

EXCELLENT

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: JFE KS 129

Address: 1891 STATE HWY 7
ERIE, CO 80516

Phone: (303) 945-0430

Inspection Date: October 17, 2019

Owner: DEJI YANGZONG

Inspection Type: REGULAR INSPECTION

POINTS	VIOLATION	VIOLATION ID
10 pts.	<p>Food contact surfaces; cleaned & sanitized</p> <p>Comment: (Corrected) Found food preparation sink used to store soiled dishes. Food preparation sink shall be used for washing vegetables and food preparation only. Equipment food-contact surfaces and utensils shall be cleaned at any time during the operation when contamination may have occurred. Corrected by removing dishes and wash, rinse, and sanitizing food preparation sink. Observed sanitizer sink in 3 compartment sink measuring less than 150 ppm quaternary ammonia. All equipment and utensils shall be sanitized by: Immersion for at least one minute in 50-200 ppm chlorine or 150-400 ppm of quaternary ammonium. Remixed solution during inspection. Corrected at time of inspection.</p>	16
5 pts.	<p>Procedures for responding to vomiting and diarrheal events</p> <p>Comment: (Corrected) 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. Corrected by providing sign and procedure.</p>	05