



Office of Environmental Health & Engineering
Kayenta Health Center
P.O. Box 368
Kayenta, AZ 86033
Phone: (928) 697-4060
Fax: (928) 697-4058

March 8, 2021

Dr. Edie Morris
Education Program Administrator
Club Road Building #3
P. O. Box 1449
Window Rock, Arizona 86515

Dear Dr. Morris,

On March 2, 2021, **LT Jeremy Garcia, Kayenta Service Unit Sanitarian**, conducted a Food Service Survey at **Chilchinbeto Contract Community School Kitchen** to identify conditions that may adversely affect the health and safety of the staff, students, and visitors. The survey was conducted in accordance with the 2017 FDA Food Code and the 2012 NFPA 101 Life Safety Code. Citations and recommendations were discussed with Shirley Bia, Kitchen Manager.

There were 9 items cited of which 4 were critical citations. The critical citations were:

1. The Sanitation Permit for the Chilchinbeto Contract Community School Kitchen was expired (8/31/2020).
2. The chlorine solution in the sanitizing bucket was 200 ppm.
3. Monthly inspections of the fire pull station adjacent to the kitchen exit was not documented.
4. The ANSUL Fire Suppression System did not have an inspection service tag attached to the system.

If you have any questions regarding this report, please contact me at (928) 697-4065.

Sincerely,

LT Jeremy Garcia, MPH, REHS/RS, CP-FS
Service Unit Sanitarian
Kayenta Service Unit

XC: Sherry Mitchell, Principal, Chilchinbeto BIE P.O. Box 740, Kayenta, AZ 86033
Shirley Bia, Kitchen Manager, Chilchinbeto BIE P.O. Box 740, Kayenta, AZ 86033
Velma Begaye, Chilchinbeto BIE P.O. Box 740, Kayenta, AZ 86033
Gloria Hale-Showalter, Associate Superintendent, Bureau of Indian Education – ADD Navajo District, BIA Building
#3, Club Road, P.O. Box 1449, Window Rock, AZ 86515

Dr. Tammy Pfeiffer, Associate Deputy Director, Navajo District, Bureau of Indian Education, P.O. Box 1449, Window Rock, AZ 86515

Herman Shorty, Program Manager, NDOH Code Enforcement, P.O. Box 1390, Window Rock, AZ 86515
CAPT Gordon Tsatoke, Acting Director, OEHE, NAIHS

File: 80-FSS – Chilchinbeto Community School Kitchen



FSS-CHILCHINBETO CONTRACT COMM SCHOOL KITCHEN

Kayenta Health Center OEH
 P.O. Box 368
 Kayenta, AZ 86033
 (928) 697-4065

Survey Date: 03/02/2021

Time In:

Time Out:

Survey Purpose: Follow-up

Manager: Shirley Bia, Head Cook

Permit #:

Estab. Type: 80 Food Service Operations

Total # of Deficiencies:

of P or PF Deficiencies:

of Repeat P or PF Deficiencies:

Score:

Latitude / Longitude:

Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item
 In=in compliance OUT=not in compliance N/A=not applicable N/O=not observed

Mark appropriate box for for COS and/or R
 COS=corrected on-site during inspection R=repeat

IN	OUT	N/A	N/O	COS	R	IN	OUT	N/A	N/O	COS	R
Supervision						Consumer Advisory					
1	[]	[]	[]			25	[]	[]	[]		
2	[]	[]	[]			Highly Susceptible Populations					
						26	[]	[]	[]		
Employee Health						Food/Color Additives and Toxic Substances					
3	[]	[]	[]			27	[]	[]	[]		
						28	[]	[]	[]		
4	[]	[]	[]			Conformance with Approved Procedures					
						29	[]	[]	[]		
5	[]	[]	[]			Safe Food and Water					
Good Hygienic Practices						30	[]	[]	[]		
6	[]	[]	[]			31	[]	[]	[]		
						32	[]	[]	[]		
7	[]	[]	[]			Food Temperature Control					
Preventing Contamination by Hands						33	[]	[]	[]		
8	[]	[]	[]			34	[]	[]	[]		
						35	[]	[]	[]		
9	[]	[]	[]			36	[]	[]	[]		
						Food Identification					
10	[]	[]	[]			37	[]	[]	[]		
Approved Source						Prevention of Food Contamination					
11	[]	[]	[]			38	[]	[]	[]		
						39	[]	[]	[]		
12	[]	[]	[]			40	[]	[]	[]		
						41	[]	[]	[]		
13	[]	[]	[]			42	[]	[]	[]		
						Proper Use of Utensils					
14	[]	[]	[]			43	[]	[]	[]		
Protection from Contamination						44	[]	[]	[]		
15	[]	[]	[]			45	[]	[]	[]		
						46	[]	[]	[]		
16	[]	[]	[]			Time/Temperature Control for Safety					
						18	[]	[]	[]		
17	[]	[]	[]			19	[]	[]	[]		
						20	[]	[]	[]		
18	[]	[]	[]			21	[]	[]	[]		
						22	[]	[]	[]		
19	[]	[]	[]			23	[]	[]	[]		
						24	[]	[]	[]		
20	[]	[]	[]								
21	[]	[]	[]								
22	[]	[]	[]								
23	[]	[]	[]								
24	[]	[]	[]								

Person in Charge _____
 Print Name _____

EHS Signature _____

Jeremy Garcia

Next Survey Date:

Next Survey Purpose:

FDA 2017 Food Survey



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IN OUT N/A N/O

COS R

IN OUT N/A N/O

COS R

Utensils, Equipment and Vending

- 47 Food and non-food-contact surfaces cleanable, properly designed, constructed and used
- 48 Warewashing facilities: installed, maintained, and used; test strips
- 49 Non-food-contact surfaces clean

Physical Facilities

- 50 Hot and cold water available; adequate pressure
- 51 Plumbing installed; proper backflow devices
- 52 Sewage and waste water properly disposed
- 53 Toilet facilities, properly constructed, supplied, and cleaned
- 54 Garbage and refuse properly disposed; facilities maintained
- 55 Physical facilities installed, maintained, and clean
- 56 Adequate ventilation and lighting; designated areas used

Other - For items not otherwise addressed

- 57 Other



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Observations and Recommended Actions

Based on a Survey this day, the items below identify deficiencies in the operations or construction of this facility

Deficiency: 4-302.14 Sanitizing Solutions, Testing Devices [Pf]

PRIORITY FOUNDATION COS = No # of Occurrences = 1

The chlorine solution in the sanitizing bucket was at 200 ppm. Maintain chlorine solution between 50 - 100 ppm. CRITICAL

Deficiency: 3-304.15(B)-(D) Gloves, Use Limitations

COS = No # of Occurrences = 1

There was box of latex gloves across from the two-compartment sink. The transfer of latex protein from the gloves can negatively impact the health of students who may have a latex allergy. Discontinue the use of latex gloves when handling, preparing, cooking, and serving food. Use safer alternatives such as vinyl and polyurethane gloves. REPEAT

Deficiency: 5-303.12 Protective Cover or Device

COS = No # of Occurrences = 1

The floor drains throughout the kitchen were not covered with floor grates. Maintain floor grates on all the floor drains. REPEAT

Deficiency: 5-501.113 Covering Receptacles

COS = No # of Occurrences = 1

The waste receptacle in the ware washing station was uncovered. Waste was not actively being disposed of to maintain the receptacle uncovered. Maintain waste receptacle covered at all times unless actively discarding waste in order to prevent infestation of rodents and insects.

Deficiency: 6-304.11 Mechanical-Ventilation

COS = No # of Occurrences = 1

There was a moderate of dust accumulation inside the mechanical vent in the janitor closet. Clean and maintain free of dust for adequate ventilation.

Deficiency: 6-501.114 Maintaining Premises, Unnecessary Items and Litter

COS = No # of Occurrences = 1

1. The cement loading dock was in disrepair. Repair and maintain the cement loading dock. REPEAT
2. The door seal on the loading dock door exit was worn. Repair the seal to prevent the entry of rodents and insects.

FDA 2017 Food Survey



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Deficiency: 9-101.10 Other items not covered by the FDA Marking Instructions

COS = No # of Occurrences = 1

The Sanitation Permit for the Chilchimbeto Contract Community School kitchen was expired (8/31/2020), Food Service Manager stated she submitted an application for a new permit and received an outdated permit. Obtain a new Sanitation Permit from the Navajo Office of Environmental Health & Protection Program as soon as possible. CRITICAL

Deficiency: 9-101.11 NFPA

COS = No # of Occurrences = 1

1. Monthly inspections of the fire pull station adjacent to the north exit in the kitchen was not documented. Document monthly inspections of the pull station on the inspection record tag. CRITICAL
2. The ANSUL Fire Suppression System did not have an inspection service tag attached to the system. Install an inspection tag on the fire suppression system and document monthly inspections and annual servicing to ensure operational readiness. CRITICAL



Monthly inspections of the fire pull station was not documented.



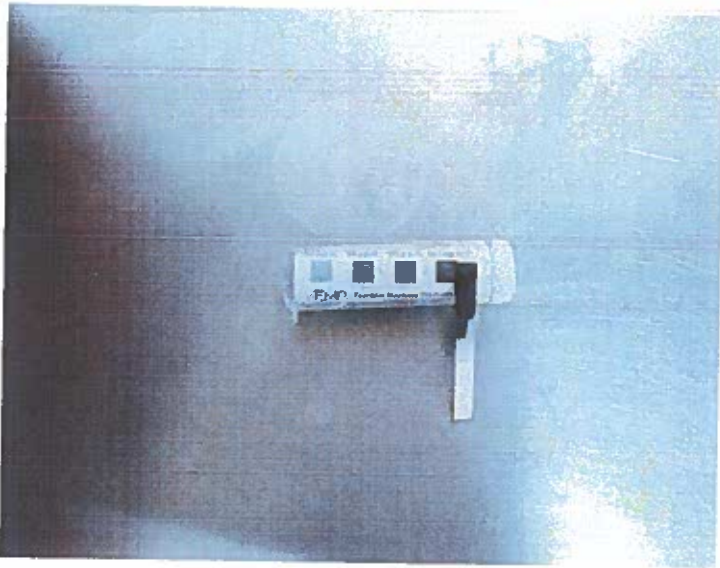
Latex gloves in the kitchen across from the two-compartment sink.



Expired Sanitation Permit in the kitchen.



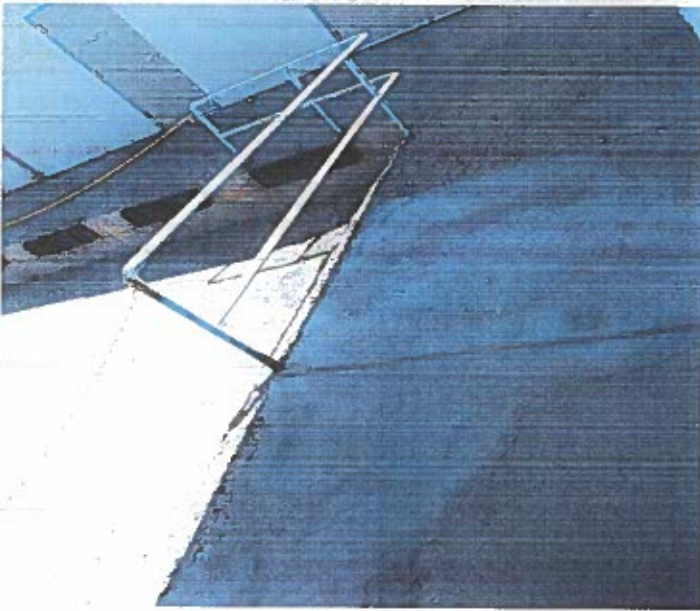
The floor drains did not have floor grates



Chlorine solution in the sanitizing bucket was 200 ppm.



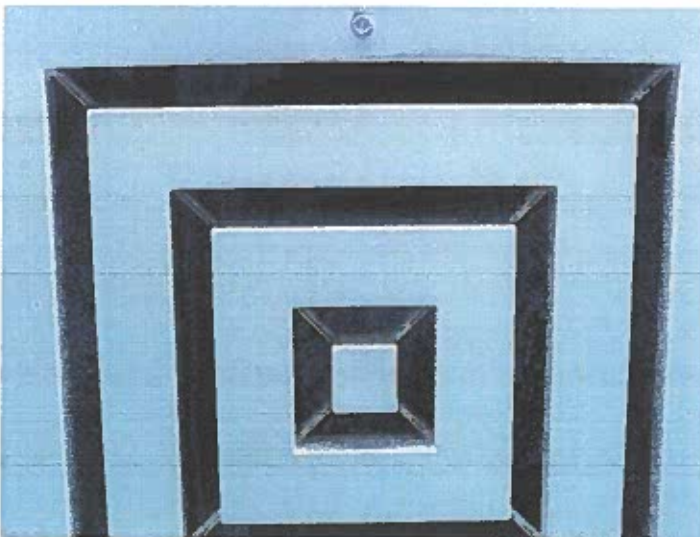
Door seal was worn.



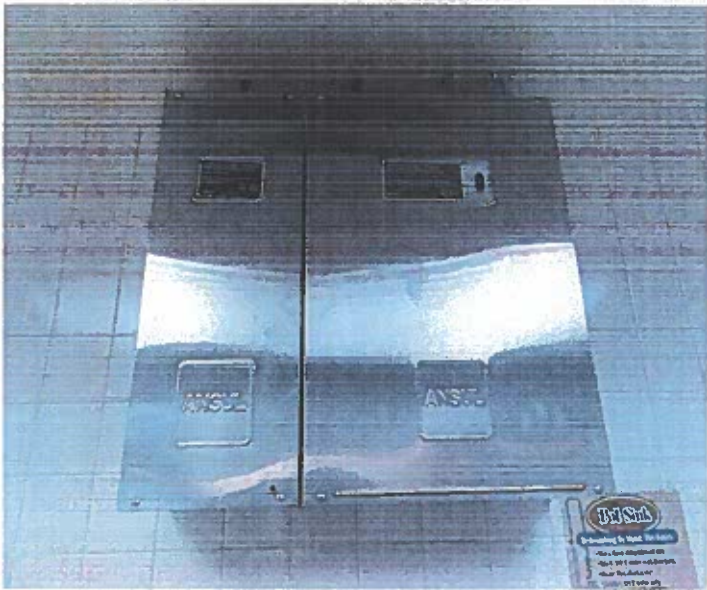
The cement loading dock was deteriorated.



Uncovered waste receptacle in the ware washing station. Waste was not actively being discarded.



Moderate accumulation of dust on the vent cover.



The ANSUL Fire Suppression System did not have an inspection service tag attached to the system.