



1525 Blue Spruce Dr.  
Fort Collins, CO 80524

|                    |
|--------------------|
| Time In: 02:45 PM  |
| Time Out: 04:20 PM |

### FOOD ESTABLISHMENT INSPECTION REPORT

|   |     |   |
|---|-----|---|
| 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  |
| <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</b> <b>R</b>   |
| <b>Supervision</b>  |     |   |
| 1   | IN  | Person in charge present, demonstrates knowledge, and performs duties                         |
| 2   | IN  | 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  | IN  | 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  | IN  | Food separated and protected  |
| 16  | IN  | 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/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  | OUT | 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  | IN  | Compliance with variance/ specialized process/ HACCP  |

Facility Name: MUSIC CITY HOT CHICKEN

| <b>GOOD RETAIL PRACTICES</b>  |     |  |  |                                |
|---|-----|--|--|--------------------------------|
| 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  |     |  | COS= Corrected on Site R= Repeat Violation |                                |
| <b>Compliance Status</b>  |     |  | <b>COS</b>                                 | <b>R</b>                       |
| <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  | 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  |  |                                |
| <b>Food Identification</b>  |     |  |  |                                |
| 37  | IN  | Food properly labeled; original container  |  |                                |
| <b>Prevention of Food Contamination</b>   |     |  |  |                                |
| 38  | OUT | Insects, rodents, & animals not present  | X  |                                |
| 39  | IN  | Contamination prevented during food preparation, storage & display                 |  |                                |
| 40  | IN  | Personal cleanliness   |  |                                |
| 41  | IN  | Wiping Cloths; properly used & stored  |  |                                |
| 42  |     | Washing fruits & vegetables  |  |                                |
| <b>Proper Use of Utensils</b>   |     |  |  |                                |
| 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   |  |                                |
| <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: 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 |
|----------------|-----------------|-------|----------|
|----------------|-----------------|-------|----------|