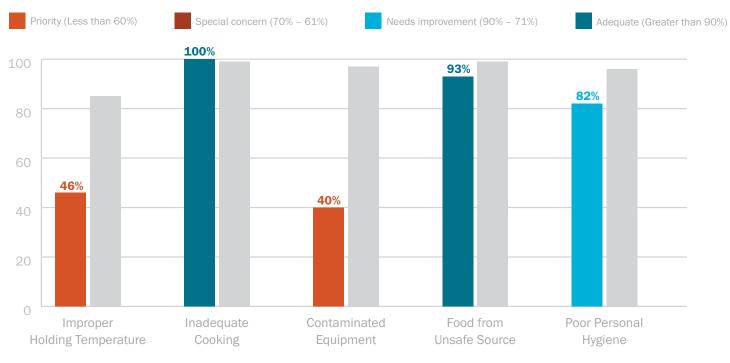


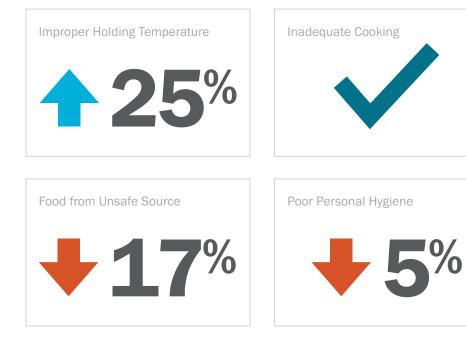
### Foodborne Illness Risk Factor Profile

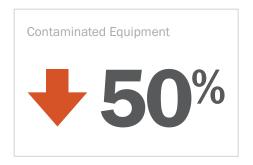
# Restaurant

#### CDC RISK FACTOR MANAGEMENT COMPARED TO OTHER TULSA COUNTY RESTAURANTS | 2017-2020



#### PERCENTAGE CHANGE IN COMPLIANCE | FY 2020-PRESENT





- In Compliance percentage indicates how well the establishment controls food safety practices and behaviors (risk factors) that are related to the occurrence of foodborne illness outbreaks. The lower the percentage, the more significant the risk to the consumer.
- Percentage change In Compliance shows the direction the risk factor is currently moving either positive (increasing) or negative (decreasing).

#### INSPECTION SUMMARY 2019-2021

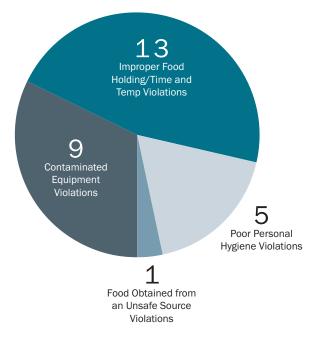
#### 9 Inspections completed

- Warnings were issued on 3 out of 9 inspections.
- Follow-up Notices issued on 2 out of 9 inspections.

## 30% of the time Risk Factor violations observed out of compliance

- 28 Risk Factor violations observed out of compliance
- 108 Total violations observed out of compliance

## TOTAL RISK FACTOR VIOLATIONS OBSERVED OUT OF COMPLIANCE



#### VIOLATION FREQUENCY

- 8 inspections = Contaminated equipment issues
- 6 inspections = Hot or cold holding temperature issues
- 6 inspections = Not properly date marked issues
- 3 inspections = Pest control was an issue
- 2 inspections = No certified Food Manager present

#### VIOLATION COMMENTS

Inadequate pest control; 1 live roach observed in dish area // 3+ flies observed in kitchen area.

Multiple items (Chorizo, Shrimp, Chicken) in reach in coolers, refrigerators, and walk in cooler not properly date marked.

Large insert pan of chopped beef not maintained at a temperature of 41°F or less. \*\*CDI: Discarded.

Small ceramic plates stored as clean on dish rack dirty with food waste. CDI: Removed to be cleaned.

Speed gun nozzle in bar dirty with buildup. CDI: Manager removed nozzle to clean.

Counter mounted can opener dirty with food waste build up. CDI: Moved to be cleaned