



|                 |
|-----------------|
| Time In: 10:00  |
| Time Out: 11:00 |

**FOOD ESTABLISHMENT INSPECTION REPORT**

|   |     |   |
|---|-----|---|
| FACILITY NAME: Turmeric Restaurant  |     | OWNER: Turmeric, LLC  |
| ADDRESS: 106 W Main St Florence CO 81226  |     |   |
| DATE: 03/30/2021  |     | 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   | N/O | Hands clean & properly washed   |
| 9   | N/O | No bare hand contact with RFE 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  | OUT | Food separated and protected  |
| 16  | OUT | Food contact surfaces; cleaned & sanitized  |
| 17  | IN  | Proper disposition of returned, previously served, reconditioned & unsafe food                |
| <b>Time/Temperature Control for Safety</b>  |     |   |
| 18  | N/O | Proper cooking time & Temperatures  |
| 19  | N/O | Proper reheating procedures for hot holding   |
| 20  | N/O | Proper cooling time and temperature   |
| 21  | N/O | Proper hot holding temperatures   |
| 22  | IN  | Proper cold holding temperatures  |
| 23  | OUT | Proper date marking and disposition   |
| 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: Turmeric Restaurant

| GOOD RETAIL PRACTICES   |     |  |  |                                |                     |
|---|-----|--|--|--------------------------------|---------------------|
| Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.<br>"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/O | 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  | OUT | Insects, rodents, & animals not present  |  | X                              |                     |
| 39  | IN  | Contamination prevented during food preparation, storage & display                 |  |                                |                     |
| 40  | IN  | Personal cleanliness   |  |                                |                     |
| 41  | IN  | Wiping Cloths; properly used & stored  |  |                                |                     |
| 42  | IN  | Washing fruits & vegetables  |  |                                |                     |
| <b>Proper Use of Utensils</b>   |     |  |  |                                |                     |
| 43  | IN  | In-use utensils: properly stored   |  |                                |                     |
| 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  |  |                                |                     |
| <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: no signature

  
 Name: Amy Jamison

Observed Violations *(See additional pages if necessary)*

15. Food separated and protected

This is a Core item

3-302.11 (A) (3-8) - Packaged and Unpackaged Food - Separation, Packaging, and Segregation

- Packaged and Unpackaged Food - Separation, Packaging, and Segregation

Observation: Package and unpackaged food- packaging. Food shall be stored in food packages, covered containers, or wrappings. Observed open food packages in kitchen and outside storage area. Spices, herbs, etc should also be kept covered to protect from contamination.

Correct by 04/02/2021 (Repeat)

16. Food contact surfaces; cleaned and sanitized

This is a Core item

4-602.12 - Cooking and Baking Equipment

- Cooking and Baking Equipment

Observation: Cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufactures recommended cleaning procedure. Microwave is dirty.

Correct by 04/02/2021 (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)

- 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. Prepared foods kept for more than 24 hours must be date marked and used or discarded within 7 days. Discussed during inspection and hand out provided.

Correct by 04/09/2021 (Corrected on Site)

38. Insects, rodents and animals not present

This is a Core item

6-501.112 - Removing Dead or Trapped Birds, Insects, Rodents and Other Pests

- Removing Dead or Trapped Birds, Insects, Rodents and Other Pests

Observation: Dead rodents are not removed from the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.

Observed dead mouse under freezer

Correct by 04/02/2021 (Corrected on Site)

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

This is a Core item

4-501.12 - Cutting Surfaces

- Cutting Surfaces

Observation: Used cutting boards can no longer be effectively cleaned and sanitized. Have these resurfaced or replaced. Observed cutting board severely scratched and discolored. The scratches make the surface harder to clean and can harbor bacteria.

Observed Violations *(See additional pages if necessary)*

Correct by 04/02/2021 (Repeat)

49. Non-food contact surfaces clean

This is a Core item

4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency

- Nonfood Contact Surfaces, Cleaning Frequency

Observation: Nonfood contact surfaces of equipment not cleaned at a frequency necessary to preclude accumulation of soil residues.

Nonfood contact surfaces need to be cleaned more often.

- Bottom of freezer has accumulated a lot of debris.

-Outside of prep table has food stains.

-Reach in refrigerator door handle has accumulated debris.

-Pan shelving has accumulated food debris.

-Beer refrigerator has accumulated syrup spills and food/trash debris.

Correct by 04/02/2021

55. Physical facilities installed, maintained, and clean

This is a Core item

6-201.11 - Floors, Walls and Ceilings - Cleanability

- Floors, Walls and Ceilings - Cleanability

Observation: 6-201.11 cleanability- Small closet right off kitchen is now being used for food preparation. The walls are not constructed to be smooth and easily cleanable. Suggest this area is not used for food prep, if it is necessary for this room to be used in this capacity, some work needs to be done to bring it into compliance. Outdoor storage area that has been created is also required to be constructed to be smooth and easily cleanable.

6-501.12 Cleaning frequency- grease and debris has accumulated under the fryer. Walls have accumulated food stains.

Correct by 04/02/2021 (Repeat)

General Comments

**FOOD TEMPERATURES**

| Food Item | Food State | Temperature |
|-----------|------------|-------------|
|-----------|------------|-------------|

**VOLUNTARY CONDEMNATION**

| Disposed Items | Disposal Method | Value | Comments |
|----------------|-----------------|-------|----------|
|----------------|-----------------|-------|----------|

Total Value: \$ 0.00

**GENERAL COMMENTS**

No signatures due to COVID19.