



**Maricopa County
Environmental Services Department
Environmental Health Division**

Establishment Name: Catfish & Co.		Permit Identifier:		Permit Number: MF2404160	GRADE NP
Physical Address: 500 S MILL AVE, TEMPE, AZ 85281				Permit Type: MF Type 3	
Permit Holder: Nu Renaissance Enterprise, LLC				Permit Expires: 01/01/2999	
Inspection Date: 07/16/2024	Time In: 12:28 PM	Inspection Number: INSP-040484-2024	Inspection Type: Mobile Food Routine Inspection	District: ENV EH MF Queue	Follow-up Required Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>

Item #	OBSERVATIONS AND CORRECTIVE ACTIONS
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<i>Inspection Comments</i>

Mobile Food Type I-III establishments shall at all times remain vehicle mounted and readily movable. No permanent utility connections are permitted. Any utility connection shall be of temporary, quick-disconnect design. This Mobile Food Type III unit must conduct all food preparation, including grilling, barbecuing, cooking, displaying, serving, and storage inside the unit. This establishment/operation has demonstrated sufficient compliance to proceed with the permit issuance. To complete the permitting process, issuance of this permit, and begin operation, the applicant must first submit payment of the annual operating permit fee to the Department. Per MCEHC Chapter I, Regs 4 & 5, no person shall conduct an operation or operate an establishment for which a permit is required without holding the necessary and valid permit to do so. Mobile Food Type II and III units shall operate from a commissary or other fixed food service establishment and shall report at least daily to such location for all supplies and for cleaning and service operations.

No County legal action will result from this inspection.

Supervisor Contact Information: Michelle Chester; Email: Michelle.Chester@maricopa.gov; Phone: (602) 506-6964



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Compliance Status: IN = In Compliance OUT = Not in Compliance NO = Not Observed NA = Not Applicable COS = Corrected On Site R = Repeat Violation

Foodborne Illness Risk Factors

IN	OUT	NO	NA	Description	COS	R
Supervision						
X				1. Person in Charge Present, Demonstrates Knowledge, and Performs Duties		
X				2. Certified Food Protection Manager		
Employee Health						
X				3. Management and Food Employee Knowledge, and Conditional Employee; Responsibilities and Reporting		
X				4. Proper Use of Restriction and Exclusion		
X				5. Clean-up of Vomiting and Diarrheal Events		
Good Hygienic Practices						
X				6. Proper Eating, Tasting, Drinking, or Tobacco Use		
X				7. No Discharge from Eyes, Nose, and Mouth		
Preventing Contamination by Hands						
X				8. Hands Clean and Properly Washed		
X				9. No Bare Hand Contact with RTE Foods or a Pre-Approved Alternate Properly Followed		
X				10. Adequate Handwashing Sinks, Properly Supplied and Accessible		
Approved Source						
X				11. Food Obtained from Approved Source		
		X		12. Food Received at Proper Temperature		
X				13. Food in Good Condition, Safe and Unadulterated		
			X	14. Required Records Available: Shellstock Tags, Parasite Destruction		

IN	OUT	NO	NA	Description	COS	R
Protection from Contamination						
X				15. Food Separated and Protected		
X				16. Food-Contact Surfaces: Cleaned and Sanitized		
X				17. Proper Disposition of Returned, Previously Served, Reconditioned, and Unsafe Food		
Time/Temperature Control for Safety						
		X		18. Proper Cooking Time and Temperatures		
		X		19. Proper Reheating Procedures for Hot Holding		
		X		20. Proper Cooling Time and Temperatures		
		X		21. Proper Hot Holding Temperatures		
X				22. Proper Cold Holding Temperatures		
		X		23. Proper Date Marking and Disposition		
			X	24. Time as a Public Health Control: Procedures and Records		
Consumer Advisory						
			X	25. Consumer Advisory Provided for Raw or Undercooked Food		
Highly Susceptible Populations						
			X	26. Pasteurized Foods Used; Prohibited Foods Not Offered		
Food/Color Additives and Toxic Substances						
			X	27. Food Additives: Approved and Properly Used		
X				28. Toxic Substances Properly Identified, Stored, and Used; Held for Retail Sale, Properly Stored		
Conformance with Approved Procedures						
			X	29. Compliance with Variance, Specialized Process, Reduced Oxygen Packaging Criteria or HACCP plan		

Good Retail Practices

IN	OUT	NO	NA	Description	COS	R
Safe Food and Water						
		X		30. Pasteurized Eggs Used Where Required		
		X		31. Water and Ice from Approved Source		
		X		32. Variance Obtained for Specialized Processing Methods		
Food Temperature Control						
		X		33. Proper Cooling Methods Used; Adequate Equipment for Temperature Control		
		X		34. Plant Food Properly Cooked for Hot Holding		
		X		35. Approved Thawing Methods Used		
		X		36. Thermometers Provided and Accurate		
Food Identification						
		X		37. Food Properly Labeled; Original Container		
Prevention of Food Contamination						
		X		38. Insects, Rodents and Animals not Present		
		X		39. Contamination Prevented during Food Preparation, Storage and Display		
		X		40. Personal Cleanliness		
		X		41. Wiping Cloths; Properly Used and Stored		
		X		42. Washing Fruits and Vegetables		

IN	OUT	NO	NA	Description	COS	R
Proper Use of Utensils						
		X		43. In-Use Utensils; Properly Stored		
		X		44. Utensils, Equipment and Linens; Properly Stored, Dried, Handled		
		X		45. Single-Use/Single-Service Articles; Properly Stored, Used		
		X		46. Gloves Used Properly		
Utensils, Equipment, and Vending						
		X		47. Food and Non-Food-Contact Surfaces Cleanable, Properly Designed, Constructed and Used		
		X		48. Warewashing Facilities, Installed, Maintained, Used, Test Strips		
		X		49. Non-Food-Contact Surfaces Clean		
Physical Facilities						
		X		50. Hot and Cold Water Available; Adequate Pressure		
		X		51. Plumbing Installed; Proper Backflow Devices		
		X		52. Sewage and Waste Water Properly Disposed		
		X		53. Toilet Facilities: Properly Constructed, Supplied, Clean		
		X		54. Garbage/Refuse Properly Disposed; Facilities Maintained		
		X		55. Physical Facilities Installed, Maintained, and Clean		
		X		56. Adequate Ventilation and Lighting; Designated Areas Used		

Maricopa County Environmental Health Code

IN	OUT	NO	NA	Description	COS	R
Mobile Food						
		X		57. MCEHC Mobile Food Requirements		



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Embargo Order – In accordance with Chapter VIII of the Maricopa County Environmental Health Code

<input type="checkbox"/>	The below listed Food has been voluntarily destroyed, or caused to be destroyed, by this Food Establishment. Said Food found in possession of the Food Establishment was considered unfit for human consumption, misbranded, or otherwise unlawful and the Food Establishment waives any right to appeal.					
<input type="checkbox"/>	The below listed Food is considered unfit for human consumption, misbranded, or otherwise unlawful, and may not be used, sold, moved from the Food Establishment, or destroyed without a written release of the order from the Maricopa County Environmental Services Department. The Department may order the destruction of the Food if a timely request for an appeal hearing is not received.					
<input type="checkbox"/>	I have this obtained representative samples of the Food listed below for routine laboratory analysis.					
Name, Description, and Location of Food	Lot #	Size	Reason Embargoed	Code Reference	Quantity	Weight
Total Embargo						

Received by:	Received by Name: Daniel Lamb (See Signature Log)
	Inspected by Name: Jose Jacob
	Title: Environmental Health Specialist- Senior
	Inspector Email: jose.jacob@maricopa.gov
	Inspector Phone: 602 397-4028



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Information, Rights, and Disclaimers (Pursuant A.R.S. 41-1001 & 11-1603)

Based on this inspection, the issues/items listed above identify violations of the Maricopa County Environmental Health Code and/or the currently adopted FDA Food Code. Failure to comply with the Code may result in permit suspension, permit revocation, Notice of Violation and Demand for Compliance, Cease and Desist, citation, or referral to the County Attorney's Office. If violations were noted on a previous inspection and corrected, legal enforcement action may have been initiated and will continue. Violations found on any inspection may be used to determine a pattern of non-compliance.

72-Hour Hold

Inspection reports are placed on a 72-hour hold before they are published on the Department's website. If you have any questions about your inspection, take advantage of this time to follow up with us.

Provide us feedback: <https://apps.env.maricopa.gov/FoodInspectionSurvey/?SRID=23>

Terms:

- PRIORITY VIOLATION is a major violation that directly contributes to increasing the risk of foodborne illness or injury. Correct as specified.
- PRIORITY FOUNDATION VIOLATION is a minor violation that does not directly contribute to an increased risk of foodborne illness but failure to correct this violation may lead to the occurrence of a PRIORITY VIOLATION. Correct as specified.
- CORE VIOLATION is a minor violation that relates to general maintenance and sanitation. Correct as specified.
- RISK FACTORS are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.
- GOOD RETAIL PRACTICES are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Small Business Regulatory Bill of Rights: <https://www.maricopa.gov/DocumentCenter/View/6675/Small-Business-Bill-of-Rights-PDF>

By receipt of this inspection report, you have acknowledged that you have been informed of your inspection and due process rights, which are included below in this inspection report. If you have any questions, you may contact the Environmental Services Department at (602) 506-6616. You also attest Pursuant to Chapter I of the Maricopa County Environmental Health Code, the Maricopa County Environmental Services Department ("Department") inspector(s) were present at your location at the time of inspection. Upon entry to the premises, the Department inspector(s) met with you, presented photo identification and explained the purpose of this inspection is necessary for the issuance of a license or to determine compliance with licensure requirements.

- I may accompany the Department inspector(s) on the premises, except during confidential interviews.
- I understand that each person interviewed during the inspection will be informed that their statements may be included in the inspection report.
 - Participation in an interview is voluntary, unless the person is legally compelled to participate
 - A person is allowed 24 hours to review and revise a written statement that is drafted by the inspector and requires the person's signature
 - An agency inspector may not prohibit the regulated person from having an attorney or other experts in their field present during the interview to represent or advise the regulated person.
- The inspector may not take any adverse action, treat a person less favorably or draw any inference based on the regulated person's decision to be represented by an attorney or be advised by any other experts in the field.
- Any trade secrets and proprietary or confidential information, identified by the regulated source as such (must be submitted to the Department in writing,) contained in the documents provided to the inspector may be redacted before becoming public information.
- There are no direct fees for this inspection unless Investigation or Plan Review fees apply (\$130/hr.).
- I have the right to copies of any original document(s) taken from the premises by the County during the inspection if the County is permitted by law to take the original document(s).
- Potential civil actions for violations cited as a result of this inspection are not subject to an applicable statute of limitation.
- I have the right to have a split or duplicate of any samples taken during the inspection, if the split or duplicate of any samples, if appropriate, would not prohibit an analysis from being conducted or render an analysis inconclusive.
- I have the right to copies of any analysis performed on samples taken during the inspection.
- Each person whose conversation with the County inspector during the inspection is tape-recorded will be informed that the conversation is being tape-recorded.
- My administrative hearing rights are set forth in A.R.S. §41-1061 to -1066 and my rights relating to an appeal of a final County decision are found in A.R.S. §12-901, et seq., and Maricopa County Environmental Health Code Chapter 1.
- A County decision pursuant to A.R.S. §11-1603 E and F is not an appealable County action.



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