



Maricopa County
 Environmental Services Department
 Environmental Health Division
 Food Inspection Report

Date: 8/15/2017
 Time: 10:07:00 AM
Construction
 Permit ID: RM-05813
 Expires: 9/30/2017

Business Name:	Desert Vista High School	Permit Type:	Remodel-Minor Review 0-9 Seating
Business Address:	16440 S 32nd St , Phoenix, AZ 85048	Classification:	Class 2
Phone Number:	(480) 706-7907	Permit Location:	Grilling outside FOOTBALL/SOCCER/TRACK AND FIELD HOME CONCESSION STAND F, In use August-October
Owner Name:		Award:	
Mailing Address:	16440 S 32nd St		
Risk Factors:	0	Good Retail Practices:	0
		Seating Capacity:	0
Food Service Workers:		Food Service Worker Cards:	
Food Manager Licenses:		Embargoed:	
		Cards Needed:	
		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:

Comments:

This new owner review was conducted by appointment. The purpose of this review is to approve an outdoor cooking set up for the football field concession stand.

At the time of this visit the outdoor cooking set up had a large commercial style charcoal grill, a hand commercial portable self-contained and electrically powered/propane powered hand sink, a sealed concrete pad, overhead protection, a 5 foot barrier and a commercial convection oven inside of the concession as an alternative cooking option.

This new option for outdoor grilling is now approved. This operation will be added to your existing permit to allow for this option and notify future inspectors that this is approved.

Always have your hand sink set up with soap and paper towels before beginning cooking operations.

1. The facility performs the specified operations in accordance with the approved plans pursuant to §8-103.12(A).

2. The facility provides records upon request to the Maricopa County Environmental Services Department ("Department") or its representatives pursuant to §8-103.12(B).

- Approval is limited to the grilling of hamburgers and hot dogs, bratwurst.
- Approval is limited to the grilling of proteins outdoors.
- Proteins shall be transferred indoors after grilling for final prep and service.
- No hot or cold holding outdoors.
- Preparation, portioning, cutting and other preparation is prohibited outdoors and shall be conducted in the support kitchen only.
- The outdoor cooking area is an extension of your kitchen outside, and the same regulations that apply indoors are applicable at the outdoor cooking area.

No County legal action will result from this inspection.

Received By:

Environmental Health Specialist:

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