

1525 Blue Spruce Dr. Fort Collins, CO 80524

Time In: 02:45 PM

Time Out: 04:20 PM

FACILITY NAME: MUSIC CITY HOT CHICKEN OWNER: MUSIC CITY HOT CHICKEN LLC ADDRESS: 111 W Prospect Rd #B & C Fort Collins CO 80525 DATE: $02/22/2024$ INSPECTION TYPE: Re-Inspection FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Compliance status to be designated as the most prevalue 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 management, food employee and conditional employee, and performs duties 1 1 IN Proper use of restriction and exclusion Compliance for responding to vomiting and diarrheal events 3 IN Management, food employee and conditional envelse; knowledge, responsibilities and reporting 0 4 IN Proper use of restriction and exclusion 0 0 Compliance for responding to vomiting and diarrheal events 0 Good Hygienic Practices IN Propeer eating, tasting, drinking, or tobacc	FOOD ESTABLISHMENT INSPECTION REPORT									
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6 IN Proper eating, tasting, drinking, or tobacco use	Procedures for responding to vomiting and diarrheal events									
7 IN No discharge from eyes, nose, and mouth	Proper eating, tasting, drinking, or tobacco use									
	No discharge from eyes, nose, and mouth									
Preventing Contamination by Hands										
8 IN Hands clean & properly washed										
	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										
	Food obtained from approved source									
	Food received at proper temperature									
	Food in good condition, safe, & unadulterated									
	Required records available, shellstock tags, parasite destruction									
Protection from Contamination 15 IN Food separated and protected										
15 IN Food separated and protected 16 IN Food contact surfaces; cleaned & sanitized	-									
10 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										

			7	10 A	
21	IN	Proper hot holding temperatures			
22	IN	Proper cold holding temperatures			
23	OUT	Proper date marking and disposition			
24	OUT	Time as a Public Health Control; procedures & records			
Cons	Consumer Advisory				
25	N/A	Consumer advisory provided for raw/undercooked food			
High	Highly Susceptible Populations				
26	N/A	Pasteurized foods used; prohibited foods not offered			
Food	Food/Color Additives and Toxic Substances				
27	N/A	Food Additives: approved & Properly used			
28	IN	Toxic substances properly identified, stored & used			
Conf	Conformance with Approved Procedures				
29	IN	Compliance with variance/ specialized process/ HACCP			
			A		

Good	Patail Dra	GOOD RETAIL PRACTICES	aal abiaata in faada				
		ctices are preventative measures to control the addition of pathogens, chemicals, and physician box if numbered item is not in compliance.		lation			
"OUT" marked in box if numbered item is not in compliance COS= Corrected on Site R= R Compliance Status							
	Food and						
30	N/A	Pasteurized eggs used where required					
31	IN	Water and ice from approved source					
32	2 N/A Variance obtained for specialized processing methods						
	Temperat	ure Control					
33	IN	Proper cooling methods used; adequate equipment for temperature control					
34	N/O	Plant food properly cooked for hot holding					
35	IN	Approved thawing methods used					
36	IN	Thermometer provided & accurate					
Food	Identifica	tion					
37	IN	Food properly labeled; original container					
Preve	ntion of F	ood Contamination					
38	OUT	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		Washing fruits & vegetables					
Prope	er Use of l	Jtensils					
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					
Utens	ils, Equip	ment 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					
Physi	cal Facilit	ies					
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	di in				
Notifi	cation of F	Potential Fines and Notice of Immediate Closure Imminent Health H	lazard Closure				
Closu	re						
		On-Site Actions	19				
Volun	tary Cond	emnation 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)

23. Proper date marking and disposition

This is a Priority Foundation item

3-501.17 - Ready-to-Eat TCS Food, Date Marking (Pf)

Observation: In the downstairs walk-in cooler, an opened jug of milk was found without an opening date mark. Staff stated it was opened some time last week when they made scones as a one-off.

-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.

Correct by 02/22/2024

24. Time as a Public Health Control; procedures and records

This is a Priority item 3-501.19 (A), (B)(2), (C)(2) and (3) - Time as a Public Health Control, Written Procedures and Identification (Pf)

Observation: Establishment leaves cooled, cooked, fried and baked chicken in baskets over fryer oil. Staff stated they will hold the chicken there for 2 hours and will then be discarded. When they are used for service, staff will reheat the chicken for an order back up to 165F.

-To use time rather than temperature to control the growth of microorganisms, written procedures must be developed and utilized. The plan must indicate how the food will be marked when it is to be removed from temperature control, how long the food is to be held out of temperature, and must specify the food will be discarded once time has expired. Develop required written procedures for review.

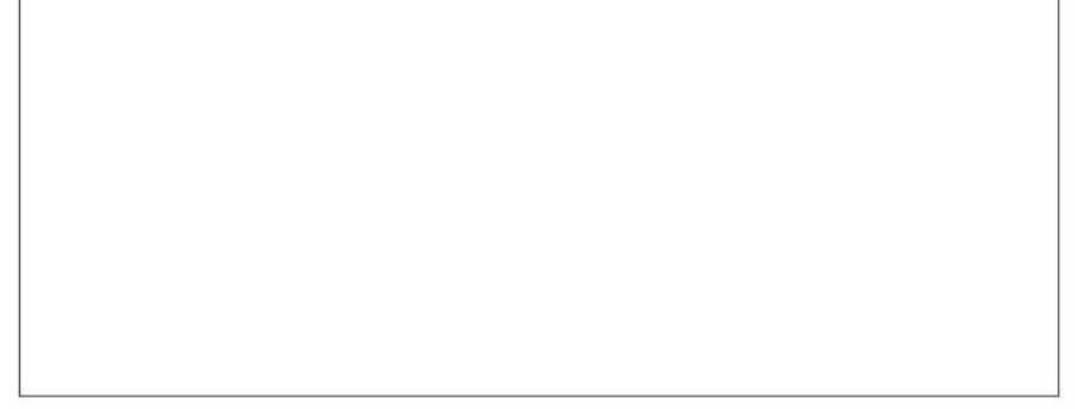
Correct by 02/26/2024

38. Insects, rodents and animals not present This is a Core item 6-202.15 - Outer Openings, Protected

Observation: The back door to the kitchen was found improperly closed and slightly open to the outside.

-Door was closed as requested. Ensure all doors, windows, and other openings without screens remain properly closed at all times to prevent the entry of insects, rodents, and other pests.

(Corrected on Site)



General Comments

GENERAL COMMENTS

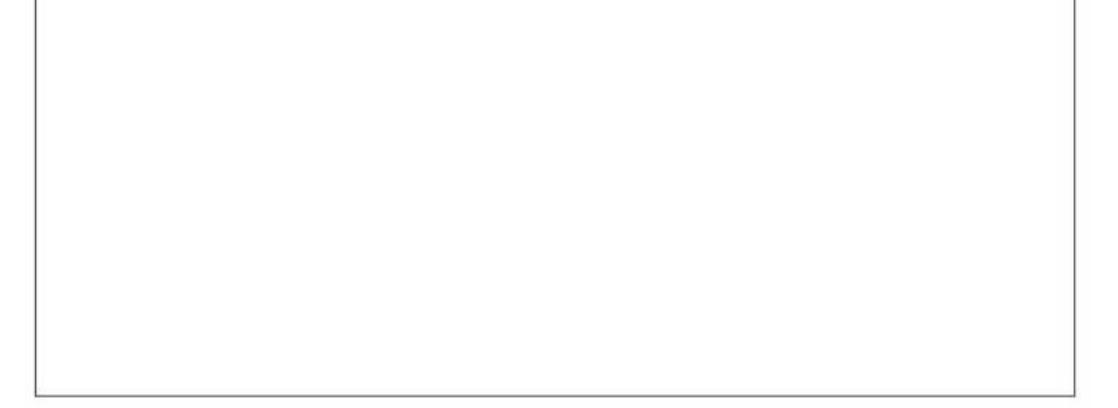
A retail food re-inspection was conducted and the following was noted:

-Proper cold holding for required potentially hazardous foods at or below 41F

-Proper hot holding for required potentially hazardous foods at or above 130F

-Appropriate cooling of cooked foods was observed

-Dishwashing machine was found with an appropriate concentration of chlorine between 50-200 ppm -Establishment is undergoing a HACCP plan review with the Department regarding their kimchi. Until approved by the department, the kimchi must be stored at cold holding temperatures at or below 41F. Kimchi was found properly cold holding at the time of re-inspection.



General Comments									
VOLUNTARY CONDEMNATION									
Disposed Items	Disposal Method	Value Comments							

