

Date: 09/08/2016 Start Time: 11:18 AM **Routine Inspection** Permit ID: FD-45787 Expires: 09/30/2016

Business Name: Monarca Restaurant

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

Phone Number:

Owner Name: Martha Valencia

Mailing Address: 1327 N 38th Ave, 85009

Permit Type: E & D10+ Seating

Classification: Class 4
Permit Location:
District: CR 35

Award: Not Participating

Risk Factors: 5 Good Retail Practices: 0 Seating Capacity: 24
Food Service Workers: 0 Food Service Worker Cards: 0 Samples Taken:

Food Manager Licenses: 1 Embargoed: 9

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	ltem

01	In	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	Out	Hands clean & properly washed			
07	Out	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	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	Out	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	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: 06 Repeat: 1st Corrected At Time Of Inspection

Hands clean & properly washed

PRIORITY VIOLATION-2-301.12, P: Cleaning Procedure... Employee put soap on hands and immediately rinsed hands off under running water. Liaison demonstrated proper hand washing to employee and had employee properly wash hands.

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... Employee observed wrapping a burrito with bare hands upon arrival. No gloves were stored in the kitchen. Burrito was served to customer before it could be discarded. Reviewed requirements with employee regarding preventing bare hand contact and wearing gloves or using utensils when handling ready to eat foods.

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:

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 hearby released from all liability.

Name and Description of Articles	Lot Number	Size	Pageon Embargood	Quantity	Woight
Name and Description of Articles Cooked rice	Number	Size	Reason Embargoed 2 days past discard date	Quantity 1 pan	Weight 2.0
Cooked fice			z days past discard date	i 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

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

By:

Inspector: Michelle Chester

Date: 09/08/2016