



FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Gaku Ramen		OWNER: Gaku Ramen III LLC Maggie Trees	
ADDRESS: 223 Linden St Fort Collins CO 80524-4430			
DATE: 04/18/2024		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
R			
Supervision			
1	IN	Person in charge present, demonstrates knowledge, and performs duties	
2	OUT	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	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	OUT	No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed	X
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	OUT	Food in good condition, safe, & unadulterated	X
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	X
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	IN	Proper cooling time and temperature	
21	IN	Proper hot holding temperatures	
22	IN	Proper cold holding temperatures	
23	OUT	Proper date marking and disposition	X
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	IN	Toxic substances properly identified, stored & used	
Conformance with Approved Procedures			
29	N/A	Compliance with variance/ specialized process/ HACCP	

Facility Name: Gaku Ramen

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*	OUT	Approved thawing methods used	X	
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	OUT	In-use utensils: properly stored	X	
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	OUT	Single-use/single-service articles: properly stored and used	X	
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	IN	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:

2. Certified Food Protection Manager:

Observation: The current documentation for a certified food protection manager is expired. It is required that at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service is a certified food protection manager. A copy of certification must be available on site for review.

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

Correct by 10/18/2024

This is a Core item 2-102.12(A) - Certified Food Protection Manager (C)

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

Observation: Establishment has an employee illness policy in place that staff can sign off on once they have read and understand the policy. However, the policy does not specify an exclusion period that states employees must not return to work after being sick until they are symptom free for over 24 hours. Implement an exclusion period on the employee illness policy or use the sample policy provided for all staff to sign off on.

~For a sample Employee Illness Policy Contract please visit: <https://www.larimer.org/sites/default/files/uploads/20>

Correct by 04/18/2024

This is a Priority item 2-201.11 (A), and (C) - Responsibility of Permit Holder, Person in Charge, and Conditional Employees (P)

5. Procedures for responding to vomiting and diarrhea events:

Observation: Staff correctly stated bodily fluid cleanup procedures and has a bodily fluid cleanup kit and a written cleanup policy posted. However, the kit was missing it's disinfectant cleaner when checked. There was no other disinfectant cleaner found on site at the time of the inspection. Establishment must purchase and keep a disinfectant cleaner on site in case of need when cleaning bodily fluid cleanup procedures. **Correct by**

04/18/2024

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

9. No bare hand contact w/ ready-to-eat food or a pre-approved alternative procedure allowed:

Observation: In the bar area when the employee was preparing drinks for customers they were observed grabbing unwrapped single use straws and placing them into the beverages with bare hands. When handling unwrapped straws staff must use gloves to place straws into customers beverages. An alternative is to purchase and dispense wrapped straws to

customers so they may place the straws into their own beverages. **Correct by 04/18/2024 (Corrected on Site)**

This is a Priority item 3-301.11(B) - Preventing Contamination from Hands, Ready-To-Eat foods (P)

13. Food in good condition, safe, and unadulterated:

Observation: In the back preparation kitchen one can of lychee berries was found dented along the side seam of the can. When can products become damaged or dented along the top, side or bottom seams of the can the food product can start to grow bacteria inside the can product. These items that become damaged must be discarded and not used for service. Can was discarded when asked. See voluntary condemnation agreement. **Correct by**

04/18/2024 (Corrected on Site)

This is a Priority Foundation item 3-202.15 - Package Integrity (Pf)

16. Food contact surfaces; cleaned and sanitized:

Observation: Staff stated that knives and other food contact utensils are cleaned in the dish washer at the end of the day. In use equipment and utensils such as cutting boards, slicers, knives, and tongs, held at room temperature, must be washed in a detergent solution, rinsed and then sanitized (50-200 ppm chlorine/150-400 ppm quaternary ammonia) at least once every 4 hours to prevent accumulation of food residue and the growth of microorganisms. Set up a schedule to ensure equipment and utensils are pulled to clean and sanitize every 4 hours. **Correct by 04/18/2024 (Corrected on Site)**

This is a Priority item 4-602.11(A)(1)-(5) - Equipment Food-Contact Surfaces and Utensils-Frequency (P)

23. Proper date marking and disposition:

Observation: One container of hydrated rice noodles (3/16) were found being stored past their 7 day date marking shelf life period. Ready-to-eat foods that are held refrigerated for more than 24 hours must be clearly marked with the date the product packaging is opened or the date the product is made. These foods must be consumed, sold, served or discarded within 7 days to control exposure to *Listeria monocytogenes* bacteria. Rice noodles were discarded when asked. See voluntary condemnation agreement. **Correct by**

04/18/2024 (Corrected on Site)

This is a Priority item 3-501.18 - Ready-To-Eat TCS Food, Date Marking, Disposition (P)

35. Approved thawing methods:

Observation: Vacuum packaged salmon was found being stored in the walk-in

cooler without a puncture in the packaging allowing oxygen to be introduced to the food product to prevent bacteria growth. Vacuum packed frozen fish must be thawed removed from the packaging to help prevent the growth of botulism. **Correct by 04/18/2024**

(Corrected on Site)

This is a Priority Foundation item 3-501.13 - Thawing (Pf)

37. Food properly labeled; original container:

Observation: Consumers were not notified of presence of major food allergens in unpackaged foods as required by the code. Create a written customer facing statement informing customers of the potential presence of the 9 major food allergens in menu items: milk, eggs, fish, crustacean fish, tree nuts, peanuts, wheat, soy and sesame. **Correct by 04/18/2024**

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

43. In-use utensils; properly stored:

Observation: In the white rice found in the left make table cooler in the kitchen space there was a bowl being used for scooping the rice. Discontinue using bowls or cups to scoop and dispense foods. Provide and use food scoops equipped with handles to dispense foods. Store scoops with handles extended out of product. This is to prevent any possible contamination of the food product. **Correct by 04/18/2024 (Corrected on Site)**

This is a Core item 3-304.12 - In-Use Utensils, Between-Use Storage (C)

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

Observation: A can of lychee berries were found being stored in their open can in the bar area. Can products are stored in a single use container and when the can is opened they must be transferred to a food grade easily cleanable container for storage to prevent any possible contamination from the container. Lychee berries were moved to a food grade container when asked. **Correct by 04/18/2024 (Corrected on Site)**

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

General Comments:

A routine inspection was conducted today with the following noted:

> Cold holding equipment was found holding below 41F.

- > Hot holding equipment was found holding above 135F.
- > Good hand washing was observed from staff.
- > Test strips were available for both quaternary ammonia and chlorine.
- > Facility was found clean and well maintained.

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.

1. Certified Food Protection Manager (CFPM)

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).

2. Clean Up of Vomiting and Diarrheal Events

Written procedures for cleaning up vomiting and diarrheal events will be required. Previously, a procedure was required but did not need to be written.

3. 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

4. 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.

5. 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, so they may not be offered as ready to eat unless the cooking instructions are followed.



Establishment Name: GAKU RAMEN	Address: 223 Linden St Fort Collins CO 80524-4430
Date: 04/18/2024	Owner: Gaku Ramen III LLC

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.