



DEPARTMENT OF HEALTH & HUMAN SERVICES

Public Health Service

Office of Environmental Health & Engineering
San Carlos Service Unit
P.O. Box 208
San Carlos, AZ 85550

September 30, 2014

Martin Leyva, Food Service Manager
San Carlos Unified School District
P.O. Box 207
San Carlos, AZ 85550

Dear Mr. Leyva:

A follow-up food service sanitation survey of the Rice Intermediate School Cafeteria was conducted on September 30, 2014. The purpose of the survey was to determine if the deficiencies listed on the Corrective Action Plan had been corrected. The routine food service sanitation survey on May 21, 2014 identified three priority deficiencies which were agreed upon by the surveyor and manager for prompt correction and listed in the Corrective Action Plan. **None of the three items (0%) were corrected.** These critical deficiencies are provided below with a corrective recommendation that should be addressed immediately to attain control of risk factors that contribute to foodborne illness and safety.

- The handwashing sink located next to the dry storage room was not supplied with hot and cold running water.
Recommendation: Repair the handwashing sink as soon as possible. Handwashing sinks must have running water for proper handwashing and should be equipped to provide water at a temperature of at least 100°F (FDA 5-202.12 (A)).
- The food waste disposer was not working and accumulated food debris was decomposing inside the unit.
Recommendation: Ensure all food service equipment in the facility is maintained in good repair (FDA 4-501.11 (A)).
- The fire suppression system over the kitchen range was last serviced in 2011 by a licensed professional.
Recommendation: The fire suppression system over the kitchen range should be serviced every six months by a licensed professional as recommended by the manufacturer and in accordance with the National Fire Protection Association (NFPA) 96, Standards for Ventilation Control and Fire Protection of Commercial Cooking Operations. Documentation of each inspection should be made.

It is recommended that the above items are corrected as soon as possible to prevent any foodborne illness or safety incidents. If you have any questions or comments contact the Office of Environmental Health and Engineering at 928-475-7283 or jose.velascosoltero@ihs.gov.

Sincerely,



José G. Velascosoltero
Service Unit Environmental Health Officer
San Carlos Service Unit

cc: Chairman, San Carlos Apache Tribe
Director, Health and Human Services, San Carlos Apache Tribe
Chairperson, San Carlos School Board
Superintendent, San Carlos Unified School District
Principal, Rice Intermediate School
Chief Executive Officer, SCSU
File Copy, District EHO, EADO
File Copy, Service Unit EHO, SCSU



DEPARTMENT OF HEALTH & HUMAN SERVICES

Public Health Service

Office of Environmental Health & Engineering
San Carlos Service Unit
P.O. Box 208
San Carlos, AZ 85550

September 30, 2014

Martin Leyva, Food Service Manager
San Carlos Unified School District
P.O. Box 207
San Carlos, AZ 85550

Dear Mr. Leyva:

A follow-up food service sanitation survey of the San Carlos Secondary School Cafeteria was conducted on September 30, 2014. The purpose of the survey was to determine if the deficiencies listed on the Corrective Action Plan had been corrected. The routine food service sanitation survey on May 21, 2014 identified three priority deficiencies which were agreed upon by the surveyor and manager for prompt correction and listed in the Corrective Action Plan. **Only one out of three (33%) items** on the Correction Action Plan had been corrected as indicated below:

- The handwashing sink located next to the 3-compartment sink was supplied with soap, paper towels, hot and cold water.

The following deficiencies noted in the Correction Action Plan were not resolved. These critical deficiencies are provided below with a corrective recommendation that should be addressed immediately to attain control of risk factors that contribute to foodborne illness and safety.

- The food waste disposer was not working and accumulated food debris was decomposing inside the unit.
Recommendation: Ensure all food service equipment in the facility is maintained in good repair (FDA 4-501.11 (A)).
- The fire suppression system over the kitchen range was last serviced in 2007 by a licensed professional.
Recommendation: The fire suppression system over the kitchen range should be serviced every six months by a licensed professional as recommended by the manufacturer and in accordance with the National Fire Protection Association (NFPA) 96, Standards for Ventilation Control and Fire Protection of Commercial Cooking Operations. Documentation of each inspection should be made.

It is recommended that the above items are corrected as soon as possible to prevent any foodborne illness or safety incidents. If you have any questions or comments contact the Office of Environmental Health and Engineering at 928-475-7283 or jose.velascosoltero@ihs.gov.

Sincerely,



José G. Velascosoltero
Service Unit Environmental Health Officer
San Carlos Service Unit

cc: Chairman, San Carlos Apache Tribe
Director, Health and Human Services, San Carlos Apache Tribe
Chairperson, San Carlos School Board
Superintendent, San Carlos Unified School District
Principal, San Carlos Secondary School
Chief Executive Officer, SCSU
File Copy, District EHO, EADO
File Copy, Service Unit EHO, SCSU



DEPARTMENT OF HEALTH & HUMAN SERVICES

Public Health Service

Office of Environmental Health & Engineering
San Carlos Service Unit
P.O. Box 208
San Carlos, AZ 85550

September 30, 2014

Martin Leyva, Food Service Manager
San Carlos Unified School District
P.O. Box 207
San Carlos, AZ 85550

Dear Mr. Leyva:

A follow-up food service sanitation survey of the Rice Primary School Cafeteria was conducted on September 30, 2014. The purpose of the survey was to determine if the deficiencies listed on the Corrective Action Plan had been corrected. The routine food service sanitation survey on May 20, 2014 identified two priority deficiencies which were agreed upon by the surveyor and manager for prompt correction and listed in the Corrective Action Plan. **Two out of two (100%)** items on the Correction Action Plan had been corrected as indicated below:

- The temperature of Potentially Hazardous Foods (e.g., ham, cheese) stored inside the refrigerator were below 41°F.
- A new freezer was purchased and properly installed in the facility.

Your cooperation in improving the food safety conditions in your facility is appreciated. If you have any questions or comments contact the Office of Environmental Health and Engineering (928-475-7283 or jose.velascosoltero@ihs.gov).

Sincerely,

José G. Velascosoltero
Service Unit Environmental Health Officer
San Carlos Service Unit

cc: Chairman, San Carlos Apache Tribe
Director, Health and Human Services, San Carlos Apache Tribe
Chairperson, San Carlos School Board
Superintendent, San Carlos Unified School District
Principal, Rice Primary School
Chief Executive Officer, SCSU
File Copy, District EHO, EADO
File Copy, Service Unit EHO, SCSU