



FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Sherpa Grill 2 Indian Nepali Restaurant		OWNER: UDDHAB INC
ADDRESS: 1501 W Elizabeth St Unit 5 Fort Collins CO 80521-5006		
DATE: 03/20/2024		INSPECTION TYPE: Routine
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS		
<p>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.</p> <p style="text-align: center;">Compliance status to be designated as IN, OUT, NA, NO for each numbered item</p> <p>IN= in compliance OUT= not in compliance NO= not observed NA= not applicable COS=Corrected on Site R=Repeat violation</p>		
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	OUT	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	N/O	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	IN	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	IN	Proper cooking time & Temperatures
19	N/A	Proper reheating procedures for hot holding
20	OUT	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
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	OUT	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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	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*	IN	Plant food properly cooked for hot holding		
35*	IN	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
Food Identification				
37	OUT	Food properly labeled; original container		
Prevention of Food Contamination				
38	IN	Insects, rodents, and animals not present		
39	IN	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
Proper Use of Utensils				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	OUT	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
Utensils, Equipment, and Vending				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	OUT	Non-food contact surfaces clean		
Physical Facilities				
50	IN	Hot and cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	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:

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

Observation: There is no documentation that employees have been notified that they must report symptoms of foodborne illness to the Health Department and that they must be symptom free, without medication for at least 24 hours before returning to work. Specialist found some resources in Nepali and shared this information along with a physical copy of our department illness policy contract with the team at the establishment.

-> There is no documentation that employees have been informed of their responsibility to report illness to management. **(Corrected on Site) (Repeat)**

This is a Priority Foundation item 2-102.11 (C)(2),(3), and (17) - Demonstration (Pf)

5. Procedures for responding to vomiting and diarrheal events:

Observation: Team was able to properly describe how to clean-up a high hazard bodily fluid clean-up procedure. They just need a written policy

-> 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)

16. Food contact surfaces; cleaned and sanitized:

Observation: Reach-in freezer on the line, has a build-up of ice along the walls and ceiling of the freezer. Consider defrosting and cleaning that freezer. Ice machine was observed with a greyish substance when walls were wiped with an alcohol wipe

-> Remove ice build up so surfaces are smooth and easily cleanable.,

-> Clean and maintain ice machine interior.

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: A large pan of rice, prepared this morning at approximately 10 am, was found improperly cooling in a pan, covered with foil and a lid in the walk-in cooler. Product was placed into shallow, uncovered container(s) to allow for rapid cooling.

Person in charge did describe proper cooling for curries and other items. Stated they use ice baths and ice wands to quickly cool items.

Specialist observed proper cooling where trays of chicken prepared yesterday were on a low flat pan in a single layer.

-> Cool foods in a refrigerator, in uncovered, shallow metal pans that are no more than two- to three-inches deep.

-> Once products are less than 41 F the food can be transferred to bulk containers and stored covered. Use a food thermometer to verify foods are less than 41 F prior to covering for storage.,

-> 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.,

-> When cooling in ice baths, ice must be at the same height as the food product that is in the container. Stir foods frequently until product reaches 41 F. Use a food thermometer to verify foods are less than 41 F when placed into refrigerator. **(Repeat)**

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

22. Proper cold holding temperatures:

Observation: Person in charge stated that walk-in cooler was repaired yesterday morning and walk-in cooler was found with an ambient temperature of 40F. However several products were found improperly cold holding:

1 pan of chicken curry made 3/18: 46F disposed of at time of inspection.

Tandori chicken 43 F

Vegetable curry 43F

Spinach 43F

Other items were properly cold holding at 41F and below

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

28. Toxic substances properly identified, stored, and used:

Observation: On the back prep-table where dough for Naan had recently been prepared, there was a bottle of hand sanitizer stored on the prep table.. Hand sanitizer and other personal care items should be stored away from food preparation areas.

-> Hand sanitizer was relocated at the time of inspection.

This is a Core item 7-209.11 - Storage-Other Personal Care Items (C)

37. Food properly labeled; original container:

Observation: Allergens were not identified on the menu. This is a new guideline and information about this new guideline was presented at the time of inspection.

This is a Core item 3-602.12(C) - Major Food Allergens as an Ingredient in Unpackaged Food (C)

45. Single Use/ single-service articles: properly stored and used:

Observation: An open can of Kesar was observed in the reach in cooler.

-> Discontinue storing foods in open cans. Once cans are open, remove food from can and store product in an approved food grade container.

This is a Core item 4-502.13 - Single-Service and Single-Use Articles-Use Limitations (C)

49. Non-food contact surfaces clean:

Observation: There is an accumulation of equipment, empty boxes on the floor and the floor inside the freezer is black and sticky.

-> Clean and maintain non-food contact surfaces.

This is a Core item 4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency (C)

General Comments:

An inspection of Sherpa Grill was conducted today with the following observations made:

A certified food protection manager certificate was presented at the time of inspection, but it was not the certificate of the person who accompanied the Specialist. Stated that the person with the certificate would arrive soon Starting March 1, 2025. A Certified Food Protection Manager is required to be on site while food is being prepared.

Beginning on March 16th, 2024 the Colorado Food Code has adopted the FDA 2022 Food Code. Below is a list of the top 5 changes to the current code.

Certified Food Protection Manager (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 food preparation prior to the establishment opening (bakeries) or an establishment that has operation times when drinks/low risk foods are served but the kitchen is closed (bars).

Clean Up of Vomiting and Diarrheal Events

Procedures for cleaning up vomiting and diarrheal events will be required to be written.

Allergen Food Labeling

Retail food establishments shall notify customers of major food allergens used as ingredients.

Notification can be either physical or electronic means such as; brochures, deli case or menu notifications, label statements, table tents, placards, or other effective written means. The nine major food allergens are Milk, Eggs, Fish, Crustacean Shellfish, Tree Nuts, Wheat, Peanuts, Soy, and Sesame.

Storage of Packaged and Unpackaged Food

Raw animal food shall be stored separately from unwashed fruits and vegetables. This change codifies the industry standard of not storing unwashed fruits and vegetables below raw animal proteins.

Manufacturer Cooking Instructions

Commercially packaged food that has cooking instructions must be prepared according to those instructions unless the manufacturer states it can be consumed without further cooking. These foods were not processed to control for pathogens. They may not be offered as ready to eat unless the cooking instructions are followed.

Sanitizer in dish machine was found at proper concentration between 50-200 ppm chlorine.



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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.

