



FOOD ESTABLISHMENT INSPECTION REPORT

| | | | |
|---|-----|---|------------|
| FACILITY NAME: MCGRAFF'S | | OWNER: BARNEVELDT, INC. | |
| ADDRESS: 1602 E Eisenhower Blvd Loveland CO 80537-3928 | | | |
| DATE: 04/03/2024 | | 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 |
| R | | | |
| Supervision | | | |
| 1 | IN | Person in charge present, demonstrates knowledge, and performs duties | |
| 2 | IN | 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 | IN | 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 | OUT | Food separated and protected | X |
| 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 | IN | 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 | OUT | Consumer advisory provided for raw/undercooked food | |
| Highly Susceptible Populations | | | |
| 26 | IN | Pasteurized foods used; prohibited foods not offered | |
| Food/Color Additives and Toxic Substances | | | |
| 27 | N/A | Food Additives: approved & Properly used | |
| 28 | OUT | 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 | | Water and ice from approved source | | |
| 32* | N/A | Variance obtained for specialized processing methods | | |
| Food Temperature Control | | | | |
| 33 | | Proper cooling methods used; adequate equipment for temperature control | | |
| 34* | N/O | Plant food properly cooked for hot holding | | |
| 35* | IN | Approved thawing methods used | | |
| 36 | IN | Thermometer provided and accurate | | |
| Food Identification | | | | |
| 37 | OUT | 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 | OUT | 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 | OUT | 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:

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

Observation: A signed employee illness policy was provided, however, all employee's that handle food are required to be notified of their responsibility to report illness to management, and documentation of their acknowledgement provided.

There is no documentation that employees have been informed of their responsibility to report illness to management.

For a sample Employee Illness Policy Contract please visit: <https://www.larimer.org/sites/default/files/uploads/20>

Correct by 04/05/2024

This is a Priority Foundation item 2-201.11 (B), and (E) - Responsibility of Permit Holder, Person in Charge, and Conditional Employees (Pf)

10. Adequate handwashing sinks properly supplied and accessible:

Observation: The hand sink at the end of the cookline found with a trash can stored directly in front of it, deeming it inaccessible for employee's to wash their hands. No signage was observed at the hand sink in the service station. Provided paper towels were not dispensed at the hand sink at the bar.

A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible.

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.

Provide dispensed hand towels and hand soap at handwashing sinks at all times so workers can properly wash their hands. **Correct by 04/05/2024**

This is a Priority Foundation item 5-204.11 - Handwashing Sinks-Location and Placement (Pf) **This is a Priority Foundation item** 6-301.12 - Hand Drying Provision (Pf)

15. Food separated and protected:

Observation: A tray containing a package of raw steak observed stored above precooked chicken wings in the walk in cooler.

Keep raw animal foods separate and below produce, prepared foods and other ready-to-eat foods to prevent cross contamination. **Correct by 04/03/2024 (Corrected on Site)**

This is a Priority item 3-302.11(A)(1)-(2) - Raw Animal Food Separation, Packaging, and Segregation (P)

16. Food contact surfaces; cleaned and sanitized:

Observation: Staff stated the deli slicer gets sanitized after each use, but does not

go through a full wash, rinse and sanitize cycle.

The sanitize basin in the 3 compartment sink at the bar measured at a quaternary ammonia concentration below 150ppm.

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. Maintain Quaternary Ammonia sanitizers at 150-400 ppm. Use sanitizer test kits to verify sanitizer is at correct concentration.

This is a Priority item 4-501.114(A)-(E),(F)(1)-(2) - Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness (P) **This is a Priority item** 4-602.11(C) - TCS Foods - Cleaning Frequency (P)

22. Proper cold holding temperatures:

Observation: Cut lettuce 52F found in an inadequate ice bath on the cookline.

Diced tomato's stored in another ice bath measured between 38-44F. Tomatos lower in the ice bath were cooler temperatures, whereas tomato's on top were 44F.

Add ice. Food containers must be submerged down into ice if products are to be kept at less than 41 F. If ice baths can not hold foods at less than 41 F, commercial refrigeration must be provided.

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

23. Proper date marking and disposition:

Observation: Date marking was found inconsistent throughout the facility, kitchen manager stated dates are intended to be the discard date, which is 6 days after the preparation date.

The following are examples of improper date marking:

A container of cut tomato's prep date: 3/31 discard date:4/6 next to a container of cut carrots prep date: 3/30 discard date:4/6

A portioned bag of mashed potatoes had a discard date of 4/1, staff stated that was the day it was prepared

Housemade salsa a prep date: 3/29 discard date: 4/5

An undated tray of portioned precooked chicken wings in the vertical cooler on the cookline was pulled from the freezer yesterday, staff stated they would be used by the end of day today.

Discussed process with the kitchen manager. It is recommended to document the preparation date as well as the discard date to ensure all employee's are following the same 7 day date marking requirement.

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.

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

25. Consumer advisory provided for raw/undercooked food:

Observation: The laminated copy of the menu included a reminder statement, indicating that undercooked foods may increase your risk of a foodborne illness, however, there was no disclosure statement indicating what menu items can be served undercooked. The paper copies of the menu did not include a disclaimer or advisory statement.

Provide a disclosure statement that identifies the animal foods that are to be served raw or lightly cooked. The disclosure can be a description such as: "hamburgers can be cooked to order", and by asterisking the food items to a footnote that states, "*These items are served raw or undercooked." or "These items contain or may contain raw or undercooked ingredients."

Provide a reminder statement that advises customers that consuming raw or undercooked animal foods may increase their risk of foodborne illness. The reminder can be added to disclosure statements on the menu, "These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."

This is a Priority Foundation item 3-603.11 - Consumer Advisory, Animal Foods that are Not Processed to Eliminate Pathogens (Pf)

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

Observation: Quaternary ammonia in sanitizer buckets throughout the kitchen observed with a concentration exceeding 400ppm. An unlabeled spray bottle was observed in the warewashing area.

Label containers of chemicals and toxics so contents of the container can be easily identified to help prevent misuse.

Maintain sanitizers at 150-400 ppm quaternary ammonium so as not to leave toxic residues. Use sanitizer test kits to verify sanitizer is at correct concentration.

This is a Priority Foundation item 7-102.11 - Common Name-Working Containers (Pf) **This is a Priority item** 7-204.11 - Sanitizers, Criteria (P)

37. Food properly labeled; original container:

Observation: None of the major 9 food allergens were identified on menu items at the time of inspection.

The major food allergens are peanuts, tree nuts, wheat, soybeans, fish, crustacean shellfish, eggs, milk, and sesame. Menu items must be identified as having any of the above major food allergens, and staff must be able to explain what allergens are present in a specific menu item.

This is a Core item 3-602.12(C) - Major Food Allergens as an Ingredient in Unpackaged Food (C)

41. Wiping cloths; properly used and stored:

Observation: Upon arrival, wiping cloths observed stored on the cutting boards along the make table coolers on the cookline.

Sanitizer buckets should not be placed directly onto the floor to prevent from contamination.

Containers of chemical sanitizing solutions must be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service and single-use articles. Do not leave wiping cloths out on counters, cutting boards, tables, etc. Wiping cloths must be saturated with sanitizer at all times. After use return wiping cloths to sanitizer bucket. Maintain sanitizer between 150 - 400ppm quaternary ammonia.

This is a Core item 3-304.14 - Wiping Cloths, Storage and Use Limitation (C)

This is a Core item 4-901.12 - Wiping Cloths, Air Drying Location (C)

47. Food and non-food contact surfaces cleanable, properly designed, constructed, and used:

Observation: A significant amount of standing water was observed in the cooler at the end of the bar.

Equipment that are subject to moisture accumulation from condensation, food beverage drip or water from melting ice must be sloped to an outlet that allows for complete drainage.

This is a Core item 4-204.120 - Equipment Compartments, Drainage (C)



| | |
|----------------------------------|---|
| Establishment Name: MCGRAFF'S | Address: 1602 E Eisenhower Blvd Loveland CO 80537-3928 |
| Date: 04/03/2024 | Owner: BARNEVELDT, INC. |

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.