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LARIMER COUNTY DEPARTMENT OF HEALTH AND ENVIRONMENT

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No info on DTS

Paula and Matthew Hill
dba Matthew and Company
1204 South College Ave
Fort Collins, CO. 80524

*Existing restaurant space
write re this work*

Dear Paula and Matthew:

The plans and specifications submitted for the construction of Matthew and Company, 1204 South College, Fort 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 Rules and Regulations Governing the Sanitation of Food Service Establishments in the State of Colorado. 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.

1.) All food service equipment must be NSF (National Sanitation Foundation) approved 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 of information and/or lack of NSF approval.

The following used equipment will require visual inspection prior to approval:

- a) Koch 3 door refrigerator
- b) Three door freezer
- c) Duke maple table
- d) Scottsman ice machine

Provide make and model numbers or specification sheets on the following:

- e) Delfield display case

2) The refrigeration in the kitchen is limited to a True T-49 refrigerator, a Koch 3 door refrigerator, and the Traulsen freezer. Sufficient conveniently located refrigeration facilities must be provided to assure the maintenance of potentially hazardous food at the required temperatures during storage and preparation. The Perlick undercounter two door refrigerator is to be used until a marketable can be purchased for the kitchen area. Be advised, that this refrigerator is approved for packaged foods only. If provided refrigeration is found to be inadequate during regular inspections, additional refrigeration will be required.

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- 3) All gas equipment (e.g.: stack ovens and DCS stoves) must be installed in such a way as to permit easy cleaning around this equipment. It is recommended that gas lines be long enough to allow the equipment to be pulled far away from the wall for cleaning or to install pop-off valves on the gas lines to allow the equipment to be completely disconnected from the gas lines and the wall. Heavy equipment should also be mounted on casters to allow for easy mobility.
- 4) Be advised that no appurtenances, such as syrup lines, carbonators, drop-in cold plates, drain lines or bottle holders are permitted in potable ice bins or ice machines or any unit used to store potable ice.
- 5) The existing kitchen exhaust hood will be utilized by this establishment. Be advised that the hood must overhang the cooking equipment by at least 6 inches on all open sides.

Be advised, makeup air must be filtered, tempered during winter months (when exhaust exceeds 2500 cfm), and mechanically introduced into the establishment at a volume equal to or greater than what is being exhausted; must be distributed through several registers to establish necessary air patterns so as not to short circuit exhaust systems; the kitchen should be under a slightly negative pressure so that make up air can be exhausted through the kitchen exhaust system after it moves from the dining area into the kitchen. **Provide** an air balance report for the existing system. The hood must pass a smoke test administered by our department prior to opening.

The kitchen exhaust hood switch must be interlocked with the make up air system.

The ventilation system is approved at this time.

- 6) Be advised, restrooms must be provided with mechanical ventilation to the outside air.
- 7) Restroom fixtures are based upon the requirements of the Uniform Plumbing Code. The total seating capacity of the establishment is 82. The following restroom fixtures are approved: men's room: 2 water closets, 4 sinks and 0 urinals. Women's room: 2 water closets and 4 sinks. Bathrooms shared between the Helmshire Inn, Matthew and Company, and The Hillside Cafe must be accessible at all hours of operation of the food service establishments. **Provide** written letter of access from landlord stating permission for restroom usage.
- 8) A commercial water heater that can achieve a minimum recovery rate of 205 gallons/hour if gas, or has a 190,500 BTU rating is required for supplying hot water to the kitchen area fixtures.

The A.O. Smith water heater, model BT 197-830 (179 gallons /hour, 197,000 BTU) is approved for the kitchen area. Hot water for the Hillside Cafe' fixtures is to be provided from a separate hotel hot water heater. The system is conditionally approved as long as there is an adequate supply of hot water at all times for all fixtures.

- 9) 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.
- 10) Be advised, the mop sink must be provided with hot and cold running water. Provide mop hangers or hooks around the mop sink to hang and air dry mops.
- 11) 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.

- 12) All drain lines from equipment such as: vegetable sinks, dishmachines, ice machines, ice bins, drink dispensers, drink overflow drains, and refrigeration/freezer units must be directed to a floor drain or floor sink and be properly air gapped.
- 13) Floor sinks must not be located under equipment or cabinetry where they cannot be cleaned. All floor sinks and floor drains must be installed so that they are flush with the finished floor.
- 14) The existing grease trap is to be used by the establishment.
- 15) 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.
- 16) All outer openings including doors and windows must be kept closed, or permanent screens must be installed on outer openings that will be left open periodically.
- 17) Be advised that all exit and restroom doors must be fitted with self-closures.
- 18) 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.
- 19) Be advised, 30 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, wait station, restrooms, bar, utensil washing area, and all food prep areas. All lights in the above areas, excluding the restrooms must be shielded in an approved manner. Be advised, all lights inside equipment must also be shielded.
- 20) Floors, walls, ceilings, counter tops, storage shelves, cabinets and all work surfaces located within the kitchen, storage rooms, restrooms, wait station, bar, dishwashing areas, and all food prep areas must be of an approved material that is smooth, easily cleanable, nonabsorbent and of a light color.
- 21) All paints used on the walls and ceilings must be: commercial grade; washable, without removing the paint when cleaned; light in color. A high gloss paint is recommended.
- 22) All floor/wall junctures and stationary equipment floor junctures in the kitchen, storage rooms, restroom, wait station, bar, dishwashing areas, and all food prep areas must be provided with approved concave coving.
- 23) 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. Hard to clean areas, spaces or gaps are not approved.
- 24) Be advised that the lowest shelf of all storage shelves located in all kitchen areas, and storage areas must be situated at least six inches up off the floor.
- 25) Toxic materials and surplus cleaning items must be stored away from food operations, food storage and utensil washing facilities. **Submit** a proposed location.
- 26) 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

The above items (#1, 5, 7, and 25) 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. If construction is not commenced within 120 days, any approval of the plans will be null and void and plans will have to be resubmitted along with a \$75.00 plan review fee for a second review.

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 and the receipt of a completed state food service license application and applicable fees 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,



Kim Meyer-Lee
Environmental Health Specialist

cc: Fort Collins Building Department