



## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Genoa Coffee & Wine		OWNER: Munroe Culinary LLC Kevin Munroe	
ADDRESS: 2614 S Timberline Rd # C-101 Fort Collins CO 80525-3403			
DATE: 03/22/2024		INSPECTION TYPE: Routine	
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>			
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			
<b>Compliance Status</b>			<b>COS</b>
<b>Supervision</b>			<b>R</b>
1	IN	Person in charge present, demonstrates knowledge, and performs duties	
2	IN	Certified Food Protection Manager	
<b>Employee Health</b>			
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	
<b>Good Hygienic Practices</b>			
6	IN	Proper eating, tasting, drinking, or tobacco use	
7	IN	No discharge from eyes, nose, and mouth	
<b>Preventing Contamination by Hands</b>			
8	IN	Hands clean & properly washed	
9	IN	No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed	
10	IN	Adequate handwashing sinks properly supplied and accessible	
<b>Approved Source</b>			
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	
<b>Protection from Contamination</b>			
15	N/A	Food separated and protected	
16	IN	Food contact surfaces; cleaned & sanitized	
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food	
<b>Time/Temperature Control for Safety</b>			
18	N/A	Proper cooking time & Temperatures	
19	N/A	Proper reheating procedures for hot holding	
20	N/O	Proper cooling time and temperature	
21	N/A	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	
<b>Consumer Advisory</b>			
25	N/A	Consumer advisory provided for raw/undercooked food	
<b>Highly Susceptible Populations</b>			
26	N/A	Pasteurized foods used; prohibited foods not offered	
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A	Food Additives: approved & Properly used	
28	IN	Toxic substances properly identified, stored & used	
<b>Conformance with Approved Procedures</b>			
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 <b>not</b> in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
<b>Safe Food and Water</b>				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	OUT	Proper cooling methods used; adequate equipment for temperature control		
34*	N/A	Plant food properly cooked for hot holding		
35*	N/O	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
<b>Food Identification</b>				
37	OUT	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38	IN	Insects, rodents, and animals not present		
39	IN	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
<b>Proper Use of Utensils</b>				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
<b>Utensils, Equipment, and Vending</b>				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	IN	Hot and cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	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:**

**22. Proper cold holding temperatures:**

**Observation:** A container of cream cheese was found improperly cold holding at 51F in the bottom portion of the make-table cooler. Staff stated it had been left out by accident for roughly 30 minutes.

-Do not let foods sit out at room temperature. Store foods in a refrigerator. **(Corrected on Site)**

**This is a Priority item** 3-501.16 (A)(2) - TCS Food, Cold Holding (P)

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

**Observation:** After they finish boiling pasta products on their induction stove, staff stated they leave the pasta out at room temperature to cool before placing it under refrigeration.

-Do not leave food out at room temperature to cool. 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. **Correct by**

**03/29/2024**

**This is a Priority Foundation item** 3-501.15(A) - Cooling Methods (Pf)

**37. Food properly labeled; original container:**

**Observation:** The menu board was found without any identification of major food allergens.

-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, & sesame. **Correct by 04/22/2024**

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

**General Comments:**

A routine retail food inspection was conducted and the following was noted:

-Appropriate date marking was found throughout the establishment

-An employee illness policy, certified food protection manager certificate, and a written high hazard bodily fluid clean-up procedure were all provided upon request

-Appropriate handwashing and glove use by staff was observed

On March 16th, 2024 the Colorado Food Code adopted the FDA 2022 Food Code. Below is a list of the top 5 changes to the current code.

1. Certified Food Protection Manager (CFPM)

Currently, most food establishments must have a CFPM. Beginning March 1st, 2025 the person in charge must be a CFPM at most food establishments. A CFPM may not be required during all hours of operation. Examples include, but are not limited to: low risk preparation prior to the establishment opening (bakeries) or an establishment that has operation times where drinks or low risk foods are served but the kitchen is closed (bars).

2. Clean Up of Vomiting and Diarrheal Events

Written procedures for cleaning up vomiting and diarrheal events will be required. Previously, a procedure was required but did not need to be written.

3. Allergen Food Labeling

Retail food establishments shall notify customers of major food allergens used as ingredients. Notification can be either physical or electronic means such as; brochures , deli case or menu notifications, label statements, table tents, placards, or other effective written means. The nine major food allergens are Milk, Eggs, Fish, Crustacean Shellfish, Tree Nuts, Wheat, Peanuts, Soy, and Sesame.

4. Storage of Packaged and Unpackaged Food

Raw animal food shall be stored separately from unwashed fruits and vegetables. This change codifies the industry standard of not storing unwashed fruits and vegetables below raw animal proteins.

5. Manufacturer Cooking Instructions

Commercially packaged food that has cooking instructions must be prepared according to those instructions unless the manufacturer states it can be consumed without further cooking. These foods were not processed to control for pathogens, so they may not be offered as ready to eat unless the cooking instructions are followed.