

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: ROCK BOTTOM RESTAURANT &		OWNER: ROCK BOTTOM GROUP LLC
ADDRESS: 6025 Sky Pond Dr Loveland CO 80538-9013		
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 R
Supervision		
1	IN	Person in charge present, demonstrates knowledge, and performs duties
2	OUT	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	OUT	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
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
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
Time/Temperature Control for Safety		
18	IN	Proper cooking time & Temperatures
19	N/O	Proper reheating procedures for hot holding
20	OUT	Proper cooling time and temperature
21	IN	Proper hot holding temperatures
22	OUT	Proper cold holding temperatures
23	OUT	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: ROCK BOTTOM RESTAURANT &

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/O	Plant food properly cooked for hot holding			
35	OUT	Approved thawing methods used	×		
36	IN	Thermometer provided & accurate			
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		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	OUT	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 could not be provided at the time of inspection.

-A food protection certification is a requirement for at least one member of staff who has managerial and supervisory responsibilities. 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-resources/certified-food>

Correct by 08/18/2023

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: While the establishment has bodily fluid hazard kits, these kits did not have appropriate chemicals to clean up bodily fluids. When prompted on what they would use, staff said they'd use cleaning detergent and sanitizer. Staff was educated with use disinfectant solution, such as bleach, to clean up these kinds of spills.

- 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

6-301.12 - Hand Drying Provision (Pf)

Observation: The handwashing sink to the right of the server cutlery station did not have any paper towels, nor a paper towel dispenser. All other handwashing sinks were stocked. Replace the paper towel dispenser for the aforementioned sink.

- Provide dispensed hand towels and hand soap at handwashing sinks at all times so workers can properly wash their hands.

Correct by 08/16/2023

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 clean wash, rinse, and sanitize food contact surfaces and utensils twice during the day and once at closing: 10AM, 3PM, and 9PM. Staff was educated to wash, rinse, and sanitize food contact surfaces and utensils once every 4 hours. A knife was also found stored blade down between a cooler and table. Discontinue storing knives this way and leave on the surface of the cooler or table. Knife was taken to the 3-compartment sink to be wash, rinse, sanitized. Food thermometers should also be cleaned and sanitized after every use.

- In use equipment and utensils such as cutting boards, slicers, knives, and tongs, held at room

Observed Violations *(See additional pages if necessary)*

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.

A sanitizer bucket on the cook line was measure below the 150-400 ppm range for quaternary ammonia. Bucket was dumped and replaced with new sanitizer solution.

- 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.

(Corrected on Site)

20. Proper cooling time and temperature

This is a Priority item

3-501.14 - Cooling (P)

Observation: Beneath make-table in front of the pizza oven, cooked ground beef was found cooling at 84. Staff stated the beef had been cooked three hours prior. In the walk-in cooler, deep containers of salad mix was found between 47-50F after cooling for 3 hours. Covers were removed from containers to allow for rapid cooling.

- Product discarded as requested. 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. Do not cool foods in large, deep containers. See Voluntary Condemnation Agreement.

(Corrected on Site)

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 found improperly cold holding in these coolers:

>Make-table to the right of the stovetop: cooked shredded chicken (49F), cooked rice (47F), cooked pasta (53F)

>Make-table to the left of hot holding: shredded cheese (51F)

>Burger station: 2 containers of sliced tomatoes (44F, 51F), sliced romaine lettuce (45), arugula (49F) Shredded chicken, shredded cheese, cooked pasta, and rice was discarded due to being in their respective coolers the night prior. All vegetable foods were placed in the walk-in for rapid cooling as they had been prepped 3 hours prior.

- Cold hold foods below 41 F to prevent the growth of microorganisms. Foods that rise above 41 F during preparation must be actively cooled to less than 41 F in shallow pans or on sheet pans. Do not place products in deep, covered containers if they have risen above 41 F during preparation. See Voluntary Condemnation Agreement.

(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)

This is a Priority item

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

Observed Violations *(See additional pages if necessary)*

Observation: An open gallon of milk was found in the server cooler without a date mark for when it was opened.

- 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.

Expired chicken sauce was also found in the salad cooler. Cooked pasta was also found that expired on 8/4 in the cooler to the right of the stovetop.

- Product discarded as requested. Ready-to-eat foods that have exceeded 7 day date marking are to be discarded.

(Corrected on Site)

35. Approved thawing methods

This is a Core item

3-501.13 - Thawing

Observation: Vacuumed packed salmon was found thawing in the walk-in cooler. They had been moved from the freezer to the cooler yesterday.

- Fish was removed from packaging to properly thaw at time of inspection. Vacuum packed frozen fish must be thawed removed from the packaging to help prevent the growth of botulism.

(Corrected on Site)

55. Physical facilities installed, maintained, and clean

This is a Core item

6-501.11 - Repairing - Premises, Structures, Attachments, and Fixtures - Methods

This is a Core item

6-501.12 - Cleaning, Frequency and Restrictions

Observation: A roof leak was found in the room between the walk-in cooler entrance and the grease hood. Ice was also found on the floor of the walk-in freezer. Mold was found on the shelves within the walk-in cooler.

- Clean and maintain physical facilities. Remove pooled/standing water from floor.

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 glove use and hand washing techniques-Required cooking temperature observed-Use of rubber stopper to prevent flies from entering quick-pour alcohol bottle

General Comments

VOLUNTARY CONDEMNATION

Disposed Items

Disposal Method

Value	Comments
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