



1525 Blue Spruce Dr.  
Fort Collins, CO 80524

Time In: 01:15 PM

Time Out: 04:00 PM

## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: MUSIC CITY HOT CHICKEN		OWNER: MUSIC CITY HOT CHICKEN LLC
ADDRESS: 111 W Prospect Rd #B & C Fort Collins CO 80525		
DATE: 02/07/2024		INSPECTION TYPE: Routine
<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    R</b>
<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	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	OUT	Food in good condition, safe, & unadulterated
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
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	IN	Proper reheating procedures for hot holding
20	OUT	Proper cooling time and temperature
21	IN	Proper hot holding temperatures
22	OUT	Proper cold holding temperatures
23	OUT	Proper date marking and disposition
24	IN	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



Facility Name: MUSIC CITY HOT CHICKEN

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 <span style="float: right;">COS= Corrected on Site   R= Repeat Violation</span>					
Compliance Status				COS	R
<b>Safe Food and Water</b>					
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			
<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	N/O	Approved thawing methods used			
36	IN	Thermometer provided & accurate			
<b>Food Identification</b>					
37	IN	Food properly labeled; original container			
<b>Prevention of Food Contamination</b>					
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			
<b>Proper Use of Utensils</b>					
43	OUT	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			
<b>Utensils, Equipment and Vending</b>					
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			
<b>Physical Facilities</b>					
50	IN	Hot & cold water available; adequate pressure			
51	OUT	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			
<b>Regulatory Action</b>					
Notification of Potential Fines and Closure		Notice of Immediate Closure	Imminent Health Hazard Closure		
<b>On-Site Actions</b>					
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)**

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

This is a Priority item

3-101.11 - Safe, Unadulterated and Honestly Presented (P)

Observation: A can of Roland diced red pimientos was found dented on the top seam.

-Product was removed from general storage to receive credit. 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.

- For a printable Dented Can guide poster please visit:

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

(Corrected on Site)

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

This is a Priority item

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

This is a Priority Foundation item

4-601.11 (A) - Equipment, Food-Contact Surfaces, and Utensils - Clean (Pf)

Observation: The dishwashing machine was found with low concentrations of chlorine sanitizer below 50 ppm. After a couple of runs and primings, an appropriate concentration could not be reached so their maintenance vendor was called.

-Vendor fixed the issue while specialist was present. An appropriate concentration of chlorine sanitizer was found between 50-200 ppm. Vendor explained that a piece of tubing had failed and was replaced with new tubing. 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.

The baffle on the inside of the ice machine was found with a brown grime when wiped with an alcohol wipe.

-Clean and maintain ice machine interior.

Correct by 02/09/2024 (Corrected on Site)

**20. Proper cooling time and temperature**

This is a Priority item

3-501.14 - Cooling (P)

Observation: A tall plastic container with a lid of smoked tomatoes was found cooling in the walk-in cooler. The product had been made around 11:30 AM today. The tomatoes were found improperly cooling at 90F at roughly 1:45 PM.

-Product discarded as requested. See Voluntary Condemnation Agreement. Cool foods in a refrigerator, in uncovered, shallow metal pans that are no more than two- to three-inches deep. Quickly cool foods from 135 F to 70 F in 2 hours and from 70 F to 41 F in 4 more hours to prevent the growth of microorganisms. 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.

(Corrected on Site)

**Observed Violations (See additional pages if necessary)**

**22. Proper cold holding temperatures**

This is a Priority item

3-501.16 (A) (2) - TCS Food, Cold Holding (P)

Observation: In the top portion of the make-table cooler, a pan of potato salad was found improperly cold holding at 45F. Staff stated they had left the top portion open during the lunch rush.

-Potato salad was moved to the bottom portion of the make-table to cool back to 41F. Ensure that the lid for the top portion is closed more frequently. Cold hold foods below 41 F to prevent the growth of microorganisms.

(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: A container of house-made blue cheese sauce in the walk-in cooler and a container of house-made blue cheese sauce in the bottom portion of the make-table were found date marked at prepared on 1/30. Products were found on 2/7 which is outside the 7-day use limit.

-Containers were discarded as requested. 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 have exceeded 7 day date marking are to be discarded.

(Corrected on Site)

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

This is a Core item

8-201.13 - When a HACCP Plan is Required

Observation: Three buckets of house-made kimchi was found fermenting at room temperature in the basement. Staff stated this is a new product that has not been served to guests yet. All buckets were date marked for 1/31.

-After consulting specialist's supervisor, establishment was able to keep the product after the buckets tested to be at or below 4.2 pH for acidic purposes. All kimchi buckets were moved to the walk-in cooler in the basement.

-An approved HACCP plan must be developed if establishment continues to ferment kimchi at room temperature. Specialist explained to staff that a HACCP is not required if fermentation occurs continuously at or below 41F.

-For information frequently asked questions on HACCP/Specialized Process please visit:  
<https://www.colorado.gov/pacific/cdphe/haccp-frequently-requested-information>

Correct by 02/23/2024

**43. In-use utensils; properly stored**

This is a Core item

3-304.12 - In-Use Utensils, Between-Use Storage

Observation: Plastic ramikin cups in a few bulk spice containers below the induction stoves were found being used as scoops.

-Discontinue using bowls or cups to scoop and dispense foods. Provide and use food scoops equipped

Observed Violations <i>(See additional pages if necessary)</i>
<p>with handles to dispense foods. Store scoops with handles extended out of product.</p> <p>Correct by 02/07/2024</p> <p><b>51. Plumbing installed; proper backflow devices</b> This is a Core item 5-205.15 (B) - System Maintained in Good Repair, Leakage</p> <p>Observation: The fountain drink machine was observed leaking from its drainage tube.</p> <p>-Repair and maintain plumbing and fixtures to eliminate leak.</p> <p>Correct by 02/23/2024</p>

General Comments

**GENERAL COMMENTS**

A routine retail food inspection was conducted and the following was noted:

- Proper hot holding of required potentially hazardous foods at or above 135F
- Appropriate glove-use and handwashing by staff was observed
- An employee illness policy and a certified food protection manager certificate were provided upon request

For a printable guidance document regarding Clean-up Procedures for Vomit/Fecal Events, please visit:  
<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-vomit-diarrheal-guidance.pdf>

General Comments			
VOLUNTARY CONDEMNATION			
Disposed Items	Disposal Method	Value	Comments
2 containers of house-made blue cheese sauce	Discarded into trash	\$ 15.00	Date marking disposition
1 container of smoked tomatoes	Discarded into trash		Improper cooling