



1525 Blue Spruce Dr.
Fort Collins, CO 80524

Time In: 11:15 AM
Time Out: 02:00 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: PANINOS RESTAURANT		OWNER: MFJB INC.
ADDRESS: 310 W Prospect Rd Fort Collins CO 80526-2005		
DATE: 03/05/2024		INSPECTION TYPE: Routine
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS		
<p>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.</p> <p style="text-align: center;">Compliance status to be designated as IN, OUT, NA, NO for each numbered item</p> <p style="text-align: center;">IN= in compliance OUT= not in compliance NO= not observed NA= not applicable COS=Corrected on Site R=Repeat violation</p>		
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	OUT	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	OUT	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
Preventing Contamination by Hands		
8	OUT	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
Approved Source		
11	IN	Food obtained from approved source
12	N/O	Food received at proper temperature
13	OUT	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	OUT	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
Time/Temperature Control for Safety		
18	N/O	Proper cooking time & Temperatures
19	OUT	Proper reheating procedures for hot holding
20	IN	Proper cooling time and temperature
21	IN	Proper hot holding temperatures
22	IN	Proper cold holding temperatures
23	OUT	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

Facility Name: PANINOS RESTAURANT

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	IN	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	N/A	Approved thawing methods used		
36		Thermometer provided & accurate		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, & animals not present		
39		Contamination prevented during food preparation, storage & display		
40		Personal cleanliness		
41		Wiping Cloths; properly used & stored		
42		Washing fruits & vegetables		
Proper Use of Utensils				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored & used		
46		Gloves used properly		
Utensils, Equipment and Vending				
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		
Physical Facilities				
50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & waste water properly disposed		
53		Toilet facilities; properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, & clean		
56		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)

3. Management, food employee and conditional employee; knowledge, responsibilities and reporting

This is a Non-Critical item
2-102.11 (C) - Demonstration

Observation: There is no documentation that employee's have been notified of their responsibility to report illness to management.

Employees are required to report illnesses to management. Establishment should develop a written sick employee policy. The policy should address the employee requirement to report to management that they are ill, when to exclude a food employee who is sick, when the food employee can return to work, and how the excluded food employee is to be managed upon return.

For a sample Employee Illness Policy Contract please visit:
<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-employee-illness-policy-contract.pdf>

6. Proper eating, tasting, drinking, or tobacco use

This is a Core item
2-401.11 - Eating, Drinking, or Using Tobacco

Observation: Employee beverages observed on the prep table next to cut tomatoes.

Locate employee drink cups at handwashing sinks or others areas that are not above food, food preparation areas, clean utensil and equipment and warewashing areas.

8. Hands clean and properly washed

This is a Priority item
2-301.14 - When to Wash (P)

Observation: Staff observed coming in from outside on the phone, put on food handler gloves without first washing his hands. Staff members observed coming in from the walk in outside wearing food handler gloves and began preparing dough without first washing his hands and changing gloves.

Employee washed hands as requested. Thoroughly wash hands after any activity that can contaminate hands such as coming in from outside, handling dirty dishes or touching unclean surfaces in the kitchen.

(Corrected on Site)

13. Food in good condition, safe, and unadulterated

This is a Priority Foundation item
3-202.15 - Package Integrity (Pf)

Observation: A can of sliced green olives found severely dented in the canned storage area.

Can removed from general storage. Can with dents along the top seam, bottom seam or mid seam should be removed from use.

(Corrected on Site)

Observed Violations (See additional pages if necessary)

16. Food contact surfaces; cleaned and sanitized

This is a Priority item

4-501.114 - Warewashing Equipment, Chemical Sanitization- Temperature, pH, Concentration, and Hardness (P)

Observation: There was no bleach concentration at the dish machine at time of inspection. Auto Chlor technician was contacted at time of inspection and repaired the unit on site. Sanitizer was measured above 50ppm prior to the end of the inspection.

Dish machine must provide a sanitizer concentration of 50-200 ppm chlorine at the dish surface to sanitize dishes, equipment and utensils. Use sanitizer test kits to verify sanitizer is at correct concentration.

(Corrected on Site)

19. Proper reheating procedures for hot holding

This is a Priority item

3-403.11 - Reheating for Hot Holding (P)

Observation: A large container of marinara, filled over the fill line, observed in a hot holding well measuring between 77F-146F. Staff stated the container was placed in the steam well 3 hours prior to inspection.

Product was discarded upon request. Foods must be quickly reheated to 165F within 2 hours prior to being hot held.

23. Proper date marking and disposition

This is a Priority Foundation item

3-501.17 - Ready-to-Eat TCS Food, Date Marking (Pf)

Observation: A large plastic container of cooked meatballs found without a date mark indicating when it was made. Staff stated meatballs were cooked on Saturday. Individually plated cooked lasagna observed without a date mark.

Proper date marking is day of preparation (Day 1) + 6 additional days = 7 day total hold time. Ready-to-eat foods that are held refrigerated for more than 24 hours must be clearly marked with the date the product packaging is opened or the date the product is made. These foods must be consumed, sold, served or discarded within 7 days to control exposure to *Listeria monocytogenes* bacteria.

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

This is a Priority Foundation item

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

Observation: A large vat of marinara observed cooling in the walk in cooler with an ice wand. Marinara measured between 114F-145F with a melted ice wand approximately 2 hours after the sauce was brought to the walk in cooler.

General Comments
<p>GENERAL COMMENTS</p> <p>A routine inspection was conducted today with the following noted:</p> <p>A Certified Food Protection Manager certificate was available for review</p> <p>Cold holding units measured at or below 41F</p> <p>Hand sinks found fully stocked with soap, paper towels and hot water</p>

General Comments

VOLUNTARY CONDEMNATION

Disposed Items

Disposal Method

Value	Comments
-------	----------