



Maricopa County
 Environmental Services Department
 Environmental Health Division
 Food Inspection Report

Date: 05/03/2016
 Start Time: 01:55 PM
Routine Inspection
 Permit ID: FD-36795
 Expires: 05/31/2016

Business Name: Philly's Sports Grill
Business Address: 1402 S Priest Dr, Tempe, AZ 85281
Phone Number: 480-946-6666
Owner Name: B3K Management Team LLC
Mailing Address: 1402 S Priest Dr, 85281

Permit Type: E & D10+ Seating
Classification: Class 4
Permit Location:
District: CR 08
Award: Not Participating

Risk Factors: 3 **Good Retail Practices:** 3 **Seating Capacity:** 195
Food Service Workers: 0 **Food Service Worker Cards:** 0 **Cards Needed:** 0
Food Manager Licenses: 1 **Embargoed:** 3 **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/O	Proper reheating procedures for hot holding
03	In	18	In	Proper cooling time & temperatures
04	In	19	In	Proper hot holding temperatures
05	In	20	Out	Proper cold holding temperatures
06	In	21	Out	Proper date marking & disposition
07	In	22	N/A	Time as a public health control: procedures & record
08	In	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	N/A	27	N/A	Compliance with variance, specialized process, & HACCP plan
13	In			
14	Out			
15	In			

Violation: 14

Corrected At Time Of Inspection

Food-contact surfaces: cleaned & sanitized

Priority Foundation-4-601.11(A), Pf: Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

Noted slicer in back food prep area with dried food residue on it. Per manager, slicer was last used several hours prior. Ensure slicer is broken down and cleaned/ sanitized before next use - instructed manager to have slicer cleaned.

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 avocado and cream cheese mix on top line of prep cooler a 52-53°F - product was stacked on top of fill line. Per manager, mix was out for lunch several hours prior, and was voluntarily discarded at time of inspection. Ensure TCS foods are kept at 41°F or below.

Violation: 21

Repeat: 4th

Corrected At Time Of Inspection

Proper date marking & disposition

PRIORITY VIOLATION-3-501.18, P: Ready-To-Eat Time/Temperature Control for Safety Food - Disposition

Noted open container of feta cheese with prep date of 4/16/16 - past 7 day maximum allowed. Ensure all required, open TCS foods are disposed of properly and in proper timeframes.

Priority Foundation-3-501.17, Pf: Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking

Noted plate of roasted peppers in reach-in cooler with no date mark - per manager, items were made on either 5/1 or 5/2, and were voluntarily discarded at time of inspection. Also noted rack of cooked ribs in walk-in cooler with no date mark - per manager, item was cooked on 4/28/16, and was properly dated at time of inspection. Ensure all required, open TCS foods are dated properly as required.

Violation: 37

Corrected At Time Of Inspection

Contamination prevented during food preparation, storage & display

Core-3-305.11, C: Food Storage-Preventing Contamination from the Premises

Noted several boxes of bread stored on the ground in walk-in freezer. Instructed manager to move off the ground at time of inspection. Store all foods properly to prevent potential contamination.

Violation: 46

Correct Prior To Next Routine Inspection

Warewashing facilities: installed, maintained, & used; test strips

Priority Foundation-4-302.14, Pf: Sanitizing Solutions, Testing Devices

Noted no test strips available for quaternary ammonia sanitizer used at establishment. Instructed manager to obtain test strips to ensure proper sanitizer concentration.

Violation: 54

Correct Prior To Next Routine Inspection

Adequate ventilation & lighting; designated areas used

Core-6-303.11, C: Intensity-Lighting

Noted light not functioning in walk-in freezer. Replace as needed so adequate lighting is provided.

Comments:

This establishment is not participating in the award program at this time and had 2 Priority, 3 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 operating under a Stipulated Settlement agreement with MCESD. Reviewed process with manager and employees. Provided new owner application.

Received By:

Phillip Howard

Environmental Health Specialist:

Joseph Matthews

(602) 506-0384

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
roasted peppers			date marking		1lb
avocado/ cream mix			cold holding-52°F		1lb
feta cheese			past expiration		1lb

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Address: 1402 S Priest Dr, Tempe, AZ 85281

By:
Inspector: Joseph Matthews (602) 506-0384