



**FOOD ESTABLISHMENT
 INSPECTION REPORT**

Establishment: GREEN DRAGON COLORADO		Address: 830 N WYANDOT ST		File #:16-0007397	Exp Date: 06/15/2019
ID:13783	Investigator:Matthew Morgrette	Inspection Date: 4/6/2022 10:15:00 AM	Phone #: 7406801492	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 200ppm		●		
b. Unwholesome; signs of spoilage		●			b. Mechanical 162°F ppm		●		
c. Cross-contamination		●			c. In Place °F 200ppm		●		
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	●	●		
					b. Inappropriate pesticide application		●		
					c. Evidence of animals on premise		●		
3 Food Temperature Control	V	C	NO	NA	8 Toxic Items	V	C	NO	NA
a. Rapidly cool food to 41 °F or less				●	a. Improperly stored		●		
b. Rapidly reheat to 165 °F or greater				●	b. Improperly labeled	●	●		
c. Hold hot at 135 °F or greater				●	c. Improperly used		●		
d. Reach required cooking temperature				●					
e. Hold cold at 41 °F or less				●					
f. Food thermometer not available				●					
g. Equipment inadequate to maintain food temperatures				●					

Temperatures			Enforcement Actions:		Other:	
Item	Location	Temp	Summons Issued	Retention of Food/Equipment	Re-inspection Required	Re-inspection Date:
Thermocouple	Ice Water	°F	Time Orders Issued	Closure for Imminent Hazard	Written compliance Requested	
		°F	Retention of Food/Equipment	Closure for Cleaning	Conference Requested	
		°F	Closure for Imminent Hazard	Disposed of Food	On site demonstration	
		°F	Closure for Cleaning	Operating with an Imminent Hazard	Type of OSD:	
		°F	Disposed of Food			
		°F	Operating with an Imminent Hazard			
		°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.

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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
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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 phicommments@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).

CRITICAL VIOLATIONS

The violation(s) listed below are critical violations. **Food Borne Illness Risk Factors are asterisked on the report. These are the most dangerous critical violations and include unsafe food source, poor personal hygiene, improper holding temperatures, improper cooking temperatures, and contaminated equipment. All Critical violations should be corrected as quickly as possible to prevent risk to the public's health and measures should be implemented to control them in the future. Critical violations which cannot be corrected onsite during an inspection require a re-inspection.

****02d - Poor hygienic practices (Regulation Section 5-208 Hand washing Lavatory, Water Temperature, and Flow)**

Hand washing sink is used for anything other than hand washing.

INVESTIGATOR COMMENTS: The hand washing sinks in the extraction room have drain lines from reverse osmosis systems draining into the basin of the hand sink, lines resting in the basin and a sponge for cleaning lying in the basin. Extraction rooms produce edible oil. Hand washing sink shall not be used for anything other than hand washing. Operator stated they would remove the drain lines and sponge from the hand sinks. Violation corrected.

06c - Soap and drying devices unavailable (Regulation Section 5-208 Hand washing Lavatory, Water Temperature, and Flow)

Hand sink in the facility is not equipped with soap, single-use towels, or other approved drying devices.

INVESTIGATOR COMMENTS: The hand sink in the main food handling room was not equipped with paper towel. Active food handling was occurring in this area at the time of inspection. Hand sink in the facility shall be equipped with soap, single-use towels, or other approved drying devices.

07a - Evidence of insects or rodents (Regulation Section 8-105 Removing Birds, Insects, Rodents, and Other Pests)

Evidence of pests is not frequently removed from control devices and premises.

INVESTIGATOR COMMENTS: In the warewashing area, a deceased mouse was observed stuck in an unknown liquid on the floor under the sink. Several small rodent droppings were observed on the floor near the deceased rodent. Evidence of pests shall be frequently removed from control devices and premises. Operator cleaned the floor to correct the violation.

08b - Improperly labeled (Regulation Section 7-102 Name)

Containers of toxic/poisonous materials taken from bulk supplies are not clearly labeled with the name of the material.

INVESTIGATOR COMMENTS: An unlabeled spray bottle containing a purple cleaning agent was observed on a shelf in the mip and a second unlabeled spray bottle containing a cleaning agent was stored on a shelf in the food mip. Per operator, both chemicals are cleaning agents. Containers of toxic/poisonous materials taken from bulk supplies shall be clearly labeled with the name of the material.

NON-CRITICAL VIOLATIONS

The violations listed below are noncritical violations and are not directly related to the cause of food borne illness. If left uncorrected, noncritical violations could lead to critical violations.

14a - Plumbing not installed/maintained (Regulation Section 5-201 General)

Plumbing is improperly installed or improperly maintained.

INVESTIGATOR COMMENTS: The hand sink in the extraction area was dripping water from the bottom of the p-trap under the sink. Plumbing is improperly installed or improperly maintained.

GENERAL COMMENTS

INVESTIGATOR COMMENTS: Joint inspection conducted with J. Epley. This facility is a retail mip producing edibles such as chocolates, caramels, gummies, tinctures, etc. as well as smoking products such as cartridges. Verified heat step for flower and decarb logs. discussed hand washing and glove usage in the area where grinding occurs. Provided operator with Shelf Stability Guidance document and Affidavit as well as the cultivation and manufacturing sanitation guidance document. Licenses are verified to be current. Also conducted a walk through of the cultivation facility. Cultivation area appeared generally well maintained.