



Retail Food Establishment Inspection Report

FACILITY NAME: Turmeric Restaurant		OWNER: Turmeric, LLC		
ADDRESS: 106 W Main St Florence CO 81226				
DATE: 12/09/2019		INSPECTION TYPE: 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	Out	Adequate handwashing sinks properly supplied and accessible	X	X
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	Out	Proper cold holding temperatures		X
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
Safe Food And Water				
30	NO	Pasteurized eggs used where required		
31	NO	Water & ice from approved source		
32	NO	Variance obtained for specialized processing methods		
Food Temperature Control				
33	NO	Proper cooling methods used; adequate equipment for temperature control		
34	NO	Plant food properly cooked for hot holding		
35	NO	Approved thawing methods used		
36	NO	Thermometer provided & accurate		
Food Identification				
37	NO	Food properly labeled; original container		
Prevention Of Food Contamination				
38	NO	Insects, rodents, & animals not present		
39	NO	Contamination prevented during food preparation, storage & display		
40	NO	Personal cleanliness		
41	NO	Wiping Cloths; properly used & stored		
42	NO	Washing fruits & vegetables		
Proper Use Of Utensils				
43	NO	In-use utensils: properly stored		
44	NO	Utensils, equipment & linens: properly stored, dried, & handled		
45	NO	Single-use / single-service articles: properly stored & used		
46	NO	Gloves used properly		
Utensils, Equipment and Vending				
47	NO	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	NO	Warewashing facilities: installed, maintained, & used; test strips		
49	NO	Non-food contact surfaces clean		
Physical Facilities				
50	NO	Hot & cold water available; adequate pressure		
51	NO	Plumbing installed; proper backflow devices		
52	NO	Sewage & waste water properly disposed		
53	NO	Toilet facilities: properly constructed, supplied, & cleaned		
54	NO	Garbage & refuse properly disposed; facilities maintained		
55	Out	Physical facilities installed, maintained, & clean		
56	NO	Adequate ventilation & lighting; designated areas used		

Observed Violations:

10- Adequate handwashing sinks properly supplied and accessible

OBSERVATION: *(CORRECTED DURING INSPECTION)*(Repeat)

Priority Foundation

6-301.12: Hand Drying Provision (Pf)

Inspector Comments:

Paper towels are not accessible at kitchen handsink, observed empty dispenser. Dispenser was filled during inspection.

Paper towels must be available for employees to ensure they will use towels to dry their hands and not clothing or other materials. Wet hands transfer bacteria more readily than dry hands. The residual moisture found on the hands after washing allows for bacterial and viral transfer to food or solid surfaces by touch.

Last inspection the dispenser was not working, if needed repair/replace dispenser. A generic paper towel holder can be attached to wall to simply put a roll of paper towels near the handsink to correct this violation.

Additional follow up needed, handsink violations have consistently been written up since the first routine inspection 3-29-18.

22- Proper cold holding temperatures

OBSERVATION: *(Repeat)*

Priority

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

Inspector Comments:

Cold hold prep table is not holding temperature and not been repaired. The operators are not storing much TCS foods in this unit. However ensure that the TCS food that is in this table in done so on a limited basis , if the food is out of temperature control for more than 4 hours it needs to be discarded.

Maintaining temperature control will limit the growth of pathogens that may be present in or on the food and may help prevent foodborne illness.

55- Physical facilities installed, maintained, & clean

Core

6-501.12: Cleaning, Frequency and Restrictions (C)

Inspector Comments:

The wall next to cold prep table is covered in food stains. Remember to clean floors, walls, and ceilings as well as food equipment.

General Comments and Notes

12-5-19, Follow up inspection required to a follow up inspection conducted prior to restaurant closure for vacation. Additional follow up is required again, as the two violations being followed up on have not yet been corrected.

Follow up Required: Yes

Follow up Date (if applicable): 12/12/2019

Recieved by:


Amy Jamison(12/9/2019 9:53:50 AM)

Inspector Name:

Amy Jamison