



Time In: 11:15 AM
Time Out: 01:15 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Qdoba Mexican Eats 2307		OWNER: Qdoba Company Restaurants LLC	
ADDRESS: 2513 S Shields St Fort Collins CO 80526-1823			
DATE: 04/19/2024		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
Supervision			R
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	OUT	Proper eating, tasting, drinking, or tobacco use	X
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	X
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	IN	Food separated and protected	
16	OUT	Food contact surfaces; cleaned & sanitized	X
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food	
Time/Temperature Control for Safety			
18	IN	Proper cooking time & Temperatures	
19	IN	Proper reheating procedures for hot holding	
20	IN	Proper cooling time and temperature	
21	OUT	Proper hot holding temperatures	X
22	IN	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	

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. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	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/O	Plant food properly cooked for hot holding		
35*	IN	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
Food Identification				
37	OUT	Food properly labeled; original container		
Prevention of Food Contamination				
38	IN	Insects, rodents, and animals not present		
39	IN	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	OUT	Wiping cloths; properly used and stored	X	
42	IN	Washing fruits and vegetables		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
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		
Physical Facilities				
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	OUT	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:

6. Proper eating, tasting, drinking, or tobacco use:

Observation: A box of donuts for employees was found improperly located on the prep board of the prep sink.

-Box was relocated as requested. Consumption and storage of employee food within food preparation areas is not allowed. **(Corrected on Site)**

This is a Core item 2-401.11 - Eating, Drinking, or Using Tobacco Products (C)

10. Adequate handwashing sinks properly supplied and accessible:

Observation: Towards the end of the inspection, specialist observed an employee placing an empty large, deep hotel pan on top of the handwashing sink to the right of the quesadilla press.

-Hotel pan was moved as requested.

After the hotel pan was moved, an employee was observed placing an empty pitcher into the same handwashing sink 5 minutes later.

-Pitcher was removed as requested. Handwashing sinks must be kept accessible for use at all times. Do not place or store items in, on, or in front of handwashing sinks. **(Corrected on Site)**

This is a Priority Foundation item 5-205.11 - Using a Handwashing Sink-Operation and Maintenance (Pf)

16. Food contact surfaces; cleaned and sanitized:

Observation: The sanitizer basin of the 3-compartment sink was found in use. The concentration of quaternary ammonia sanitizer was found below 150 ppm.

-Basin was emptied and refilled with an appropriate concentration of quaternary ammonia between 150-400 ppm. Ensure sanitizer is changed frequently to ensure appropriate concentration levels. Verify concentration levels with test strips. **(Corrected on Site)**

This is a Priority item 4-501.114(A)-(E),(F)(1)-(2) - Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness (P)

21. Proper hot holding temperatures:

Observation: In the assembly line hot holding table, a container of fajita bell pepper mix was found improperly hot holding at 127F. Staff stated the product had been placed in the table roughly an hour ago.

-Staff discarded the product at their discretion. Hot hold foods above 135F to prevent the growth of microorganisms.

In the hot-holding cabinet, 3 1/6 pans of chopped, reheated carne asada were found improperly hot holding at 120F, 122F, & 125F. Staff stated these items had been chopped after resting under hot holding in a steam well unit from being reheated roughly 45 minutes ago.

-Foods were reheated to greater than 165 F as requested. Ensure hot held food that are prepped at room temperature remain at or above 135F. **(Corrected on Site)**

This is a Priority item 3-501.16 (A)(1) - TCS Food, Hot Holding (P)

37. Food properly labeled; original container:

Observation: Allergen notification notice is missing sesame as a major food allergen.

-Update the allergen notice to include sesame as a major food allergen. The 9 major food allergens are wheat, milk, eggs, peanuts, tree nuts, fish, crustacean fish, soy, and sesame.

Correct by 05/31/2024

This is a Core item 3-602.12(C) - Major Food Allergens as an Ingredient in Unpackaged Food (C)

41. Wiping cloths; properly used and stored:

Observation: The concentration of quaternary ammonia in a sanitizer bucket was found below 150 ppm.

-Bucket was emptied and refilled with an appropriate concentration of quaternary ammonia. Change out sanitizers bucket frequently according to usage to maintain appropriate sanitizer concentration levels. Use test strips to verify concentration levels. **(Corrected on Site)**

This is a Core item 3-304.14 - Wiping Cloths, Storage and Use Limitation (C)

55. Physical facilities installed, maintained, and clean:

Observation: A ceiling tile was observed missing above the ice machine. Staff stated they are getting a new tile in 2 days.

-Ensure a new ceiling tile is installed.

A mop was found improperly stored in the mop sink with the mop head in the mop sink basin.

-Mop was inverted as requested. Mops must be hung up or inverted to air dry between uses.

Correct by 04/30/2024

This is a Core item 6-201.11 - Floors, Walls and Ceilings-Cleanability (C) **This is a Core item** 6-501.16 - Drying Mops (C)

General Comments:

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

- Proper cold holding for required potentially hazardous foods at or below 41F. Salsas prepped at room temperature are rendered non-TCS due to have a pH less than 4.2
- Appropriate glove use and handwashing by staff was observed
- Appropriate cooking and reheating temperatures were provided upon request
- An employee illness policy, a certified food protection manager certificate, and a written high hazard bodily fluid clean-up procedure were provided upon request

On March 16th, 2024 the Colorado Food Code adopted the FDA 2022 Food Code. Below is a list of the top 5 changes to the current code.

1. Certified Food Protection Manager (CFPM)

Currently, most food establishments must have a CFPM. Beginning March 1st, 2025 the person in charge must be a CFPM at most food establishments. A CFPM may not be required during all hours of operation. Examples include, but are not limited to: low risk preparation prior to the establishment opening (bakeries) or an establishment that has operation times where drinks or low risk foods are served but the kitchen is closed (bars).

2. Clean Up of Vomiting and Diarrheal Events

Written procedures for cleaning up vomiting and diarrheal events will be required. Previously, a procedure was required but did not need to be written.

3. Allergen Food Labeling

Retail food establishments shall notify customers of major food allergens used as ingredients. Notification can be either physical or electronic means such as; brochures , deli case or menu notifications, label statements, table tents, placards, or other effective written means. The nine major food allergens are Milk, Eggs, Fish, Crustacean Shellfish, Tree Nuts, Wheat, Peanuts, Soy, and Sesame.

4. Storage of Packaged and Unpackaged Food

Raw animal food shall be stored separately from unwashed fruits and vegetables. This change codifies the industry standard of not storing unwashed fruits and vegetables below raw animal proteins.

5. Manufacturer Cooking Instructions

Commercially packaged food that has cooking instructions must be prepared according to those instructions unless the manufacturer states it can be consumed without further cooking. These foods were not processed to control for pathogens, so they may not be offered as ready to eat unless the cooking instructions are followed.



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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.