



Retail Food Establishment Inspection Report

FACILITY NAME: Two Sisters		OWNER: Two Sisters Restaurant LLC		
ADDRESS: 104 E Main St Florence CO 81226				
DATE: 11/20/2019		INSPECTION TYPE: 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	X	
Approved Source				
11	In	Food obtained from approved source		
12	NO	Food received at proper temperature		
13	Out	Food in good condition, safe, & unadulterated	X	
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	NO	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
22	Out	Proper cold holding temperatures	X	
23	Out	Proper date marking and disposition	X	X
24	In	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	In	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	In	Food additives: approved & Properly used		
28	Out	Toxic substances properly identified, stored & used	X	
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
Safe Food And Water				
30	NA	Pasteurized eggs used where required		
31	In	Water & ice from approved source		
32	NA	Variance obtained for specialized processing methods		
Food Temperature Control				
33	In	Proper cooling methods used; adequate equipment for temperature control		
34	In	Plant food properly cooked for hot holding		
35	In	Approved thawing methods used		
36	In	Thermometer provided & accurate		
Food Identification				
37	In	Food properly labeled; original container		
Prevention Of Food Contamination				
38	In	Insects, rodents, & animals not present		
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		
Proper Use Of Utensils				
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		
Utensils, Equipment and Vending				
47	In	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	In	Warewashing facilities: installed, maintained, & used; test strips		
49	In	Non-food contact surfaces clean		
Physical Facilities				
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	In	Physical facilities installed, maintained, & clean		
56	In	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:

Sani bucket in handsink. Do not use handsinks for anything other than handwashing.

13- Food in good condition, safe, & unadulterated

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Priority Foundation

3-202.15: Package Integrity (Pf)

Inspector Comments:

Observed dented cans in dry storage, discussed with PIC and provided handouts.

22- Proper cold holding temperatures

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Priority

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

Inspector Comments:

Whipped Butter sitting in melted ice, temping between 46-48 degrees in the center and into the 50s on the side.

Added more ice and discussed using a larger dish to hold ice more around the sides of the container.

Salad bar- pasta salad and ranch at 46 degrees. Discussed adding more ice to keep sides of containers better surrounded. Salad bar is out approximately 3-4 hours, It is possible to use time as a control if temperature cannot hold, however the food would need to be discarded.

23- Proper date marking and disposition

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

Priority Foundation

3-501.17: Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking (Pf)

Inspector Comments:

Date marking in place, however some items pulled from freezer yesterday pork taco, stuffed pepper soup, need to be marked with a pull date or new discard date. Discussed with PIC and new date marking plan in place for soups.

28- Toxic substances properly identified, stored & used

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Priority

7-201.11: Separation-Storage (P)

Inspector Comments:

Dry storage- chemicals above single use items such as gloves and paper towels. These need to be relocated so that they are not stored above single use items.

General Comments and Notes

All Items corrected on site.

Ensure items pulled from freezer are being correctly dated. Add more ice to containers when using that to cold hold.

Follow up Required: No

Follow up Date (if applicable): 11/23/2019



(11/20/2019 11:42:08 AM)

Received by:



Amy Jamison(11/20/2019 11:42:08 AM)

Inspector Name:

Amy Jamison