



1525 Blue Spruce Dr.
Fort Collins, CO 80524

Time In: 10:30 AM
Time Out: 12:00 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: HOG WILD BBQ		OWNER: HOG WILD BARBEQUE INC	
ADDRESS: 223 S Link Ln Fort Collins CO 80524-2744			
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	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	N/O	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	IN	Adequate handwashing sinks properly supplied and accessible	
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	IN	Food contact surfaces; cleaned & sanitized	
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food	
Time/Temperature Control for Safety			
18	OUT	Proper cooking time & Temperatures	
19	IN	Proper reheating procedures for hot holding	
20	N/O	Proper cooling time and temperature	
21	IN	Proper hot holding temperatures	
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	IN	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: HOG WILD BBQ

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	OUT	Proper cooling methods used; adequate equipment for temperature control		
34	N/A	Plant food properly cooked for hot holding		
35	IN	Approved thawing methods used		
36	OUT	Thermometer provided & accurate	X	
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38		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	OUT	Plumbing installed; proper backflow devices		X
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 is not currently employed with the establishment as required.

- The owner was provided with a voucher for a free Food Protection Manager course during the inspection.
- For a list of Certified Food Protection Manager training classes and exams, please visit: <https://www.larimer.org/health/safety->
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Correct by 08/09/2023 (Repeat)

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

This is a Priority Foundation item

2-102 (C)(2)-(3) and (17) - Demonstration (Pf)

Observation: The owner was unable to show that his staff have been trained on the establishment sick employee policy.

- 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 08/09/2023 (Repeat)

18. Proper cooking time and temperature

This is a Priority item

3-401.14 (A) - (E) - Non-Continuous Cooking of Raw Animal Foods (P)

Observation: Ribs are cooked using an unsafe non-continuous cooking process. Ribs are not fully cooked during the initial cooking step in the smoker which lasts about 3.5 hours. Ribs are cooked to 135F - 140F.

- Discontinue practice and fully cook pork ribs to 145F during the initial cook.
- Foods cooked using a non-continuous cooking process may not have an initial cook step lasting greater than 60 minutes. Additionally, a written procedure approved by this department is required.

Correct by 08/09/2023

33. Proper cooling methods used; adequate equipment for temperature control

This is a Priority Foundation item

3-501.15 (A) - Cooling Methods (Pf)

Observation: Ribs are being cooled in the freezer until they reach a temperature of 70F. They are then wrapped and stacked in the upright cooler. Discontinue wrapping and stacking ribs in the cooler when they haven't yet been cooled to 41F or less.

- Rapidly cool ribs in the freezer until they have reached 41F. Once products have completely cooled they

Observed Violations *(See additional pages if necessary)*

can be wrapped, stacked, and stored on the cooler. Use a food thermometer to verify foods are less than 41 F prior to covering for storage.

Correct by 08/09/2023

36. Thermometer provided and accurate

This is a Priority Foundation item

4-203.11 - Temperature Measuring Devices, Food - Accuracy (Pf)

Observation: 3 of 3 dial thermometers were inaccurate to greater than 3F from 32F in an ice water bath. Thermometers were recalibrated.

- Maintain thermometers calibrated to read 32 F (+/- 2 F) in ice bath. Check calibration frequently. Keep thermometers calibrated so food temperatures can be accurately monitored. Recommend dial thermometers be replaced with digital thermometers to reduce frequent need to recalibrate dial thermometers.

Correct by 08/09/2023 (Corrected on Site)

51. Plumbing installed; proper backflow devices

This is a Core item

5-205.15 (B) - System Maintained in Good Repair, Leakage

Observation: Hand sink was found with a significant leak.

-Repair leak.

Correct by 08/09/2023 (Repeat)

General Comments
<p>GENERAL COMMENTS</p> <p>A routine inspection was complete today with the following noted:</p> <ul style="list-style-type: none">- Links, brisket, ribs and pulled pork are cooked in the smoker, cooled in the upright freezer and then held in the upright cooler prior to being reheated and hot held for service.- For large catered events, foods are being cooked in the smoker the day prior and then hot held in a large hot holding box over night. Meats are processed the following day and placed back in the hot holding box until they are transported for service.- Good hand washing practices were observed today.- All cold held foods and hot held foods were found at safe temperatures. <p>*In the past the establishment was cooking geese and fish brought in by customers. The owner mentioned that he hasn't offered this service in a couple of years. Discontinue cooking wild game and fish received from individuals.</p>

General Comments

VOLUNTARY CONDEMNATION

Disposed Items

Disposal Method

Value	Comments
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