

EXCELLENT

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: CONTEMPORARY COOK

Address: 5750 10 ST
GREELEY, CO 80634

Phone: (970) 356-3425

Inspection Date: June 18, 2019

Owner: ERIK & ANDREA TRUCHSES

Inspection Type: REGULAR INSPECTION

POINTS	VIOLATION	VIOLATION ID
10 pts.	Certified Food Protection Manager Comment: Facility does not have certified food protection manager, or could not provide certification at time of inspection. At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program. Correct by next inspection.	02
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