



Time In:	08:00 AM
Time Out:	09:30 AM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Two Sisters		OWNER: Two Sisters Restaurant LLC
ADDRESS: 104 E Main St Florence CO 81226		
DATE: 05/13/2021		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	IN	Hands clean & properly washed
9	IN	No bare hand contact with RFE 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	IN	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	OUT	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	IN	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	OUT	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	N/A	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
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		
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	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	IN	Warewashing facilities: installed, maintained, & used; test strips		
49		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		
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: no signature

AJ

Name: Amy Jamison

Observed Violations (See additional pages if necessary)

10. Adequate handwashing sinks properly supplied and accessible

This is a Core item

6-301.14 - Handwashing Signage

- Handwashing Signage

Observation: Handwashing sink utilized by employees is not provided with signage notifying employees to wash their hands.

Signs were provided during inspection.

Correct by 05/16/2021 (Corrected on Site)

16. Food contact surfaces; cleaned and sanitized

This is a Priority Foundation item

4-601.11 (A) - Equipment, Food-Contact Surfaces, and Utensils - Clean (Pf)

- Equipment, Food-Contact Surfaces, and Utensils - Clean (Pf)

Observation: Food contact surfaces is not clean to sight and touch. Ice machine needs to be cleaned regularly. Inside of mechanism has accumulated sludge.

Correct by 05/23/2021

29. Compliance with variance/ specialized process/ HACCP

This is a Priority item

3-502.12 - Reduced Oxygen Packaging, Criteria (P)

- Reduced Oxygen Packaging, Criteria (P)

Observation: Facility that packages time/temperature control for safety food using a reduced oxygen packaging have not implemented an accurate HACCP plan. Observed BBQ products vacuum sealed, this process requires that the facility implement a HACCP plan. Discussed during inspection. Follow up on HACCP.

Correct by 05/16/2021

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

This is a Core item

4-101.19 - Nonfood-Contact Surfaces, Material

- Nonfood-Contact Surfaces, Material

Observation: Non-food contact surfaces are not designed to be easily cleanable. Ice maker door repaired with duct tape, this surface is no longer smooth and easily cleanable. This area will be subject to bacterial growth.

Correct by 05/16/2021

General Comments

GENERAL COMMENTS

No signatures.

Routine inspection along with preoperational walk through of newly remodeled ice cream area, Two Scoops. Ice cream shop approved to operate. Ensure that hand washing signage gets added to hand sink. Discussed bare hand contact with ice cream cones. Ensure the cone is not being touched by bare hands, this can be accomplished by gloves or deli paper.

Bathroom not finalized at time of inspection. Ensure hand sink is always supplied with soap, paper towels, and signage.

Follow up needed for reduced oxygen packaging (ROP) HACCP plan.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Gravy	Hot Holding	162F
Pico	Cold Holding	39F
Hamburger	Receiving	37F
Hashbrowns, on grill	Hot Holding	203F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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