



Time In: 12:00 PM
Time Out: 01:15 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: CHESTERS PHILLY	OWNER: CHESTERNA LLC
ADDRESS: 181 Riverside Dr Estes Park CO 80517-8022	
DATE: 05/08/2024	INSPECTION TYPE: Routine

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	R
Supervision				
1	OUT	Person in charge present, demonstrates knowledge, and performs duties		
2	OUT	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	OUT	Procedures for responding to vomiting and diarrheal events	X	
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	OUT	No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed	X	
10	OUT	Adequate handwashing sinks properly supplied and accessible	X	
Approved Source				
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		
Protection from Contamination				
15	IN	Food separated and protected		
16	OUT	Food contact surfaces; cleaned & sanitized	X	
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	N/O	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	N/A	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		

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. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
33	OUT	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	OUT	Thermometer provided and accurate		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
38	IN	Insects, rodents, and animals not present		
39	OUT	Contamination prevented during food preparation, storage and display	X	
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
Proper Use of Utensils				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
Utensils, Equipment, and Vending				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	OUT	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
Physical Facilities				
50	IN	Hot and cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	Adequate ventilation and lighting; designated areas used		

Inspection Result: Re-Inspection Required

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/larimer-county-health>

Observations:

1. Person in charge present, demonstrates knowledge and performs duties:

Observation: Manager on site unfamiliar with rapid cooling requirements, vomit/diarrhea clean up procedures, cold holding, and date marking requirements.

This is a Priority Foundation item 2-102.11 (A),(B), and (C)(1),(4)-(16) - Demonstration (Pf)

2. Certified Food Protection Manager:

Observation:

No food protection manager on staff. Unable to verify on site. Manager unfamiliar with certification requirement.

For a list of Certified Food Protection Manager training classes and exams, please visit: <https://www.larimer.org/h>

,It is required that at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service is a certified food protection manager. A copy of certification must be available on site for review.

This is a Core item 2-102.12(A) - Certified Food Protection Manager (C)

5. Procedures for responding to vomiting and diarrheal events:

Observation:

No vomit/diarrhea clean up procedures available. Staff unfamiliar with clean up requirements. I explained disinfection requirements and overall process. Printable template link below.

Food establishment must be able to demonstrate procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment.,For a printable guidance document regarding Clean-up Procedures for Vomit/Fecal Events, please visit:

<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-vomit-diarrheal-guidance.pdf>

(Corrected on Site)

This is a Priority Foundation item 2-501.11 - Clean-up of Vomiting and Diarrheal Events (Pf)

9. No bare hand contact w/ ready-to-eat food or a pre-approved alternative procedure allowed:

Observation: Upon arrival, observed cook using bare hands to handle sandwich bread and toppings. Cook corrected without prompting. Discussed requirement to prevent bare hand contact with ready-to-eat foods. **(Corrected on Site)**

This is a Priority item 3-301.11(B) - Preventing Contamination from Hands, Ready-To-Eat foods (P)

10. Adequate handwashing sinks properly supplied and accessible:

Observation: Kitchen hand sink blocked by kitchen cart during most of the inspection. No handwashing reminder signage at kitchen hand sink. Observed cook wash hands in three compartment dish sink instead of hand sink. Discussed with staff and manager importance keeping the hand sink accessible and only using that sink for washing hands. Sticker provided. **(Corrected on Site)**

This is a Priority Foundation item 5-205.11 - Using a Handwashing Sink-Operation and Maintenance (Pf)

16. Food contact surfaces; cleaned and sanitized:

Observation: Sanitizer water in three compartment sink below minimum chlorine (bleach) concentration. Please get test strips and make sure bleach water is between 50-200 ppm. Recommend using room temperature water to mix sanitizer to slow evaporation of chemicals. **(Corrected on Site)**

This is a Priority item 4-501.114(A)-(E),(F)(1)-(2) - Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness (P)

23. Proper date marking and disposition:

Observation: No date marking is being conducted in the restaurant. Small staff generally remembers when things were cooked and opened. Discussed importance of date marking to make certain all staff know when foods need to be used by or discarded. For a printable educational handout about Date Marking Foods, please visit: <https://www.larimer.org/sites/default> date marking is day of preparation (Day 1) + 6 additional days = 7 day total hold time., 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.

This is a Priority Foundation item 3-501.17 - Ready-To-Eat TCS Food, Date Marking (Pf)

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

Observation: Manager described cooling hot held marinara by putting hot product in a tightly closed container, then directly place it in the stand-up refrigeration. Discussed appropriate cooling methods and times to make sure hot foods are cooled quickly enough to prevent growth of toxin-forming germs.

See guidance links below for details on times and temperatures.

Cool foods in a refrigerator, in uncovered, shallow metal pans that are no more than two- to three-inches deep. Once products are less than 41 F the food can be transferred to bulk containers and stored covered. Use a food thermometer to verify foods are less than 41 F prior

to covering for storage. For a printable and fillable Cooling Log please visit:
<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-cooling-log.pdf>

This is a Priority Foundation item 3-501.15(A) - Cooling Methods (Pf)

36. Thermometer provided and accurate:

Observation: No probe thermometer available in restaurant. This is an important tool for restaurant operations and food safety. Please be sure to keep at least one, calibrated probe type thermometer on hand and in good condition at all times.

This is a Priority Foundation item 4-302.12 - Food Temperature Measuring Devices (Pf)

39. Contamination prevented during food preparation, storage, and display:

Observation: Observed personal employee food such as half-and-half, raw eggs, and salsa, in stand up fridge over mushrooms, tomatoes, and other foods intended for customers. Discussed designating a place in the bottom of the fridge so that if employee food leaks or spills it cannot contaminate customer food. Manager agreed to implement.

(Corrected on Site)

This is a Core item 3-305.11 - Food Storage-Preventing Contamination from the Premises (C)

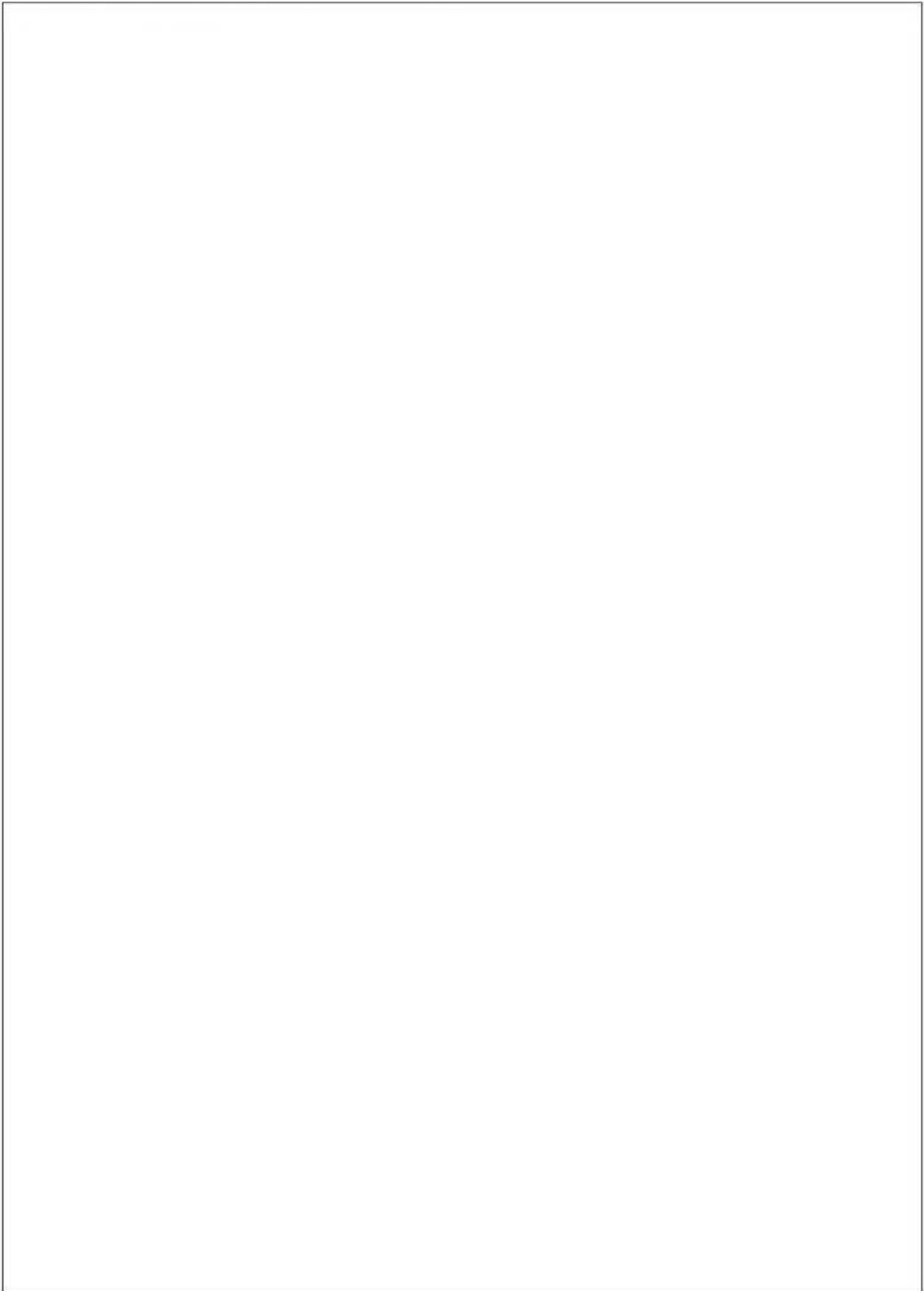
48. Warewashing facilities: installed, maintained , and used; test strips:

Observation: No chlorine testing strips or other devices in restaurant for monitoring chlorine sanitizer levels. Please order some that show 0-200 ppm so you can ensure your dishes are being sanitized appropriately.

This is a Priority Foundation item 4-302.14 - Sanitizing Solutions, Testing Devices Provided (Pf)

General Comments:

Thank you for your help today. Due to points accumulation, a reinspection is required. Reinspections are unannounced and typically conducted within 10 business days. Manager stated that the restaurant is likely closing permanently in the next few weeks. Added that another restaurant may be coming in. When/if you close, please notify LCDHE so we can close out your permit in our system. Any new retail food establishments must contact LCDHE to ensure they are appropriately permitted before opening. Retail Food Establishment permits are not transferrable. Please contact me if you have any questions or concerns in the meantime.





Establishment Name: CHESTERS PHILLY	Address: 181 Riverside Dr Estes Park CO 80517-8022
Date: 05/08/2024	Owner: CHESTERNA LLC

NOTIFICATION OF POTENTIAL FINES AND CLOSURE

Your facility has failed to meet basic food safety standards during inspections. Failure to improve the outcome of future inspections in accordance with state law may result in the immediate closure of your facility.

Under statutory requirements, if you do not improve the conditions, your license may be suspended for up to three days. Should this happen, you will not be allowed to re-open until correction of the public health concerns have been noted and you have received approval to reopen from the department.

Recommended Action:

- Take immediate steps to address inspection violations.
- Implement the active management of all food safety risk factors to ensure code compliance.
- Schedule a meeting with the department to discuss the violations and how to ensure these violations are corrected on a long-term basis.

In addition to the path that you are on for potential license suspension and closure, you may also be subject to a civil penalty of up to \$1000.00.

You are hereby notified of the grievance process available pursuant to section 25-4-1609.5 of the Colorado Revised Statutes. If you have any questions concerning this action, please contact CDPHE retail food safety staff at 303-692-3645, option 1.

