

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 reach-in, 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.

Violation: 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

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 |
|----------------------------------|------------|------|----------------------------------|----------|--------|
| 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