



Maricopa County  
Environmental Services Department  
Environmental Health Division  
Food Inspection Report

Date: 10/27/2016  
Start Time: 11:06 AM  
**Routine Inspection**  
Permit ID: MF-11-0152  
Expires: 03/31/2017

**Business Name:** Ralph's Snack Bar #825  
**Business Address:** Ralph's Route #825 @1, Phoenix, AZ  
**Phone Number:** (602)269-7707  
**Owner Name:** Ralph Colella  
**Mailing Address:** 4501 W Van Buren St, 85043

**Permit Type:** Mobile Food Unit  
**Classification:** Class 3  
**Permit Location:** #825 @1 Phoenix  
**District:** MF 22  
**Award:** Not Participating

<b>Risk Factors:</b> 2	<b>Good Retail Practices:</b> 2	<b>Seating Capacity:</b>
<b>Food Service Workers:</b> 2	<b>Food Service Worker Cards:</b> 0	<b>Cards Needed:</b> 2
<b>Food Manager Licenses:</b> 1	<b>Embargoed:</b> 0	<b>Samples Taken:</b> 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	In
	Management Awareness; policy present		Food separated & protected
06	In	14	Out
	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	Out
	Adequate hand washing facilities supplied & accessible		Proper hot holding temperatures
09	In	20	In
	Food obtained from approved source		Proper cold holding temperatures

**Violation:** 14

**Corrected At Time Of Inspection**

**Food-contact surfaces: cleaned & sanitized**

PRIORITY VIOLATION-4-703.11, P: Hot Water and Chemical-Methods; Sanitizing Food-Contact Surfaces

Observed the set-up of the 3-compartment sink with no water on the first basin, soapy water with bleach on the second basin, and clean water on the 3rd basin. The second basin register no level of chlorine sanitizer solution. Instructed the operator to set-up the 3-compartment sink hot water with soap on the first basin, clean rinse water on the second basin, and sanitizer solution 50-100 ppm in the third basin.

**Violation:** 19

**Corrected At Time Of Inspection**

**Proper hot holding temperatures**

PRIORITY VIOLATION-3-501.16(A)(1), P: Time/Temperature Control for Safety Food, Hot Holding

Observed the following TCS foods out of hot holding temperature located inside the side hot box, cooked chicken 125F, deep fried burritos 125F, for less than 20 minutes. Operator reheated chicken and deep fried burritos to 165f on the griddle

**Violation:** 36

**Correct Prior To Next Routine Inspection**

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

Core-6-202.15, C: Outer Openings, Protected

Observed screens located on the top portion of the mobile food unit in disrepair. Replace.

**Violation:** 48

**Corrected At Time Of Inspection**

**Hot & cold water available; adequate pressure**

Priority Foundation-5-103.11, Pf: Capacity-Quantity and Availability

The fresh water was trickling out of the hand wash sink sand the 3-compartment sink. Operator moved the mobile food unit and fresh water was produced at a continuous flow. On the next stop, water trickling out again and sometimes it did not come out. Operator was next to the commissary. Operator went to the commissary, discharged grey water and obtained fresh water for 3-compartment sink and hand wash sink facilities.

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**Comments:**

This establishment is not participating in the award program at this time and had 2 Priority, 1 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.

This mobile food unit is operating under a stipulation agreement.

Mobile Food Unit was inspected on 51st Ave & Van Buren

35th Ave & Papago  
51th Ave & Madison  
43rd Ave & Buckeye

Received By:

Maria Anchondo

Environmental Health Specialist:

Cesar Sanchez

