



1525 Blue Spruce Dr.
Fort Collins, CO 80524

Time In: 02:55 PM
Time Out: 05:30 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: DING TEA		OWNER: ILOVETEA LLC	
ADDRESS: 1110 W Elizabeth St Fort Collins CO 80521-4507			
DATE: 10/23/2023		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	N/A	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	IN	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	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	
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	N/A	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	N/A	Proper cooking time & Temperatures	
19	N/A	Proper reheating procedures for hot holding	
20	N/A	Proper cooling time and temperature	
21	N/A	Proper hot holding temperatures	
22	IN	Proper cold holding temperatures	
23	OUT	Proper date marking and disposition	
24	OUT	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: DING TEA

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 COS= Corrected on Site R= Repeat Violation					
Compliance Status				COS	R
Safe Food and Water					
30	N/A	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	N/A	Approved thawing methods used			
36	IN	Thermometer provided & accurate			
Food Identification					
37	IN	Food properly labeled; original container			
Prevention of Food Contamination					
38	IN	Insects, rodents, & animals not present			
39	OUT	Contamination prevented during food preparation, storage & display			
40	IN	Personal cleanliness			
41	IN	Wiping Cloths; properly used & stored			
42	IN	Washing fruits & vegetables			
Proper Use of Utensils					
43	OUT	In-use utensils: properly stored	×		
44	IN	Utensils, equipment & linens: properly stored, dried, & handled			
45	IN	Single-use/single-service articles: properly stored & used			
46	IN	Gloves used properly			
Utensils, Equipment and Vending					
47	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48	OUT	Warewashing facilities: installed, maintained, & used; test strips	×		
49	OUT	Non-food contact surfaces clean			
Physical Facilities					
50	IN	Hot & cold water available; adequate pressure			
51	OUT	Plumbing installed; proper backflow devices			
52	IN	Sewage & waste water properly disposed			
53	IN	Toilet facilities; properly constructed, supplied, & cleaned			
54	IN	Garbage & refuse properly disposed; facilities maintained			
55	IN	Physical facilities installed, maintained, & clean			
56	IN	Adequate ventilation & lighting; designated areas used			
Regulatory Action					
Notification of Potential Fines and Closure		Notice of Immediate Closure	Imminent Health Hazard Closure		
On-Site Actions					
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)

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

This is a Critical item

2-201.11 (A), (C) - Responsibility of Permit Holder - Reporting Symptoms and Diagnosis

Observation: While establishment has a posted COVID-19 illness policy, a gastrointestinal illness policy could not be provided at the time of inspection. Staff did not know what symptoms excluded them from working, which reportable diseases are required to report to the regulatory authority, nor did they know how long they could be symptoms free before returning to work.

- Employees are required to report illnesses 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.

-For a sample Employee Illness Policy Contract in Spanish please visit:

https://www.larimer.org/sites/default/files/uploads/2022/lcdhe-spanish_employee_illness_policy.pdf

-For a sample Employee Illness Policy Contract please visit:

<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-employee-illness-policy-contract.pdf>

Correct by 10/31/2023

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

5-205.11 - Using a Handwashing Sink- Operation and Maintenance (Pf)

Observation: The handwashing sink immediately across from the sealer machines was observed clogged, rendering it unusable and obstructed.

- Handwashing sinks must be kept accessible for use at all times. Repairs and maintenance need to be completed for this handwashing sink.

Correct by 10/31/2023

16. Food contact surfaces; cleaned and sanitized

This is a Priority Foundation item

4-601.11 (A) - Equipment, Food-Contact Surfaces, and Utensils - Clean (Pf)

This is a Priority item

4-702.11 - Before Use After Cleaning (P)

Observation: Staff stated they only clean their utensils by doing a wash step and a rinse step and that they did not have any sanitizer for their dishes. Bleach was observed on-hand in the establishment at the time of inspection. Staff also stated they did not have a way to fill up the 3-compartment sink as they could not find plugs for the drains. Plugs were eventually found.

-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. Maintain chlorine sanitizers at 50-200 ppm chlorine. Use sanitizer test kits to verify sanitizer is at correct concentration. Ensure sanitizer is changed at a frequency to maintain an adequate concentration.

The ice machine baffle was observed with a pink slime after being wiped with an alcohol wipe.

Observed Violations (See additional pages if necessary)

- Clean and maintain ice machine interior.

Correct by 10/31/2023

23. Proper date marking and disposition

This is a Priority Foundation item

3-501.17 - Ready-to-Eat TCS Food, Date Marking (Pf)

Observation: In the make-table cooler to the right of the register, various dairy and alternative dairy products were found without a date mark for when the product was opened. Staff stated it takes a couple of days to go through an opened jug or carton.

- Proper date marking is day of preparation (Day 1) + 6 additional days = 7 day total hold time. 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. Ready-to-eat foods that have exceeded 7 day date marking are to be discarded.

Correct by 10/23/2023

24. Time as a Public Health Control; procedures and records

This is a Priority item

3-501.19 (A), (B)(2), (C)(2) and (3) - Time as a Public Health Control, Written Procedures and Identification (Pf)

Observation: Establishment does not have a written policy for using time as a public health control for their boba after it is rehydrated. While establishment does have a chart to track when boba is made to start the 4-hour timer, it is not marked on the containers of cooked boba. Staff stated they tend to make two batches of boba throughout the day, but there is only ever one recording per day for one batch at opening on their tracking chart.

- Foods must be marked with the time they are removed from temperature control or the time the product is to be discarded. Foods must be served or discarded within 4 hours. Maintain written procedures for time as a public health control in the establishment for review upon request. 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.
- Specialist suggested that rehydrated boba can be cold-held at or below 41F or constantly hot-held at or above 135F to avoid using time as a public health control.

Correct by 10/31/2023

39. Contamination prevented during food preparation, storage, and display

This is a Core item

3-305.11 - Food Storage - Preventing Contamination from the Premise

Observation: Various food product boxes and a large bag of powder creamer were found improperly stored on the floor.

- Store food 6 inches up off the floor to protect from contamination.

Correct by 11/06/2023

Observed Violations (See additional pages if necessary)

43. In-use utensils; properly stored

This is a Core item

3-304.12 - In-Use Utensils, Between-Use Storage

Observation: Two metal cups of room temperature water were found improperly storing mixing utensils used for beverages.

- Store food utensils in the food with handles extended out of the food product, in hot water greater than 135 F, in running drained water, or clean and dry.

(Corrected on Site)

48. Warewashing facilities: installed, maintained , and used; test strips

This is a Priority Foundation item

4-302.14 - Sanitizer Solutions, Testing Devices Provided (Pf)

Observation: Establishment uses chlorine bleach as a sanitizer in their sanitizer buckets and 3-compartment sink. Test strips could not be provided upon request.

- Provide and use a chlorine test kit to verify chlorine sanitizers are maintained at 50- 200 ppm chlorine. Chlorine test strips were provided to the establishment during the inspection.

(Corrected on Site)

49. Non-food contact surfaces clean

This is a Core item

4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency

Observation: Floors at the back of the establishment were observed severely soiled at the following areas:

- >Beneath the handwashing sink
- >Beneath the single door standing cooler
- >Beneath the 3-compartment sink
- >Beneath the boba prep station

- Clean and maintain non-food contact surfaces.

Correct by 10/31/2023

51. Plumbing installed; proper backflow devices

This is a Priority item

5-202.14 - Backflow Prevention, Design Standard (P)

This is a Core item

5-205.15 (B) - System Maintained in Good Repair, Leakage

Observation: The backflow prevention device at the mop sink was observed leaking when water is turned on.

- Provide a continuous pressure backflow prevention device to protect the establishment water supply.

There are a couple of leaks throughout the establishment:

- >The sink immediatly across from the make-table cooler was observed leaking at the faucet, even though the taps are in the off position

Observed Violations *(See additional pages if necessary)*

>At the 3-compartment sink, staff have to physically turn off the hot water at the wall. If they do not, hot water will leak out of the faucet, even though all taps are in the off position.

- Repair and maintain plumbing and fixtures to eliminate leaks.

Correct by 11/30/2023

General Comments
<p>GENERAL COMMENTS</p> <p>A routine retail food inspection was conducted and the following was noted:</p> <ul style="list-style-type: none">-Proper cold holding of required hazardous foods at or below 41F-Proper handwashing by staff observed-Establishment has a posted hazardous bodily fluid clean-up policy

Facility Name: DING TEA

General Comments			
VOLUNTARY CONDEMNATION			
Disposed Items	Disposal Method	Value	Comments