



1525 Blue Spruce Dr.  
Fort Collins, CO 80524

Time In: 01:15 PM
Time Out: 07:00 PM

### FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: BACK DOOR BURGER GRILL		OWNER: BACK DOOR BURGER GRILL		
ADDRESS: 130 W Laurel St Fort Collins CO 80524-3248				
DATE: 08/02/2023		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</b>	<b>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	OUT	Hands clean & properly washed		
9	OUT	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	
<b>Approved Source</b>				
11	IN	Food obtained from approved source		
12	N/O	Food received at proper temperature		
13	OUT	Food in good condition, safe, & unadulterated	X	
14	N/A	Required records available, shellstock tags, parasite destruction		
<b>Protection from Contamination</b>				
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		
<b>Time/Temperature Control for Safety</b>				
18	N/O	Proper cooking time & Temperatures		
19	N/O	Proper reheating procedures for hot holding		
20	OUT	Proper cooling time and temperature	X	
21	IN	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		
<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	OUT	Toxic substances properly identified, stored & used	X	
<b>Conformance with Approved Procedures</b>				
29	N/A	Compliance with variance/ specialized process/ HACCP		



Facility Name: BACK DOOR BURGER GRILL

<b>GOOD RETAIL PRACTICES</b>					
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					
				COS= Corrected on Site	R= Repeat Violation
<b>Compliance Status</b>				<b>COS</b>	<b>R</b>
<b>Safe Food and Water</b>					
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			
<b>Food Temperature Control</b>					
33	IN	Proper cooling methods used; adequate equipment for temperature control			
34	IN	Plant food properly cooked for hot holding			
35	N/O	Approved thawing methods used			
36	IN	Thermometer provided & accurate			
<b>Food Identification</b>					
37	IN	Food properly labeled; original container			
<b>Prevention of Food Contamination</b>					
38	OUT	Insects, rodents, & animals not present			
39	IN	Contamination prevented during food preparation, storage & display			
40	IN	Personal cleanliness			
41	OUT	Wiping Cloths; properly used & stored		X	
42	IN	Washing fruits & vegetables			
<b>Proper Use of Utensils</b>					
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			
<b>Utensils, Equipment and Vending</b>					
47	IN	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			
<b>Physical Facilities</b>					
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	IN	Physical facilities installed, maintained, & clean			
56	IN	Adequate ventilation & lighting; designated areas used			
<b>Regulatory Action</b>					
Notification of Potential Fines and Closure		Notice of Immediate Closure		Imminent Health Hazard Closure	
<b>On-Site Actions</b>					
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)

**8. Hands clean and properly washed**

This is a Priority item

2-301.14 - When to Wash (P)

Observation: Employee coming onto shift used her phone and then proceeded to make drinks without first washing their hands.

- Thoroughly wash hands after any activity that can contaminate hands such as cleaning tasks, taking out trash, handling mobile devices, mopping or sweeping floors.

**9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed**

This is a Priority item

3-301.11 (B) - Preventing Contamination from Hands, Ready-To-Eat foods (P)

Observation: Two bartenders were observed placing garnishes such as limes and lemons on drinks with their bare hands.

Bare hand contact with ready-to-eat foods is not allowed. Use tongs, other utensils, deli papers or gloves to assemble or serve ready-to-eat foods.

**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: Trash can was blocking the handwash sink to the right of the right-most make table making the sink inaccessible.

- 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. The trash can was moved at the time of inspection.

(Corrected on Site)

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

This is a Priority item

3-101.11 - Safe, Unadulterated and Honestly Presented (P)

Observation: Five in use liquor bottles were found to have flies in them at the bar: Raspberry Smirnoff, Mount Gay rum, Crown Royal, Campari, Melon schnapps, and Los Vocinos.

- Regularly inspect open liquor for the presence of fruit flies. Immediately discard contaminated products that are found. Recommend using screened pour spouts to prevent the entry of flies into product. Bottles were discarded upon request. See Voluntary Condemnation form.

(Corrected on Site)

**16. Food contact surfaces; cleaned and sanitized**

This is a Core item

4-501.115 - Manual Warewashing Equipment - Chemical Sanitization Using Detergent- Sanitizers

**Observed Violations (See additional pages if necessary)**

This is a Priority item

4-602.11 (C) - TCS Foods - Cleaning Frequency (P)

Observation: Bartender was observed cleaning glasses in the 3 compartment sink, the process she was following was wash, sanitize, and rinsing. Discussed with staff why they should instead do the wash, rinse, sanitize process to avoid neutralizing sanitizer.

- The warewashing sink must be set up so equipment and utensils are washed in a detergent solution in the first compartment of the sink, then rinsed free of detergent in the middle compartment and then sanitized in the third compartment.

Inside the ice machine, observed pink slime beneath the baffle.

- Clean and maintain ice machine interior.

Interior of microwave was observed with food particulates on the interior walls and ceiling.

- Ensure that the interior of the microwave is cleaned, rinsed, and sanitized regularly.

(Corrected on Site)

**20. Proper cooling time and temperature**

This is a Priority item

3-501.14 - Cooling (P)

Observation: Three deep 1/3 pans of queso (121-135F) found improperly cooling in the walk-in cooler. Staff stated the pans were measure at 165F 3 hours prior to inspection. Thirty minutes after the initial temperatures were taken, foods measured between 98-118F. Products were discarded upon request. See Voluntary Condemnation form.

-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. Cool foods in a refrigerator, in uncovered, shallow metal pans that are no more than two- to three-inches deep. Once products are less than 41 F the food can be transferred to bulk containers and stored covered. Use a food thermometer to verify foods are less than 41 F prior to covering for storage.

(Corrected on Site)

**22. Proper cold holding temperatures**

This is a Priority item

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

This is a Priority item

3-501.16 (B) - TCS Food, Unpasteurized Eggs Cold Holding (P)

Observation: The following food items were found improperly cold holding in the far left of the make table cooler in front of the flattop grill:

various sliced cheeses (44-55F)

cream cheese (45F)

raw shelled eggs (46-61F)

The following food items were found improperly cold holding in the lowboy cooler closest to the steamwells:

cooked chicken (45F)

**Observed Violations (See additional pages if necessary)**

deli ham (48-52F)  
cooked chorizo (45F)  
roasted peppers (50F)  
cooked peppers (46F)  
veggie burgers (47F)  
raw ground beef (46F)  
raw ribeye steaks (46F)  
mahi mahi (44).

No items were prepped today. Ready-to-eat items measuring above 45F were discarded upon request. See Voluntary Condemnation form.

- Cold hold foods below 41 F to prevent the growth of microorganisms. Adjust/repair refrigeration equipment to maintain foods at less than 41 F.

(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: There were 2 gallons of opened milk without a date marking in the far right make table in the kitchen. One open bottle of half and half was found in the cooler to the left of draft taps in the ground floor bar without an opening date mark. Another opened bottle of half and half was found in the cooler in the upstairs bar without an opening date mark, which was discarded. See Voluntary Condemnation form.

- 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.

(Corrected on Site)

**28. Toxic substances properly identified, stored, and used**

This is a Priority item

7-204.11 - Sanitizers - Criteria (P)

Observation: Front of house sanitizer bucket was found with a quaternary ammonia concentration far exceeding 400ppm. Bucket was filled with water to dilute the sanitizer.

-Maintain Quaternary Ammonia sanitizers at 150-400 ppm. Use sanitizer test kits to verify sanitizer is at correct concentration. Ensure sanitizer is changed at a frequency to maintain an adequate concentration.

A bottle of bleach and water was found with a chlorine concentration greater than 200 ppm in the upstairs bar. Staff stated it was being used to wipe down tables after the storm.

- Maintain chlorine sanitizers at 50-200 ppm chlorine. Use sanitizer test kits to verify sanitizer is at correct concentration. Ensure sanitizer is changed at a frequency to maintain an adequate concentration.

(Corrected on Site)

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

This is a Core item

6-202.15 - Outer Openings, Protected

**Observed Violations (See additional pages if necessary)**

Observation: The backdoor was propped open with no physical screen or fly air stream barrier.

- Control insects by keeping doors, windows and outer openings closed.

Correct by 08/02/2023

**41. Wiping cloths; properly used and stored**

This is a Core item

3-304.14 - Wiping Cloths, Use Limitation

Observation: A sanitizer bucket stored at the upstairs bar was found with quaternary ammonia sanitizer below the required 150ppm.

- Wiping cloths must be saturated with sanitizer at all times. Maintain sanitizer at 150 - 400 ppm quaternary ammonia in buckets.

(Corrected on Site)



General Comments

**GENERAL COMMENTS**

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

- The establishment had chlorine and quaternary ammonia test strips

Inspection with risk index reaching or exceeding 110 points 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 preparations 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. A NOTIFICATION OF POTENTIAL FINES/CLOSURES was issued at the time of inspection. The establishment has complied with the order to close.

NOTIFICATION OF POTENTIAL FINES/CLOSURE -The facility has failed to meet basic food safety standards during this inspection. Please be advised, failure to improve the outcome of future inspections may result in license suspension, closure and assessment of civil penalties of up to \$1000. You are hereby notified of the grievance process in accordance with CRS 25-4-1609.5. If you believe the Department is taking regulatory action outside the scope of its authority a written grievance may be filed with the Department within 30 days of this inspection.

The following is required for the establishment to open:

Education must be provided by a Certified Food Protection Manager to the front of house staff regarding food safety and hygienic practices. Education for kitchen staff is recommended, however, it is not required. Materials and topics covered during the training must be provided in order to reopen.

General Comments			
<b>VOLUNTARY CONDEMNATION</b>			
<b>Disposed Items</b>	<b>Disposal Method</b>	<b>Value</b>	<b>Comments</b>
3 1/3 pans of queso	discarded	\$ 90.00	improper cooling
1 bottle Campari	discarded	\$ 6.00	contamination
1 bottle Melon Schnapps	discarded	\$ 2.00	contamination
1 bottle Crown Royal	discarded	\$ 28.00	contamination
1 bottle of Raspberry Smirnoff	discarded	\$ 8.00	contamination
1 bottle Mount Gay Rum	discarded	\$ 30.00	contamination
half stacks of sliced cheeses including american, cheddar, swiss, pepperjack, provolone	discarded	\$ 45.00	improper cold holding
15 raw shelled eggs	discarded	\$ 5.00	improper cold holding
1 container cooked chicken	discarded	\$ 7.00	improper cold holding
1 container of chopped deli ham	discarded	\$ 5.00	improper cold holding
1 container of cooked taco chicken	discarded	\$ 5.00	improper cold holding
1 containers roasted peppers	discarded	\$ 1.00	improper cold holding
1 container of veggie burger patties	discarded	\$ 10.00	improper cold holding