

Date: 02/17/2016 Start Time: 01:28 PM Routine Inspection Permit ID: FD-33297 Expires: 10/31/2016

Business Name: Rice Paper Permit Type: E & D10+ Seating

Business Address:2221 N 7th St, Phoenix, AZ 85006Classification:Class 4Phone Number:602-252-3326Permit Location:Owner Name:Tran Concept LLCDistrict:CR 35

Mailing Address: 2221 N 7th St, 85006 Award: Not Participating

Risk Factors: 5 Good Retail Practices: 3 Cards Needed: 5
Food Service Workers: 5 Food Service Worker Cards: 0 Samples Taken:
Food Manager Licenses: 0 Embargoed: 77

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		
02	In	Management Awareness; policy present		
03	In	Proper use of reporting, restriction & exclusion		
04	In	Proper eating, tasting, drinking, or tobacco use		
05	In	No discharge from eyes, nose, and mouth		
06	Out	Hands clean & properly washed		
07	In	No bare hand contact with RTE foods or approved alternate method properly followed		
80	In	Adequate hand washing facilities supplied & accessible		
09	In	Food obtained from approved source		
10	N/O	Food received at proper temperature		
11	In	Food in good condition safe, & unadulterated		
12	N/A	Required records available; shell stock tags, parasite destruction		
13	In	Food separated & protected		
14	Out	Food-contact surfaces: cleaned & sanitized		
15	ln	Proper disposition of returned, previously served, reconditioned & unsafe food		

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

Violation: 06 Corrected At Time Of Inspection

Hands clean & properly washed

PRIORITY VIOLATION-2-301.14, P: When to Wash... Employee observed cleaning prep cooler area with sanitizer cloth with gloves on and then preparing food without changing gloves and washing hands. Employee also observed to pull up pants with gloves on without changing gloves and washing hands. Reviewed handwashing procedures with PIC and employees removed gloves and washed hands.

Violation: 14 Repeat: 1st Corrected At Time Of Inspection

Food-contact surfaces: cleaned & sanitized

PRIORITY VIOLATION-4-501.114, P: Manual and Mechanical Warewashing Equipment, Chemical Sanitization- Temperature, pH, Concentration and Hardness... Quat sanitizer in 3-compartment sink (with clean dishes in the sink) was at 100ppm. Manufacturers directions call for 200-400ppm. Sanitizer was emptied. This is the 2nd consecutive repeat of this violation.

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.

iolation: 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:	Environmental Health Specialist:
MaryLynn Kotinsky	_
	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 hearby 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

Date: 02/17/2016