

### FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: WHITE TREE		OWNER: SHIN & KOO INC	
ADDRESS: 1015 S Taft Hill Rd Ste S Fort Collins CO 80521-4240			
DATE: 08/10/2023		INSPECTION TYPE: Routine	
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>			
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			
<b>Compliance Status</b>			<b>COS</b>
<b>Supervision</b>			<b>R</b>
1	IN	Person in charge present, demonstrates knowledge, and performs duties	
2	OUT	Certified Food Protection Manager	X
<b>Employee Health</b>			
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	
<b>Good Hygienic Practices</b>			
6	N/O	Proper eating, tasting, drinking, or tobacco use	
7	IN	No discharge from eyes, nose, and mouth	
<b>Preventing Contamination by Hands</b>			
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	
<b>Approved Source</b>			
11	IN	Food obtained from approved source	
12	N/O	Food received at proper temperature	
13	IN	Food in good condition, safe, & unadulterated	
14	IN	Required records available, shellstock tags, parasite destruction	
<b>Protection from Contamination</b>			
15	IN	Food separated and protected	
16	IN	Food contact surfaces; cleaned & sanitized	
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food	
<b>Time/Temperature Control for Safety</b>			
18	N/O	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	
<b>Consumer Advisory</b>			
25	IN	Consumer advisory provided for raw/undercooked food	
<b>Highly Susceptible Populations</b>			
26	N/A	Pasteurized foods used; prohibited foods not offered	
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A	Food Additives: approved & Properly used	
28	IN	Toxic substances properly identified, stored & used	
<b>Conformance with Approved Procedures</b>			
29	OUT	Compliance with variance/ specialized process/ HACCP	X



Facility Name: WHITE TREE

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			COS= Corrected on Site R= Repeat Violation	
Compliance Status			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	OUT	Thermometer provided & accurate		
<b>Food Identification</b>				
37		Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
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		
<b>Proper Use of Utensils</b>				
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		
<b>Utensils, Equipment and Vending</b>				
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		
<b>Physical Facilities</b>				
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	OUT	Physical facilities installed, maintained, & clean		
56		Adequate ventilation & lighting; designated areas used		
<b>Regulatory Action</b>				
Notification of Potential Fines and Closure		Notice of Immediate Closure	Imminent Health Hazard Closure	
<b>On-Site Actions</b>				
Voluntary Condemnation		Compliance Agreement	Embargo Notice	

Inspection Result: Re-Inspection Required

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

**Observed Violations (See additional pages if necessary)**

**2. Certified Food Protection Manager**

This is a Core item

2-102.12 (A) and (B) - Certified Food Protection Manager

Observation: -> For a list of Certified Food Protection Manager training classes and exams, please visit: <https://www.larimer.org>

-> A voucher for a Certified Food Protection Manager class was given to the person in charge. They speak Korean and have had difficulty with the class due to language barrier

Correct by 12/10/2023 (Repeat)

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

This is a Priority Foundation item

5-202.12 (A) - Handwashing Sink, Installation- Minimum Temperature (Pf)

Observation: The hand sink in the ladies restroom does not have hot water. Person in charge stated that they have had plumbers out to fix it but they cannot figure out what the problem is. That sink has not had hot water since the business next door was remodeled. All other sinks have hot water at least 100 F.

-> Hot water supplied to handwashing sinks must be at least 100 F. Adjust water heating system to provide the required 100 F water at the handwashing sinks.

Correct by 08/24/2023

**22. Proper cold holding temperatures**

This is a Priority item

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

Observation:

In the make-table cooler next to the cooking area: squid, seaweed salad and cooked broccoli were found in an ice bath at 45 F. These items had been pulled from the walk in and placed on ice. Additional ice was added to make sure the bottoms of the containers reached the ice to stay cold. These items had only been out for approximately 1 hour.

In the sushi make table cooler spicy tuna, crab salad prepped this morning were holding at 45 F. These items were put on ice.

Cooked shrimp 52 F, scallops 52 F, Krab strips 50F, makerel fillet 52 had been improperly cold holding since yesterday and were voluntarily disposed of.

Add ice. Food containers must be submerged down into ice if products are to be kept at less than 41 F.

If ice baths can not hold foods at less than 41 F, commercial refrigeration must be provided.,

Adjust/repair refrigeration equipment to maintain foods at less than 41 F.,

Do not use refrigeration unit to store potentially hazardous foods until it has been adjusted/repared to hold less than 41 F.,

For a printable Proper Holding Temperatures poster please visit:

<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-proper-holding-temperatures.pdf>, Product discarded as requested.

See Voluntary Condemnation Agreement.

Correct by 08/11/2023

**29. Compliance with variance/ specialized process/ HACCP**

This is a Priority Foundation item

8-103.12 (B) - Conformance with Approved Procedures, Maintenance of Records (Pf)

**Observed Violations** *(See additional pages if necessary)*

Observation: Restaurant has a HACCP plan for acidification of rice. They have a menu and required laboratory testing of the menu to ensure sushi rice is at proper 4.2 or below. Inspector tested rice and it was at 3.8-4 pH. Establishment is not logging and testing pH regularly per the HACCP plan.

-> Operation must follow the established HACCP plan.

(Corrected on Site)

**36. Thermometer provided and accurate**

This is a Priority Foundation item

4-203.12 - Temperature Measuring Devices, Ambient Air & Water - Accuracy (Pf)

This is a Priority Foundation item

4-302.12 - Food Temperature Measuring Devices (Pf)

Observation: Establishment does not have a food probe thermometer.

Thermometers in the coolers were showing temperature of 40 F, but ambient temperature was 45 F when measured with the Inspector's calibrated thermometer

Provide a food probe thermometer scaled 0 to 220 F.,  
Provide accurate (+/-3 F) ambient temperature measuring devices.

Correct by 08/12/2023

**55. Physical facilities installed, maintained, and clean**

This is a Core item

6-101.11 - Surface Characteristics - Indoor Areas

Observation: There are several pieces of refrigeration equipment being used as dry goods storage as they do not work.

The floor in the walk-in cooler is chipped and peeling. Floors should be smooth, durable and easily cleanable.

Clean and maintain physical facilities.

Items that are no longer used by the establishment must be removed. Unused equipment, utensil and clutter can be harborage for rodents and can create cleaning problems.

Correct by 09/10/2023

General Comments

**GENERAL COMMENTS**

An inspection was conducted today with the following noted:

Sick employee policy discussed with Person In Charge. As a reminder, employees ill with vomiting, diarrhea, jaundice, or sore throat with fever are not allowed to prepare or handle food or beverages. Food employees with these symptoms must be excluded until symptom-free for at least 24 hours. The use our Larimer County illness policy.

Hot held foods found at 135 F and above

Hand sinks found stocked with soap and paper towels and gloves provided

Good glove and utensil use to prevent bare hand contact with ready to eat foods observed

Raw animal proteins found properly stored below ready to eat foods and produce. Raw products kept below cooked and ready to eat products.

Good date marking. Nothing more than 5 days old.

Sanitizers found at proper concentrations were good in buckets and in dish machine.

General Comments			
VOLUNTARY CONDEMNATION			
Disposed Items	Disposal Method	Value	Comments
Cooked sushi shrimp, Krab fingers, scallops, makerel fillet, tofu	In Trash	\$ 40.00	Improper cold holding