

October 6, 1998

Robert Wengler
112 W. Laurel St.
Fort Collins, Colo. 80521

Re: Grease interceptor for Angeline's

Dear Mr. Wengler:

After discussing the proposed operation of Angeline's (112 W. Laurel St.), with you, I have decided to allow the restaurant to open without the installation of a grease interceptor.

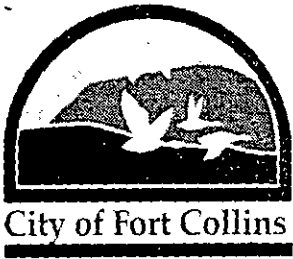
As the owner of the restaurant you need to be aware that, as a part of a program to eliminate grease in the sewer system, the Water Utilities Department monitors sanitary sewer mains and services throughout the city. If grease is found in the sewer coming from Angeline's, you will have to install a grease interceptor to keep grease out of the sewer system. In the event that you refuse to do so, we have the right to terminate water service to the premises until the restaurant complies with the City's grease regulations.

If you have any questions or comments, please call me at 221-6681.

Sincerely,

Mark Taylor, P.E.
Civil Engineer II

cc: Sharon Getz; Building Permits & Inspections



Community Planning and Environmental Services
Building and Zoning Department

June 17, 1999

Mr. Jeffery A. Harter
Flatlanders Family Bar BQ
2937 Silverplume
Fort Collins, CO 80526

INTERIOR KITCHEN
NOT APPROVED @
THIS ADDRESS.

Dear Mr. Harter:

We have received a copy of a letter from Paul R. Rees of the Larimer County Health Department pertaining to construction of a restaurant at 112 West Laurel Street.

I would like to make you aware that certain types of alterations require a Building Permit in addition to approval by the County Health Department. Obtaining a Building Permit ensures compliance to applicable building, zoning and fire codes. If the project involves a change of use, construction or demolition of permanent partitions, or alteration or addition to existing plumbing, electrical, or mechanical systems (including the kitchen ventilation system) a Building Permit is required. Cosmetic changes such as painting, furnishings, floor or wall coverings, or cabinetwork **do not** require a Building Permit.

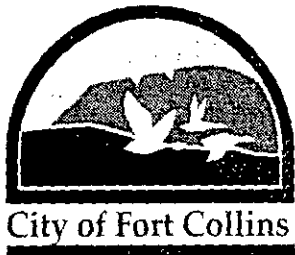
If you have any question regarding the information in this letter please do not hesitate to contact me.

Sincerely,

Rick LEE

Rick Lee
Plans Analyst
Building Permits and Inspections Division

cc: Michael Gebo, Codes and Inspections Administrator
Street File



Community Planning and Environmental Services
Building and Zoning Department

June 17, 1999

Mr. Jeffery A. Harter
Flatlanders Family Bar BQ
2937 Silverplume
Fort Collins, CO 80526

Dear Mr. Harter:

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I would like to make you aware that certain types of alterations require a Building Permit in addition to approval by the County Health Department. Obtaining a Building Permit ensures compliance to applicable building, zoning and fire codes. If the project involves a change of use, construction or demolition of permanent partitions, or alteration or addition to existing plumbing, electrical, or mechanical systems (including the kitchen ventilation system) a Building Permit is required. Cosmetic changes such as painting, furnishings, floor or wall coverings, or cabinetwork do not require a Building Permit.

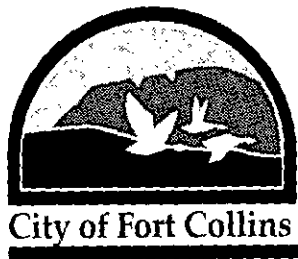
If you have any question regarding the information in this letter please do not hesitate to contact me.

Sincerely,

Rick LEE

Rick Lee
Plans Analyst
Building Permits and Inspections Division

cc: Michael Gebo, Codes and Inspections Administrator
Street File



Utilities

light & power • stormwater • wastewater • water

Cross-Connection Control Required

October 1, 1998

Permit Application # 40245
112 W. Laurel, Takeout Fast Food

A backflow prevention assembly is required on the water service. This must be an approved **Reduced Pressure Backflow Assembly** installed horizontally and accessible for testing. This assembly is designed to discharge water under a backpressure situation when the second check is fouled. It is also capable of a full discharge if the first check is fouled. Because of the possibility of this occurring the assembly must be installed in a location where there is adequate drainage for the size of the service.

If there is a lawn irrigation system, an approved backflow preventer is required. A separate permit is required for a lawn irrigation system.

Call for an inspection when assemblies are installed and tested.

All backflow preventer installations must provide adequate clearances on all sides of the backflow preventer. If there are any questions concerning these backflow preventers please contact this office.

John Nelson
Cross-Connection Control Administrator
970-221-6677



DEPARTMENT OF HEALTH AND ENVIRONMENT

1525 Blue Spruce Drive
Fort Collins, Colorado, 80524-2004
General Health (970) 498-6700
Environmental Health (970) 498-6775
Fax (970) 498-6772

June 30, 1999

Ms. MaryLou Ritzman
Marlus International Market
112 W. Laurel
Ft. Collins, CO 80521

Dear Ms. Ritzman:

The plans and specifications submitted for the construction of the food service addition to Marlus International Market located at 112 W. Laurel, Ft. Collins, Colorado, have been reviewed by this department. The following items were not clearly specified in the plans or were not in compliance with the Colorado Retail Food Establishment Rules and Regulations. These items must be clearly specified in writing or be modified to be in compliance with the above regulations. The plans are approved at this time. Be advised a plan review fee of \$30.00 per hour will be charged for time spent reviewing the plans. This fee must be paid before an opening inspection can be scheduled.

- 1) Submitted menu is acknowledged.
- 2) The submitted plans indicate that the kitchen at Toy's Thai Café and/or the kitchen at Teriyaki Wok, both located at 128 W Laurel, will be used for cooking on Sunday mornings. These kitchens are extremely limited in space and are NOT approved for use when these establishments are operating or preparing foods.
- 3) The submitted food handling procedures have been reviewed and are approved with the exception of the indicated cooling procedures. Freezing is not necessarily an effective means of cooling foods as freezers can create an insulating layer of ice that will allow foods in the center of the container to remain at temperatures that could allow the growth of microorganisms that lead to foodborne illness. Please submit more information on cooling methods. Include information on quantities and sizes of containers that will be used in this process.

4) All food service equipment must be of commercial design, that is certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program or its equivalent. Custom made equipment and used equipment cannot be approved until it is visually inspected. The following equipment is not approved at this time due to lack visual inspection:

- a) Display Cooler
- b) Randell Refrigerator
- c) Economy Line Steam Table
- d) True Freezer
- e) True Drink Cooler
- f) Toastwell Tortilla Toaster
- g) Sharp Microwave
- h) National Rice Cooker
- i) Idea Gold Series Soup'r Cooker
- j) American Permanent Ware Cooker/Warmer

Please submit make, model number and specification sheet for one burner stove that will be used for reheats as indicated in the menu section of the plan review checklist.

- 5) The refrigeration in the establishment is limited. Be advised that sufficient conveniently located refrigeration facilities must be provided to assure the maintenance of potentially hazardous food at 41^o F during storage and preparation. If at any time the department finds foods held at inadequate temperatures, additional refrigeration will be required.
- 6) Heavy equipment (e.g.: display case, refrigerators, freezers, etc.) must be mounted on casters to allow for mobility and easy cleaning. Submit information on how this equipment will be installed. Be advised heavy counter mounted equipment which can not be easily moved for cleaning must be provided on four inch approved legs to facilitate easy cleaning.
- 7) Be advised that if ice is to be used for beverages, an approved indirectly drained ice bin must be provided. Provide information on the ice bin and drainage.
- 8) Be advised, soft drink carbonators installed on the floor must be provided with six inch legs; if installed in a cabinet it must be provided with four inch legs to permit easy cleaning.
- 9) Be advised pallets, dunnage racks, shelving and other floor racking must be installed in a manner that will not inhibit or prevent floors from being easily accessible for cleaning.
- 10) Be advised that the lowest shelf of all storage shelves located in all kitchen area and storage rooms must be situated at least six inches up off the floor.
- 11) All equipment, cabinets, and counters that are not easily moveable must be: a) spaced so that floors, walls, and exterior surfaces of equipment can be easily cleaned; or b) be sealed to adjoining walls, equipment, cabinets, or counters; or c) be mounted on approved casters. Hard to clean areas, spaces or gaps are not approved.
- 12) This operation is not approved for any type of grease cooking.
- 13) Restrooms must be provided with mechanical ventilation to the outside air. Be advised the establishment must be under a positive air pressure.

- 14) An approved stainless steel food preparation sink with a minimum of one 18 inch drain board must be provided if fresh produce is prepared as part of a standard menu item. Be advised that this sink must be indirectly drained to the sewer. The submitted menu indicates frozen vegetables from Sam's are to be used in some items. If this produce requires additional washing, chopping or any kind of preparation a vegetable/food preparation sink must be provided either on site or at the kitchen that will be used for cooking.
- 15) Please indicate if a garbage disposal will be attached to any food preparation or warewashing sinks in this establishment.
- 16) Hand sinks must be easily accessible in all areas where food is prepared or utensils are washed. The hand sink located in the main kitchen is approved.
- 17) Be advised that all handsinks must be provided with hot and cold running water under pressure through a mixing valve, single service hand towels from a dispenser, and soap.
- 18) Total indoor/outdoor seating capacity of 15 is acknowledged.
- 19) Restroom fixtures are based upon the requirements of the Uniform Plumbing Code. Since the total seating capacity of the establishment is 15, the following restroom fixtures will be required/are approved: one unisex restroom with one water closet and one sink.
- 20) The Ruud water heater, model ES 50-12G (12 KW) is approved.
- 21) All drain lines from equipment such as: 3-compartment warewashing sinks, food preparation sinks, ice machines, ice bins, drink dispensers, drink overflow drains, refrigeration/freezer units not provided with evaporation pans, and water heaters must be directed to a floor drain or floor sink and be properly air gapped.
- 22) Be advised an approved, properly installed, backflow device must be provided with any submerged inlets, hose reels, dishmachines, steam tables, hose bibs, convection steamers, and coffee/tea dispensers.
- 23) Be advised an approved, properly installed, backflow preventor with an intermediate atmospheric vent must be installed on the water lines to the soft drink carbonators.
- 24) Provide information from the governing waste water authority indicating if a grease trap/interceptor will be required for all establishments involved in this operation (Marlus International Market, Teriyaki Wok, and Toy's Thai Café). Provide information noting the location and size of the grease trap/interceptor if one is required by the governing waste water authority. The grease trap/interceptor must be installed out of food preparation areas, and the top of the trap must be installed flush with the finished floor to permit easy cleaning around the equipment.
- 25) All plumbing and electrical conduit are to be installed within and behind walls or below floors. Exposed water pipes, sewer lines, or electrical conduit running along walls or floors are not approved.
- 26) Be advised, 50 foot candles of light are required on all working surfaces and 20 foot-candles of light on all other surfaces and equipment in the kitchen, storage areas, service counter, restroom, utensil washing area, custodial closet, and all food prep areas. All lights in the above areas, excluding the restroom and custodial closet, must be shielded in an approved manner. Be advised, all lights inside equipment must also be shielded.

- 27) Be advised, foods, cups, plates and tableware at the service line must be adequately protected from customer sneeze and cough.
- 28) All outer openings including doors and windows must be kept closed, or permanent screens or air curtains must be installed on outer openings that will be left open periodically.
- 29) Be advised that all exit and restroom doors must be fitted with self-closures.
- 30) Be advised that a rubber strip or threshold must be installed on all outside doors to eliminate the gap between the floor and the door so as to prevent insect infestation.
- 31) Floors, walls, ceilings, counter tops, storage shelves, cabinets and all work surfaces located within the kitchen, storage rooms, custodial closet, restroom, serving area, dishwashing areas, and all food prep areas must be of an approved material that is smooth, easily cleanable, nonabsorbent and durable.
- 32) All floor/wall junctures and stationary equipment floor junctures in the kitchen, storage rooms, custodial closet, restroom, serving area, dishwashing areas, and all food prep areas must be provided with approved concave coving.
- 33) The outside dumpster storage area must be located on or above a smooth surface of nonabsorbent material such as concrete or machine laid asphalt. Submit this information.
- 34) Toxic materials and surplus cleaning items must be stored away from food operations, food storage and utensil washing facilities. Submit a proposed location.
- 35) Provide an approved area for the proper storage of employee's personal items, such as: coats, clothing, etc. Submit a proposed location.
- 36) Please be advised that the following items are required in the establishment at the time of the opening inspection and thereafter:
 - a) stab food thermometer (0 to 220 F)
 - b) food grade plastic gloves and/or finger cots
 - c) approved sanitizer
 - d) test strips for the sanitizer
 - e) copy of state sales tax license
- 37) The Larimer County Department of Health and Environment must receive a completed Retail Food Establishment License Application, State Sales Tax License number, FEIN number, and all applicable fees before an opening inspection will be scheduled.

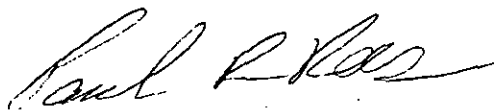
The above items (#3,4,6,14,15,24,36,37) can be submitted either in written form or as an addendum to the plans submitted. The written plans submitted are approved at this time. Be advised approval of plans, including the above modifications, does not constitute acceptance of the completed structure. An inspection of the premises must be conducted by this department prior to approval for operation and licensure of the establishment. Failure to follow the recommended changes may prevent or delay the licensure of this establishment.

Please notify the department at least 48 hours prior to your opening date so that a final acceptance inspection can be performed.

This department's written approval is necessary prior to opening.

Please feel free to contact this department if questions arise, or if I can be of further service at 498-6775.

Sincerely,



Environmental Health Specialist

cc: Fort Collins Building Department



DEPARTMENT OF HEALTH AND ENVIRONMENT

1525 Blue Spruce Drive
Fort Collins, Colorado, 80524-2004
General Health (970) 498-6700
Environmental Health (970) 498-6775
Fax (970) 498-6772

June 15, 1999

Mr. Jeffrey A. Harter
Flatlanders Family Bar BQ
2937 Silverplume
Ft. Collins, CO 80526

Dear Mr. Harter:

The plans and specifications submitted for the construction of Flatlanders Bar BQ located at 112 W. Laurel, Ft. Collins, Colorado, have been reviewed by this department. The following items were not clearly specified in the plans or were not in compliance with the Colorado Retail Food Establishment Rules and Regulations. These items must be clearly specified in writing or be modified to be in compliance with the above regulations. The plans are approved at this time. Be advised a plan review fee of \$30.00 per hour will be charged for time spent reviewing the plans. This fee must be paid before an opening inspection can be scheduled.

- 1) Submitted menu acknowledged.
- 2) Be advised all food service equipment must be of commercial design that is certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program or its equivalent. Custom made equipment and used equipment cannot be approved until visually inspected. The following equipment is not approved at this time due to lack of visual inspection:
 - a) True T49F Freezer
 - b) Steamtable Seco #3702
 - c) Cooker Schmidt SKRR-L4

Please submit information on the reach in refrigerator indicated in the menu review part of the plan review checklist. Please include make, model numbers and specification sheets for this and any other equipment not listed in equipment installation list.

- 3) The refrigeration in the establishment is limited to one reach-in freezer and one reach-in cooler. Sufficient conveniently located refrigeration facilities must be provided to assure the maintenance of potentially hazardous food at 41⁰ F during storage and preparation. If at any time the department finds foods at inadequate cold hold temperatures due to a lack of refrigeration or freezer space, the department will require additional refrigeration be provided.

- 4) Hot holding equipment is limited to one four hole steam table. Sufficient conveniently located hot holding equipment must be provided to assure the maintenance of potentially hazardous foods above 140° F during storage and service. If at any times the department finds foods at inadequate hot hold temperatures due to inadequate hot holding equipment, additional hot holding equipment will be required.
- 5) Heavy equipment (e.g.: refrigerators, freezers, steam table, etc.) must be mounted on casters to allow for mobility and easy cleaning. Submit information on how this equipment will be installed. Be advised heavy counter mounted equipment which can not be easily moved for cleaning must be provided on four inch approved legs to facilitate easy cleaning.
- 6) Be advised that no appurtenances, such as syrup lines, carbonators, drop-in cold plates, drain lines or drained bottle holders are permitted in potable ice bins or ice machines or any unit used to store potable ice.
- 7) Be advised if ice is to be used for beverages, an approved indirectly drained ice bin must be provided. Provide information on the ice bin and drainage.
- 8) Be advised pallets, dunnage racks, shelving and other floor racking must be installed in a manner that will not inhibit or prevent floors from being easily accessible for cleaning.
- 9) All equipment, cabinets, and counters that are not easily moveable must be: a) spaced so that floors, walls, and exterior surfaces of equipment can be easily cleaned; or b) be sealed to adjoining walls, equipment, cabinets, or counters; or c) be mounted on approved casters. Hard to clean areas, spaces or gaps are not approved.
- 10) This operation is not approved for any type of grease cooking.
- 11) Be advised exhaust from the establishments ventilation system may not exceed 20% opacity measured outside the building as per Colorado State air Quality Regulations.
- 12) Be advised an approved stainless steel food preparation sink with a minimum of one 18 inch drain board must be provided if fresh produce is prepared as part of a standard menu item. Be advised, this sink must be indirectly drained to the sewer. The submitted plans indicate that all produce will be rewashed at the sink associated with Marlu's International Market. As there is no approved Vegetable/Food Preparation sink at Marlu's International Market, this is not approved. All produce must be received prewashed and prechopped or an approved, properly drained food preparation sink must be provided. Provide detailed information indicating how this issue will be resolved.
- 13) Be advised that the 3-compartment sink tubs must be large enough to submerge all equipment and utensils used in food preparation and food storage.
- 14) Hand sinks must be easily accessible in all areas where food is prepared or utensils are washed. The hand sink located in the kitchen is approved.
- 15) Be advised that all handsinks must be provided with hot and cold running water under pressure through a mixing valve, single service hand towels from a dispenser, and soap.
- 16) Total indoor/outdoor seating capacity of 15 is acknowledged.
- 17) Restroom fixtures are based upon the requirements of the Uniform Plumbing Code. Since the total seating capacity of the establishment is 15, the following restroom fixtures are approved: a single unisex restroom with one water closet and one sink.

- 18) The Ruud water heater, model ES 50-12G (12 KW) is approved.
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- 21) Be advised, 50 foot candles of light are required on all working surfaces and 20 foot-candles of light on all other surfaces and equipment in the kitchen, storage areas, service counter, restroom, utensil washing area and all food prep areas. All lights in the above areas, excluding the restroom must be shielded in an approved manner. Be advised, all lights inside equipment must also be shielded.
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- 27) The outside dumpster storage area must be located on or above a smooth surface of nonabsorbent material such as concrete or machine laid asphalt.
- 28) Toxic materials and surplus cleaning items must be stored away from food operations, food storage and utensil washing facilities.
- 29) Provide an approved area for the proper storage of employee's personal items, such as: coats, clothing, etc. Submit a proposed location.
- 30) Please be advised that the following items are required in the establishment at the time of the opening inspection and thereafter:
 - a) stab food thermometer (0 to 220 F)
 - b) food grade plastic gloves and/or finger cots
 - c) approved sanitizer
 - d) test strips for the sanitizer
 - e) copy of state sales tax license

- 31) The Larimer County Department of Health and Environment must receive a completed Retail Food Establishment License Application, State Sales Tax License number, FEIN number, and all applicable fees before an opening inspection will be scheduled.

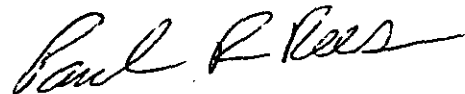
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Paul R. Rees
Environmental Health Specialist

cc: Fort Collins Building Department