



Time In: 09:15 AM
Time Out: 10:40 AM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Two Sisters		OWNER: Two Sisters Restaurant LLC
ADDRESS: 104 E Main St Florence CO 81226-1529		
DATE: 12/13/2021		INSPECTION TYPE: Routine
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
Presenting Contamination by Hands		
8	OUT	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	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
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	N/O	Proper reheating procedures for hot holding
20	N/O	Proper cooling time and temperature
21	IN	Proper hot holding temperatures
22	OUT	Proper cold holding temperatures
23	IN	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
Consumer Advisory		
25	IN	Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations		
26	N/A	Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances		
27	IN	Food Additives: approved & Properly used
28	IN	Toxic substances properly identified, stored & used
Conformance with Approved Procedures		
29	N/A	Compliance with variance/ specialized process/ HACCP

Facility Name: Two Sisters

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is not in compliance COS= Corrected on Site R= Repeat Violation				
Compliance Status			COS	R
Safe Food and Water				
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
Food Temperature Control				
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35	OUT	Approved thawing methods used		
36		Thermometer provided & accurate		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, & animals not present		
39		Contamination prevented during food preparation, storage & display		
40		Personal cleanliness		
41		Wiping Cloths; properly used & stored		
42		Washing fruits & vegetables		
Proper Use of Utensils				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored & used		
46		Gloves used properly		
Utensils, Equipment and Vending				
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		
Physical Facilities				
50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & waste water properly disposed		
53		Toilet facilities; properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, & clean		
56		Adequate ventilation & lighting; designated areas used		
Regulatory Action				
Notification of Potential Fines and Closure		Notice of Immediate Closure	Imminent Health Hazard Closure	
On-Site Actions				
Voluntary Condemnation		Compliance Agreement	Embargo Notice	
Resolution				
Reinstatement of License		Violation Correction Sheet	Embargo Release	

Person In Charge:

Inspector:

Name: Cinda



Name: Amy Jamison

Observed Violations (See additional pages if necessary)

8. Hands clean and properly washed

This is a Priority item

2-301.14 - When to Wash (P)

Observation: Observed food employee crack raw shell eggs and fail to wash hands afterwards. Gloves were changed which is appreciated. However per the code, hands shall be washed after handling raw animal foods and before changing tasks to work with clean equipment/utensils and ready to eat foods.

(Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessible

This is a Core item

6-301.14 - Handwashing Signage

Observation: Ice cream parlor hand sink and restroom hand sink do not have signage notifying employees to wash hands. These were provided during inspection.

(Corrected on Site)

22. Proper cold holding temperatures

This is a Priority item

3-501.16 (A) (2) - TCS Food, Cold Holding (P)

Observation: Wait-station butter, sitting in ice, temperature 44 degrees. Add more ice to container, the more the tub of butter is surrounded by ice, the better it will hold appropriate temperature.

Green chilies temperature 49 degrees in refrigerated prep table, on top of other items. The sauerkraut stored below the chilies is temping at 37 degrees. Discussed during inspection that the temperature is most likely higher since the chilies are not down in the refrigerated compartment and rather stored up on top of other items. Chilies were placed in the unit.

(Corrected on Site)

28. Toxic substances properly identified, stored, and used

This is a Priority Foundation item

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

Observation: In laundry room chemical closet, containers of poisonous or toxic materials do not have a legible manufacturer's label.

(Corrected on Site)

35. Approved thawing methods

This is a Core item

3-501.13 - Thawing

Observation: Time/temperature control for safety foods are not thawed utilizing an approved method, such as under refrigeration or under cold running water. Discussed during inspection.

General Comments

GENERAL COMMENTS

Score of 10= passed.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
eggs	Serving	160F
Sliced tomato	Cold Holding	37F
beans	Hot Holding	171F
Gravy	Hot Holding	151F
Ham	Cold Holding	37F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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