



### Retail Food Establishment Inspection Report

<b>FACILITY NAME:</b> Turmeric Restaurant		<b>OWNER:</b> Turmeric, LLC		
<b>ADDRESS:</b> 106 W Main St Florence CO 81226				
<b>DATE:</b> 12/30/2019		<b>INSPECTION TYPE:</b> Follow-up 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	NO	Person in charge present, demonstrates knowledge, and performs duties		
2	NO	Certified Food Protection Manager		
Employee Health				
3	NO	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	NO	Proper use of restriction and exclusion		
5	NO	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6	NO	Proper eating, tasting, drinking, or tobacco use		
7	NO	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	NO	Hands clean & properly washed		
9	NO	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	NO	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11	NO	Food obtained from approved source		
12	NO	Food received at proper temperature		
13	NO	Food in good condition, safe, & unadulterated		
14	NO	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
15	NO	Food separated and protected		
16	NO	Food contact surfaces; cleaned & sanitized		
17	NO	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	NO	Proper cooking time & temperatures		
19	NO	Proper reheating procedures for hot holding		
20	NO	Proper cooling time and temperature		
21	NO	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	NO	Proper date marking and disposition		
24	NO	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	NO	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	NO	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	NO	Food additives: approved & Properly used		
28	NO	Toxic substances properly identified, stored & used		
Conform with Approved Procedures				
29	NO	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>NO</b>	Pasteurized eggs used where required		
31	<b>NO</b>	Water & ice from approved source		
32	<b>NO</b>	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	<b>Out</b>	Proper cooling methods used; adequate equipment for temperature control		
34	<b>NO</b>	Plant food properly cooked for hot holding		
35	<b>NO</b>	Approved thawing methods used		
36	<b>NO</b>	Thermometer provided & accurate		
<b>Food Identification</b>				
37	<b>NO</b>	Food properly labeled; original container		
<b>Prevention Of Food Contamination</b>				
38	<b>NO</b>	Insects, rodents, & animals not present		
39	<b>NO</b>	Contamination prevented during food preparation, storage & display		
40	<b>NO</b>	Personal cleanliness		
41	<b>NO</b>	Wiping Cloths; properly used & stored		
42	<b>NO</b>	Washing fruits & vegetables		
<b>Proper Use Of Utensils</b>				
43	<b>NO</b>	In-use utensils: properly stored		
44	<b>NO</b>	Utensils, equipment & linens: properly stored, dried, & handled		
45	<b>NO</b>	Single-use / single-service articles: properly stored & used		
46	<b>NO</b>	Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
47	<b>NO</b>	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	<b>NO</b>	Warewashing facilities: installed, maintained, & used; test strips		
49	<b>NO</b>	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	<b>NO</b>	Hot & cold water available; adequate pressure		
51	<b>NO</b>	Plumbing installed; proper backflow devices		
52	<b>NO</b>	Sewage & waste water properly disposed		
53	<b>NO</b>	Toilet facilities: properly constructed, supplied, & cleaned		
54	<b>NO</b>	Garbage & refuse properly disposed; facilities maintained		
55	<b>NO</b>	Physical facilities installed, maintained, & clean		
56	<b>NO</b>	Adequate ventilation & lighting; designated areas used		

**Observed Violations:**

**33- Proper cooling methods used; adequate equipment for temperature control**

**Priority Foundation**

4-301.11: Cold Holding Capacities-Equipment (Pf)

**Inspector Comments:**

Per operator the cold hold table has been serviced and is still not operating correctly, they are looking into getting a replacement.

In the meantime, keep foods that have a temperature requirement in the working refrigerated units.

**General Comments and Notes**

Per the operator the facility needs to replace the cold table and are in the process.

A routine inspection will be conducted soon. Closing out this follow up inspection for the time being and will check on it at the next routine. If this is not corrected, a compliance agreement and possibly a risk control plan will be worked out with operators.

Follow up Required: No

Follow up Date (if applicable): 1/2/2020

**Recieved by:**

Amy Jamison(12/30/2019 5:25:19 PM)



**Inspector Name:**

Amy Jamison