



Time In: 11:30 AM
Time Out: 01:15 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: CHINA GARDEN		OWNER: CHINA GARDEN ESTES PARK INC	
ADDRESS: 460 West Riverside Dr Estes Park CO 80517			
DATE: 04/09/2024		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	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	OUT	Hands clean & properly washed	X
9	OUT	No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed	X
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	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	IN	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	IN	Proper cooling time and temperature	
21	IN	Proper hot holding temperatures	
22	OUT	Proper cold holding temperatures	
23	OUT	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	OUT	Toxic substances properly identified, stored & used	X
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*	N/O	Plant food properly cooked for hot holding		
35*	IN	Approved thawing methods used		
36		Thermometer provided and accurate		
Food Identification				
37	OUT	Food properly labeled; original container		
Prevention of Food Contamination				
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		
Proper Use of Utensils				
43	OUT	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		
Utensils, Equipment, and Vending				
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		
Physical Facilities				
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:

2. Certified Food Protection Manager:

Observation: No certified food manager's certificate was available at time of inspection.

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/h>

Correct by 04/19/2024

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: There is no documentation that employees have been informed of their responsibility to report illness to management.

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. **Correct by 04/19/2024**

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: 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)

8. Hands clean and properly washed:

Observation: Observed employee wash their hands using the 3 compartment sink. When washing their hands, employee did not use handsoap.

To help prevent cross contamination discontinue washing hands in warewashing sinks and/or food preparation sinks. Wash hands at designated handwashing sinks only.

Thoroughly wash hands under warm running water, using hand soap, and vigorously rubbing hands together for 15 seconds and drying hands with a single use towel.

Employee washed hands as requested. **(Corrected on Site)**

This is a Priority item 2-301.12 - Cleaning Procedure (P) **This is a Priority Foundation item** 2-301.15 - Where to Wash (Pf)

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

Observation: Observed employee garnish plate with cashews with their bare hands.

Bare hand contact with ready-to-eat foods is not allowed. Use tongs, other utensils, deli papers or gloves to assemble or serve ready-to-eat foods.

Scoop for cashews were provided. **(Corrected on Site)**

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

10. Adequate handwashing sinks properly supplied and accessible:

Observation: No signage was posted for handsinks in the establishment.

A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible.

Signage was provided. **(Corrected on Site)**

This is a Core item 6-301.14 - Handwashing Signage (C)

22. Proper cold holding temperatures:

Observation: Observed cut cabbage and cooked chicken stored at room temperature at time of inspection. Cabbage was at 46 F and chicken was at 41-42 F.

Do not let foods sit out at room temperature. Store foods in a refrigerator.

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

23. Proper date marking and disposition:

Observation: Observed various prepared foods prepared more than 24 hours ago with no date markings.

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. **Correct by 04/19/2024**

This is a Priority Foundation item 3-501.17 - Ready-To-Eat TCS Food, Date Marking (Pf)

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

Observation: Observed employee medicine stored over a food preparation area in the kitchen.

Store medications below and away from food, food preparation areas, clean dishes, equipment and utensils, warewashing areas, and single use items to prevent possible contamination.

Containers were relocated at time of inspection. **(Corrected on Site)**
This is a Priority item 7-207.11(B) - Restriction and Storage-Medicines (P)

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.

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: Observed cups stored in bulk containers of rice and flour.

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.

Observed knife stored in crevice between table and make table.

Discontinue storing knives and other utensils in cracks between equipment. Store knives and utensils on clean, dry surfaces. Change out knives and other dispensing utensils with clean knives and utensils at least every 4 hours.

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

General Comments:

A routine inspection was conducted today with the following noted:

All refrigeration is at less than 41 F.

Sanitizers at the required concentrations.

Handsinks properly supplied with soap and paper towels.



Establishment Name: CHINA GARDEN	Address: 460 West Riverside Dr Estes Park CO 80517
Date: 04/09/2024	Owner: CHINA GARDEN ESTES PARK INC

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.

