



1525 Blue Spruce Dr.
Fort Collins, CO 80524

Time In: 11:45 AM
Time Out: 02:10 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: LAS IV AMERICAS		OWNER: TORTILLERIA PANADENIA LAS IV AMERICA'S LLC	
ADDRESS: 1669 S College Ave Fort Collins CO 80525-1006			
DATE: 11/30/2023		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	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	OUT	Proper eating, tasting, drinking, or tobacco use	X
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	
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	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	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: LAS IV AMERICAS

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/A	Plant food properly cooked for hot holding		
35	N/O	Approved thawing methods used		
36	IN	Thermometer provided & accurate		
Food Identification				
37	OUT	Food properly labeled; original container		
Prevention of Food Contamination				
38	IN	Insects, rodents, & animals not present		
39	IN	Contamination prevented during food preparation, storage & display		
40	IN	Personal cleanliness		
41	IN	Wiping Cloths; properly used & stored		
42	IN	Washing fruits & vegetables		
Proper Use of Utensils				
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		
Utensils, Equipment and Vending				
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		
Physical Facilities				
50	IN	Hot & cold water available; adequate pressure		
51	OUT	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		
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: There is no evidence of a Certified Food Protection Manager being employed at the establishment at the time of the inspection.

->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.

*For a list of Certified Food Protection Manager training classes and exams, please visit: <https://www.larimer.org/health/safety->

*For a list of Certified Food Protection Manager training classes and exams in Spanish, please visit: https://www.larimer.org/sites/default/files/uploads/2018/lcdhe-cfpm_guidance_spanish.pdf

Correct by 02/28/2024 (Repeat)

6. Proper eating, tasting, drinking, or tobacco use

This is a Core item

2-401.11 - Eating, Drinking, or Using Tobacco

Observation: Employee observed eating in the kitchen.

->Consumption of food within food preparation areas is not allowed.

*Employee relocated to eating in the dining room as requested.

(Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

5-202.12 (A) - Handwashing Sink, Installation- Minimum Temperature (Pf)

This is a Priority Foundation item

5-205.11 - Using a Handwashing Sink- Operation and Maintenance (Pf)

This is a Priority Foundation item

6-301.12 - Hand Drying Provision (Pf)

Observation: Hand sink in the tortilla-making area closest to the hood observed with a beverage and sanitizer bucket in the basin.

->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.

Hot water was turned off at the hand washing sink in the service kitchen area.

->Hot water supplied to handwashing sinks must be at least 100 F. Adjust water heating system to provide the required 100 F water at the handwashing sinks.

Cold water handle observed missing at the hand sink in the bakery area.

->Hand sinks must be supplied with both hot and cold water. Please repair.

Observed Violations (See additional pages if necessary)

Correct by 12/07/2023

15. Food separated and protected

This is a Priority item

3-302.11 (A) (1-2) - Raw Animal Food- Separation, Packaging, and Segregation (P)

Observation: Raw chorizo observed over ready-to eat salsa in the customer service reach in/walk in cooler.

Raw shell eggs observed over butter in the bakery reach in cooler.

->Keep raw animal foods separate and below produce, prepared foods and other ready-to-eat foods to prevent cross contamination.

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: Eggs (48F) and cake batter with dairy (45F) measured improperly cold holding in the 2 door reach in cooler in the bakery area. Ambient temperature of the cooler measured 48F.

->Employee stated items were placed in the cooler within 3 hours. Items were relocated to functional coolers and a repair person was called at the time of the inspection.

->Adjust/repair refrigeration equipment to maintain foods at less than 41 F.

->Do not use refrigeration unit to store potentially hazardous foods until it has been adjusted/repared to hold less than 41 F.

The following pastries containing dairy were observed kept at room temperature and measured in the 60-65F: baked cheese cake, and cheese and jalepeno. Items were kept at room temperature in the self service bakery area.

->Cold hold foods below 41 F to prevent the growth of microorganisms.

->Establishment is interested in using Time as a Public Health Control for bakery items containing dairy. Please be advised: To use time rather than temperature to control the growth of microorganisms, written procedures must be developed and utilized. The plan must indicate how the food will be marked when it is to be removed from temperature control, how long the food is to be held out of temperature, and must specify the food will be discarded once time has expired. Develop required written procedures for review.

->Foods must be marked with the time they are removed from temperature control or the time the product is to be discarded. Foods must be served or discarded within 4 hours.

->Maintain written procedures for time as a public health control in the establishment for review upon request.

*Owner stated pastries were taken out of temperature control 3 hours prior. Time as A Control was implemented for these items, and they must be discarded in an hour.

Observed Violations *(See additional pages if necessary)*

23. Proper date marking and disposition

This is a Priority Foundation item

3-501.17 - Ready-to-Eat TCS Food, Date Marking (Pf)

Observation: Multiple ready-to-eat items packed for sale in the grocery section were not date marked.

->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.

*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>

37. Food properly labeled; original container

This is a Core item

3-602.11 (A), (B) (1-4) and (6-7) and (C) - Food Labels

Observation: Multiple packaged items made in house in the grocery store did not bear product labels: examples include rice, salsa, and churritos

->Provide complete labels on products. Label must include: product name, list of ingredients (most predominant to least), name, address and phone number of establishment where product is made, and net weight/quantity statement.

Correct by 12/07/2023

51. Plumbing installed; proper backflow devices

This is a Core item

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

Observation: Leak observed at the mop sink.

->Repair and maintain plumbing and fixtures to eliminate leak.

Correct by 12/07/2023

General Comments
<p>GENERAL COMMENTS</p> <p>A routine inspection was conducted with the following noted:</p> <p>Signed Employee Illness Policy was available for review.</p> <p>All hot held foods measured at 135F and above.</p> <p>Great cooling observed of products placed in shallow metal pans in the walk-in cooler.</p>

