



Maricopa County  
 Environmental Services Department  
 Environmental Health Division  
 Food Inspection Report

Date: 12/13/2016  
 Start Time: 01:25 PM  
**Routine Inspection**  
 Permit ID: FD-28152  
 Expires: 12/31/2017

**Business Name:** Rice Paper

**Business Address:** 202 N Central Ave, Phoenix, AZ 85004

**Phone Number:** 602-252-1223

**Owner Name:** Tran Concepts 2 LLC

**Mailing Address:** 6201 N 35th Ave Ste B-3, 85017

**Permit Type:** E & D10+ Seating

**Classification:** Class 4

**Permit Location:** E&D 10+ Class 4

**District:** CR 05S

**Award:** Not Participating

**Risk Factors:** 4

**Good Retail Practices:** 3

**Seating Capacity:** 39

**Food Service Workers:** 0

**Food Service Worker Cards:** 0

**Cards Needed:** 0

**Food Manager Licenses:** 1

**Embargoed:** 0

**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	Certification by accredited program, compliance with Code, or correct responses	16	In	Proper cooking time & temperatures
02	In	Management Awareness; policy present	17	N/O	Proper reheating procedures for hot holding
03	In	Proper use of reporting, restriction & exclusion	18	In	Proper cooling time & temperatures
04	In	Proper eating, tasting, drinking, or tobacco use	19	Out	Proper hot holding temperatures
05	In	No discharge from eyes, nose, and mouth	20	Out	Proper cold holding temperatures
06	In	Hands clean & properly washed	21	In	Proper date marking & disposition
07	In	No bare hand contact with RTE foods or approved alternate method properly followed	22	N/A	Time as a public health control: procedures & record
08	In	Adequate hand washing facilities supplied & accessible	23	N/A	Consumer advisory provided for raw or undercooked foods
09	In	Food obtained from approved source	24	N/A	Pasteurized foods used; prohibited foods not offered
10	N/O	Food received at proper temperature	25	N/A	Food additives; approved and properly used
11	In	Food in good condition safe, & unadulterated	26	Out	Toxic substances properly identified, stored, and used
12	N/A	Required records available; shell stock tags, parasite destruction	27	N/A	Compliance with variance, specialized process, & HACCP plan
13	Out	Food separated & protected			
14	In	Food-contact surfaces: cleaned & sanitized			
15	In	Proper disposition of returned, previously served, reconditioned & unsafe food			

**Violation:** 13

**Repeat:** 4th

**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

Noted raw shrimp stored above container of veggies, and container of raw chicken stored above raw fish in reach-in cooler in kitchen. Notified manager, and foods were moved to proper location at time of inspection. Ensure all foods are stored properly to prevent potential contamination.

**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

Noted container of garlic and real butter stored next to grill holding at 95-110°F. Per employees, container is usually stored on grill for hot holding, but was moved to cook beef less than 30 minutes prior. Employees out garlic back on grill to reheat properly at time of inspection. Ensure all TCS foods are kept at 135°F or above.

**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

Noted container of cooked chicken and portioned plates containing raw bean sprouts sitting out on counter near grill/ prep cooler at 54-60°F. Per employees, items are left out for 30-60 minutes for rush times, and discarded if not used ( no time control policy is in place). Items were placed back into cooler to bring down to 41°F, and reviewed using time as a control for future rushes ( policy must be in place and items must be properly marked to use time as a control).

**Violation:** 26

**Corrected At Time Of Inspection**

**Toxic substances properly identified, stored, and used**

PRIORITY VIOLATION-7-204.11, P: Sanitizers, Criteria-Chemicals

Noted wiping cloth bucket container chlorine sanitizer with concentration well above 200ppm at bar area. Manager discarded solution at time of inspection. Ensure chlorine sanitizer is maintained at proper concentration of 50-100ppm.

**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

Noted various deep, large and covered buckets of cooked chicken at 125-130°F cooling in kitchen, with no cooling aids. Per employees, chicken had been cooked approximately 30 minutes prior. Also noted closed, deep and large container of cooked mushrooms at 106°F after one hour of cooling, sitting out with no cooling aids. Manager had employees immediately portion all items into shallower containers and place into coolers to facilitate rapid cooling. Cooling procedures and capacity of cooling items was reviewed with manager - no walk-in cooler is available, and multiple items are cooled at establishment ( limiting cooling and/ or staggering cooling times was reviewed). Ensure all foods are rapidly and properly cooled within proper timeframes.

**Violation:** 33

Repeat: 4th

**Corrected At Time Of Inspection**

**Approved thawing methods used**

Core-3-501.13, C: Thawing

Noted frozen crab and shrimp packages thawing improperly on prep counter. Notified employees, and items were placed back into the coolers - thaw all foods properly - either under running cold water, or in cooler.

**Violation:** 36

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

Priority Foundation-6-501.111 (C), Pf: Controlling Pests; Approved Trapping Methods/Existence

Noted live roach on wall near ware washing area. Per manager, licensed pest control was last at establishment previous week. Have licensed pest control follow up to treat as needed, and eliminate all pests from facility.

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

Noted facility has sliding doors to expose 2 sides of restaurant to outside. Air curtains are present but not on, and per manager a breaker needs to be fixed. Fix as needed so air curtains are functioning while sliding doors are open. Restaurant must be protected from entrance of potential pests.

**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.

This establishment is currently operating under a Stipulated Settlement agreement with MCESD. At the time of the inspection, verification of Food storage ( logs) were not present, and a repeat of Violation #13 occurred.

Core-2-102.12(A), C: Certified Food Protection Manager. One employee has obtained a Certified Food Manager certification, but it is not onsite ( verification was provided via text at time of inspection). The manager is scheduled to take the exam on 12/21. At least one employee must have a Certified Food Manager license, and keep onsite for verification.

Received By:

Sarah Murones

Environmental Health Specialist:

Joseph Matthews

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