



ARAPAHOE COUNTY



Revocation of Retail Food Establishment License

July 6, 2026

Josh Skeggs, Environmental Health Supervisor
Division of Health Protection and Response
Arapahoe County Public Health

Purpose and Subject

- Purpose is to inform the Board of Health (BOH) about violations related to a Retail Food Establishment operated by Shakhruz LLC, d/b/a Tandoori Deli Halal, located at 4034 S Parker Rd in Aurora, Colorado, 80014, located within Arapahoe County.
- Shakhruz LLC has had substantial, long-term noncompliance with food safety regulations and state food safety statutes.
- Based on the documented history of numerous, persistent, and pervasive severe food safety violations, ACPH staff recommends that the Board of Health revoke the Retail Food Establishment License issued to Tandoori Deli Halal, owned and operated by Shakhruz LLC.

Statutory Authority

- Arapahoe County is delegated authority to conduct inspections and enforce provisions of the Food Protection Act, Colorado Revised Statute (C.R.S.) §25-4-1601 et seq.
- Colorado Revised Statute §25-4-1611.5(9)(a) authorizes revocation of a Retail Food Establishment License for violating the Food Protection Act and the Colorado Retail Food Establishment Regulations.
- Public Health Act, C.R.S. 25-1-508(5), allows the Board of Health to hold hearings, administer oaths, take testimony, and issue orders necessary to exercise its powers and duties.
- Administrative Procedures Act, C.R.S. 25-5-104 & 105, provides a requirement for a hearing to be held before a license can be revoked to ensure due process.

Background & Summary

- Shakhruz LLC, d/b/a Tandoori Deli Halal, is a licensed Retail Food Establishment in Arapahoe County.
- Arapahoe County Public Health conducts inspections as part of routine work.
- 29 Inspections/trainings conducted since March of 2025
 - 18 regulatory: 6 Pass, 4 Reinspection required, 8 Closed
 - 3 education specific compliance assistance visits
 - Approximately 130+ hours of staff time on-site
- History of non-compliance despite education and regulatory efforts.
- 2 civil penalties, 8 license suspensions, 197 food safety violations.
- Public Health Order to close for willful, deliberate violation.
- ACPH staff recommend license revocation to protect public health.

Colorado Retail Food Establishment Regulations

- 2022 FDA Food Code
- Adopted code for State of Colorado, 6 CCR 1010-2
- Violations fall within five major risk factors of foodborne illness:
 - Improper holding temperatures, such as not keeping food hot or cold enough,
 - Inadequate cooking, such as undercooking raw poultry,
 - Contaminated equipment, such as not properly sanitizing dishes and equipment,
 - Food from unsafe sources, such as prepared at a private home, and
 - Poor personal hygiene, such as improper handwashing or working with open wounds.
- Priority, Priority Foundation, and Core violations
- Marking Guide



Inspection History Overview

29 inspections conducted between March 2025 and May 2026 (Exhibits B through DD).

Multiple reinspections and more frequent inspections conducted due to severe and pervasive food safety violations.

Pattern of noncompliance showing lack of sustained corrective action.

Opportunities for education and corrective action provided.



Food Safety Violation Examples

- “An employee with an uncovered, potentially infectious wound was not restricted [from work] by the person in charge.” (Exhibit W)
- “Chicken shawarma cooked from raw was observed undercooked on two separate occasions, where one batch was cooked to 160F prior to service and another batch was cooked to 152F prior to placing into the refrigerator for cooling.” (Exhibit Y)
- “A certified food safety manager who has shown proficiency by passing an accredited test was not on staff at time of inspection.” (Exhibits B, D, E, H, I, L, N, O, P, Q, R, T, U, W, Y, & AA)
- “In the walk-in refrigerator, raw lamb was observed being stored over cooked mashed potatoes, raw beef was stored over cooked beef, and raw beef was stored over tomato sauce.” (Exhibit I)



Food Safety Violation Photos Examples



March 13, 2025: Blocked handwashing sink.



December 18, 2025: Food stored outside of business out the back door.



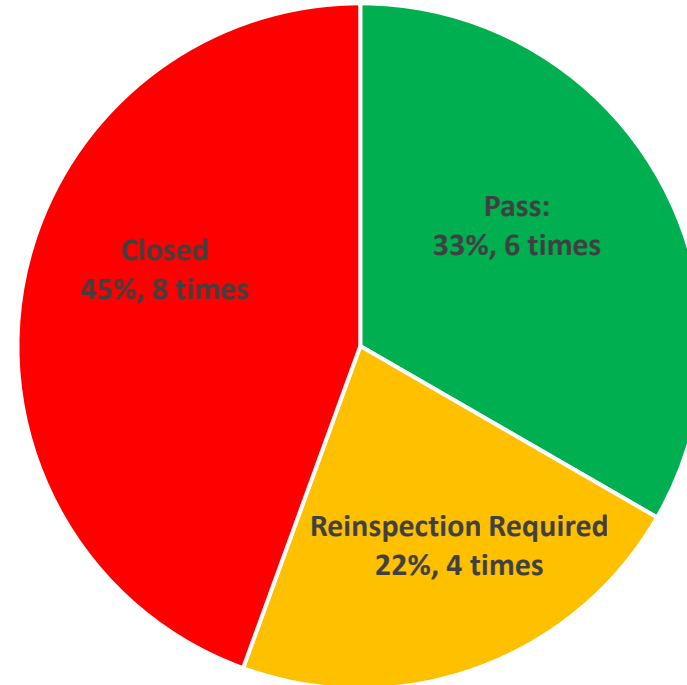
May 1, 2026: Sanitizer used for dishes during cleaning at toxic levels.

31 pages of photos of food safety violations in Exhibit II



Inspection type	Date	Rating
Routine	3/13/2025	Closed
Re-Inspection	4/15/2025	Pass
Routine	7/8/2025	Closed
Re-Inspection	7/23/2025	Reinspection Required
Re-Inspection	7/30/2025	Pass
Routine	10/28/2025	Closed
Re-Inspection	11/7/2025	Reinspection Required
Re-Inspection	11/12/2025	Pass
Routine	12/18/2025	Reinspection Required
Re-Inspection	12/23/2025	Pass
Routine	2/3/2026	Reinspection Required
Re-Inspection	2/9/2026	Pass
Routine	3/11/2026	Closed
Re-Inspection	3/16/2026	Pass
Routine	4/15/2026	Closed
Re-Inspection	5/1/2026	Closed
Re-Inspection	5/7/2026	Closed
Re-Inspection	5/13/2026	Closed

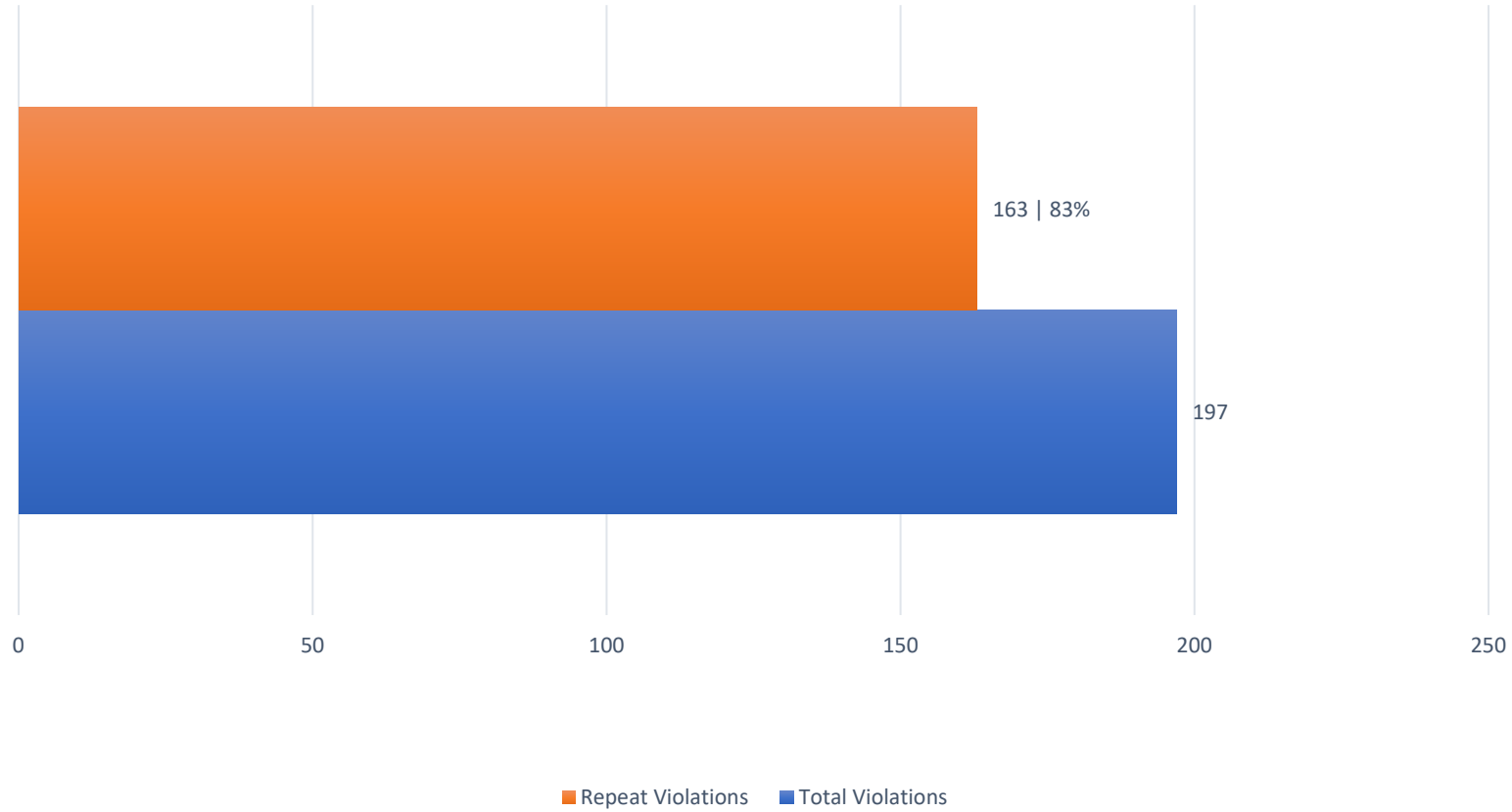
Ratings Results from Routine and Reinspections



Number of Routine Inspections: 7
Number of Routine Inspections with Pass rating: 0



Repeat Violations Compared to Total



83% (163) of violations cited between March 2025 and May 2026 were repeat violations the facility had been made aware of on prior inspections



Inspections and Education

- Education provided at every inspection
 - 68 hours of time with environmental health specialists since March of 2025
 - In-depth trainings offered outside of regulatory inspections (Exhibits J, BB, and CC)
 - Offered use of free translation service on multiple inspections (Exhibits U, W, Y, AA)
 - Risk Control Plan developed with operator to fix out-of-control foodborne illness risk factors (Exhibit J)
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Regulatory Actions

- Protect Public Health and deter unsafe behavior
- Voluntary condemnation
- Two civil penalties issued for multiple consecutive poor ratings
 - November 13, 2025 (Exhibit EE)
 - May 11, 2026 (Exhibit FF)
- Retail Food License suspended (and closed) on eight occasions for lack of managerial control and unsanitary conditions
 - March 13, 2025 (Exhibit B)
 - July 8, 2025 (Exhibit E)
 - October 28, 2025 (Exhibit I)
 - March 11, 2026 (Exhibit R)
 - April 15, 2026 (Exhibit U)
 - May 1, 2026 (Exhibit W)
 - May 7, 2026 (Exhibit Y)
 - May 13, 2026 (Exhibit AA)

Public Health Order

- License suspended on May 13, 2026 (Exhibit AA)
 - Instructed to remain closed until approved to operate (Exhibits AA and BB)
 - Attempted re-opening on May 15, 2026 showed uncorrected imminent health hazard; instructed to remain closed
- Site assessment on May 18, 2026, found facility open and operating without a license/approval
- Facility willfully and deliberately violated Food Protection Act, C.R.S. § 25-4-1610(1)(b) (Exhibit CC)
- Administrative Procedures Act permits immediate license suspension if licensee is guilty of deliberate and willful violation or that the public health, safety, or welfare requires emergency action, pending revocation hearing. Issued Public Health Order to cease operations. (Exhibit GG)



Statutory Thresholds for Revocation

- Violations of the Food Protection Act and regulations adopted pursuant to the Food Protection Act, Colorado Revised Statute (C.R.S.) §25-4-1601 (Exhibits B through DD)
- Provided opportunity to a hearing before revocation (Exhibit A)
- Sent Notice of Hearing at least 30 days before hearing (Exhibit A)
- Provided Notice of Potential Fines and Closure (Exhibit G)



Recommended Action

Based on the documented history of numerous, persistent, and pervasive severe food safety violations, and in the best interest of the public's health and safety of Arapahoe County residents and visitors, ACPH staff recommends that the Board of Health revoke the Retail Food Establishment License issued to Tandoori Deli Halal, owned and operated by Shakhruz LLC.
