

1525 Blue Spruce Dr. Fort Collins, CO 80524

Time In: 01:00 PM

Time Out: 03:15 PM

FOOD ESTABLISHMENT INSPECTION REPORT

ADDRESS: 2670 E Harmony Rd Fort Collins CO 80528-9505 DATE: 12714/2023 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. 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 violatic Compliance Status COS Supervision I IN Person in charge present, demonstrates knowledge, and performs duties COS Supervision I N Person in charge present, demonstrates knowledge, and performs duties IN Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal events Good Hygienic Practices IN Proper eating, tasting, drinking, or tobacco use IN No discharge from eyes, nose, and mouth Preventing Contamination by Hands No IN No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed Adequate handwashing sinks properly supplied and accessible Approved Source II IN Food obtained from approved source IN Prode good condition, safe, & unadulterated NA Food obtained from approved source IN Proper cooking time & Emproved source IN Prode food from temperature IN Prode good condition, safe, & unadulterated NA Food obtained from approved source IN NO brook pood in good condition, safe, & unadulterated NA Food obtained from approved source IN Proper cooking time & Temperatures NA Food obtained from approved source IN Proper cooking time & Temperatures NA Food obtained from approved source IN Proper cooking time & Temperatures NA Food obtained from approved source NA F									-		C/1075											222	72.1	***							_	-	_				_					_				_		_	_	_	_
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26 N/A Pasteurized foods used: prohibited foods not offered		ulation	ulat	lati	ions	S																																													
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27 N/A Food Additives: approved & Properly used	s: app	Additiv	Add	Addi	itiv	es.	: a	app	orc)V	ed	&	Pro	pe	erly	us	ed																																		
28 IN Toxic substances properly identified, stored & used	es pro	substar	sub	subs	stan	nce	es	pr	op	er	ly	ide	nti	fie	ed,	stor	red	&	u	se	d																														
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29 N/A Compliance with variance/ specialized process/ HACCP	th va	pliance v	lian	ianc	ce v	wit	th	va	ıria	an	ce/	sp	eci	ial	izec	d pr	roc	ess	s/]	H_{ℓ}	1C	C	P																												

Comp	pliance S	in box if numbered item is not in compliance		COS= Corrected on Site R= R	COS	R
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30	N/A	Pasteurized eggs used where required			-	
31	N I / A	Water and ice from approved source			-	
32	N/A	Variance obtained for specialized processing methods				
	empera	ure Control		cocontroras 4004 (F	-	
33	N 1 / A	Proper cooling methods used; adequate equipment for ter	nperatu	re control	_	
34	N/A	Plant food properly cooked for hot holding			-	-
35	N/A	Approved thawing methods used			4 4	
36	IN	Thermometer provided & accurate			1	
TOTAL PROPERTY.	dentifica					
37		Food properly labeled; original container			1	
Checks Checkson	tion of F	ood Contamination				
38		Insects, rodents, & animals not present	0.11	2 4 00000	-	
39		Contamination prevented during food preparation, storag	e & disp	play		
40		Personal cleanliness			-	
41		Wiping Cloths; properly used & stored				
42		Washing fruits & vegetables				
	Use of I				-	
43		In-use utensils: properly stored	er consisere un			
44		Utensils, equipment & linens: properly stored, dried, & h				
45		Single-use/single-service articles: properly stored & used				
46		Gloves used properly				
Utensil	s, Equip	ment and Vending				
47		Food & non-food contact surfaces cleanable, properly de				
48		Warewashing facilities: installed, maintained, & used; te	st strips	*		
49		Non-food contact surfaces clean				
Physic:	al Facilit	ięs				
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, & cleane				-
54		Garbage & refuse properly disposed; facilities maintaine	1			
55		Physical facilities installed, maintained, & clean				
56		Adequate ventilation & lighting; designated areas used				
		Regulatory Act	ion			
Notifica Closure		Potential Fines and Notice of Immediate Closure		Imminent Health Hazard Closure		

Inspection Result: Pass

PASS: 0-49 points
RE-INSPECTION REQUIRED: 50-109 points
CLOSED: 110+ points

Facility Name: BJS RESTAURANT & BREWHOUSE

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.

Facility Name: BJS RESTAURANT & BREWHOUSE

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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	ON		
Disposed Items	Disposal Method	Value	Comments