



1525 Blue Spruce Dr.
Fort Collins, CO 80524

Time In: 09:30 AM
Time Out: 12:00 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: COL Kitchen & Cafe		OWNER: HP KITCHEN CONCEPTS LLC	
ADDRESS: 815 14th St SW B100 Loveland CO 80537-6306			
DATE: 08/09/2023		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
Supervision			R
1	IN	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	X
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	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	X
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	OUT	Proper cooking time & Temperatures	
19	N/A	Proper reheating procedures for hot holding	
20	IN	Proper cooling time and temperature	
21	N/A	Proper hot holding temperatures	
22	OUT	Proper cold holding temperatures	X
23	OUT	Proper date marking and disposition	X
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: COL Kitchen & Cafe

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	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 & accurate		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38	OUT	Insects, rodents, & animals not present		
39		Contamination prevented during food preparation, storage & display		
40		Personal cleanliness		
41		Wiping Cloths; properly used & stored		
42		Washing fruits & vegetables		
Proper Use of Utensils				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored & used		
46		Gloves used properly		
Utensils, Equipment and Vending				
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		
Physical Facilities				
50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & waste water properly disposed		
53		Toilet facilities; properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, & clean		
56		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)

2. Certified Food Protection Manager

This is a Core item

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

Observation: A certified food protection manager certificate was not found at the establishment during the time of inspection. Staff stated they are working to get recertified.

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

Correct by 08/18/2023

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

This is a Critical item

2-201.11 (A), (C) - Responsibility of Permit Holder - Reporting Symptoms and Diagnosis

Observation: While staff on site demonstrated verbal confirmation of only returning to work after 24 hours of being symptoms free from an illness, a written illness policy could not be verified at the time of inspection.

- 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 08/11/2023

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: Staff stated that to clean up bodily fluid, they would use floor cleaner and quaternary ammonia sanitizer. Staff was told this is inadequate, and they were educated to use a strong disinfectant to clean-up bodily fluids.

- 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. 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)

Observation: Paper towels were not in the dispenser for the hand sink in the room to the left of the reach-in cooler.

Observed Violations *(See additional pages if necessary)*

- 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)

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: In the make-table cooler in front of the flattop grill, raw shelled eggs were being stored above corned beef. In the produce walk-in cooler, partially cooked beef stewers were stored above assorted ready-to-eat foods.

- Keep raw animal foods separate and below produce, prepared foods and other ready-to-eat foods to prevent cross contamination. Refrigerator storage was reorganized at time of inspection.

(Corrected on Site)

16. Food contact surfaces; cleaned and sanitized

This is a Priority item

4-602.11 (A) (1-5) - Equipment Food-Contact Surfaces and Utensils - Cleaning Frequency (P)

Observation: Staff stated they wash rinse and sanitize their cutting boards on the sandwich prep line once per day. They also wipe the boards with sanitizer frequently. Staff was educated to wash, rinse, and sanitize their cutting boards and other food contact surfaces and utensils every 4 hours.

- In use equipment and utensils such as cutting boards, slicers, knives, and tongs, held at room temperature, must be washed in a detergent solution, rinsed and then sanitized (50-200 ppm chlorine/150-400 ppm quaternary ammonia) at least once every 4 hours to prevent accumulation of food residue and the growth of microorganisms. Set up a schedule to ensure equipment and utensils are pulled to clean and sanitize every 4 hours.

An orange slime was found beneath the baffle inside the ice machine.

- Clean and maintain ice machine interior.

(Corrected on Site)

18. Proper cooking time and temperature

This is a Priority Foundation item

3-401.14 (F) - Non-Continuous Cooking of Raw Animal Foods, Written Procedures (Pf)

Observation: Partially cooked beef skewers for an event were found in the produce walk-in cooler. No written procedures were found at the time of inspection.

-Written procedures need to have prior approval, are maintained in the establishment and available upon request, specify how the food is monitored and documented and corrective actions that are taken when requirements are not met, describe how the foods (after initial heating, but prior to complete cooking) are to be marked as foods that still need cooking, and specify how these food are to be separated from ready-to-eat foods.

Correct by 08/11/2023

Observed Violations *(See additional pages if necessary)*

22. Proper cold holding temperatures

This is a Priority item

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

Observation: The following items were improperly cold holding on the sandwich reach-in cooler: assorted deli meats (45-52F), sliced tomatoes (43-45F), kale (56F), and spring mix (48F). All foods improperly cold holding were prepared 2 hours prior. For the deli meats, they were filled above the fill line. Those above the fill line were placed into the walk-in produce cooler for rapid cooling while that below the line were cold holding at or below 41F. For the sliced tomatoes, kale, and spring mix, they were placed into metal containers rather than plastic and placed into the produce walk-in cooler for rapid cooling.

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

The walk-in coolers labeled meat and dairy are not working and being used as storage. These coolers should be maintained to provided adequate cooling capacity for the establishment.

(Corrected on Site)

23. Proper date marking and disposition

This is a Priority item

3-501.18 - Ready-To-Eat TCS Food, Disposition (P)

Observation: Multiple food containers were found outside of their 7-day use limit: red chili, hot dogs, burrito fillings, and various deli meats. Staff should go through all coolers to dispose of expired foods outside the 7-day use limit.

- Proper date marking is day of preparation (Day 1) + 6 additional days = 7 day total hold time. Ready-to-eat foods that have exceeded 7 day date marking are to be discarded.

(Corrected on Site)

38. Insects, rodents and animals not present

This is a Priority Foundation item

6-501.111 (C) - Controlling Pests - Elimination (Pf)

Observation: Rodent droppings were found in the room leading from the dishwasher. The room is being used for storage.

- 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.

Correct by 08/11/2023

General Comments
<p>GENERAL COMMENTS</p> <p>A routine health inspection was conducted and the following was noted:</p> <ul style="list-style-type: none">-Proper cooling processes allowing foods to cool to 41F or below within a 4 hour time period-Proper glove use and hand washing techniques used by staff-Sanitizer buckets were measured within 150-400 ppm for quaternary ammonia

General Comments

VOLUNTARY CONDEMNATION

Disposed Items

Disposal Method

Value	Comments
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