



1525 Blue Spruce Dr.
Fort Collins, CO 80524

Time In: 01:00 PM
Time Out: 03:15 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: BJS RESTAURANT & BREWHOUSE		OWNER: BJ'S RESTAURANTS OPERATION COMPANY	
ADDRESS: 2670 E Harmony Rd Fort Collins CO 80528-9505			
DATE: 12/14/2023		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
Supervision			R
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	OUT	Food in good condition, safe, & unadulterated	X
14	N/A	Required records available, shellstock tags, parasite destruction	
Protection from Contamination			
15	OUT	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/O	Proper cooking time & Temperatures	
19	N/O	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	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: BJS RESTAURANT & BREWHOUSE

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		Water and ice from approved source		
32	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
33		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		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: Pass

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

Observed Violations *(See additional pages if necessary)*

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

5-205.11 - Using a Handwashing Sink- Operation and Maintenance (Pf)

Observation: No paper towels were supplied to the hand sink in the dish area.

Provide dispensed hand towels and hand soap at handwashing sinks at all times so workers can properly wash their hands.

13. Food in good condition, safe, and unadulterated

This is a Priority Foundation item

3-202.15 - Package Integrity (Pf)

Observation: A can of del Pasado black beans in the dry storage area found with a severe dent on its rim and was not found with a "do not use" label. Staff stated when they find a dented can they tell management, then management labels it and brings it to the office. Management stated employee's putting cans away are responsible for putting dented cans on the Do Not Use shelf. No Do Not Use shelf was able to be identified in the kitchen at time of inspection.

Damaged and dented canned goods removed from general storage. Set up a designated area for damaged cans if returning to the supplier for credit.

(Repeat)

15. Food separated and protected

This is a Priority item

3-304.11 - Food Contact- Equipment and Utensils (P)

Observation: Prep staff observed preparing raw chicken in the prep sink and placing it in the ovens. Staff stated they use a rag of sanitizer to clean the surfaces after each step.

Surfaces must be washed with detergent and sanitized after each use; between each use with different raw animal species to prevent cross contamination.

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 package of pepperoni was marked 12/3, which exceeds the required 7 day date marking guidance.

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. Pepperoni was discarded at time of inspection.

General Comments

GENERAL COMMENTS

A re-inspection was conducted today with the following noted:

Discussed the necessity to implement policies and procedures that all employee's can follow. A lot of responsibility is placed on management, which can cause food handlers to be inconsistent in daily practices (such as cleaning processes, verifying final cook temps and date marking). Encouraged management to create easy to follow procedures and make them accessible and visible to kitchen employees.

Discussed the need to provide proof of food handlers acknowledgement of the illness policy.

For a sample Employee Illness Policy Contract please visit:

<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-employee-illness-policy-contract.pdf>

For a sample Employee Illness Policy Contract in Spanish please visit:

https://www.larimer.org/sites/default/files/uploads/2022/lcdhe-spanish_employee_illness_policy.pdf

For more resources and one page posters of regular practices please visit:

<https://www.larimer.gov/health/environmental-health/food-safety-program> under the resource tab.

General Comments

VOLUNTARY CONDEMNATION

Disposed Items

Disposal Method

Value	Comments
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