



1525 Blue Spruce Dr.
Fort Collins, CO 80524

Time In: 01:00 PM
Time Out: 03:25 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Genoa Coffee & Wine		OWNER: Munroe Culinary LLC Kevin Munroe
ADDRESS: 2614 S Timberline Rd # C-101 Fort Collins CO 80525-3403		
DATE: 09/06/2023		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	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
Approved Source		
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
Protection from Contamination		
15	OUT	Food separated and protected
16	OUT	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/A	Proper reheating procedures for hot holding
20	N/O	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	OUT	Time as a Public Health Control; procedures & records
Consumer Advisory		
25	N/A	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: Genoa Coffee & Wine

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	IN	Water and ice from approved source		
32	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
33	IN	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	IN	Thermometer provided & accurate		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
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		
Proper Use of Utensils				
43	IN	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		
Utensils, Equipment and Vending				
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		
Physical Facilities				
50	IN	Hot & cold water available; adequate pressure		
51	IN	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		
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)

15. Food separated and protected

This is a Priority item

3-302.11 (A) (1-2) - Raw Animal Food- Separation, Packaging, and Segregation (P)

Observation: Cartons of liquid eggs were observed over ready-to-eat foods in the 2 door reach in cooler in the back storage area.

->Keep raw animal foods separate and below produce, prepared foods and other ready-to-eat foods to prevent cross contamination.

Correct by 09/06/2023

16. Food contact surfaces; cleaned and sanitized

This is a Priority item

4-602.11 (C) - TCS Foods - Cleaning Frequency (P)

Observation: Staff stated that the cutting board attached to the sandwich make table is sanitized at the end of the night. Cutting board is a food contact surface and needs to go through the wash, rinse and sanitize process at least every 4 hours.

->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.

22. Proper cold holding temperatures

This is a Priority item

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

Observation: Quiche (53F) measured improperly cold holding in the upper section of the glass display cooler. Staff stated quiche had been placed in the cooler greater than 4 hours prior. Half and half measured improperly cold holding at 43F in the lower section of the cooler. Upper section of the cooler measured 52F. Lower section of cooler measured below 41F.

-> Adjust/repair refrigeration equipment to maintain foods at less than 41 F.

->Do not use refrigeration unit to store potentially hazardous foods until it has been adjusted/repared to hold less than 41 F.

*Quiche was discarded as requested. See voluntary condemnation agreement. All TCS items were relocated from the cooler as requested.

Cut lettuce (49F) in a plastic container measured improperly cold holding in the top of the sandwich make table. Cut lettuce container was placed on top of the wells in the table. Staff stated lettuce was placed in the cooler less than 3 hours prior. Cut tomatoes (45F) measured improperly cold holding in the top portion of the make table. Cut tomatoes were prepared 3 hours prior.

*Cut lettuce was relocated to the 2 door upright reach in cooler to cool as requested.

Cooked chicken breasts (47F) measured improperly cold holding in the 2 door reach in cooler. Staff stated items had been placed in the cooler last night.

Observed Violations (See additional pages if necessary)

*Chicken breasts were discarded as requested. See Voluntary Condemnation Agreement.

->Cold hold foods below 41 F to prevent the growth of microorganisms.

23. Proper date marking and disposition

This is a Priority Foundation item

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

Observation: Hard boiled eggs dated 8/29 were observed in the glass display cooler past their 7 day limit.

->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.

*Eggs discarded as requested. See Voluntary Condemnation Agreement.

24. Time as a Public Health Control; procedures and records

This is a Priority item

3-501.19 (A), (B)(2), (C)(2) and (3) - Time as a Public Health Control, Written Procedures and Identification (Pf)

Observation: Establishment stated they are using time as a public health control for caprese croissants. Croissant was not marked with the time it was removed from temperature control or discard time and written procedures were not available.

->To use time rather than temperature to control the growth of microorganisms, written procedures must be developed and utilized. The plan must indicate how the food will be marked when it is to be removed from temperature control, how long the food is to be held out of temperature, and must specify the food will be discarded once time has expired. Develop required written procedures for review.

->Foods must be marked with the time they are removed from temperature control or the time the product is to be discarded. Foods must be served or discarded within 4 hours.

*Croissant discarded as requested. See Voluntary Condemnation Agreement.

General Comments

GENERAL COMMENTS

A routine inspection was conducted with the following noted:

- Good hand washing observed.
- Proper glove and utensil use observed.
- Signed employee illness policies provided.

General Comments

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
container of hard boiled eggs	discarded into the trash	\$ 1.00	past 7 day date marking limit
caprese croissant	discarded into the trash	\$ 5.00	improper time as a control use
quiche	discarded into the trash	\$ 30.00	improper cold holding
4 chicken breasts	discarded into the trash	\$ 10.00	improper cold holding