



Maricopa County  
 Environmental Services Department  
 Environmental Health Division  
 Food Inspection Report

Date: 06/09/2016  
 Start Time: 01:46 PM  
 Permit ID: FD-27387  
 Expires: 11/30/2016

**Purpose: Routine Inspection**

**Business Name: Los Juniors Mexican Food**

**Address: 415 E MCKELLIPS RD, MESA, AZ 85203**

**Terms:**

- **PRIORITY VIOLATION is a major violation that directly contributes to increasing the risk of foodborne illness or injury.**
- **PRIORITY FOUNDATION VIOLATION is a minor violation that does not directly contribute to an increased risk of foodborne illness but failure to correct this violation may lead to the occurrence of a PRIORITY VIOLATION.**
- **CORE VIOLATION is a minor violation that relates to general maintenance and sanitation.**

**PRIORITY VIOLATION(S):**

- **Category 06 - Hands clean & properly washed: 2-301.14, P**  
 PRIORITY VIOLATION-2-301.14, P: When to Wash-----Observed employee enter kitchen from exterior and put on gloves and begin to prepare food without washing hands. Discussed proper hand washing with the PIC and when hand washing is required. Employee washed hands at the time of inspection. Discussed the importance of proper hand washing with the PIC.  
 Corrected Corrected At Time Of Inspection. 2nd consecutive violation
- **Category 21 - Proper date marking & disposition: 3-501.18, P**  
 PRIORITY VIOLATION-3-501.18, P: Ready-To-Eat Time/Temperature Control for Safety Food - Disposition-----Observed cooked beef with a discard date of 5/25/2016 in the standing refrigerator by the 3-compartment sink. The cooked beef was embargoed at the time of inspection. Discussed date marking procedures with the PIC. All RTE/TCS foods must be date marked after 24 hours and sold or discarded after 7 days (including the day it was made as day 1). Discussed the importance of discarding all RTE/TCS foods after 7 days.  
 Corrected Corrected At Time Of Inspection.
- **Category 45 - Food & non-food contact surfaces cleanable, properly designed, constructed, & used: 4-102.11 (A)(1) and (B)(1), P**  
 PRIORITY VIOLATION-4-102.11 (A)(1) and (B)(1), P: Characteristics-Single-Service and Single-Use; Migration of Deleterious Substances; Safe-----Observed a to-go plastic bag being used to store cooked rice in the hot holding wells by the cook line. PIC transferred the cooked rice to a proper food grade container at the time of inspection. Discussed the importance of storing food in proper food grade containers to prevent the migration of deleterious substances.  
 Corrected Corrected At Time Of Inspection. 2nd consecutive violation

**PRIORITY FOUNDATION VIOLATION(S):**

- **Category 31 - Proper cooling methods used; adequate equipment for temperature control: 3-501.15 (A), Pf**  
 Priority Foundation-3-501.15 (A), Pf: Cooling Methods-----Observed cooked pork at 118-122°F on the counter by the cook line. Per PIC, the pork was cooked less than an hour prior to inspection. PIC moved the pork to the walk-in at the time of inspection. Discussed proper cooling methods with the PIC. Cooked foods that are being cooled must be cooled in shallow, uncovered pans in the walk-in or by using another effective means. Provided cooling handout to the PIC.  
 Corrected Corrected At Time Of Inspection.
- **Category 08 - Adequate hand washing facilities supplied & accessible: 6-301.12, Pf**  
 Priority Foundation-6-301.12, Pf: Hand Drying Provision-----Observed no accessible paper towels at the front hand wash sink by the cash register. The paper towel holder was observed to be broken and paper towels could not be removed from the paper towel holder. PIC provided paper towels at the time of inspection. A hand drying provision must always be available at all hand wash sinks to allow for proper hand washing.  
 Corrected Corrected At Time Of Inspection. 2nd consecutive violation
- **Category 21 - Proper date marking & disposition: 3-501.17, Pf**  
 Priority Foundation-3-501.17, Pf: Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking-----Observed cooked shrimp, opened package of deli ham, cooked beans, and salsa made by the establishment without date marking. Per PIC, all items were cooked/prepared 1-4 days prior to inspection. All items were date marked at the time of inspection. Discussed date marking with the PIC. All RTE/TCS foods must be date marked after 24 hours and used within 7 days (including the day it was made as day 1). Provided date marking stickers. This is the 5th consecutive violation.  
 Corrected Corrected At Time Of Inspection.

**CORE VIOLATION(S):**

- **Category 39 - Wiping cloths; properly used & stored: 3-304.14, C**

Core-3-304.14, C: Wiping Cloths, Use Limitation-----Observed sanitizer bucket under cook line and the sanitizer bucket by the cashier with 0 ppm chlorine sanitizer. PIC added chlorine at time of inspection to bring sanitizer levels to 50-100 ppm chlorine in the sanitizer bucket. Discussed the importance of proper sanitizer levels with the PIC.

Corrected Corrected At Time Of Inspection.

**General Comments**

This establishment is not participating in the award program at this time and had 3 Priority, 3 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.

A pattern of non-compliance for foodborne illness risk factor violation # [6], [2-301.14] has been noted during this inspection. An Active Managerial Control Intervention Plan visit was offered to the person in charge. Failure to correct repeat violations may result in legal action. Discussed MCESD's pattern of non-compliance policy with the PIC.

**GENERAL PERMIT & INSPECTION INFORMATION**

<b>Permit Holder:</b>	Super Plus II Inc	<b>Permit Type:</b>	E & D 10+ Seating, Class 4
<b>Mailing Address:</b>	415 E Mckellips Rd	<b>Permit Location:</b>	
<b>Phone Number:</b>	480-833-2744	<b>District:</b>	ER 04
<b>Email:</b>	Ranasodhi@hotmail.Com	<b>Award:</b>	Not Participating
<b>Food Manager Licenses:</b>	1	<b>Embargoed:</b>	4

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

Foodborne Illness Risk factors are food preparation and employee behaviors most commonly reported to the Centers for Disease Control and Prevention (CDC) as contributing factors in foodborne illness outbreaks. The specific observations made in a category market "OUT" can be found at the beginning of this report.

**Foodborne Illness Risk Factors:**

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	Out	Adequate hand washing facilities supplied & accessible
09	In	Food obtained from approved source
10	N/O	Food received at proper temperature
11	In	Food in good condition safe, & unadulterated
12	N/A	Required records available; shell stock tags, parasite destruction
13	In	Food separated & protected
14	In	Food-contact surfaces: cleaned & sanitized
15	In	Proper disposition of returned, previously served, reconditioned & unsafe food

Status	Item	
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	In	Proper cold holding temperatures
21	Out	Proper date marking & disposition
22	N/A	Time as a public health control: procedures & record
23	N/A	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

Based on this inspection, the issues / items listed above identify violations of the Maricopa County Environmental Health Code and/or FDA 2013 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 & Priority Foundation violations are required to be corrected at the time of inspection or within a timeframe specified by the inspector, not to exceed 10 calendar days. Core violations are to be corrected 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.

Received By:  
Jose Espinozo

Environmental Health Specialist:  
Colton Rasen

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Tracy Watson  
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## Maricopa County

### Environmental Services Department



Environmental Services  
Department

#### 41 □ 1001.01. Regulatory bill of rights; small businesses

A. To ensure fair and open regulation by state agencies, a person:

1. Is eligible for reimbursement of fees and other expenses if the person prevails by adjudication on the merits against an agency in a court proceeding regarding an agency decision as provided in section 12-348.
2. Is eligible for reimbursement of the person's costs and fees if the person prevails against any agency in an administrative hearing as provided in section 41-1007.
3. Is entitled to have an agency not charge the person a fee unless the fee for the specific activity is expressly authorized as provided in section 41-1008.
4. Is entitled to receive the information and notice regarding inspections and audits prescribed in section 41-1009.
5. May review the full text or summary of all rulemaking activity, the summary of substantive policy statements and the full text of executive orders in the register as provided in article 2 of this chapter.
6. May participate in the rulemaking process as provided in articles 3, 4, 4.1 and 5 of this chapter, including:
  - a) Providing written comments or testimony on proposed rules to an agency as provided in section 41-1023 and having the agency adequately address those comments as provided in section 41-1052, subsection D, including comments or testimony concerning the information contained in the economic, small business and consumer impact statement.
  - b) Filing an early review petition with the governor's regulatory review council as provided in article 5 of this chapter.
  - c) Providing written comments or testimony on rules to the governor's regulatory review council during the mandatory sixty-day comment period as provided in article 5 of this chapter.
7. Is entitled to have an agency not base a licensing decision in whole or in part on licensing conditions or requirements that are not specifically authorized by statute, rule or state tribal gaming compact as provided in section 41-1030, subsection B.
8. Is entitled to have an agency not make a rule under a specific grant of rulemaking authority that exceeds the subject matter areas listed in the specific statute or not make a rule under a general grant of rulemaking authority to supplement a more specific grant of rulemaking authority as provided in section 41-1030, subsection C.
9. May allege that an existing agency practice or substantive policy statement constitutes a rule and have that agency practice or substantive policy statement declared void because the practice or substantive policy statement constitutes a rule as provided in section 41-1033.
10. May file a complaint with the administrative rules oversight committee concerning:
  - a) A rule's, practice's or substantive policy statement's lack of conformity with statute or legislative intent as provided in section 41-1047.
  - b) An existing statute, rule, practice alleged to constitute a rule or substantive policy statement that is alleged to be duplicative or onerous as provided in section 41-1048.
11. May have the person's administrative hearing on contested cases and appealable agency actions heard by an independent administrative law judge as provided in articles 6 and 10 of this chapter.
12. May have administrative hearings governed by uniform administrative appeal procedures as provided in articles 6 and 10 of this chapter and may appeal a final administrative decision by filing a notice of appeal pursuant to title 12, chapter 7, article 6.
13. May have an agency approve or deny the person's license application within a predetermined period of time as provided in article 7.1 of this chapter.
14. Is entitled to receive written notice from an agency on denial of a license application:
  - a) That justifies the denial with references to the statutes or rules on which the denial is based as provided in section 41-1076.
  - b) That explains the applicant's right to appeal the denial as provided in section 41-1076.
15. Is entitled to receive information regarding the license application process before or at the time the person obtains an application for a license as provided in sections 41-1001.02 and 41-1079.
16. May receive public notice and participate in the adoption or amendment of agreements to delegate agency functions, powers or duties to political subdivisions as provided in section 41-1026.01 and article 8 of this chapter.
17. May inspect all rules and substantive policy statements of an agency, including a directory of documents, in the office of the agency director as provided in section 41-1091.
18. May file a complaint with the office of the ombudsman citizens' aide to investigate administrative acts of agencies as provided in chapter 8, article 5 of this title.
19. Unless specifically authorized by statute, may expect state agencies to avoid duplication of other laws that do not enhance regulatory clarity and to avoid dual permitting to the extent practicable as prescribed in section 41-1002.
20. May have the person's administrative hearing on contested cases pursuant to title 23, chapter 2 or 4 heard by an independent administrative law judge as prescribed by title 23, chapter 2 or 4.
21. Pursuant to section 41-1009, subsection E, may correct deficiencies identified during an inspection unless otherwise provided by law.

B. The enumeration of the rights listed in subsection A of this section does not grant any additional rights that are not prescribed in the sections referenced in subsection A of this section.

C. Each state agency that conducts audits, inspections or other regulatory enforcement actions pursuant to section 41-1009 shall create and clearly post on the agency's website a small business bill of rights. The agency shall create the small business bill of rights by selecting the applicable rights prescribed in this section and section 41-1009 and any other agency-specific statutes and rules. The agency shall provide a written document of the small business bill of rights to the authorized on-site representative of the regulated small business. In addition to the rights listed in this section and section 41-1009, the agency notice of the small business bill of rights shall include the process by which a small business may file a complaint with the agency employees who are designated to assist members of the public or regulated community pursuant to section 41-1006. The notice must provide the contact information of the agency's designated employees. The agency notice must also state that if the regulated person has already made a reasonable effort with the agency to resolve the problem and still has not been successful, the regulated person may contact the office of ombudsman-citizens aide.

If you have an issue that you cannot resolve with the Department, you may contact the Office of Ombudsman-Citizens' Aide:

[Ombudsman@mail.maricopa.gov](mailto:Ombudsman@mail.maricopa.gov)

Environmental Services Department Ombudsman

1001 N Central Ave, Suite 150

Phoenix, AZ 85004

Your administrative hearing rights can be found in A.R.S. § 41-1092 et seq., and rights relating to appeal of a final agency decision can be found in A.R.S. § 12-901 et seq.

## 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.

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Name and Description of Articles	Lot Number	Size	Reason Embargoed	Quantity	Weight
Cooked Beef			Improper Disposition (Past 7 Day Cold Hold Max)		4 lbs

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Business: Los Juniors Mexican Food  
Address: 415 E McKellips Rd, Mesa, AZ 85203

By:  
Inspector: Colton Rasen