

### FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: DUTCH BROS COFFEE		OWNER: DB NOCO LLC
ADDRESS: 2140 W Elizabeth St Fort Collins CO 80521-4237		
DATE: 09/06/2023		INSPECTION TYPE: Routine
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>		
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		
<b>Compliance Status</b>		<b>COS    R</b>
<b>Supervision</b>		
1	IN	Person in charge present, demonstrates knowledge, and performs duties
2	N/A	Certified Food Protection Manager
<b>Employee Health</b>		
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
<b>Good Hygienic Practices</b>		
6	IN	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
<b>Preventing Contamination by Hands</b>		
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
<b>Approved Source</b>		
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
<b>Protection from Contamination</b>		
15	N/A	Food separated and protected
16	OUT	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
<b>Time/Temperature Control for Safety</b>		
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
<b>Consumer Advisory</b>		
25	N/A	Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>		
26	N/A	Pasteurized foods used; prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>		
27	N/A	Food Additives: approved & Properly used
28	IN	Toxic substances properly identified, stored & used
<b>Conformance with Approved Procedures</b>		
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 <b>not</b> in compliance <span style="float: right;">COS= Corrected on Site   R= Repeat Violation</span>					
Compliance Status				COS	R
<b>Safe Food and Water</b>					
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			
<b>Food Temperature Control</b>					
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	IN	Thermometer provided & accurate			
<b>Food Identification</b>					
37	IN	Food properly labeled; original container			
<b>Prevention of Food Contamination</b>					
38	IN	Insects, rodents, & animals not present			
39	IN	Contamination prevented during food preparation, storage & display			
40	IN	Personal cleanliness			
41	IN	Wiping Cloths; properly used & stored			
42	IN	Washing fruits & vegetables			
<b>Proper Use of Utensils</b>					
43	OUT	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			
<b>Utensils, Equipment and Vending</b>					
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			
<b>Physical Facilities</b>					
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			
<b>Regulatory Action</b>					
Notification of Potential Fines and Closure		Notice of Immediate Closure	Imminent Health Hazard Closure		
<b>On-Site Actions</b>					
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)**

**10. Adequate handwashing sinks properly supplied and accessible**

This is a Priority Foundation item

6-301.12 - Hand Drying Provision (Pf)

Observation: At the handsink across from the milk walk-in cooler, the paper towel dispenser was empty.

- Provide dispensed hand towels and hand soap at handwashing sinks at all times so workers can properly wash their hands. The hand washing sink was restocked at the time of inspection.

(Corrected on Site)

**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: Quaternary ammonia sanitizer in the 3-compartment sink measured below 150 ppm. Basin was drained and refilled. Refilled basin measured within the 150-400 ppm quaternary ammonia range.

-Maintain Quaternary Ammonia sanitizers at 150-400 ppm. Use sanitizer test kits to verify sanitizer is at correct concentration. Ensure sanitizer is changed at a frequency to maintain an adequate concentration.

**22. Proper cold holding temperatures**

This is a Priority item

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

Observation: A jug of chai mix with milk measuring at 46F was found in the two glass door standing cooler nearest to the restrooms. Staff stated the product was made yesterday. All other food items in this cooler were cold holding properly below 41F.

- Cold hold foods below 41 F to prevent the growth of microorganisms. Product discarded as requested. Product value less than \$10.

(Corrected on Site)

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

This is a Priority Foundation item

4-301.11 - Cooling, Heating, and Holding Capacities - Equipment (Pf)

Observation: The two glass doored standing cooler closest to the drive-thru window measured an ambient temperature of 53F. Upon further inspection, the cooling filter has iced over. Staff also stated it is a known issue by maintenance. Maintenance told staff that the thermometer is broken within the cooler, and they are waiting for the part to come in in about a week.

-Repair/replace refrigeration equipment to maintain foods at less than 41 F. Until the cooler is fixed, staff are still allowed to use the equipment under time as a public health control for temperature-controlled foods. For this establishment, these food items include any dairy products and any products that require refrigeration after opening for safety purposes, not quality.

-When using time as a control, staff should mark the time an item is opened and should the food item be kept greater than 4 hours, the product must be discarded due to being temperature abused at greater than 41F. For example, if a gallon of milk is opened at 12PM, staff have until 4PM to use the gallon up. If there

Observed Violations *(See additional pages if necessary)*

is any product left in the gallon after 4 hours, the opened milk needs to be discarded. No product is to be left in this cooler overnight when staff are not present.

-A follow-up will be performed on this cooler once it has been repaired.

Correct by 09/13/2023

**43. In-use utensils; properly stored**

This is a Core item

3-304.12 - In-Use Utensils, Between-Use Storage

Observation: A scoop in the ice bin between the 2 two glass door standing coolers was found with the handle on top of the ice.

-Store ice scoops with handles extended out of ice or on clean surface.

(Corrected on Site)

General Comments
<p><b>GENERAL COMMENTS</b></p> <p>A routine food retail inspection was conducted and the following was noted:</p> <ul style="list-style-type: none"><li>-Adequate handwashing by staff was observed</li><li>-A signed illness policy was provided at the time of inspection</li><li>-In-use utensils are being washed, rinsed, and sanitized every 4 hours</li></ul>

Facility Name: DUTCH BROS COFFEE

General Comments
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## VOLUNTARY CONDEMNATION

## Disposed Items

### Disposal Method

Value	Comments
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