



### 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> 08/08/2019		<b>INSPECTION TYPE:</b> Routine 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	In	Person in charge present, demonstrates knowledge, and performs duties		
2	In	Certified Food Protection Manager		
Employee Health				
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		
Good Hygienic Practices				
6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	In	Hands clean & properly washed		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	Out	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11	In	Food obtained from approved source		
12	NO	Food received at proper temperature		
13	In	Food in good condition, safe, & unadulterated		
14	In	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
15	In	Food separated and protected		
16	In	Food contact surfaces; cleaned & sanitized		
17	In	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	In	Proper cooking time & temperatures		
19	NO	Proper reheating procedures for hot holding		
20	Out	Proper cooling time and temperature	X	
21	In	Proper hot holding temperatures		
22	Out	Proper cold holding temperatures		X
23	NA	Proper date marking and disposition		
24	NA	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	NA	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	NA	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	NA	Food additives: approved & Properly used		
28	Out	Toxic substances properly identified, stored & used		
Conform with Approved Procedures				
29	NA	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>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>NA</b>	Plant food properly cooked for hot holding		
35	<b>In</b>	Approved thawing methods used		
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>In</b>	Insects, rodents, & animals not present		
39	<b>Out</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		
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>Out</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**

**Priority Foundation**

6-301.12: Hand Drying Provision (Pf)

**Inspector Comments:**

No towels at kitchen hand sink.

**20- Proper cooling time and temperature**

OBSERVATION: (**CORRECTED DURING INSPECTION**)(Correct by: 8/11/2019)

**Priority**

3-501.14: Cooling (P)

**Inspector Comments:**

Improper cooling, 100 pounds of onion sauce cooked and placed in refrigerator yesterday, temperature 90 degrees. Discarded during inspection. Discussed proper cooling techniques and provided handouts.

**22- Proper cold holding temperatures**

OBSERVATION: (Correct by: 8/11/2019)(Repeat)

**Priority**

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

**Inspector Comments:**

Cold hold prep table: upper compartment 44 degrees, chicken underneath 60 degrees. PIC stated table will be serviced. In the meantime, use this for the items that do not have a temperature requirement, or place items that do have a temperature requirement in a container of ice in the unit to keep items cold. another possibility is to fill table with the amount of product you will use in 4 hours, discard left overs. Follow up on cold hold.

Peeled Garlic and Shredded Cheddar Cheese, sitting out on counter 78 degrees, and 81 degrees. Discarded during inspection. The items have a temperature requirement. If they need to be out near stove, place them in ice bath to keep temp down and remember to refrigerate when not in use.

**28- Toxic substances properly identified, stored & used**

OBSERVATION: (Correct by: 8/11/2019)

**Priority**

7-201.11: Separation-Storage (P)

**Priority Foundation**

7-102.11: Common Name-Working Containers (Pf)

**Inspector Comments:**

Storage shed- Chemicals stored above food. Place these on a lower shelf to remove the possibility of the chemicals contaminating food products.

Unlabeled spray bottles. All in use working containers must have a label of contents.

**39- Contamination prevented during food preparation, storage & display**

**Core**

3-307.11: Miscellaneous Sources of Contamination (C)

**Inspector Comments:**

Spices on outdoor storage rack need to be covered at all times to protect from unknown or miscellaneous sources of contamination.

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

**Core**

4-501.11: Good Repair and Proper Adjustment-Equipment (C)

4-501.12: Cutting Surfaces (C)

**Inspector Comments:**

Two door stand up refrigerator, dripping a massive amount of water, (slows down when door is not open.) Refrigerator tech has been called. Ensure the dripping water does not contaminate food.

Cutting board on prep table is scratched and discolored. Have this resurfaced. When cutting boards become excessively scratched they can no longer effectively be cleaned and sanitized and can harbor bacteria .

**55- Physical facilities installed, maintained, & clean**

**Core**

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

**Inspector Comments:**

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Excess grease has accumulated under the cook area. Litter and food particles accumulated under prep table.  
Wall and floor of back room used for rolling dough has accumulated food particles and is dirty .

**General Comments and Notes**

ServSafe Food Protection Manager Certification.

Follow up Required: Yes

Follow up Date (if applicable): 8/11/2019



(8/8/2019 4:00:43 PM)

**Recieved by:**



Amy Jamison(8/8/2019 4:00:43 PM)

**Inspector Name:**

Amy Jamison