

Date: 11/06/2015 Start Time: 05:30 PM Routine Inspection Permit ID: FD-38923 Expires: 08/31/2016

**Business Name:** Flor De Calabaza **Permit Type:** E & D10+ Seating

**Business Address:** 705 N 1St St, Suite# 110, Phoenix, AZ 85004 **Classification:** Class 4 **Phone Number:** 602-750-2478 **Permit Location:** 

Owner Name:Flor De Calabaza latin lounge LLCDistrict:CR 05NMailing Address:705 N 1st St Ste-110, 85004Award:D

Risk Factors: 7 Good Retail Practices: 3 Seating Capacity: 72
Food Service Workers: 0 Food Service Worker Cards: 0 Samples Taken:

Food Manager Licenses: 0 Embargoed: 0

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	S	tatus I	Item

01	Out	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	In	Hands clean & properly washed	
07	Out	No bare hand contact with RTE foods or approved alternate method properly followed	
80	Out	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	Out	Food-contact surfaces: cleaned & sanitized	
15	In	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	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	N/A	Consumer advisory provided for raw or undercooked foods
24	In	Pasteurized foods used; prohibited foods not offered
25	N/A	Food additives; approved and properly used
26	Out	Toxic substances properly identified, stored, and used
27	N/A	Compliance with variance, specialized process, & HACCP plan

Violation: 01 Correct Prior To Next Routine Inspection

# Certification by accredited program, compliance with Code, or correct responses

Priority Foundation-2-103.11 (A)-(O), Pf: Person-In-Charge-Duties; Performs Assigned Duties - No manager certification at establishment. Priority and priority foundation violations occurred. Obtain and maintain prior to next routine inspection.

Violation: 07 Corrected At Time Of Inspection

#### No bare hand contact with RTE foods or approved alternate method properly followed

PRIORITY VIOLATION-3-301.11, P: Preventing Contamination from Hands; Bare Hand Contact with Ready to Eat Foods - Observed employee behind bar using bare hands to cut limes for drinks. Educated person in charge about using gloves or utensils on ready-to-eat items.

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

## Adequate hand washing facilities supplied & accessible

Priority Foundation-5-205.11, Pf: Using a Handwashing Sink-Operation and Maintenance - Hand wash sink near back exit was being used to store two sanitizer buckets. Person in charge moved buckets; make sure that hand wash sinks are used only for hand washing.

Priority Foundation-6-301.12, Pf: Hand Drying Provision - No paper towels at hand wash sink across from three compartment sink. Person in charge provided; maintain at all times.

Violation:

**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 - In walk-in refrigerator raw chicken was being stored above whole pork. Raw shelled eggs and raw fish were being stored over a container of liquid margarine. Person in charge re-arranged so that cross contamination would not occur. Refer to storage chart posted.

Violation:

Repeat: 1st

**Correct Prior To Next Routine Inspection** 

Food-contact surfaces: cleaned & sanitized SECOND OCCURRENCE; CONSECUTIVE

Core-4-602.11 (E), C: Equipment Food-Contact Surfaces and Utensils-Frequency; Non-TCS - Organic buildup on inner surfaces of ice machine. Clean and maintain at a frequency that prevents buildup.

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 - Raw shrimp, multiple tomato bases sauces, cooked tomatoes, cooked onions were all on a small cart sitting outside walk-in refrigerator and holding at 50-53\*F. Person in charge said that items were brought out during an order. Use ice or keep items in walk in to maintain 41\*F or below. Items were moved to walk-in.

Violation:

Repeat: 1st

**Corrected At Time Of Inspection** 

# Toxic substances properly identified, stored, and used

SECOND OCCURRENCE; CONSECUTIVE

Left risk control plan

PRIORITY VIOLATION-7-204.11, P: Sanitizers, Criteria-Chemicals - Chlorine sanitizer in three compartment sink was well above 300 ppm. Person in charge said they normally use guat sanitizer and re-made sink to 200 ppm guat. Quat sanitizer in sanitizer bucket under bar was well above 500 ppm. Person in charge diluted to 200 ppm.

Priority Foundation-7-102.11, Pf: Common Name-Working Containers - Two spray bottles near ice machine had cleaners in them and were not labeled. Person in charge placed labels during inspection. All working containers with chemicals must be properly labeled.

Priority Foundation-7-202.11, Pf: Restriction-Presence and Use - Observed a container of PowerHouse and and roach killer on dry storage shelf near ice machine. Person in charge discarded during inspection. Only licensed pest control may be used.

Violation:

**Corrected At Time Of Inspection** 

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

Core-6-202.13, C: Insect Control Devices, Design and Installation - A snap trap was placed under prep sink in kitchen area. Person in charge will remove and use glue traps or closed system traps; no snap traps are allowed.

Core-6-202.15, C: Outer Openings, Protected - Back door to kitchen was propped open during inspection. Air curtain turned on about half way through inspection. Make sure air curtain is on the entire time the door is propped open.

Violation:

**Corrected At Time Of Inspection** 

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

Priority Foundation-4-302.14, Pf: Sanitizing Solutions, Testing Devices - Establishment uses guat sanitizer but has no test strips. Obtain and maintain; left some for use until more are obtained.

Violation: 49

**Correct Prior To Reinspection** 

## Plumbing installed; proper backflow devices

PRIORITY VIOLATION-5-205.15 (A), P: System Maintained in Good Repair; According to Law - Prep sink is currently draining into a bucket. Part of the pipe has been disconnected. Person in charge said that it is already in process of being repaired. Repair prior to re-inspection.

## Comments:

This establishment received a D Grade and had 5 Priority, 6 Priority Foundation and 3 Core violations on this inspection. No County legal action will result from this inspection.

Core-2-102.12(A), C: Certified Food Protection Manager - No manager certification at establishment. Obtain and maintain prior to next routine inspection.

The following long term corrective action with food borne illness risk factor #26 was discussed with PIC: risk control plan.

Conducted with R.S. 1173

Received By:	Environmental Health Specialist:
Natalie Lopez	
	Brett Griffin