



Maricopa County
 Environmental Services Department
 Environmental Health Division
 Food Inspection Report

Date: 12/14/2015
 Start Time: 02:32 PM
Routine Inspection
 Permit ID: FD-17853
 Expires: 01/31/2017

Business Name: TK's Urban Tavern **Permit Type:** E & D10+ Seating
Business Address: 15037 N Scottsdale Rd, Suite# J-195, Scottsdale, AZ 85254 **Classification:** Class 4
Phone Number: (480)664-0873 **Permit Location:**
Owner Name: Tk's Urban Tavern LLC **District:** NR 19
Mailing Address: 11212 E Carol Ave, 85259 **Award:** Not Participating

Risk Factors: 2 **Good Retail Practices:** 1 **Seating Capacity:** 98
Food Service Workers: 0 **Food Service Worker Cards:** 0 **Cards Needed:** 0
Food Manager Licenses: 1 **Embargoed:** 5 **Samples Taken:**

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

Violation: 08 **Repeat:** 3rd **Corrected At Time Of Inspection**

Adequate hand washing facilities supplied & accessible

Priority Foundation-6-301.11, Pf: Handwashing Cleanser, Availability. ****3RD CONSECUTIVE VIOLATION**** Handwashing sink for cook line did not have soap. Handwashing sink must be supplied with hand soap at all times. Chef replaced soap refill in dispenser. Priority Foundation-6-301.12, Pf: Hand Drying Provision. Handwashing sink for cook line did not have paper towels. Handwashing sink must be supplied with hand drying provision at all times. Chef filled dispenser with paper towels.

Violation: 20

Repeat: 4th

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. ****4TH CONSECUTIVE VIOLATION**** Diced tomatoes, sliced tomatoes, halved cherry tomatoes, caramelized onions, and roasted red pepper puree in 1/9 pans in upper section of cold-holding prep table on cook line were 47.3F, 48.7F, 49.9F, 48.5F, and 46.7F, respectively. Except during preparation, cooking, cooling, or when time is used as a control, all potentially hazardous (time or temperature control for safety, TCS) food must be maintained at 41F or less. Chef discarded foods. See embargo form.

Violation: 31

Corrected At Time Of Inspection

Proper cooling methods used; adequate equipment for temperature control

Core-3-501.15 (B), C: Cooling Methods; Cooling containers. ****5TH CONSECUTIVE VIOLATION**** Bagged portioned cooked quinoa in 1/6 pan set inside a 1/9 pan in upper section of cold-holding prep table on cook like were 53.8-56.0F. Per chef, food was prepared about 100 PM and needed for lunch service. (At time of inspection, lunch rush was over.) Potentially hazardous (time or temperature control for safety, TCS) foods prepared at ambient temperature must be cooled to 41F or less before placing in cold-holding prep table. Exposure to ambient air in upper section of prep table renders cooling in prep tables ineffective. Chef transferred food to sheet tray to cool rapidly on speed rack in walk-in refrigerator.

Comments:

This establishment is not participating in the award program at this time and had 1 Priority, 2 Priority Foundation and 1 Core Violations on this inspection. County legal action may result from this inspection. Inspection report was printed at time of inspection.

Received By:

Environmental Health Specialist:

Matt LeBlanc

Judy Lee

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
Diced tomatoes, sliced tomatoes, halved cherry tomatoes, caramelized onion, roasted red pepper puree			At greater than 41F for unknown time		5 lb

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Address: 15037 N Scottsdale Rd, Suite# J-195, Scottsdale, AZ
85254

By:
Inspector: Judy Lee