

BK Carne Asada & Hot Dogs

2680 N 1<sup>st</sup> Ave

Tucson, Az 85719



Tucson Arizona February 22<sup>nd</sup>, 2018

Pima County Health Department

Consumer Health & Food Safety

To whom it may concern,

This letter is to inform Pima Health Department Consumer Health and Food Safety of Tucson, Arizona the corrective action that we improved after the inspection of the date February 14<sup>th</sup> of 2018 by the inspector Shelby Calvillo.

In the following list we explain the correct action we applied for each risk found in the inspection:

1. **(8) Preventing contamination by hands. – They observed bartender washing dirty glasses in bars 3 component and then make a margarita without washing his hands. Also observed a cook touch a raw patty and then a slice of cheese ready to eat. //** we developed and distributed a Good Manufacturing Practice brochure, additionally; we held a two hour educational training course, followed by an exam on the subject matter. Number 1. Please find the Number 2 as a video of the morning and evening staff training.
2. **(10) Preventing contamination by hands. – They observed trash can in front of hand sink next to mesquite grill on cook line. Not accessible. //** we marked a specific place for the trash can and it will be constantly checked and remain in place. This risk was corrected in place. Number 3.
3. **(21) Time/temperature control for safety. -Sonoran hot dogs stored without lids in same metal pan as a pan of beans on stove were below 135°F. //** Our written temperature log was modified to the requirements that the Health Department requires. Number 4.
4. **(25) Consumer advisory. - facility serves breakfast every morning. On breakfast menu facility has eggs. When asked PIC stated eggs can be cooked to order. Facility not have consumer advisory on breakfast menu. //** On the breakfast menu we placed a legend “consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness”. Number 5.
5. **(48) Utensils, Equipment and vending. Facility utilizes Quat sanitizer 3 comp sink and chlorine in dish machine. When ask PIC stated they only have chlorine test strips; none for quat in 3 comp.// We changed the sanitizer that was used based on chlorine for Quat sanitizer. And the right testers were acquired.**

I reiterate the commitment we have in guaranteeing the innocuousness of our processes and granting security to our clients.

Regards.

**Benjamin Galaz**

Owner

BK Tacos