

Violation: 18

Corrected At Time Of Inspection

Proper cooling time & temperatures

PRIORITY VIOLATION-3-501.14, P: Cooling... Cooked tempura vegetables sitting out at room temperature (70-79°F) for over 2 1/2 hours (per employee). When cooling down food, the temperature must reach from 135-70°F in the first 2 hours, and then from 70-41°F in an additional 4 hours. Vegetables were discarded.

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... Cooked beef sitting in a bowl on spring roll line throughout entire inspection at 84°F. When a product is cooked, it must be held at 135°F or above at all times. Beef was discarded.

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... Cooked tofu in back prep table holding at 47°F. The tofu was in a bowl too large for the cooler, so the cooler door would not shut. Raw and cooked beef, chicken, pork, shrimp in walk-in cooler holding between 45-47°F. Internal temperature of walk-in cooler was at 54°F. Cooked noodles sitting out in container on counter next to the spring roll table at 71°F. Products were all embargoed. This is the 5th consecutive violation.

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...Cooked chicken was in the back prep table in the process of cooling with an internal temperature of 75°F. Chicken was placed into the freezer to cool down. Large 5 gallon buckets of sauces were cooling in the walk-in cooler with lids on and stacked. Sauces were broken down into smaller pans and placed into freezer to cool. When cooling down food, use shallow pans, keep lids off and allow to cool to 41°F rapidly.

Violation: 37

Correct Prior To Next Routine Inspection

Contamination prevented during food preparation, storage & display

Core-3-305.11, C: Food Storage-Preventing Contamination from the Premises... Dry products are stored in open containers under prep tables. Provide lids for these products to prevent contamination.

Violation: 39

Corrected At Time Of Inspection

Wiping cloths; properly used & stored

Core-3-304.14, C: Wiping Cloths, Use Limitation... Wiping cloths are stored on the counter, not in sanitizer buckets. Keep wiping cloths in the sanitizer bucket unless in use.

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. Temperature logs for the units have not been maintained for over 1 week. When taking temperatures, you must take internal temperatures, not just record the temperature gauges.

Received By:

MaryLynn Kotinsky

Environmental Health Specialist:

Michelle Chester

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
Raw sliced beef			45°F		11
Raw shrimp			45°F		8
Raw chicken wings			45°F		9
Raw beef fillets			45°F		24
Raw chicken breast			45°F		2
Cooked veggies			45°F		2
Cooked pork			45°F		11
Par cooked chicken wings			45°F		7
Soft shell crabs			45°F		3

Business: Rice Paper
Address: 2221 N 7th St, Phoenix, AZ 85006

By:
Inspector: Michelle Chester