

Date: 12/15/2016 Start Time: 02:15 PM Routine Inspection Permit ID: FD-33806 Expires: 02/28/2017

Business Name: Mejico Permit Type: E & D10+ Seating

Business Address:2333 E Osborn Rd, Phoenix, AZ 85016Classification:Class 4Phone Number:602-956-4420Permit Location:Owner Name:Mejico, LLCDistrict:CR 35

Mailing Address: 2333 E Osborn, 85016 Award: Not Participating

Risk Factors: 3 Good Retail Practices: 0 Cards Needed: 0 Samples Taken:

Food Manager Licenses: 1 Embargoed: 5

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
In	Certification by accredited program, compliance with	16	ln	Proper
		Status Item Certification by accredited program, compliance with		

01	In	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	In	Hands clean & properly washed		
07	In	No bare hand contact with RTE foods or approved alternate method properly followed		
08	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	Out	Food separated & protected		
14	In	Food-contact surfaces: cleaned & sanitized		
15	In	Proper disposition of returned, previously served, reconditioned & unsafe food		

16	ın	Proper cooking time & temperatures
17	N/O	Proper reheating procedures for hot holding
18	N/O	Proper cooling time & temperatures
19	In	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	Out	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: 13 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.. Raw carne asada stored over raw fish in the prep cooler. Manager moved products into the walk-in cooler and properly separated the raw products.

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... Chicken mole in the walk-in cooler (made several days ago) had an internal temperature of 45'F. Folded tacos (happy hour menu) are at 45-47'F made 3 and 5 days ago) in the prep cooler. The cooler was holding at 40.9'F and other products were holding around 42-43'F. The tacos, chicken, and the mole were discarded and other products were moved to the walk-in cooler.

Violation: 23 Correct Prior To Reinspection

Consumer advisory provided for raw or undercooked foods

Priority Foundation-3-603.11, Pf: Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens... The Happy Hour menu sells ceviche and chips and ceviche tostados. The reminder is at the bottom of the menu, but it does not disclose which products are served raw (the dinner menu is correct). Please provide an asterisk on this menu to disclose the undercooked and raw menu items.

Comments:

This establishment is not participating in the award program at this time and had 2 Priority, 1 Priority Foundation and 0 Core Violations on this inspection.

Due to the violations noted on this inspection report, County legal action may result from this inspection.

Contacted the Spanish Liaison who spoke with kitchen employees on the phone. She confirmed that the mole and tacos had not been removed from the prep table and used since last night.

Received By:	Environmental Health Specialist:
Kevin Willi	
	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
Chicken mole			45-47'F for unknown time		2
Folded tacos			45-47'F for unknown time		2
Cooked chicken			42-44'F for unknown time		1

Business: Mejico

Address: 2333 E Osborn Rd, Phoenix, AZ 85016

Ву

Inspector: Michelle Chester

Date: 12/15/2016