



1525 Blue Spruce Dr.
Fort Collins, CO 80524

Time In: 11:30 AM
Time Out: 01:45 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: BJS RESTAURANT & BREWHOUSE		OWNER: BJ'S RESTAURANTS OPERATION COMPANY		
ADDRESS: 2670 E Harmony Rd Fort Collins CO 80528-9505				
DATE: 11/22/2023		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	R
Supervision				
1	IN	Person in charge present, demonstrates knowledge, and performs duties		
2	IN	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	OUT	Hands clean & properly washed	X	
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	OUT	Food in good condition, safe, & unadulterated	X	
14	N/A	Required records available, shellstock tags, parasite destruction		
Protection from Contamination				
15	IN	Food separated and protected		
16	IN	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	IN	Proper cooling time and temperature		
21	IN	Proper hot holding temperatures		
22	OUT	Proper cold holding temperatures		
23	OUT	Proper date marking and disposition	X	
24	N/A	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	IN	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: BJS RESTAURANT & BREWHOUSE

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		Water and ice from approved source		
32	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
33		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		Thermometer provided & accurate		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, & animals not present		
39		Contamination prevented during food preparation, storage & display		
40		Personal cleanliness		
41	OUT	Wiping Cloths; properly used & stored		
42		Washing fruits & vegetables		
Proper Use of Utensils				
43		In-use utensils: properly stored		
44	OUT	Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored & used		
46		Gloves used properly		
Utensils, Equipment and Vending				
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		
Physical Facilities				
50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & waste water properly disposed		
53		Toilet facilities; properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, & clean		
56		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)*

8. Hands clean and properly washed

This is a Priority item

2-301.14 - When to Wash (P)

Observation: Line cook observed placing a raw beef patty onto the flat top and continued to prepare ready to eat foods without first doffing his gloves and washing his hands.

Thoroughly wash hands after handling or touching raw poultry, meats or fish to prevent cross contamination.

(Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

6-301.11 - Handwashing Cleanser- Availability (Pf)

Observation: The hand sink in the dish pit and the hand sink next to the ladder to the roof were not supplied with soap.

All hand sinks must be supplied with hot water, soap and paper towels.

13. Food in good condition, safe, and unadulterated

This is a Priority Foundation item

3-202.15 - Package Integrity (Pf)

Observation: 2 cans of BJ's diced tomatoes and 1 can of Harvest Value sliced olives removed from the general dry storage due to severe dents observed on the cans.

Damaged and dented canned goods removed from general storage. Set up a designated area for damaged cans if returning to the supplier for credit.

(Corrected on Site)

22. Proper cold holding temperatures

This is a Priority item

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

Observation: A bottle of heavy cream and buttermilk 45F found improperly cold holding in an inadequate ice bath next to the fryers.

Sliced tomatoes 45F and roasted tomato puree 47F found improperly cold holding in an inadequate ice bath across from the pizza prep cooler.

Add ice. Food containers must be submerged down into ice if products are to be kept at less than 41 F. If ice baths can not hold foods at less than 41 F, commercial refrigeration must be provided.

23. Proper date marking and disposition

This is a Priority Foundation item

3-501.17 - Ready-to-Eat TCS Food, Date Marking (Pf)

Observed Violations *(See additional pages if necessary)*

Observation: A container of wontons stored in a lowboy under the flat top was found without a date mark indicating when they were removed from the freezer/bag. Two containers of cooked quinoa stored in the walk in cooler found with a date mark of 11/12, exceeding the 7 day date marking requirement.

Proper date marking is day of preparation (Day 1) + 6 additional days = 7 day total hold time. 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. Ready-to-eat foods that have exceeded 7 day date marking are to be discarded. Quinoa was discarded at time of the inspection.

(Corrected on Site)

41. Wiping cloths; properly used and stored

This is a Core item

3-304.14 - Wiping Cloths, Use Limitation

Observation: Dry blue rags observed stored on cutting boards on the cookline, staff observed wiping food contact surfaces with dry rags.

Do not leave wiping cloths out on counters, cutting boards, tables, etc. Wiping cloths must be saturated with sanitizer at all times. After use return wiping cloths to sanitizer bucket. Maintain sanitizer at 150 - 400 ppm of quaternary ammonia.

44. Utensils, equipment and linens: properly stored, dried, and handled

This is a Core item

4-901.11 - Equipment and Utensils, Air Drying Required

Observation: Knives observed stored between make table coolers on the cookline.

Store clean equipment and utensils inverted to help protect them from possible contamination.

General Comments
<p>GENERAL COMMENTS</p> <p>A routine inspection was conducted today and the following was noted:</p> <p>Illness policy was provided, which included symptoms, exclusion period of at least 24 hours after their last symptom and a list of reportable illnesses</p> <p>Kitchen manager stated they clean their in use cutting boards and knives every 2 hours and that is tracked by a timer. At time of inspection the timer was not set to indicate when the next swap will be</p> <p>Test strips were provided for chlorine and quaternary ammonia. Sanitizers measured at proper concentrations throughout the facility.</p>

