



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

May 20, 2013

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

Dear Mr. Leyva:

Attached is the report of the food service sanitation survey conducted of the Rice Intermediate School cafeteria, San Carlos, AZ, on May 14, 2013. The purposes of the survey were to evaluate the food sanitation practices at the facility and to make recommendations for correcting conditions that could lead to foodborne illness.

Please review the report and if you have any questions or comments contact the Office of Environmental Health and Engineering (928.475.4040 or jose.velascosotlero@ihs.gov).

Sincerely,

A handwritten signature in black ink, appearing to read "Jose G. Velascosotlero", is written over a horizontal line.

Jose G. Velascosotlero
Service Unit Environmental Health Officer
San Carlos Service Unit

Attachment

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
Head Cook, Rice Intermediate School
Chief Executive Officer, SCSU
File Copy, District EHO, EADO
File Copy, Service Unit EHO, SCSU

**FOOD SERVICE SANITATION SURVEY REPORT
RICE INTERMEDIATE SCHOOL CAFETERIA, SAN CARLOS, AZ
SAN CARLOS APACHE RESERVATION**

Jose G. Velascosoltero, Service Unit Environmental Health Officer, San Carlos Service Unit, Office of Environmental Health and Engineering, conducted a food service sanitation survey of the Rice Intermediate School cafeteria, San Carlos, AZ, on May 14, 2013. The survey was conducted in accordance with the standards found in the 2009 Food Code, U.S. Public Health Service, Food and Drug Administration. Orzella Sam, Head Cook of Rice Intermediate School, accompanied the surveyor during the survey.

A numeric Food Code citation precedes a description of each deficiency, which is followed by a recommendation for correction. Bold type indicates the item is considered a priority item or a priority foundation item in the 2009 Food Code. The two types of priority items are designated so because their application most directly relates to reducing the risk of foodborne illness.

6-303.11 Two light bulbs in the walk-in freezer were not working and one light bulb in the milk cooler was missing.

RECOMMENDATION

Light bulbs should be replaced to provide lighting levels of at least 10 foot candles. Adequate lighting should be provided for all food service areas, especially if there is the possibility that a food employee may be working with food. *This item was noted in previous Indian Health Service survey reports.*

6-501.11 Several light fixtures in the exhaust hood were not functioning.

RECOMMENDATION

The light fixture should be repaired and properly installed by a licensed electrician to ensure proper lighting of the area (6-301.11), and to prevent fires and electrical shock. Food equipment should be protected from contamination during the repair and cleaning of light fixtures. *This item was noted in the previous Indian Health Service survey report.*

Noted Miscellaneous Item not Mandated by the FDA Food Code:

Item 1 The fire suppression system over the kitchen range was not serviced every six months by a licensed professional. *This item was cited in the previous Indian Health Service survey report.*

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.

Item 2 Portable fire extinguishers in the kitchen were not serviced annually by a licensed professional or visually inspected monthly.

RECOMMENDATION

Portable fire extinguishers should be serviced annually by a licensed professional (NFPA 10 7-1.2.1) as well as inspected visually on a monthly basis (NFPA 10 7-2.1.2), documentation of each inspection should be made (NFPA 10 7-2.4), and they should not be placed on the floor (NFPA 10 6-1.3.8). Items to look for when inspecting extinguishers include:

- No obstructions to access or visibility

- Examination for damage to the pressure gauge, hose, pin, and other components
- The pressure gauge is in the operable range
- The extinguisher is not leaking
- The extinguisher is mounted on the wall and not set on the floor

COMMENTS:

The overall conditions at this facility were very good. Throughout the survey the staff demonstrated appropriate food safety knowledge and a genuine concern for food safety which is greatly appreciated.

SURVEYED BY:



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

20 May 2013

Date



**Phoenix Area Indian Health Service
Division of Environmental Health Services**

**“Environmental Health and Safety Survey:
Correction Action Plan”**

Facility: RICE INTERMEDIATE SCHOOL
 Survey Date: 14 MAY 2013
 Follow-up Survey Date: 27 JUNE 2013

The environmental health/food sanitation survey prioritized the following deficiencies, which were agreed upon by the surveyor and the person in charge for prompt correction. The surveyor will follow-up on or after the date noted to determine if the items were corrected

No.	Deficiency	Recommendation	Critical Item (Yes/No)	Responsible Person	Correct by date
1.	THE PEANUT BUTTER FIRE EXTINGUISHERS WERE NOT VISUALLY INSPECTED MONTHLY	CONDUCT A VISUAL MONTHLY INSPECTION OF ALL FIRE EXTINGUISHERS IN THE FACILITY	NO	ORZELLA SAM HEAD COOK <i>Orzella Sam</i>	JUNE 2013

Survey by: *2V*
 Jose G. Velascosoltero
 Service Unit Environmental Health Officer
 SCSU, IHS

Phone number: 928-475-4040



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

May 8, 2013

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

Dear Mr. Leyva:

Attached is the report of the food service sanitation survey conducted of the Rice Primary School cafeteria, San Carlos, AZ on April 30, 2013. The purposes of the survey were to evaluate the food sanitation practices at the facility and to make recommendations for correcting conditions that could lead to foodborne illness.

Please review the report and if you have any questions or comments contact the Office of Environmental Health and Engineering (928.475.4040).

Sincerely,

A handwritten signature in black ink, appearing to read "JV", is written over the word "Sincerely,".

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

Attachment

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
Head Cook, Rice Primary School
Chief Executive Officer, SCSU
File Copy, District EHO, EADO
File Copy, Service Unit EHO, SCSU

**FOOD SERVICE SANITATION SURVEY REPORT
RICE PRIMARY SCHOOL CAFETERIA, SAN CARLOS, AZ
SAN CARLOS APACHE RESERVATION**

Jose G. Velascosoltero, Service Unit Environmental Health Officer, San Carlos Service Unit, Office of Environmental Health and Engineering, conducted a food service sanitation survey of the Rice Primary School cafeteria, San Carlos, AZ, on April 30, 2013. The survey was conducted in accordance with the standards found in the 2009 Food Code, U.S. Public Health Service, Food and Drug Administration. Beverly Thompson, Rice Cafeteria Food Supervisor, San Carlos Unified School District, accompanied the surveyor during the survey.

A numeric Food Code citation precedes a description of each deficiency, which is followed by a recommendation for correction. Bold type indicates the item is considered a priority item or a priority foundation item in the 2009 Food Code. The two types of priority items are designated so because their application most directly relates to reducing the risk of foodborne illness.

This kitchen also serves St. Charles Catholic School (grades kindergarten through eighth).

2-103.11 (L-M) Two food service employees did not have current food handler cards.

RECOMMENDATION

Food service employees should obtain food handlers cards as soon as possible to be properly trained in food safety as required by the U.S Food Code 2009 (2-103.11 (L-M)) and Tribal Law (86-86).

3-501.16 (A-2) The temperature of potentially hazardous foods (e.g., ham and cheese) stored in the refrigerator located next to the dry storage room ranged from 44-47°F. The refrigerator's ambient air thermometer was fluctuating by over 10°F degrees when the door was opened.

RECOMMENDATION

Potentially hazardous food should be stored at or below 41°F to retard bacterial growth. The refrigerator thermostats should be lowered to a level that ensures food temperatures are held at or below 41°F. Potentially hazardous food that is not kept at or below 41°F for more than four hours should be discarded (3-501.19).

4-501.114 The concentration of the sanitizing solution for wet wiping cloths used for sanitizing food contact surfaces such as tables and cutting boards was less than 10 ppm. *This item was corrected on site.*

RECOMMENDATION

Sanitizing solutions should be properly measured to achieve proper chemical concentrations, ensuring effective sanitizing of lip and food contact surfaces. Sanitizing solutions can be made manually using one tablespoon of bleach per gallon of cool water. Test strips should also be available to measure the appropriate sanitizing concentration (4-302.14).

6-501.12

The A/C ceiling ventilation duct located on top of the food serving line and the top of the freezer had accumulation of grime and dust.

RECOMMENDATION

Cleaning of non-food contact surfaces and the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared (4-602.13 and 4-601.11).

Noted Miscellaneous Item not Mandated by the FDA Food Code:

- Item 1 The fire suppression system over the kitchen range was not serviced every six months by a licensed professional. *This item was cited in the previous Indian Health Service survey report.*

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.

- Item 2 Portable fire extinguishers were not visually inspected monthly.

RECOMMENDATION

Portable fire extinguishers should be serviced annually by a licensed professional (NFPA 10 7-1.2.1) as well as inspected visually on a monthly basis (NFPA 10 7-2.1.2), documentation of each inspection should be made (NFPA 10 7-2.4), and they should not be placed on the floor (NFPA 10 6-1.3.8). Items to look for when inspecting extinguishers include:

- No obstructions to access or visibility
- Examination for damage to the pressure gauge, hose, pin, and other components
- The pressure gauge is in the operable range
- The extinguisher is not leaking
- The extinguisher is mounted on the wall and not set on the floor

COMMENTS:

The overall conditions at this facility were very good. Temperatures of potentially hazardous foods in cold and hot holding during serving time were maintained outside of the temperature danger zone (e.g. leafy greens were below 41°F and chicken alfredo was 159.1°F). Additionally, staff was taught by the surveyor how to properly prepare a sanitizing solution for wet wiping cloths. Throughout the survey, the staff demonstrated a genuine concern for food safety, which is greatly appreciated.

SURVEYED BY:



Jose G. Velasco Soltero
Service Unit Environmental Health Officer
San Carlos Service Unit

08 MAY 2013

Date



**Phoenix Area Indian Health Service
Division of Environmental Health Services**

**“Environmental Health and Safety Survey:
Correction Action Plan”**

Facility: RICE PRIMARY SCHOOL

Survey Date: 30 APR 2013

Follow-up Survey Date: 14 MAY 2013

The environmental health/food sanitation survey prioritized the following deficiencies, which were agreed upon by the surveyor and the person in charge for prompt correction. The surveyor will follow-up on or after the date noted to determine if the items were corrected

No.	Deficiency	Recommendation	Critical Item (Yes/No)	Responsible Person	Correct by date
1	TWO FOOD HANDLERS DID NOT HAVE CURRENT FOOD HANDLER CARDS.	OBTAIN FOOD HANDLER CARDS AS SOON AS POSSIBLE	YES	BEVERLY THOMPSON	14 MAY 13
2	THERE WAS DUST ACCUMULATION IN THE CEILING CLOSE TO THE SERVING LINE.	CLEAN THE CEILING AS SOON AS POSSIBLE	NO	BEVERLY THOMPSON	14 MAY 13

Survey by: Jose G. Velascosoltero, Service Unit Environemtal health Officer, SCSU, IHS

Phone number: 928-475-4040



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

May 30, 2013

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

Dear Mr. Leyva:

Attached is the report of the food service sanitation survey conducted of the San Carlos High and Junior School cafeteria, on May 23, 2013. The purposes of the survey was to evaluate the food sanitation practices at this facility and to make recommendations for correcting conditions that could lead to foodborne illness.

Please review the reports and if you have any questions or comments contact the Office of Environmental Health and Engineering (928.475.4040 or jose.velascosoltero@ihs.gov). A corrective action plan is also attached which notes two items which were agreed upon by the surveyor and manager for prompt correction. I will follow up on or after August 2013 to determine if the items have been corrected.

Sincerely,

A handwritten signature in black ink, appearing to read "JG Velascosoltero", is written over a horizontal line.

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

Attachments

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 High School
Head Cook, San Carlos High School
Chief Executive Officer, SCSU
District Environmental Health Officer, EADO
File Copy, Service Unit Environmental Health Officer, SCSU

**FOOD SERVICE SANITATION SURVEY REPORT
SAN CARLOS HIGH AND JUNIOR SCHOOL CAFETERIA, SAN CARLOS, AZ
SAN CARLOS APACHE RESERVATION**

Jose G. Velascosoltero, Service Unit Environmental Health Officer, San Carlos Service Unit, Office of Environmental Health and Engineering, conducted a food service sanitation survey of the San Carlos High and Junior School cafeteria, San Carlos, AZ, on May 23, 2013. The survey was conducted in accordance with the standards found in the 2009 Food Code, U.S. Public Health Service, Food and Drug Administration. Martin Leyva, Food Service Manager, San Carlos Unified School District, accompanied the surveyor during the survey.

A numeric Food Code citation precedes a description of each deficiency, which is followed by a recommendation for correction. Bold type indicates the item is considered a priority item or a priority foundation item in the 2009 Food Code. The two types of priority items are designated so because their application most directly relates to reducing the risk of foodborne illness.

3-304.12 The ice scoop was stored on top of the ice machine surface making it susceptible to contamination.

RECOMMENDATION

The ice scoop should be stored in the ice machine with its handle above the ice (3-304.12(A)) or in a clean, protected location (3-304.12(E)), such as in a non-absorbent, easily cleanable container that protects the scoop from contamination. Ice scoops should be washed, rinsed, sanitized as needed (4-602.11(E)(1)). *This item was promptly corrected on site.*

6-501.11 Two light bulbs in the walk-in refrigerator and one in the exhaust hood were not operational.

RECOMMENDATION

Light bulbs should be replaced to provide lighting levels to at least 10 foot candles. Adequate lighting should be provided for all food service areas, especially if there is the possibility that a food employee may be working with food.

6-501.12 The air-conditioning ventilation ducts located in the ceiling of the food preparation area and the ice machine had accumulation of grime and dust.

RECOMMENDATION

Cleaning of non-food contact surfaces and the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared (4-602.13 and 4-601.11).

Noted Miscellaneous Item not Mandated by the FDA Food Code:

Item 1 The fire suppression system over the kitchen range was not serviced every six months by a licensed professional. *This item was cited in the previous Indian Health Service survey report.*

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.

Item 2

Portable fire extinguishers in the kitchen were not serviced annually by a licensed professional or visually inspected monthly.

RECOMMENDATION

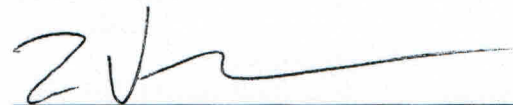
Portable fire extinguishers should be serviced annually by a licensed professional (NFPA 10 7-1.2.1) as well as inspected visually on a monthly basis (NFPA 10 7-2.1.2), documentation of each inspection should be made (NFPA 10 7-2.4), and they should not be placed on the floor (NFPA 10 6-1.3.8). Items to look for when inspecting extinguishers include:

- No obstructions to access or visibility
- Examination for damage to the pressure gauge, hose, pin, and other components
- The pressure gauge is in the operable range
- The extinguisher is not leaking
- The extinguisher is mounted on the wall and not set on the floor

COMMENTS:

The overall conditions at this food facility were very good. The food in the walk-in refrigerator was properly labeled with the date of preparation and used by date. There were several food safety bulletins posted throughout the facility reminding food service workers of important guidelines to prevent food borne illness (e.g. proper handwashing, proper cooking temperatures). Throughout the survey, the staff demonstrated a genuine concern for food safety, which is greatly appreciated.

SURVEYED BY:



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

30 MAY 2013

Date



**Phoenix Area Indian Health Service
Division of Environmental Health Services**

**“Environmental Health and Safety Survey:
Correction Action Plan”**

Facility: SAN CARLOS HIGH SCHOOL
Survey Date: 23 MAY 2013
Follow-up Survey Date: AUGUST 2013

The environmental health/food sanitation survey prioritized the following deficiencies, which were agreed upon by the surveyor and the person in charge for prompt correction. The surveyor will follow-up on or after the date noted to determine if the items were corrected

No.	Deficiency	Recommendation	Critical Item (Yes/No)	Responsible Person	Correct by date
1	THERE IS DUST ON THE ICE MACHINE AND THE CEILING VENTS.	CLEAN THE FACILITY DURING THE SUMMER	NO	Marlin Lopez	AUGUST 2013
2	FIRE EXTINGUISHERS WERE NOT VISUALLY INSPECTED MONTHLY	USUALLY INSPECT ALL FIRE EXTINGUISHERS MONTHLY	NO	Marlin Lopez	AUGUST 2013

Survey by: _____

Jose G. Velascosoltero
Service Unit Environmental Health Officer
SCSU, IHS

Phone number: 928-475-4040