



Time In: 12:30 PM

Time Out: 01:30 PM

## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: SILVER MINE SUBS		OWNER: SMS OPERATIONS INC	
ADDRESS: 4619 S Mason St Ste C3 Fort Collins CO 80525-3742			
DATE: 04/18/2024		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>Supervision</b>			<b>R</b>
1	IN	Person in charge present, demonstrates knowledge, and performs duties	
2	N/A	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	N/A	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/A	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	OUT	Proper cold holding temperatures	X
23	IN	Proper date marking and disposition	
24	N/A	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	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/A	Plant food properly cooked for hot holding		
35*	IN	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
<b>Food Identification</b>				
37	OUT	Food properly labeled; original container		×
<b>Prevention of Food Contamination</b>				
38	IN	Insects, rodents, and animals not present		
39	IN	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	OUT	Wiping cloths; properly used and stored	×	
42	IN	Washing fruits and vegetables		
<b>Proper Use of Utensils</b>				
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		
<b>Utensils, Equipment, and Vending</b>				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
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: Pass

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

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

**Observations:**

**22. Proper cold holding temperatures:**

**Observation:** In the bottom portion of the salad make-table cooler, a 1/3 pan of chili was found improperly cold holding at 45F. Staff stated they had been in and out of this cooler during the lunch rush. They receive the chili pre-cooked. Non-TCS foods in the bottom of the cooler registered between 45F-46F. The ambient of the cooler measure at or below 41F.

-Chili was moved to the walk-in cooler to cool back down to 41F. Cold hold foods below 41 F to prevent the growth of microorganisms. Ensure staff are not using the bottom portion too frequently to avoid possible temperature abuse of TCS food items. **(Corrected on Site)**

**This is a Priority item** 3-501.16 (A)(2) - TCS Food, Cold Holding (P)

**37. Food properly labeled; original container:**

**Observation:** A written allergen notification was not present on the menu board at the time of inspection.

-Ensure a written major food allergen notification is added to the menu board. Discussed with operator about revised enforcement of the major 9 food allergens: wheat, milk, eggs, peanuts, tree nuts, fish, crustacean fish, soy, and sesame. A written major food allergen notification must be added to the menu board. It is not required to itemized each individual menu item. Staff must be able to answer allergen questions using establishment resources like physical documents, a recipe book, or a website. **(Repeat)**

**This is a Core item** 3-602.12(C) - Major Food Allergens as an Ingredient in Unpackaged Food (C)

**41. Wiping cloths; properly used and stored:**

**Observation:** The concentration of chlorine bleach in a sanitizer bucket was found below 50 ppm.

-The sanitizer bucket was emptied and refilled with an appropriate concentration of chlorine bleach between 50-200 ppm. Wiping cloths must be saturated with sanitizer at all times. After use return wiping cloths to sanitizer bucket. Maintain sanitizer at 50 - 200 ppm chlorine in buckets. Use sanitizer test kits to verify sanitizer is at correct concentration. **(Corrected on Site)**

**This is a Core item** 3-304.14 - Wiping Cloths, Storage and Use Limitation (C)

**General Comments:**

A retail food re-inspection was conducted and the following was noted:

- Proper hot holding for required potentially hazardous foods at or above 135F
- All handwashing sinks were found with both hot (85F+) and cold water. All handwashing sinks were found stocked. All faucet leaks have been repair. Handwashing sinks have switched from physical taps to touchless handwashing sinks.
- Appropriate glove-use and handwashing by staff was observed
- Interior and exterior floor sweeps for the establishment's back door were found repaired
- Appropriate date marking was observed
- An appropriate employee illness policy and a written high hazard bodily fluid clean-up procedure were provided upon request

On March 16th, 2024 the Colorado Food Code 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.

