

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 beef stored over cooked shrimp in reach-in cooler. These items were re-arranged with the raw beef stored below and the raw shrimp. A pan was found in the prep table with links of raw chorizo, cooked pork, and deli roast beef all intermingled. All products were discarded.

Violation: 20 Repeat: 4th

Proper cold holding temperatures

PRIORITY VIOLATION-3-501.16(A)(2) and (B), P: Time/Temperature Control for Safety Food, Cold Holding... Deli ham in prep cooler at 44-48°F (product was stacked over another package of ham and some dried out ham), shredded cheese at 44°F, and sour cream at 44°F (sour cream was in a container deeper than the pan in the unit). Products were left in unit overnight. Products were discarded. Items in the refrigeration unit need to be held at 41°F or below.

Violation: 21

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... A pan of cooked rice and a pan of cream/chili's was found dated in the walk-in from 9 days ago. Both products were dated. Products may only be kept for 6 days after day of prep (for a total of 7 days). Both products were discarded.

Comments:

This establishment is not participating in the award program at this time and had 5 Priority, 0 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.
Inspection conducted with Spanish Liaison, RS #1131.
Establishment has maintained temperature logs for both cold holding and hot holding. However, many of the temperatures on the cold holding logs have products products in the mid-50's, with no corrective action documented.
Unable to contact the owner during the inspection.

Received By:

Environmental Health Specialist:

Abelardo Caudoron _____

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 hereby released from all liability.

Name and Description of Articles	Lot Number	Size	Reason Embargoed	Quantity	Weight
Cooked rice			2 days past discard date	1 pan	2.0
Cream and chili mix			2 days past discard date	1 pan	3.0
Ham			out of temperature		0.5
Shredded cheese			out of temperature		0.5
Sour cream			out of temperature		2.0
Roast beef			out of temperature		0.5
Cooked pork			out of temperature		0.5

Business: Monarca Restaurant

Address: 602 W Baseline Rd, Suite# B, Phoenix, AZ 85040

By:
Inspector: Michelle Chester