



Proceeding No. 2026-001

6964 S. Lima Street  
Centennial, CO 80112  
303-795-4584  
arapahoeco.gov

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**NOTICE OF HEARING**

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**IN THE MATTER OF THE RETAIL FOOD ESTABLISHMENT LICENSE OF:**  
Shakhruz, LLC., d/b/a Tandoori Deli Halal, 4034 S Parker Rd, Aurora, CO 80014 (“Licensee”)

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Date: May 29, 2026

Delivery: First Class Mail  
email: [eShakhruz@gmail.com](mailto:eShakhruz@gmail.com)

Licensee: Shakhruz, LLC  
Registered Agent: Shakhruz Erkinov  
4034 S Parker Rd, Aurora, CO 80014

Establishment: Tandoori Deli Halal  
4034 S Parker Rd, Aurora, CO 80014

Notice is hereby given that the Arapahoe County Board of Health will hold a hearing on the date/time stated below regarding the revocation of your retail food establishment license.

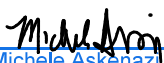
**July 6, 2026  
1:00 P.M.**

**Arapahoe County Public Health  
Clerk and Recorder Building- Arapahoe Board Room  
6954 S Lima St, Englewood, CO 80112**

The above described hearing is being held pursuant to the authority granted to the Board of Health in Colorado Revised Statutes sections 25-1-508(5), 25-4-1604, and 25-4-1611.5(9), and the purpose is to address violations of the Colorado Food Protection Act and to seek revocation of your retail food license.

You have the right to attend the hearing, present evidence, and rebut any evidence presented by Arapahoe County Public Health. You may be represented by an attorney. You may also request reasonable accommodations or language assistance services. Please let us know at least three (3) days in advance if any accommodations or language services are needed.

For any questions concerning the above described hearing please contact Josh Skeggs, ACPH Environmental Health Supervisor, at [jskeggs@arapahogov.com](mailto:jskeggs@arapahogov.com) or at 303-734-5426.

  
[Michele Askenazi](#) (May 29, 2026 16:35:35 MDT)

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Michele Askenazi  
Director of Health Protection and Response  
Arapahoe County Public Health

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Sent To Shakhriz LLC / Tandori Deli  
 Street and Apt. No., or PO Box No. 41034 S. Parker Rd  
 City, State, ZIP+4® Centennial, CO 80014

PS Form 3800, January 2023 PSN 7530-02-000-8047 See Reverse for Instructions



**ARAPAHOE COUNTY**  
PUBLIC HEALTH

**ENVIRONMENTAL HEALTH**

6964 South Lima Street  
Centennial, Colorado 80112

RETURN SERVICE REQUESTED  
if undeliverable as addressed, please return

**FOOD ESTABLISHMENT INSPECTION REPORT**

Facility Name: Tandoori Deli Halal      Owner: Shakhruz LLC Shakhruz Erkinov

Address: 4034 S Parker Rd Aurora CO 80014-4131

Date: 03/13/2025

Inspection Type: Routine

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

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. \*Required field.

Compliance status to be designated as IN, OUT, NA, NO for each numbered item.

IN = in compliance    OUT = not in compliance    NO = not observed    NA = not applicable    COS = corrected on site    R = repeat violation

No.	Status	Category	COS	R
<b>Supervision</b>				
1*	OUT	Person in charge present, demonstrates knowledge, and performs duties		×
2*	OUT	Certified Food Protection Manager		×
<b>Employee Health</b>				
3*	IN	Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
4*	IN	Proper use of restriction and exclusion		
5*	IN	Procedures for responding to vomiting and diarrheal events		
<b>Good Hygienic Practices</b>				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
8*	OUT	Hands clean and properly washed		×
9*	IN	No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
10*	OUT	Adequate handwashing sinks properly supplied and accessible	×	×
<b>Approved Source</b>				
11*	OUT	Food obtained from approved source	×	
12*	N/O	Food received at proper temperature		
13*	IN	Food in good condition, safe, and unadulterated		
14*	N/A	Required records available: molluscan shellfish identification, parasite destruction		
<b>Protection from Contamination</b>				
15*	OUT	Food separated and protected		×
16*	OUT	Food contact surfaces; cleaned and sanitized		
17*	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		
<b>Time/Temperature Control for Safety</b>				
18*	IN	Proper cooking time and temperatures		
19*	N/A	Proper reheating procedures for hot holding		
20*	N/O	Proper cooling time and temperatures		
21*	N/A	Proper hot holding temperatures		
22*	OUT	Proper cold holding temperatures	×	×
23*	IN	Proper date marking and disposition		
24*	OUT	Time as a Public Health Control; procedures and records		×
<b>Consumer Advisory</b>				
25*	N/A	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27*	N/A	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>				
29*	N/A	Compliance with variance/specialized process/HACCP		

Facility Name: Tandoori Deli Halal

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is <b>not</b> in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
<b>Safe Food and Water</b>				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	OUT	Proper cooling methods used; adequate equipment for temperature control		✗
34*	N/O	Plant food properly cooked for hot holding		
35*	IN	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
<b>Food Identification</b>				
37	OUT	Food properly labeled; original container		✗
<b>Prevention of Food Contamination</b>				
38	IN	Insects, rodents, and animals not present		
39	IN	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	OUT	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
<b>Proper Use of Utensils</b>				
43	IN	In-use utensils: properly stored		
44	OUT	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
<b>Utensils, Equipment, and Vending</b>				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	IN	Hot and cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	Adequate ventilation and lighting; designated areas used		

Inspection Result: Closed

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/acph>

**OBSERVATIONS:**

**1. Person in charge present, demonstrates knowledge and performs duties:**

**Observation:** The person-in-charge did not meet the knowledge requirement by any one of the three methods required by the code. The person in charge is not assuring oversight of Food Safety activities such as cold holding, hand washing, and that procedures are being followed for the time as a public health control plan were occurring within the facility.

Corrective action: Active managerial control was discussed with the person in charge and temperature logs were discussed. **Correct by 03/13/2025 (Repeat)**

**This is a Priority Foundation item** 2-102.11 (A),(B), and (C)(1),(4)-(16) -

Demonstration (Pf) **This is a Priority Foundation item** 2-103.11 (A)-(O), and (Q) - Person-In-Charge-Duties (Pf)

**2. Certified Food Protection Manager:**

**Observation:** A certified food safety manager who has shown proficiency by passing an accredited test was not on site at the time of inspection. **(Repeat)**

**This is a Core item** 2-102.12(A) - Certified Food Protection Manager (C)

**8. Hands clean and properly washed:**

**Observation:** An employee was observed changing tasks and then donning gloves before food preparation without a hand wash step in between.

Corrective action: Educated the person in charge on when to wash hands.

**Correct by 03/13/2025 (Repeat)**

**This is a Priority item** 2-301.14 - When to Wash (P)

**10. Adequate handwashing sinks properly supplied and accessible:**

**Observation:** The hand washing sink on the main cook line was observed to not have any paper towels and was blocked by a refrigeration unit at the time of inspection.

Corrective action: The person in charge restocked paper towels and moved the refrigeration unit. Discussed permanently rearranging the set up of the kitchen to avoid blocking the hand sink.

An employee was observed preparing bread in a back room that did not have a

hand sink accessible.

Corrective action: Discussed removing preparation table and not allowing food preparation in the back area. **(Corrected on Site) (Repeat)**

**This is a Core item** 5-202.12(B)-(D) - Handwashing Sinks, Installation (C) **This is a Priority Foundation item** 5-205.11 - Using a Handwashing Sink-Operation and Maintenance (Pf) **This is a Priority Foundation item** 6-301.12 - Hand Drying Provision (Pf)

**11. Food obtained from approved source:**

**Observation:** Pastries prepared in a private home were observed and offered for consumption within the facility.

Corrective action: Education was provided to the person in charge regarding approved sourcing and the person in charge was instructed to remove the items from the facility. **(Corrected on Site)**

**This is a Priority item** 3-201.11(B) - Compliance with Food Law, Food Not Prepared in Home (P)

**15. Food separated and protected:**

**Observation:** Raw, shelled eggs were observed being stored next to produce in the walk in refrigerator.

Corrective action: Discussed relocating items to an appropriate location. **Correct by 03/13/2025 (Repeat)**

**This is a Priority item** 3-302.11(A)(1)-(2) - Raw Animal Food Separation, Packaging, and Segregation (P)

**16. Food contact surfaces; cleaned and sanitized:**

**Observation:** An employee was observed rinsing a knife in the sink and did not sanitize the utensil before using it.

Corrective action: Discussed appropriate dish washing practices.

**This is a Priority item** 4-702.11 - Before Use After Cleaning (P)

**22. Proper cold holding temperatures:**

**Observation:** The following food items that require temperature control for safety were cold-holding at internal temperatures greater than 41°F: (in the refrigerated deli case) franks were 70°F, multiple salamis were 69-70°F, (in the open air refrigerator) farmer's cheese was 44°F, (in the preparation sink) raw beef was 79°F, raw chicken was 67°F. Corrective action: The food items in the deli case that were time/temperature controlled for safety foods were voluntarily discarded by the person in charge, the farmer's cheese was relocated to a different refrigeration unit, and the chicken and beef were placed in the refrigeration unit.

**(Corrected on Site) (Repeat)**

**This is a Priority item** 3-501.16 (A)(2) - TCS Food, Cold Holding (P)

**24. Time as a Public Health Control; procedures and records:**

**Observation:** Food held using Time as a Public Health Control observed held for longer than four hours (fish, pierogi, belyashi, cabbage rolls, pilaf, buckwheat, chicken cuttlet, fried bismanti, mashed potatoes, and meat balls).

Corrective action: The person in charge voluntarily discarded the food items that were held passed four hours. **Correct by 03/13/2025 (Repeat)**

**This is a Priority item** 3-501.19(B)(1),(4),(5),(C)(1),(4),(5) - Time as a Public Health Control, Initial Temperatures and Discard (P)

**33. Proper cooling methods used; adequate equipment for temperature control:**

**Observation:** The refrigerated deli case was not capable of cooling or cold holding foods at the temperatures required by the code.

Corrective action: Discussed ordering repair of the unit and conducting temperature monitoring. **Correct by 03/13/2025 (Repeat)**

**This is a Priority Foundation item** 4-301.11 - Cooling, Heating, and Holding Capacities-Equipment (Pf)

**37. Food properly labeled; original container:**

**Observation:** Food packaged in the establishment was not labeled as required by the code. **(Repeat)**

**This is a Core item** 3-602.11(A),(B)(1-4),(6-7), and (C) - Food Packaged in Establishment or Bulk Food, Labeled (C)

**41. Wiping cloths; properly used and stored:**

**Observation:** Wiping cloth sanitizer solution shall be maintained clean and at the proper concentration.

**This is a Core item** 3-304.14 - Wiping Cloths, Storage and Use Limitation (C)

**44. Utensils, equipment and linens: properly stored, dried, and handled:**

**Observation:** An employee was observed towel drying dishes which did not allowed them to air dry after cleaning/sanitizing.

**This is a Core item** 4-901.11 - Equipment and Utensils, Air-Drying Required (C)

**General Comments:**

Joint inspection with MH



Establishment Name: Tandoori Deli Halal	Address: 4034 S Parker Rd Aurora CO 80014-4131
Date: 03/13/2025	Owner:

**IMMEDIATE CLOSURE DUE TO IMMINENT HEALTH HAZARD**

Based on the findings conducted at your retail food establishment on the date shown above, **your license to operate a retail food establishment is suspended** in accordance with section 25-4-1611.5 (9)(c) of the Colorado Revised Statutes (C.R.S). Your license to operate is summarily suspended and your facility is hereby ordered to cease all operations. It is unlawful to operate without a valid license<sup>1</sup>.

Your license will remain suspended pending correction of the public health concerns noted and you have received approval to reopen from the regulatory authority<sup>2</sup>. Approval to reopen may include successfully passing an inspection. You are hereby notified of the grievance process available pursuant to section 25-4-1609.5, C.R.S.

**Required Action:**

- Close and cease all actions related to the preparation and service of food.
- Take immediate steps to address inspection violations.
- Schedule a meeting with the department to discuss the violations that led to your license suspension and how to ensure those violations are corrected on a long-term basis.
- Remain closed and do not reopen without prior approval from the regulatory authority.

If you fail to follow this closure order, the department will apply to the county or district court with jurisdiction for an injunction restraining you from violating state law.

If you have any questions concerning this action, please contact CDPHE retail food safety staff at 303-692-3645, option 1.

<sup>1</sup> § 25-4-1610 (1)(b), C.R.S.

<sup>2</sup> § 25-4-1611.5 (10), C.R.S.





### OFFICIAL INSPECTION REPORT

Establishment:	Tandoori Deli	Permit ID:	
Site Address:	4034 S Parker Rd		
City/State/Zip:	Aurora CO/80014		
Owner:		Facility Type:	
Date:	3/13/2025	Time:	
Inspection Type:	ROUTINE	Inspector:	Vanessa Jacobsen

Issued By:

Received By:

Item No	Remarks	Correct By
-	All priority and priority foundation items must be corrected before re-opening.	
-	An operational plan must be provided and discussed in terms of the following: <ul style="list-style-type: none"> <li>1- A plan for routine monitoring of temperatures in refrigeration units</li> <li>2 - Either replace steam table with *commercial* grade (NSF) steam units or heating elements If the steam table cannot be repaired or functional.</li> </ul> <p style="text-align: center;"><u>OR</u></p> Identify a specific individual(s) who will commit to the responsibility of ensuring all elements of the Time as a Public Health Control Plan (TAPHC) are monitored and recorded appropriately	
-	Demonstrate refrigerated deli case is properly operating and can be maintained.	

*Vanessa Jacobsen*  
Vanessa Jacobsen



**ARAPAHOE COUNTY**  
PUBLIC HEALTH

Acting as an Agent for the:

**COLORADO DEPARTMENT OF PUBLIC HEALTH AND ENVIRONMENT**

Voluntary Condemnation Agreement

I (WE) Tandoori Deli  
ADDRESS 4034 S Parker Rd, Aurora CO 80014  
PHONE (720) 99 (303) 558-0290

DO HEREBY voluntarily agree to the condemnation and disposition of the following material of which I (we) am (are) the legal owner(s):

- 1 mackerel
- 14 lbs pate
- 2 beef mortadella (1 lb ea)
- 2 sharifa beef salami (1 lb ea)
- 2 lbs bologna
- 10 packs corned beef
- 6 packs buffalo chicken breast
- 8 Emir salami (1 lb ea)
- 3 Osobayana beef salami
- 6 veal breasts
- 6 Emir beef bologna (1 lb ea)
- 11 1 lb emir beef salami
- 6 1 lb moskouskaya beef salam
- 8 Vostochnaya bologna (1 lb ea)
- 3 beef pastirma (3 lbs ea)
- 4 beef kazy (1/2 lb ea)
- 3 chicken salami (1 lb)
- 4 Sharifia beef franks (1 lb)
- 4 smoky links (1 lb)
- 3 sharifa turkey links (1 lb)
- 11 14oz beef hot dog
- 11 1 lb Emir beef franks
- 11 1 lb Emir chicken franks
- 2 1 lb Sharifia chicken franks
- 1 1 lb Afon Basterma dried beef
- 11 1 lb Emir beef cervelat
- 17 14oz halal beef cervelat

Said material being in violation of §25-5-403 et. seq. or §25-1.5-104(a),

I (WE) hereby release the Colorado Department of Public Health and Environment, State Board of Health, and their members and agents from any and all liability in this matter.

Method of Disposition: Trash receptacle, cut open, de-natured

Location of Disposition: Dumpster on side of building Date of Disposition 3/13/2025

[Signature]  
Representative's Signature

Alesya Allen  
Print Representative's Name

[Signature]  
Witness, Environmental Health Specialist

3/13/2025  
Date



Time In: 11:45 AM
Time Out: 02:30 PM

**FOOD ESTABLISHMENT INSPECTION REPORT**

Facility Name: Tandoori Deli Halal	Owner: Shakhruz LLC Shakhruz Erkinov
Address: 4034 S Parker Rd Aurora CO 80014-4131	
Date: 04/07/2025	Inspection Type: Opening

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

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. \*Required field.

Compliance status to be designated as IN, OUT, NA, NO for each numbered item.

IN = in compliance    OUT = not in compliance    NO = not observed    NA = not applicable    COS = corrected on site    R = repeat violation

No.	Status	Category	COS	R
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2*		Certified Food Protection Manager		
<b>Employee Health</b>				
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<b>Good Hygienic Practices</b>				
6*		Proper eating, tasting, drinking, or tobacco use		
7*		No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
8*		Hands clean and properly washed		
9*		No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
10*		Adequate handwashing sinks properly supplied and accessible		
<b>Approved Source</b>				
11*		Food obtained from approved source		
12*		Food received at proper temperature		
13*		Food in good condition, safe, and unadulterated		
14*		Required records available: molluscan shellfish identification, parasite destruction		
<b>Protection from Contamination</b>				
15*		Food separated and protected		
16*		Food contact surfaces; cleaned and sanitized		
17*		Proper disposition of returned, previously served, reconditioned, and unsafe food		
<b>Time/Temperature Control for Safety</b>				
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21*		Proper hot holding temperatures		
22*		Proper cold holding temperatures		
23*		Proper date marking and disposition		
24*		Time as a Public Health Control; procedures and records		
<b>Consumer Advisory</b>				
25*		Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
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GOOD RETAIL PRACTICES				
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40	IN	Personal cleanliness		
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<b>Proper Use of Utensils</b>				
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PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/acph>

**General Comments:**

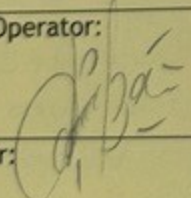
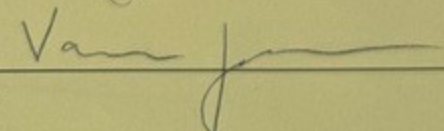
All priority/priority foundation violations were corrected. All cold-holding units maintained 41F or below. The steam tables were replaced with commercial units that maintained temperatures above 135F. An operational plan for monitoring temperatures of food items was discussed and agreed upon.

# REINSTATEMENT OF RETAIL FOOD LICENSE TO OPERATE

Establishment Name: Tanduni Deli Halal	
Site Address: 4034 S Parker Rd	
City: Aurora	Zip: 80014

Based on the actions taken to correct gross insanitary conditions creating imminent health hazards, the retail food license to operate is hereby reinstated and operation may resume for the above retail food establishment.

Reinstatement of licensure does not preclude this department from taking enforcement action in the future in accordance with sections 25-4-1606, 25-4-1610, and 25-4-1611.5 of the Colorado Revised Statutes if the establishment is found in violation of the *Food Protection Act* or the *Colorado Retail Food Establishment Rules and Regulations*.

Owner/Operator: 	Date: 4/7/2025
Inspector: 	Date: 4/7/2025



Time In: 09:50 AM
Time Out: 11:30 AM

**FOOD ESTABLISHMENT INSPECTION REPORT**

Facility Name: Tandoori Deli Halal	Owner: Shakhruz LLC Shakhruz Erkinov
Address: 4034 S Parker Rd Aurora CO 80014-4131	
Date: 04/15/2025	Inspection Type: Re-Inspection

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15*	IN	Food separated and protected		
16*	OUT	Food contact surfaces; cleaned and sanitized	X	
17*	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		
<b>Time/Temperature Control for Safety</b>				
18*	N/O	Proper cooking time and temperatures		
19*	N/O	Proper reheating procedures for hot holding		
20*	IN	Proper cooling time and temperatures		
21*	N/O	Proper hot holding temperatures		
22*	IN	Proper cold holding temperatures		
23*	IN	Proper date marking and disposition		
24*	IN	Time as a Public Health Control; procedures and records		
<b>Consumer Advisory</b>				
25*	N/A	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27*	N/A	Food additives: approved and properly used		
28*	OUT	Toxic substances properly identified, stored, and used	X	
<b>Conformance with Approved Procedures</b>				
29*	N/A	Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is <b>not</b> in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
<b>Safe Food and Water</b>				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	OUT	Proper cooling methods used; adequate equipment for temperature control		X
34*	N/O	Plant food properly cooked for hot holding		
35*	IN	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
<b>Food Identification</b>				
37	OUT	Food properly labeled; original container		X
<b>Prevention of Food Contamination</b>				
38	IN	Insects, rodents, and animals not present		
39	OUT	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
<b>Proper Use of Utensils</b>				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
<b>Utensils, Equipment, and Vending</b>				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	IN	Hot and cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	Adequate ventilation and lighting; designated areas used		

Inspection Result: Pass

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/acph>

**OBSERVATIONS:**

**1. Person in charge present, demonstrates knowledge and performs duties:**

**Observation:** The person-in-charge was not actively monitoring and documenting hot and cold holding temperatures throughout the facility.

Corrective action: Discussed the importance of actively monitoring temperatures with the person in charge. **Correct by 04/15/2025 (Repeat)**

**This is a Priority Foundation item 2-103.11 (A)-(O), and (Q) - Person-In-Charge-Duties (Pf)**

**2. Certified Food Protection Manager:**

**Observation:** A certified food safety manager who has shown proficiency by passing an accredited test was not on site at the time of inspection.

**This is a Core item 2-102.12(A) - Certified Food Protection Manager (C)**

**8. Hands clean and properly washed:**

**Observation:** The owner was observed touching his hair and then handling clean pan lids and utensils at the cook line without washing his hands.

Corrective action: Discussed when to wash hands with the owner and person-in-charge. **Correct by 04/15/2025**

**This is a Priority item 2-301.14 - When to Wash (P)**

**10. Adequate handwashing sinks properly supplied and accessible:**

**Observation:** The handwashing sink on the main cook line was observed being blocked by a refrigeration unit.

Corrective action: The person-in-charge stated a new, smaller refrigeration unit was ordered. **Correct by 04/15/2025**

**This is a Priority Foundation item 5-205.11 - Using a Handwashing Sink-Operation and Maintenance (Pf)**

**16. Food contact surfaces; cleaned and sanitized:**

**Observation:** The food contact surface of the deli slicer was not clean to sight

and touch at time of inspection.

Corrective action: The person in charge instructed an employee to clean the deli slicer. **(Corrected on Site)**

**This is a Priority Foundation item** 4-601.11 (A) - Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf)

**28. Toxic substances properly identified, stored, and used:**

**Observation:** Unapproved chlorine bleach was used on food-contact surfaces and did not follow manufacturer's directions for use.

Corrective action: The person in charge instructed an employee to remake the sanitizer sink with quaternary ammonia solution.

Personal medication and vapor rub was observed being stored next to the bread slicer.

Corrective action: The person in charge relocated the medicine to an appropriate location. **(Corrected on Site)**

**This is a Priority item** 7-204.11 - Sanitizers, Criteria (P) **This is a Priority Foundation item** 7-207.11(A) - Restriction and Storage-Medicines (Pf)

**33. Proper cooling methods used; adequate equipment for temperature control:**

**Observation:** The refrigerated deli and pastry cases in the front of the facility were not capable of cold holding or cooling food at the temperatures required by the code.

Corrective action: Discussed ordering repair of the units, keeping accurate temperature logs, and to send the inspector proof the units are fully operational before use. **Correct by 04/15/2025 (Repeat)**

**This is a Priority Foundation item** 4-301.11 - Cooling, Heating, and Holding Capacities-Equipment (Pf)

**37. Food properly labeled; original container:**

**Observation:** Food packaged in the establishment was not labeled as required by the code. **(Repeat)**

**This is a Core item** 3-602.11(A),(B)(1-4),(6-7), and (C) - Food Packaged in

Establishment or Bulk Food, Labeled (C)

**39. Contamination prevented during food preparation, storage, and display:**

**Observation:** An employee's cellphone was observed being stored on an area that was actively in use for food preparation.

Corrective action: An employee moved the cellphone to an appropriate area.

**This is a Core item** 3-305.14 - Food Preparation (C)



Time In: 01:00 PM
Time Out: 04:30 PM

**FOOD ESTABLISHMENT INSPECTION REPORT**

Facility Name: Tandoori Deli Halal	Owner: Shakhruz LLC Shakhruz Erkinov
Address: 4034 S Parker Rd Aurora CO 80014-4131	
Date: 07/08/2025	Inspection Type: Routine

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

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. \*Required field.

Compliance status to be designated as IN, OUT, NA, NO for each numbered item.

IN = in compliance    OUT = not in compliance    NO = not observed    NA = not applicable    COS = corrected on site    R = repeat violation

No.	Status	Category	COS	R
<b>Supervision</b>				
1*	OUT	Person in charge present, demonstrates knowledge, and performs duties		X
2*	OUT	Certified Food Protection Manager		X
<b>Employee Health</b>				
3*	IN	Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
4*	IN	Proper use of restriction and exclusion		
5*	IN	Procedures for responding to vomiting and diarrheal events		
<b>Good Hygienic Practices</b>				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
8*	OUT	Hands clean and properly washed		X
9*	IN	No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
10*	OUT	Adequate handwashing sinks properly supplied and accessible		X
<b>Approved Source</b>				
11*	IN	Food obtained from approved source		
12*	N/O	Food received at proper temperature		
13*	IN	Food in good condition, safe, and unadulterated		
14*	N/A	Required records available: molluscan shellfish identification, parasite destruction		
<b>Protection from Contamination</b>				
15*	IN	Food separated and protected		
16*	OUT	Food contact surfaces; cleaned and sanitized		X
17*	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		
<b>Time/Temperature Control for Safety</b>				
18*	N/O	Proper cooking time and temperatures		
19*	IN	Proper reheating procedures for hot holding		
20*	IN	Proper cooling time and temperatures		
21*	OUT	Proper hot holding temperatures	X	
22*	OUT	Proper cold holding temperatures	X	X
23*	OUT	Proper date marking and disposition		X
24*	OUT	Time as a Public Health Control; procedures and records		X
<b>Consumer Advisory</b>				
25*	N/A	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27*	N/A	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>				
29*	N/A	Compliance with variance/specialized process/HACCP		

Facility Name: Tandoori Deli Halal

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is <b>not</b> in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
<b>Safe Food and Water</b>				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	OUT	Proper cooling methods used; adequate equipment for temperature control		X
34*	N/A	Plant food properly cooked for hot holding		
35*	IN	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
<b>Food Identification</b>				
37	OUT	Food properly labeled; original container		X
<b>Prevention of Food Contamination</b>				
38	OUT	Insects, rodents, and animals not present		
39	OUT	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
<b>Proper Use of Utensils</b>				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
<b>Utensils, Equipment, and Vending</b>				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	IN	Hot and cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	Adequate ventilation and lighting; designated areas used		

Inspection Result: Closed

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/acph>

**OBSERVATIONS:**

**1. Person in charge present, demonstrates knowledge and performs duties:**

**Observation:** Person-in-charge was not assuring oversight of Food Safety activities such as hot and cold holding, sanitizing and handwashing are occurring throughout the facility. The person in charge did not meet the demonstration of knowledge requirement as their food safety knowledge regarding reheating temperatures and cold holding temperatures was insufficient.

Corrective action: Discussed active managerial control. Discussed having a certified food protection manager available on shift during preparation hours.

**Correct by 07/08/2025 (Repeat)**

**This is a Priority Foundation item 2-102.11 (A),(B), and (C)(1),(4)-(16) - Demonstration (Pf) This is a Priority Foundation item 2-103.11 (A)-(O), and (Q) - Person-In-Charge-Duties (Pf)**

**2. Certified Food Protection Manager:**

**Observation:** A certified food safety manager who has shown proficiency by passing an accredited test was not on staff. **Correct by 07/11/2025 (Repeat)**

**This is a Core item 2-102.12(A) - Certified Food Protection Manager (C)**

**8. Hands clean and properly washed:**

**Observation:** Employees were observed failing to use the washing procedure required by the code when washing their hands. An employee was observed washing their hands in the three compartment sink.

Corrective action: Discussed appropriate procedures for hand washing and discussed where to wash with the person in charge. **Correct by 07/08/2025**

**(Repeat)**

**This is a Priority item 2-301.12 - Cleaning Procedure (P) This is a Priority Foundation item 2-301.15 - Where to Wash (Pf)**

**10. Adequate handwashing sinks properly supplied and accessible:**

**Observation:** There was evidence of food preparation happening in a back room without access to a handwashing sink.

Corrective action: Remove table from back preparation area. **Correct by**

**07/08/2025 (Repeat)**

**This is a Priority Foundation item** 5-204.11 - Handwashing Sinks-Location and Placement (Pf)

**16. Food contact surfaces; cleaned and sanitized:**

**Observation:** Quaternary ammonia sanitizing solution (0 ppm residual) intended to sanitize food-contact surfaces was not in the concentration range specified in the manufacturer's required concentration.

Corrective action: The person in charge went to the store to replace the sanitizer.

**Correct by 07/08/2025 (Repeat)**

**This is a Priority item** 4-501.114(A)-(E),(F)(1)-(2) - Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness (P)

**21. Proper hot holding temperatures:**

**Observation:** The following food items were observed on the steam table hot holding at less than 135°F: chicken 99-116°F, lamb 74°F, cooked vegetable cakes 83°F, beef in broth 78°F, beef and potatoes 83-95°F, beef skewers 112°F. In a steam well that was not functioning, quinoa was 71°F and rice was 73°F.

Corrective action: The food items on the steam table line were reheated above 165°F and the steam well temperatures increased. The quinoa and rice was voluntarily discarded by the person in charge. **Correct by 07/08/2025 (Corrected on Site)**

**This is a Priority item** 3-501.16 (A)(1) - TCS Food, Hot Holding (P)

**22. Proper cold holding temperatures:**

**Observation:** The following food items that require temperature control for safety were cold-holding at internal temperatures greater than 41°F: (in the refrigerated caviar case) Russian salmon caviar was 75°F, (on the back preparation table) raw beef was 70°F.

Corrective action: The caviar stored in the refrigerator unit was voluntarily discarded by the person in charge and the beef was placed in the walk in refrigerator to rapidly cool. **(Corrected on Site) (Repeat)**

**This is a Priority item** 3-501.16 (A)(2) - TCS Food, Cold Holding (P)

**23. Proper date marking and disposition:**

**Observation:** Refrigerated, ready-to-eat foods (milk, cheese, grab and go food items) that require time or temperature control for safety and is held for more than 24 hours was not properly date marked.

Corrective action: Provided education on appropriate date marking. **Correct by 07/08/2025 (Repeat)**

**This is a Priority Foundation item** 3-501.17 - Ready-To-Eat TCS Food, Date Marking (Pf)

**24. Time as a Public Health Control; procedures and records:**

**Observation:** Time as a public health control was used for schwarma without marking or identifying when they should be discarded.

Corrective action: Discussed tracking discard time for the schwarma. **Correct by 07/08/2025 (Repeat)**

**This is a Priority item** 3-501.19(B)(1),(4),(5),(C)(1),(4),(5) - Time as a Public Health Control, Initial Temperatures and Discard (P)

**33. Proper cooling methods used; adequate equipment for temperature control:**

**Observation:** The equipment available (refrigerated caviar case ambiently holding at 79°F) was not capable of cooling or cold holding foods at the temperatures required by the code.

Corrective action: The person in charge disconnected the refrigeration unit in order to defrost the ice build up on the unit. **Correct by 07/08/2025 (Repeat)**

**This is a Priority Foundation item** 4-301.11 - Cooling, Heating, and Holding Capacities-Equipment (Pf)

**37. Food properly labeled; original container:**

**Observation:** Consumers were not notified of presence of major food allergens

in unpackaged foods as required by the code. Food packaged in the establishment was not labeled as required by the code. **(Repeat)**  
**This is a Core item** 3-602.11(A),(B)(1-4),(6-7), and (C) - Food Packaged in Establishment or Bulk Food, Labeled (C) **This is a Core item** 3-602.12(A-B) - Other Forms of Information (C)

**38. Insects, rodents and animals not present:**

**Observation:** Insect electrocution devices that were not designed to retain the insect within the device were observed installed over a food preparation area.

**This is a Core item** 6-202.13 - Insect Control Devices, Design and Installation (C)

**39. Contamination prevented during food preparation, storage, and display:**

**Observation:** A dripping pipe was observed in the walk in refrigerator, exposing food to contamination.

**This is a Core item** 3-305.11 - Food Storage-Preventing Contamination from the Premises (C)



Establishment Name: Tandoori Deli Halal	Address: 4034 S Parker Rd Aurora CO 80014-4131
Date: 07/08/2025	Owner:

**IMMEDIATE CLOSURE DUE TO IMMINENT HEALTH HAZARD**

Based on the findings conducted at your retail food establishment on the date shown above, **your license to operate a retail food establishment is suspended** in accordance with section 25-4-1611.5 (9)(c) of the Colorado Revised Statutes (C.R.S). Your license to operate is summarily suspended and your facility is hereby ordered to cease all operations. It is unlawful to operate without a valid license<sup>1</sup>.

Your license will remain suspended pending correction of the public health concerns noted and you have received approval to reopen from the regulatory authority<sup>2</sup>. Approval to reopen may include successfully passing an inspection. You are hereby notified of the grievance process available pursuant to section 25-4-1609.5, C.R.S.

**Required Action:**

- Close and cease all actions related to the preparation and service of food.
- Take immediate steps to address inspection violations.
- Schedule a meeting with the department to discuss the violations that led to your license suspension and how to ensure those violations are corrected on a long-term basis.
- Remain closed and do not reopen without prior approval from the regulatory authority.

If you fail to follow this closure order, the department will apply to the county or district court with jurisdiction for an injunction restraining you from violating state law.

If you have any questions concerning this action, please contact CDPHE retail food safety staff at 303-692-3645, option 1.

<sup>1</sup> § 25-4-1610 (1)(b), C.R.S.

<sup>2</sup> § 25-4-1611.5 (10), C.R.S.





Time In: 03:30 PM
Time Out: 04:15 PM

**FOOD ESTABLISHMENT INSPECTION REPORT**

Facility Name: Tandoori Deli Halal	Owner: Shakhruz LLC Shakhruz Erkinov
Address: 4034 S Parker Rd Aurora CO 80014-4131	
Date: 07/14/2025	Inspection Type: Opening

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

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. \*Required field.

Compliance status to be designated as IN, OUT, NA, NO for each numbered item.

IN = in compliance    OUT = not in compliance    NO = not observed    NA = not applicable    COS = corrected on site    R = repeat violation

No.	Status	Category	COS	R
<b>Supervision</b>				
1*		Person in charge present, demonstrates knowledge, and performs duties		
2*		Certified Food Protection Manager		
<b>Employee Health</b>				
3*		Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
4*		Proper use of restriction and exclusion		
5*		Procedures for responding to vomiting and diarrheal events		
<b>Good Hygienic Practices</b>				
6*		Proper eating, tasting, drinking, or tobacco use		
7*		No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
8*		Hands clean and properly washed		
9*		No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
10*		Adequate handwashing sinks properly supplied and accessible		
<b>Approved Source</b>				
11*		Food obtained from approved source		
12*		Food received at proper temperature		
13*		Food in good condition, safe, and unadulterated		
14*		Required records available: molluscan shellfish identification, parasite destruction		
<b>Protection from Contamination</b>				
15*		Food separated and protected		
16*		Food contact surfaces; cleaned and sanitized		
17*		Proper disposition of returned, previously served, reconditioned, and unsafe food		
<b>Time/Temperature Control for Safety</b>				
18*		Proper cooking time and temperatures		
19*		Proper reheating procedures for hot holding		
20*		Proper cooling time and temperatures		
21*		Proper hot holding temperatures		
22*		Proper cold holding temperatures		
23*		Proper date marking and disposition		
24*		Time as a Public Health Control; procedures and records		
<b>Consumer Advisory</b>				
25*		Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26*		Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27*		Food additives: approved and properly used		
28*		Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>				
29*		Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is <b>not</b> in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
<b>Safe Food and Water</b>				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*		Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33		Proper cooling methods used; adequate equipment for temperature control		
34*		Plant food properly cooked for hot holding		
35*		Approved thawing methods used		
36	IN	Thermometer provided and accurate		
<b>Food Identification</b>				
37	IN	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38	IN	Insects, rodents, and animals not present		
39	IN	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
<b>Proper Use of Utensils</b>				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
<b>Utensils, Equipment, and Vending</b>				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	IN	Hot and cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	Adequate ventilation and lighting; designated areas used		

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/acph>

**General Comments:**

A re-opening inspection occurred. Certified Food Protection Manager certificate was presented to inspector. Reviewed sanitizer concentration levels and best practices. Observed labeling of all grab and go food. Observed overall cleanliness of facility. All conditions of the S-19 were met and the facility's license was re-instated; the restaurant is able to resume operations.



Time In: 11:10 AM
Time Out: 01:00 PM

**FOOD ESTABLISHMENT INSPECTION REPORT**

Facility Name: Tandoori Deli Halal	Owner: Shakhruz LLC Shakhruz Erkinov
Address: 4034 S Parker Rd Aurora CO 80014-4131	
Date: 07/23/2025	Inspection Type: Re-Inspection

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

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. \*Required field.  
Compliance status to be designated as IN, OUT, NA, NO for each numbered item.  
IN = in compliance    OUT = not in compliance    NO = not observed    NA = not applicable    COS = corrected on site    R = repeat violation

No.	Status	Category	COS	R
<b>Supervision</b>				
1*	OUT	Person in charge present, demonstrates knowledge, and performs duties		X
2*	IN	Certified Food Protection Manager		
<b>Employee Health</b>				
3*	IN	Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
4*	IN	Proper use of restriction and exclusion		
5*	IN	Procedures for responding to vomiting and diarrheal events		
<b>Good Hygienic Practices</b>				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
8*	IN	Hands clean and properly washed		
9*	IN	No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
10*	IN	Adequate handwashing sinks properly supplied and accessible		
<b>Approved Source</b>				
11*	IN	Food obtained from approved source		
12*	N/O	Food received at proper temperature		
13*	OUT	Food in good condition, safe, and unadulterated	X	
14*	N/A	Required records available: molluscan shellfish identification, parasite destruction		
<b>Protection from Contamination</b>				
15*	IN	Food separated and protected		
16*	IN	Food contact surfaces; cleaned and sanitized		
17*	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		
<b>Time/Temperature Control for Safety</b>				
18*	OUT	Proper cooking time and temperatures	X	
19*	N/O	Proper reheating procedures for hot holding		
20*	N/O	Proper cooling time and temperatures		
21*	IN	Proper hot holding temperatures		
22*	IN	Proper cold holding temperatures		
23*	OUT	Proper date marking and disposition		X
24*	OUT	Time as a Public Health Control; procedures and records		X
<b>Consumer Advisory</b>				
25*	N/A	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27*	N/A	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>				
29*	N/A	Compliance with variance/specialized process/HACCP		

Facility Name: Tandoori Deli Halal

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is <b>not</b> in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
<b>Safe Food and Water</b>				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	OUT	Proper cooling methods used; adequate equipment for temperature control	×	×
34*	N/O	Plant food properly cooked for hot holding		
35*	IN	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
<b>Food Identification</b>				
37	OUT	Food properly labeled; original container		×
<b>Prevention of Food Contamination</b>				
38	IN	Insects, rodents, and animals not present		
39	IN	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
<b>Proper Use of Utensils</b>				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
<b>Utensils, Equipment, and Vending</b>				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	IN	Hot and cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	Adequate ventilation and lighting; designated areas used		

Inspection Result: Re-Inspection Required

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/acph>

**OBSERVATIONS:**

**1. Person in charge present, demonstrates knowledge and performs duties:**

**Observation:** Person-in-charge is not assuring oversight of Food Safety activities such as cooking, date marking and that time as a public health control procedures are occurring throughout the facility.

Corrective action: Discussed active managerial control. Reviewed temperature logs and discussed the importance of documentation. **Correct by 07/23/2025**

**(Repeat)**

**This is a Priority Foundation item** 2-103.11 (A)-(O), and (Q) - Person-In-Charge-Duties (Pf)

**13. Food in good condition, safe, and unadulterated:**

**Observation:** A hermetically sealed can of pickles was severely dented and/or damaged.

Corrective action: The person in charge discarded the can. **(Corrected on Site)**

**This is a Priority Foundation item** 3-202.15 - Package Integrity (Pf)

**18. Proper cooking time and temperature:**

**Observation:** Raw chicken (145-154°F) schwarma was not cooked to 165°F internally.

Corrective action: The employee placed the chicken on the stove top and then the internal temperature reached above 165°F. **(Corrected on Site)**

**This is a Priority item** 3-401.11(A) - Raw Animal Foods-Cooking (P)

**23. Proper date marking and disposition:**

**Observation:** Refrigerated, ready-to-eat foods that require time or temperature control for safety and was held for more than 24 hours was not properly date marked.

Corrective action: Person in charge was instructed to purchase date marking stickers. **Correct by 07/23/2025 (Repeat)**

**This is a Priority Foundation item** 3-501.17 - Ready-To-Eat TCS Food, Date Marking (Pf)

**24. Time as a Public Health Control; procedures and records:**

**Observation:** Time as a public health control was used on schwarma (118-145°F) without marking or identifying when they should be discarded.

Corrective action: Had the employee cut the schwarma cone and fully cook all proteins and move to hot holding. **Correct by 07/23/2025 (Repeat)**

**This is a Priority item** 3-501.19(B)(1),(4),(5),(C)(1),(4),(5) - Time as a Public Health Control, Initial Temperatures and Discard (P)

**33. Proper cooling methods used; adequate equipment for temperature control:**

**Observation:** Cooked lamb shanks and potatoes (67°F) were observed cooling while wrapped tightly in plastic wrap preventing heat transfer in the walk in refrigerator.

Corrective action: The employee removed the plastic wrap and education was provided. **(Corrected on Site) (Repeat)**

**This is a Priority Foundation item** 3-501.15(A) - Cooling Methods (Pf)

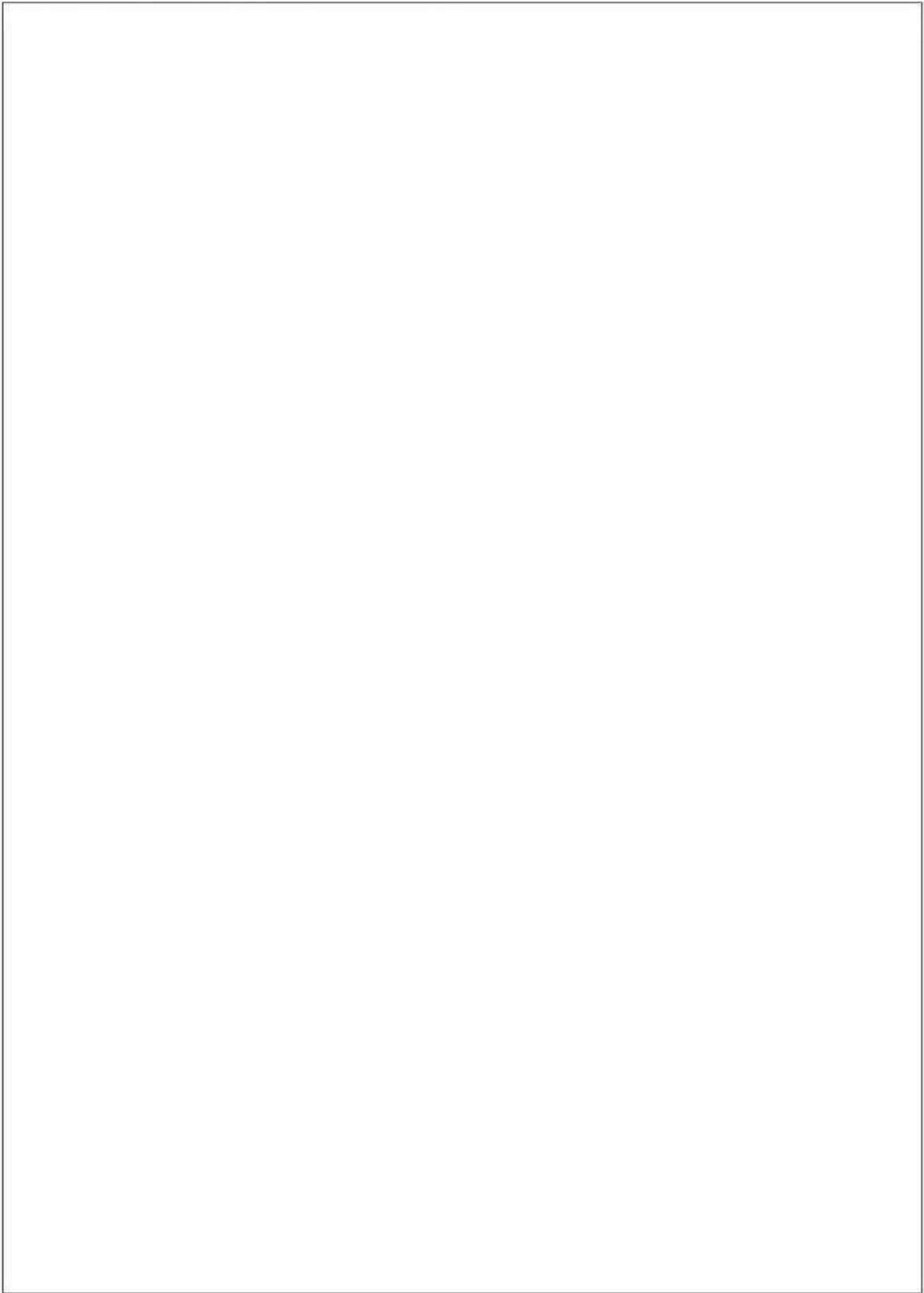
**37. Food properly labeled; original container:**

**Observation:** Consumers were not notified of presence of major food allergens in unpackaged foods as required by the code. Food packaged in the establishment was not labeled as required by the code. **(Repeat)**

**This is a Core item** 3-602.11(A),(B)(1-4),(6-7), and (C) - Food Packaged in Establishment or Bulk Food, Labeled (C) **This is a Core item** 3-602.12(A-B) - Other Forms of Information (C)

**General Comments:**

Joint inspection with Karl Schiemann, Supervisor ACPH





Establishment Name: Tandoori Deli Halal	Address: 4034 S Parker Rd Aurora CO 80014-4131
Date: 07/23/2025	Owner: Shakhruz LLC

## NOTIFICATION OF POTENTIAL FINES AND CLOSURE

Your facility has failed to meet basic food safety standards during inspections. Failure to improve the outcome of future inspections in accordance with state law may result in the immediate closure of your facility.

Under statutory requirements, if you do not improve the conditions, your license may be suspended for up to three days. Should this happen, you will not be allowed to re-open until correction of the public health concerns have been noted and you have received approval to reopen from the department.

### Recommended Action:

- Take immediate steps to address inspection violations.
- Implement the active management of all food safety risk factors to ensure code compliance.
- Schedule a meeting with the department to discuss the violations and how to ensure these violations are corrected on a long-term basis.

In addition to the path that you are on for potential license suspension and closure, you may also be subject to a civil penalty of up to \$1000.00.

You are hereby notified of the grievance process available pursuant to section 25-4-1609.5 of the Colorado Revised Statutes. If you have any questions concerning this action, please contact CDPHE retail food safety staff at 303-692-3645, option 1.





Time In: 01:15 PM
Time Out: 02:05 PM

**FOOD ESTABLISHMENT INSPECTION REPORT**

Facility Name: Tandoori Deli Halal	Owner: Shakhruz LLC Shakhruz Erkinov
Address: 4034 S Parker Rd Aurora CO 80014-4131	
Date: 07/30/2025	Inspection Type: Re-Inspection

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

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. \*Required field.

Compliance status to be designated as IN, OUT, NA, NO for each numbered item.

IN = in compliance    OUT = not in compliance    NO = not observed    NA = not applicable    COS = corrected on site    R = repeat violation

No.	Status	Category	COS	R
<b>Supervision</b>				
1*	IN	Person in charge present, demonstrates knowledge, and performs duties		
2*	OUT	Certified Food Protection Manager		X
<b>Employee Health</b>				
3*	IN	Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
4*	IN	Proper use of restriction and exclusion		
5*	IN	Procedures for responding to vomiting and diarrheal events		
<b>Good Hygienic Practices</b>				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
8*	IN	Hands clean and properly washed		
9*	IN	No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
10*	IN	Adequate handwashing sinks properly supplied and accessible		
<b>Approved Source</b>				
11*	IN	Food obtained from approved source		
12*	N/O	Food received at proper temperature		
13*	IN	Food in good condition, safe, and unadulterated		
14*	N/A	Required records available: molluscan shellfish identification, parasite destruction		
<b>Protection from Contamination</b>				
15*	IN	Food separated and protected		
16*	IN	Food contact surfaces; cleaned and sanitized		
17*	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		
<b>Time/Temperature Control for Safety</b>				
18*	N/O	Proper cooking time and temperatures		
19*	N/O	Proper reheating procedures for hot holding		
20*	IN	Proper cooling time and temperatures		
21*	IN	Proper hot holding temperatures		
22*	IN	Proper cold holding temperatures		
23*	IN	Proper date marking and disposition		
24*	IN	Time as a Public Health Control; procedures and records		
<b>Consumer Advisory</b>				
25*	N/A	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27*	N/A	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>				
29*	N/A	Compliance with variance/specialized process/HACCP		

Facility Name: Tandoori Deli Halal

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is <b>not</b> in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
<b>Safe Food and Water</b>				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	IN	Proper cooling methods used; adequate equipment for temperature control		
34*	N/O	Plant food properly cooked for hot holding		
35*	IN	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
<b>Food Identification</b>				
37	OUT	Food properly labeled; original container		X
<b>Prevention of Food Contamination</b>				
38	IN	Insects, rodents, and animals not present		
39	IN	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
<b>Proper Use of Utensils</b>				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
<b>Utensils, Equipment, and Vending</b>				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	IN	Hot and cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	Adequate ventilation and lighting; designated areas used		

Inspection Result: Pass

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/acph>

**OBSERVATIONS:**

**2. Certified Food Protection Manager:**

**Observation:** A certified food safety manager who has shown proficiency by passing an accredited test was not on staff at time of inspection. **(Repeat)**

**This is a Core item 2-102.12(A) - Certified Food Protection Manager (C)**

**37. Food properly labeled; original container:**

**Observation:** Food packaged in the establishment was not labeled as required by the code. **Correct by 07/30/2025 (Repeat)**

**This is a Core item 3-602.11(A),(B)(1-4),(6-7), and (C) - Food Packaged in Establishment or Bulk Food, Labeled (C)**

**General Comments:**

Joint inspection with K.S.



Time In: 11:00 AM
Time Out: 01:30 PM

**FOOD ESTABLISHMENT INSPECTION REPORT**

Facility Name: Tandoori Deli Halal	Owner: Shakhruz LLC Shakhruz Erkinov
Address: 4034 S Parker Rd Aurora CO 80014-4131	
Date: 10/28/2025	Inspection Type: Routine

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

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. \*Required field.  
Compliance status to be designated as IN, OUT, NA, NO for each numbered item.  
IN = in compliance    OUT = not in compliance    NO = not observed    NA = not applicable    COS = corrected on site    R = repeat violation

No.	Status	Category	COS	R
<b>Supervision</b>				
1*	OUT	Person in charge present, demonstrates knowledge, and performs duties		X
2*	OUT	Certified Food Protection Manager		X
<b>Employee Health</b>				
3*	IN	Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
4*	IN	Proper use of restriction and exclusion		
5*	IN	Procedures for responding to vomiting and diarrheal events		
<b>Good Hygienic Practices</b>				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
8*	IN	Hands clean and properly washed		
9*	IN	No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
10*	OUT	Adequate handwashing sinks properly supplied and accessible		
<b>Approved Source</b>				
11*	IN	Food obtained from approved source		
12*	N/O	Food received at proper temperature		
13*	IN	Food in good condition, safe, and unadulterated		
14*	N/A	Required records available: molluscan shellfish identification, parasite destruction		
<b>Protection from Contamination</b>				
15*	OUT	Food separated and protected		
16*	OUT	Food contact surfaces; cleaned and sanitized	X	
17*	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		
<b>Time/Temperature Control for Safety</b>				
18*	N/O	Proper cooking time and temperatures		
19*	N/O	Proper reheating procedures for hot holding		
20*	IN	Proper cooling time and temperatures		
21*	IN	Proper hot holding temperatures	X	
22*	OUT	Proper cold holding temperatures	X	X
23*	OUT	Proper date marking and disposition		X
24*	OUT	Time as a Public Health Control; procedures and records		X
<b>Consumer Advisory</b>				
25*	N/A	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27*	IN	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>				
29*	N/A	Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is <b>not</b> in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
<b>Safe Food and Water</b>				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	OUT	Proper cooling methods used; adequate equipment for temperature control		X
34*	N/O	Plant food properly cooked for hot holding		
35*	IN	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
<b>Food Identification</b>				
37	OUT	Food properly labeled; original container		X
<b>Prevention of Food Contamination</b>				
38	IN	Insects, rodents, and animals not present		
39	IN	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
<b>Proper Use of Utensils</b>				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
<b>Utensils, Equipment, and Vending</b>				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	IN	Hot and cold water available; adequate pressure		
51	OUT	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	Adequate ventilation and lighting; designated areas used		

Inspection Result: Re-Inspection Required

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/acph>

**OBSERVATIONS:**

**1. Person in charge present, demonstrates knowledge and performs duties:**

**Observation:** Person-in-charge is not assuring oversight of Food Safety activities such as date marking, hot holding, and sanitizing are occurring throughout the facility. The person-in-charge did not meet the demonstration of knowledge requirement regarding proper sanitization levels, hot holding temperatures, or time as a public health control procedures.

Corrective action: Discussed active managerial control. Reviewed temperature logs and discussed the importance of documentation. **Correct by 10/28/2025**

**(Repeat)**

**This is a Priority Foundation item** 2-102.11 (A),(B), and (C)(1),(4)-(16) - Demonstration (Pf) **This is a Priority Foundation item** 2-103.11 (A)-(O), and (Q) - Person-In-Charge-Duties (Pf)

**2. Certified Food Protection Manager:**

**Observation:** A certified food safety manager who has shown proficiency by passing an accredited test was not on staff at time of inspection. **(Repeat)**

**This is a Core item** 2-102.12(A) - Certified Food Protection Manager (C)

**10. Adequate handwashing sinks properly supplied and accessible:**

**Observation:** The handwashing sink in the employee bathroom did not have available paper towels.

Corrective action: The person in charge was told to restock the paper towels.

**Correct by 10/28/2025**

**This is a Priority Foundation item** 6-301.12 - Hand Drying Provision (Pf)

**15. Food separated and protected:**

**Observation:** 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.

Corrective action: The person in charge was told to relocate the raw items to appropriate locations. **Correct by 10/28/2025**

**This is a Priority item** 3-302.11(A)(1)-(2) - Raw Animal Food Separation,

Packaging, and Segregation (P)

**16. Food contact surfaces; cleaned and sanitized:**

**Observation:** Chlorine sanitizing solution (10 ppm residual) intended to sanitize food-contact surface(s) did not have a concentration between 50-200 ppm along with the corresponding pH and temperature.

Corrective action: The sanitizer solution was remade and education was provided to the facility on proper sanitizing. **(Corrected on Site)**

**This is a Priority item** 4-501.114(A)-(E),(F)(1)-(2) - Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness (P)

**22. Proper cold holding temperatures:**

**Observation:** The following food items that require temperature control for safety were cold-holding at internal temperatures greater than 41°F: (in the mini cold top toppings refrigerator) cabbage 54°F, sliced tomatoes 51°F, (in the open air refrigerator) yogurt was 54°F.

Corrective action: Food items were voluntarily discarded by the person in charge.

**(Corrected on Site) (Repeat)**

**This is a Priority item** 3-501.16 (A)(2) - TCS Food, Cold Holding (P)

**23. Proper date marking and disposition:**

**Observation:** Refrigerated, ready-to-eat foods that require time or temperature control for safety and is held for more than 24 hours was not properly date marked.

Corrective action: Person in charge was instructed to purchase date marking stickers. **Correct by 10/28/2025 (Repeat)**

**This is a Priority Foundation item** 3-501.17 - Ready-To-Eat TCS Food, Date Marking (Pf)

**24. Time as a Public Health Control; procedures and records:**

**Observation:** Time as a public health control was used on chicken schwarma (59°F) and steak schwarma (109°F) without marking or identifying when they should be discarded. A previously cooked schwarma cone was stored in the walk in refrigerator passed the four hour discard time. Corrective action: The employee voluntarily discarded the cones. **Correct by 10/28/2025 (Repeat)**

**This is a Priority item** 3-501.19(B)(1),(4),(5),(C)(1),(4),(5) - Time as a Public Health Control, Initial Temperatures and Discard (P)

**33. Proper cooling methods used; adequate equipment for temperature control:**

**Observation:** Cooked mashed potatoes (44°F) were observed cooling in the walk in refrigerator while tightly lidded in a deep pan. Corrective action: The person in charge removed the lid of the mashed potatoes.

The equipment available (mini cold top toppings refrigerator 56°F ambient and the open air refrigerator 49°F ambient) was not capable of cooling or holding foods at the temperatures required by the code.

Corrective action: The person in charge was instructed to order service of units or cease operation of them. **Correct by 10/28/2025 (Repeat)**

**This is a Priority Foundation item** 3-501.15(A) - Cooling Methods (Pf) **This is a Priority Foundation item** 4-301.11 - Cooling, Heating, and Holding Capacities-Equipment (Pf)

**37. Food properly labeled; original container:**

**Observation:** Food packaged in the establishment was not labeled as required by the code. **(Repeat)**

**This is a Core item** 3-602.11(A),(B)(1-4),(6-7), and (C) - Food Packaged in Establishment or Bulk Food, Labeled (C)

**51. Plumbing installed; proper backflow devices:**

**Observation:** The drain underneath the hand sink next to the vertical broiler was not draining appropriately.

Corrective action: Discussed getting the drain serviced with the person in charge.

**Correct by**

**This is a Priority item** 5-205.15(A) - System Maintained in Good Repair, System Failure (P)



Establishment Name: Tandoori Deli Halal	Address: 4034 S Parker Rd Aurora CO 80014-4131
Date: 10/28/2025	Owner: Shakhruz LLC

## NOTIFICATION OF POTENTIAL FINES AND CLOSURE

Your facility has failed to meet basic food safety standards during inspections. Failure to improve the outcome of future inspections in accordance with state law may result in the immediate closure of your facility.

Under statutory requirements, if you do not improve the conditions, your license may be suspended for up to three days. Should this happen, you will not be allowed to re-open until correction of the public health concerns have been noted and you have received approval to reopen from the department.

### Recommended Action:

- Take immediate steps to address inspection violations.
- Implement the active management of all food safety risk factors to ensure code compliance.
- Schedule a meeting with the department to discuss the violations and how to ensure these violations are corrected on a long-term basis.

In addition to the path that you are on for potential license suspension and closure, you may also be subject to a civil penalty of up to \$1000.00.

You are hereby notified of the grievance process available pursuant to section 25-4-1609.5 of the Colorado Revised Statutes. If you have any questions concerning this action, please contact CDPHE retail food safety staff at 303-692-3645, option 1.



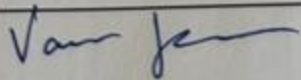
Report For:

Establishment:	Tandoori	Establishment ID:	
Site Address:	4034 S Parker Rd	State License No:	
City/State/Zip:		Permit Type:	
Owner:		Facility Type:	RFE
Inspection Date:	10/31/2015	Start Time:	12:00
Inspection Type:	Re-opening	Inspection No:	
		Inspector:	Vanessa Jouben

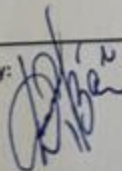
Correct By

- | Item No | Remarks   | Correct By |
|---------|---|------------|
| 10      | Make sure the hand sink on the main service line is draining appropriately.   |            |
| 15      | Ensure there is no raw meat stored over ready to eat food or produce.   |            |
| 22      | Service cold holding topping fridge so internal temperatures of food are 41° F.   |            |
| 23      | Physically place date mark stickers on all items in walk-in that require it (tomato sauce, tzaki sauce, chick peas, etc.)                                 |            |
| 24      | Create Time as a Public Health control plan for Schwarmacuse template provided by ACPH  |            |
| 37      | Label food packaged in establishment that can be grabbed by customers.<br>(Name of Restaurant, Net weight, ingredients, contact# for restaurant, address) |            |
| ★       | All <u>MUST</u> be completed before a second re-opening inspection can occur.   |            |

Issued By:



Received By:





**ARAPAHOE COUNTY  
PUBLIC HEALTH**

Acting as an Agent for the:

**COLORADO DEPARTMENT OF PUBLIC HEALTH AND ENVIRONMENT**

Voluntary Condemnation Agreement

I (WE) Tandoori Deli Halal  
ADDRESS 4034 S Parker Rd  
PHONE \_\_\_\_\_

DO HEREBY voluntarily agree to the condemnation and disposition of the following material of which I (we) am (are) the legal owner(s):

- Buckwheat 1/2 pan
- 1/2 cone schwarma
- 1/2 pan beef stew
- 1 tray potatoe wedges
- 1/2 pan cabbage rolls
- 1 tray cono
- 1 tray lamb pilaf
- 2 lamb skewers
- 1 tray meatballs/potatoes
- 1 tray ~~ch~~ chicken halves
- 1 tray beef samsa
- 1/2 pan of cabbage
- 1/3 pan of tomatoes
- 1 cone chicken schwarma
- 1 cone beef schwarma
- 19 bottles ayran yogurt
- 13 yogurt drink
- 7 salmon pate

Said material being in violation of §25-5-403 et. seq. or §25-1.5-104(a), I (WE) hereby release the Colorado Department of Public Health and Environment, State Board of Health, and their members and agents from any and all liability in this matter.

Method of Disposition: Trash receptacle/ dumpster

Location of Disposition: Back of building Date of Disposition 10/28/2025

[Signature]  
Representative's Signature

Mawluda  
Print Representative's Name

[Signature]  
Witness, Environmental Health Specialist

10/28/2025  
Date



Time In: 12:00 PM
Time Out: 01:45 PM

**FOOD ESTABLISHMENT INSPECTION REPORT**

Facility Name: Tandoori Deli Halal	Owner: Shakhruz LLC Shakhruz Erkinov
Address: 4034 S Parker Rd Aurora CO 80014-4131	
Date: 10/31/2025	Inspection Type: Compliance Assistance

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

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. \*Required field.

Compliance status to be designated as IN, OUT, NA, NO for each numbered item.

IN = in compliance    OUT = not in compliance    NO = not observed    NA = not applicable    COS = corrected on site    R = repeat violation

No.	Status	Category	COS	R
<b>Supervision</b>				
1*		Person in charge present, demonstrates knowledge, and performs duties		
2*		Certified Food Protection Manager		
<b>Employee Health</b>				
3*		Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
4*		Proper use of restriction and exclusion		
5*		Procedures for responding to vomiting and diarrheal events		
<b>Good Hygienic Practices</b>				
6*		Proper eating, tasting, drinking, or tobacco use		
7*		No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
8*		Hands clean and properly washed		
9*		No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
10*		Adequate handwashing sinks properly supplied and accessible		
<b>Approved Source</b>				
11*		Food obtained from approved source		
12*		Food received at proper temperature		
13*		Food in good condition, safe, and unadulterated		
14*		Required records available: molluscan shellfish identification, parasite destruction		
<b>Protection from Contamination</b>				
15*		Food separated and protected		
16*		Food contact surfaces; cleaned and sanitized		
17*		Proper disposition of returned, previously served, reconditioned, and unsafe food		
<b>Time/Temperature Control for Safety</b>				
18*		Proper cooking time and temperatures		
19*		Proper reheating procedures for hot holding		
20*		Proper cooling time and temperatures		
21*		Proper hot holding temperatures		
22*		Proper cold holding temperatures		
23*		Proper date marking and disposition		
24*		Time as a Public Health Control; procedures and records		
<b>Consumer Advisory</b>				
25*		Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26*		Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27*		Food additives: approved and properly used		
28*		Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>				
29*		Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is <b>not</b> in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
<b>Safe Food and Water</b>				
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32*		Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33		Proper cooling methods used; adequate equipment for temperature control		
34*		Plant food properly cooked for hot holding		
35*		Approved thawing methods used		
36		Thermometer provided and accurate		
<b>Food Identification</b>				
37		Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38		Insects, rodents, and animals not present		
39		Contamination prevented during food preparation, storage and display		
40		Personal cleanliness		
41		Wiping cloths; properly used and stored		
42		Washing fruits and vegetables		
<b>Proper Use of Utensils</b>				
43		In-use utensils: properly stored		
44		Utensils, equipment and linens: properly stored, dried, and handled		
45		Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
<b>Utensils, Equipment, and Vending</b>				
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		
<b>Physical Facilities</b>				
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 cleaned		
56		Adequate ventilation and lighting; designated areas used		

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/acph>

**General Comments:**

A compliance assistance training was conducted based off of lack of corrective actions in order to re-open the facility. A Risk Control Plan was developed in tandem with the operator for the facility to work on hot holding, cold holding, and time as a public health control violations.



# COLORADO

## Division of Environmental Health & Sustainability

Department of Public Health & Environment

### Risk Control Plan

Establishment Name: Tandoori		ID: ARAPRFE11552	Date: 10/31/2025
Address: 4034 S Parker Rd		City: Aurora	Zip Code: 80014
Person in Charge:		Title: Manager	Phone:
Inspector Name: Vanessa Jacobsen		Agency: Arapahoe County Public Health	

The following Compliance Agreement is recommended to establish active managerial control of the identified uncontrolled hazards. For unmet critical limits, the plan delineates what needs to be controlled, how it will be controlled, the necessary records and responsible personnel, and if any additional training is needed.

#### TO BE COMPLETED BY THE INSPECTOR

- What is the regulation code and specific observation noted during the inspection? \_\_\_\_\_  
3.501.16 and 3.501.19 multiple items improperly cold holding and no use of time as a public health  
control for schwarma that is consistently in the tempeature danger zone on vertical broilers.  
3-501.16 (A)(1) multiple items improperly hot holding and food held in the temperature danger zone
- What is the problem, uncontrolled step, or foodborne illness risk factor? \_\_\_\_\_  
Foods remain between 42F- 134F.
- What is the hazard? Biological hazard from keeping foods in the temperature danger zone

#### TO BE COMPLETED BY THE PERSON IN CHARGE

- Why is the problem or uncontrolled step occurring and/or why is it difficult to control?  
Employees are not following through with responsibilities when management is not in the building.  
The employees say they forget or get too busy. Its difficult to control the actions of others.
- How will you correct the problem or uncontrolled step?  
We will make sure the hot holding units are turned on every morning. Shakruz is going to come and hire  
another employee to help.

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3. Will staff need to be re-trained? YES NO Who will train them? Shakruz

4. How will the problem and the corrective action be monitored (e.g., temperature logs, charts, training certificates, etc.)? Who will be responsible for monitoring? How often will it be monitored?

Employees will be filling out the time as a public health control temperature log, and managers will do temperature checks twice daily of all cold holding and hot holding units. Manager will continue monitoring Time as a Public Health control logs for accuracy.

5. Who will check that the monitoring was done? How often? Parvina and Sharkruz will be monitoring twice daily.

6. What will be done if the corrective action is not working to control the problem? \_\_\_\_\_

If hot holding units are not maintaining 135F, I will move all food items into the walk in refrigerator.  
If the cold holding units aren't working, we will call for the units to be serviced and if the food is to warm we will throw it in the garbage.

7. How will you communicate the results to the inspector? \_\_\_\_\_

Take a photo of the log and send it to Vanessa every week on Sundays.

As the person in charge of the Tandoori Deli located at 4034 S Parker Rd, Aurora, CO 80014,  
Establishment Name Establishment Address

I have voluntarily developed this compliance agreement, in consultation with Vanessa Jacobsen, and  
Inspector Name

understand the provisions of this plan.

Submitted by: parvina djunaydullaeva  
Person in Charge

Approved by: Vanessa Jacobsen  
Inspector



Time In: 12:00 PM
Time Out: 12:30 PM

**FOOD ESTABLISHMENT INSPECTION REPORT**

Facility Name: Tandoori Deli Halal	Owner: Shakhruz LLC Shakhruz Erkinov
Address: 4034 S Parker Rd Aurora CO 80014-4131	
Date: 11/03/2025	Inspection Type: Opening

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

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. \*Required field.

Compliance status to be designated as IN, OUT, NA, NO for each numbered item.

IN = in compliance    OUT = not in compliance    NO = not observed    NA = not applicable    COS = corrected on site    R = repeat violation

No.	Status	Category	COS	R
<b>Supervision</b>				
1*		Person in charge present, demonstrates knowledge, and performs duties		
2*		Certified Food Protection Manager		
<b>Employee Health</b>				
3*		Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
4*		Proper use of restriction and exclusion		
5*		Procedures for responding to vomiting and diarrheal events		
<b>Good Hygienic Practices</b>				
6*		Proper eating, tasting, drinking, or tobacco use		
7*		No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
8*		Hands clean and properly washed		
9*		No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
10*		Adequate handwashing sinks properly supplied and accessible		
<b>Approved Source</b>				
11*		Food obtained from approved source		
12*		Food received at proper temperature		
13*		Food in good condition, safe, and unadulterated		
14*		Required records available: molluscan shellfish identification, parasite destruction		
<b>Protection from Contamination</b>				
15*		Food separated and protected		
16*		Food contact surfaces; cleaned and sanitized		
17*		Proper disposition of returned, previously served, reconditioned, and unsafe food		
<b>Time/Temperature Control for Safety</b>				
18*		Proper cooking time and temperatures		
19*		Proper reheating procedures for hot holding		
20*		Proper cooling time and temperatures		
21*		Proper hot holding temperatures		
22*		Proper cold holding temperatures		
23*		Proper date marking and disposition		
24*		Time as a Public Health Control; procedures and records		
<b>Consumer Advisory</b>				
25*		Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26*		Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27*		Food additives: approved and properly used		
28*		Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>				
29*		Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES				
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No.	Status	Compliance Check	COS	R
<b>Safe Food and Water</b>				
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31	IN	Water and ice from approved source		
32*		Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33		Proper cooling methods used; adequate equipment for temperature control		
34*		Plant food properly cooked for hot holding		
35*		Approved thawing methods used		
36	IN	Thermometer provided and accurate		
<b>Food Identification</b>				
37	IN	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38	IN	Insects, rodents, and animals not present		
39	IN	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
<b>Proper Use of Utensils</b>				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
<b>Utensils, Equipment, and Vending</b>				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	IN	Hot and cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	Adequate ventilation and lighting; designated areas used		

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/acph>

**General Comments:**

Both cold top refrigerators that were not functioning measured at 40F  
Hold holding units measured above 135F.

All food packaged in the facility was appropriately labeled

Foods requiring a date mark had been removed from the facility

A time as a public health control procedure was created

Discussed creating a written narrative for how the facility plans on maintaining  
Food Safety protocols and what monitoring will look like moving forward.



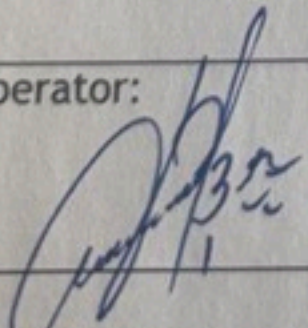
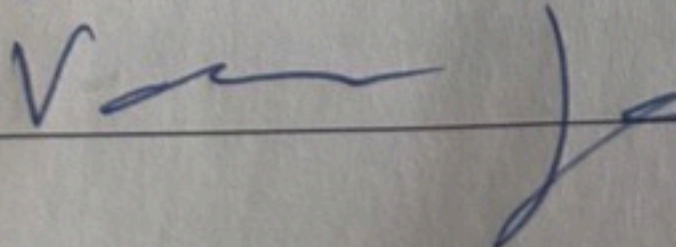
**ARAPAHOE COUNTY**  
PUBLIC HEALTH

**REINSTATEMENT OF RETAIL FOOD LICENSE TO OPERATE**

Establishment Name: Tandoori Deli	
Site Address: 4034 S Parker Road	
City: Aurora	Zip: 80014

Based on the actions taken to correct gross insanitary conditions creating imminent health hazards, the retail food license to operate is hereby reinstated and operation may resume for the above retail food establishment.

Reinstatement of licensure does not preclude this department from taking enforcement action in the future in accordance with sections 25-4-1606, 25-4-1610, and 25-4-1611.5 of the Colorado Revised Statutes if the establishment is found in violation of the *Food Protection Act* or the *Colorado Retail Food Establishment Rules and Regulations*.

Owner/Operator: 	Date: 11/3/2025
Inspector: 	Date: 11/3/2025



Time In: 12:00 PM
Time Out: 01:30 PM

**FOOD ESTABLISHMENT INSPECTION REPORT**

Facility Name: Tandoori Deli Halal	Owner: Shakhruz LLC Shakhruz Erkinov
Address: 4034 S Parker Rd Aurora CO 80014-4131	
Date: 11/07/2025	Inspection Type: Re-Inspection

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

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No.	Status	Category	COS	R
<b>Supervision</b>				
1*	OUT	Person in charge present, demonstrates knowledge, and performs duties		
2*	OUT	Certified Food Protection Manager		X
<b>Employee Health</b>				
3*	IN	Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
4*	IN	Proper use of restriction and exclusion		
5*	IN	Procedures for responding to vomiting and diarrheal events		
<b>Good Hygienic Practices</b>				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
8*	IN	Hands clean and properly washed		
9*	IN	No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
10*	OUT	Adequate handwashing sinks properly supplied and accessible	X	X
<b>Approved Source</b>				
11*	IN	Food obtained from approved source		
12*	N/O	Food received at proper temperature		
13*	IN	Food in good condition, safe, and unadulterated		
14*	N/A	Required records available: molluscan shellfish identification, parasite destruction		
<b>Protection from Contamination</b>				
15*	IN	Food separated and protected		
16*	OUT	Food contact surfaces; cleaned and sanitized	X	X
17*	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		
<b>Time/Temperature Control for Safety</b>				
18*	N/O	Proper cooking time and temperatures		
19*	IN	Proper reheating procedures for hot holding		
20*	IN	Proper cooling time and temperatures		
21*	OUT	Proper hot holding temperatures	X	X
22*	OUT	Proper cold holding temperatures		X
23*	OUT	Proper date marking and disposition		X
24*	OUT	Time as a Public Health Control; procedures and records		X
<b>Consumer Advisory</b>				
25*	N/A	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27*	IN	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>				
29*	N/A	Compliance with variance/specialized process/HACCP		

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No.	Status	Compliance Check	COS	R
<b>Safe Food and Water</b>				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	IN	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	OUT	Proper cooling methods used; adequate equipment for temperature control		X
34*	N/O	Plant food properly cooked for hot holding		
35*	IN	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
<b>Food Identification</b>				
37	IN	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38	IN	Insects, rodents, and animals not present		
39	IN	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
<b>Proper Use of Utensils</b>				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
<b>Utensils, Equipment, and Vending</b>				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	IN	Hot and cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	Adequate ventilation and lighting; designated areas used		

Inspection Result: Re-Inspection Required

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/acph>

**OBSERVATIONS:**

**1. Person in charge present, demonstrates knowledge and performs duties:**

**Observation:** Person-in-charge is not assuring oversight of Food Safety activities such as cold holding, date marking, and that time as a public health control procedures are occurring throughout the facility.

Corrective action: Discussed active managerial control. Reviewed temperature logs and discussed the importance of documentation.

**This is a Priority Foundation item 2-103.11 (A)-(O), and (Q) - Person-In-Charge-Duties (Pf)**

**2. Certified Food Protection Manager:**

**Observation:** A certified food safety manager who has shown proficiency by passing an accredited test was not on staff at time of inspection.

**(Repeat)**

**This is a Core item 2-102.12(A) - Certified Food Protection Manager (C)**

**10. Adequate handwashing sinks properly supplied and accessible:**

**Observation:** The employee restroom did not have available paper towels.

Corrective action: The inspector restocked paper towels. **(Corrected on Site)**

**(Repeat)**

**This is a Priority Foundation item 6-301.12 - Hand Drying Provision (Pf)**

**16. Food contact surfaces; cleaned and sanitized:**

**Observation:** Chlorine sanitizing solution (10 ppm residual) intended to sanitize food-contact surface(s) did not have a concentration between 50-200 ppm along with the corresponding pH and temperature.

Corrective action: An employee remade the sanitizer solution and it then measured at the appropriate concentration. **(Corrected on Site) (Repeat)**

**This is a Priority item 4-501.114(A)-(E),(F)(1)-(2) - Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness (P)**

**21. Proper hot holding temperatures:**

**Observation:** Baked chicken (125°F) on the main service line was holding below 135°F.

Corrective action: The person in charge reheated the chicken above 165°F.

Discussed not over-stacking food items. **(Corrected on Site) (Repeat)**

**This is a Priority item** 3-501.16 (A)(1) - TCS Food, Hot Holding (P)

**22. Proper cold holding temperatures:**

**Observation:** In the toppings refrigerator, tomatoes were 61°F and slaw was 54°F.

Corrective action: An employee placed the food items in the functioning cold-top reach in refrigerator to rapidly cool. **Correct by 11/07/2025 (Repeat)**

**This is a Priority item** 3-501.16 (A)(2) - TCS Food, Cold Holding (P)

**23. Proper date marking and disposition:**

**Observation:** Refrigerated, ready-to-eat food(sour cream) that requires time or temperature control for safety and is held for more than 24 hours was not properly date marked. Refrigerated, ready-to-eat food(milk dated 10/13) that requires time or temperature control for safety was not discarded within 7 days of preparation or opening of product.

Corrective action: The employee was told to place a date mark on the sour cream from the date of opening. An employee discarded the milk. **Correct by**

**11/07/2025 (Repeat)**

**This is a Priority Foundation item** 3-501.17 - Ready-To-Eat TCS Food, Date Marking (Pf) **This is a Priority item** 3-501.18 - Ready-To-Eat TCS Food, Date Marking, Disposition (P)

**24. Time as a Public Health Control; procedures and records:**

**Observation:** Time as a public health control was used without written procedures.

Corrective action: **Correct by 11/07/2025 (Repeat)**

**This is a Priority Foundation item** 3-501.19(A),(B)(3),(C)(2) and (3) - Time as a Public Health Control, Written Procedures and Identification (Pf)

**33. Proper cooling methods used; adequate equipment for temperature control:**

**Observation:** The equipment available (the cold holding unit for toppings) was not capable of cooling or cold holding foods at the temperatures required by the code.

Corrective action: Discussed not using the unit or getting it serviced.

Cooked meatballs (47°F) in the walk-in refrigerator were observed cooling while wrapped tightly in plastic wrap preventing heat transfer.

Corrective action: The employee removed the plastic wrap and education was provided. **Correct by 11/07/2025 (Repeat)**

**This is a Priority Foundation item 3-501.15(A) - Cooling Methods (Pf) This is a Priority Foundation item 4-301.11 - Cooling, Heating, and Holding Capacities-Equipment (Pf)**



Establishment Name: Tandoori Deli Halal	Address: 4034 S Parker Rd Aurora CO 80014-4131
Date: 11/07/2025	Owner: Shakhruz LLC

## NOTIFICATION OF POTENTIAL FINES AND CLOSURE

Your facility has failed to meet basic food safety standards during inspections. Failure to improve the outcome of future inspections in accordance with state law may result in the immediate closure of your facility.

Under statutory requirements, if you do not improve the conditions, your license may be suspended for up to three days. Should this happen, you will not be allowed to re-open until correction of the public health concerns have been noted and you have received approval to reopen from the department.

### Recommended Action:

- Take immediate steps to address inspection violations.
- Implement the active management of all food safety risk factors to ensure code compliance.
- Schedule a meeting with the department to discuss the violations and how to ensure these violations are corrected on a long-term basis.

In addition to the path that you are on for potential license suspension and closure, you may also be subject to a civil penalty of up to \$1000.00.

You are hereby notified of the grievance process available pursuant to section 25-4-1609.5 of the Colorado Revised Statutes. If you have any questions concerning this action, please contact CDPHE retail food safety staff at 303-692-3645, option 1.





Time In: 01:30 PM
Time Out: 02:30 PM

**FOOD ESTABLISHMENT INSPECTION REPORT**

Facility Name: Tandoori Deli Halal	Owner: Shakhruz LLC Shakhruz Erkinov
Address: 4034 S Parker Rd Aurora CO 80014-4131	
Date: 11/12/2025	Inspection Type: Re-Inspection

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

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<b>Good Hygienic Practices</b>				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
8*	IN	Hands clean and properly washed		
9*	IN	No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
10*	IN	Adequate handwashing sinks properly supplied and accessible		
<b>Approved Source</b>				
11*	IN	Food obtained from approved source		
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14*	N/A	Required records available: molluscan shellfish identification, parasite destruction		
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17*	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		
<b>Time/Temperature Control for Safety</b>				
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19*	IN	Proper reheating procedures for hot holding		
20*	IN	Proper cooling time and temperatures		
21*	IN	Proper hot holding temperatures		
22*	OUT	Proper cold holding temperatures	X	X
23*	OUT	Proper date marking and disposition	X	X
24*	OUT	Time as a Public Health Control; procedures and records		X
<b>Consumer Advisory</b>				
25*	N/A	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27*	N/A	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>				
29*	N/A	Compliance with variance/specialized process/HACCP		

Facility Name: Tandoori Deli Halal

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is <b>not</b> in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
<b>Safe Food and Water</b>				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	OUT	Proper cooling methods used; adequate equipment for temperature control		X
34*	N/O	Plant food properly cooked for hot holding		
35*	IN	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
<b>Food Identification</b>				
37	IN	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38	IN	Insects, rodents, and animals not present		
39	IN	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
<b>Proper Use of Utensils</b>				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
<b>Utensils, Equipment, and Vending</b>				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	IN	Hot and cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	Adequate ventilation and lighting; designated areas used		

Inspection Result: Pass

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/acph>

**OBSERVATIONS:**

**1. Person in charge present, demonstrates knowledge and performs duties:**

**Observation:** Person-in-charge is not assuring oversight of Food Safety activists such as cold holding, date marking disposition monitoring, and that time as a public health control procedures are occurring throughout the facility.

Corrective action: Discussed active managerial control. Reviewed temperature logs and discussed the importance of documentation. **Correct by 11/12/2025**

**(Repeat)**

**This is a Priority Foundation item** 2-103.11 (A)-(O), and (Q) - Person-In-Charge-Duties (Pf)

**22. Proper cold holding temperatures:**

**Observation:** Cut cabbage in the toppings cold top refrigerator was observed holding at 61°F.

Corrective action: The person in charge discarded the cabbage and discussed removal of broken equipment. **(Corrected on Site) (Repeat)**

**This is a Priority item** 3-501.16 (A)(2) - TCS Food, Cold Holding (P)

**23. Proper date marking and disposition:**

**Observation:** Refrigerated, ready-to-eat food(milk dated 10/13) that requires time or temperature control for safety was not discarded within 7 days of preparation or opening of product.

Corrective action: The food items were voluntarily discarded by the person in charge. Discussed monitoring disposition of all food items. **(Corrected on Site)**

**(Repeat)**

**This is a Priority item** 3-501.18 - Ready-To-Eat TCS Food, Date Marking, Disposition (P)

**24. Time as a Public Health Control; procedures and records:**

**Observation:** The written procedures for the facility's Time as a Public Health Control plan did not include shawarma meat that is also held using time.

Corrective action: The person in charge added the items to the time as a public health control plan. **(Repeat)**

**This is a Priority Foundation item** 3-501.19(A),(B)(3),(C)(2) and (3) - Time as a Public Health Control, Written Procedures and Identification (Pf)

**33. Proper cooling methods used; adequate equipment for temperature control:**

**Observation:** The equipment available (mini cold top toppings refrigerator 56°F ambient) was not capable of cooling or holding foods at the temperatures required by the code.

Corrective action: The person in charge was instructed to remove the unit from the premises. **Correct by 11/12/2025 (Repeat)**

**This is a Priority Foundation item** 4-301.11 - Cooling, Heating, and Holding Capacities-Equipment (Pf)



**FOOD ESTABLISHMENT INSPECTION REPORT**

Facility Name: Tandoori Deli Halal	Owner: Shakhruz LLC Shakhruz Erkinov
Address: 4034 S Parker Rd Aurora CO 80014-4131	
Date: 12/18/2025	Inspection Type: Routine

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

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. \*Required field.

Compliance status to be designated as IN, OUT, NA, NO for each numbered item.

IN = in compliance    OUT = not in compliance    NO = not observed    NA = not applicable    COS = corrected on site    R = repeat violation

No.	Status	Category	COS	R
<b>Supervision</b>				
1*	OUT	Person in charge present, demonstrates knowledge, and performs duties		X
2*	OUT	Certified Food Protection Manager		X
<b>Employee Health</b>				
3*	IN	Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
4*	IN	Proper use of restriction and exclusion		
5*	IN	Procedures for responding to vomiting and diarrheal events		
<b>Good Hygienic Practices</b>				
6*	OUT	Proper eating, tasting, drinking, or tobacco use		X
7*	IN	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
8*	OUT	Hands clean and properly washed		
9*	IN	No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
10*	OUT	Adequate handwashing sinks properly supplied and accessible		
<b>Approved Source</b>				
11*	IN	Food obtained from approved source		
12*	N/O	Food received at proper temperature		
13*	OUT	Food in good condition, safe, and unadulterated	X	
14*	N/A	Required records available: molluscan shellfish identification, parasite destruction		
<b>Protection from Contamination</b>				
15*	OUT	Food separated and protected		
16*	IN	Food contact surfaces; cleaned and sanitized		
17*	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		
<b>Time/Temperature Control for Safety</b>				
18*	N/O	Proper cooking time and temperatures		
19*	N/O	Proper reheating procedures for hot holding		
20*	IN	Proper cooling time and temperatures		
21*	N/O	Proper hot holding temperatures		
22*	IN	Proper cold holding temperatures		
23*	OUT	Proper date marking and disposition	X	X
24*	OUT	Time as a Public Health Control; procedures and records		X
<b>Consumer Advisory</b>				
25*	N/A	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27*	N/A	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>				
29*	N/A	Compliance with variance/specialized process/HACCP		

Facility Name: Tandoori Deli Halal

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is <b>not</b> in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
<b>Safe Food and Water</b>				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	IN	Proper cooling methods used; adequate equipment for temperature control		
34*	IN	Plant food properly cooked for hot holding		
35*	OUT	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
<b>Food Identification</b>				
37	OUT	Food properly labeled; original container		X
<b>Prevention of Food Contamination</b>				
38	IN	Insects, rodents, and animals not present		
39	IN	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	OUT	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
<b>Proper Use of Utensils</b>				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
<b>Utensils, Equipment, and Vending</b>				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	IN	Hot and cold water available; adequate pressure		
51	OUT	Plumbing installed; proper backflow devices		
52	OUT	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	Adequate ventilation and lighting; designated areas used		

Inspection Result: Re-Inspection Required

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/acph>

**OBSERVATIONS:**

**1. Person in charge present, demonstrates knowledge and performs duties:**

**Observation:** Person-in-charge was not assuring oversight of Food Safety activities such as date marking and hand washing are occurring throughout the facility. The person-in-charge did not meet the knowledge requirement by any one of the three methods required by the code.

Corrective action: Discussed active managerial control. Reviewed temperature logs and discussed the importance of continued documentation. **Correct by 12/18/2025 (Repeat)**

**This is a Priority Foundation item 2-102.11 (A),(B), and (C)(1),(4)-(16) - Demonstration (Pf) This is a Priority Foundation item 2-103.11 (A)-(O), and (Q) - Person-In-Charge-Duties (Pf)**

**2. Certified Food Protection Manager:**

**Observation:** A certified food safety manager who has shown proficiency by passing an accredited test was not on staff at time of inspection. **(Repeat)**

**This is a Core item 2-102.12(A) - Certified Food Protection Manager (C)**

**6. Proper eating, tasting, drinking, or tobacco use:**

**Observation:** Employee drinks were observed in non-designated areas (on the back prep table and on the main hot holding line). An employee was observed drinking next to the walk in refrigerator.

Corrective action: Provided education to the person in charge. **(Repeat)**

**This is a Core item 2-401.11 - Eating, Drinking, or Using Tobacco Products (C)**

**8. Hands clean and properly washed:**

**Observation:** Employees observed entering and exiting the kitchen and conducting food preparation without a handwashing step in between.

Corrective action: Discussed when to wash with the person in charge. **Correct by 12/18/2025**

**This is a Priority item 2-301.14 - When to Wash (P)**

**10. Adequate handwashing sinks properly supplied and accessible:**

**Observation:** A bowl was observed blocking the hand sink next to the three compartment sink.

Corrective action: The inspector removed the bowl and provided education about operation of hand sinks.

There was evidence of food preparation happening in the back hallway area without access to a handwashing sink.

Corrective action: The person in charge was instructed to cease preparations in the back area. **Correct by 12/18/2025**

**This is a Priority Foundation item** 5-204.11 - Handwashing Sinks-Location and Placement (Pf) **This is a Priority Foundation item** 5-205.11 - Using a Handwashing Sink-Operation and Maintenance (Pf)

**13. Food in good condition, safe, and unadulterated:**

**Observation:** Cans of pickled squash, Caupa, and beef with broth were observed with damaged hermetic seals.

Corrective action: The cans were voluntarily discarded by the person in charge.

**(Corrected on Site)**

**This is a Priority Foundation item** 3-202.15 - Package Integrity (Pf)

**15. Food separated and protected:**

**Observation:** Raw chicken was observed being stored over raw beef in the walk in refrigerator.

Corrective action: The person in charge was instructed to move the chicken to the lowest shelf in the walk in refrigerator. **Correct by 12/18/2025**

**This is a Priority item** 3-302.11(A)(1)-(2) - Raw Animal Food Separation, Packaging, and Segregation (P)

**23. Proper date marking and disposition:**

**Observation:** Refrigerated, ready-to-eat foods (tzatziki marked 12/10 and sour cream marked 12/10) that require time or temperature control for safety was not discarded within 7 days of preparation or opening of product.

Corrective action: The person in charge voluntarily discarded the products.

**(Corrected on Site) (Repeat)**

**This is a Priority item** 3-501.18 - Ready-To-Eat TCS Food, Date Marking, Disposition (P)

**24. Time as a Public Health Control; procedures and records:**

**Observation:** Time as a public health control was used without written procedures.

Corrective action: The facility was told to send the inspector a copy of their written procedures and to display them with the temperature log.

**Correct by 12/18/2025 (Repeat)**

**This is a Priority Foundation item** 3-501.19(A),(B)(3),(C)(2) and (3) - Time as a Public Health Control, Written Procedures and Identification (Pf)

**35. Approved thawing methods:**

**Observation:** Foods (raw beef) was thawed using an unapproved method.

Corrective action: Provided education on proper thawing methods. **Correct by 12/18/2025**

**This is a Priority Foundation item** 3-501.13 - Thawing (Pf)

**37. Food properly labeled; original container:**

**Observation:** Food packaged in the establishment was not labeled as required by the code (no net weight, no Identity statement, and no ingredient list).

**(Repeat)**

**This is a Core item** 3-602.11(A),(B)(1-4),(6-7), and (C) - Food Packaged in Establishment or Bulk Food, Labeled (C)

**41. Wiping cloths; properly used and stored:**

**Observation:** Wiping cloths shall be stored in a sanitizing solution bucket when not in use.

**This is a Core item** 3-304.14 - Wiping Cloths, Storage and Use Limitation (C)

**51. Plumbing installed; proper backflow devices:**

**Observation:** The drain in the service sink in the back preparation area was not draining appropriately.

Corrective action: Discussed getting the drain serviced with the person in charge.

**Correct by 12/21/2025**

**This is a Priority item** 5-205.15(A) - System Maintained in Good Repair, System Failure (P)

**52. Sewage and waste water properly disposed:**

**Observation:** Grease had been disposed of and was observed accumulated outside of the backdoor and across the alley.

Corrective action: Instructed person in charge to order remediation services for the grease build up. **Correct by 12/20/2025**

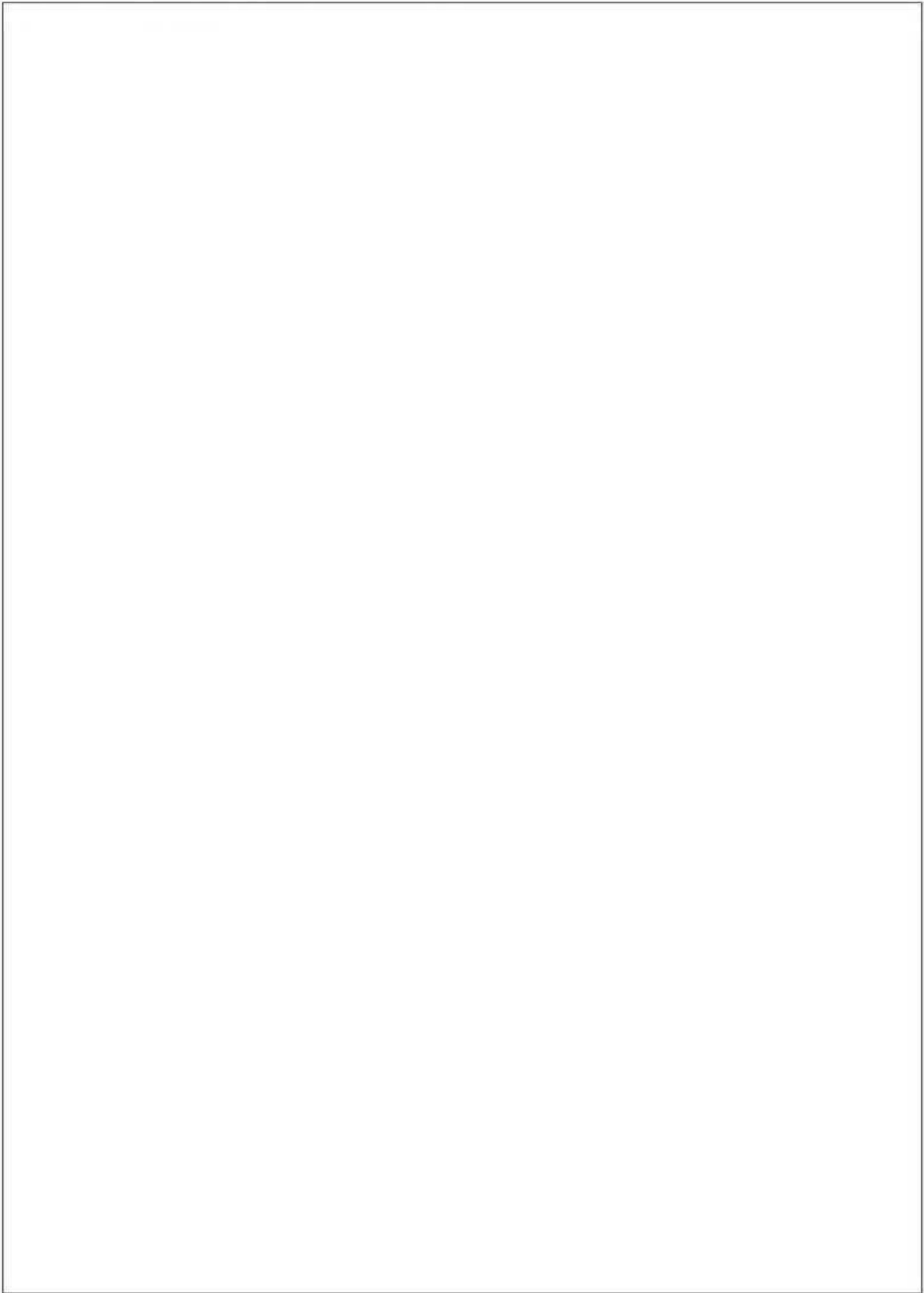
**This is a Core item** 5-403.12 - Other Liquid Wastes and Rainwater (C)

**Voluntary Condemnation:**

**Disposed Items:**

Half gallon of sour cream, half gallon of tzikiki sauce, 23 oz can of pickled squash, 6.35oz can of caupa, and 14.5 oz can of beef with broth

**Comments:**





Establishment Name: Tandoori Deli Halal	Address: 4034 S Parker Rd Aurora CO 80014-4131
Date: 12/18/2025	Owner: Shakhruz LLC

## NOTIFICATION OF POTENTIAL FINES AND CLOSURE

Your facility has failed to meet basic food safety standards during inspections. Failure to improve the outcome of future inspections in accordance with state law may result in the immediate closure of your facility.

Under statutory requirements, if you do not improve the conditions, your license may be suspended for up to three days. Should this happen, you will not be allowed to re-open until correction of the public health concerns have been noted and you have received approval to reopen from the department.

### Recommended Action:

- Take immediate steps to address inspection violations.
- Implement the active management of all food safety risk factors to ensure code compliance.
- Schedule a meeting with the department to discuss the violations and how to ensure these violations are corrected on a long-term basis.

In addition to the path that you are on for potential license suspension and closure, you may also be subject to a civil penalty of up to \$1000.00.

You are hereby notified of the grievance process available pursuant to section 25-4-1609.5 of the Colorado Revised Statutes. If you have any questions concerning this action, please contact CDPHE retail food safety staff at 303-692-3645, option 1.





**Official Notice**

To: Tandoori Halal<sup>BR</sup> Deli Halal

Your attention is called to a public health violation existing at:  
4034 S Parker Rd Aurora, CO 80014

The violation consists of the following (indicated by a ):

CRS 25-1-516 (1)(d)

- (d) It is unlawful to willfully fail to remove from private property under his or her control at his own expense, within 48 hours after being ordered to do so by the public health agency, any nuisance, source of filth, or cause of sickness within the jurisdiction and control of the agency whether the person, association, or corporation is the owner, tenant, or occupant of the private property.

CRS 25-4-1610 (1) It is unlawful for:

- (a) Any person to begin the construction or extensive remodeling of a retail food establishment unless such person has received approval of plans and specifications
- (b) Any person to operate a retail food establishment without a valid license
- (c) Any person to violate this part 16 and any rules promulgated pursuant to this part 16
- (d) Any person or retail food establishment to refuse to permit entry to conduct inspections
- (e) Any retail food establishment to sell or serve food prepared in a private home to any person

CRS 30-20-102 (2)

- Solid waste disposal by any person is prohibited except on or at a solid waste disposal site and facility for which a certificate of designation has been obtained.

CRS 25-8-501 (1)

- No person shall discharge any pollutant into state water from any point source without having first obtained a permit from the Water Quality Control Division for such discharge.

CRS 25-5-802

- Prior to the construction, extension, enlarging, remodeling, or modification of a swimming area, the plans and specifications for the work to be done shall be submitted for review and recommendation.

Other CRS \_\_\_\_\_

Other CRS Description: \_\_\_\_\_

**Description of the violation:** Facility preparing foods in back hallway that is unapproved for preparation and is <sup>BR</sup> and has no hand sink. Grease had been dumped out the back door and was accumulating throughout the back alley.

**Corrective Action Required\*:** Cease <sup>BR</sup> preparations of foods immediately. Submit plan review within 48 hours if desire to continue this. All grease in back alley **MUST** be removed by proper method within 48 hours and provide copy of invoice from remediation co.

\* Failure to correct may incur penalties or other legal actions

Issued By:

Vanessa Jacobsen

Print

Vanessa Jacobsen  
Environmental Health Specialist  
Signature

Date

12/18/25

Notice Received By:

Parvina Jinnaydulla

Print

Signature

Establishment:	Tandoori	Establishment ID:	
Site Address:	4034 S Parker Rd	State License No:	
City/State/Zip:		Permit Type:	
Owner:		Facility Type:	
Inspection Date:	Start Time:	Inspection No:	
Inspection Type:		Inspector:	

Item No	Remarks	Correct By
	<p>The following corrective actions must take place within the next 48 hours:</p> <ul style="list-style-type: none"><li><input type="checkbox"/> Invoice for remediation service for grease clean up</li><li><input type="checkbox"/> Photo of back alley area clean from grease</li><li><input type="checkbox"/> Photo of hallway/backroom equipment removed and cleaned</li><li><input type="checkbox"/> Photo of Time as a Public Health Control written procedure</li></ul>	

Issued By:

Received By:

Issued By:

Date:

Signature:

CPH 6-299 (06/2021)