



FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: TERIYAKI WOK II		OWNER: ACON, INC.
ADDRESS: 829 S Shields St Fort Collins CO 80521-3599		
DATE: 04/17/2024		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 style="text-align: center;">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	OUT	Certified Food Protection Manager
Employee Health		
3	IN	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	OUT	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
10	OUT	Adequate handwashing sinks properly supplied and accessible
Approved Source		
11	IN	Food obtained from approved source
12	IN	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	IN	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	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

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*	OUT	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		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		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	OUT	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 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 04/27/2024

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

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)

6. Proper eating, tasting, drinking, or tobacco use:

Observation: Observed employee drink stored on a food preparation table.

Locate employee drink cups at handwashing sinks or others areas that are not above food, food preparation areas, clean utensil and equipment and warewashing areas.

Items were relocated at the time of inspection. **(Corrected on Site)**

This is a Core item 2-401.11 - Eating, Drinking, or Using Tobacco Products (C)

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

Observation: Observed employees use their bare hands to place garnish on miso soups.

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. **(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 paper towels were available for upstairs restroom and kitchen handsink.

Provide dispensed hand towels and hand soap at handwashing sinks at all times so workers can properly wash their hands.

The hand washing sink was restocked at the time of inspection. **(Corrected on Site)**
This is a Priority Foundation item 6-301.12 - Hand Drying Provision (Pf)

22. Proper cold holding temperatures:

Observation: Observed tofu and other items in the walk in cooler at 47-49 F. It is unknown how long the items have been at these temperatures.

Cold hold foods below 41 F to prevent the growth of microorganisms.

Foods were discarded as requested.

See Voluntary Condemnation Agreement.

Observed cooked tapioca pearls stored at room temperature in the kitchen.

Do not let foods sit out at room temperature. Store foods in a refrigerator. **Correct by 04/27/2024**
This is a Priority item 3-501.16 (A)(2) - TCS Food, Cold Holding (P)

34. Plant food properly cooked for hot holding:

Observation: Observed steamed vegetables on the steam table at about 90 F at time of inspection. Manager stated vegetables are cooked then cooled in the morning. Portions are brought out throughout the day, reheated in the steam table.

Cook fruits and vegetables to greater than 135 F prior to hot holding. **Correct by 04/27/2024**
This is a Priority Foundation item 3-401.13 - Plant Food Cooking for Hot Holding (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.

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

55. Physical facilities installed, maintained, and clean:

Observation: Observed heavy debris buildup under cooking equipment, on the walls near the cooking equipment, and in the main make table.

Clean and maintain physical facilities.

This is a Core item 6-501.12 - Cleaning, Frequency and Restrictions (C)

General Comments:

A routine inspection was conducted today with the following noted:

Sanitizers were at the required concentration.

Raw foods were stored below and away from ready to eat foods.

Illness policy was available for review.

To use time rather than temperature to control the growth of microorganisms, written procedures must be developed and utilized. The plan must indicate how the food will be marked when it is to be removed from temperature control, how long the food is to be held out of temperature, and must specify the food will be discarded once time has expired. Develop required written procedures for review.

https://drive.google.com/file/d/1cZpP-HO-_ts9FYHrO1P8l8Acn900wdnj/view?usp=sharing



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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.

