



Retail Food Establishment Inspection Report

FACILITY NAME: Big D Superfoods		OWNER: TV Seven Inc		
ADDRESS: 1100 E Main Florence CO 81226				
DATE: 10/17/2019		INSPECTION TYPE: Follow-up 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	NO	Person in charge present, demonstrates knowledge, and performs duties		
2	NO	Certified Food Protection Manager		
Employee Health				
3	NO	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	NO	Proper use of restriction and exclusion		
5	NO	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6	NO	Proper eating, tasting, drinking, or tobacco use		
7	NO	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	NO	Hands clean & properly washed		
9	NO	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	NO	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11	NO	Food obtained from approved source		
12	NO	Food received at proper temperature		
13	NO	Food in good condition, safe, & unadulterated		
14	NO	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
15	NO	Food separated and protected		
16	In	Food contact surfaces; cleaned & sanitized		
17	NO	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	NO	Proper cooking time & temperatures		
19	NO	Proper reheating procedures for hot holding		
20	NO	Proper cooling time and temperature		
21	Out	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	Out	Proper date marking and disposition		
24	NO	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	NO	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	NO	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	NO	Food additives: approved & Properly used		
28	NO	Toxic substances properly identified, stored & used		
Conform with Approved Procedures				
29	NO	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	NO	Pasteurized eggs used where required		
31	NO	Water & ice from approved source		
32	NO	Variance obtained for specialized processing methods		
Food Temperature Control				
33	Out	Proper cooling methods used; adequate equipment for temperature control	X	
34	NO	Plant food properly cooked for hot holding		
35	NO	Approved thawing methods used		
36	In	Thermometer provided & accurate		
Food Identification				
37	NO	Food properly labeled; original container		
Prevention Of Food Contamination				
38	NO	Insects, rodents, & animals not present		
39	NO	Contamination prevented during food preparation, storage & display		
40	NO	Personal cleanliness		
41	NO	Wiping Cloths; properly used & stored		
42	NO	Washing fruits & vegetables		
Proper Use Of Utensils				
43	NO	In-use utensils: properly stored		
44	NO	Utensils, equipment & linens: properly stored, dried, & handled		
45	NO	Single-use / single-service articles: properly stored & used		
46	NO	Gloves used properly		
Utensils, Equipment and Vending				
47	NO	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	NO	Warewashing facilities: installed, maintained, & used; test strips		
49	NO	Non-food contact surfaces clean		
Physical Facilities				
50	NO	Hot & cold water available; adequate pressure		
51	NO	Plumbing installed; proper backflow devices		
52	NO	Sewage & waste water properly disposed		
53	NO	Toilet facilities: properly constructed, supplied, & cleaned		
54	NO	Garbage & refuse properly disposed; facilities maintained		
55	NO	Physical facilities installed, maintained, & clean		
56	NO	Adequate ventilation & lighting; designated areas used		

Observed Violations:

21- Proper hot holding temperatures

Priority

3-501.16(A)(1): Time/Temperature Control for Safety Food, Hot Holding (P)

Inspector Comments:

Hot holding unit on right side, is not holding temperature as well as the rest of the unit. Chicken wings temped at 120 degrees, chicken closest to the door had a wide range of temperature, between 104- 110 degrees. Hot hold is 135 degrees. Discussed with PIC, there is a small vent at this spot on the hold hold, vent has been removed and temperature will be monitored. If this vent is needed, try rearranging the foods and placing the- larger, easier to hold hot- foods in this corner.

23- Proper date marking and disposition

Priority Foundation

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

Inspector Comments:

Sliced deli meats still have a 10 day date mark this needs to be changed to 7 days, with the day of prep counting as the first day.

Items in walk-in refrigerator are lacking a date mark, pasta salad, gravy, breakfast burrito mix, sliced and diced deli meats. PIC stated they are using post it notes to date mark but they are not sticking. discussed other possible options to date mark, such as stickers that can be marked and placed on the containers.

33- Proper cooling methods used; adequate equipment for temperature control

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Priority Foundation

4-301.11: Cold Holding Capacities-Equipment (Pf)

Core

3-501.15: Cooling Methods (C)

Inspector Comments:

Equipment for holding cold food shall be sufficient in number and capacity to provide proper food temp . The sandwich station cold holding unit has not been operational for over a year, this was marked on an inspection report in June 2018. Employees bring out sandwich items, and the food items sit out of temperature for long periods of time, this has been marked on several reports. As a stop-gap, ice has been used to keep the items cold while they are out. However replacing the cold unit with a working refrigerated unit will alleviate these issues.

Observed two containers of gravy cooling in walkin refrigerator, covered and stacked one on top of the other. When cooling, leave containers uncovered or loosely covered and not stacked in order to facilitate heat transfer.

General Comments and Notes

Follow up Required: Yes

Follow up Date (if applicable): 10/20/2019



(10/17/2019 10:08:41 AM)

Recieved by:



Amy Jamison (10/17/2019 10:08:41 AM)

Inspector Name:

Amy Jamison