



Time In: 01:45 PM
Time Out: 03:25 PM

### FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Paris Bahn Mi		OWNER: Paris Bahn Mi
ADDRESS: 1753 Rocky Mountain Ave Loveland CO 80538-8851		
DATE: 07/11/2024		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
Supervision		R
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	OUT	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 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	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	OUT	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
Time/Temperature Control for Safety		
18	N/O	Proper cooking time & Temperatures
19	N/O	Proper reheating procedures for hot holding
20	OUT	Proper cooling time and temperature
21	OUT	Proper hot holding temperatures
22	OUT	Proper cold holding temperatures
23	IN	Proper date marking and disposition
24	N/O	Time as a Public Health Control; procedures & records
Consumer Advisory		
25	N/A	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	N/A	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

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 <b>not</b> in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
<b>Safe Food and Water</b>				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
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		Thermometer provided and accurate		
<b>Food Identification</b>				
37		Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38		Insects, rodents, and animals not present		
39		Contamination prevented during food preparation, storage and display		
40		Personal cleanliness		
41		Wiping cloths; properly used and stored		
42		Washing fruits and vegetables		
<b>Proper Use of Utensils</b>				
43		In-use utensils: properly stored		
44		Utensils, equipment and linens: properly stored, dried, and handled		
45		Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
<b>Utensils, Equipment, and Vending</b>				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		Warewashing facilities: installed, maintained, and used; test strips		
49		Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50		Hot and cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage and waste water properly disposed		
53		Toilet facilities; properly constructed, supplied, and cleaned		
54		Garbage and refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, and cleaned		
56		Adequate ventilation and lighting; designated areas used		

Inspection Result: Re-Inspection Required

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/larimer-county-health>

**Observations:**

**5. Procedures for responding to vomiting and diarrheal events:**

**Observation:** Written procedures for cleaning up vomit or diarrhea were not available or did not meet the requirements of the code.

For a printable guidance document regarding Clean-up Procedures for Vomit/Fecal Events, please visit:

<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-vomit-diarrheal-guidance.pdf>

**This is a Priority Foundation item 2-501.11 - Clean-up of Vomiting and Diarrheal Events (Pf)**

**10. Adequate handwashing sinks properly supplied and accessible:**

**Observation:** Observed handsinks near the oven and the handsink by the warewashing machine have various items stored in and around them.

Handwashing sinks must be kept accessible for use at all times. Do not place or store items in, on, or in front of handwashing sinks.

Observed handsink near sandwich prep area had no paper towels.

Provide dispensed hand towels and hand soap at handwashing sinks at all times so workers can properly wash their hands.

**This is a Priority Foundation item 5-205.11 - Using a Handwashing Sink-Operation and Maintenance (Pf)**

**16. Food contact surfaces; cleaned and sanitized:**

**Observation:** Observed employee place cups and other equipment in a container with sanitizer. Equipment was not cleaned with a detergent before sanitizing.

Ensure equipment is cleaned with a detergent, then rinsed to remove food residue before sanitizing to allow for effective sanitizing.

**This is a Priority Foundation item 4-601.11 (A) - Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf)**

**20. Proper cooling time and temperature:**

**Observation:** Observed containers of cooked pork that were prepared about 6 hours ago in the make table and right reach in cooler at 65-75 F.

Quickly cool foods from 135 F to 70 F in 2 hours and from 70 F to 41 F in 4 more hours to



prevent the growth of microorganisms.

For a printable and fillable Cooling Log please visit:

<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-cooling-log.pdf>

For a printable proper Cooling Methods poster please visit:

<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-cooling-methods.pdf>

**This is a Priority item** 3-501.14 - Cooling (P)

**21. Proper hot holding temperatures:**

**Observation:** Observed pastries that contained cooked meats in the display heating cabinet at 132-135 F.

Hot hold foods above 135F to prevent the growth of microorganisms.

**This is a Priority item** 3-501.16 (A)(1) - TCS Food, Hot Holding (P)

**22. Proper cold holding temperatures:**

**Observation:** Observed hot dogs, mozzarella, and other items in the left reach in cooler at 46-52 F. Manager stated they open the fridge frequently when customers order corn dogs.

Cold hold foods below 41 F to prevent the growth of microorganisms.

**This is a Priority item** 3-501.16 (A)(2) - TCS Food, Cold Holding (P)

**General Comments:**

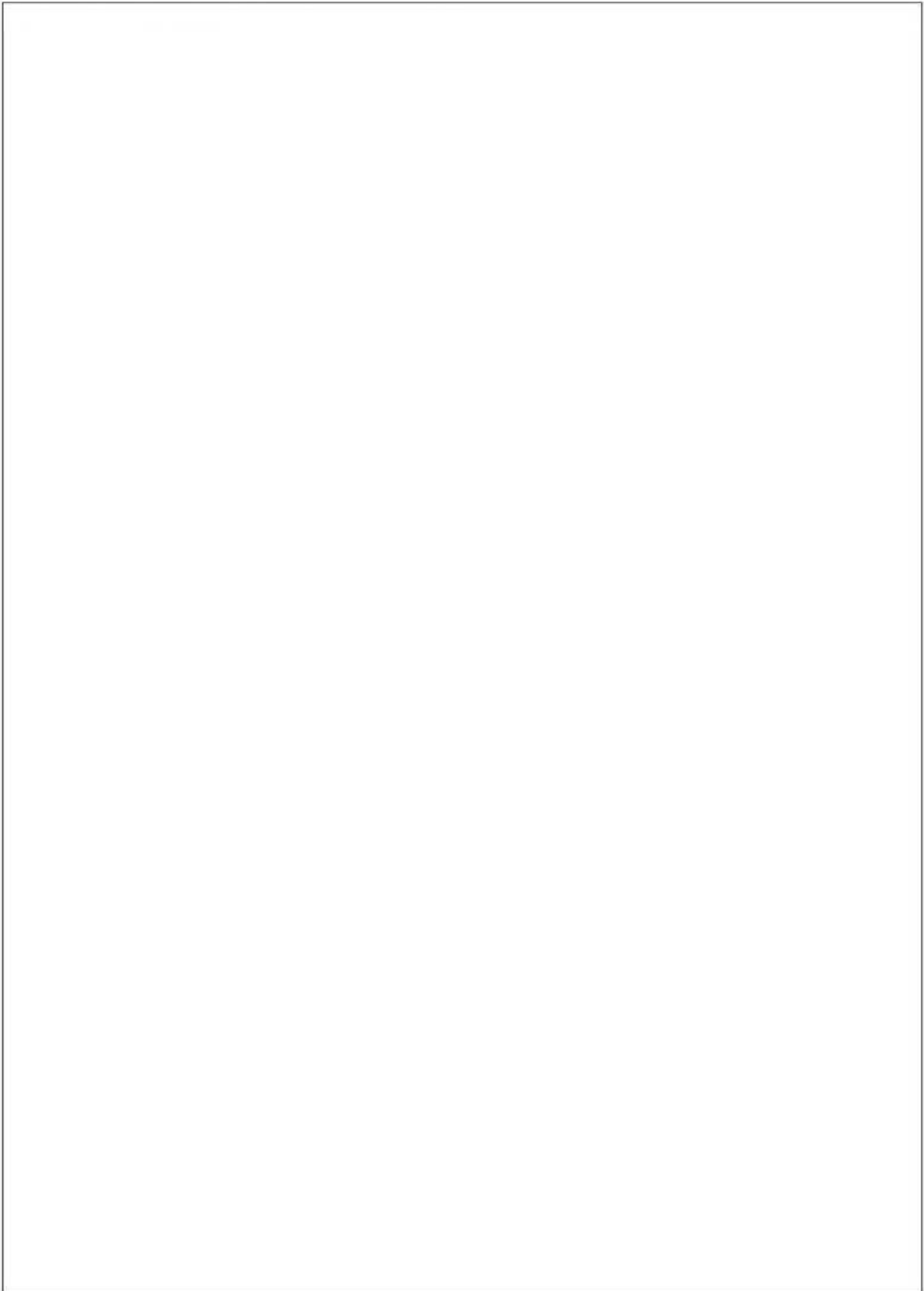
A routine inspection was conducted today with the following noted:

Sanitizers were at the required concentration.

Foods found properly date marked.

Good glove and utensil use to prevent barehand contact.

Currently, most food establishments must have a CFPM. Beginning March 1st, 2025 the person in charge must be a CFPM at most food establishments. A CFPM may not be required during all hours of operation. Examples include, but are not limited to: low risk preparation prior to the establishment opening (bakeries) or an establishment that has operation times where drinks or low risk foods are served but the kitchen is closed (bars).





Establishment Name: Paris Bahn Mi	Address: 1753 Rocky Mountain Ave Loveland CO 80538-8851
Date: 07/11/2024	Owner: Paris Bahn Mi

## NOTIFICATION OF POTENTIAL FINES AND CLOSURE

Your facility has failed to meet basic food safety standards during inspections. Failure to improve the outcome of future inspections in accordance with state law may result in the immediate closure of your facility.

Under statutory requirements, if you do not improve the conditions, your license may be suspended for up to three days. Should this happen, you will not be allowed to re-open until correction of the public health concerns have been noted and you have received approval to reopen from the department.

**Recommended Action:**

- Take immediate steps to address inspection violations.
- Implement the active management of all food safety risk factors to ensure code compliance.
- Schedule a meeting with the department to discuss the violations and how to ensure these violations are corrected on a long-term basis.

In addition to the path that you are on for potential license suspension and closure, you may also be subject to a civil penalty of up to \$1000.00.

You are hereby notified of the grievance process available pursuant to section 25-4-1609.5 of the Colorado Revised Statutes. If you have any questions concerning this action, please contact CDPHE retail food safety staff at 303-692-3645, option 1.

