



Time In: 11:00 AM
Time Out: 01:15 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: MCGRAFF'S	OWNER: BARNEVELDT, INC.
ADDRESS: 1602 E Eisenhower Blvd Loveland CO 80537-3928	
DATE: 04/29/2024	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. 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	IN	Person in charge present, demonstrates knowledge, and performs duties		
2	IN	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	IN	Procedures for responding to vomiting and diarrheal events		
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	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		
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	OUT	Food separated and protected		
16	OUT	Food contact surfaces; cleaned & sanitized		
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	IN	Proper cooking time & Temperatures		
19	N/O	Proper reheating procedures for hot holding		
20	N/O	Proper cooling time and temperature		
21	OUT	Proper hot holding temperatures		X
22	OUT	Proper cold holding temperatures		X
23	OUT	Proper date marking and disposition		
24	N/A	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	IN	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		Pasteurized eggs used where required		
31		Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
33		Proper cooling methods used; adequate equipment for temperature control		
34*	N/O	Plant food properly cooked for hot holding		
35*	N/O	Approved thawing methods used		
36		Thermometer provided and accurate		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, and animals not present		
39		Contamination prevented during food preparation, storage and display		
40		Personal cleanliness		
41		Wiping cloths; properly used and stored		
42		Washing fruits and vegetables		
Proper Use of Utensils				
43		In-use utensils: properly stored		
44		Utensils, equipment and linens: properly stored, dried, and handled		
45		Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
Utensils, Equipment, and Vending				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		Warewashing facilities: installed, maintained, and used; test strips		
49		Non-food contact surfaces clean		
Physical Facilities				
50		Hot and cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage and waste water properly disposed		
53		Toilet facilities; properly constructed, supplied, and cleaned		
54		Garbage and refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, and cleaned		
56		Adequate ventilation and lighting; designated areas used		

Inspection Result: Pass

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

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

Observations:

15. Food separated and protected:

Observation: A box of ground bison was observed in a box directly above whole intact beef in the walk in cooler.

Store raw animal foods by cooking temperature to prevent cross contamination by separating types of raw animal foods from each other such as beef, fish, lamb, pork, eggs, and poultry.

This is a Priority item 3-302.11(A)(1)-(2) - Raw Animal Food Separation, Packaging, and Segregation (P)

16. Food contact surfaces; cleaned and sanitized:

Observation: The interior of the ice machine was found with pink slime residue along the upper plastic baffle when wiped with an alcohol swab.

Clean and maintain ice machine interior.

This is a Priority item 4-602.11(C) - TCS Foods - Cleaning Frequency (P)

21. Proper hot holding temperatures:

Observation: A 1/3 pan of mashed potatoes 137-84F found improperly hot holding in the steamwell on the cookline. Higher temperatures were observed at the bottom of the pan, potatoes on top exposed to open air were not hot holding properly.

Staff stated the product had been microwaved for approximately 10 minutes prior to being placed in the steamwell. The product was reheated to 165F upon request. Stir products frequently during reheats to allow for a uniform temperature throughout the food product.

(Corrected on Site)

This is a Priority item 3-501.16 (A)(1) - TCS Food, Hot Holding (P)

22. Proper cold holding temperatures:

Observation: Sliced tomatoes 50F stored in an inadequate ice bath on the cookline were not cold holding properly.

Two pans of portioned roast beef 45F were found improperly cold holding in the walk in cooler. Staff stated the products are sliced, portioned into individual baggies and placed into the freezer to cool before being stored in the walk in cooler. Products had a date mark of yesterday, 4/28.

Hard boiled eggs 46F stored above the fill line in the make table cooler improperly cold holding.

Cold hold foods below 41 F to prevent the growth of microorganisms. Product discarded as requested. See Voluntary Condemnation Agreement.

Please be advised -> To use time rather than temperature to control the growth of microorganisms, a 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 that the food will be discarded once time has expired. Foods must be served or discarded within 4 hours. **(Corrected on Site)**
This is a Priority item 3-501.16 (A)(2) - TCS Food, Cold Holding (P)

23. Proper date marking and disposition:

Observation: A plastic container of ready to eat bratwurst stored in the walk in cooler with no date indicating when the product was opened and moved from the freezer to the cooler.

An opened bag of previously frozen cooked stored in the walk in without a date mark indicating when the bag was opened.

Two 1/6 pans of queso stored in the walk in cooler found with a date mark of 4/20, exceeding the required 7 day date marking requirement.

Both pans were discarded upon request. See Voluntary Condemnation Form.

Proper 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. Ready-to-eat foods that have exceeded 7 day date marking are to be discarded.

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

General Comments:

A reinspection was conducted today with the following noted:

The establishment switched to a date marking procedure to document both the preparation date and the expiration date. Date marking practices have improved since the last inspection, continue working to ensure food products are dated properly.

Sanitizers found in proper concentrations

Hand sinks found fully stocked with hot water, soap and paper towels

The establishment has updated their menu to include a complete consumer advisory, as well as a notification of potential allergens

Beginning on March 16th, 2024 the Colorado Food Code has adopted the FDA 2022 Food Code. Below is a list of the top 5 changes to the current code.

1. Certified Food Protection Manager (CFPM)

Currently, most food establishments must have a CFPM. Beginning March 1st, 2025 the person in charge must be a CFPM at most food establishments. A CFPM may not be required during all hours of operation. Examples include, but are not limited to: low risk preparation prior to the establishment opening (bakeries) or an establishment that has operation times where drinks or low risk foods are served but the kitchen is closed (bars).

2. Clean Up of Vomiting and Diarrheal Events

Written procedures for cleaning up vomiting and diarrheal events will be required. Previously, a procedure was required but did not need to be written.

3. Allergen Food Labeling

Retail food establishments shall notify customers of major food allergens used as ingredients. Notification can be either physical or electronic means such as; brochures , deli case or menu notifications, label statements, table tents, placards, or other effective written means. The nine major food allergens are Milk, Eggs, Fish, Crustacean Shellfish, Tree Nuts, Wheat, Peanuts, Soy, and Sesame.

4. Storage of Packaged and Unpackaged Food

Raw animal food shall be stored separately from unwashed fruits and vegetables. This change codifies the industry standard of not storing unwashed fruits and vegetables below raw animal proteins.

5. Manufacturer Cooking Instructions

Commercially packaged food that has cooking instructions must be prepared according to those instructions unless the manufacturer states it can be consumed without further cooking. These foods were not processed to control for pathogens, so they may not be offered as ready to eat unless the cooking instructions are followed.