



FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Carrabbas		OWNER: Italian Restaurant Group LLC Mari Shorts
ADDRESS: 1212 Oakridge Dr Fort Collins CO 80525-5556		
DATE: 10/04/2023		INSPECTION TYPE: Re-Inspection
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>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	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	N/O	Proper cooling time and temperature
21	IN	Proper hot holding temperatures
22	OUT	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	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. *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*	N/A	Plant food properly cooked for hot holding		
35*	IN	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
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		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
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		
Physical Facilities				
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	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: Hand sink on the end of the service line observed blocked by a cart and with a pan in front of it.

Hand sink by the dry storage area noted blocked by a cart and with an object in the basin of it.

Hot water was turned off at the hand sink next to the dish machine.

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

->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.

*Items blocking hand sink were removed.

This is a Priority Foundation item 5-205.11 - Using a Handwashing

Sink-Operation and Maintenance (Pf) **This is a Priority Foundation item** 5-202.12(A) - Handwashing Sinks, Installation-Minimum Temperature (Pf)

22. Proper cold holding temperatures:

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: blue cheese (45F), shredded cheese (45F), whipped butter (49F) Manager stated items had been placed in the cooler 1 hour prior. Items were double panned. Ambient temperature of the cold wells measured below 41F.

->Do not double pan items.

*Reach in cold wells were set up correctly.

Cut tomatoes (59F) measured improperly cold holding under the grill. Item was not placed in an ice bath.

->Add ice. Food containers must be submerged down into ice if products are to be kept at less than 41 F. If ice baths can not hold foods at less than 41 F, commercial refrigeration must be provided.

*Tomatoes discarded as requested. Value less than \$10. **(Corrected on Site)**

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

55. Physical facilities installed, maintained, and clean:

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

->Surfaces must be smooth, durable and easily cleanable.

Panel missing under the hand sink in the employee restroom.

->Replace panel.

Vents above the grill observed soiled and in need of cleaning.

->Clean vents.

This is a Core item 6-201.11 - Floors, Walls and Ceilings-Cleanability (C)

General Comments:

A reinspection was conducted with the following noted: Correct storage by cook temperature of raw animal products All items in the walk-in cooler observed dated and within the 7 day date marking period Staff described correct cooling procedures.