

EXCELLENT

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: BURGER KING 9283

Address: 2435 35TH AVE
GREELEY, CO 80634

Phone: (970) 339-5304

Inspection Date: June 12, 2019

Owner: NORCO INC

Inspection Type: REGULAR INSPECTION

POINTS	VIOLATION	VIOLATION ID
10 pts.	Proper cold holding temperatures Comment: (Corrected) Found soft serve ice cream at 49-50 degrees F in ice cream machine. Per employee, ice cream mix has been in machine less than 4 hours. Foods requiring temperature control shall be kept cold at 41 F or below. Corrected at time of inspection by emptying machine and placing product in walk-in cooler.	22
5 pts.	Procedures for responding to vomiting and diarrheal events Comment: Facility does not have a plan that meets requirements for clean-up of illness-related events. A food establishment shall have procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. Correct by next inspection.	05