



Time In: 11:40 AM
Time Out: 01:15 PM

### FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: BRADFORD'S GRUB & GROG	OWNER: WR RESTAURANT FIVE LLC
ADDRESS: 335 Mountain Ave Berthoud CO 80513-5004	
DATE: 05/14/2024	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
<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	OUT	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	OUT	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	OUT	Food in good condition, safe, & unadulterated	X	
14	N/A	Required records available, shellstock tags, parasite destruction		
<b>Protection from Contamination</b>				
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		
<b>Time/Temperature Control for Safety</b>				
18	IN	Proper cooking time & Temperatures		
19	N/O	Proper reheating procedures for hot holding		
20	IN	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/O	Time as a Public Health Control; procedures & records		
<b>Consumer Advisory</b>				
25	IN	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	OUT	Toxic substances properly identified, stored & used	X	
<b>Conformance with Approved Procedures</b>				
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 <b>not</b> in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
<b>Safe Food and Water</b>				
30	IN	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*	OUT	Approved thawing methods used		
36		Thermometer provided and accurate		
<b>Food Identification</b>				
37		Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38		Insects, rodents, and animals not present		
39	OUT	Contamination prevented during food preparation, storage and display		
40		Personal cleanliness		
41		Wiping cloths; properly used and stored		
42		Washing fruits and vegetables		
<b>Proper Use of Utensils</b>				
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		
<b>Utensils, Equipment, and Vending</b>				
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		
<b>Physical Facilities</b>				
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: Re-Inspection Required

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

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

**Observations:**

**3. Management, food employee and conditional employee; knowledge, responsibilities and reporting:**

**Observation:** There is no documentation that employees have been informed of their responsibility to report illness to management.

Establishment should develop a written sick employee policy. The policy should address the employee requirement to report to management that they are ill, when to exclude a food employee who is sick, when the food employee can return to work, and how the excluded food employee is to be managed upon return.

For a sample Employee Illness Policy Contract please visit: [https://www.larimer.org/sites/default/files/uploads/2024/05/Employee\\_Illness\\_Policy\\_Contract.pdf](https://www.larimer.org/sites/default/files/uploads/2024/05/Employee_Illness_Policy_Contract.pdf)

**Correct by 05/23/2024**

**This is a Priority item** 2-201.11 (A), and (C) - Responsibility of Permit Holder, Person in Charge, and Conditional Employees (P)

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

**Observation:** Observed employee touch buns, cut lettuce, and cut tomatoes with their barehands while preparing customer orders.

Bare hand contact with ready-to-eat foods is not allowed. Use tongs, other utensils, deli papers or gloves to assemble or serve ready-to-eat foods.

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

**13. Food in good condition, safe, and unadulterated:**

**Observation:** Observed 1 heavily dented can of olives near the dry storage of the salad walk in cooler.

Inspect and do not use cans with rim or seam damage, body creases, swelling or bulging. Damaged cans may allow for the entry of air and contaminants into the container allowing the growth of microorganisms.

Damaged and dented canned goods discarded as requested. **(Corrected on Site)**

**This is a Priority item** 3-101.11 - Safe, Unadulterated and Honestly Presented (P)

**16. Food contact surfaces; cleaned and sanitized:**

**Observation:** Observed employee use a probe thermometer to check cooking temperatures then store it away without cleaning before or after use.

Ensure probe thermometers are cleaned before or after use. **(Corrected on Site)**  
**This is a Priority item** 4-602.11(A)(1)-(5) - Equipment Food-Contact Surfaces and Utensils-Frequency (P)

**21. Proper hot holding temperatures:**

**Observation:** Observed pulled pork and green chili on the steam table at about 115 F. Items were placed on the steam table about 2 hours ago.

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

Steam table was adjusted as requested. **(Corrected on Site)**  
**This is a Priority item** 3-501.16 (A)(1) - TCS Food, Hot Holding (P)

**22. Proper cold holding temperatures:**

**Observation:** Observed pasta, gravy, cooked meats, and other items in the main walk in cooler at 44-45 F.

Cold hold foods below 41 F to prevent the growth of microorganisms.

Walk in cooler was adjusted at time of inspection. Temperatures were below 41 F.  
**(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:** Observed cooked pasta and cooked meat with no date markings.

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.

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Observed a container of spinach dip that was prepared on 5/7 in the walk in cooler.

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

Product discarded as requested. **Correct by 05/23/2024**  
**This is a Priority Foundation item** 3-501.17 - Ready-To-Eat TCS Food, Date Marking (Pf)

**28. Toxic substances properly identified, stored, and used:**

**Observation:** Observed a spray bottle with an unknown liquid in the chemical closet with no label.

Label containers of chemicals and toxics so contents of the container can be easily identified to help prevent misuse.

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Observed residential pesticide spray in the chemical closet.

Use of domestic insect sprays is not allowed within the establishment. Use only commercial insect sprays with labeling that indicates insecticide is approved for use in commercial food establishments. **(Corrected on Site)**

**This is a Priority Foundation item** 7-102.11 - Common Name-Working Containers (Pf) **This is a Priority item** 7-202.12(A)(2)-(3), and (B) - Conditions of Use, Directions, Certification and Application (P)

**35. Approved thawing methods:**

**Observation:** Observed vacuum packaged salmon thawing in their original packaging on the cooking line.

Vacuum packed frozen fish must be thawed removed from the packaging to help prevent the growth of botulism. **Correct by 05/23/2024**

**This is a Priority Foundation item** 3-501.13 - Thawing (Pf)

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

**Observation:** Observed bag of powdered sugar stored on the floor in the dry storage area.

Store food 6 inches up off the floor to protect from contamination.

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

**General Comments:**

A routine inspection was conducted today with the following noted:

Sanitizers were at the required concentration.

Food manager's certificate was available for review.  
Raw foods stored below and away from ready to eat foods.

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).

A reinspection will be conducted in about 7-10 days.



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## 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.

