



# PIMA COUNTY HEALTH DEPARTMENT CONSUMER HEALTH AND FOOD SAFETY

3950 S. Country Club Rd., Suite 100 • Tucson, AZ 85714  
520-243-7908 • Fax: 520-628-9597

RATING  
**P**

Time In **1018** Time Out **105**

## FOOD SAFETY EVALUATION REPORT

FACILITY Cuvee World Bistro ID# **3080023** 1621B  
TYPE

ADDRESS 3352 E. Speedway  
Street Number Street Name Zip

Routine Evaluation    
Reevaluation of   
Critical Violations  on \_\_\_\_\_ 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

- Y  N  NO  NA Potentially hazardous foods cooked to proper temperature.
- Y  N  NO  NA Cooked potentially hazardous foods held at 130°F or above.
- Y  N  NO  NA Potentially hazardous foods reheated properly.
- Y  N  NO  NA Cooked potentially hazardous foods cooled properly.
- Y  N  NO  NA Potentially hazardous foods held at proper cooling temperature.

Food/Equipment	Temp	Food/Equipment	Temp
Raw salmon <sup>PT</sup>	41°F	cooked veggies <sup>PT</sup>	40°F
cream <sup>PT</sup>	44°F	Pancake <sup>PT</sup>	149°F
Orzo <sup>PT</sup>	49°F	whipped topping <sup>PT</sup>	44°F
Raw salmon <sup>PT</sup>	41°F	Bulky's Cream <sup>PT</sup>	41°F
cooked duck <sup>PT</sup>	40°F	cut melon <sup>PT</sup>	41°F

### EMPLOYEE HEALTH & HYGIENE

- Y  NO  NA Employee's hands and exposed arms clean and properly washed.
- Y  N  NO  NA Hand washing facilities available and functional.
- Y  N  NO  NA Employees using proper hand and arm cleaning procedures.
- Y  N  NO  NA Live animals handled properly.
- Y  N  NO  NA Person in charge requires employees to report illnesses.
- Y  NO  NA Employees eating, drinking, or using tobacco only in designated areas.
- Y  N  NO  NA Persons with discharges from eyes, nose or mouth prohibited from working with exposed food.
- Y  N  NO  NA Food employees preventing contamination of ready-to-eat food by limiting bare hand contact to approved methods.
- Y  N  NO  NA Food employee tasting food properly.

### PREVENTION OF CONTAMINATION

- Y  N  NO  NA Food separation, packaging, segregation and substitution methods are preventing food and ingredient contamination.
- Y  N  NO  NA Effective food contact controls are preventing food contamination.
- Y  N  NO  NA Food contact surfaces and equipment are cleaned frequently and properly to prevent food contamination.
- Y  N  NO  NA Food contact surfaces sanitized properly and approved equipment being used.

### FOOD CONDITION & SOURCE

- Y  N  NO  NA All foods are from approved sources, safe, unadulterated and honestly presented.
- Y  N  NO  NA Food received in proper condition and temperature.
- Y  N  NO  NA Shellfish tags kept as required.

### DATE MARKING & DISPOSAL

- Y  NO  NA Foods are correctly date marked.

### DEMONSTRATION OF FOOD SAFETY KNOWLEDGE

- Y  N  NO  NA Person in charge assigned, and demonstrates adequate food safety knowledge applicable to operation.

### TIME ONLY AS A FOOD SAFETY CONTROL

- Y  N  NO  NA Food holding and storage time is within food safety limits.

### HACCP PLAN FOLLOWED

- Y  N  NO  NA HACCP plan followed properly.

### CONSUMER ADVISORIES & PROTECTION

- Y  N  NO  NA Consumer advisories conducted properly.

### STANDARD OPERATING PROCEDURES

- Y  N  NO  NA Other critical items in compliance (if not, specify violations under comment section).
- Y  N  NO  NA Noncritical items in compliance (if not, specify violations under comment section).

Cheese <sup>PT</sup> 40°F, soup <sup>PT</sup> 171°F, cooked beef 46°F/38°F, milk 38°F, pumpkin <sup>biscuits</sup>

Food establishment Person in Charge Petersen  
Signature  
Print Name

Date 3/25/08

Sanitarian F. Uca Lopez Date 3-25-08

Employee No.

INSPECTION REPORT

1/5

SUPPLEMENTAL SHEET

PIMA COUNTY HEALTH DEPARTMENT

NAME OF ESTABLISHMENT Cuvee World Bistro

ADDRESS 3352 E. Speedway

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

ITEM NO.	REMARKS	CORRECTED BY
*5	Critical: Reach in refrigerator: Cream at 44°F, orzo 49°F.	Corrected
	Reach in refrigerator salad prep area: ranch 49°F, whipped topping 44°F.	
	Walk in refrigerator: Cooked beef at 46°F.	
	Food held in refrigerators must be maintained at 41°F or below. <del>Advise</del> Employees stated the orzo was just out being worked with and the ranch was in the refrigerator over night. Advised not to serve the ranch to anyone and to place all foods on ice to bring temperature down. Advised not to store potentially hazardous food in salad prep refrigerator until it can maintain food at 41°F or below. Employee voluntarily discarded ranch and placed the other foods on ice.	
*6	Dishwasher took a bucket out to the grease barrel then came in and rinsed off dishes and then started putting clean	V

+ [Signature]  
Person Interviewed

[Signature]  
Health Authority

3-25-08  
Date

INSPECTION REPORT

2/3

SUPPLEMENTAL SHEET

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ITEM NO.	REMARKS	CORRECTED BY
	dishes away without washing hands. Hands must be washed when going from to dirty to clean. Advised the dishwasher to properly wash her hands. Dishwasher properly washed her hands	
*11	1 soda stored above a food prep table without a lid while food is being prepared. 1 cup of coffee stored on a food prep table. Drinks must have lid, straw and stored below food and food prep areas. Advised to move drinks and add lid and straws. Employees voluntarily discarded drinks.	
*17	2 pans stored as clean with heavy food debris on them. Shelving in dry storage holding food has heavy sticky dust buildup. Dough machine has heavy dried dough buildup. food contact	

X [Signature]  
Person Interviewed

[Signature]  
Health Authority

325.08  
Date

INSPECTION REPORT

3/5

SUPPLEMENTAL SHEET

PIMA COUNTY HEALTH DEPARTMENT

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ITEM NO.	REMARKS	CORRECTED BY
	Surfaces must be clean to sight and touch. Advised to clean and sanitize all surfaces. Employee stated the dough machine only gets brushed off daily. Chef stated the shelving and dough machine will be cleaned and sanitized. The pans were properly cleaned and sanitized.	10 Days ↓
*22.	Walk in refrigerator. 3 pans of cooked beef without any dates. Employee stated 1 pan was cooked two days ago and the other two pans were made yesterday. All potentially hazardous ready to eat food held longer than 24 hours must have a discard date. Advised to put discard dates on the food. Employee dated the food.	Corrected ↓

X [Signature]  
Person Interviewed

[Signature] 3-25-08  
Health Authority Date

INSPECTION REPORT

M/S

SUPPLEMENTAL SHEET

PIMA COUNTY HEALTH DEPARTMENT

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ADDRESS 3352 E. Speedway.

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

ITEM NO.	REMARKS	CORRECTED BY
*27	<p>1 live <sup>juvenile</sup> cockroach in front of salad prepared. 100 days</p> <p>1 dead nymph in front of handsink at end of cooks line. 1 live adult cockroach under handsink on cooks line. 1 live adult cockroach under ice bin in the waitstation. 5 Star is the pest service and they come monthly. Advised to have pest company treat for pests and to clean and sanitize kitchen, dry storage and wait station. Advised to seal all holes, cracks, crevices. Advised to submit past 3 month pest invoices, and a plan of action.</p>	<p>100 days</p> <p>↓</p>
	<p>In bakery area observed 2 spray bottles unlabeled on prep table with a transparent liquid. Employee stated it was water in the bottles. Spray bottles must be labeled. Employee labeled spray bottles.</p>	<p>Corrected</p> <p>↓</p>

*[Signature]*  
Person Interviewed

*[Signature]*  
Health Authority

3.25.08  
Date

INSPECTION REPORT

5/5

SUPPLEMENTAL SHEET

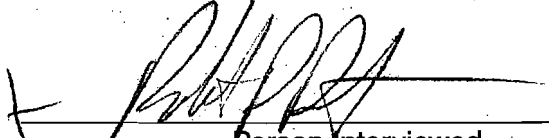
PIMA COUNTY HEALTH DEPARTMENT

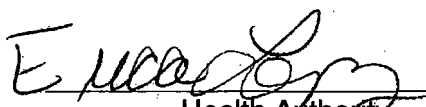
NAME OF ESTABLISHMENT Cuvee World Bistro

ADDRESS 3352 E. Speedway

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ITEM NO.	REMARKS	CORRECTED BY
28.	Both back doors has gaps at the bottom.	10 days
	Seal.	
28.	Several holes in walls throught facility.	
	Seal.	
28.	Ceiling in kitchen has a heavy dust buildup.	
	Clean.	
28.	lights above food prep areas have no shields	
	Shield lights.	
28.	Reach in refrigerators & freezers gaskets are	90 days
	in disrepair. fix.	
28.	Tile floor and grout throughout kitchen is	
	in disrepair. fix	
28.	Ice cream scoops stored in standing water	Corrected
	74°F, must be stored on a clean dry surface	
	or in the ice cream with the handle up.	
28.	Cabinets in the waitstation are severely	90 Days
	damaged due to water. Replace.	
28.	large <sup>clean</sup> pans stored on floor: food contact surfaces corrected	
	must be stored off the floor.	

  
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ITEM NO.	REMARKS	CORRECTED BY
•	In kitchen observed only 2 handsinks. Handsinks must be conveniently located and accessible to <sup>all</sup> work stations. Must install a handsink in dish area, salad prep area and at the bar. The bar has no handsink. Handsink must be NSF approved, properly plumbed with hot/cold water, soap and towels.	90 Days
•	Ceiling in dry storage is insulation covered in shiny silver material. Ceiling must be a smooth cleanable surface.	
•	Pipes are braced to floor. Pipes must be braced off the floor 4 to 6 inches.	
•	3 <sup>rd</sup> compartment sink of the 3-compartment sink is plumbed to the wall. Must be indirectly drained to a floor sink.	
•	Homestyle freezer is being used to hold ice cream. Freezers must be commercial NSF approved. Must replace or discontinue use.	

[Signature]  
Person Interviewed

[Signature]  
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INSPECTION REPORT



SUPPLEMENTAL SHEET

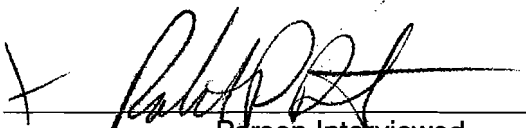
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ITEM NO.	REMARKS	CORRECTED BY
	<ul style="list-style-type: none"> <li>Floor throughout kitchen is quarry tile. Tiles are broken and in disrepair.</li> </ul>	90 Days
	<ul style="list-style-type: none"> <li>The grout has worn down. Must fix or replace floor. floor must be quarry tile or poured seamless sealed concrete</li> </ul>	
	<ul style="list-style-type: none"> <li>Observed several holes in kitchen, bakery, dry storage area. Must seal all holes.</li> </ul>	
	<ul style="list-style-type: none"> <li>Inside walk in refrigerator there is a pan under the condensate line catching the over-flow. must fix.</li> </ul>	
	<p>Note: license will be placed on an initial status until work is complete and inspection is passed with a passing score. Once this has happened the license can then be placed on a routine status.</p>	

  
 Person Interviewed

  
 Health Authority

3.25.08  
 Date