



Time In: 11:04 AM
Time Out: 01:05 PM

FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: DOUG'S DINER	Owner: MILO INC
Address: 401 POINTE PLAZA DR UNIT A WINDSOR CO 80550-3477	
Date: 07/10/2024	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*	IN	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*	OUT	Hands clean and properly washed	X	
9*	IN	No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
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, and unadulterated		
14*	N/A	Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination				
15*	OUT	Food separated and protected	X	
16*	IN	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*	IN	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*	IN	Proper cold holding temperatures		
23*	IN	Proper date marking and disposition		
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		

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/A	Plant food properly cooked for hot holding		
35*	N/O	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		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		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, the number of critical violations, employees were unable to demonstrate knowledge of food safety practices to the inspector. Staff shall obtain training in food safety practices within 10 days. Correct immediately. **Correct by 07/29/2024**

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

8. Hands clean and properly washed:

Observation: Observed the dish washer moving from dirty dishes to clean dishes without washing hands in between. Employees shall wash hands after handling soiled equipment and prior to handling clean equipment. Corrected by educating employee on when to wash.

(Corrected on Site)

This is a Priority item 2-301.14 - When to Wash (P)

10. Adequate handwashing sinks properly supplied and accessible:

Observation: Found hand sink by food preparation area blocked by high stack of dishes and stock pot. Hand sinks shall be unobstructed and accessible to employees at all times. Corrected by moving dishes. **(Corrected on Site)**

This is a Priority Foundation item 6-301.11 - Handwashing Cleanser, Availability (Pf)

15. Food separated and protected:

Observation: Observed employee wearing gloves touch raw ground beef patty then touch spices and tongs. Single use gloves shall be discarded when damaged, soiled, when interruptions occur in the operation or when task is completed. Corrected by having employee wash hands and don new gloves.

Observed employee wearing gloves touch face, hair, and nose. Single use gloves

shall be discarded when damaged, soiled, when interruptions occur in the operation or when task is completed. Corrected by having employee wash hands and don new gloves. **(Corrected on Site)**

This is a Priority item 3-304.15(A) - Gloves, Use Limitation (P)

21. Proper hot holding temperatures:

Observation: Found one container of cooked vegetables stored above steam table at 83 F. Foods requiring temperature control shall be held hot at 135 F or above. Time food was off tempature was within acceptable limits. Corrected by storing on grill and monitoring tempature, after 30 minutes vegetables had been used. **(Corrected on Site)**

This is a Priority item 3-501.16 (A)(1) - TCS Food, Hot Holding (P)



COLORADO

Department of Public Health & Environment

Establishment Name: DOUG'S DINER	Address: 401 POINTE PLAZA DR UNIT A WINDSOR CO 80550-3477
Date: 07/10/2024	Owner: MILO 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 WCDPHE retail food safety staff at 970-400-6415.

Inspector Name:	Operator Name:
Operator Signature:	

