



Maricopa County
Environmental Services Department
Environmental Health Division
Food Inspection Report

Date: 12/13/2016
Start Time: 11:04 AM
Routine Inspection
Permit ID: FD-12435
Expires: 02/28/2017

Business Name: Cafe Bink

Business Address: 36889 N Tom Darlington Dr, Suite# D1, Carefree,
AZ 85377

Phone Number: (480)488-9796

Owner Name: Cafe Bink LLC

Mailing Address: Po Box 5910, 85377

Permit Type: E & D10+ Seating

Classification: Class 4

Permit Location: BHC/ROP VARIANCE

District: NR 19

Award: Not Participating

Risk Factors: 3

Good Retail Practices: 0

Seating Capacity: 30

Food Service Workers: 0

Food Service Worker Cards: 0

Cards Needed: 0

Food Manager Licenses: 0

Embargoed: 97

Samples Taken:

Based on this inspection, the issues/ items listed below identify violations of the Maricopa County Environmental Health Code and/or FDA 2009 Food Code. Failure to comply with the Code may result in permit suspension, permit revocation, Notice of Violation and Demand for Compliance, Cease and Desist, citation or referral to the County Attorney's Office. Priority items are required to be corrected within 3 days, Priority Foundation Items within 10 days, and Core items within 90 days unless otherwise noted on this inspection report. For additional compliance assistance, please contact the inspector listed below or their supervisor. If violations were noted on a previous inspection and have been corrected, legal enforcement action may already have been initiated and will continue. Violations found on any inspection may be used to determine a pattern of non-compliance.

Status indicates whether the item was met during the evaluation.

Key: IN = In Compliance OUT = Not in Compliance N/O = Not Observed N/A = Not Applicable

Risk factors are improper 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.

Detailed description of any violation that resulted in failure to meet an evaluated item follows this checklist.

Foodborne Illness Risk Factors:

Status	Item	Status	Item	
01	In	16	N/O	Proper cooking time & temperatures
02	In	17	N/O	Proper reheating procedures for hot holding
03	In	18	In	Proper cooling time & temperatures
04	In	19	In	Proper hot holding temperatures
05	In	20	Out	Proper cold holding temperatures
06	In	21	In	Proper date marking & disposition
07	In	22	N/O	Time as a public health control: procedures & record
08	In	23	In	Consumer advisory provided for raw or undercooked foods
09	In	24	N/A	Pasteurized foods used; prohibited foods not offered
10	N/O	25	N/A	Food additives; approved and properly used
11	In	26	In	Toxic substances properly identified, stored, and used
12	Out	27	Out	Compliance with variance, specialized process, & HACCP plan
13	In			
14	In			
15	In			

Violation: 12

At Once

Required records available; shell stock tags, parasite destruction

Priority Foundation-3-203.12, Pf: Shellstock, Maintaining Identification. No dates provided on the shellstock tags and the shellstock tags are not maintained in chronological order. The date that the last shellstock is sold/served must be recorded on the tag and the tags must be maintained on site, in chronological order, for 90 days.

Violation: 20

At Once

Proper cold holding temperatures

PRIORITY VIOLATION-3-501.16(A)(2) and (B), P: Time/Temperature Control for Safety Food, Cold Holding. The walk-in cooler observed holding cooked sweet potatoes, anchovies, cooked butternut squash, roasted cauliflower, chicken salad, ROP and diced cooked chicken, sliced meats, bolonaise sauce, alfalfa sprouts, peeled tomatoes, chicken stock, vegetable stock, butternut squash soup, sloppy joe sauce, pickled cut cabbage, quiche, duck confit, cooked ancient grains, palenta, cooked pasta, sliced deli meats, roasted beets, sopre (label states keep refrigerated), garlic in oil, apple caramel (with cooked apples) at 44-49F. Cooked sweet potatoes, anchovies, cooked butternut squash, roasted cauliflower, sliced deli meats, and chicken salad in the line prep cooler at 44-48F. Per the person in charge, all these items had been brought from the walk-in. Per the person in charge, the walk-in condenser was iced over in the morning. No food temperature logs were available to indicate how long foods had been out of temperature. Items were discarded (seen embargo form). Maintain all cold, time/temperature control for safety foods at or below 41F at all times. The condenser was defrosted and the walk-in temperature was decreasing at the time of this inspection.

Violation: 27

At Once

Compliance with variance, specialized process, & HACCP plan

Priority Foundation-8-103.12 (B), Pf: Conformance with Approved Procedures; HACCP records. No hand washing log was available to record hand washes. Per the bare hand contact variance, hand washes per man hour must be recorded. Provide hand washing log and maintain available for review by this department. Reduced oxygen packaged (ROP) chicken observed in the walk-in cooler. This establishment is approved to ROP raw meats only. Discontinue reduced oxygen packaging any/all ready-to-eat foods until a variance is obtained by this department (unless the package is dated, maintained at 41F or lower, and removed from the package within 48 hours).

Comments:

This establishment is not participating in the award program at this time and had 1 Priority, 2 Priority Foundation and 1 Core Violations on this inspection.

Due to the violations noted on this inspection report, County legal action may result from this inspection.

Core-2-102.12(A), C: Certified Food Protection Manager. No certified food protection manager certificate was available. Ensure that there is at least one certified food protection manager on premise and maintain the certificate available for review by this department.

Received By:

Environmental Health Specialist:

Cassie Patton

Tesann Achilles

4804834703 x203

Embargo Form

The below listed merchandise has been voluntarily destroyed, or caused to be destroyed. Said merchandise found in possession of the establishment was presumed unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by an Environmental Health Specialist of Maricopa County.
The Environmental Services Department and its members, agents, and representatives are hereby released from all liability.

Name and Description of Articles	Lot Number	Size	Reason Embargoed	Quantity	Weight
Cooked sweet potatoes			Holding at greater than 41F		1 lb
Anchovies			Holding at greater than 41F		1 lb
Cooked butternut squash			Holding at greater than 41F		1 lb
Roasted cauliflower			Holding at greater than 41F		2 lbs
Chicken salad			Holding at greater than 41F		3 lbs
Sliced deli meats			Holding at greater than 41F		3 lbs
Bolognese sauce			Holding at greater than 41F		15 lbs
Alfalfa sprouts			Holding at greater than 41F		1 lb
Peeled tomatoes			Holding at greater than 41F		3 lbs
Chicken stock			Holding at greater than 41F		10 lbs
Vegetable stock			Holding at greater than 41F		3 lbs
ROP chicken			Holding at greater than 41F		3 lbs
Cooked, diced chicken			Holding at greater than 41F		2 lbs
Butternut squash soup			Holding at greater than 41F		5 lbs
Sloppy Joe mix			Holding at greater than 41F		2 lbs
Pickled cabbage			Holding at greater than 41F		10 lbs
Quiche			Holding at greater than 41F		5 lbs
Duck confit			Holding at greater than 41F		5 lbs
Cooked ancient grains			Holding at greater than 41F		3 lbs
Palenta			Holding at greater than 41F		3 lbs
Roasted beets			Holding at greater than 41F		2 lbs
Cut sopre (label states keep refrigerated)			Holding at greater than 41F		2 lbs
Garlic in oil			Holding at greater than 41F		4 lbs
Apple caramel (cooked apples)			Holding at greater than 41F		2 lbs
Cooked fingerling potatoes			Holding at greater than 41F		3 lbs
Cooked pasta			Holding at greater than 41F		3 lbs

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By:

