



Time In: 11:34 AM
Time Out: 01:30 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: PANINOS RESTAURANT		OWNER: MFJB INC.
ADDRESS: 310 W Prospect Rd Fort Collins CO 80526-2005		
DATE: 03/21/2024		INSPECTION TYPE: Re-Inspection
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 R
Supervision		
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	IN	Proper reheating procedures for hot holding
20	OUT	Proper cooling time and temperature
21	IN	Proper hot holding temperatures
22	IN	Proper cold holding temperatures
23	IN	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
Consumer Advisory		
25	N/A	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

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. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	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	IN	Proper cooling methods used; adequate equipment for temperature control		
34*	IN	Plant food properly cooked for hot holding		
35*	N/O	Approved thawing methods used		
36		Thermometer provided and accurate		
Food Identification				
37	OUT	Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, and animals not present		
39		Contamination prevented during food preparation, storage and display		
40		Personal cleanliness		
41		Wiping cloths; properly used and stored		
42		Washing fruits and vegetables		
Proper Use of Utensils				
43	OUT	In-use utensils: properly stored		
44		Utensils, equipment and linens: properly stored, dried, and handled		
45		Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
Utensils, Equipment, and Vending				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		Warewashing facilities: installed, maintained, and used; test strips		
49		Non-food contact surfaces clean		
Physical Facilities				
50		Hot and cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage and waste water properly disposed		
53		Toilet facilities; properly constructed, supplied, and cleaned		
54		Garbage and refuse properly disposed; facilities maintained		
55	OUT	Physical facilities installed, maintained, and cleaned		
56		Adequate ventilation and lighting; designated areas used		

Inspection Result: Pass

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/larimer-county-health>

Observations:

10. Adequate handwashing sinks properly supplied and accessible:

Observation: The hand washing sink next to the 3-compartment sink is blocked by the ice machine and is inaccessible. In the event that the dish machine doesn't work, that 3 compartment sink is the back-up system and staff will need access to that handsink.

-> 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.

This is a Priority Foundation item 6-301.11 - Handwashing Cleanser, Availability (Pf)

20. Proper cooling time and temperature:

Observation: A very large pot of Alfredo sauce was prepared at 11:15 am. It had 4 ice wands in it. Specialist took initial temps at 11:45 am and again at 12:15 pm. Temperatures ranged from 80F to 120 F at 12:15. Specialist requested that action be taken to ensure sauce dropped to 70F in the next hour. Pot was stirred and a consistent 98F was achieved. 4 fresh ice wands were added and it was requested that staff continue to monitor sauce to ensure it reached 70 F in the next hour. Staff in the kitchen is limited. A way to solve this problem is to make smaller batches of Alfredo Sauce or to break the very large pot into smaller batches so it can cool more quickly.

Pasta prepared at 10:30 am was found properly cooling in smaller containers at 56F and 50F

Cold cheese shredded this morning was found at 44F.

Ambient temperature of walk-in cooler was 34 F.

-> 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.

-> 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. **(Repeat)**

This is a Priority item 3-501.14 - Cooling (P)

37. Food properly labeled; original container:

Observation: Allergen labeling on the menu began on March 16, 2023. We are making establishments aware of this change. Current statement on the menu is "Paninos Restaurant does its best to accommodate dietary specifications for individuals, though we cannot guarantee the absence of specific allergens". The Colorado Code recommendations can be found at

https://www.larimer.gov/sites/default/files/uploads/2024/final_foodallergen_021324_0.pdf
Please reach out to the Specialist to help you, but it is safe to say all items on your menu could be identified as having some of the top 9 allergens (specifically wheat, eggs and dairy), except the Ultimate Garden Salad.

-> Labeling must provide the name of the food source for each major food allergen unless the food source is already part of the common name of the respective ingredient. The major food allergens are peanuts, tree nuts, wheat, soybeans, fish, crustacean shellfish, eggs, & milk.

This is a Core item 3-602.12(C) - Major Food Allergens as an Ingredient in Unpackaged Food (C)

43. In-use utensils; properly stored:

Observation: Scoop in the container of breadcrumbs was partially buried.

-> Store food dispensing utensils with handles extended out of the food product.

This is a Core item 3-304.12 - In-Use Utensils, Between-Use Storage (C)

55. Physical facilities installed, maintained, and clean:

Observation: There is a restroom in the back area that is inaccessible due to the quantity of stuff (boxes of toilet items, unused equipment, etc).

There is dusty/fuzzy debris on the bottoms of shelves and equipment.

Area under the dish machine is dirty and needs cleaning and organization.

-> Clean and maintain physical facilities.

This is a Core item 6-501.114 - Maintaining Premises, Unnecessary Items and Litter (C) **This is a Core item** 6-501.12 - Cleaning, Frequency and Restrictions (C)

General Comments:

A reinspection of Paninos was conducted today with the following observations made:

Certified Food Protection Manager certificate was available for the person in charge at the restaurant. Person-in-charge was knowledgeable about cooking and cooling temps and answered questions thoroughly.

Good date marking. Items like portioned lasagna, sauces, cut tomatoes etc were dated. Nothing appeared to be more than 4-5 days old.

Good hot holding. Hot holding units were not found overfull and were properly hot holding well

above 135F.

Good cooking temps: Observed and temped chicken cutlets above 165F and sausage above 165F

Sanitizer buckets throughout the establishment were found between 50-200 ppm, as was the chemical sanitizing dish machine.