



1525 Blue Spruce Dr.
Fort Collins, CO 80524

Time In: 03:00 PM
Time Out: 04:30 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: DING TEA		OWNER: ILOVETEA LLC	
ADDRESS: 1110 W Elizabeth St Fort Collins CO 80521-4507			
DATE: 11/01/2023		INSPECTION TYPE: Re-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
Supervision			R
1	IN	Person in charge present, demonstrates knowledge, and performs duties	
2	N/A	Certified Food Protection Manager	
Employee Health			
3	OUT	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 RFE 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	N/O	Food received at proper temperature	
13	OUT	Food in good condition, safe, & unadulterated	X
14	N/A	Required records available, shellstock tags, parasite destruction	
Protection from Contamination			
15	N/A	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	N/A	Proper cooking time & Temperatures	
19	N/A	Proper reheating procedures for hot holding	
20	N/A	Proper cooling time and temperature	
21	N/A	Proper hot holding temperatures	
22	IN	Proper cold holding temperatures	
23	IN	Proper date marking and disposition	
24	IN	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	

Facility Name: DING TEA

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/A	Plant food properly cooked for hot holding		
35	N/A	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	OUT	Contamination prevented during food preparation, storage & display	×	
40	IN	Personal cleanliness		
41	OUT	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	OUT	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	

Inspection Result: Pass

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

Observed Violations (See additional pages if necessary)

3. Management, food employee and conditional employee; knowledge, responsibilities and reporting

This is a Critical item

2-201.11 (A), (C) - Responsibility of Permit Holder - Reporting Symptoms and Diagnosis

Observation: Establishment still does not have a written gastrointestinal illness policy.

- Establishment should develop a written sick employee policy. The policy should address the employee requirement to report to management that they are ill, when to exclude a food employee who is sick, when the food employee can return to work, and how the excluded food employee is to be managed upon return.

-For a sample Employee Illness Policy Contract in Spanish please visit:

https://www.larimer.org/sites/default/files/uploads/2022/lcdhe-spanish_employee_illness_policy.pdf

-For a sample Employee Illness Policy Contract please visit:

<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-employee-illness-policy-contract.pdf>

Correct by 11/08/2023

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

5-205.11 - Using a Handwashing Sink- Operation and Maintenance (Pf)

Observation: The handwashing sink to the left of the standing single door cooler was observed with a bottle of pink lotion hand soap in its basin.

- 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. Items were relocated so hand washing sink is accessible for use.

(Corrected on Site)

13. Food in good condition, safe, and unadulterated

This is a Priority item

3-101.11 - Safe, Unadulterated and Honestly Presented (P)

Observation: A can of Grass Jelly Liquid was found dented on the top and bottom seams.

- Damaged and dented canned goods removed from general storage. Set up a designated area for damaged cans if returning to the supplier for credit.

-For a printable Dented Can guide poster please visit:

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

(Corrected on Site)

39. Contamination prevented during food preparation, storage, and display

This is a Core item

3-305.11 - Food Storage - Preventing Contamination from the Premise

Observation: A box of black boba was found improperly stored on the floor in front of the black shelving to the right of the ice machine.

- Items were relocated at the time of inspection. Store food 6 inches up off the floor to protect from contamination.

(Corrected on Site)

Observed Violations <i>(See additional pages if necessary)</i>
<p>41. Wiping cloths; properly used and stored This is a Core item 3-304.14 - Wiping Cloths, Use Limitation</p> <p>Observation: A sanitizer bucket at the front counter that staff stated they use to sanitize their surfaces was found to be a dish soap solution. Bucket was emptied and refilled with an appropriate concentration of chlorine bleach between 50-200 ppm.</p> <p>- Sanitizer wiping cloths must be saturated with sanitizer at all times. After use return wiping cloths to sanitizer bucket. Maintain sanitizer at 50 - 200 ppm chlorine in buckets. Use sanitizer test kits to verify sanitizer is at correct concentration.</p> <p>(Corrected on Site)</p> <p>51. Plumbing installed; proper backflow devices This is a Priority item 5-202.14 - Backflow Prevention, Design Standard (P)</p> <p>Observation: The backflow prevention device at the mop sink is still leaking when the water is turned on. Staff stated that a plumber has been called and that they are waiting on a part to fully repair/replace the device. All other leaks mentioned in the previous report have been repaired.</p> <p>- Provide a continuous pressure backflow prevention device to protect the establishment water supply. Repair and maintain plumbing and fixtures to eliminate leak.</p> <p>Correct by 12/01/2023</p>

General Comments

GENERAL COMMENTS

A food retail re-inspection was conducted and the following was noted:

- Floors have been cleaned with no signs of soilage
- Posted signage for their boba regarding time as a public health control as well as a way to track when boba was made and when it should be discarded
- Staff are now taking in-use utensils to the 3-compartment sink every 4 hours to be washed, rinsed, and sanitized
- Appropriate date marking for opened dairy and alternative dairy products

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General Comments			
VOLUNTARY CONDEMNATION			
Disposed Items	Disposal Method	Value	Comments