



Maricopa County
 Environmental Services Department
 Environmental Health Division
 Food Inspection Report

Date: 09/22/2016
 Start Time: 08:00 AM
Routine Inspection
 Permit ID: MF-12-0382
 Expires: 07/31/2017

Business Name: MVS #469
Business Address: MVS Route #469, AZ
Phone Number:
Owner Name: Industrial Catering#469 /MVS
Mailing Address: 2121 W Mcdowell, 85009

Permit Type: Mobile Food Unit
Classification: Class 3
Permit Location: #469 Industrial Catering
District: MF 24
Award: Not Participating

Risk Factors: 3
Food Service Workers: 2
Food Manager Licenses: 1

Good Retail Practices: 2
Food Service Worker Cards: 1
Embargoed: 17

Seating Capacity:
Cards Needed: 1
Samples Taken: 0

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	11	In
	Certification by accredited program, compliance with Code, or correct responses		Food in good condition safe, & unadulterated
02	In	13	Out
	Management Awareness; policy present		Food separated & protected
06	Out	14	In
	Hands clean & properly washed		Food-contact surfaces: cleaned & sanitized
07	In	16	N/O
	No bare hand contact with RTE foods or approved alternate method properly followed		Proper cooking time & temperatures
08	In	19	In
	Adequate hand washing facilities supplied & accessible		Proper hot holding temperatures
09	In	20	Out
	Food obtained from approved source		Proper cold holding temperatures

Violation: 06

Corrected At Time Of Inspection

Hands clean & properly washed

PRIORITY VIOLATION-2-301.14, P: When to Wash

The cook cracked raw shelled eggs, then proceeded to handle ready to eat bread without changing gloves and washing hands. Operator removed gloves, washed hands with hot water and soap, then proceeded to put on new gloves.

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

Observed raw shelled eggs stored directly above an open bag of cheese stored inside the refrigerator. Cook moved raw shelled eggs to bottom of the shelf.

Violation: 20

Repeat: 1st

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

Observed the following TCS foods out of the temperature stored inside the reach-in refrigerator.; chicken patty 47F, cut lettuce 64F, tuna 55F, roast beef 45.1F, pico de gallo 55F, ham 51F, sliced cheese 49F, swiss cheese 50F, sour cream 50F, hot dogs 49F, pastrami 47F, cream cheese 46F, turkey 46F, sausages 65F, salsa 58F, hash browns 78F, breaded chicken 56F. for an unknown amount of time. All food out of temperature was removed from the refrigerator, Food was embargoed.

Violation: 31

Correct Prior To Reinspection

Proper cooling methods used; adequate equipment for temperature control

Priority Foundation-4-301.11, Pf: Cooling, Heating, and Holding Capacities-Equipment

The reach-in refrigerator was holding between 45-48F. TCS food were observed out of temperature. Cook had 2 packs of dry-ice stored underneath heavy bags of food. Operator removed bags off the dry-ice. Temperature of the refrigerator decreased to 41F. Provide a re-inspection at the mobile food office without dry-ice., ensure to maintain temperature at 41F.

Violation: 53

Correct Prior To Next Routine Inspection

Physical facilities installed, maintained, & clean

Core-6-201.11, C: Floors, Walls and Ceilings-Cleanability

Observed rusted accumulation of the interior door underneath the 3-compartment sink.,
Fix.

Comments:

This establishment is not participating in the award program at this time and had 3 Priority, 1 Priority Foundation and 3 Core Violations on this inspection.

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

This mobile food unit is operating under EF-16-00511, Cause # EF-16-00618.

Received By:

Maria Badillo

Environmental Health Specialist:

Cesar Sanchez

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
tuna			out cold holding temperature		1
roast beef			out cold holding temperature		1
pico de gallo			out cold holding temperature		1
ham			out cold holding temperature		1
cut lettuce			out cold holding temperature		1
sliced cheese			out cold holding temperature		1
hash browns			out cold holding temperature		1
swiss cheese			out cold holding temperature		1
sour cream			out cold holding temperature		1
hot dogs			out cold holding temperature		1
pastrami			out cold holding temperature		1
cream cheese			out cold holding temperature		1
turkey			out cold holding temperature		1
sausage			out cold holding temperature		1
salsa			out cold holding temperature		1
hamburger patty			out cold holding temperature		1
breaded chicken			out cold holding temperature		1

Business: MVS #469
Address: MVS Route #469, AZ

By:
Inspector: Cesar Sanchez