



1525 Blue Spruce Dr.
Fort Collins, CO 80524

Time In: 03:15 PM
Time Out: 05:00 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: DUTCH BROS COFFEE		OWNER: DB NOCO LLC
ADDRESS: 2140 W Elizabeth St Fort Collins CO 80521-4237		
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	N/A	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	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	IN	Food in good condition, safe, & unadulterated
14	N/A	Required records available, shellstock tags, parasite destruction
Protection from Contamination		
15	N/A	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/A	Proper cooking time & Temperatures
19	N/A	Proper reheating procedures for hot holding
20	N/A	Proper cooling time and temperature
21	N/A	Proper hot holding temperatures
22	OUT	Proper cold holding temperatures
23	IN	Proper date marking and disposition
24	N/A	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: DUTCH BROS COFFEE

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	OUT	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	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			
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)

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

6-301.12 - Hand Drying Provision (Pf)

Observation: At the handsink across from the milk walk-in cooler, the paper towel dispenser was empty.

- Provide dispensed hand towels and hand soap at handwashing sinks at all times so workers can properly wash their hands. The hand washing sink was restocked at the time of inspection.

(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)

Observation: Quaternary ammonia sanitizer in the 3-compartment sink measured below 150 ppm. Basin was drained and refilled. Refilled basin measured within the 150-400 ppm quaternary ammonia range.

-Maintain Quaternary Ammonia sanitizers at 150-400 ppm. Use sanitizer test kits to verify sanitizer is at correct concentration. Ensure sanitizer is changed at a frequency to maintain an adequate concentration.

22. Proper cold holding temperatures

This is a Priority item

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

Observation: A jug of chai mix with milk measuring at 46F was found in the two glass door standing cooler nearest to the restrooms. Staff stated the product was made yesterday. All other food items in this cooler were cold holding properly below 41F.

- Cold hold foods below 41 F to prevent the growth of microorganisms. Product discarded as requested. Product value less than \$10.

(Corrected on Site)

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

This is a Priority Foundation item

4-301.11 - Cooling, Heating, and Holding Capacities - Equipment (Pf)

Observation: The two glass doored standing cooler closest to the drive-thru window measured an ambient temperature of 53F. Upon further inspection, the cooling filter has iced over. Staff also stated it is a known issue by maintenance. Maintenance told staff that the thermometer is broken within the cooler, and they are waiting for the part to come in in about a week.

-Repair/replace refrigeration equipment to maintain foods at less than 41 F. Until the cooler is fixed, staff are still allowed to use the equipment under time as a public health control for temperature-controlled foods. For this establishment, these food items include any dairy products and any products that require refrigeration after opening for safety purposes, not quality.

-When using time as a control, staff should mark the time an item is opened and should the food item be kept greater than 4 hours, the product must be discarded due to being temperature abused at greater than 41F. For example, if a gallon of milk is opened at 12PM, staff have until 4PM to use the gallon up. If there

Observed Violations *(See additional pages if necessary)*

is any product left in the gallon after 4 hours, the opened milk needs to be discarded. No product is to be left in this cooler overnight when staff are not present.

-A follow-up will be performed on this cooler once it has been repaired.

Correct by 09/13/2023

43. In-use utensils; properly stored

This is a Core item

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

Observation: A scoop in the ice bin between the 2 two glass door standing coolers was found with the handle on top of the ice.

-Store ice scoops with handles extended out of ice or on clean surface.

(Corrected on Site)

General Comments

GENERAL COMMENTS

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

- Adequate handwashing by staff was observed
- A signed illness policy was provided at the time of inspection
- In-use utensils are being washed, rinsed, and sanitized every 4 hours

General Comments

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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