

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 COMP								
ADDRESS: 2670 E Harmony Rd Fort Collins CO 80528-9505								
DATE: 11/22/2023 INSPECTION TYPE: Routine								
		FOODBORNE ILLNESS RISK FACTORS A	ND PUBLIC HEALTH INTERVENTIONS					
			ent contributing factors of foodborne illness or injury. Publ	ic health				
inter	rventions are co	ntrol measures to prevent foodborne illness or injury.						
	IN= in comp	iance OUT= not in compliance NO= not observed	NA= not applicable COS=Corrected on Site R=Repeat	violation	3			
- (Compliance St		NA- not applicable COS-Contelled on Site R-Repeat	COS	R			
-	ervision	atu3		COS	- M			
1	l IN	Person in charge present, demonstrates knowledge,	and performs duties					
2	IN	Certified Food Protection Manager						
and the second second	ployee Health							
3	IN	Management, food employee and conditional emplo	ovee; knowledge, responsibilities and reporting					
4	IN	Proper use of restriction and exclusion						
5	IN	Procedures for responding to vomiting and diarrheal events						
Goo	od Hygienic P							
6	IN	Proper eating, tasting, drinking, or tobacco use						
7	IN	No discharge from eyes, nose, and mouth			1			
Pre	venting Cont	amination by Hands						
8	OUT	Hands clean & properly washed						
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						
Ap	proved Source							
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					
the second second second		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 IN	Proper cooling time and temperature		1				

21	IN	Proper hot holding temperatures	
22	OUT	Proper cold holding temperatures	
23	OUT	Proper date marking and disposition	×
24	N/A	Time as a Public Health Control; procedures & records	
Cons	umer Adv	isory	
25	IN	Consumer advisory provided for raw/undercooked food	
High	ly Suscept	ible Populations	
26	N/A	Pasteurized foods used; prohibited foods not offered	
Food	/Color Ad	ditives and Toxic Substances	
27	N/A	Food Additives: approved & Properly used	
28	IN	Toxic substances properly identified, stored & used	
Conf	ormance w	vith Approved Procedures	
29	N/A	Compliance with variance/ specialized process/ HACCP	

Good	l Retail Pra	GOOD RETAIL PRACTICES ctices are preventative measures to control the addition of pathogens, chemicals, and ph	vsical objects in foods.			
			cted on Site R= Repeat Violation			
Compliance Status						
Safe	Food and	Water	I			
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	Temperat	ture 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	Identifica					
37		Food properly labeled; original container				
Preve	ention of F	ood 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				
Prop	er Use of U					
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				
Uten	sils, Equip	ment and Vending				
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used	1			
48		Warewashing facilities: installed, maintained, & used; test strips				
49		Non-food contact surfaces clean				
Phys	ical Facilit	ies				
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				
Notif Closu			th Hazard Closure			
		On-Site Actions				
Volu	ntary Cond	emnation Compliance Agreement Embargo Notice	e			

Inspection Result: Re-Inspection Required

PASS: 0-49 points RE-INSPECTION REQUIRED: 50-109 points CLOSED: 110+ points

Facility Name: BJS RESTAURANT & BREWHOUSE

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)

Facility Name: BJS RESTAURANT & BREWHOUSE

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.

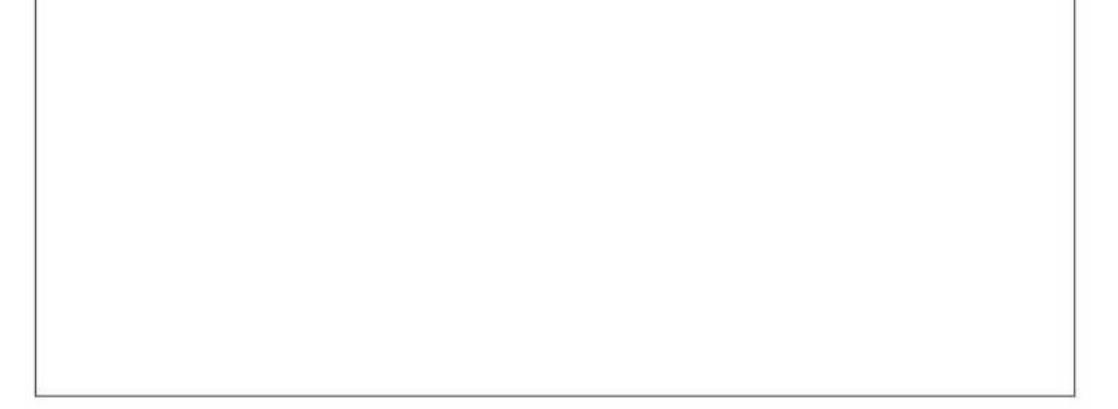
Do not leave wiping cloths out on counters, cutting boards, tables, etc. Wiping cloths must be saturated with sanitizer at all times. After use return wiping cloths to sanitizer bucket. Maintain sanitizer at 150 - 400 ppm of quaternary ammonia.

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.



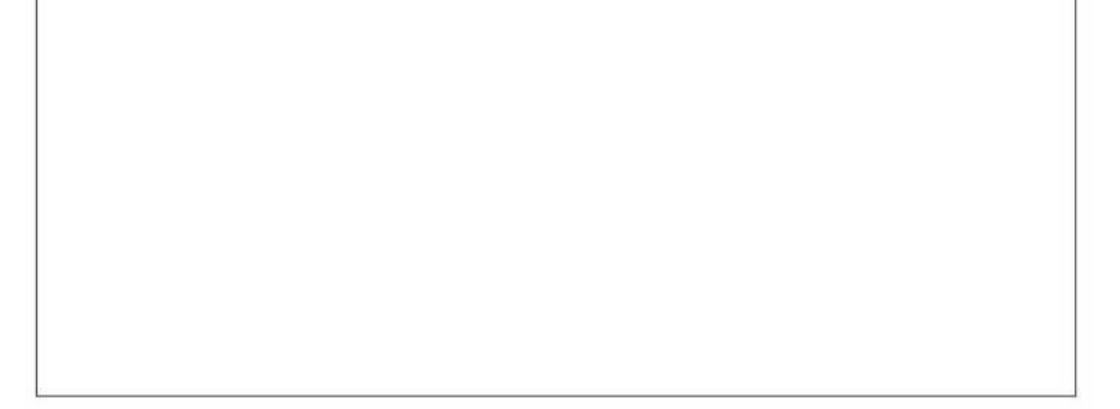
General Comments

GENERAL COMMENTS

A routine inspection was conducted today and the following was noted:

Illness policy was provided, which included symptoms, exclusion period of at least 24 hours after their last symptom and a list of reportable illnesses

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 Test strips were provided for chlorine and quaternary ammonia. Sanitizers measured at proper concentrations throughout the facility.



General Comments								
VOLUNTARY CONDEMNATION								
Disposed Items	Disposal Method	Value	Comments					

