



1525 Blue Spruce Dr.
Fort Collins, CO 80524

Time In:	11:10 AM
Time Out:	02:45 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: YETI, THE		OWNER: SUITE 152 INC
ADDRESS: 23 Old Town Sq Ste 152 Fort Collins CO 80524-2473		
DATE: 01/26/2024		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	OUT	Person in charge present, demonstrates knowledge, and performs duties
2	OUT	Certified Food Protection Manager
Employee Health		
3	OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	IN	Proper use of restriction and exclusion
5	OUT	Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices		
6	N/O	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	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	OUT	Proper reheating procedures for hot holding
20	N/O	Proper cooling time and temperature
21	N/O	Proper hot holding temperatures
22	IN	Proper cold holding temperatures
23	OUT	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
Consumer Advisory		
25	OUT	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	OUT	Toxic substances properly identified, stored & used
Conformance with Approved Procedures		
29	N/A	Compliance with variance/ specialized process/ HACCP

Facility Name: YETI, THE

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	OUT	Approved thawing methods used	X	
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	OUT	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	OUT	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: Closed

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

Observed Violations (See additional pages if necessary)

1. Person in charge present, demonstrates knowledge and performs duties

This is a Priority Foundation item

2-102.11 (A), (B), (C)(1), and (4-16) - Demonstration (Pf)

Observation: Workers must have basic food safety knowledge as it applies to their job duties. Food safety training needs to be provided. Larimer County CSU Extension Food Safety Program offers training for food service workers that covers the basic requirements for safe food handling. For more information and class schedule please visit: <https://www.larimer.gov/extension/food-safety>

2. Certified Food Protection Manager

This is a Core item

2-102.12 (A) and (B) - Certified Food Protection Manager

Observation: There is no evidence of a Certified Food Protection Manager being employed at the time of the inspection.

->It is required that at least one person with managerial oversight is a Certified Food Protection Manager.

*For a list of Certified Food Protection Manager training classes and exams, please visit: <https://www.larimer.org/health/safety->

Correct by 04/26/2024

3. Management, food employee and conditional employee; knowledge, responsibilities and reporting

This is a Priority Foundation item

2-103.11 (O) - Person in Charge-Duties (Pf)

Observation: There is no evidence that employees have been trained on their responsibility to report illness to management.

->Employees are required to report illnesses to management.

->The establishment should develop a written sick employee policy. The policy should address the employee requirement to report to management that they are ill, when to exclude a food employee who is sick, when the food employee can return to work, and how the excluded food employee is to be managed upon return.

* For a sample Employee Illness Policy Contract please visit:

<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-employee-illness-policy-contract.pdf>

Correct by 02/02/2024

5. Procedures for responding to vomiting and diarrheal events

This is a Priority Foundation item

2-501.11 - Clean-up of Vomiting and Diarrheal Events (Pf)

Observation: Person in charge unsure of how to clean up a high hazard bodily fluid incident.

->Food establishment must be able to demonstrate procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment.

Observed Violations (See additional pages if necessary)

*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>

(Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

5-205.11 - Using a Handwashing Sink- Operation and Maintenance (Pf)

This is a Priority Foundation item

6-301.11 - Handwashing Cleanser- Availability (Pf)

This is a Priority Foundation item

6-301.12 - Hand Drying Provision (Pf)

Observation: Hand washing sink next to the 3 compartment sink not supplied with soap and paper towels at the time of the inspection.

Hand sink next to the reach in freezer and slicer had the water turned off at the time of the inspection.

Hand sink in the front outdoor bar area noted with paper towels stuffed down the drain rendering it inoperable.

->Handwashing sinks must be kept accessible for use at all times.

->Handwashing sinks must be provided in food preparation areas, serving areas where unpackaged food, ice and beverages are served, and in warewashing areas to facilitate adequate hand washing. Provide a hand washing sink, plumbed with both hot and cold running water and supplied with hand soap and dispensed hand towels.

->Provide dispensed hand towels and hand soap at handwashing sinks at all times so workers can properly wash their hands.

Correct by 02/02/2024

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: Shell eggs observed over ready to eat foods like butter in the walk-in cooler.

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

*Cooler reorganized as requested.

(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)

Observed Violations (See additional pages if necessary)

Observation: Dish machine measured a concentration of sanitizer below 50 ppm. Dish machine run 3 times.

->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.

19. Proper reheating procedures for hot holding

This is a Priority item

3-403.11 - Reheating for Hot Holding (P)

Observation: Establishment was conducting reheating of items to be hot held in the steam table.

->Do not use steam tables or warming cabinets to reheat foods. These units are not designed for rapid reheating of foods.

->Foods were reheated to greater than 165 F on the stove top as requested.

(Corrected on Site)

23. Proper date marking and disposition

This is a Priority Foundation item

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

Observation: Sliced deli turkey roll ups and chili were both well past their 7 day date marking limit. Items dated 12/24.

->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.

*Product discarded as requested. See Voluntary Condemnation Agreement.

(Corrected on Site)

25. Consumer advisory provided for raw/undercooked food

This is a Priority Foundation item

3-603.11 - Consumer Advisory, Animal Foods that are Not Processed to Eliminate Pathogens (Pf)

Observation: Menu has an advisory statement but does not have a disclosure stating which items contain raw or undercooked ingredients.

->Provide a disclosure statement that identifies the animal foods that are to be served raw or lightly cooked. The disclosure can be a description such as: "hamburgers can be cooked to order", and by asterisking the food items to a footnote that states, "*These items are served raw or undercooked." or "These items contain or may contain raw or undercooked ingredients."

Correct by 02/26/2024

Observed Violations (See additional pages if necessary)

28. Toxic substances properly identified, stored, and used

This is a Priority Foundation item

7-102.11 - Common Name - Working Containers (Pf)

Observation: Multiple spray bottles of chemicals were not labeled with their contents.

->Label containers of chemicals and toxics so contents of the container can be easily identified to help prevent misuse.

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 only make table cooler in the kitchen was not functional at the time of the inspection. Employees were going into the walk-in cooler to prepare every order.

->Repair/provide mechanical point of use refrigeration to maintain foods at less than 41 F. Use of ice baths to hold foods less than 41 F is not approved for cold holding of foods.

->Repair/replace refrigeration equipment to maintain foods at less than 41 F.

Correct by 01/30/2024

35. Approved thawing methods

This is a Core item

3-501.13 - Thawing

Observation: Meats observed thawing in the prep sink in standing water.

->Discontinue thawing foods in standing water.

->Foods must be thawed in a refrigerator at temperatures less than 41 F, under cold running water (under 70 F), or as part of the cooking process.

*Water turned on to be running as requested.

(Corrected on Site)

47. Food and non-food contact surfaces cleanable, properly designed, constructed, and used

This is a Core item

4-501.11 - Good Repair and Proper Adjustment - Equipment

Observation: Dish machine started overflowing while it was running.

->Repair equipment to properly function.

*Repair person called at the time of the inspection.

Correct by 02/02/2024

Observed Violations (See additional pages if necessary)

55. Physical facilities installed, maintained, and clean

This is a Core item

6-501.11 - Repairing - Premises, Structures, Attachments, and Fixtures - Methods

Observation: PVC piping on the hand sink closest to the walk-in cooler draining some onto the floor.

->Adjust PVC pipings to properly drain to the floor drain.

Floor in front of the 3 compartment sink in disrepair with exposed wood showing through.

-> Repair floor to be smooth, durable, and easily cleanable.

Correct by 02/02/2024

General Comments

GENERAL COMMENTS

Inspection with risk index rating >110 point/establishment must close....Based on the inspection findings on this date this establishment's retail food license is summarily suspended in accordance with CRS 25-4-1611.5(9)(c) and the facility is hereby ordered to cease all food preparation and to close. The license suspension is to remain in effect until the violations and public health concerns identified in the inspection have been corrected or adequately addressed and approval to reopen has been granted by the Department. Establishment closed as requested.

Conditions of reopening are:

Limited menu approved by health department is to be served the until make table cooler can be repaired and verified to be working by the health department.

Dish machine repair person is to be called at the time of the inspection. Sanitizer compartment in the 3 compartment sink set up and utilized until the dish machine is verified to be repaired and properly sanitizing.

General Comments

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
1/3 pan of sliced turkey deli rolls	discarded into the trash	\$ 10.00	past 7 day date marking limit
1/3 pan chili	discarded into the trash	\$ 10.00	past 7 day date marking limit