

Maricopa County Environmental Services Department Environmental Health Division Food Inspection Report Date: 05/10/2016 Start Time: 11:00 AM **Re-Inspection** Permit ID: FD-42528 Expires: 03/31/2017

Business Name: Pedritos Mexican Food #2	Permit Type: E & D10+ Se	Permit Type: E & D10+ Seating	
Business Address: 311 W Main St, Mesa, AZ	5201 Classification: Class 4		
Phone Number: (480) 255-4301	Permit Location:		
Owner Name: Pedritos Mexican Food LLC	District: ER 06		
Mailing Address: 311 W Main St., 85201	Award: Re-Inspection		
Risk Factors: 1	Good Retail Practices: 2	Seating Capacity: Cards Needed: 3	
Food Service Workers: 3	Food Service Worker Cards: 0	Samples Taken:	
Food Manager Licenses: 1	Embargoed: 0	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 16 Certification by accredited program, compliance with Select Proper cooking time & temperatures 01 Out Code, or correct responses 17 Select Proper reheating procedures for hot holding 02 Select Management Awareness; policy present 18 Proper cooling time & temperatures Select 03 Proper use of reporting, restriction & exclusion Select 19 Select Proper hot holding temperatures 04 Select Proper eating, tasting, drinking, or tobacco use 20 Select Proper cold holding temperatures 05 No discharge from eyes, nose, and mouth Select 21 Select Proper date marking & disposition 06 Select Hands clean & properly washed 22 Select Time as a public health control: procedures & record No bare hand contact with RTE foods or approved Consumer advisory provided for raw or undercooked 07 Select 23 Select alternate method properly followed foods Select 80 Select Adequate hand washing facilities supplied & accessible 24 Pasteurized foods used; prohibited foods not offered 09 Select Food obtained from approved source 25 Select Food additives; approved and properly used Food received at proper temperature 26 Toxic substances properly identified, stored, and used 10 Select Select Compliance with variance, specialized process, & 11 Select Food in good condition safe, & unadulterated 27 Select HACCP plan Required records available; shell stock tags, parasite 12 Select destruction 13 Select Food separated & protected 14 Select Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously served, 15 Select reconditioned & unsafe food

Violation:

Repeat: 2nd

Correct Prior To Reinspection

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

Repeat: 1st

Repeated violation. Establishment has no current Food Service Worker Certificates for its employees. Please visit: http://esd.maricopa.gov for information on obtaining Food Service Worker Certificates. Per operator one employee has completed the course, but no certificate was present. Provide copies of the certificates to the Department with-in 10 days.

Violation: 34

violation: 34

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Thermometers provided and accurate

Core-4-204-112, C: Temperature Measuring Devices-Functionality

No visible thermometer in the main prep cooler unit at the line. Provide.

Observed light around the back door. Seal as needed. Fifth consecutive violation.

Comments:

Upon re-inspection all other violations observed on the previous inspection have been corrected. The operator has installed a new tile floor in the back area. Establishment received pest control applications on 5-4-16 and 5-9-16. Receipts were provided. No County action will result from this inspection.

Received By:

Pedro Contrerez - Owner

Environmental Health Specialist:

Timothy Hurst (602) 372-3353