



Time In: 12:00 PM

Time Out: 01:40 PM

## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: ESTES PARK PIE SHOP & DINER		OWNER: CMT2 INC
ADDRESS: 509 Big Thompson Ave Unit 300 Estes Park CO 80517-9620		
DATE: 04/23/2024		INSPECTION TYPE: Routine
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>		
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		
<b>Compliance Status</b>		<b>COS    R</b>
<b>Supervision</b>		
1	IN	Person in charge present, demonstrates knowledge, and performs duties
2	IN	Certified Food Protection Manager
<b>Employee Health</b>		
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
<b>Good Hygienic Practices</b>		
6	IN	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
<b>Preventing Contamination by Hands</b>		
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
<b>Approved Source</b>		
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
<b>Protection from Contamination</b>		
15	OUT	Food separated and protected
16	IN	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
<b>Time/Temperature Control for Safety</b>		
18	IN	Proper cooking time & Temperatures
19	IN	Proper reheating procedures for hot holding
20	OUT	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	N/A	Time as a Public Health Control; procedures & records
<b>Consumer Advisory</b>		
25	IN	Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>		
26	N/A	Pasteurized foods used; prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>		
27	N/A	Food Additives: approved & Properly used
28	IN	Toxic substances properly identified, stored & used
<b>Conformance with Approved Procedures</b>		
29	N/A	Compliance with variance/ specialized process/ HACCP

Facility Name: ESTES PARK PIE SHOP & DINER

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 <b>not</b> in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
<b>Safe Food and Water</b>				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	IN	Proper cooling methods used; adequate equipment for temperature control		
34*	N/A	Plant food properly cooked for hot holding		
35*	N/O	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
<b>Food Identification</b>				
37	OUT	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38	OUT	Insects, rodents, and animals not present		
39	IN	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
<b>Proper Use of Utensils</b>				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
<b>Utensils, Equipment, and Vending</b>				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	IN	Hot and cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	Adequate ventilation and lighting; designated areas used		

Inspection Result: Re-Inspection Required

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/larimer-county-health>



**Observations:**

**15. Food separated and protected:**

**Observation:** Raw chicken was observed stored with ground beef in the double door vertical cooler next to the mop sink.

\*\*\*Store raw animal foods by cooking temperature to prevent cross contamination by separating types of raw animal foods from each other such as beef, fish, lamb, pork, eggs, and poultry. **(Corrected on Site)**

**This is a Priority item** 3-302.11(A)(1)-(2) - Raw Animal Food Separation, Packaging, and Segregation (P)

**20. Proper cooling time and temperature:**

**Observation:** A large, plastic container of chicken pot pie filling was observed in the vertical cooler in the narrow corridor at 85F. Staff stated the filling was made at 9AM. Filling did not cool from 135F to 70F within the first two hours.

\*\*\*Quickly cool foods from 135 F to 70 F in 2 hours and from 70 F to 41 F in 4 more hours to prevent the growth of microorganisms.

--Product was discarded. See Voluntary Condemnation agreement. **(Corrected on Site)**

**This is a Priority item** 3-501.14 - Cooling (P)

**22. Proper cold holding temperatures:**

**Observation:** Sliced tomatoes (49F) were improperly cold holding in the make table cooler across from the hot holding area. Breakfast burritos (55F) made and wrapped in foil were improperly cold holding in the front display cooler. Staff stated items were made at 12PM.

\*\*\*Cold hold foods below 41 F to prevent the growth of microorganisms.

\*\*\*Foods that rise above 41 F during preparation must be actively cooled to less than 41 F in shallow pans or on sheet pans. Do not place products in deep, covered containers if they have risen above 41 F during preparation.

--Burritos were brought back to freezer to rapidly cool.

--Make table was adjusted to hold a colder temperature at 41F or lower. **(Corrected on Site)**

**This is a Priority item** 3-501.16 (A)(2) - TCS Food, Cold Holding (P)

**23. Proper date marking and disposition:**

**Observation:** Date marking was not observed in use in the establishment. Multiple cooked items and dairy products such as milk and heavy cream did not have date marking. Staff stated most items were made yesterday or during the previous weekend.

\*\*\*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.

--Informed staff to begin putting date marking on items that are cooked as well as dairy items.

**Correct by 04/23/2024**

**This is a Priority Foundation item** 3-501.17 - Ready-To-Eat TCS Food, Date Marking (Pf)

### **37. Food properly labeled; original container:**

**Observation:** Establishment does not have a written notification regarding allergens that is accessible to the public.

\*\*\*Establishments shall notify consumers to inquire about major food allergens as ingredients for menu items.

--[https://drive.google.com/file/d/1VG4v\\_8PTFT6vO62EW81x\\_b73jmMI1Jga/view](https://drive.google.com/file/d/1VG4v_8PTFT6vO62EW81x_b73jmMI1Jga/view) **Correct by 05/23/2024**

**This is a Priority Foundation item** 3-602.11(B)(5) - Food Labels, Name of Major Food Allergens (Pf)

### **38. Insects, rodents and animals not present:**

**Observation:** A dead rodent was observed in two traps next to and behind the water heater in the dry storage room. Rodent droppings were observed underneath dry storage shelving near the water heater.

\*\*\*Clean-up rodent droppings using a wet cleanup method. Disinfect contaminated surfaces by preparing a bleach solution by mixing: 5 tablespoons (1/3rd cup) bleach per gallon of water or 4 teaspoons bleach per quart of water. Control rodents by closing off outer openings, deprive them of food and water by keeping the establishment clean, free of accumulation of food spills and standing water. Use approved methods to eliminate rodent activity.

\*\*\*Remove pests from traps daily to prevent accumulation and decomposition.

--Establishment is currently contracted with Enviropest and will be contacting for clean up.

**Correct by 04/25/2024**

**This is a Core item** 6-501.111(A-B), and (D) - Controlling Pests (C) **This is a Core**

**item** 6-501.112 - Removing Dead or Trapped Birds, Insects, Rodents and other Pest (C)

**General Comments:**

A routine inspection was conducted with the following noted:

Certified food protection manager certificate verified

Illness policy verified

Written clean up procedures present

Hot holding at 135F or higher

Sanitizers at proper concentrations

Proper hand washing observed

Proper glove and utensil usage observed



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## NOTIFICATION OF POTENTIAL FINES AND CLOSURE

Your facility has failed to meet basic food safety standards during inspections. Failure to improve the outcome of future inspections in accordance with state law may result in the immediate closure of your facility.

Under statutory requirements, if you do not improve the conditions, your license may be suspended for up to three days. Should this happen, you will not be allowed to re-open until correction of the public health concerns have been noted and you have received approval to reopen from the department.

### Recommended Action:

- Take immediate steps to address inspection violations.
- Implement the active management of all food safety risk factors to ensure code compliance.
- Schedule a meeting with the department to discuss the violations and how to ensure these violations are corrected on a long-term basis.

In addition to the path that you are on for potential license suspension and closure, you may also be subject to a civil penalty of up to \$1000.00.

You are hereby notified of the grievance process available pursuant to section 25-4-1609.5 of the Colorado Revised Statutes. If you have any questions concerning this action, please contact CDPHE retail food safety staff at 303-692-3645, option 1.