



1525 Blue Spruce Dr.
Fort Collins, CO 80524

Time In: 06:00 PM

Time Out: 07:30 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: BACARO		OWNER: CIAO VINO FT COLLINS LLC	
ADDRESS: 255 Linden St Fort Collins CO 80524-4435			
DATE: 10/19/2023		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
Supervision			R
1	IN	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	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	OUT	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	N/O	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	×
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	

Facility Name: BACARO

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			COS= Corrected on Site R= Repeat Violation	
Compliance Status			COS	R
Safe Food and Water				
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		
Food Temperature Control				
33	IN	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		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
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		
Proper Use of Utensils				
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		
Utensils, Equipment 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		
Physical Facilities				
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				
Notification of Potential Fines and Closure		Notice of Immediate Closure	Imminent Health Hazard Closure	
On-Site Actions				
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)

2. Certified Food Protection Manager

This is a Core item

2-102.12 (A) and (B) - Certified Food Protection Manager

Observation: No certified food protection manager certificate was available for review at the time of the inspection.

->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.

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

Correct by 12/19/2023

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

5-202.12 (A) - Handwashing Sink, Installation- Minimum Temperature (Pf)

This is a Priority Foundation item

6-301.11 - Handwashing Cleanser- Availability (Pf)

This is a Priority Foundation item

6-301.12 - Hand Drying Provision (Pf)

Observation: The hand sink in the wine service area is not supplied with hot water. Maximum hot water temperature measured 70F. Hand sink also not stocked with soap and paper towels at the time of the inspection.

->Hot water supplied to handwashing sinks must be at least 100 F. Adjust water heating system to provide the required 100 F water at the handwashing sinks.

->Provide dispensed hand towels and hand soap at handwashing sinks at all times so workers can properly wash their hands.

Correct by 10/26/2023

15. Food separated and protected

This is a Priority item

3-302.11 (A) (1-2) - Raw Animal Food- Separation, Packaging, and Segregation (P)

Observation: Eggs observed over ready to eat charcuterie boards in the bottom of the make table to the right of the oven.

->Keep raw animal foods separate and below produce, prepared foods and other ready-to-eat foods to prevent cross contamination.

*Refrigerator storage reorganized as requested.

(Corrected on Site)

16. Food contact surfaces; cleaned and sanitized

This is a Priority item

Observed Violations (See additional pages if necessary)

4-501.114 - Warewashing Equipment, Chemical Sanitization- Temperature, pH, Concentration, and Hardness (P)

Observation: The concentration of chlorine sanitizer in the dish machine measured below 50 ppm. It was observed that the sanitizer bucket was empty.

->Dish machine must provide a sanitizer concentration of 50-200 ppm chlorine at the dish surface to sanitize dishes, equipment and utensils. Repair machine as needed. Use sanitizer test kits to verify sanitizer is at correct concentration.

->Set up and use 3-compartment sink. The warewashing sink must be set up so equipment and utensils are washed in a detergent solution in the first compartment of the sink, then rinsed free of detergent in the middle compartment and then sanitized in the third compartment.

21. Proper hot holding temperatures

This is a Priority item

3-501.16 (A) (1) - TCS Food, Hot Holding (P)

Observation: Ragu (115-117F) measured improperly hot holding in the hot wells next to the oven.

->Hot hold foods above 135F to prevent the growth of microorganisms.

*Foods were reheated to 165F as requested, but then voluntarily discarded by manager.

The establishment is potentially interested in using time as a control. Please be advised: 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.

Foods must be marked with the time they are removed from temperature control or the time the product is to be discarded. Foods must be served or discarded within 4 hours.

Maintain written procedures for time as a public health control in the establishment for review upon request.

(Corrected on Site)

23. Proper date marking and disposition

This is a Priority item

3-501.18 - Ready-To-Eat TCS Food, Disposition (P)

Observation: Wedge of cut brie cheese observed without a date mark in the bottom of the make table cooler to the left of the oven. Manager stated brie was older than 7 days.

->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.

-> Proper date marking is day of preparation (Day 1) + 6 additional days = 7 day total hold time.

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

*Brie discarded as requested. See Voluntary Condemnation Agreement.

Observed Violations *(See additional pages if necessary)*

*For a printable educational handout about Date Marking Foods, please visit:
<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-date-marking-guidance.pdf>

(Corrected on Site)

General Comments
<p>GENERAL COMMENTS</p> <p>DBA has changed to Bacaro. Owner LLC remains the same. No change of ownership inspection needed.</p>

Facility Name: BACARO

General Comments

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
wedge of brie	discarded into the trash	\$ 20.00	exceeding 7 day date marking limit