



Time In: 11:00 AM
Time Out: 01:44 PM

FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: DOUG'S DINER	Owner: SEMS ENTERPRISES LLC
Address: 401 POINTE PLAZA DR UNIT A WINDSOR CO 80550-3477	
Date: 06/18/2024	Inspection Type: Re-Inspection

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. *Required field.
 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

No.	Status	Category	COS	R
Supervision				
1*	OUT	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	X	
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 and properly washed		
9*	IN	No bare hand contact with ready-to-eat food or a pre-approved alternative procedure 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, and unadulterated		
14*	N/A	Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination				
15*	OUT	Food separated and protected	X	
16*	OUT	Food contact surfaces; cleaned and sanitized	X	
17*	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
18*	N/O	Proper cooking time and temperatures		
19*	IN	Proper reheating procedures for hot holding		
20*	IN	Proper cooling time and temperatures		
21*	OUT	Proper hot holding temperatures	X	
22*	OUT	Proper cold holding temperatures	X	
23*	OUT	Proper date marking and disposition	X	
24*	N/A	Time as a Public Health Control; procedures and records		
Consumer Advisory				
25*	IN	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 and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
29*	N/A	Compliance with variance/specialized process/HACCP		

Facility Name: DOUG'S DINER

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		Thermometer provided and accurate		
Food Identification				
37		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	OUT	Wiping cloths; properly used and stored	X	
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		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/weldcounty>

OBSERVATIONS:

1. Person in charge present, demonstrates knowledge and performs duties:

Observation: Based on this inspection, employees were unable to demonstrate knowledge of food safety practices to the inspector. Management shall obtain training in food safety practices within 10 days.

This is a Priority Foundation item 2-102.11 (A),(B), and (C)(1),(4)-(16) - Demonstration (Pf)

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

Observation: Facility does not have documentation that employees are trained on their responsibilities related to illness. A written employee illness policy is required that specifically addresses the responsibility of employees to report information regarding their health and activities as they relate to diseases that are transmissible through food to management.

(Corrected on Site)

This is a Priority Foundation item 2-201.11 (B), and (E) - Responsibility of Permit Holder, Person in Charge, and Conditional Employees (Pf)

15. Food separated and protected:

Observation: Found shelled eggs in paper carton stored above ready to eat cheese and refried beans located in lower sandwich make table. All raw animal products shall be stored below ready-to-eat foods to prevent cross contamination. Corrected by moving eggs to bottom shelf. **(Corrected on Site)**

This is a Priority item 3-302.11(A)(1)-(2) - Raw Animal Food Separation, Packaging, and Segregation (P)

16. Food contact surfaces; cleaned and sanitized:

Observation: Staff was storing knives in-between sandwich prep cutting board and side of the next unit. Knives were visible soiled. All food contact surfaces and utensil shall be clean to sight and touch. Corrected by washing knives



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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.

