



**FOOD ESTABLISHMENT
 INSPECTION REPORT**

Establishment: INFUSIONZ		Address: 4986 MORRISON RD		File #:	Exp Date:
ID:13506	Investigator:Megan Rand	Inspection Date: 9/5/2019 10:30:00 AM	Phone #: 3038096005	Email:	

Inspection Type:Regular

Critical Items - These items are related directly to foodborne illness (V-Violation C-Compliance/Corrected NO-Not Observed NA-Not Applicable)

1 Food Source	V	C	NO	NA	4 Sanitation Rinse	V	C	NO	NA
a. Unapproved source		●			a. Manual °F ppm			●	
b. Unwholesome; signs of spoilage		●			b. Mechanical °F 100ppm		●		
c. Cross-contamination				●	c. In Place °F 34ppm		●		
d. HACCP plan not in place				●	Sanitizer: ● Chlorine Quaternary ammonium ● Other				
e. No commissary				●	5 Water - Sewage - Plumbing Systems	V	C	NO	NA
f. Commissary records				●	a. Unsafe Water Source		●		
2 Personnel	V	C	NO	NA	b. Hot & cold water inadequate		●		
a. Personnel with infections not restricted		●			c. Unprotected backflow: back siphonage		●		
b. Wounds unprotected			●		d. Improper sewage disposal		●		
c. Hands not washed as needed		●			6 Hand Washing and Toilet Facilities	V	C	NO	NA
d. Poor hygienic practices		●			a. Inadequate in number, location, design		●		
e. Smoking; eating; drinking not restricted		●			b. Inaccessible		●		
f. Training Needed		●			c. Soap or drying devices unavailable		●		
g. Bare Hand Contact		●			7 Pest Control	V	C	NO	NA
					a. Evidence of insects or rodents		●		
3 Food Temperature Control	V	C	NO	NA	b. Inappropriate pesticide application		●		
a. Rapidly cool food to 41 °F or less				●	c. Evidence of animals on premise		●		
b. Rapidly reheat to 165 °F or greater				●	8 Toxic Items	V	C	NO	NA
c. Hold hot at 135 °F or greater				●	a. Improperly stored		●		
d. Reach required cooking temperature				●	b. Improperly labeled		●		
e. Hold cold at 41 °F or less		●			c. Improperly used		●		
f. Food thermometer not available	32	●							
g. Equipment inadequate to maintain food temperatures		●							

Temperatures			Enforcement Actions:		Other:	
Item	Location	Temp		Summons Issued		Re-inspection Required
Thermocouple	Ice Water	32°F	●	Time Orders Issued		Re-inspection Date:
Honey (outside of jar)	Free standing reach-in cooler	43°F		Retention of Food/Equipment		Written compliance Requested
		°F		Closure for Imminent Hazard		Conference Requested
		°F		Closure for Cleaning		On site demonstration
		°F		Disposed of Food		Type of OSD:
		°F		Operating with an Imminent Hazard		
		°F				
		°F				
		°F				
		°F				

An inspection of your establishment has been made on this date in accordance with the regulations and requirements of Chapter 23, Denver Revised Municipal Code. You are hereby ordered to correct the deficiencies marked above. Failure to correct and keep corrected any items may result in additional action being taken by the Department of Public Health & Environment, including but not limited to issuing a general violations summons, civil penalties, suspension, or revocation of your license. Should you wish to dispute a violation, you have the right to file a legible petition with the Manager within 30 days of the date of this inspection notice. Regulations governing petitions can be found at <http://www.denvergov.org/BEH/RulesforBoardHearings/tabid/378554/Default.aspx> or a copy can be obtained by contacting the Department.

Non-critical Items - uncorrected, these can become serious problems

9	Food Labeling and Protection	V	C	13	Utensils - Single Service Articles	V	C
a.	Not in original container, improperly labeled			a.	Utensils not provided; used/stored improperly		
b.	Food unprotected from contamination			b.	Single service articles improperly stored,dispensed,used		
				c.	Reuse of single service articles		
10	Improper Equipment Design and Construction	V	C	14	Physical Facilities	V	C
a.	Food contact surfaces			a.	Plumbing not installed/maintained		
b.	Nonfood contact surfaces			b.	Garbage and refuse accumulation/uncovered		
c.	Dishwashing facilities			c.	Floors; walls; ceilings in disrepair		
11	Testing Devices	V	C	d.	Lighting inadequate		
a.	Refrigeration units not provided with accurate, conspicuous thermometer			e.	Ventilation inadequate		
b.	Dish machine not provided with accurate thermometer and gauge cock			f.	Personal items stored incorrectly		
c.	Chemical test kits not provided; inaccessible			g.	Premises not maintained		
				h.	No separation of living; laundry		
12	Improper Cleaning of Equipment and Utensils	V	C	i.	Restrooms		
a.	Food contact surfaces			15	Other Operations	V	C
b.	Nonfood contact surfaces			a.	Personnel: unauthorized; unclean clothes; hair unrestrained		
c.	Dishwashing operations			b.	Linen improperly stored		
d.	Wiping cloths						

Item	Comments
------	----------

Repeat critical violations in a 12 month period can result in the assessment of fines against food facilities. To learn more or to access training resources, food safety information, or food facility inspection results, visit us online at www.denvergov.org/phi. The division of Public Health Inspections strongly encourages you to implement your own internal daily "inspection". Check out our Food Safety System Toolkit (on our website), which is designed to help you identify the food safety issues that you should monitor on a daily basis. Contact your area inspector or write us at phicomments@denvergov.org to set up a free consultative visit that can include a mock inspection, an assessment of your food safety systems, food safety educational for your staff, or a combination. Find us on Facebook at www.facebook.com/DenverPHI. Please visit <http://www.surveymonkey.com/s/foodinspectionsurvey> to complete a brief survey and provide feedback on this visit. The Denver Department of Environmental Health is now offering a 90-minute online food safety training course for the cost of \$10 in English, Spanish, Vietnamese, Mandarin, and Korean. A link to the course can be found on our website (www.denvergov.org/phi).

GENERAL COMMENTS

Violations were not observed during this inspection.

INVESTIGATOR COMMENTS: Regular inspection conducted at Kitchen Network in a private kitchen, and no violations were observed. Infusionz had a valid license with the City and County of Denver as well as CDPHE. Facility produces CBD infused gummies, tinctures, chocolate, dog treats, and lotion. Everything was approved for shelf stability, except the infused honey. The facility was keeping the honey in a operable cold holding unit at time of inspection (except for the 24 honey jars that were placed on hold previously). CBD was sourced from a facility that is properly licensed with CDPHE. Inspection report review with and emailed to manager Joe Reid at joer@cbdinfusionz.com

INVESTIGATOR COMMENTS: The honey placed on hold was still on hold in the office. The facility shall not move or dispose of the honey without an representative from DDPHE present. The operator will email the investigator all of the documents required to complete the shelf stability evaluation.

The facility is hereby ORDERED to keep the 24 jars of honey that were previously placed on hold, and stored in the office until the facility receives shelf stability approval from DDPHE or destroys the product with an representative from DDPHE present. Failure to comply with these orders may result in further enforcement action, such as a court summons.