



FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: AUSSIE POKE PIT-STOP		OWNER: AUSSIE POKE PIT-STOP	
ADDRESS: 441 Mountain Ave Berthoud CO 80513-1256			
DATE: 03/20/2024		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	OUT	Certified Food Protection Manager	X
Employee Health			
3	OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting	X
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	X
Approved Source			
11	IN	Food obtained from approved source	
12	N/O	Food received at proper temperature	
13	OUT	Food in good condition, safe, & unadulterated	
14	IN	Required records available, shellstock tags, parasite destruction	
Protection from Contamination			
15	IN	Food separated and protected	
16	IN	Food contact surfaces; cleaned & sanitized	
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	OUT	Proper cooling time and temperature	X
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	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	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*	IN	Plant food properly cooked for hot holding		
35*	IN	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
Food Identification				
37	IN	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	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
Proper Use of Utensils				
43	OUT	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	OUT	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	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:

2. Certified Food Protection Manager:

Observation: No current staff member has a certified food protection manager certificate.

***It is required that at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service is a certified food protection manager. A copy of certification must be available on site for review. **Correct by**

05/20/2024 (Repeat)

This is a Core item 2-102.12(A) - Certified Food Protection Manager (C)

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

Observation: There is no documentation that employees have been informed of their responsibility to report illness to management.

***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/2024/03/Employee_Illness_Policy_Contract.pdf

Correct by 03/21/2024 (Repeat)

This is a Priority item 2-201.11 (A), and (C) - Responsibility of Permit Holder, Person in Charge, and Conditional Employees (P)

10. Adequate handwashing sinks properly supplied and accessible:

Observation: Staff was observed washing dishes in the designated hand sink in the back area.

***Discontinue soaking and/or washing soiled dishes and utensils in the hand washing sink. Soak and wash equipment and utensils in the provided warewashing facilities. Limit use of the handwashing sinks to hand washing only.

--Staff was notified to only use the 3 compartment sink to wash and rinse dishes in.

(Corrected on Site)

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

13. Food in good condition, safe, and unadulterated:

Observation: A can of pineapple was observed with a severe dent on the bottom and was stocked on the bottom shelf along with general storage of other cans.

***Damaged and dented canned goods removed from general storage. Set up a designated area for damaged cans if returning to the supplier for credit. **Correct by**

03/20/2024

This is a Priority Foundation item 3-202.15 - Package Integrity (Pf)

20. Proper cooling time and temperature:

Observation: Two large plastic container of cooked brown rice were observed next to the rice cooker in the back room. Staff stated the rice had been cooked yesterday and had been sitting out at room temperature since being cooked. **(Corrected on Site)**

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

21. Proper hot holding temperatures:

Observation: The container of mashed potatoes and the container of cooked white rice were improperly hot holding at 125F. Staff stated the items had been stocked approximately one hour prior.

***Hot hold foods above 135F to prevent the growth of microorganisms.

--Items were reheated upon request. **(Corrected on Site)**

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

25. Consumer advisory provided for raw/undercooked food:

Observation: Current menu does not have a consumer advisory disclosure statement or reminder statement.

***Develop a consumer advisory for the service of raw or lightly cooked animal foods.

***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."

***Provide a reminder statement that advises customers that consuming raw or undercooked animal foods may increase their risk of foodborne illness. The reminder can be added to disclosure statements on the menu, "These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness." **Correct by**

This is a Priority Foundation item 3-603.11 - Consumer Advisory, Animal Foods that are Not Processed to Eliminate Pathogens (Pf)

43. In-use utensils; properly stored:

Observation: A bowl was observed stored in the large bag of uncooked brown rice in the back room.

***Discontinue using bowls or cups to scoop and dispense foods. Provide and use food scoops equipped with handles to dispense foods. Store scoops with handles extended out of product.

Correct by 03/20/2024

This is a Core item 3-304.12 - In-Use Utensils, Between-Use Storage (C)

48. Warewashing facilities: installed, maintained , and used; test strips:

Observation: Establishment did not have test strips for quaternary ammonia sanitizer at the time of inspection. **Correct by 03/26/2024**

This is a Priority Foundation item 4-302.14 - Sanitizing Solutions, Testing Devices Provided (Pf)

General Comments:

A routine inspection was conducted with the following noted:

Beginning on March 16th, 2024 the Colorado Food Code has 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.



Establishment Name: AUSSIE POKE PIT-STOP	Address: 441 Mountain Ave Berthoud CO 80513-1256
Date: 03/20/2024	Owner: AUSSIE POKE PIT-STOP

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.