



Time In: 01:00 PM

Time Out: 02:30 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: CHIPPERS LANES - HORSETOOTH		OWNER: BOWL FORT COLLINS L.L.C. ATTN: MATT	
ADDRESS: 217 W Horsetooth Rd Fort Collins CO 80525-3007			
DATE: 04/09/2024		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	OUT	Person in charge present, demonstrates knowledge, and performs duties	X
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	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	N/O	Proper cooking time & Temperatures	
19	N/O	Proper reheating procedures for hot holding	
20	N/O	Proper cooling time and temperature	
21	OUT	Proper hot holding temperatures	X
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	

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

1. Person in charge present, demonstrates knowledge and performs duties:

Observation: Kitchen team member was not aware that temperature control foods must not be held for more than 7 days. If there is a Certified Food Protection Manager on staff, recommend additional training of team members.

-> A designated Person in Charge is not present during inspection. **(Corrected on Site)**

This is a Priority Foundation item 2-102.11 (A),(B), and (C)(1),(4)-(16) -
Demonstration (Pf)

2. Certified Food Protection Manager:

Observation: Staff was unable to locate a Certified Food Protection Manager certificate. Currently a Certified Food Protection Manager certificate is required of a person in supervisory position over the kitchen. This is changing effective March 1, 2025 to require that a Certified Food Protection Manager is required when food prep is taking place.

-> 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-t>

-> 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**

08/31/2024

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

21. Proper hot holding temperatures:

Observation: Hot holding foods (canned chili, marinara sauce, canned cheese sauce found at 90F) The unit had not been turned on when items were place in it at approximately noon. Unit was designed to reheat items and at the end of the inspection unit was found at 165F **(Corrected on Site)**

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

22. Proper cold holding temperatures:

Observation: Sliced cheese in bags found in a plastic tray in the top of the make table cooler at 49-50 F. The items at 50F were above the fill line of the container and make table cooler was open. Extra cheeses were removed and placed in the walk-in cooler to quickly cool to 41F. The cheeses kept in the make table cooler were placed in a metal pan, against the sides and the top of the make table cooler was closed. Other items in that cooler were found at 41F. The unit was operating properly.

-> Cold hold foods below 41 F to prevent the growth of microorganisms. **(Corrected on Site)**

This is a Priority item 3-501.16 (A)(2) - TCS Food, Cold Holding (P)

23. Proper date marking and disposition:

Observation: The following foods were found to have exceeded the 7-day date marking requirement. Bao buns are pulled from the freezer and thawed in the refrigerator. These products are dated when they are pulled.

Beef Bao buns = 3/31

BBQ Bao buns = 3/31

Burger Bao buns = 3/24 and found with mold on them.

Teriyaki Bao buns = 3/29

container of Alfredo Sauce = 3/29

All these items were disposed of at the time of inspection.

-> For a printable educational handout about Date Marking Foods, please visit:

<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-date-marking-guidance.pdf>, Product discarded as requested.

-> Proper date marking is day of preparation (Day 1) + 6 additional days = 7 day total hold time.

-> 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.

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

-> See Voluntary Condemnation Agreement. **(Corrected on Site)**

This is a Priority Foundation item 3-501.17 - Ready-To-Eat TCS Food, Date Marking (Pf)

General Comments:

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.

-> Certified Food Protection Manager (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 food preparation prior to the establishment opening (bakeries) or an establishment that has operation times when drinks/low risk foods are served but the kitchen is closed (bars).

-> Clean Up of Vomiting and Diarrheal Events

Procedures for cleaning up vomiting and diarrheal events will be required to be written.

-> 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.

-> 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.

-> 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. They may not be offered as ready to eat unless the cooking instructions are followed.

An inspection of the Chippers Lanes on Horsetooth was conducted today with the following observations made:

Facility uses the State Food Safety illness policy with a 24 hour exclusionary policy with symptoms of food born illness.

Written high hazard bodily fluid clean up procedures were available

Sanitizers in the 3-compartment sink and in buckets found in the kitchen and at the bar area were found between 150-400 ppm quaternary ammonia.

Sinks were stocked with soap, hot water and paper towels.

Bartenders were observed using appropriate tools to handle garnish.



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Date: 04/09/2024	Owner: BOWL FORT COLLINS L.L.C. ATTN: MATT HOEVEN

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.

