



PIMA COUNTY HEALTH DEPARTMENT CONSUMER HEALTH AND FOOD SAFETY

3950 S. Country Club Rd, Suite 100 • Tucson, AZ 85714
20-243-7908 Fax: 520-628-9597

RATING
P

Time In 9:25 Time Out 12:15

FOOD SAFETY EVALUATION REPORT

FACILITY Kos Betas ID# 3080087
ADDRESS 32 W. Campbell Zip _____
Street Number Street Name

Routine Evaluation
Reevaluation of on _____ date _____
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

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

Food/Equipment	Temp	Food/Equipment	Temp
Quacamole prep	49°F	Chorizo PPK	45°F
Cheese prep	44°F	Macon PPK	41°F
Sour cream prep	44°F	Carne Asada HH	142°F
Duck gaila prep	42°F	Pice HH	181°F
ham PPK	41°F	Amacha HH	167°F
Airtmp. PPK	46°F	beans HH	145°F

EMPLOYEE HEALTH & HYGIENE

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

PREVENTION OF CONTAMINATION

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

FOOD CONDITION & SOURCE

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

DATE MARKING & DISPOSAL

- 22. Y N NO NA Foods are correctly date marked.

DEMONSTRATION OF FOOD SAFETY KNOWLEDGE

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

TIME ONLY AS A FOOD SAFETY CONTROL

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

HACCP PLAN FOLLOWED

- 25. Y N NO NA HACCP plan followed properly.

CONSUMER ADVISORIES & PROTECTION

- 26. Y N NO NA Consumer advisories conducted properly.

STANDARD OPERATING PROCEDURES

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

Chicken HH 182°F, Airtmp. PPK 40°F Cooked ground beef with 60°F
carnitas 40°F, cooked beef with 40°F beans sitting on counter 96°F

Food establishment Person in Charge M. Ramirez Signature _____ Date _____

Sanitarian L. Lopez Date 3-14-08

Employee No. _____

Print Name _____

INSPECTION REPORT

1/7

SUPPLEMENTAL SHEET

PIMA COUNTY HEALTH DEPARTMENT

NAME OF ESTABLISHMENT Los Betos

ADDRESS 32 W. Campbell

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

ITEM NO.	REMARKS	CORRECTED BY
*2	<p>Critical:</p> <p>Sealed container of refried beans sitting under the steam table at 96°F. Employee stated they were placed there at 8:00 this morning. Food must be held hot at 130°F or above or cold at 41°F or below. Advised ^{not} to discard bea serve the beans to anyone or reheat to 165°F ^{for 15 seconds} and serve immediately. Employee reheated beans to 165°F and placed in steam table for immediate use.</p>	Corrected
*5	<p>Reach in refrigerator on cooks line: Quacamole 49°F, Cheese 44°F, sour cream 44°F, Chorizo 45°F, Air temperature 46°F. Employee stated the refrigerator was having problems and someone came to fix rep it on Monday Mar. 17, 2008. Food held in refrigerators must be maintained at 41°F or below. Advised to place all food on ice and have someone come and repair refrigerator</p>	↓

M. Mamies
Person Interviewed

Elena Lopez
Health Authority

3-19-08
Date

INSPECTION REPORT

2/7

SUPPLEMENTAL SHEET

PIMA COUNTY HEALTH DEPARTMENT

NAME OF ESTABLISHMENT Los Betos

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ITEM NO.	REMARKS	CORRECTED BY
	so it will maintain food at 41° for bebs.	Corrected
	Employee placed all food on ice	
*6	Cook cracked eggs handled utensils, touched ready to eat tortillas and ready to eat cheese, and rolled the ready to eat burrito without washing his hands. Hands must be washed after cracking eggs or handling raw meats. Advised the cook to wash his hands and not to serve the burrito to anyone. Cook washed his hands and voluntarily discarded burrito.	
*8	Observed employee wash ^{rinse} his hands in the 3-compartment sink and continue to work at front area. Observed the cook crack raw eggs then go and rinse his hands in the 3-compartment sink using no soap and less than 20 seconds. Hands must be properly washed in the handsink.	

M. Mammey
Person Interviewed

Erica Lopez
Health Authority

3-19-08
Date

317

INSPECTION REPORT

SUPPLEMENTAL SHEET

PIMA COUNTY HEALTH DEPARTMENT

NAME OF ESTABLISHMENT Los Betos

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ITEM NO.	REMARKS	CORRECTED BY
	with water, soap for 20 seconds and then dried. Advised employees to wash their hands in the handsink using soap and water for 20 seconds and then drying hands with paper towel provided. Employees washed hands in the handsink with soap and water for 20 seconds and then dried with paper towels	Corrected
* 11	On food prep table observed employees drinking and storing sodas on table without lids or straws and open bags of tortillas next to the drinks. Drinks must have lids, straws and stored below food prep areas. Advised to move the drinks and add lids and straws. Employee moved drinks and added lids and straws	
* 13	Observed cook rolling ready to eat burritas with bare hands. Ready to eat food must be handled with gloved hands or utensil. Employee stated	

J. M. Manning
Person Interviewed

E. Lopez
Health Authority

3-19-08
Date

INSPECTION REPORT

4/7

SUPPLEMENTAL SHEET

PIMA COUNTY HEALTH DEPARTMENT

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ITEM NO.	REMARKS	CORRECTED BY
	the gloves were on order but then found a box of plastic gloves. Advised the cook to wash hands and apply non latex. Cook washed his hands and applied plastic gloves.	Corrected
*15	Walk in refrigerator: Package of raw pork shoulder sitting directly on cooked fish. Container of raw chicken sitting directly on sealed package of tortillas. Container of raw fish stored above open box of ready to eat lettuce. ^{container of} Raw bacon stored above ready to eat ham and cheese. Raw meats must be stored below ready to eat foods and in order of cooking temperature. Advised not to serve the fish to anyone and to move raw meats below ready to eat foods. Employee voluntarily discarded cooked fish and moved raw meats below ready to eat foods and in order of cooking temperature.	↓

H.M. Mammey
Person Interviewed

Emilia Lopez
Health Authority

3-19-08
Date

INSPECTION REPORT

5/7

SUPPLEMENTAL SHEET

PIMA COUNTY HEALTH DEPARTMENT

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ITEM NO.	REMARKS	CORRECTED BY
*17	4 Knives stored on magnetic strip with food debris on them. Microwave has heavy dried food debris on inside walls and ceiling. Employee stated the knives were used this morning and they would be washed this afternoon. Food contact surfaces must be clean to sight and touch. Advised to do clean and sanitize knives, magnetic strip and microwave. Employee moved knives to 3-compartment sink and had microwave and magnetic strip cleaned and sanitized.	Corrected
*18	Asked employee to show me how the dishes are cleaned in the 3-compartment sink. Employee stated the dishes are washed with soap in first sink and rinsed with clear water in the second sink and are then air dried. Employee stated she wasn't sure what went into the 3 rd sink. Advised employee that	↓ ✓

M. Ramirez
 Person Interviewed

Eva Lopez
 Health Authority

3-19-08
 Date

INSPECTION REPORT

6/7

SUPPLEMENTAL SHEET

PIMA COUNTY HEALTH DEPARTMENT

NAME OF ESTABLISHMENT Los Betos

ADDRESS 32 W. Campbell.

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

ITEM NO.	REMARKS	CORRECTED BY						
	<p>that dishes must be washed, rinsed, sanitized and air dried. Advised employee to set up 3-compartment sink correctly.</p> <table border="1" data-bbox="324 829 795 1010"> <tr> <td>wash</td> <td>rinse</td> <td>sanitize</td> </tr> <tr> <td>soapy water</td> <td>clear water</td> <td>bleach water</td> </tr> </table>	wash	rinse	sanitize	soapy water	clear water	bleach water	Corrected
wash	rinse	sanitize						
soapy water	clear water	bleach water						
	<p>Employee set up sink properly and sanitized dishes.</p>							
*22.	<p>Walkin refrigerator: container of cooked ground beef and 2 containers of cooked carnitas without dates. Employee stated ground beef was made today and would be used within 2 days and the carnitas were made yesterday and would be used within 3 days. All potentially hazardous ready to eat food held longer than 24 hours must have a discard date. Advised to place discard out dates on the food. Employee placed discard dates on the food from date of preparation.</p>	✓						

J.M. Mamias
Person Interviewed

Emma Lopez
Health Authority

3-19-08
Date

INSPECTION REPORT

7/7

SUPPLEMENTAL SHEET

PIMA COUNTY HEALTH DEPARTMENT

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

ITEM NO.	REMARKS	CORRECTED BY
28	Reach in refrigerator and walk in refrigerator gaskets are in disrepair. fix.	90 Days
28	Hole in walls: cooks line, dry storage, and on other side of dry storage must be repaired.	↓
28	Base boards throughout facility is broken or missing. fix.	
28	Back door has a gap at the bottom. Seal.	
28	floor in dry storage and in walk in refrigerator has food debris buildup. Clean.	

HM Ramirez
Person Interviewed

Erica Lynn
Health Authority

3-19-08
Date

INSPECTION REPORT

SUPPLEMENTAL SHEET

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

ITEM NO.	REMARKS	CORRECTED BY
•	<p>Only one handsink in kitchen. Observed 90 days Several handwashing violations on cooks line. The one handsink is inconveniently located to the cooks line. Must install a NSF approved handsink properly plumbed with hot + cold water, soap and towels.</p> <p>Observed one home style freezer in the kitchen. Must not use home style freezer. Must provide a commercial NSF approved freezer.</p> <p>Tile baseboards throughout kitchen are in disrepair and many are missing. Must repair/replace tile baseboards throughout kitchen.</p> <p>Ventilation in women's restroom is not working. Must provide proper ventilation to women's restroom.</p> <p>Back door has a gap at the bottom Seal to keep pests out.</p> <p>Holes in wall on cook line, dry storage and on other side of dry storage must be repaired.</p>	<p>90 Days</p>

License will be placed on initial status until items are corrected then license will be removed and placed on routine status.

[Signature]
 Person Interviewed

[Signature]
 Health Authority

3.19.08
 Date

