



Time In: 10:00 AM
Time Out: 01:05 PM

### FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: ME OH MY	OWNER: COFFEE AND PIE, LLC
ADDRESS: 3310 W County Road 54G Laporte CO 80535-9363	
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	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	OUT	Proper eating, tasting, drinking, or tobacco use	X	
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	OUT	Food separated and protected	X	
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	N/O	Proper cooking time & Temperatures		
19	N/O	Proper reheating procedures for hot holding		
20	OUT	Proper cooling time and temperature		X
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	OUT	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	OUT	Proper cooling methods used; adequate equipment for temperature control		X
34*	N/O	Plant food properly cooked for hot holding		
35*	N/O	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
<b>Food Identification</b>				
37	IN	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	OUT	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	OUT	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	OUT	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:**

**6. Proper eating, tasting, drinking, or tobacco use:**

**Observation:** Employee food observed over food for service to customers in the upright reach in near the dish machine.

->Locate employee food below food for sale to customers. **(Corrected on Site)**

**This is a Core item** 2-401.11 - Eating, Drinking, or Using Tobacco Products (C)

**15. Food separated and protected:**

**Observation:** Raw ground sausage observed stored over eggs in the upright reach in the raw animal products storage area.

->Keep raw animal foods separated from produce, prepared foods and other ready-to-eat foods during preparation to prevent cross contamination. Thoroughly wash and sanitize equipment and utensils between preparation of raw animal foods and preparation of produce and ready-to-eat foods. **(Corrected on Site)**

**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:** Cutting boards used as food contact surfaces with ready to eat foods are wiped with a sani rag every 2 hours but only go through the full wash, rinse, and sanitize method at the end of the night.

->In use equipment and utensils such as cutting boards, slicers, knives, and tongs, held at room temperature, must be washed in a detergent solution, rinsed and then sanitized (50-200 ppm chlorine/150-400 ppm quaternary ammonia) at least once every 4 hours to prevent accumulation of food residue and the growth of microorganisms. Set up a schedule to ensure equipment and utensils are pulled to clean and sanitize every 4 hours. **(Corrected on Site)**

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

**20. Proper cooling time and temperature:**

**Observation:** Potato hash was not properly cooled from 135F to 70F within 2 hours.

->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.

->Do not cool foods in large, deep containers.

->Do not leave food out at room temperature to cool.

\*For a printable and fillable Cooling Log please visit:

<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-cooling-log.pdf>, For a printable

\*Cooling Requirements poster please visit:

<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-cooling-requirements.pdf>

\*Potatoes discarded as requested. See Voluntary condemnation agreement. **(Repeat)**

**This is a Priority item** 3-501.14 - Cooling (P)

## **22. Proper cold holding temperatures:**

**Observation:** Saurkraut measured improperly cold holding at 45F in the reach in cooler near the dish machine. Person in charge stated it had been in the cooler for around a week.

->Cold hold items at 41F and below.

\*Sauerkraut discarded as requested. See Voluntary Condemnation. **(Corrected on Site)**

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

## **29. Compliance with variance/ specialized process/ HACCP:**

**Observation:** Establishment is fermenting sauerkraut in house and keeping it for a month without an approved variance and HACCP plan. A HACCP and variance is required is sauerkraut is being kept longer than 7 days.

->A variance is required for conducting specialized processing methods.

->An approved HACCP plan must be developed.

**This is a Priority Foundation item** 3-502.11 - Variance Requirement (Pf) **This is a Core item** 8-201.13 - When a HACCP Plan is Required (C)

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

**Observation:** Facility does not have adequate cooling practices. Person in charge stated that items are left out at room temperature to cool until cool to the touch.

->Recommend creating a proper SOP to ensure cooling is properly done consistently across all products.

\*For a printable and fillable Cooling Log please visit:

<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-cooling-log.pdf>

\*For a printable Cooling Cooked Foods educational poster please visit:

<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-cooling-cooked-foods.pdf>

\*For a printable Cooling Requirements poster please visit:

<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-cooling-requirements.pdf>

\*For a printable proper Cooling Methods poster please visit:

<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-cooling-methods.pdf>

**(Repeat)**

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

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

**Observation:** Concentration of chlorine in the sanitizer bucket measured below 50 ppm.

->Sanitizer bucket changed and concentration measured in the correct concentration.

**This is a Core item 4-101.16 - Sponges Use, Limitation (C)**

**47. Food and non-food contact surfaces cleanable, properly designed, constructed, and used:**

**Observation:** Hand sink behind the pastry display case observed severely pulling away from the wall.

->Reseal hand sink to the wall. **Correct by 05/28/2024**

**This is a Core item 4-501.11 - Good Repair and Proper Adjustment-Equipment (C)**

**51. Plumbing installed; proper backflow devices:**

**Observation:** Drinking water for the dining room is being filled in the mop sink. This is not approved.

->Keep mop sink for the use of mop water only.

**This is a Priority item 5-205.12(A) - Prohibiting a Cross Connection (P)**

**56. Adequate ventilation and lighting; designated areas used:**

**Observation:** Lighting is not provided in the dry storage area in the storage

container outdoors.

-> Additional lighting is required in the walk-in At least 10 foot candles of light must be provided in dry storage areas. **Correct by 05/27/2024**

**This is a Core item** 6-303.11 - Intensity-Lighting (C)

**General Comments:**

A routine inspection was conducted with the following noted:

A Certified Food Protection Manager certificate was provided.

Employee Illness policies were provided.

Good hand washing observed.



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Date: 05/14/2024	Owner: COFFEE AND PIE, 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.

