



1525 Blue Spruce Dr.
Fort Collins, CO 80524

Time In: 05:00 PM

Time Out: 08:15 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Carrabbas		OWNER: Italian Restaurant Group LLC Mari Shorts	
ADDRESS: 1212 Oakridge Dr Fort Collins CO 80525-5556			
DATE: 09/28/2023		INSPECTION TYPE: Routine	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.			
Compliance status to be designated as IN, OUT, NA, NO for each numbered item			
IN= in compliance OUT= not in compliance NO= not observed NA= not applicable COS=Corrected on Site R=Repeat violation			
Compliance Status			COS
Supervision			R
1	IN	Person in charge present, demonstrates knowledge, and performs duties	
2	IN	Certified Food Protection Manager	
Employee Health			
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	IN	Proper use of restriction and exclusion	
5	IN	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices			
6	IN	Proper eating, tasting, drinking, or tobacco use	
7	IN	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	IN	Hands clean & properly washed	
9	IN	No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed	
10	OUT	Adequate handwashing sinks properly supplied and accessible	
Approved Source			
11	IN	Food obtained from approved source	
12	N/O	Food received at proper temperature	
13	IN	Food in good condition, safe, & unadulterated	
14	N/A	Required records available, shellstock tags, parasite destruction	
Protection from Contamination			
15	IN	Food separated and protected	
16	IN	Food contact surfaces; cleaned & sanitized	
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food	
Time/Temperature Control for Safety			
18	IN	Proper cooking time & Temperatures	
19	N/O	Proper reheating procedures for hot holding	
20	OUT	Proper cooling time and temperature	X
21	IN	Proper hot holding temperatures	
22	OUT	Proper cold holding temperatures	X
23	IN	Proper date marking and disposition	
24	N/A	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	IN	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	N/A	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	N/A	Food Additives: approved & Properly used	
28	IN	Toxic substances properly identified, stored & used	
Conformance with Approved Procedures			
29	N/A	Compliance with variance/ specialized process/ HACCP	

Facility Name: Carrabbas

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.				
"OUT" marked in box if numbered item is not in compliance			COS= Corrected on Site R= Repeat Violation	
Compliance Status			COS	R
Safe Food and Water				
30	N/A	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
33	OUT	Proper cooling methods used; adequate equipment for temperature control		
34	N/A	Plant food properly cooked for hot holding		
35	IN	Approved thawing methods used		
36	OUT	Thermometer provided & accurate		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
38	OUT	Insects, rodents, & animals not present	X	
39	IN	Contamination prevented during food preparation, storage & display		
40	IN	Personal cleanliness		
41	IN	Wiping Cloths; properly used & stored		
42	IN	Washing fruits & vegetables		
Proper Use of Utensils				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment & linens: properly stored, dried, & handled		
45	IN	Single-use/single-service articles: properly stored & used		
46	IN	Gloves used properly		
Utensils, Equipment and Vending				
47	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	IN	Warewashing facilities: installed, maintained, & used; test strips		
49	IN	Non-food contact surfaces clean		
Physical Facilities				
50	IN	Hot & cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage & waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, & cleaned		
54	IN	Garbage & refuse properly disposed; facilities maintained		
55	OUT	Physical facilities installed, maintained, & clean		
56	IN	Adequate ventilation & lighting; designated areas used		
Regulatory Action				
Notification of Potential Fines and Closure		Notice of Immediate Closure	Imminent Health Hazard Closure	
On-Site Actions				
Voluntary Condemnation		Compliance Agreement	Embargo Notice	

Inspection Result: Re-Inspection Required

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

Observed Violations (See additional pages if necessary)

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

5-205.11 - Using a Handwashing Sink- Operation and Maintenance (Pf)

This is a Priority Foundation item

6-301.11 - Handwashing Cleanser- Availability (Pf)

This is a Priority Foundation item

6-301.12 - Hand Drying Provision (Pf)

Observation: Hand sink by the pizza oven not provided with paper towels at the time of the inspection.

Hand sink on the end of the service line by the grill observed blocked by a cart.

Hot water at the hand sink at the servers beverage station was turned off.

Hand sink in the employee restroom not provided with paper towels at the time of the inspection.

Women's restroom not provided with hand soap at the time of the inspection.

->Handwashing sinks must be kept accessible for use at all times. Do not place or store items in, on, or in front of handwashing sinks.

->Hot water supplied to handwashing sinks must be at least 100 F. Adjust water heating system to provide the required 100 F water at the handwashing sinks.

->Provide dispensed hand towels and hand soap at handwashing sinks at all times so workers can properly wash their hands.

20. Proper cooling time and temperature

This is a Priority item

3-501.14 - Cooling (P)

Observation: The following items were improperly cooled in the walk-in:

Multiple 1/3 pans of pomodoro sauce stacked- approximately 20 gallons. Time stamp stated items were prepared at 2:04pm. Pomodoro sauce measured 106-135F at 5:30 pm. Temperatures were taken again 1 hour later at 6:30pm and measured 94-122F.

4 large plastic lidded cambros of pasta. Temperatures taken at 5:30pm: linguini (60F), penne (59-61F), spaghetti (78F) Items remeasured at 6:30pm. Temperatures measured linguini (60F), penne (60F), spaghetti (65F). Time stamp indicated items were prepped at 3:11pm. Manager stated pasta was prepared and then cooled in an ice bath for 2-3 minutes before being placed in the plastic lidded containers in the walk in.

3 1/3 pans of alfredo base measured 61F at 5:30pm. Temperature taken again at 6:30 and measured 61F. Time stamp indicated product had been prepped at 3:30pm.

->If using an ice bath to cool pasta, it must be submerged in ice water until cooled to less than 41 F then completely drained. Verify pasta is less than 41 F prior to storage.

->Quickly cool foods from 135 F to 70 F in 2 hours and from 70 F to 41 F in 4 more hours to prevent the growth of microorganisms.

Observed Violations (See additional pages if necessary)

->Cool foods in a refrigerator, in uncovered, shallow metal pans that are no more than two- to three-inches deep. Once products are less than 41 F the food can be transferred to bulk containers and stored covered. Use a food thermometer to verify foods are less than 41 F prior to covering for storage.

->Do not cool foods in large, deep containers.

*For a printable and fillable Cooling Log please visit:

<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-cooling-log.pdf>

*For a printable Cooling Cooked Foods educational poster please visit:

<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-cooling-cooked-foods.pdf>

*For a printable Cooling Requirements poster please visit:

<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-cooling-requirements.pdf>

*Items discarded as requested see Voluntary Condemnation Agreement.

(Corrected on Site)

22. Proper cold holding temperatures

This is a Priority item

3-501.16 (A) (2) - TCS Food, Cold Holding (P)

Observation: The following items measured improperly cold holding in the top reach in portion of the cold wells of the cooler on the prep line across from the pizza oven:

meatballs (48F), blue cheese (55F), shredded cheese (55F), roasted tomatoes (62F), pepperoni (46F), cooked bell peppers (54F)

Manager stated items had been placed in the cooler 3.5 hours prior. Items were double panned. Ambient temperature of the cold wells measured below 41F.

Goat cheese (48-54F) measured improperly cold holding double panned in the top reach in portion of the cold wells across from the grill. Manager stated goat cheese was placed on the line 3.5 hours ago.

->Do not double pan items. Place items down into the cold wells.

->Cold hold items at 41F and below.

*Items moved to the walk-in to rapidly cool as requested.

Carbonara sauce (47F) measured improperly cold holding in the walk in cooler. Time stamp indicated items was prepared at 12:53. Temperature measured 47F at 5:30 pm.

*Carbonara discarded as requested. See Voluntary Condemnation Agreement.

(Corrected on Site)

33. Proper cooling methods used; adequate equipment for temperature control

This is a Priority Foundation item

3-501.15 (A) - Cooling Methods (Pf)

Observation: Establishment is cooling items improperly stacked in 1/3 pans in the walk-in. Shallow metal hotels pans not available at the time of the inspection. Manager stated company policy is to use an ice bath machine to cool items with temperature checks being taken. Ice bath machine turned off and blocked

Observed Violations (See additional pages if necessary)

at the time of the inspection.

->Provide sufficient equipment to cool foods properly. Implement proper cooling methods.

*Manager stated ice bath machine will be up and running tomorrow.

36. Thermometer provided and accurate

This is a Priority Foundation item

4-203.11 - Temperature Measuring Devices, Food - Accuracy (Pf)

Observation: Thermometer found dead at the time of the inspection.

->Maintain thermometers calibrated to read 32 F (+/- 2 F) in ice bath. Check calibration frequently. Keep thermometers calibrated so food temperatures can be accurately monitored. Recommend dial thermometers be replaced with digital thermometers to reduce frequent need to recalibrate dial thermometers.

38. Insects, rodents and animals not present

This is a Core item

6-202.15 - Outer Openings, Protected

Observation: Back door propped open at time of the inspection.

-> Keep doors, windows, and other openings to the outside closed to help prevent the entry of flies, rodents and other pests into the building.

*Door closed as requested.

(Corrected on Site)

47. Food and non-food contact surfaces cleanable, properly designed, constructed, and used

This is a Core item

4-402.12 - Fixed Equipment, Elevation or Sealing

Observation: Left facet of the 3 compartment sink at the bar observed pulling away and in need of sealing.

-> Seal sink.

Correct by 10/14/2023

55. Physical facilities installed, maintained, and clean

This is a Core item

6-201.11 - Floors, Walls and Ceilings - Cleanability

Observation: FRP walls in disrepair in the dish area and peeling away from the wall. Mold like substance observed on walls.

Observed Violations <i>(See additional pages if necessary)</i>
<p>->Surfaces must be smooth, durable and easily cleanable.</p> <p>Panel missing under the hand sink in the employee restroom.</p> <p>->Replace panel</p> <p>Correct by 10/14/2023</p>

General Comments
<p>GENERAL COMMENTS</p> <p>A routine inspection was conducted with the following noted:</p> <p>Good date marking observed. Foods stored by proper cook temperature. Signed Employee Illness Policy available.</p>

General Comments			
VOLUNTARY CONDEMNATION			
Disposed Items	Disposal Method	Value	Comments
20 gallons pomodoro	into the trash	\$ 200.00	improper cooling
5 gallons afredo base	into the trash	\$ 60.00	improper cooling
40 pounds of pasta	into the trash	\$ 40.00	improper cooling
2 1/3 pans of carbonara sauce	into the trash	\$ 40.00	improper cold holding