

Date: 08/11/2016 Start Time: 02:43 PM Routine Inspection Permit ID: FD-10024 Expires: 03/31/2017

Business Name: Julioberto's **Permit Type:** E & D10+ Seating

Owner Name: Arthur V Ortiz & Jose Mancillas District: NR 19

Mailing Address: 229 E Dunlap Ave, 85020 Award: Not Participating

Risk Factors: 5 Good Retail Practices: 3 Seating Capacity: 80

Food Service Workers: 0 Food Service Worker Cards: 0 Samples Taken:

Food Manager Licenses: 4 Embargoed: 22

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	Certification by accredited program, compliance with Code, or correct responses				
02	In	Management Awareness; policy present				
03	In	Proper use of reporting, restriction & exclusion				
04	In	Proper eating, tasting, drinking, or tobacco use				
05	In	No discharge from eyes, nose, and mouth				
06	Out	Hands clean & properly washed				
07	In	No bare hand contact with RTE foods or approved alternate method properly followed				
08	In	Adequate hand washing facilities supplied & accessible				
09	In	Food obtained from approved source				
10	N/O	Food received at proper temperature				
11	Out	Food in good condition safe, & unadulterated				
12	N/A	Required records available; shell stock tags, parasite destruction				
13	Out	Food separated & protected				
14	In	Food-contact surfaces: cleaned & sanitized				
15	In	Proper disposition of returned, previously served, reconditioned & unsafe food				

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

Violation: 06

Corrected At Time Of Inspection

Hands clean & properly washed

PRIORITY VIOLATION-2-301.14, P: When to Wash. Observed an employee place raw meat on the griddle, with gloved hands, rinse gloved hands under running water, at the hand washing sink, then proceed to handle a pot of washed, uncooked beans. The person in charge instructed the employee to remove gloves, wash hands, with soap and water for at least 15 seconds then dry with a disposable towel, and don new gloves. Employee was observed following the instruction of the person in charge at the time of the inspection. Employees must always remove gloves, wash hands, with soap and water for 15 seconds and dry with a disposable towel, after handling raw animal proteins.

Violation: 11 Corrected At Time Of Inspection

Food in good condition safe, & unadulterated

PRIORITY VIOLATION-3-101.11, P: Safe, Unadulterated and Honestly Presented. Bins of flour in the dry storage room observed with bugs. Flour was discarded at the time of this inspection (see embargo form). Check dry product regularly for contamination and maintain all food products free from bugs or other sources of contamination.

Violation: 13 Corrected At Time Of Inspection

Food separated & protected

PRIORITY VIOLATION-3-302.11 (A1-2), P: Packaged and Unpackaged Food-Separation, Packaging, and Segregation; Protection From Cross Contamination. Pan of raw fish stored on a shelf in the walk-in cooler above ready to eat foods. The raw fish was moved at the time of this inspection. Maintain all raw animal products stored below and away from ready-to-eat foods.

Violation: 20 Corrected At Time Of Inspection

Proper cold holding temperatures

PRIORITY VIOLATION-3-501.16(A)(2) and (B), P: Time/Temperature Control for Safety Food, Cold Holding. Chile rellanos in the single door reachin, on the cook line, at 46-48F. Per the person in charge, the rellanos were prepared two days prior and had been in the prep cooler. The rellanos were discarded (see embargo form). Two refrigerated beverage dispensers, on the front counter, with horchata observed at 46-55F. Per the person in charge, the horchata had been in the containers for two hours. Ice was added to the dispensers at the time of inspection. All cold, time/temperature control for safety foods must be maintained at or below 41F at all times. The Environmental Health Specialist's thermometer and the establishment's thermometer were calibrated at the start of the inspection, at 32F in an ice bath, and temperatures were verified by the person in charge, with the establishment's thermometer, at the time of inspection.

Violation: 21 At Once

Proper date marking & disposition

Priority Foundation-3-501.17, Pf: Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking. Bags of cooked lenga and cooked cabeza in the walk-in cooler without date marks. Container of cooked shredded beef in the walk-in without a date mark. Container of chile rellanos in the single door reach-in without a date mark. Per the person in charge, these items had been thawed or prepared more than 24 hours prior. All ready-to-eat, time/temperature control for safety foods that are held for more than 24 hours must be dated.

/iolation: 31 Corrected At Time Of Inspection

Proper cooling methods used; adequate equipment for temperature control

Priority Foundation-3-501.15 (A), Pf: Cooling Methods. Two deep (greater than 4 inches), covered containers of pico de gallo in the walk-in at 46-49F. Per the person in charge, the pico de gallo had been prepared today. A tightly packed plastic container of cooked potatoes was observed sitting in a chest freezer, on top of bags of frozen shrimp, at 80F. Per the person in charge, the potatoes had been cooked 1 1/2 hours prior to this inspection. Whole, fried peppers observed in an ice bath at the salsa bar at 69-71F. Per the person in charge, the peppers had been fried and placed directly in to the salsa bar. All time/temperature control for safety foods must be cooled rapidly, to 41F or below, using shallow uncovered containers, in the walk-in cooler. Cooked foods must be cooled to 41F prior to placing in the salsa bar. If using the chest freezer to cool cooked foods, the hot foods should not thaw frozen foods. The pico de gallo, cooked potatoes and fried peppers were placed in shallow, uncovered containers in the walk-in cooler.

Violation: 36 Correct Prior To Next Routine Inspection

Insects, rodents, & animals not present; no unauthorized persons

Core-6-202.15, C: Outer Openings, Protected. Large gap observed below the back door. Repair or replace and maintain all entrances tightly sealed.

Violation: 53 Correct Prior To Next Routine Inspection

Physical facilities installed, maintained, & clean

Core-6-501.12, C: Cleaning, Frequency and Restrictions. Floors dirty under shelves and equipment (fryer). Wall under the three compartment sink dirty. Shelf in the walk-in dirty. Clean and maintain clean.

Comments:

This establishment is not participating in the award program at this time and had 4 Priority, 2 Priority Foundation and 2 Core Violations on this inspection.

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

Received By:	Environmental Health Specialist:
Jose Mancillas	_

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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 hearby released from all liability.

	Lot				
Name and Description of Articles	Number	Size	Reason Embargoed	Quantity	Weight
Chile rellanos			Cold holding at greater than 41F		2 lbs
Flour			Infested with bugs		20 lbs

Business: Julioberto's

Address: 229 E Dunlap Ave, Phoenix, AZ 85020

By:

Inspector: Tesann Achilles 4804834703 x203

Date: 08/11/2016