

SUPPLEMENTAL SHEET

**PIMA COUNTY HEALTH DEPARTMENT
CONSUMER HEALTH & FOOD SAFETY**

3950 S. COUNTRY CLUB RD. STE., 100 • TUCSON, AZ 85714
(520) 724-7908 • FAX (520) 724-9597

Type 1621A

Time In Time Out

1725 2020

FACILITY Five Palms Steak & Seafood

ID# 313-0099

ADDRESS 3500 E. Sunrise

Unless otherwise specified, the violations explained below will need to be corrected by the next routine inspection.

ITEM NO.	REMARKS	CORRECTED BY
	Tempo Cont:	
	Oliva MT: Shrimp 41°F, lobster 41°F, octopus 41°F	
	Salad MT: ranch 27°F, feta 31°F	
	bottom: ceviche 43°F, shrimp 43°F, lobster 44°F	
	Meat MT: filet 40°F	
	Sauté MT: provolone 40°F, risotto 40°F, seabass 37°F	
	Pizza MT: salmon 44°F, chicken 42°F, labneh cheese 44°F	
	Walk In: heavy cream 47°F, cheddar 47°F, provolone 48°F, egg whites 48°F, butter 49°F, pasta 47°F	
	Meat W/I: Shrimp 40°F, fish 40°F	
	Cooling: chicken 87°F @ 6pm. Cooling since Spmon sheet pans • all jus 74°F @ 6pm. Cooling since 12pm in 3 gallon containers	
	Bakery RI: cheesecake 37°F	
4	all jus cooling in large containers prepared around 12 pm and 74°F at 6pm. Per P.C.C. 3-501.14A, potentially hazardous foods that have been cooked must be cooled from 130°F to 70°F within 2 hours. Corrected by discarding product. Implement cooling log to ensure product cools as required.	

Martino 20 Oct 15
Person in Charge Date

Amanda Juselson 10/22/15
EHS Date

MARTINO
Print Name

Time In Time Out

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FACILITY Five Palms Steak - Seafood

ID# 313-0099

ADDRESS 3500 E. Sunrise

Unless otherwise specified, the violations explained below will need to be corrected by the next routine inspection.

ITEM NO.	REMARKS	CORRECTED BY
S	<ul style="list-style-type: none"> Items in grill drawers temped between 52°F and 55°F. Items had only been there for about an hour. Corrected by putting into working refrigeration - all items raw. Have serviced. Items in bottom A salad make table temped between 43°F and 44°F. Corrected by date marking for 4 days. Have unit serviced. Items in pizza MT temped between 42°F and 44°F. Corrected by date marking for 4 days. Have unit serviced. 	
	* All units above will be reinspected on Tuesday, October 27, 2015.	
	<ul style="list-style-type: none"> Items in the walk in temped between 47°F and 49°F. Corrected by discarding all hazardous items. Have unit serviced. Will be reinspected within 24 hours on Friday, October 23, 2015. (Freezer opened to cool area, reached 40°F. Not a permanent solution.) 	
	Per T.C.C. 3-501.16B, potentially hazardous foods must be maintained at 41°F or below. Facility has earned a needs improvement in their refrigeration.	

Matt 10/20/15
Person in Charge Date

Juanita Rodriguez
EHS

10/22/15
Date

Martin C Coy
Print Name

Time In Time Out

17 25 20 20

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Type 1621A

FACILITY Five Palms Steak + Seafood

ID# 313-0099

ADDRESS 3500 E. Sunrise

Unless otherwise specified, the violations explained below will need to be corrected by the next routine inspection.

ITEM NO.	REMARKS	CORRECTED BY
18	No sanitizers in bar dishwasher. Per P.C.C. 4-703.11, after being cleaned, equipment food-contact surfaces and utensils shall be sanitized in 50-100 ppm chlorine for at least 7 seconds. Corrected by refilling chlorine container.	
27	Surface outside pizza oven broken with a large open crevice. Per P.C.C. 4-202.11, multiuse food contact surfaces shall be smooth, free of breaks, open seams, cracks, crevices, etc. Not corrected at time of inspection. Correct for next routine inspection in 4 months.	
28	• Leak in storage room. Not affecting any food products. • Cleanable surface of floor deteriorating.	
NOTE:	• No logs for refrigeration, cooling, dishwasher. • Operating license expired 2/20/15. All fees, late fees, and NOV fees must be paid to obtain a valid	

Martin C. Coy 10/22/15
Person in Charge Date

Sharon Anderson 10/22/15
EHS Date

MARTIN C. COY
Print Name

SUPPLEMENTAL SHEET

**PIMA COUNTY HEALTH DEPARTMENT
CONSUMER HEALTH & FOOD SAFETY**

3950 S. COUNTRY CLUB RD. STE., 100 • TUCSON, AZ 85714
(520) 724-7908 • FAX (520) 724-9597

Type 1621A

Time In Time Out
1725 2020

FACILITY Five Palms Steak - Seafood

ID# 818-0099

ADDRESS 3500 E. Sunrise

Unless otherwise specified, the violations explained below will need to be corrected by the next routine inspection.

ITEM NO.	REMARKS	CORRECTED BY
	operating license.	
	Facility has earned a needs improvement for their refrigeration. Facility will be reinspected within 24 hours on Friday, October 23, 2015 for their walk ins. Facility has additional time for the 3 other units, and will be reinspected on Tuesday, October 27, 2015. All refrigeration units must be working properly to pass reinspection.	
	Facility must also have a current operating license to get off the needs improvement status. Per P.C.C. 8-08.080 A, no person shall operate a food establishment who does not have a valid food establishment license issued pursuant to the sanitary code. ADV issued.	

Mart Coy 10 Oct 2015
Person in Charge Date

Sharon Anderson 10/22/15
EHS Date

MARTIN E. COY
Print Name



PIMA COUNTY HEALTH DEPARTMENT

Consumer Health and Food Safety

3950 S. Country Club Rd., Suite 2301 • Tucson, Az 85714
520-724-7908 • Fax: 520-724-9597

NOTIFICATON OF INSPECTION RIGHTS

REGULATED PERSON INFORMATION

Regulated Person/Facility Five Palms Steak & Seafood Permit #(s) 313 0099 1621A

Site Location 3500 E. Sunrise

Site Contact Phone

Mailing Address

DEPARTMENT INFORMATION

Inspector Name Amanda Anderson Inspection Date 10/22/15 Time 1725

Notice of Inspection Rights Under A.R.S. § 11-1603

Upon entering the premises, the Pima County Health Department inspectors met with the regulated person or the regulated person's on-site representative, presented photo identification showing that they are Pima County employees and explained:

- The purpose of the inspection is to determine compliance with Pima County Code, Title 8, Health and Safety and for Public School Physical Plants, also A.A.C. Title 9, Chapter 8, Article 7. The legal authority for the inspection is:
- Food Establishments: P.C.C. 8.04.130 (H), 8.08.080;
- Swimming pools and spas: P.C.C. 8.04.130 (H), 8.32.260;
- Hotels and Motels: P.C.C. 8.04.130 (H), 8.16.050, 8.16.060;
- Mobile home parks: P.C.C. 8.04.130 (H), 8.20.050, 8.20.060;
- Public school physical plants: P.C.C. 8.04.130(H).
The fee for this inspection is: \$ 0.
With the exception of inspections of food establishments or swimming pools and spas, the regulated person or representative may accompany the Department inspectors on the premises, except during confidential interviews.
The regulated person has the right to: copies of any original documents taken by the Department during the inspection; a split or duplicate of any samples taken during the inspection if the split or duplicate would not prohibit an analysis from being conducted or render an analysis inconclusive; copies of any analysis performed on samples taken during the inspection.
Each person whose conversation is tape-recorded will be informed that the conversation is being tape-recorded.
Each person interviewed during the inspection will be informed that statements made by the person may be included in the inspection report.
Right of Appeal: A person who has been adversely affected by an action of the health officer may appeal that action by filing with the director of the department a written request for appeal within ten days of the time the person is notified of the action. See P.C.C. 8.04.140(A).
The following person may be contacted about the final decision based on the results of the inspection: David F. Ludwig Program Manager, (520) 724-7908

I have read this notification and discussed any question or concerns with the Department inspectors.
X [Signature] Date: 10/22/15

Declined to sign the notification. No authorized on-site representative is present at the facility.

Copies of the inspection report and this notification are available at Pima County Health Department, 3950 S. Country Club, Ste. 2301, Tucson, Arizona 85714.

***NOTE: Department inspectors may still proceed with the inspection even if the regulated party declines to sign this form. ***



PIMA COUNTY HEALTH DEPARTMENT
CONSUMER HEALTH AND FOOD SAFETY DIVISION

3950 S. Country Club Road Suite 100
Tucson, Arizona 85714
Telephone: (520) 243-7908
Fax: (520) 628-9597

BLES

Notice of Violation

Arizona Five Palms

Name of Responsible Party

5855 W. Kolb Rd. 85747

Address

Five Palms Steaks Seafood - 3500 E. Sunrise

Location of Violation

10/21/15

Date

0900

Time

The Pima County Health Director, through the representative named below, has cause to believe you have violated the health laws of the State of Arizona and Pima County as follows:

Chapters 8.04.130 (inclusive) of the Pima County code.

This violation can be removed if you do the following within _____:

Remit all fees including applicable late fees and obtain a valid operating permit within 48 hours of this

Notice. All license fees, late fees, and NOV fees must be paid to obtain a valid operating permit.

If this violation is not correct within the time period specified, legal action may be taken against you.

Served to: Marty MARTIN C Coy

Date: 22 Oct 2015

By: Amanda Anderson

Representative

How Served: Mail Person 10/22/15



PIMA COUNTY HEALTH DEPARTMENT CONSUMER HEALTH AND FOOD SAFETY

3950 S. Country Club Rd., Suite 100 • Tucson, AZ 85714
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RATING
FAIL

Time In **1735** Time Out **1810**

FOOD SAFETY EVALUATION REPORT

FACILITY Five Palms Steak & Seafood

ID# **313-0099** TYPE **1621A**

ADDRESS **3500 E. Sunrise**
Street Number Street Name Zip

Routine Evaluation
Reevaluation of
Critical Violations on 10/22/15 date
License Suspended on _____ date

Ratings: E = Excellent G = Good N = Needs Improvement
The marked items indicate whether the critical items were met during the food safety evaluation.
y = yes n = no n/o = not observed n/a = not applicable
Y N NO NA

COOKING, HOLDING & COOLING TEMPERATURE CONTROLS

- Potentially hazardous foods cooked to proper temperature.
- Cooked potentially hazardous foods held at 130°F or above.
- Potentially hazardous foods reheated properly.
- Cooked potentially hazardous foods cooled properly.
- Potentially hazardous foods held at proper cooling temperature.

Food/Equipment	Temp	Food/Equipment	Temp
<i>ill</i> pulled pork	46	<i>ill</i> chicken chicken	41
chicken	49	cheese	40
cheese	52	w/ milk	43
<i>Tom</i> <i>ill</i> crab	41	cheese	44
<i>T</i> Shrimp	41	Sour cream	44
		Sausage	44

PREVENTION OF CONTAMINATION

- Food separation, packaging, segregation and substitution methods are preventing food and ingredient contamination.
- Effective food contact controls are preventing food contamination.
- Food contact surfaces and equipment are cleaned frequently and properly to prevent food contamination.
- Food contact surfaces sanitized properly and approved equipment being used.

FOOD CONDITION & SOURCE

- All foods are from approved sources, safe, unadulterated and honestly presented.
- Food received in proper condition and temperature.
- Shellfish tags kept as required.

DATE MARKING & DISPOSAL

- Foods are correctly date marked.

DEMONSTRATION OF FOOD SAFETY KNOWLEDGE

- Person in charge assigned, and demonstrates adequate food safety knowledge applicable to operation.

TIME ONLY AS A FOOD SAFETY CONTROL

- Food holding and storage time is within food safety limits.

HACCP PLAN FOLLOWED

- HACCP plan followed properly.

CONSUMER ADVISORIES & PROTECTION

- Consumer advisories conducted properly.

STANDARD OPERATING PROCEDURES

- Other critical items in compliance (if not, specify violations under comment section).
- Noncritical items in compliance (if not, specify violations under comment section).

EMPLOYEE HEALTH & HYGIENE

- Employee's hands and exposed arms clean and properly washed.
- Hand washing facilities available and functional.
- Employees using proper hand and arm cleaning procedures.
- Live animals handled properly.
- Person in charge requires employees to report illnesses.
- Employees eating, drinking, or using tobacco only in designated areas.
- Persons with discharges from eyes, nose or mouth prohibited from working with exposed food.
- Food employees preventing contamination of ready-to-eat food by limiting bare hand contact to approved methods.
- Food employee tasting food properly.

Facility has paid their license fee, operating on a current license.

Food establishment Person in Charge Mahtley Date 10/27/15

Signature MAHTLEY
Print Name

Sanitarian Maureen Anderson, RS Date 10/27/15

Employee No.

Time In Time Out

1	7	35	1	8	10
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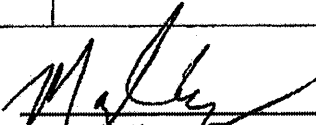
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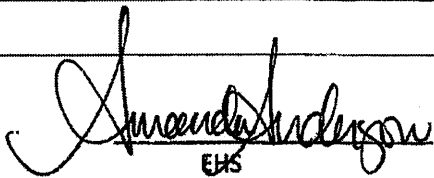
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ADDRESS 3500 E. Sunrise

Unless otherwise specified, the violations explained below will need to be corrected by the next routine inspection.

ITEM NO.	REMARKS	CORRECTED BY
5	<p>Items in gill drawers temped between 46°F and 52°F. Items discarded.</p> <p>Items in walk in temped between 43°F and 44°F. Date mark foods for 4 days to ensure safety. Have unit serviced again.</p> <p>- Hitech serviced items, and will be returning on 10/28/15 to readjust refrigeration.</p> <p>- Reinspection will occur on Thursday, Oct. 29, 2015.</p>	
	<p>Pizza MT and Bottom Salad MT have been repaired and are working properly.</p>	


Person in Charge _____ Date _____


EHS _____ Date 10/27/15

Print Name _____