



1525 Blue Spruce Dr.
Fort Collins, CO 80524

Time In: 09:45 AM
Time Out: 10:45 AM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: DUTCH BROS COFFEE		OWNER: DB NOCO LLC
ADDRESS: 2140 W Elizabeth St Fort Collins CO 80521-4237		
DATE: 09/15/2023		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	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	IN	Food in good condition, safe, & unadulterated
14	N/A	Required records available, shellstock tags, parasite destruction
Protection from Contamination		
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
Time/Temperature Control for Safety		
18	N/A	Proper cooking time & Temperatures
19	N/A	Proper reheating procedures for hot holding
20	N/A	Proper cooling time and temperature
21	N/A	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	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: DUTCH BROS COFFEE

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	IN	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	IN	Thermometer provided & accurate			
Food Identification					
37	IN	Food properly labeled; original container			
Prevention of Food Contamination					
38	IN	Insects, rodents, & animals not present			
39	OUT	Contamination prevented during food preparation, storage & display	X		
40	IN	Personal cleanliness			
41	OUT	Wiping Cloths; properly used & stored	X		
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	IN	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	IN	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: Pass

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

Observed Violations (See additional pages if necessary)

22. Proper cold holding temperatures

This is a Priority item

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

Observation: Two pitchers of chai mix with dairy were found improperly cold-holding in the lobby 2 glass door standing cooler at 45F and 52F, respectively. Staff stated they were made the night prior. The product is made by mixing dairy and a shelf-stable chai mix. Specialist suggested that a cooling step should be incorporated if they use room temperature chai mix to make the product to bring it back down to 41F by using a walk-in cooler overnight.

- Foods that rise above 41 F during preparation must be actively cooled to less than 41F. Product discarded as requested. Product value less than \$10.

One half-gallon jug of low-fat milk was found improperly cold holding at 48F in an ice bath to the left of the lobby coffee machine. Staff stated it was opened an hour prior. All other products were properly cold holding, but the ice levels were low.

-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. Cold hold foods below 41 F to prevent the growth of microorganisms. Ice bath was refilled with ice. Food product was moved to the lobby standing cooler to cool back down to 41F.

(Corrected on Site)

39. Contamination prevented during food preparation, storage, and display

This is a Core item

3-303.12 - Storage or Display of Food in Contact with Water or Ice

Observation: In the broken drive-thru 2 glass door standing cooler, condensation was observed dripping onto pitchers filled with non-TCS liquids. Staff stated that this cooler is due to be repaired today. Once this cooler has been fixed and can have an ambient of 41F, TCS food items may be stored in there.

- Items were relocated at the time of inspection. Refrigerator storage was reorganized at time of inspection.

(Corrected on Site)

41. Wiping cloths; properly used and stored

This is a Core item

3-304.14 - Wiping Cloths, Use Limitation

Observation: Two sanitizer buckets were found stored on the floor.

-Containers of chemical sanitizing solutions must be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service and single-use articles. Buckets are now stored off the floor on top of upside-down milk crates.

Two sanitizer buckets were found with low concentration of quaternary ammonia below 150 ppm. Buckets were emptied and refilled with an appropriate concentration of quaternary ammonia sanitizer between 150-400 ppm.

- Use sanitizer test kits to verify sanitizer is at correct concentration.

Sanitizer cloths were found improperly store outside of their respective buckets.

- Do not leave wiping cloths out on counters, cutting boards, tables, etc. Wiping cloths must be saturated

Observed Violations *(See additional pages if necessary)*

with sanitizer at all times. After use return wiping cloths to sanitizer bucket.

(Corrected on Site)

General Comments

GENERAL COMMENTS

A food retail re-inspection was conducted and the following was noted:

- Hand sinks were stocked appropriately
- Appropriate handwashing by staff was observed
- An illness policy was provided at the time of inspection

General Comments

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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