



**Retail Food Establishment Inspection Report**

<b>FACILITY NAME:</b> Nirvana, Culinary Paradise	<b>OWNER:</b> Creative Curries Inc
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<b>ADDRESS:</b>
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<b>DATE:</b> 09/14/2020	<b>INSPECTION TYPE:</b> Routine Inspection
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**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
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**Supervision**

1	<b>In</b>	Person in charge present, demonstrates knowledge, and performs duties		
2	<b>In</b>	Certified Food Protection Manager		

**Employee Health**

3	<b>In</b>	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	<b>In</b>	Proper use of restriction and exclusion		
5	<b>In</b>	Procedures for responding to vomiting and diarrheal events		

**Good Hygienic Practices**

6	<b>In</b>	Proper eating, tasting, drinking, or tobacco use		
7	<b>In</b>	No discharge from eyes, nose, and mouth		

**Preventing Contamination by Hands**

8	<b>In</b>	Hands clean & properly washed		
9	<b>In</b>	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	<b>Out</b>	Adequate handwashing sinks properly supplied and accessible	X	

**Approved Source**

11	<b>In</b>	Food obtained from approved source		
12	<b>NO</b>	Food received at proper temperature		
13	<b>Out</b>	Food in good condition, safe, & unadulterated	X	
14	<b>NA</b>	Required records available: shellstock tags, parasite destruction		

**Protection from Contamination**

15	<b>In</b>	Food separated and protected		
16	<b>In</b>	Food contact surfaces; cleaned & sanitized		
17	<b>In</b>	Proper disposition of returned, previously served, reconditioned & unsafe food		

**Time/Temperature Control for Safety**

18	<b>NO</b>	Proper cooking time & temperatures		
19	<b>NO</b>	Proper reheating procedures for hot holding		
20	<b>NO</b>	Proper cooling time and temperature		
21	<b>NO</b>	Proper hot holding temperatures		
22	<b>In</b>	Proper cold holding temperatures		
23	<b>In</b>	Proper date marking and disposition		
24	<b>NA</b>	Time as a Public Health Control; procedures & records		

**Consumer Advisory**

25	<b>NA</b>	Consumer advisory provided for raw/undercooked food		
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**Highly Susceptible Populations**

26	<b>NA</b>	Pasteurized foods used; prohibited foods not offered		
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**Food/Color Additives and Toxic Substances**

27	<b>In</b>	Food additives: approved & Properly used		
28	<b>In</b>	Toxic substances properly identified, stored & used		

**Conform with Approved Procedures**

29	<b>NA</b>	Compliance with variance / specialized process / HACCP		
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**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>NO</b>	Plant food properly cooked for hot holding		
35	<b>Out</b>	Approved thawing methods used	X	
36	<b>In</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	X	
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	X	
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:**

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

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Priority Foundation

5-205.11: Using a Handwashing Sink-Operation and Maintenance (Pf)

**Inspector Comments:**

The hand sink in the dish washing area has a sign "please do not use". In discussion with the PIC there are two reasons for this, the sink is very close to clean utensil storage and there is no protective barrier. Additionally, the PIC stated this sink is not used often and they would like to have it removed. Per 5-204.11: Handwashing Sinks-Location and Placement- Handwashing sinks shall be located to allow convenient use by employees in food preparation and ware washing areas. This handsink needs to stay in this ware washing/prep area. The storage shelves need to be moved to a better location or splash guards need to be added to the sink. It is also possible to add a barrier, such as plastic sheeting to the storage shelves to protect from possible contamination during handwashing. This handsink must always be accessible to employees, hands must be washed between working with dirty dishes and working with clean 2-301.14.

**13- Food in good condition, safe, & unadulterated**

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Priority

3-101.11: Safe, Unadulterated and Honestly Presented (P)

**Inspector Comments:**

Food shall be safe and unadulterated. Observed liquor bottle with insect in it. Only this one bottle had evidence of bugs. All other bottles with stoppers seemed to be working adequately.

**35- Approved thawing methods used**

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Core

3-501.13: Thawing (C)

**Inspector Comments:**

Observed chicken, 32 degrees, thawing on table in a tub of standing water. Proper thawing techniques include under refrigeration, submerged under running water, or as part of the cooking process. Discussed with PIC and guidance provided.

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

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Core

6-202.13: Insect Control Devices, Design and Installation (C)

**Inspector Comments:**

Fly strip observed over prep table. These are allowable however they should be installed so they are not located over food prep areas, to ensure that insects are prevented from falling onto exposed food, clean equipment, or single use items.

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

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Core

4-501.12: Cutting Surfaces (C)

**Inspector Comments:**

Cutting boards on cook line are becoming scratched and discolored. These grooves and scratches make the surface harder to effectively clean and sanitize and can harbor bacteria. Cutting boards can be resurfaced or if they cannot, they need to be replaced.

General Comments and Notes
No signatures due to COVID19.

**Received by:**  
**[Print Name]**

**Inspector Name:**  
**[Print Name]**

Amy Jamison