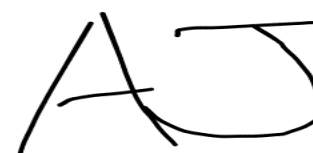
GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.				
"OUT" marked in box if numbered item is <b>not</b> in compliance			COS= Corrected on Site R= Repeat Violation	
Compliance Status			COS	R
<b>Safe Food and Water</b>				
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		
<b>Food Temperature Control</b>				
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		
<b>Food Identification</b>				
37	IN	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38	IN	Insects, rodents, & animals not present		
39	OUT	Contamination prevented during food preparation, storage & display	X	
40	IN	Personal cleanliness		
41	OUT	Wiping Cloths; properly used & stored	X	
42	IN	Washing fruits & vegetables		
<b>Proper Use of Utensils</b>				
43	OUT	In-use utensils: properly stored	X	
44	IN	Utensils, equipment & linens: properly stored, dried, & handled		
45	IN	Single-use/single-service articles: properly stored & used		
46	IN	Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
47	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	X	
48	IN	Warewashing facilities: installed, maintained, & used; test strips		
49	OUT	Non-food contact surfaces clean	X	
<b>Physical Facilities</b>				
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	X	
56	IN	Adequate ventilation & lighting; designated areas used		
<b>Regulatory Action</b>				
Notification of Potential Fines and Closure		Notice of Immediate Closure		Imminent Health Hazard Closure
<b>On-Site Actions</b>				
Voluntary Condemnation		Compliance Agreement		Embargo Notice
<b>Resolution</b>				
Reinstatement of License		Violation Correction Sheet		Embargo Release

Person In Charge:

Inspector:

Name: Latit

Name: Amy Jamison



*Observed Violations (See additional pages if necessary)*

22. Proper cold holding temperatures

This is a Priority item

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

Observation: Shrimp sitting out at room temperature in pan of water. This was placed under refrigeration, 56 degrees.

(Corrected on Site)

23. Proper date marking and disposition

This is a Priority Foundation item

3-501.17 - Ready-to-Eat TCS Food, Date Marking (Pf)

Observation: Refrigerated, ready-to-eat, time/temperature control for safety food is not properly date marked when held for more than 24 hours. Observed several items in the refrigerator not date marked. Discussed during inspection. Handouts and guidance provided.

(Corrected on Site)

39. Contamination prevented during food preparation, storage, and display

This is a Core item

3-304.13 - Linens and Napkins, Use Limitations

Observation: Wiping cloths used in contact with samosa. Wiping cloths may not be used in contact with food.

(Corrected on Site)

41. Wiping cloths; properly used and stored

This is a Core item

3-304.14 - Wiping Cloths, Use Limitation

Observation: Wiping cloths used for wiping counters and other equipment shall be held in a sanitizer solution.

(Corrected on Site)

43. In-use utensils; properly stored

This is a Core item

3-304.12 - In-Use Utensils, Between-Use Storage

Observation: Dispensing utensils are improperly stored; Bowls used to scoop dry products are left lying in product. Scoops can be stored in bins with non-potentially hazardous foods, however the handles should be stored up above the food and not lying in the food. The concern with bowls used for scooping is there is not a designated handle and this could contaminate the product.

(Corrected on Site)

47. Food and non-food contact surfaces cleanable, properly designed, constructed, and used

This is a Core item

4-501.11 - Good Repair and Proper Adjustment - Equipment

Observation: Walk in refrigerator is not operational. Reach in freezer is not operational in prep room.

(Corrected on Site)

49. Non-food contact surfaces clean

This is a Core item

4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency

Observation: Nonfood contact surfaces of equipment not cleaned at a frequency necessary to preclude accumulation of soil residues. Inside of prep tables have accumulated food stains. Wipe out inside of equipment more frequently.

Observed Violations *(See additional pages if necessary)*

(Corrected on Site)

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. Food stains on walls in the kitchen, dish room, and refrigeration room. Black debris has accumulated along floor coving.  
(Corrected on Site)

General Comments

**GENERAL COMMENTS**

Score 40=passed.

General Comments

**FOOD TEMPERATURES**

<b>Food Item</b>	<b>Food State</b>	<b>Temperature</b>
Sauce	Cold Holding	39F
Tikki Marsala	Serving	190F
Chicken	Cooling	155F
Cauliflower	Cold Holding	41F

**VOLUNTARY CONDEMNATION**

<b>Disposed Items</b>	<b>Disposal Method</b>	<b>Value</b>	<b>Comments</b>
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