



ARAPAHOE COUNTY

Arapahoe County

Arapahoe County Board of Health

Agenda

Monday, July 6, 2026
1:00 PM

Arapahoe Board Room

Special Hearing

The public is welcome to attend the Board of Health meeting in the Arapahoe Room at 6934 S. Lima St. Centennial, CO 80112 or virtually on Teams using the following meeting information:

Meeting ID: 231 856 727 996 653

Passcode: Ww3UT2ZF

*The Board of Health agenda and materials can be viewed online at
<https://arapahoe.legistar.com/Calendar>*

1. CALL TO ORDER*

2. GENERAL BUSINESS ITEMS*

2.a License Revocation Hearing; Tandoori Deli Hala

Tandoori Deli Halal; 4034 S Parker Rd in Aurora, Colorado, 80014

[26-347](#)

- Attachments:** [BOH BSR Hearing Presentation Packet Tandoori_2026.06.22](#)
[BoH Hearing ACPH Presentation_20260622](#)
[Tandoori Hearing Exhibits Pt1 A-N_20260630](#)
[Tandoori Hearing Exhibits Pt2 O-Z_20260630](#)
[Tandoori Hearing Exhibits Pt3 AA-II_20260630](#)

2.b OWTS Enforcement and Civil Penalty Assessment; 23900 E. Ohio Ave., Aurora, CO

OWTS Enforcement and Civil Penalty Assessment; 23900 E. Ohio Ave.,
Aurora, CO

[26-348](#)

- Attachments:** [BOH_General Business_23900 E Ohio Ave_Combined Documentation_July2026](#)
[BOH_General Business_23900 E Ohio Ave_OWTS Enforcement_BSR_July2026](#)

3 ADJOURN*

Arapahoe County is committed to making its public meetings accessible to persons with all abilities. Please contact our substitute Board of Health Liaison, Hanna Banks (hbanks@arapahoegov.com) at least three (3) days prior to a meeting, should you require special accommodations



Arapahoe County

5334 South Prince Street
Littleton, CO 80120
303-795-4630
Relay Colorado 711

Board Summary Report

File #: 26-347

Agenda Date: 7/6/2026

Agenda #:

Retail Food License Hearing- 4034 S Parker Rd, Aurora, Arapahoe County

Board of Health Meeting | July 6, 2026

Hearing and Presentation Packet

To: Board of Health of Arapahoe County

Through: Jennifer Ludwig, Public Health Director, Arapahoe County Public Health

Prepared by: Josh Skeggs, Environmental Health Supervisor (Consumer Protection), Public Health

Presenters: Josh Skeggs, Environmental Health Supervisor (Consumer Protection), Public Health

Subject: Shakhruz LLC d/b/a Tandoori Deli Halal, 4034 S Parker Rd, Aurora, Colorado Retail Food Safety Enforcement and License Revocation Hearing

Purpose and Request:

The purpose of this hearing is to inform the Board of Health (BOH) about violations related to a Retail Food Establishment operated by Shakhruz LLC, d/b/a Tandoori Deli Halal, located at 4034 S Parker Rd in Aurora, Colorado, 80014, located within Arapahoe County. Due to ongoing and repeated food safety violations, Arapahoe County Public Health (ACPH) formally requests that the Board of Health review this case and authorize revocation of the Retail Food Establishment License. This action is requested to protect public health and prevent further noncompliance.

Background and Discussion:

Foodborne illness in the United States is a major cause of personal distress, preventable illness and death, and avoidable economic burden. It is a shared responsibility of the food industry and the regulatory authority to ensure that food provided to the consumer is safe and does not become a vehicle in a disease outbreak or in the transmission of communicable disease. This shared responsibility extends to ensuring that consumer expectations are met and that food is unadulterated, prepared in a clean environment, and honestly presented.

A hearing is requested and presented before the Board of Health in response to numerous, ongoing, and pervasive severe violations of the Colorado Food Protection Act, Colorado Revised Statute (C.R.S.) §25-4-1601 et seq. (herein referred to as 'the Act'), and of the Colorado Retail Food Establishment Regulations, 6 CCR 1010-2 (herein referred to as 'the Regulations'). The owner and operator was served the Notice of Hearing (Exhibit A) via mail sent to the listed ownership address (4034 S Parker Rd, Aurora CO) as well as via email of the registered agent, Shakhruz Erkinov (eShakhruz@gmail.com).

Arapahoe County Public Health (ACPH) has conducted inspections at Tandoori Deli Halal under the ownership of Shakhruz LLC. Attached below is a Table of Contents of the exhibits presented by ACPH. They comprise the inspection reports for the restaurant inspections conducted since March 2025 to present (Exhibits B through DD), in chronological order.¹ The Table of Contents also includes comments to summarize the outcome of each inspection. Each inspection report includes an Observation section where the inspector summarized their observations and identified the specific Food Code violation. Through regulation, Colorado has adopted the *2022 Recommendations of the United States Public Health Service/Food and Drug Administration* as published by the U.S. Department of Health and Human Services, Public Health Service, Food and Drug Administration, referred to as the “Food Code.” Colorado Retail Food Establishment Regulations, 6 CCR 1010-2, available at <https://drive.google.com/file/d/1kEtv4f6YciFXXzLEu6amUc9Anu9uWGYn/view>.

ACPH has conducted 29 inspections at Tandoori Deli Halal since March 2025 (Exhibits B through DD), where most retail food establishments average 1 inspection each year. Of these 29 inspections, 18 were regulatory routine or re-inspections to identify food safety risks, 8 were inspections to re-open the establishment after closure/license suspension, and 3 were educational compliance assistance-specific site visits. Of the 18 regulatory inspections, 6 resulted in a “Pass” rating, 4 in a “Reinspection required” rating, while 8 have resulted in a “Closure” rating, meaning that unsanitary conditions resulting in a closure due to imminent health hazards. A total of 197 Food Code violations were observed, an average of 10.94 per inspection, and 163 of the 197 violations were repeat violations, which are violations that the facility had already been instructed to correct on prior inspections. Most of these violations fall within five major risk factors that national epidemiological outbreak data repeatedly identify as contributing to foodborne illness, which includes:

- Improper holding temperatures, such as not keeping food hot or cold enough,
- Inadequate cooking, such as undercooking raw poultry,
- Contaminated equipment, such as not properly sanitizing dishes and equipment,
- Food from unsafe sources, such as prepared at a private home, and
- Poor personal hygiene, such as improper handwashing or working with open wounds.

Review of the inspection reports details that most of the repeated violations found are “Priority items” or “Priority Foundation items.” The Food Code defines a “Priority item” as a Food Code provision whose application contributes directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury and there is no other provision that more directly controls the hazard. A “Priority Foundation item” is defined a Food Code provision whose application supports, facilitates

¹ Shakhruz LLC took ownership of Tandoori Deli Halal in November 2024. ACPH conducted over two months of training with the restaurant’s new ownership and management team to ensure successful compliance with the Food Code and to bring the establishment up to code. The exhibits presented for this hearing are beginning from March 2025, after the training period and facility updates were completed.

or enables one or more Priority items.

<https://drive.google.com/file/d/1kEtv4f6YciFXxzLEu6amUc9Anu9uWGYn/view> at page 40 of 186.

ACPH emphasizes education as the primary means of achieving compliance. Routine inspections and reinspections are used to identify food safety risks, inform operators of those risks, and provide instruction on corrective actions necessary to protect public health. In addition, ACPH has offered voluntary compliance-assistance inspections to provide further education and support in correcting risky operational practices. When educational efforts and compliance interventions fail to achieve sustained compliance with the Regulations, the Act authorizes ACPH to pursue enforcement actions necessary to protect public health and mitigate ongoing risks associated with facility operations.

To date, ACPH has issued two civil penalties (Exhibits EE and FF) to Shakhruz LLC, both arising from repeated inspections that resulted in ratings of "Reinspection Required" or "Closed." ACPH has also suspended (and therefore closed) the Retail Food Establishment License on 8 occasions since March 2025. All 8 of those suspensions (closures) were due to high inspection points that indicated an imminent health hazard, and in 2 of those occasions (Exhibits Y and AA), suspension was also justified as punitive enforcement actions for the establishment having multiple non-passing consecutive inspections.

Despite these enforcement actions, as well as the education and compliance assistance provided by ACPH during every inspection, Tandoori Deli Halal has failed to demonstrate sustained compliance with applicable food safety requirements. The facility has continued to engage in operational practices that pose a risk to public health, despite repeated opportunities to correct violations and achieve compliance. Tandoori Deli Halal also acted willfully and deliberately by operating without a valid Retail Food Establishment License after having had their license suspended for operating with an imminent health hazard. Tandoori Deli Halal was instructed, on multiple occasions, to remain closed after their license was suspended pending written approval to open from this Department, and was found open and operating without a valid license. This willful and deliberate act resulted in the Public Health Order (Exhibit GG) to be issued, requiring the establishment to remain closed until a hearing could take place before the Board of Health.

Fiscal Impact: Not Applicable

Staff Recommendation:

Based on the documented history of numerous, persistent, and pervasive severe food safety violations, ACPH staff recommends that the Board of Health revoke the Retail Food Establishment License issued to Tandoori Deli Halal, owned and operated by Shakhruz LLC.

Exhibits

Table of Contents

Exhibit #	Date	Document	Rating	Comments
Exhibit A	May 29, 2026	Notice of Hearing and Tracking	N/A	Notice of Hearing before the Board of Health. Mailed and emailed to the facility owner.
Exhibit B	March 13, 2025	Routine Inspection	Closed	Inspection resulted in 13 violations and was closed due to high inspection score. Food was voluntarily discarded during the inspection. List of requirements to re-open were provided.
Exhibit C	April 7, 2025	Opening Inspection	N/A	Inspection conducted to open the facility. Facility met requirements to re-open that day.
Exhibit D	April 15, 2025	Reinspection	Pass	Inspection resulted in 9 violations, 7 of which were repeat violations.
Exhibit E	July 8, 2025	Routine Inspection	Closed	Inspection resulted in 13 violations, 10 of which were repeat violations, and was closed due to a high inspection score. List of requirements to re-open were provided.
Exhibit F	July 14, 2025	Opening Inspection	N/A	Inspection conducted to open the facility. Facility met requirements to re-open that day.
Exhibit G	July 23, 2025	Reinspection	Reinspection Required	Inspection resulted in 7 violations, 5 of which were repeat violations. Notice of potential fines and closure provided.
Exhibit H	July 30, 2025	Reinspection	Pass	Inspection resulted in 2 violations, 2 of which were repeat violations.
Exhibit I	October 28, 2025	Routine Inspection	Closed	Inspection resulted in 12 violations, 11 of which

Exhibit #	Date	Document	Rating	Comments
				were repeat violations, and was closed due to a high inspection score. Food was voluntarily discarded during the inspection. List of requirements to re-open were provided.
Exhibit J	October 31, 2025	Compliance Assistance	N/A	Training/educational inspection to help facility comply with regulations. A Risk Control Plan was made with facility manager.
Exhibit K	November 03, 2025	Opening Inspection	N/A	Inspection conducted to open the facility. Facility met requirements to re-open that day.
Exhibit L	November 7, 2025	Reinspection	Reinspection Required	Inspection resulted in 9 violations, 9 of which were repeat violations. Notice of potential fines and closure provided. Facility met requirements for first civil penalty.
Exhibit M	November 12, 2025	Reinspection	Pass	Inspection resulted in 5 violations, 5 of which were repeat violations.
Exhibit N	December 18, 2025	Routine Inspection	Reinspection Required	Inspection resulted in 14 violations, 11 of which were repeat violations. A Notice of Violation was issued for food preparation in unapproved area and grease overflow.
Exhibit O	December 23, 2025	Reinspection	Pass	Inspection resulted in 8 violations, 8 of which were repeat violations.
Exhibit P	February 3, 2026	Routine Inspection	Reinspection Required	Inspection resulted in 11 violations, 10 of which were repeat violations.
Exhibit Q	February 9, 2026	Reinspection	Pass	Inspection resulted in 7 violations, 6 of which were repeat violations.

Exhibit #	Date	Document	Rating	Comments
Exhibit R	March 11, 2026	Routine Inspection	Closed	Inspection resulted in 10 violations, 10 of which were repeat violations, and closed due to a high inspection score. List of requirements to re-open were provided.
Exhibit S	March 13, 2026	Opening Inspection	N/A	Inspection conducted to open the facility. Facility met requirements to re-open that day.
Exhibit T	March 16, 2026	Reinspection	Pass	Inspection resulted in 5 violations, 5 of which were repeat violations.
Exhibit U	April 15, 2026	Routine Inspection	Closed	Inspection resulted in 19 violations, 15 of which were repeat violations, and was closed due to a high inspection score. Some food was voluntarily condemned during the inspection. Facility was given a list of items to complete to re-open.
Exhibit V	April 15, 2026	Opening Inspection	N/A	Inspection conducted to open the facility. Facility met requirements to re-open that day.
Exhibit W	May 1, 2026	Reinspection	Closed	Inspection resulted in 19 violations, 17 of which were repeat violations, and was closed due to a high inspection score. Some food was voluntarily condemned during the inspection. Facility was given a list of items to complete to re-open.
Exhibit X	May 1, 2026	Opening Inspection	N/A	Inspection conducted to open the facility. Facility met requirements to re-open that day.

Exhibit #	Date	Document	Rating	Comments
Exhibit Y	May 7, 2026	Reinspection	Closed	Inspection resulted in 20 violations, 18 of which were repeat violations, and was closed due to a high inspection score and consecutive inspections with non-passing ratings. Some food was voluntarily condemned during the inspection. Notice of immediate closure was issued. Facility met the requirements for 2 nd civil penalty and punitive license suspension for 24 hours.
Exhibit Z	May 8, 2026	Opening Inspection	N/A	Inspection conducted to open the facility. Facility license was suspended for 24 hours, and 24 hours had passed by the time of opening inspection.
Exhibit AA	May 13, 2026	Reinspection	Closed	Inspection resulted in 14 violations, 14 of which were repeat violations and was closed due to a high inspection score and consecutive inspections with non-passing ratings. Notice of immediate closure was issued. Facility met the requirements for punitive license suspension. Conditions to reopen were provided.
Exhibit BB	May 15, 2026	Compliance Assistance	N/A	Compliance assistance inspection conducted to determine if facility was ready to open. Facility did not meet requirements to reopen and was instructed to remain closed.

Exhibit #	Date	Document	Rating	Comments
				Conditions to reopen were provided.
Exhibit CC	May 18, 2026	Compliance Assistance	N/A	Site visit at 10:30am to provide guidance for compliance to re-open. Facility found open and operating without a valid license to operate. Notice of Violation issued.
Exhibit DD	May 18, 2026	Opening Inspection	N/A	Opening inspection scheduled and conducted at 1:30PM. Facility provided approval to operate.
Exhibit EE	November 13, 2025	Notice of Civil Penalty Assessment - \$1000	N/A	Civil penalty assessed for 4 out of 5 inspections that resulted in a rating other than 'Pass'. Civil penalty was paid.
Exhibit FF	May 11, 2026	Notice of Civil Penalty Assessment - \$1000	N/A	Civil penalty assessed for 4 out of 5 inspections that resulted in a rating other than 'Pass'. Civil penalty was paid.
Exhibit GG	May 22, 2026	Public Health Order to Close	N/A	Public Health Order to Close issued by Public Health Director and served by ACPH staff. Issued due to willful and deliberate conduct of facility operation without a license.
Exhibit HH	November 05, 2024	Secretary of State Filing	N/A	This document shows the ownership information of the facility to affirm ACPH records and indicate true ownership.
Exhibit II	March 2025 – May 2026	Photos from Inspections	N/A	Photos included here show violations that were observed during the history of inspections conducted at the facility.



ARAPAHOE COUNTY



Revocation of Retail Food Establishment License

July 6, 2026

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

Purpose and Subject

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

Statutory Authority

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

Background & Summary

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

Colorado Retail Food Establishment Regulations

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



Inspection History Overview

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

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

Pattern of noncompliance showing lack of sustained corrective action.

Opportunities for education and corrective action provided.



Food Safety Violation Examples

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



Food Safety Violation Photos Examples



March 13, 2025: Blocked handwashing sink.



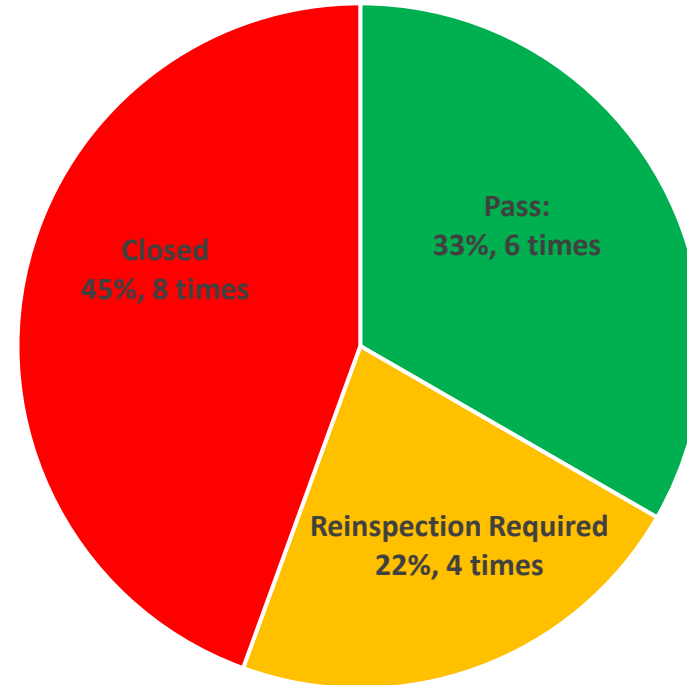
December 18, 2025: Food stored outside of business out the back door.



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

31 pages of photos of food safety violations in Exhibit II

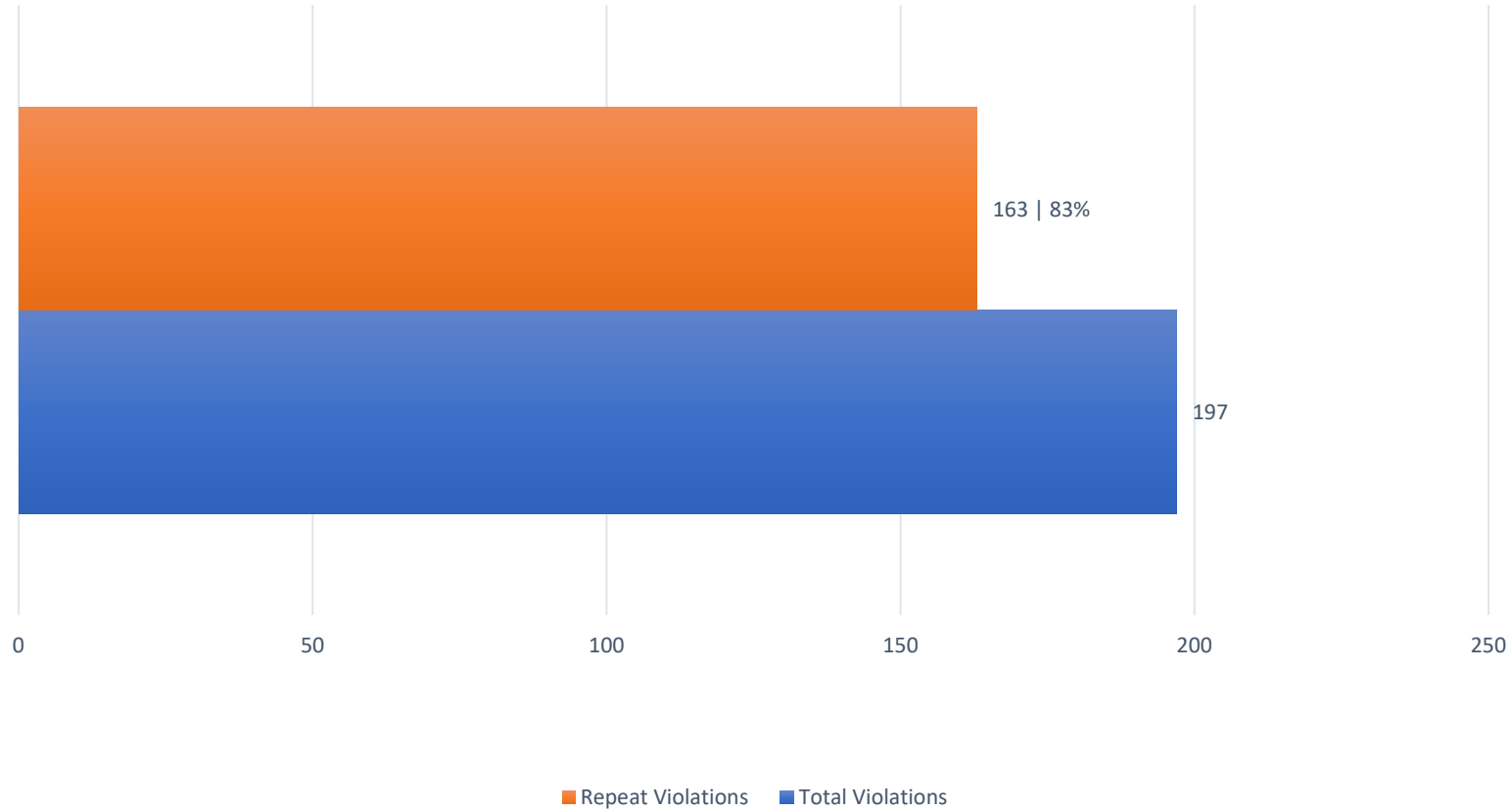
Inspection type	Date	Rating
Routine	3/13/2025	Closed
Re-Inspection	4/15/2025	Pass
Routine	7/8/2025	Closed
Re-Inspection	7/23/2025	Reinspection Required
Re-Inspection	7/30/2025	Pass
Routine	10/28/2025	Closed
Re-Inspection	11/7/2025	Reinspection Required
Re-Inspection	11/12/2025	Pass
Routine	12/18/2025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

Ratings Results from Routine and Reinspections


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



Repeat Violations Compared to Total



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



Inspections and Education

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

Regulatory Actions

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

Public Health Order

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



Statutory Thresholds for Revocation

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



Recommended Action

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



Proceeding No. 2026-001

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

NOTICE OF HEARING

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”)

Date: May 29, 2026

Delivery: First Class Mail
email: 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.

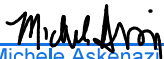
**July 6, 2026
1:00 P.M.**

**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 or at 303-734-5426.


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

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

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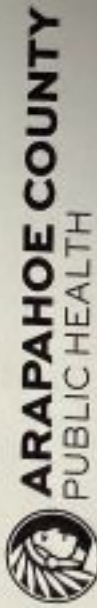
OFFICIAL USE

Certified Mail Fee	
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Extra Services & Fees (check box, add fee as appropriate)	
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<input type="checkbox"/> Return Receipt (electronic)	\$ _____
<input type="checkbox"/> Certified Mail Restricted Delivery	\$ _____
<input type="checkbox"/> Adult Signature Required	\$ _____
<input type="checkbox"/> Adult Signature Restricted Delivery	\$ _____
Postage	
\$	
Total Postage and Fees	
\$	

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Here

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



ENVIRONMENTAL HEALTH
6964 South Lima Street
Centennial, Colorado 80112

RETURN SERVICE REQUESTED
if undeliverable as addressed, please return



Time In: 01:45 PM
Time Out: 07:00 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: 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
Supervision				
1*	OUT	Person in charge present, demonstrates knowledge, and performs duties		X
2*	OUT	Certified Food Protection Manager		X
Employee Health				
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		
Good Hygienic Practices				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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	X
Approved Source				
11*	OUT	Food obtained from approved source	X	
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		
Protection from Contamination				
15*	OUT	Food separated and protected		X
16*	OUT	Food contact surfaces; cleaned and sanitized		
17*	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
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	X	X
23*	IN	Proper date marking and disposition		
24*	OUT	Time as a Public Health Control; procedures and records		X
Consumer Advisory				
25*	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*	N/A	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
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		
Food Identification				
37	OUT	Food properly labeled; original container		X
Prevention of Food Contamination				
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		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
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		
Physical Facilities				
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 license¹.

Your license will remain suspended pending correction of the public health concerns noted and you have received approval to reopen from the regulatory authority². 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.

¹ § 25-4-1610 (1)(b), C.R.S.

² § 25-4-1611.5 (10), C.R.S.





OFFICIAL INSPECTION REPORT

Page _____ of _____

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"> 1- A plan for routine monitoring of temperatures in refrigeration units 2 - Either replace steam table with *commercial* grade (NSF) steam units or heating elements If the steam table cannot be repaired or functional. <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
Supervision				
1*		Person in charge present, demonstrates knowledge, and performs duties		
2*		Certified Food Protection Manager		
Employee Health				
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		
Good Hygienic Practices				
6*		Proper eating, tasting, drinking, or tobacco use		
7*		No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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		
Approved Source				
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		
Protection from Contamination				
15*		Food separated and protected		
16*		Food contact surfaces; cleaned and sanitized		
17*		Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
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		
Consumer Advisory				
25*		Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*		Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*		Food additives: approved and properly used		
28*		Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*		Variance obtained for specialized processing methods		
Food Temperature Control				
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		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
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		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
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		
Physical Facilities				
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:

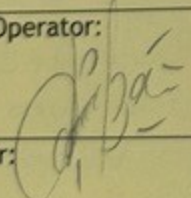
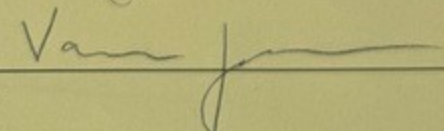
All priority/priority foundation violations were corrected. All cold-holding units maintained 41F or below. The steam tables were replaced with commercial units that maintained temperatures above 135F. An operational plan for monitoring temperatures of food items was discussed and agreed upon.

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

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
Supervision				
1*	OUT	Person in charge present, demonstrates knowledge, and performs duties		X
2*	OUT	Certified Food Protection Manager		
Employee Health				
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		
Good Hygienic Practices				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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		
Approved Source				
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		
Protection from Contamination				
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		
Time/Temperature Control for Safety				
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		
Consumer Advisory				
25*	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*	N/A	Food additives: approved and properly used		
28*	OUT	Toxic substances properly identified, stored, and used	X	
Conformance with Approved Procedures				
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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
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		
Food Identification				
37	OUT	Food properly labeled; original container		X
Prevention of Food Contamination				
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		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
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		
Physical Facilities				
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
Supervision				
1*	OUT	Person in charge present, demonstrates knowledge, and performs duties		×
2*	OUT	Certified Food Protection Manager		×
Employee Health				
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		
Good Hygienic Practices				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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		×
Approved Source				
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		
Protection from Contamination				
15*	IN	Food separated and protected		
16*	OUT	Food contact surfaces; cleaned and sanitized		×
17*	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
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	×	
22*	OUT	Proper cold holding temperatures	×	×
23*	OUT	Proper date marking and disposition		×
24*	OUT	Time as a Public Health Control; procedures and records		×
Consumer Advisory				
25*	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*	N/A	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
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		
Food Identification				
37	OUT	Food properly labeled; original container		X
Prevention of Food Contamination				
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		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
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		
Physical Facilities				
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 license¹.

Your license will remain suspended pending correction of the public health concerns noted and you have received approval to reopen from the regulatory authority². 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.

¹ § 25-4-1610 (1)(b), C.R.S.
² § 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
Supervision				
1*		Person in charge present, demonstrates knowledge, and performs duties		
2*		Certified Food Protection Manager		
Employee Health				
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		
Good Hygienic Practices				
6*		Proper eating, tasting, drinking, or tobacco use		
7*		No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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		
Approved Source				
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		
Protection from Contamination				
15*		Food separated and protected		
16*		Food contact surfaces; cleaned and sanitized		
17*		Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
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		
Consumer Advisory				
25*		Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*		Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*		Food additives: approved and properly used		
28*		Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*		Variance obtained for specialized processing methods		
Food Temperature Control				
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		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
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		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
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		
Physical Facilities				
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.

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
Supervision				
1*	OUT	Person in charge present, demonstrates knowledge, and performs duties		×
2*	IN	Certified Food Protection Manager		
Employee Health				
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		
Good Hygienic Practices				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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		
Approved Source				
11*	IN	Food obtained from approved source		
12*	N/O	Food received at proper temperature		
13*	OUT	Food in good condition, safe, and unadulterated	×	
14*	N/A	Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination				
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		
Time/Temperature Control for Safety				
18*	OUT	Proper cooking time and temperatures	×	
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		×
24*	OUT	Time as a Public Health Control; procedures and records		×
Consumer Advisory				
25*	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*	N/A	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
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		
Food Identification				
37	OUT	Food properly labeled; original container		×
Prevention of Food Contamination				
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		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
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		
Physical Facilities				
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)

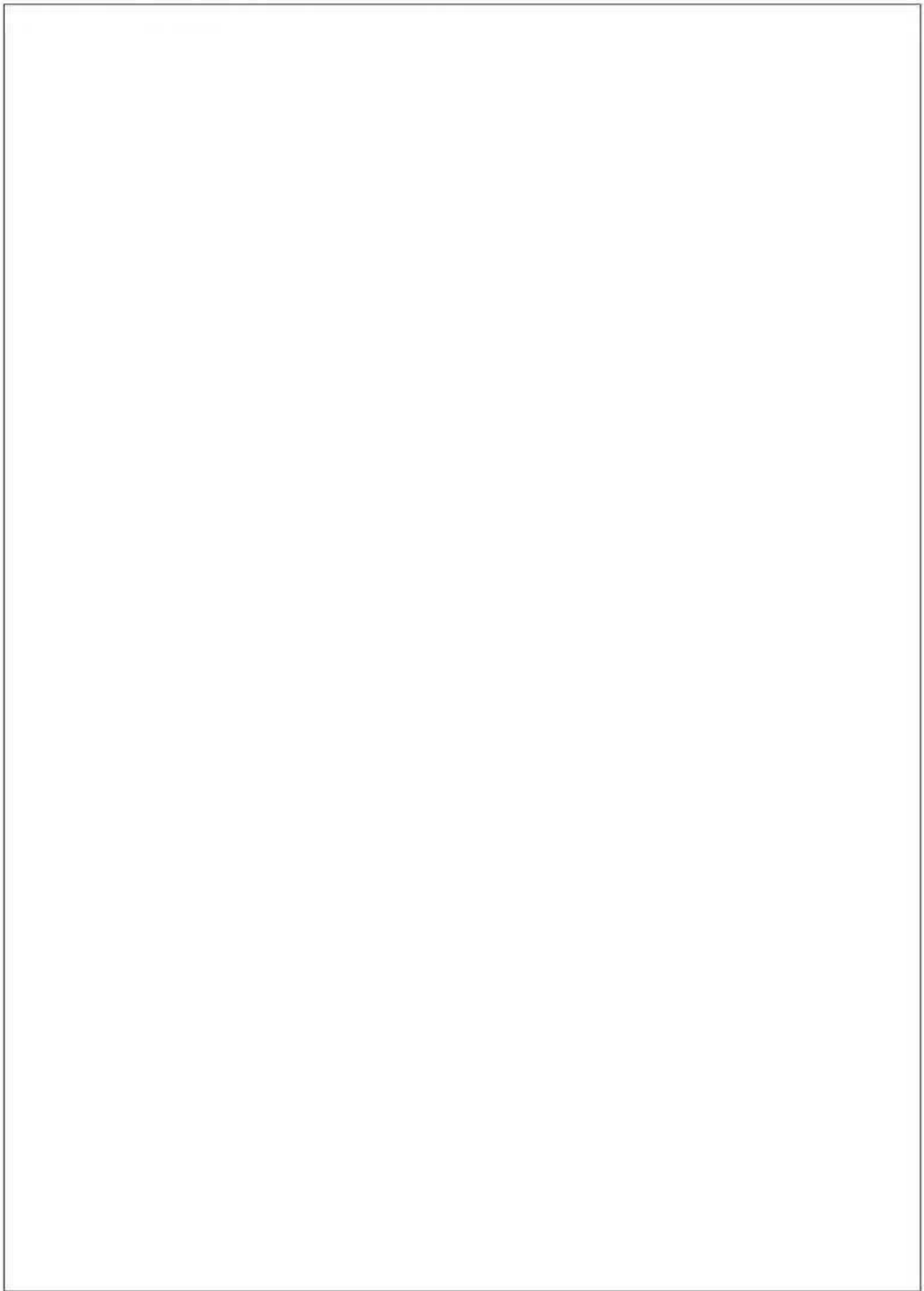
37. Food properly labeled; original container:

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
Supervision				
1*	IN	Person in charge present, demonstrates knowledge, and performs duties		
2*	OUT	Certified Food Protection Manager		X
Employee Health				
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		
Good Hygienic Practices				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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		
Approved Source				
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		
Protection from Contamination				
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		
Time/Temperature Control for Safety				
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		
Consumer Advisory				
25*	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*	N/A	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
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		
Food Identification				
37	OUT	Food properly labeled; original container		X
Prevention of Food Contamination				
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		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
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		
Physical Facilities				
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
Supervision				
1*	OUT	Person in charge present, demonstrates knowledge, and performs duties		X
2*	OUT	Certified Food Protection Manager		X
Employee Health				
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		
Good Hygienic Practices				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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		
Approved Source				
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		
Protection from Contamination				
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		
Time/Temperature Control for Safety				
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
Consumer Advisory				
25*	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*	IN	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
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		
Food Identification				
37	OUT	Food properly labeled; original container		X
Prevention of Food Contamination				
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		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
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		
Physical Facilities				
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.



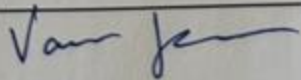
Report From:

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

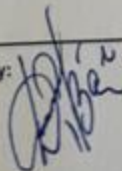
Correct By

- | 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.
(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

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
Supervision				
1*		Person in charge present, demonstrates knowledge, and performs duties		
2*		Certified Food Protection Manager		
Employee Health				
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		
Good Hygienic Practices				
6*		Proper eating, tasting, drinking, or tobacco use		
7*		No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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		
Approved Source				
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		
Protection from Contamination				
15*		Food separated and protected		
16*		Food contact surfaces; cleaned and sanitized		
17*		Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
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		
Consumer Advisory				
25*		Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*		Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*		Food additives: approved and properly used		
28*		Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32*		Variance obtained for specialized processing methods		
Food Temperature Control				
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		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
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		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		Warewashing facilities: installed, maintained, and used; test strips		
49		Non-food contact surfaces clean		
Physical Facilities				
50		Hot and cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage and waste water properly disposed		
53		Toilet facilities; properly constructed, supplied, and cleaned		
54		Garbage and refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, and 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.

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

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Good Hygienic Practices				
6*		Proper eating, tasting, drinking, or tobacco use		
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Preventing Contamination by Hands				
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		
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15*		Food separated and protected		
16*		Food contact surfaces; cleaned and sanitized		
17*		Proper disposition of returned, previously served, reconditioned, and unsafe food		
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18*		Proper cooking time and temperatures		
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22*		Proper cold holding temperatures		
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24*		Time as a Public Health Control; procedures and records		
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37	IN	Food properly labeled; original container		
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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		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
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		
Physical Facilities				
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.



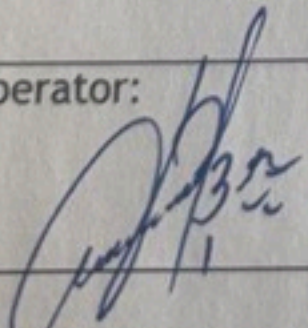
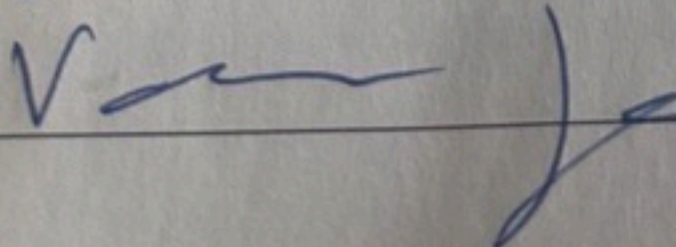
ARAPAHOE COUNTY
PUBLIC HEALTH

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

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
Supervision				
1*	OUT	Person in charge present, demonstrates knowledge, and performs duties		
2*	OUT	Certified Food Protection Manager		X
Employee Health				
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		
Good Hygienic Practices				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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
Approved Source				
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		
Protection from Contamination				
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		
Time/Temperature Control for Safety				
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
Consumer Advisory				
25*	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*	IN	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	IN	Variance obtained for specialized processing methods		
Food Temperature Control				
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		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
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		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
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		
Physical Facilities				
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

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
Supervision				
1*	OUT	Person in charge present, demonstrates knowledge, and performs duties		X
2*	IN	Certified Food Protection Manager		
Employee Health				
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		
Good Hygienic Practices				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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		
Approved Source				
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		
Protection from Contamination				
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		
Time/Temperature Control for Safety				
18*	N/O	Proper cooking time and temperatures		
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
Consumer Advisory				
25*	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*	N/A	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
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		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
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		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
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		
Physical Facilities				
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)



Time In: 08:45 AM
Time Out: 11:15 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: 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
Supervision				
1*	OUT	Person in charge present, demonstrates knowledge, and performs duties		×
2*	OUT	Certified Food Protection Manager		×
Employee Health				
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		
Good Hygienic Practices				
6*	OUT	Proper eating, tasting, drinking, or tobacco use		×
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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		
Approved Source				
11*	IN	Food obtained from approved source		
12*	N/O	Food received at proper temperature		
13*	OUT	Food in good condition, safe, and unadulterated	×	
14*	N/A	Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination				
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		
Time/Temperature Control for Safety				
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	×	×
24*	OUT	Time as a Public Health Control; procedures and records		×
Consumer Advisory				
25*	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*	N/A	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
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		
Food Identification				
37	OUT	Food properly labeled; original container		X
Prevention of Food Contamination				
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		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
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		
Physical Facilities				
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**

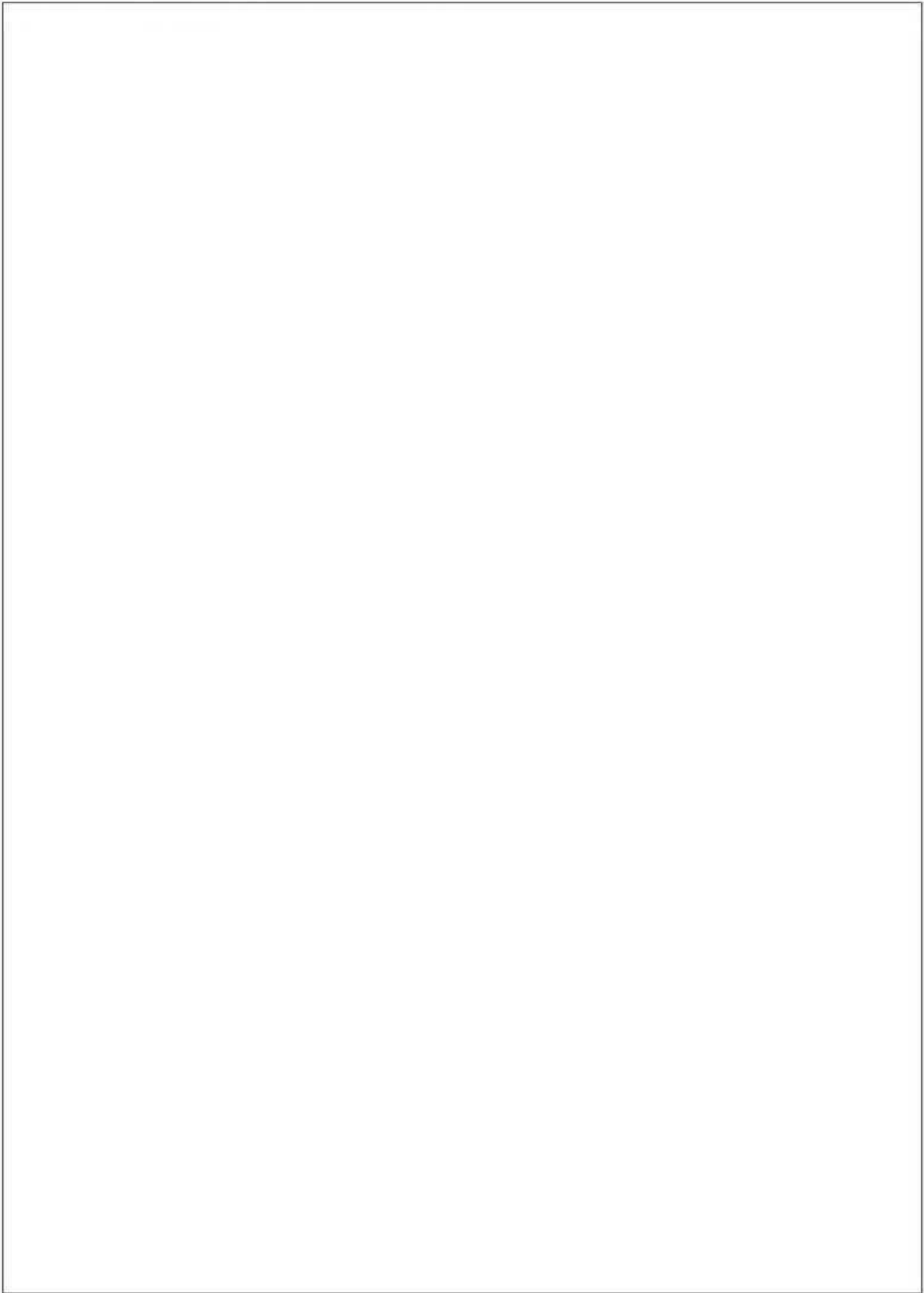
This is a Core item 5-403.12 - Other Liquid Wastes and Rainwater (C)

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^{BR} 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 ^{BR} and has no hand sink. Grease had been dumped out the back door and was accumulating throughout the back alley.

Corrective Action Required*: Cease ^{BR} 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

Notice Received By:

Parvina Jinnaydulla

Print

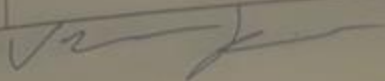
[Signature]
Signature

12/18/25

Date

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 Type:		Inspection No:	
		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"> <input type="checkbox"/> Invoice for remediation service for grease clean up <input type="checkbox"/> Photo of back alley area clean from grease <input type="checkbox"/> Photo of hallway/backroom equipment removed and cleaned <input type="checkbox"/> Photo of Time as a Public Health Control written procedure 	

Issued By: 

Received By: 



Time In: 10:00 AM
Time Out: 11:45 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: 12/23/2025	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
Supervision				
1*	OUT	Person in charge present, demonstrates knowledge, and performs duties		X
2*	OUT	Certified Food Protection Manager		X
Employee Health				
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		
Good Hygienic Practices				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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		
Approved Source				
11*	IN	Food obtained from approved source		
12*	IN	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		
Protection from Contamination				
15*	OUT	Food separated and protected		X
16*	IN	Food contact surfaces; cleaned and sanitized		
17*	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
18*	N/O	Proper cooking time and temperatures		
19*	N/O	Proper reheating procedures for hot holding		
20*	N/O	Proper cooling time and temperatures		
21*	IN	Proper hot holding temperatures		
22*	OUT	Proper cold holding temperatures		X
23*	IN	Proper date marking and disposition		
24*	OUT	Time as a Public Health Control; procedures and records		X
Consumer Advisory				
25*	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*	N/A	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
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		
Food Identification				
37	OUT	Food properly labeled; original container		X
Prevention of Food Contamination				
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		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
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		
Physical Facilities				
50	IN	Hot and cold water available; adequate pressure		
51	OUT	Plumbing installed; proper backflow devices	X	X
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 was not assuring oversight of Food Safety activities such as cold holding, the prevention of cross contamination 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 continued documentation. **Correct by**

12/23/2025 (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 staff at the time inspection. **(Repeat)**

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

15. Food separated and protected:

Observation: An employee was observed handling raw meat with gloved hands and then opening the walk in refrigerator with the same soiled gloves.

Corrective action: Provided education on how to prevent contamination when working with raw meats. **Correct by 12/23/2025 (Repeat)**

This is a Priority item 3-304.15(A) - Gloves, Use Limitation (P)

22. Proper cold holding temperatures:

Observation: In the toppings refrigerator, cut cabbage was 53°F.

Corrective action: An employee voluntarily discarded the food items. **Correct by 12/23/2025 (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: Time as a public health control was used without marking or

identifying when they should be discarded.

Corrective action: The **(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 (the cold holding unit for toppings) was not capable of cooling or cold holding foods at the temperatures required by the code. Corrective action: The person in charge was instructed to remove the equipment from the facility. **Correct by 12/23/2025 (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 (no net weight, no Ingredient list). **(Repeat)**

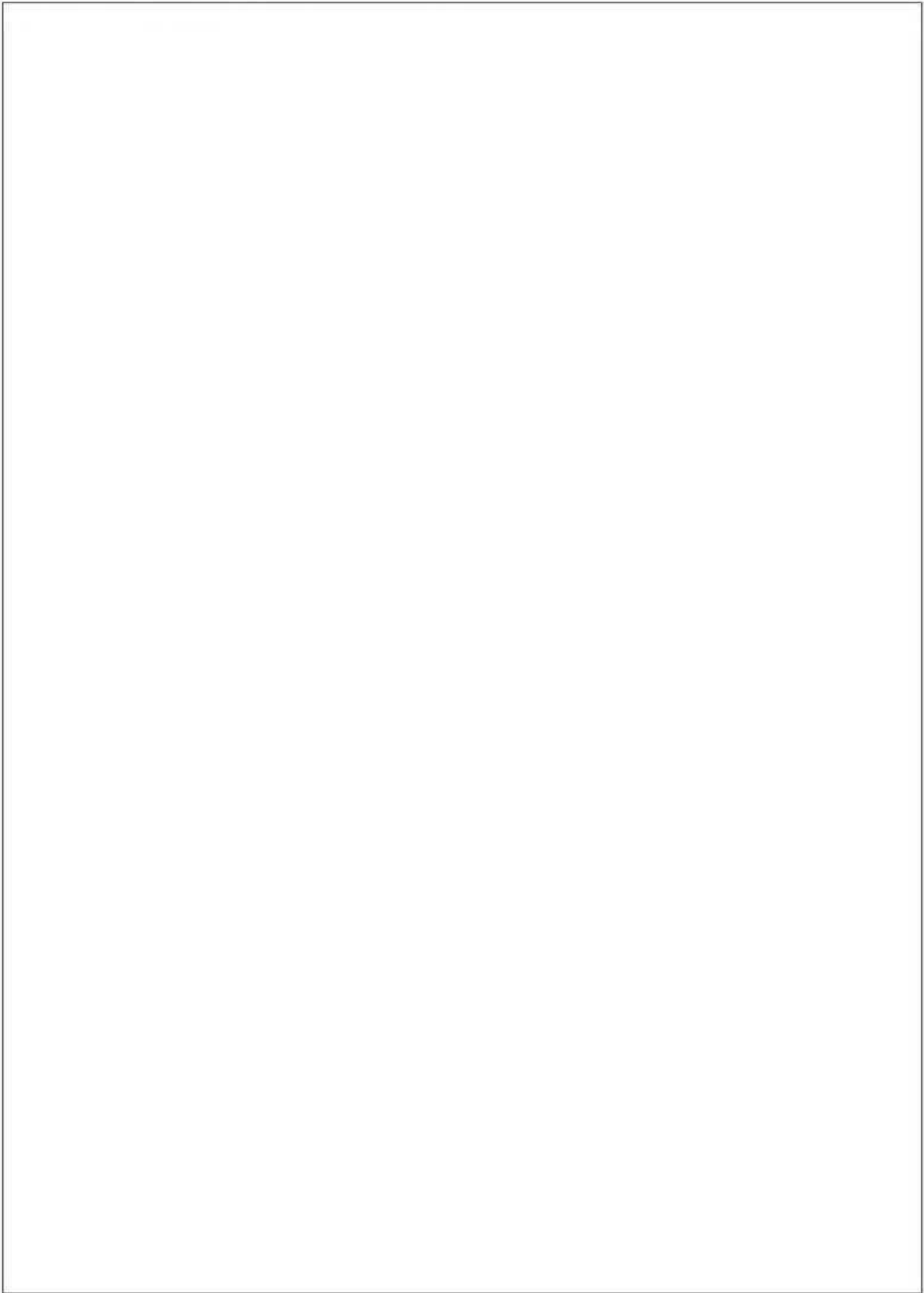
This is a Core item 3-602.11(A),(B)(1-4),(6-7), and (C) - Food Packaged in Establishment or Bulk Food, Labeled (C)

51. Plumbing installed; proper backflow devices:

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

Corrective action: An employee cleaned and serviced the service sink. **Correct by 12/23/2025 (Corrected on Site) (Repeat)**

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





Time In: 12:20 PM
Time Out: 02:45 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: 02/03/2026	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
Supervision				
1*	OUT	Person in charge present, demonstrates knowledge, and performs duties		×
2*	OUT	Certified Food Protection Manager		×
Employee Health				
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		
Good Hygienic Practices				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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	×	×
Approved Source				
11*	IN	Food obtained from approved source		
12*	N/O	Food received at proper temperature		
13*	OUT	Food in good condition, safe, and unadulterated	×	
14*	N/A	Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination				
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		
Time/Temperature Control for Safety				
18*	N/O	Proper cooking time and temperatures		
19*	IN	Proper reheating procedures for hot holding		
20*	N/O	Proper cooling time and temperatures		
21*	OUT	Proper hot holding temperatures	×	
22*	OUT	Proper cold holding temperatures	×	×
23*	OUT	Proper date marking and disposition		×
24*	OUT	Time as a Public Health Control; procedures and records		×
Consumer Advisory				
25*	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*	N/A	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
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		
Food Identification				
37	OUT	Food properly labeled; original container		X
Prevention of Food Contamination				
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		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
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	OUT	Non-food contact surfaces clean		
Physical Facilities				
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 was not assuring oversight of Food Safety activities such as cold holding, hot holding, and that time as a public health control procedures are occurring throughout the facility.

An employee designated as the person-in-charge was not present during the inspection.

Corrective action: Discussed active managerial control. Reviewed temperature logs and discussed the importance of documentation. **Correct by 02/03/2026**

(Repeat)

This is a Priority Foundation item 2-101.11 - Assignment (Pf) This is a Priority Foundation item 2-102.11 (A),(B), and (C)(1),(4)-(16) - Demonstration (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 bathroom did not have readily available paper towels.

Corrective action: An employee stocked the paper towels. **(Corrected on Site)**

(Repeat)

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

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

Observation: Meat trimmings in unsound condition in the walk in refrigerator was observed stored in the facility.

Corrective action: An employee voluntarily discarded the trimmings. **(Corrected on Site)**

This is a Priority item 3-101.11 - Safe, Unadulterated and Honestly Presented (P)

21. Proper hot holding temperatures:

Observation: The following hot-held foods that were not on the facility's time as a public health control plan were holding at less than 135°F: dumplings 70°F, eggroll 58°F, potato wedges 78°F, piroshki 114°F.

Corrective action: The person in charge reheated the items and turned on the hold holding units. **(Corrected on Site)**

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

22. Proper cold holding temperatures:

Observation: Cut cabbage in the toppings cold top refrigerator was observed holding at 52°F. Deli meat in the refrigerated deli case was 44°F.

Corrective action: Cabbage was voluntarily discarded. Deli meat was moved to 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 (heavy cream) that require time or temperature control for safety was not discarded within 7 days of preparation or opening of product.

Corrective action: Discussed appropriate date marking with the person in charge.

Correct by 02/03/2026 (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 without marking or identifying when food items should be discarded. Time logs for schwarma indicated that food items were being held longer than four hours on multiple days.

Corrective action: Reviewed time as a public health control practices. Discussed consistent label/time tag processes. Verified which food items are being controlled by the plan. **Correct by 02/03/2026 (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 deli case was 44°F ambient and the mini cold top toppings refrigerator 54°F ambient) were not capable of cooling or cold holding foods at the temperatures required by the code.

Corrective action: The person in charge was instructed to have service on the deli case unit and instructed to remove the toppings unit from the premises.

(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)

49. Non-food contact surfaces clean:

Observation: Nonfood contact surfaces of the walk in refrigerator were not cleaned at a frequency necessary to prevent the accumulation of soil residues.

This is a Core item 4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency (C)



Establishment Name: Tandoori Deli Halal	Address: 4034 S Parker Rd Aurora CO 80014-4131
Date: 02/03/2026	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: 10:45 AM
Time Out: 12:00 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: 02/09/2026	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
Supervision				
1*	IN	Person in charge present, demonstrates knowledge, and performs duties		
2*	OUT	Certified Food Protection Manager		X
Employee Health				
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		
Good Hygienic Practices				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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		
Approved Source				
11*	IN	Food obtained from approved source		
12*	N/A	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		
Protection from Contamination				
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		
Time/Temperature Control for Safety				
18*	N/O	Proper cooking time and temperatures		
19*	N/O	Proper reheating procedures for hot holding		
20*	OUT	Proper cooling time and temperatures	X	
21*	IN	Proper hot holding temperatures		
22*	OUT	Proper cold holding temperatures		X
23*	OUT	Proper date marking and disposition		
24*	IN	Time as a Public Health Control; procedures and records		
Consumer Advisory				
25*	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*	N/A	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
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		
Food Identification				
37	OUT	Food properly labeled; original container		X
Prevention of Food Contamination				
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		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
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		
Physical Facilities				
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)

20. Proper cooling time and temperature:

Observation: Cooked food (reduced cream 50°F) that requires time or temperature control for safety was not cooled within 2 hours from 135°F to 70°F and within a total of 6 hours from 135°F to 41°F or less.

Corrective action: An employee voluntarily discarded the cream. **(Corrected on Site)**

This is a Priority item 3-501.14 - Cooling (P)

22. Proper cold holding temperatures:

Observation: Cut cabbage in the toppings cold top refrigerator was observed holding at 43°F.

Corrective action: The person in charge placed the cabbage in another functioning refrigeration unit without inspector prompting. **(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(s) 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 place date marks on food items requiring one.

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

33. Proper cooling methods used; adequate equipment for temperature

control:

Observation: The equipment available (mini cold top toppings refrigerator 54°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 02/09/2026 (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 (Uzbek bread) 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: Food (onions, quarter cow) was not stored at least 6 inches above the floor. Raw fat was observed stored directly on a shelf in the walk in refrigerator.

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

FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: Tandoori Deli Halal	Owner: Shakhruz LLC Shakhruz Erkinov
Address: 4034 S Parker Rd Aurora CO 80014-4131	
Date: 03/11/2026	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
Supervision				
1*	OUT	Person in charge present, demonstrates knowledge, and performs duties		×
2*	OUT	Certified Food Protection Manager		×
Employee Health				
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		
Good Hygienic Practices				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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		
Approved Source				
11*	IN	Food obtained from approved source		
12*	N/O	Food received at proper temperature		
13*	OUT	Food in good condition, safe, and unadulterated	×	×
14*	N/A	Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination				
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		
Time/Temperature Control for Safety				
18*	N/O	Proper cooking time and temperatures		
19*	N/O	Proper reheating procedures for hot holding		
20*	N/O	Proper cooling time and temperatures		
21*	OUT	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		×
Consumer Advisory				
25*	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*	N/A	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	IN	Variance obtained for specialized processing methods		
Food Temperature Control				
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		
Food Identification				
37	OUT	Food properly labeled; original container		X
Prevention of Food Contamination				
38	IN	Insects, rodents, and animals not present		
39	OUT	Contamination prevented during food preparation, storage and display		X
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
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	OUT	Non-food contact surfaces clean		X
Physical Facilities				
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 is not assuring oversight of Food Safety activities such as cold holding, hot holding, and that time as a public health control procedures 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. Discussed obtaining a CFPM certification. Reviewed temperature logs and discussed the importance of documentation.

(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.

Correct by 06/11/2026 (Repeat)

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

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

Observation: Raspberries in an unsound condition were observed stored in the facility.

Corrective action: An employee voluntarily discarded the raspberries.

Several packaged food items were observed in the facility with labeling only in a foreign language and no English translation. Food labels must include the common name of the food and ingredient information in English so that the person in charge and regulatory authority can identify the product and potential allergens.

Corrective action: Person In Charge was informed that products must have English labeling or an English translation available. **(Corrected on Site) (Repeat)**

This is a Priority item 3-101.11 - Safe, Unadulterated and Honestly Presented (P)

21. Proper hot holding temperatures:

Observation: The following hot-held foods that were not on the facility's time as a public health control plan were holding at less than 135°F: dumplings 64°F, quinoa 63°F, potato wedges 82°F.

Corrective action: The person in charge reheated the items and turned on the hot holding units. **Correct by 03/14/2026 (Repeat)**

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

22. Proper cold holding temperatures:

Observation: The following food item(s) that require temperature control for safety were cold-holding at internal temperatures greater than 41°F: (in the walk in refrigerator) raw beef was 47°F, cooked beef was 46°F, gravy was 45°F, (in the toppings refrigerator) cut cabbage was 45°F, and diced tomatoes were 47°F, (in the refrigerated meat case) hot dogs were 43°F.

Corrective action: Raw meat in the walk in refrigerator was cooked, tomatoes and cabbage were moved to a functioning unit to rapidly cool, and food items above 45°F in the walk in refrigerator 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)

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

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

Corrective action: Reviewed time as a public health control practices. Discarded items from the plan that were not accurately labeled. **(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 meat case was 44°F ambient,

the walk in refrigerator was 46°F ambient, the mini cold top toppings refrigerator was 54°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 on the units. **(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: Food was not stored at least 6 inches above the floor. **(Repeat)**

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

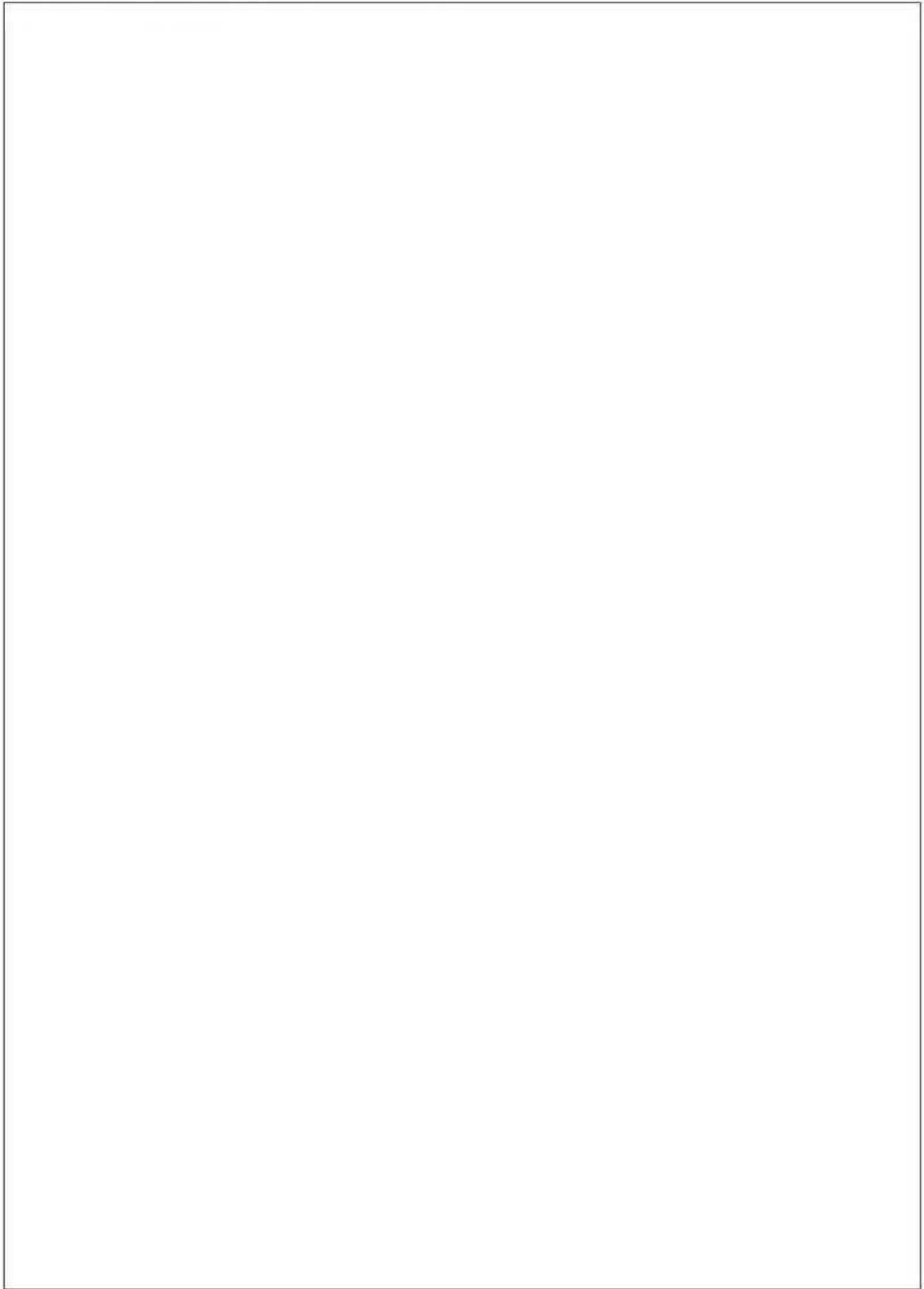
49. Non-food contact surfaces clean:

Observation: Nonfood contact surfaces of equipment were not cleaned at a frequency necessary to prevent the accumulation of ice. **(Repeat)**

This is a Core item 4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency (C)

General Comments:

K.S.; ACPH





Establishment Name: Tandoori Deli Halal	Address: 4034 S Parker Rd Aurora CO 80014-4131
Date: 03/11/2026	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 license¹.

Your license will remain suspended pending correction of the public health concerns noted and you have received approval to reopen from the regulatory authority². 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.

¹ § 25-4-1610 (1)(b), C.R.S.

² § 25-4-1611.5 (10), C.R.S.





Time In: 10:30 AM
Time Out: 11:10 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: 03/13/2026	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
Supervision				
1*		Person in charge present, demonstrates knowledge, and performs duties		
2*		Certified Food Protection Manager		
Employee Health				
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		
Good Hygienic Practices				
6*		Proper eating, tasting, drinking, or tobacco use		
7*		No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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		
Approved Source				
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		
Protection from Contamination				
15*		Food separated and protected		
16*		Food contact surfaces; cleaned and sanitized		
17*		Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
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		
Consumer Advisory				
25*		Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*		Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*		Food additives: approved and properly used		
28*		Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*		Variance obtained for specialized processing methods		
Food Temperature Control				
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		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
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		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
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		
Physical Facilities				
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:

An on-site inspection was conducted to verify that previously noted unsanitary conditions had been corrected. The person in charge of the facility met the requirements listed in the issued S-19 for license reinstatement. Please see the attached license reinstatement form.



COLORADO
 Department of Public
 Health & Environment

REINSTATEMENT OF RETAIL FOOD LICENSE TO OPERATE

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

Based on the actions taken to correct gross unsanitary 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: Parvika Pringdellale	Date: 03/13/26
Inspector: Johnny [Signature]	Date: 03/13/26





Time In: 10:00 AM
Time Out: 11:00 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: 03/16/2026	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
Supervision				
1*	IN	Person in charge present, demonstrates knowledge, and performs duties		
2*	OUT	Certified Food Protection Manager		X
Employee Health				
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		
Good Hygienic Practices				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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		
Approved Source				
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		
Protection from Contamination				
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		
Time/Temperature Control for Safety				
18*	N/O	Proper cooking time and temperatures		
19*	IN	Proper reheating procedures for hot holding		
20*	N/O	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		
Consumer Advisory				
25*	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*	N/A	Food additives: approved and properly used		
28*	N/A	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
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		
Food Identification				
37	OUT	Food properly labeled; original container		X
Prevention of Food Contamination				
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		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
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		
Physical Facilities				
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)

8. Hands clean and properly washed:

Observation: An employee was observed picking up a marker from the floor and then donned gloves to begin food preparation without a handwashing step in between.

Corrective action: Discussed when to wash with the person in charge.

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

10. Adequate handwashing sinks properly supplied and accessible:

Observation: A towel was observed being stored in the basin of the hand washing sink on the main cook line.

Corrective action: The person in charge removed the towel and education was provided on the the proper usage of the hand sink.

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: Several packaged food items were observed in the facility with labeling only in a foreign language and no English translation. Food labels must include the common name of the food and ingredient information in English so that the person in charge and regulatory authority can identify the product and potential allergens.

Corrective action: The person in charge was instructed to remove products from facility and use a vendor that provides appropriate labeling. **(Repeat)**

This is a Priority item 3-101.11 - Safe, Unadulterated and Honestly Presented (P)

37. Food properly labeled; original container:

Observation: Food packaged in the establishment (Uzbek bread) 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)



Time In: 12:05 PM
Time Out: 03:15 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: 04/15/2026	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
Supervision				
1*	OUT	Person in charge present, demonstrates knowledge, and performs duties		X
2*	OUT	Certified Food Protection Manager		X
Employee Health				
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		
Good Hygienic Practices				
6*	OUT	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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
Approved Source				
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		
Protection from Contamination				
15*	OUT	Food separated and protected	X	
16*	OUT	Food contact surfaces; cleaned and sanitized	X	
17*	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	X	
Time/Temperature Control for Safety				
18*	OUT	Proper cooking time and temperatures		
19*	N/O	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		X
23*	OUT	Proper date marking and disposition		X
24*	OUT	Time as a Public Health Control; procedures and records		X
Consumer Advisory				
25*	OUT	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*	N/A	Food additives: approved and properly used		
28*	OUT	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
33	OUT	Proper cooling methods used; adequate equipment for temperature control		X
34*	N/O	Plant food properly cooked for hot holding		
35*	N/O	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
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		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
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	OUT	Non-food contact surfaces clean		
Physical Facilities				
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	OUT	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 was not monitoring or ensuring that foods were being cooked to correct temperatures through use of a probe-type thermometer, that foods were being held at correct hot or cold holding temperatures, that plans were being followed as required, and that staff were washing their hands as required.

Corrective action: Discussed active managerial control and obtaining a certified food protection manager certificate with the person in charge. **Correct by**

04/15/2026 (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 staff at time of inspection. **Correct by**

04/22/2026 (Repeat)

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

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

Observation: An employee beverage in an open cup was stored on a shelf directly above active food preparation in the back kitchen.

Corrective action: Discussed with person in charge to correct immediately.

Correct by 04/15/2026

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

8. Hands clean and properly washed:

Observation: A food handler at the front counter was observed touching their employee beverage and then washing their hands for less than 5 seconds before donning gloves to work with food. A food handler at the front counter was observed washing their hands for a total of about 10 seconds before donning gloves to prepare food after having handled cash.

Corrective action: Provided education on proper hand washing procedures to the

person in charge. **Correct by 04/15/2026 (Repeat)**
This is a Priority item 2-301.12 - Cleaning Procedure (P)

10. Adequate handwashing sinks properly supplied and accessible:

Observation: The hand sink next to the three compartment sink was observed to be blocked by a shelf and additionally was storing a metal scrub brush in the basin of the hand sink. A handsink was not present in the back dry storage room where evidence of food preparation was present by way of a used bakery mixing machine alongside dry baking goods on the floor.

Corrective action: The shelf was moved by an employee and education was provided to the person in charge not blocking the hand sink. Discussed removing bakery machine from the back storage room. **Correct by 04/15/2026 (Repeat)**

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

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

Observation: Unwholesome squash covered in a mold-like substance was stored with wholesome produce in the walk-in refrigerator. Unwholesome onions were stored with wholesome onions in the walk-in refrigerator **(Corrected on Site)**

This is a Priority item 3-101.11 - Safe, Unadulterated and Honestly Presented (P)

15. Food separated and protected:

Observation: In the walk in refrigerator, raw goat was above cooked goat, raw beef was stored within the same container as onions and above butternut squash.

Corrective action: The person in charge relocated the food items to an appropriate location.

Four different containers of spices throughout the kitchen were observed uncovered and unprotected from potential customer contamination.

Corrective action: **(Corrected on Site)**

This is a Priority item 3-302.11(A)(1)-(2) - Raw Animal Food Separation, Packaging, and Segregation (P) **This is a Core item** 3-302.11(A)(3)-(8) - Packaged

and Unpackaged Food-Separation, Packaging, and Segregation (C)

16. Food contact surfaces; cleaned and sanitized:

Observation: Utensil stored on the floor and used without proper cleaning and sanitizing after contamination.

Corrective action: Discussed appropriate storage and prevention of contamination with the person in charge. **(Corrected on Site)**

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

17. Proper Disposition of returned, previously served, reconditioned and unsafe food:

Observation: Mashed potatoes and cooked grains that the inspector requested discard on were moved into the walk-in refrigerator and stored on the tallest shelf; the operator had told the inspector that the products had been discarded.

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

(Corrected on Site)

This is a Priority item 3-701.11 - Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food (P)

18. Proper cooking time and temperature:

Observation: Chicken carved off the vertical broiler measured 158-163F prior to being heated placed in hot press, and after the hot press the chicken measured 145F prior to service to a customer.

Corrective action: The person-in charge was instructed to recook the chicken to the correct temperature and attempted to serve the product to a customer after being told to cook the product again. **Correct by 04/15/2026**

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

22. Proper cold holding temperatures:

Observation: The following food item(s) that require temperature control for safety were cold-holding at internal temperatures greater than 41°F: (in the cold top reach in refrigerator across from the point of sale) cut cabbage was 50F, tomatoes were 50F, (food items that were not in active use on the back preparation table) milk was 50F, eggwash was 66F, and raw chicken was 67F, (in the glass standing refrigerator behind the point of sale) curd that requires refrigeration was 60F.

Corrective action: Tomatoes and cabbage were voluntarily discarded, food items at the preparation table were placed back in the walk in refrigerator to rapidly cool, and curd product was voluntarily discarded by the person in charge.

(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(tzatziki dated 4/6) that requires time or temperature control for safety was not discarded within 7 days of preparation or opening of product. Housemade yogurt in the 3-door refrigerator was not date marked with the day of preparation. Multiple items in the walk in refrigerator that require time and temperature control for safety did not have an affixed date marks.

Corrective action: Tzatziki sauce was voluntarily discarded by the person in charge. Provided education on appropriate date marking practices. **Correct by**

04/15/2026 (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: Chicken schwarma on the vertical broiler, eggplant, mashed potatoes, and cooked grains were not labeled with the time of preparation or discard, and once pointed out to the operator that unlabeled products should be discarded, the potatoes and grains were moved to the walk-in refrigerator and the chicken gyro was labeled with a time of preparation. BLANK was labeled with a discard time of 12:30 pm and was not discarded until the inspector requested it to be.

Corrective action: Discussed time as a public health control procedures with the person in charge. Eggplant, mashed potatoes, and cooked grains were eventually discarded. Schwarma was labeled with time. **Correct by 04/15/2026 (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) **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)

25. Consumer advisory provided for raw/undercooked food:

Observation: The person-in-charge attempted to sell undercooked chicken in a chicken wrap/sandwich to a customer without a consumer advisory on their menu, and the customer was willing to purchase the wrap/sandwich.

Corrective action: Provided education to the person in charge regarding consumer advisory requirements for selling undercooked products. **Correct by 04/15/2026**

This is a Priority Foundation item 3-603.11 - Consumer Advisory, Animal Foods that are Not Processed to Eliminate Pathogens (Pf)

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

Observation: Eye drops for employees were observed stored on a shelf over a food preparation table in the back kitchen while active food preparation was occurring on the table.

Corrective action: Person in charge was instructed to remove medicine from preparation area. **Correct by 04/15/2026**

This is a Priority item 7-207.11(B) - Restriction and Storage-Medicines (P)

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

Observation: The equipment available (standing glass door refrigerator 60F ambient) was not capable of cooling, or cold holding foods at the temperatures required by the code.

Corrective action: Discussed ordering service of the unit with the person in charge. **Correct by 04/15/2026 (Repeat)**

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

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

Observation: Multiple containers were observed stacked and nested while wet, not allowing for appropriate air-drying.

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

49. Non-food contact surfaces clean:

Observation: Observed accumulation of grease and debris on the exhaust hood and filters above the cook line.

Corrective action: Discussed with the person in charge to clean hood and filters to remove grease accumulation and maintain on a routine cleaning schedule to prevent buildup. **Correct by 04/15/2026**

This is a Core item 4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency (C)

56. Adequate ventilation and lighting; designated areas used:

Observation: Various lights throughout the kitchen were observed as non-functional.

This is a Core item 6-303.11 - Intensity-Lighting (C)

General Comments:

Operator was offered a translation service. Service was denied.

Voluntary Condemnation:

Disposed Items:

1 hotel pan mashed potatoes, 1 hotel pan buckwheat, 2 beef skewers, 1 hotel pan

Comments:



Establishment Name: Tandoori Deli Halal	Address: 4034 S Parker Rd Aurora CO 80014-4131
Date: 04/15/2026	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 license¹.

Your license will remain suspended pending correction of the public health concerns noted and you have received approval to reopen from the regulatory authority². 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.

¹ § 25-4-1610 (1)(b), C.R.S.

² § 25-4-1611.5 (10), C.R.S.





ARAPAHOE COUNTY PUBLIC HEALTH

Establishment Name: Tandoori Halal	Address: 4034 S Parker Rd, Aurora
Date: 4/15/2026	Owner: Shakhriz LLC

IMMEDIATE CLOSURE DUE TO IMMINENT HEALTH HAZARD

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If you have any questions concerning this action, please contact the Arapahoe County Public Health retail food safety staff at (720) 587-7719.
(inspector phone number)

Inspector Name: Vanessa Jacobson	Operator Name: Parvina Nayyadhar
Operator Signature: <i>[Signature]</i>	

¹ § 25-4-1610 (1)(b), C.R.S.
² § 25-4-1611.5 (10), C.R.S.

OFFICIAL INSPECTION REPORT

ARAPAHOE COUNTY
PUBLIC HEALTH

Report Run:	Inspection	Establishment ID:	
Establishment:	Insideri Hala	State License No:	
Site Address:	4234 S Parker Rd	Permit Type:	
City/State/Zip:	Ar/CO	Facility Type:	Retail Food
Owner:	Shakiruz HLG	Inspection No:	
Inspection Date:	4/15/2021	Inspector:	Vanessa Jacobsen/Josh Skiggs
Inspection Type:	Routine	Start Time:	12:07p

Item No	Remarks	Correct By
	<p>A routine inspection was conducted at the above facility that resulted in a closure. To re-open, the facility must correct the following:</p> <ol style="list-style-type: none"> 1. Date mark tools 2. Move raw meats to bottom shelf in the walk-in refrigerator 3. Take glo-germ training with ACPH (optional) 4. Milling premium Quat should be voluntarily discarded or removed from the premises <p>Call Vanessa at 720-587-7719 if you would like a free glo-germ training.</p>	
	<p>Facility corrected all required items to re-open. All violations in the inspection report that are listed as priority or priority foundation must be corrected immediately. Not all violations will be corrected prior to re-opening.</p>	

Issued By: Vanessa Jacobsen/Josh Skiggs

Received By: Parvina Chinnayadulla



Time In: 03:10 PM
Time Out: 03:20 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: 04/15/2026	Inspection Type: Opening

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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1*		Person in charge present, demonstrates knowledge, and performs duties		
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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		
Good Hygienic Practices				
6*		Proper eating, tasting, drinking, or tobacco use		
7*		No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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		
Approved Source				
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		
Protection from Contamination				
15*		Food separated and protected		
16*		Food contact surfaces; cleaned and sanitized		
17*		Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
18*		Proper cooking time and temperatures		
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24*		Time as a Public Health Control; procedures and records		
Consumer Advisory				
25*		Consumer advisory provided for raw/undercooked food		
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26*		Pasteurized foods used; prohibited foods not offered		
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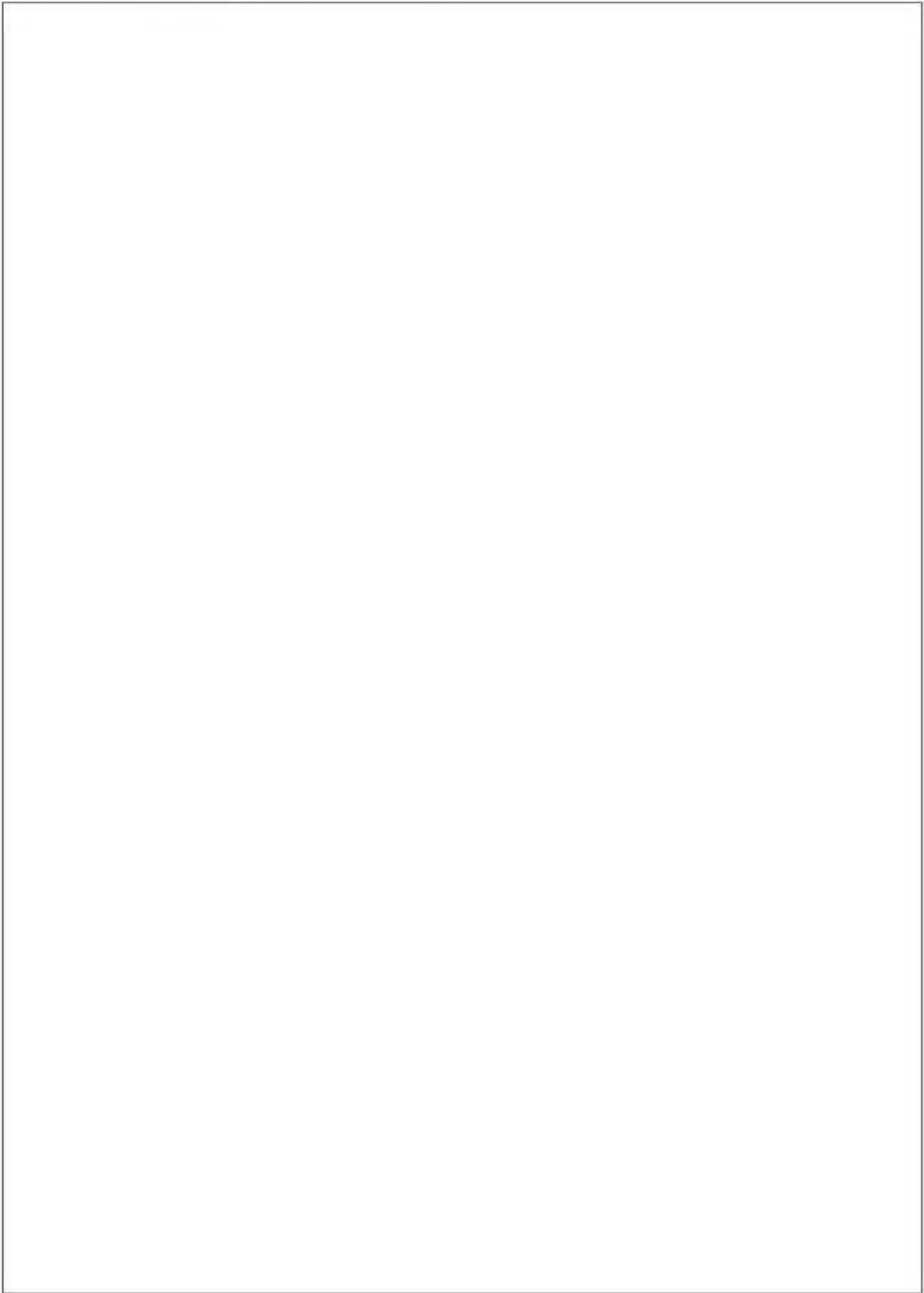
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Utensils, Equipment, and Vending				
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53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
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56	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>





Time In: 11:12 PM
Time Out: 02:47 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: 05/01/2026	Inspection Type: Re-Inspection

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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Facility Name: Tandoori Deli Halal

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53	OUT	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	OUT	Adequate ventilation and lighting; designated areas used		X

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 cooling, cold holding, and that time as a public health control procedures are being followed 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. Discussed obtaining a CFPM certification. **(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. **Correct by 05/01/2026 (Repeat)**

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

4. Proper use of restriction and exclusion:

Observation: An employee with an uncovered, potentially infectious wound was not restricted by the person in charge.

Corrective action: The inspector restricted the employee until the wound was appropriately covered and was reinstated to work. **(Corrected on Site)**

This is a Priority item 2-201.12 - Exclusions & Restrictions (P)

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

Observation: Tomatoes in an unsound condition were observed being stored in the walk in refrigerator.

Corrective action: The person in charge was instructed to voluntarily discard the tomatoes. **Correct by 05/01/2026 (Repeat)**

This is a Priority item 3-101.11 - Safe, Unadulterated and Honestly Presented (P)

15. Food separated and protected:

Observation: Carrots were observed being stored next to raw beef and raw shelled eggs were stored above a mayonnaise sauce in the walk in refrigerator. Egg wash, meats, and spices in the bakery were uncovered and unprotected from contamination. Cut lettuce, cut tomatoes, and cut onions at the front counter were uncovered and unprotected from contamination.

Corrective action: An employee relocated the carrots without inspector intervention. Instructed person in charge to relocate eggs. Food items were covered by the person in charge. **Correct by 05/01/2026**

This is a Priority item 3-302.11(A)(1)-(2) - Raw Animal Food Separation, Packaging, and Segregation (P) **This is a Core item** 3-302.11(A)(3)-(8) - Packaged and Unpackaged Food-Separation, Packaging, and Segregation (C)

16. Food contact surfaces; cleaned and sanitized:

Observation: Chlorine sanitizer measured over 200ppm chlorine residual was used on the food contact surface of a table in the back kitchen.

Corrective action: The employee remade the chlorine solution and the solution then measured at appropriate levels. The food contact surface was then appropriately sanitized. **(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)

20. Proper cooling time and temperature:

Observation: Rice and vegetable mixture was 45-46F in the walk-in refrigerator after cooling overnight. Corrective action: Item was voluntarily discarded.

(Corrected on Site)

This is a Priority item 3-501.14 - Cooling (P)

21. Proper hot holding temperatures:

Observation: Samosas were 111-131F on a baking sheet and then in a box for a

togo order. Corrective action: Operator was instructed to move the samosas to a refrigerator as the facility did not have adequate hot holding capabilities.

(Corrected on Site)

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

22. Proper cold holding temperatures:

Observation: Whole shell eggs not in active use were stored on the bakery table. Tomatoes 54°F and cut cabbage 51°F not in active use were stored ambiently across from the vertical broiler.

Corrective action: Eggs were moved into the walk-in refrigerator. Tomatoes and cabbage were moved the cold top reach in refrigerator to rapidly cool.

(Corrected on Site)

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

Priority item 3-501.16(B) - TCS Food, Unpasteurized Eggs Cold Holding (P)

23. Proper date marking and disposition:

Observation: Whipping cream in an open container was not labeled with the day the product was opened in the walk-in refrigerator.

Corrective action: Instructed person in charge to place date marks on the food items. **Correct by 05/01/2026**

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: Kebabs that fell from 140F to 130F at the steam line were placed under time as a public health control but the label indicated the product was placed out 25 minutes after when the product was observed on the line.

Corrective action: Kebabs were reheated and the time was redone. **(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: Meat samosas packaged for a togo order were 111-131F and the facility did not have adequate hot holding facilities to maintain temperatures of packaged food for catering.

Corrective action: Samosas were placed in the walk in refrigerator to cool.

(Repeat)

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

37. Food properly labeled; original container:

Observation: Baked breads that were packaged and repackaged wafers were not labeled with any identifying information. **Correct by 05/01/2026**

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)

38. Insects, rodents and animals not present:

Observation: A gap was observed at the base of the back door that was large enough to allow entry of pests. **Correct by 05/01/2026**

This is a Core item 6-202.15 - Outer Openings, Protected (C)

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

Observation: Dishes were stacked and nested wet at the wire racks by the 3-compartment sink.

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

49. Non-food contact surfaces clean:

Observation: Wire racks in the walk-in refrigerator were soiled with grime.

Correct by 05/01/2026 (Repeat)

This is a Core item 4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency (C)

51. Plumbing installed; proper backflow devices:

Observation: The mop sink was soiled and slow to drain. **Correct by 05/01/2026**

This is a Core item 5-205.15(B) - System Maintained in Good Repair, Leakage (C)

53. Toilet facilities: properly constructed, supplied & cleaned:

Observation: The restroom door was not self-closing.

This is a Core item 6-501.19 - Closing Toilet Room Doors (C)

56. Adequate ventilation and lighting; designated areas used:

Observation: Lights were observed as non-functional in the bakery area.

(Repeat)

This is a Core item 6-303.11 - Intensity-Lighting (C)

General Comments:

Joint inspection with J.Skeggs, ACPH Supervisor.

Interpretation services denied.

At the time of this inspection, facility has not contacted this department for optional free hand washing class.

Food safety practices were reviewed during the inspection and repeat violations were highlighted. Food safety training was offered at no cost to the operator. Re-inspection will occur.

Voluntary Condemnation:

Disposed Items:

One hotel pan of mixed rice and meat dish and tomatoes

Comments:



Establishment Name: Tandoori Deli Halal	Address: 4034 S Parker Rd Aurora CO 80014-4131
Date: 05/01/2026	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 license¹.

Your license will remain suspended pending correction of the public health concerns noted and you have received approval to reopen from the regulatory authority². 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.

¹ § 25-4-1610 (1)(b), C.R.S.

² § 25-4-1611.5 (10), C.R.S.





Establishment Name: Tandoori Deli Halal	Address: 4034 S Parker Rd, Aurora
Date: 5/01/2026	Owner: Shakhriz LLC

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.¹

Your license will remain suspended pending correction of the public health concerns noted and you have received approval to reopen from the regulatory authority.² 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 the **Arapahoe County Public Health** retail food safety staff at 303 738 5644.
(inspector phone number)

Inspector Name: Vanessa Jacobsen	Operator Name: Parvina [Signature]
Operator Signature: [Signature]	

¹ § 25-4-1610 (1)(b), C.R.S.
² § 25-4-1611.5 (10), C.R.S.

Report Run:	Establishment ID:	
Establishment:	State License No:	
Site Address:	Permit Type:	Rest (0-100)
City/State/Zip:	Facility Type:	RFE
Owner:	Inspection No:	
Inspection Date:	Start Time:	11:12am
Inspection Type:	Inspector:	Vanessa Jacobson / J. Skeggs

Item No	Remarks	Correct By
	<p>A reinspection was conducted on the above date and time. The result of that inspection was a closure. The following corrective actions must take place in-order for your retail food license to be reinstated.</p> <ul style="list-style-type: none"> □ Correct all priority violations documented on report □ Complete review of food safety practices with inspector (completed during inspection) 	

Issued By:

Van J

Received By:

AKB



Time In: 02:00 PM
Time Out: 02:15 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: 05/01/2026	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
Supervision				
1*		Person in charge present, demonstrates knowledge, and performs duties		
2*		Certified Food Protection Manager		
Employee Health				
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		
Good Hygienic Practices				
6*		Proper eating, tasting, drinking, or tobacco use		
7*		No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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		
Approved Source				
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		
Protection from Contamination				
15*		Food separated and protected		
16*		Food contact surfaces; cleaned and sanitized		
17*		Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
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		
Consumer Advisory				
25*		Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*		Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*		Food additives: approved and properly used		
28*		Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*		Variance obtained for specialized processing methods		
Food Temperature Control				
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		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
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		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
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		
Physical Facilities				
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:

All priority violation items corrected and food safety procedures discussed.
License is reinstated.



Time In: 01:07 PM
Time Out: 03:50 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: 05/07/2026	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
Supervision				
1*	OUT	Person in charge present, demonstrates knowledge, and performs duties		X
2*	OUT	Certified Food Protection Manager		X
Employee Health				
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		
Good Hygienic Practices				
6*	OUT	Proper eating, tasting, drinking, or tobacco use	X	X
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8*	OUT	Hands clean and properly washed		X
9*	OUT	No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed	X	
10*	OUT	Adequate handwashing sinks properly supplied and accessible	X	X
Approved Source				
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	X
14*	N/A	Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination				
15*	OUT	Food separated and protected	X	X
16*	IN	Food contact surfaces; cleaned and sanitized		
17*	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
18*	OUT	Proper cooking time and temperatures	X	X
19*	N/O	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
23*	OUT	Proper date marking and disposition		
24*	OUT	Time as a Public Health Control; procedures and records		X
Consumer Advisory				
25*	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*	N/A	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
33	OUT	Proper cooling methods used; adequate equipment for temperature control		X
34*	N/O	Plant food properly cooked for hot holding		
35*	N/O	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
Food Identification				
37	OUT	Food properly labeled; original container		X
Prevention of Food Contamination				
38	OUT	Insects, rodents, and animals not present		X
39	OUT	Contamination prevented during food preparation, storage and display	X	
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
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		
Physical Facilities				
50	IN	Hot and cold water available; adequate pressure		
51	OUT	Plumbing installed; proper backflow devices		X
52	IN	Sewage and waste water properly disposed		
53	OUT	Toilet facilities; properly constructed, supplied, and cleaned		X
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	OUT	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 was not knowledgeable on holding temperatures, cooking temperatures, cooling requirements, or the time control plans maintained by the facility, and also based on the priority violations observed during the inspection. The person-in-charge was not ensuring that staff were monitoring cold holding, cooling, and cooking of foods through use of a probe-type thermometer. There was no person-in-charge at the beginning of the inspections.

Corrective action: Discussed active managerial control. Discussed maintaining a manager on staff that is available during active preparation hours that has a Certified Food Protection Manager certificate. **Correct by 05/07/2026 (Repeat)**

This is a Priority Foundation item 2-101.11 - Assignment (Pf) 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 the inspection. **Correct by 05/07/2026 (Repeat)**

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

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

Observation: An employee beverage in an open cup was stored on a table where active food preparation was occurring in the back kitchen. Corrective action:

Discussed with person in charge to correct immediately **(Corrected on Site) (Repeat)**

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

8. Hands clean and properly washed:

Observation: Employee observed on multiple occasions failing to use the washing procedure required by the code when washing their hands. A food handler was observed washing their hands in the food preparation sink without

soap. Corrective action: Instructed to wash their hands in a handsink. Provided education on hand washing procedures to the person in charge. **Correct by 05/07/2026 (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)

9. No bare hand contact w/ ready-to-eat food or a pre-approved alternative procedure allowed:

Observation: A food handler was observed handling and cutting washed tomatoes with their bare hands. Corrective action: The tomatoes were voluntarily discarded. **(Corrected on Site)**

This is a Priority item 3-301.11(B) - Preventing Contamination from Hands, Ready-To-Eat foods (P)

10. Adequate handwashing sinks properly supplied and accessible:

Observation: Paper towels were not available for the hand sink in the restroom. Corrective action: Paper towels were stocked at the sink. **(Corrected on Site) (Repeat)**

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

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

Observation: Containers of individually packaged sour cream were observed in an unsound condition stored in the cold top reach in refrigerator across from point of sale. Unsound onions were observed stored under the back preparation table.

Corrective action: The person in charge voluntarily discarded the sour cream.

(Corrected on Site) (Repeat)

This is a Priority item 3-101.11 - Safe, Unadulterated and Honestly Presented (P)

15. Food separated and protected:

Observation: In the walk in refrigerator, undercooked Schwarma was stored over

cooked veggies.

Corrective action: The person in charge was instructed to re-cook the chicken to above 165F. **(Corrected on Site) (Repeat)**

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

18. Proper cooking time and temperature:

Observation: Chicken schwarma cooked from raw was observed undercooked on two separate occasions, where one batch was cooked to 160F prior to service and another batch was cooked to 152F prior to placing into the refrigerator for cooling.

Corrective action: The person in charge finished cooked the chicken to 165F.

(Corrected on Site) (Repeat)

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

22. Proper cold holding temperatures:

Observation: The following food item(s) that require temperature control for safety were cold-holding at internal temperatures greater than 41°F: (in the open air refrigerator) multiple containers of refrigerated cabbage were 45F, and (in the walk in refrigerator) chickpeas were 47F and cooked beef was 46F, (in the standing glass refrigerator) Qurut that requires refrigeration was 54-56F.

Corrective action: The person in charge moved the cabbage and other TCS items to a functioning refrigeration unit, the chickpeas and cooked beef were voluntarily discarded by the person in charge, and the Qurt will be returned for credit by the person in charge. **Correct by 05/07/2026 (Repeat)**

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

23. Proper date marking and disposition:

Observation: Sliced tomatoes in the walk in refrigerator that require time or temperature control for safety and is held for more than 24 hours was not properly date marked.

Corrective action: The person in charge was instructed to label the tomatoes with a date. **Correct by 05/07/2026**

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: Mashed potatoes stored at the front line were not labeled with the time they were removed from temperature control and were not part of the written plan maintained by the facility. Home fries stored at the front line were 103F and were not labeled with the time they were removed from temperature control and were not part of the written plan maintained by the facility. The chicken schwarma was not marked or identified with the time it should be discarded. Schwarma that is maintained under Time As a Public Health Control was cut and placed into the walk-in refrigerator for cooling when the product must only be discarded after 4 hours of being placed on the broiler.

Corrective action: The person in charge was provided education on appropriate time as a public health control procedures. **Correct by 05/07/2026 (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) **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 (open air refrigerator 44F and standing single glass refrigerator 55F ambient) was not capable of cooling, heating, or holding foods at the temperatures required by the code.

Corrective action: Discussed ceasing use of units until serviced or no longer using them for time or temperature controlled for safety foods. **Correct by 05/07/2026 (Repeat)**

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

37. Food properly labeled; original container:

Observation: Baked breads that were packaged, frozen bakery items and repackaged wafers were not labeled with any identifying information.

Corrective action: The person in charge was instructed to label all items that are packaged in the facility. **(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)

38. Insects, rodents and animals not present:

Observation: A gap was observed at the back door that could allow the entry of pests **(Repeat)**

This is a Core item 6-202.15 - Outer Openings, Protected (C)

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

Observation: Rock candy in a box at the front counter was uncovered and unshielded from potential customer contamination, and did not have a means for safe dispensing by customers, such as tongs.

Corrective action: The person in charge moved the rock candy. **(Corrected on Site)**

This is a Priority item 3-306.11 - Food Display-Preventing Contamination by Consumers (P)

51. Plumbing installed; proper backflow devices:

Observation: The mop sink was soiled and slow to drain. **Correct by 05/07/2026 (Repeat)**

This is a Core item 5-205.15(B) - System Maintained in Good Repair, Leakage (C)

53. Toilet facilities: properly constructed, supplied & cleaned:

Observation: The restroom door was not self-closing and was open during the inspection. **Correct by 05/07/2026 (Repeat)**

This is a Core item 6-501.19 - Closing Toilet Room Doors (C)

55. Physical facilities installed, maintained, and clean:

Observation: Facility was storing equipment on-site that was not in-use that could pose potential harborage conditions, such as a deli slicer, bread slicer, and hot holding case. **Correct by 05/07/2026**

This is a Core item 6-501.114 - Maintaining Premises, Unnecessary Items and Litter (C)

General Comments:

Joint inspection with J.S.; ACPH Supervisor

Translation services offered and declined by the person in charge.

Education was provided on cooling, bare hand contact and time as a public health control.

Voluntary Condemnation:

Disposed Items:

10 tomatoes, 8 pieces of cooked beef, 4 containers of sour cream, 1/3 hotel pan chickpeas

Comments:

Discarded due to either bare hand contact or improper holding temperatures or for improper cooling.



Establishment Name: Tandoori Deli Halal	Address: 4034 S Parker Rd Aurora CO 80014-4131
Date: 05/07/2026	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 license¹.

Your license will remain suspended pending correction of the public health concerns noted and you have received approval to reopen from the regulatory authority². 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.

¹ § 25-4-1610 (1)(b), C.R.S.

² § 25-4-1611.5 (10), C.R.S.





ARAPAHOE COUNTY PUBLIC HEALTH

Date: 5/07/2026	Address: 4034 S Parker Rd, Aurora
Establishment Name: Tandoori Deli Halal	Owner: Shakhriz, LLC

NOTIFICATION OF IMMEDIATE CLOSURE

Based on the results of the inspection 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 (2)(d) & (e) of the Colorado Revised Statutes (C.R.S). Your facility failed to meet minimum standards during multiple consecutive inspections, and is hereby ordered to cease operations during the suspension period. It is unlawful to operate without a valid license.¹

Your license will be suspended for up to three days,² pending correction of the public health concerns noted and receiving approval to reopening from the regulatory authority.³ 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.

The issuance of this closure order does not limit or preclude the department from pursuing its enforcement options, up to and including the assessment of a civil penalty not to exceed \$1000.00. 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 Arapahoe County Public Health retail food safety staff at 303-250-9144 (inspector phone number).

Inspector Name: Josh Skeggs	Operator Name: Parvina Quyyidullaev
Operator Signature: <i>[Signature]</i>	

¹ § 25-4-1610 (1)(b), C.R.S.
² § 25-4-1611.5 (9)(b), C.R.S.
³ § 25-4-1611.5 (10), C.R.S.

1:07



ARAPAHOE COUNTY
PUBLIC HEALTH

OFFICIAL INSPECTION REPORT

Page 1 of 1

Establishment:	Tandoori Boli Mahal	Permit ID:	
Site Address:	4034 S Parker Rd		
City/State/Zip:	Aurora CO		
Owner:	Shakhriz, LLC	Facility Type:	Restaurant
Date:	5/07/2026	Time:	
Inspection Type:	Re-inspection	Inspector:	Josh Skeggs / Vanessa Jackson

Issued By: Josh Skeggs

Received By:

Item No	Remarks	Correct By
	<p>Fr The license has been suspended per Section 25-4-1409.5, C.R.S. The facility must remain closed for 24 hours. Contact Josh Skeggs at (303)350-9144 for a re-opening inspection. Re open available by 4:00 pm.</p>	

FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: Tandoori Deli Halal	Owner: Shakhruz LLC Shakhruz Erkinov
Address: 4034 S Parker Rd Aurora CO 80014-4131	
Date: 05/08/2026	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
Supervision				
1*		Person in charge present, demonstrates knowledge, and performs duties		
2*		Certified Food Protection Manager		
Employee Health				
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		
Good Hygienic Practices				
6*		Proper eating, tasting, drinking, or tobacco use		
7*		No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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		
Approved Source				
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		
Protection from Contamination				
15*		Food separated and protected		
16*		Food contact surfaces; cleaned and sanitized		
17*		Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
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		
Consumer Advisory				
25*		Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*		Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*		Food additives: approved and properly used		
28*		Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*		Variance obtained for specialized processing methods		
Food Temperature Control				
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		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
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		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
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		
Physical Facilities				
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:

Tandoori met the requirements on the S-19 from 5/07/2026 that stipulated the conditions to re-open, so the facility was given written approval to operate. Inspection conducted virtually.



Time In: 01:05 PM
Time Out: 03:40 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: 05/13/2026	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
Supervision				
1*	OUT	Person in charge present, demonstrates knowledge, and performs duties		X
2*	OUT	Certified Food Protection Manager		X
Employee Health				
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		
Good Hygienic Practices				
6*	OUT	Proper eating, tasting, drinking, or tobacco use	X	X
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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		
Approved Source				
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		
Protection from Contamination				
15*	OUT	Food separated and protected		
16*	OUT	Food contact surfaces; cleaned and sanitized		X
17*	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
18*	OUT	Proper cooking time and temperatures		X
19*	N/O	Proper reheating procedures for hot holding		
20*	IN	Proper cooling time and temperatures		
21*	N/O	Proper hot holding temperatures		
22*	OUT	Proper cold holding temperatures		X
23*	IN	Proper date marking and disposition		
24*	OUT	Time as a Public Health Control; procedures and records		X
Consumer Advisory				
25*	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*	N/A	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
33	OUT	Proper cooling methods used; adequate equipment for temperature control		X
34*	N/O	Plant food properly cooked for hot holding		
35*	OUT	Approved thawing methods used	X	
36	IN	Thermometer provided and accurate		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
38	OUT	Insects, rodents, and animals not present	X	X
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		
Proper Use of Utensils				
43	IN	In-use utensils: properly stored		
44	OUT	Utensils, equipment and linens: properly stored, dried, and handled		X
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
Utensils, Equipment, and Vending				
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		
Physical Facilities				
50	IN	Hot and cold water available; adequate pressure		
51	OUT	Plumbing installed; proper backflow devices		X
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 was not assuring oversight of food safety activities such as cold holding, sanitizing, and that time as a public health control was occurring and being actively monitored and controlled.

Corrective action: Discussed active managerial control. **Correct by 05/13/2026**

(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 staff. **Correct by 05/18/2026 (Repeat)**

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

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

Observation: An employee beverage was stored over the food preparation table in the back kitchen while the food preparation table was in active use.

Corrective action: The beverage was relocated. **(Corrected on Site) (Repeat)**

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

15. Food separated and protected:

Observation: Uncovered spices were observed in the back preparation room. Raw salmon was stored over apples, apples were stored next to shelled eggs, and undercooked chicken schwarma was stored over raw beef in the walk-in refrigerator.

Corrective action: Items were relocated by the person in charge.

This is a Core item 3-302.11(A)(3)-(8) - Packaged and Unpackaged

Food-Separation, Packaging, and Segregation (C) **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 washing and rinsing a squeeze bottle but did not appropriately sanitize the bottle before use.

Corrective action: Provided education to the person in charge regarding appropriate sanitizing. **Correct by 05/13/2026 (Repeat)**

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

17. Proper Disposition of returned, previously served, reconditioned and unsafe food:

Observation: Schwarma was still available for use after the facility was notified of the requirement to discard unmarked/unlabeled products that are maintained under a Time as a Public Health control for safety.

Corrective action: Discussed requirements of discard. **Correct by 05/13/2026**

This is a Priority item 3-701.11 - Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food (P)

18. Proper cooking time and temperature:

Observation: Non-continuous cooking processes were being used for chicken schwarma without written procedures that meet the requirements of the code.

Schwarma (46F) using a non-continuous cooking process was observed not being held at 41F or below.

Corrective action: Facility was instructed to fully cook the schwarma before serving. Discussed submitting a non-continuous cooking process to this department for approval or the cease the non-continuous cooking process.

Correct by 05/13/2026 (Repeat)

This is a Priority Foundation item 3-401.14(F) - Non-Continuous Cooking of Raw Animal Foods, Written Procedures (Pf) **This is a Priority item** 3-401.14(A)-(E) - Non-Continuous Cooking of Raw Animal Foods (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: (storing ambiently on a back preparation table while not in use) raw beef was 54F and raw

chicken was 60F. The following items in the walk in refrigerator were over 41F: rice was 44F, rice and vegetable dish was 46F, pilaf was 47F, and soup was 45F. Shelled whole eggs were stored on the food preparation table in the back kitchen while not in-use.

Corrective action: The person in charge relocated all food items to a functioning refrigerator. **Correct by 05/13/2026 (Repeat)**

This is a Priority item 3-501.16(B) - TCS Food, Unpasteurized Eggs Cold Holding (P) **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: Shwarma and kebobs were not labeled or marked with the discard time or with the time the products left temperature control.

Corrective action: Discussed appropriately labeling food items held on time as a public health control immediately. Items that were found unmarked were requested to be discarded. **Correct by 05/13/2026 (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 walk-in refrigerator had an ambient temperature of 45-49F.

Corrective action: Discussed getting service on the refrigeration unit with the person in charge. **Correct by 05/13/2026 (Repeat)**

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

35. Approved thawing methods:

Observation: Raw salmon in reduced oxygen packaging was thawing in the walk-in refrigerator was not removed from its packaging prior to thawing or use when the label indicated it should be maintained frozen until time of use.

Corrective action: Packaging was opened by the person in charge. **(Corrected on Site)**

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

38. Insects, rodents and animals not present:

Observation: The back door the facility was propped open during operation and was not in active use.

Corrective action: The door was closed by staff. **(Corrected on Site) (Repeat)**

This is a Core item 6-202.15 - Outer Openings, Protected (C)

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

Observation: Dishes on the wire racks to the right of the 3-compartment sink were stacked and nested wet. **(Repeat)**

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

51. Plumbing installed; proper backflow devices:

Observation: The mop sink was slow to drain. **(Repeat)**

This is a Core item 5-205.15(B) - System Maintained in Good Repair, Leakage (C)

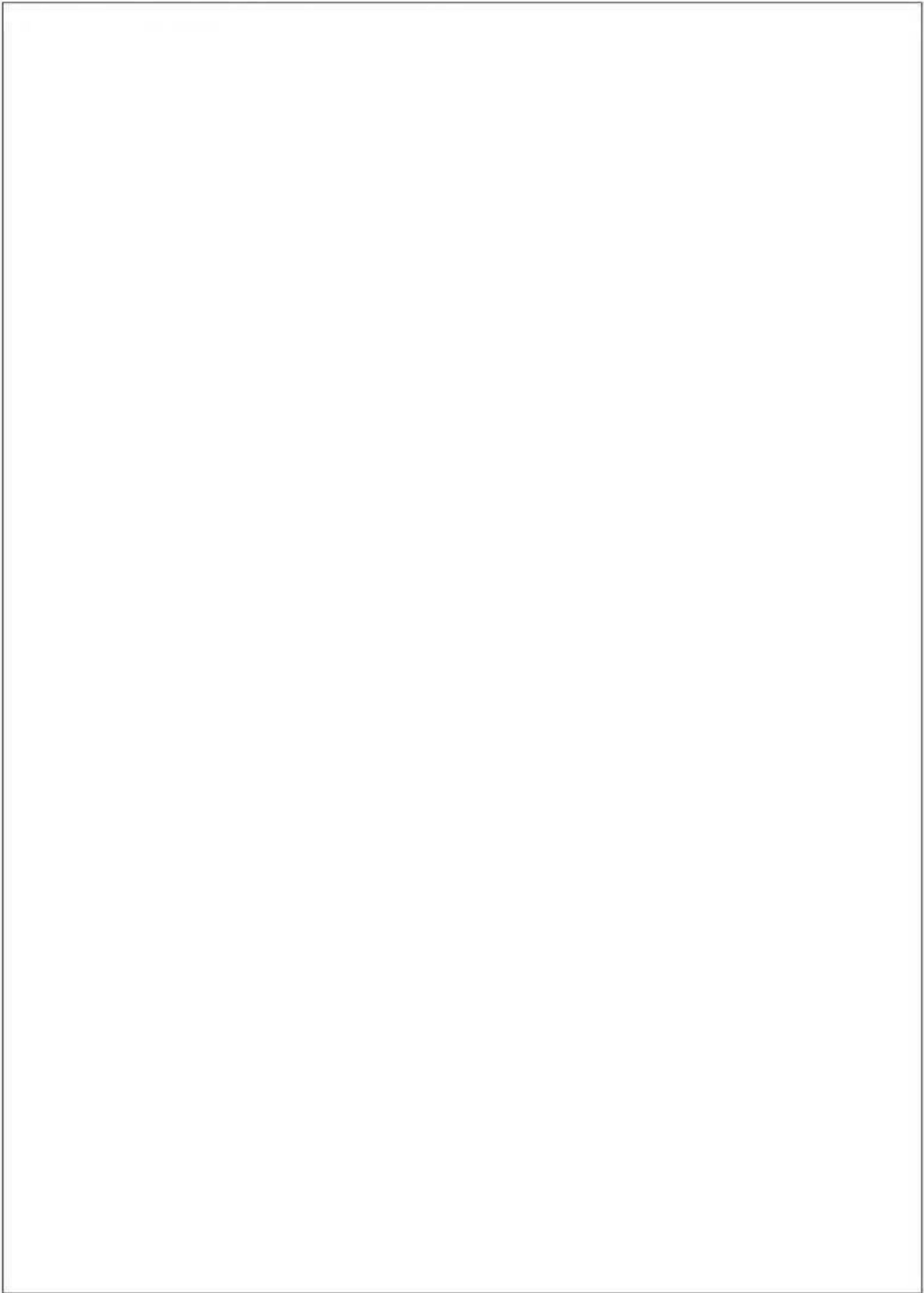
General Comments:

Joint inspection with J.S.; ACPH Supervisor

Translation services offered and declined by the person in charge.

Education was provided on non-continuous cooking to the person in charge.

The person in charge maintained a temperature log of the walk in refrigerator so the food was able to be moved to functioning refrigerator rather than discarded.





Establishment Name: Tandoori Deli Halal	Address: 4034 S Parker Rd Aurora CO 80014-4131
Date: 05/13/2026	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 license¹.

Your license will remain suspended pending correction of the public health concerns noted and you have received approval to reopen from the regulatory authority². 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.

¹ § 25-4-1610 (1)(b), C.R.S.

² § 25-4-1611.5 (10), C.R.S.





Date: 5/13/2026	Address: 9234 S Parker Rd, Aurora
Establishment Name: Tanveeri Deli Halal	Owner: Shakhruz LLC

NOTIFICATION OF IMMEDIATE CLOSURE

Based on the results of the inspection 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 (2)(d) & (e) of the Colorado Revised Statutes (C.R.S). Your facility failed to meet minimum standards during multiple consecutive inspections, and is hereby ordered to cease operations during the suspension period. It is unlawful to operate without a valid license.¹

Your license will be suspended for up to three days,² pending correction of the public health concerns noted and receiving approval to reopening from the regulatory authority.³ 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.

The issuance of this closure order does not limit or preclude the department from pursuing its enforcement options, up to and including the assessment of a civil penalty not to exceed \$1000.00. 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 **Arapahoe County Public Health** retail food safety staff at (720) 587-7719.
(inspector phone number)

Inspector Name: Vanessa Jacobsen	Operator Name: Parvina Buzaydullayeva
Operator Signature:	

¹ § 25-4-1610 (1)(b), C.R.S.
² § 25-4-1611.5 (9)(b), C.R.S.
³ § 25-4-1611.5 (10), C.R.S.

Establishment:	Tanular Deli Halal	Establishment ID:	Arapaho 11552
Site Address:	4034 S Parker Rd	State License No:	
City/State/Zip:	Aurora, Colorado 80014	Permit Type:	Restaurant 0-100
Owner:	Shah Hrnz LLC	Facility Type:	Retail Food
Inspection Date:	5/13/2026	Start Time:	12:51:00
Inspection Type:	Re-inspection	Inspector:	Vanessa Jacobson / Josh Steggs

Item No	Remarks	Correct By
	<p>A re-inspection conducted on the above date and time at the above location resulted in a license suspension based on 4 consecutive inspections that did not result in a 'pass' rating.</p> <p>The license is to remain suspended until at least 1:00pm on 5/15/2026. Additionally, the following must be corrected prior to being allowed to open</p> <ol style="list-style-type: none"> 1. The walk-in refrigerator must maintain temperatures at 41°F or below 2. Written approval to operate must be provided by this Department prior to operation 3. Complete a review of time as a public health control procedures with ACPH. 4. Facility must cease cooling of schwarma <u>OR</u> submit and have process approved by ACPH for a Non-continuous cooking plan. 5. Discard immediately any food items that are held by time as a public health control. <p>Call Vanessa at 720-587-7719 to schedule a re-opening inspection no sooner than 5/15/2026 at 1pm.</p>	

Issued By: Vanessa Jacobson / Josh Steggs

Received By:

Parvinder Singh

FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: Tandoori Deli Halal	Owner: Shakhruz LLC Shakhruz Erkinov
Address: 4034 S Parker Rd Aurora CO 80014-4131	
Date: 05/15/2026	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.

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No.	Status	Category	COS	R
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1*		Person in charge present, demonstrates knowledge, and performs duties		
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Employee Health				
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		
Good Hygienic Practices				
6*		Proper eating, tasting, drinking, or tobacco use		
7*		No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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		
Approved Source				
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		
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15*		Food separated and protected		
16*		Food contact surfaces; cleaned and sanitized		
17*		Proper disposition of returned, previously served, reconditioned, and unsafe food		
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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		
Consumer Advisory				
25*		Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*		Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*		Food additives: approved and properly used		
28*		Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32*		Variance obtained for specialized processing methods		
Food Temperature Control				
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		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
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		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		Warewashing facilities: installed, maintained, and used; test strips		
49		Non-food contact surfaces clean		
Physical Facilities				
50		Hot and cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage and waste water properly disposed		
53		Toilet facilities; properly constructed, supplied, and cleaned		
54		Garbage and refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, and 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 during which the Time as a Public Health Control plan was reviewed and confirmed with the person in charge. The facility did not meet the requirements for license reinstatement due to the walk-in refrigerator maintaining temperatures between 44-47°F during the visit. The facility was instructed to remain closed and to schedule a reopening inspection with their assigned inspector. An invoice for corrective service must also be provided prior to license reinstatement.

Report Run:			
Establishment:	Tandoori Deli Halal	Establishment ID:	ARAPRFE 11552
Site Address:	4034 S Parker Rd	State License No:	
City/State/Zip:	Aurora CO / 80014	Permit Type:	Restaurant D 100
Owner:	Shakruz LLC	Facility Type:	Retail Food
Inspection Date:	5/13/2016 Start Time: 1:30	Inspection No:	
Inspection Type:	Out time:	Inspector:	Vanessa Jacobsen / Mike Morgan

Item No	Inspection was Remarks	Correct By
	<p>inspection was</p> <p>A re-opening[^] conducted on the above date and time at the above location. The conditions for re-opening were not met at the time of inspection. The license remains suspended until the following corrective actions take place:</p> <ol style="list-style-type: none"> 1. The walk-in refrigerator must maintain temperatures at 41°F or below 2. Produce an invoice of service of the unit. <p>Call Vanessa at 720-587-7719 720-587-7719 to schedule a re-opening inspection.</p>	

Issued By: Vanessa Jacobsen / Mike Morgan

Received By: Parvina Qureshi / Mike Morgan



Time In: 10:30 AM
Time Out: 10:45 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: 05/18/2026	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
Supervision				
1*		Person in charge present, demonstrates knowledge, and performs duties		
2*		Certified Food Protection Manager		
Employee Health				
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		
Good Hygienic Practices				
6*		Proper eating, tasting, drinking, or tobacco use		
7*		No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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		
Approved Source				
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		
Protection from Contamination				
15*		Food separated and protected		
16*		Food contact surfaces; cleaned and sanitized		
17*		Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
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		
Consumer Advisory				
25*		Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*		Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*		Food additives: approved and properly used		
28*		Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
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 not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32*		Variance obtained for specialized processing methods		
Food Temperature Control				
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		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
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		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		Warewashing facilities: installed, maintained, and used; test strips		
49		Non-food contact surfaces clean		
Physical Facilities				
50		Hot and cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage and waste water properly disposed		
53		Toilet facilities; properly constructed, supplied, and cleaned		
54		Garbage and refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, and 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>

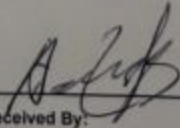
General Comments:

Facility was observed to be open and actively preparing food for service. No reinstatement of license had been issued at time of visit. Told the manager to reach out to the inspector to schedule a re-opening inspection.

Report Run:			Establishment ID:	ARAPRFE11552
Establishment:	Tandoori Deli Halal		State License No:	
Site Address:	4034 S Parker Rd		Permit Type:	Restaurant 0-100
City/State/Zip:	Aurora/CO/80014		Facility Type:	Retail Food
Owner:	Shakruz LLC		Inspection No:	
Inspection Date:	5/18/24	Start Time: 10:30	Inspector:	Vanessa Jacobsen
Inspection Type:	Compliance Assistance			

Item No	Remarks	Correct By
	<p>The facility was observed operating a retail food establishment without a valid license.</p> <p>Description of violation: Facility was operating while their license was suspended by Arapahoe County. No reinstatement of license was issued at the time of this visit.</p> <p>Corrective action: Cease retail food operations immediately. Call Vanessa Jacobsen at 720-587-7719 or email at Vjacobsen@arapahoe.gov to schedule a re-opening inspection. <u>DO NOT</u> operate without a written re-instatement of license.</p>	

Issued By: Vanessa Jacobsen

Received By: 



Time In: 01:30 PM
Time Out: 02:00 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: 05/18/2026	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
Supervision				
1*		Person in charge present, demonstrates knowledge, and performs duties		
2*		Certified Food Protection Manager		
Employee Health				
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		
Good Hygienic Practices				
6*		Proper eating, tasting, drinking, or tobacco use		
7*		No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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		
Approved Source				
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		
Protection from Contamination				
15*		Food separated and protected		
16*		Food contact surfaces; cleaned and sanitized		
17*		Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
18*		Proper cooking time and temperatures		
19*		Proper reheating procedures for hot holding		
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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		
Consumer Advisory				
25*		Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*		Pasteurized foods used; prohibited foods not offered		
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Conformance with Approved Procedures				
29*		Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES				
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No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*		Variance obtained for specialized processing methods		
Food Temperature Control				
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		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
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		
Proper Use of Utensils				
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		
Utensils, Equipment, and Vending				
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		
Physical Facilities				
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:

The walk in refrigerator was observed to hold food below 41F. An invoice was produced by the facility for the service of the walk in refrigerator unit. The license is reinstated.

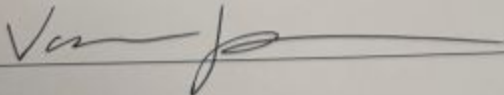


REINSTATEMENT OF RETAIL FOOD LICENSE TO OPERATE

Establishment Name: Tandoori 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:
Inspector: 	Date: 5/18/2024

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

November 13, 2025

Shakhruz, LLC
Attn: Shakhruz Erkinov
4034 S Parker Rd
Aurora CO 80014-4131

Via: Certified Mail, Return Receipt Requested

Re: Tandoori Deli Halal
4034 S Parker Rd
Aurora CO 80014-4131

NOTICE OF CIVIL PENALTY ASSESSMENT - \$1,000

Shakhruz, LLC is hereby notified that the Arapahoe County Public Health (ACPH) Department has determined that the Tandoori Deli Halal located at 4034 S Parker Rd located in Aurora, Colorado has been found on several occasions to be in violation of Colorado Revised Statutes § 25-4-1610(1)(c) and the Colorado Retail Food Establishment Rules and Regulations. You are provided this notice as owner of the establishment.

Tandoori Deli Halal was previously inspected by ACPH, provided with written inspection reports with the list of violations, and given the opportunity to come into compliance. The inspection history for the past 12-month period is as follows:

11/19/2024:	Re-Inspection. Rating: Pass.
03/13/2025:	Routine Inspection. Rating: Closed.
04/15/2025:	Re-Inspection. Rating: Pass.
07/08/2025:	Routine inspection. Rating: Closed.
07/23/2025:	Re-Inspection. Rating: Re-Inspection required. Notification of Potential fines and Closure provided.
07/30/2025:	Re-Inspection. Rating: Pass
10/28/2025:	Routine Inspection. Rating: Closed.
11/07/2025:	Re-Inspection. Rating: Re-Inspection required. Notification of Potential fines and Closure provided.
11/12/2025	Re-Inspection. Rating: Pass.

Due to Tandoori Deli Halal requiring numerous health re-inspections, pursuant to Colorado Revised Statutes § 25-4-1611.5(2)(e), the county public health agency may assess a civil penalty up to \$1,000 and may suspend the establishment's license. The restaurant license was not suspended.

As owner of Tandoori Deli Halal, you are hereby issued this Civil Penalty Assessment and **ORDERED** to pay a penalty in the amount of **\$1,000.00** for repeated violations of and noncompliance with the Colorado Retail Food Establishment Rules and Regulations.

Payment in full must be received by the Arapahoe County Public Health Department on or before the due date of December 12, 2025. Postmark dates on mail do not count as received – the penalty is satisfied only once payment is fully processed. Failure to remit payment by the due date will subject you to further enforcement proceedings, including additional civil penalty assessments, revocation of the license to operate, and/or an injunction against further operation, as authorized by Colorado Revised Statutes § 25-4-1611.5.

You may pay with a credit card online (<https://myhealthdepartment.com/acph/>) or make checks payable to “Arapahoe County Public Health” and include the establishment name and account number on your check.

Please send payment to:

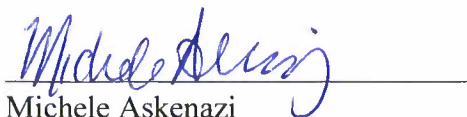
Arapahoe County Public Health Department
Attn: Environmental Health
6964 S. Lima Street
Centennial, CO 80112

Payment with a check that is returned by the bank for insufficient funds shall be treated as unpaid. A check return fee of \$25.00 will be charged. The delay caused by a check’s return for insufficient funds may result in other payment deadlines being missed, incurring additional enforcement or civil penalties for the licensee. All payments made after a check is returned due to insufficient funds must be by cash, credit card, money order, or other certified funds acceptable to the Arapahoe County Public Health Department.

If you no longer operate or own this business or have questions, please call the us at 303-734-4329 or email EHBilling@arapahoegov.com.

Questions regarding this civil penalty assessment can be directed to retailfood@arapahoegov.com.

Sincerely,



Michele Askenazi
Director of Health Protection and Response

cc: Dylan Garrison, Environmental Health Manager
Karl Schiemann, Environmental Health Field Supervisor

Vanessa Jacobsen, Environmental Health Specialist
Monica Kovaci, Sr Asst County Attorney

SENDER: COMPLETE THIS SECTION

- Complete items 1, 2, and 3.
- Print your name and address on the reverse so that we can return the card to you.
- Attach this card to the back of the mailpiece, or on the front if space permits.

1. Article Addressed to:

Shakruzz LLC
 Attn: Shakruzz Entkinov
 410 34 S. Parker Rd.
 Aurora, CO. 80014 4131



9590 9402 9645 5199 9482 78

2. Article Number (Transfer from service label)

9589 0710 5270 2653 2970 25

COMPLETE THIS SECTION ON DELIVERY

A. Signature

X

Agent

Addressee

B. Received by (Printed Name)

C. Date of Delivery

D. Is delivery address different from item 1? Yes
 If YES, enter delivery address below: No

3. Service Type

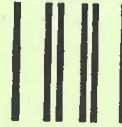
- Adult Signature
- Adult Signature Restricted Delivery
- Certified Mail®
- Certified Mail Restricted Delivery
- Collect on Delivery
- Collect on Delivery Restricted Delivery
- Insured Mail
- Priority Mail Express®
- Registered Mail™
- Registered Mail Restricted Delivery
- Signature Confirmation™
- Signature Confirmation Restricted Delivery
- Mail Restricted Delivery (00)

USPS TRACKING#

DENVER, CO 802



30 NOV 2025 PM 7 L



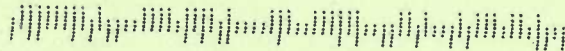
First-Class Mail
Postage & Fees Paid
USPS
Permit No. G-10

9590 9402 9645 5199 9482 78

United States
Postal Service

• Sender: Please print your name, address, and ZIP+4® in this box•

Josh Skeggs
Environmental Health
15400 E 14th Place
Aurora, CO 80011





May 11, 2026
Shakhruz, LLC
Attn: Shakhruz Erkinov
4034 S Parker Rd
Aurora CO 80014-4131

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

Via: Certified Mail, Return Receipt Requested

Re: Tandoori Deli Halal
4034 S Parker Rd
Aurora CO 80014-4131

NOTICE OF CIVIL PENALTY ASSESSMENT - \$1,000

Shakhruz, LLC is hereby notified that the Arapahoe County Public Health (ACPH) Department has determined that the Tandoori Deli Halal located at 4034 S Parker Rd located in Aurora, Colorado has been found on several occasions to be in violation of Colorado Revised Statutes § 25-4-1610(1)(c) and the Colorado Retail Food Establishment Rules and Regulations. You are provided this notice as owner of the establishment.

Tandoori Deli Halal was previously inspected by ACPH, provided with written inspection reports with the list of violations, and given the opportunity to come into compliance. The inspection history for the past 12-month period is as follows:

- 07/08/2025: Routine inspection. Rating: Closed.
- 07/23/2025: Re-Inspection. Rating: Re-Inspection required. Notification of Potential fines and Closure provided.
- 07/30/2025: Re-Inspection. Rating: Pass
- 10/28/2025: Routine Inspection. Rating: Closed.
- 11/07/2025: Re-Inspection. Rating: Re-Inspection required. Notification of Potential fines and Closure provided.
- 11/12/2025: Re-Inspection. Rating: Pass.
- 12/23/2025: Re-inspection. Rating: Closed.
- 2/03/2026: Routine Inspection. Rating: Re-inspection Required. Notification of Potential fines and Closure provided.
- 2/09/2026: Re-Inspection. Rating: Pass.
- 3/11/2026: Routine Inspection. Rating: Closed
- 3/16/2026: Re-Inspection. Rating: Pass
- 4/15/2026: Routine Inspection. Rating: Closed.
- 5/01/2026: Re-Inspection. Rating: Closed.
- 5/07/2026: Re-Inspection. Rating: Closed.

Due to Tandoori Deli Halal requiring numerous health re-inspections, pursuant to Colorado Revised Statutes § 25-4-1611.5(2)(e), the county public health agency may assess a civil penalty up to \$1,000 and may suspend the establishment's license. The restaurant license was suspended for one day, effective 5/07/2026 to 5/08/2026.

As owner of Tandoori Deli Halal, you are hereby issued this Civil Penalty Assessment and **ORDERED** to pay a penalty in the amount of **\$1,000.00** for repeated violations of and noncompliance with the Colorado Retail Food Establishment Rules and Regulations.

Payment in full must be received by the Arapahoe County Public Health Department on or before the due date of May 29, 2026. Postmark dates on mail do not count as received – the penalty is satisfied only once payment is fully processed. Failure to remit payment by the due date will subject you to further enforcement proceedings, including additional civil penalty assessments and/or an injunction against operation, as authorized by Colorado Revised Statutes § 25-4-1611.5.

You may pay with a credit card online (<https://myhealthdepartment.com/acph/>), scan the QR code below to make payment, or make checks payable to “Arapahoe County Public Health” and include the establishment name and account number on your check. To make payment online, login or proceed as a guest without logging in, in the Search box, enter your Invoice # from the billing statement, then click on the invoice and pay using Visa, Mastercard, Discover, and American Express. For additional payment options, please review the included invoice.

Please send payment to:

Arapahoe County Public Health Department
Attn: Environmental Health
6964 S. Lima Street
Centennial, CO 80112




Payment with a check that is returned by the bank for insufficient funds shall be treated as unpaid. A check return fee of \$25.00 will be charged. The delay caused by a check's return for insufficient funds may result in other payment deadlines being missed, incurring additional enforcement or civil penalties for the licensee. All payments made after a check is returned due to insufficient funds must be by cash, credit card, money order, or other certified funds acceptable to the Arapahoe County Public Health Department.

If you no longer operate or own this business or have questions, please call us at 303-734-4329 or email EHBilling@arapahoegov.com.

Questions regarding this civil penalty assessment can be directed to retailfood@arapahoegov.com.

Sincerely,


Michele Askenazi (May 8, 2026 13:43:10 MDT)

Michele Askenazi
Director of Health Protection and Response

cc: Dylan Garrison, Environmental Health Manager
Karl Schiemann, Environmental Health Field Supervisor
Vanessa Jacobsen, Environmental Health Specialist
Monica Kovaci, Sr Asst County Attorney









2026.05.08_RFE_\$1000 CP3 for Tandoori Deli_Signature

Final Audit Report

2026-05-08

Created:	2026-05-08
By:	Josh Skeggs (jskeggs@arapahoegov.com)
Status:	Signed
Transaction ID:	CBJCHBCAABAA8-Zro1L28hpYtni6s3JTVSCweiQ5gTPf

"2026.05.08_RFE_\$1000 CP3 for Tandoori Deli_Signature" History

-  Document created by Josh Skeggs (jskeggs@arapahoegov.com)
2026-05-08 - 5:45:50 PM GMT
-  Document emailed to Michele Askenazi (maskenazi@arapahoegov.com) for signature
2026-05-08 - 5:45:54 PM GMT
-  Document emailed to Josh Skeggs (jskeggs@arapahoegov.com) for approval
2026-05-08 - 5:45:55 PM GMT
-  Email viewed by Josh Skeggs (jskeggs@arapahoegov.com)
2026-05-08 - 5:46:41 PM GMT
-  Document approved by Josh Skeggs (jskeggs@arapahoegov.com)
Approval Date: 2026-05-08 - 5:49:33 PM GMT - Time Source: server
-  Email viewed by Michele Askenazi (maskenazi@arapahoegov.com)
2026-05-08 - 7:42:15 PM GMT
-  Document e-signed by Michele Askenazi (maskenazi@arapahoegov.com)
Signature Date: 2026-05-08 - 7:43:10 PM GMT - Time Source: server - Signature Appearance Selected: DRAW
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ARAPAHOE COUNTY
PUBLIC HEALTH

ENVIRONMENTAL HEALTH

6964 South Lima Street
Centennial, Colorado 80122

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Tandoori Deli Halal
4034 S Parker Rd
Aurora CO 80014-4131

ORDER OF IMMEDIATE CLOSURE – TANDOORI DELI HALAL**Issued: May 22, 2026****Issued to: Tandoori Deli Halal
Shakhruz LLC****Address: 4034 S Parker Rd
Aurora, CO 80014**

Arapahoe County Public Health (“ACPH”) has delegated authority to enforce the Colorado Food Protection Act for retail food establishments located in Arapahoe County. Colorado Revised Statutes (“C.R.S.”) §§ 25-4-1604(1)(i); 25-1-506(3); 6 CCR 1014-6:1.1 (General Statement of Duties). ACPH has authority to suspend or revoke a retail food establishment license for any violation of the Colorado Food Protection Act. C.R.S. § 25-4-1611.5(9)(a). Further, where an agency has objective and reasonable grounds to believe and finds, upon a full investigation, that the licensee has been guilty of deliberate and willful violations of law, the agency may summarily suspend the license pending proceedings for suspension or revocation which shall be promptly instituted and determined. C.R.S. § 24-4-104(4)(a).

ACPH commenced an administrative investigation of this establishment on or around 05/18/2026 after having found Tandoori Deli Halal open and operating with a suspended Retail Food Establishment License. The Retail Food Establishment License was suspended on 05/13/2026 in response to multiple inspections of the facility having been found in violation of the Colorado Retail Food Establishment Regulations, 6 CCR 1010-2, and having been found to meet the threshold for license suspension outlined in C.R.S. §25-4-1611.5(2).

Pursuant to Colorado law, a retail food establishment may only operate if it has a valid license. C.R.S. § 25-4-1606; 6 CCR 1010-2:5 (License Requirements). It is unlawful for any person to operate a retail food establishment in Colorado without a valid license from the county public health agency having jurisdiction over such establishment. C.R.S. § 25-4-1610(1)(b). It is unlawful for any person to violate the Food Protection Act and any rules promulgated by the Food Protection Act. C.R.S. § 25-4-1610(1)(c). It is unlawful for any person, association, or corporation and the officers thereof to willfully violate, disobey, or disregard the provisions of the public health laws or the terms of any lawful notice, order, standard, or rule. C.R.S. § 25-1-516(1)(a).

Pursuant to legal authority set forth in Colorado Revised Statutes § 25-1-506(3), § 25-1-509, § 25-4-1604(1)(i), § 25-4-1611.5(9)(a), and § 24-4-104(4)(a), Arapahoe County Public Health

hereby issues the following Order for the immediate closure of the establishment until further notice.

Investigation Findings

An investigation has confirmed the following findings:

1. The most recent four routine and re-inspections have resulted in an inspection rating of “Closed”.
2. The Retail Food Establishment License of Tandoori Deli Halal was suspended on 05/13/2026 pending correction of serious foodborne illness risk factor violations and in response to multiple consecutive inspections that resulted in suspension of the restaurant’s license and a rating of “Closed”.
3. The facility was notified of the requirement to obtain written approval from this Department prior to beginning operation or re-opening.
4. An opening inspection was conducted on 05/15/2026. The facility was found to have remained in violation of the Colorado Retail Food Establishment Regulations, 6 CCR 1010-2, and was instructed to remain closed pursuant to C.R.S. § 25-4-1611.5(9)(b)&(c). The Retail Food Establishment License remained suspended.
5. A site assessment was conducted on 05/18/2026 to determine compliance with the license suspension. Tandoori Deli Halal was found open and operating without written authorization from Arapahoe County Public Health and without a valid Retail Food Establishment License.
6. A Notice of Violation was issued on 05/22/2026 for violating C.R.S. § 25-4-1610(1)(b) by opening and operating on 5/18/2026 with a suspended Retail Food Establishment License.
7. Despite finding the establishment open and operating with a suspended license, ACPH staff went forward with a re-opening inspection and found that the facility had corrected the violations identified on 05/13 and 05/15. The Retail Food Establishment License was re-instated on 05/18.
8. Tandoori Deli Halal has a history of violations of the Colorado Food Protection Act and Colorado Retail Food Establishment Regulation and has been issued two civil penalties in the past 12 months.
 - 07/08/2025: Routine Inspection. Rating: Closed. Closure of establishment pursuant to C.R.S. § 25-4-1611.5(9)(c). Approved to reopen on 07/14/2025.
 - 07/23/2025: Re-Inspection. Rating: Re-Inspection required. Notification of potential fines and closure, and notification of the grievance process, issued on-site.
 - 07/30/2025: Re-Inspection. Rating: Pass.
 - 10/28/2025: Routine Inspection. Rating: Closed. Closure of establishment pursuant to C.R.S. § 25-4-1611.5(9)(c). Approved to reopen on 11/03/2025.

- 11/07/2025: Re-Inspection. Rating: Re-Inspection required.
- 11/12/2025: Re-Inspection. Rating: Pass.
- 11/13/2025: First Civil Penalty Assessment (\$1,000) for violations of Food Protection Act during four out of five inspections during a twelve-month period pursuant to C.R.S. § 25-4-1611.5(2)(e).
- 12/18/2025: Routine Inspection. Rating: Re-Inspection required.
- 12/23/2025: Re-Inspection. Rating: Pass.
- 02/03/2026: Routine Inspection. Rating: Re-Inspection required. Notification of potential fines and closure, and notification of the grievance process, issued on-site.
- 02/09/2026: Re-Inspection. Rating: Pass.
- 03/11/2026: Routine Inspection. Rating: Closed. Closure of establishment pursuant to C.R.S. § 25-4-1611.5(9)(c). Approved to reopen on 03/13/2026.
- 03/16/2026: Re-Inspection. Rating: Pass.
- 04/15/2026: Routine Inspection. Rating: Closed. Closure of establishment pursuant to C.R.S. § 25-4-1611.5(9)(c). Approved to reopen on 04/15/2026.
- 05/01/2026: Re-Inspection. Rating: Closed. Closure of establishment pursuant to C.R.S. § 25-4-1611.5(9)(c). Approved to reopen on 05/01/2026.
- 05/07/2026: Re-Inspection. Rating: Closed. Closure of establishment pursuant to C.R.S. § 25-4-1611.5(2)(d) and (e). Approved to reopen on 05/18/2026.
- 05/08/2026: Second Civil Penalty Assessment (\$1,000) for violations of Food Protection Act during four out of five inspections during a twelve-month period pursuant to C.R.S. § 25-4-1611.5(2)(e).
- 05/13/2026: Re-Inspection. Rating: Closed. Closure of establishment pursuant to C.R.S. § 25-4-1611.5(2)(d). License suspended until at least 05/15/2026 and re-opening only with written approval to operate by ACPH.
- 05/15/2026: Compliance Assistance Inspection. Conditions for re-opening were not met and license remained suspended. Establishment given list of items to correct and to call ACPH when ready to schedule re-opening inspection.
- 05/18/2026: Facility was found open and operating with a suspended license. ACPH staff went ahead with re-opening inspection and concluded that items from 05/13 and 05/15 were corrected. ACPH re-instated the establishment's license.

9. ACPH has determined that Tandoori Deli Halal has received numerous notices regarding its operation in violation of the Colorado Food Protection Act and Colorado Retail Food Establishment Regulation. ACPH staff have had many conversations with the establishment about the need to maintain a valid license and to correct serious repeat violations, yet the establishment continues to disregard the requirements of the Act. The establishment received two civil penalties within the last six months alone for violations of the Colorado Food Protection Act and it has had sufficient opportunity to come into compliance. Finally, on 05/18/2026, the establishment was found open and operating with a suspended license, further displaying its disregard for public health laws.

10. Based on the foregoing, and pursuant to C.R.S. § 24-4-104(4)(a), ACPH has objective and reasonable grounds to believe and hereby finds that Tandoori Deli Halal has been guilty of deliberate and willful violation of the Colorado Food Protection Act.

Order

To protect the public’s health, you are hereby ordered as follows:

1. The Tandoori Deli Halal, located at 4034 S Parker Rd in Aurora, Colorado 80014, is ordered to be closed. Close and cease all actions related to the preparation and service of food.
2. Tandoori Deli Halal’s Retail Food Establishment License is hereby immediately suspended pending proceedings for revocation of the license pursuant to C.R.S. §§ 24-4-104(4)(a), 25-4-1611.5(9)(a).
3. The closure of the establishment and license suspension will remain in effect at least until the parties conduct an administrative hearing pursuant to C.R.S. § 24-4-105. Tandoori Deli Halal may not reopen without prior approval by ACPH. C.R.S. § 25-4-1611.5(10).

This Order shall begin on the time and date you are served with this Order and shall remain in effect until notified by ACPH that it is lifted or modified. The Order may be revised as necessary.

ACPH will move forward with scheduling an administrative hearing pursuant to C.R.S. §§ 24-4-104 and 105 for purposes of revocation of your license. We will be in touch with a hearing date. You are also hereby notified of the grievance process available under C.R.S. § 25-4-1609.5.

It is unlawful for you to willfully violate, disobey, or disregard this Public Health Order. Any person who does so commits a class 2 misdemeanor and, upon conviction thereof, shall be punished by imprisonment in a county jail for up to 120 days, a fine of up to \$750, or both. C.R.S. § 25-1-516. Failure to follow this Order may subject you to arrest and Arapahoe County Public Health may initiate a civil or criminal enforcement action in the Arapahoe County District Court.

DONE AND SIGNED as the official Order of the Public Health Director of Arapahoe County Public Health on this 22nd day of May, 2026.



Jennifer Ludwig
Public Health Director

CERTIFICATE OF SERVICE

This Order was served personally to and upon _____ on this _____ day of May, 2026 at _____ o’clock a.m./p.m. by (indicate how served, by whom, and where):

_____.

(Signature of Person Serving)

Order

To protect the public's health, you are hereby ordered as follows:

1. The Tandoori Deli Halal, located at 4034 S Parker Rd in Aurora, Colorado 80014, is ordered to be closed. Close and cease all actions related to the preparation and service of food.
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DONE AND SIGNED as the official Order of the Public Health Director of Arapahoe County Public Health on this 22nd day of May, 2026.

Jennifer Ludwig

Jennifer Ludwig
Public Health Director

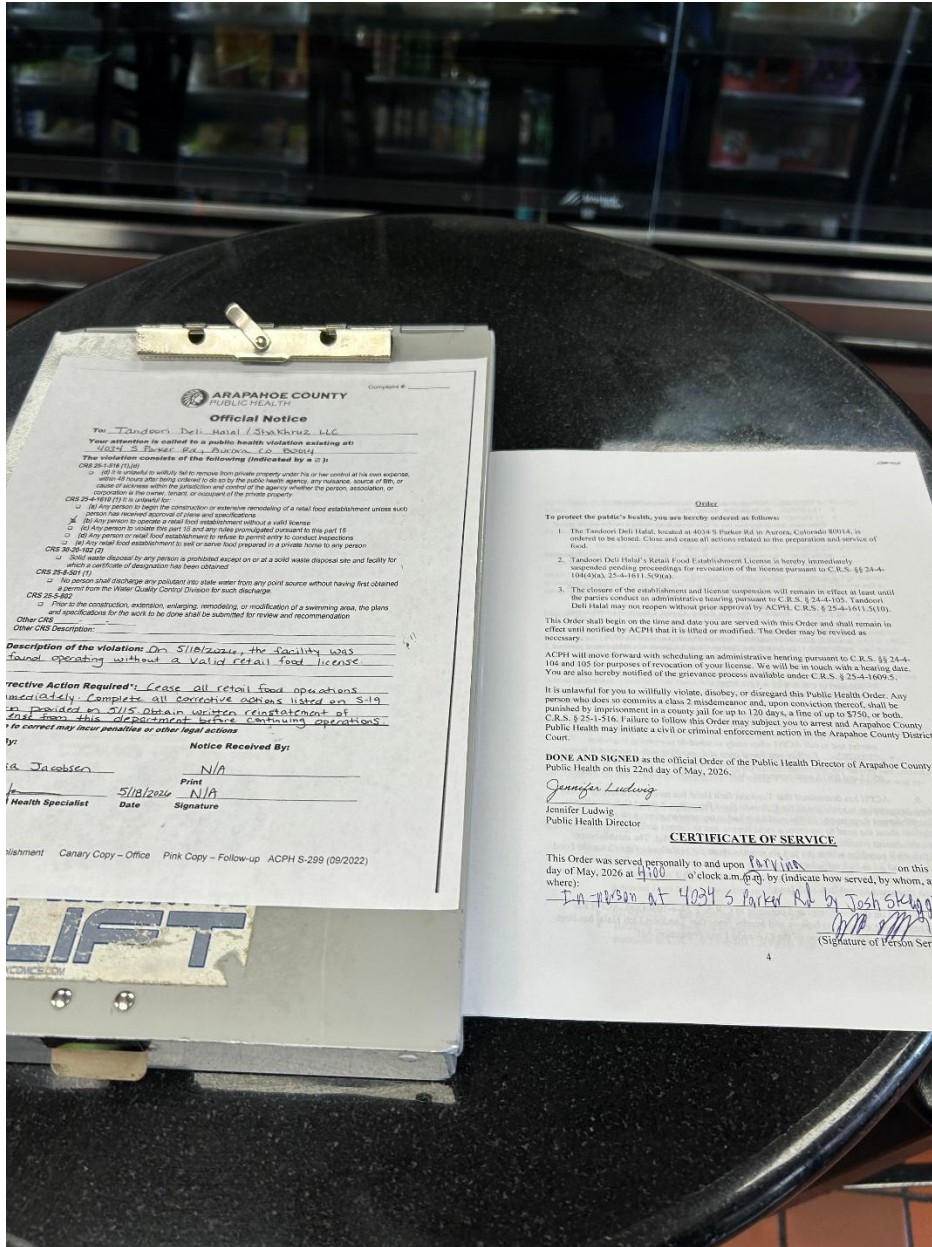
CERTIFICATE OF SERVICE

This Order was served personally to and upon Parvina Djun Dullaeva on this 22 day of May, 2026 at 4:00 o'clock a.m. by (indicate how served, by whom, and where):

In-person at 4034 S Parker Rd by Josh Skuggs

(Signature of Person Serving)

May 22, 2026: Photo showing certificate of service of public health order



May 22, 2026: Photos showing originals of Notice of Violation and Public Health Order being left on-site at Tandoori Deli Halal, 4034 S Parker Rd, Aurora, Colorado.



Articles of Organization for a Limited Liability Company

filed pursuant to § 7-90-301 and § 7-80-204 of the Colorado Revised Statutes (C.R.S.)

The domestic entity name of the limited liability company is Shakhruz, LLC

The principal office street address is

4034 S Parker Rd
Aurora CO 80014
US

The principal office mailing address is

4034 S Parker Rd
Aurora CO 80014
US

The name of the registered agent is Shakhruz Erkinov

The registered agent's street address is

4034 S Parker Rd
Aurora CO 80014
US

The registered agent's mailing address is

4034 S Parker Rd
Aurora CO 80014
US

The person above has agreed to be appointed as the registered agent for this entity.

The management of the limited liability company is vested in Members

There is at least one member of the limited liability company.

Person(s) forming the limited liability company

Shakhruz Erkinov
4034 S Parker Rd
Aurora CO 80014
US

Causing this document to be delivered to the Secretary of State for filing shall constitute the affirmation or acknowledgment of each individual causing such delivery, under penalties of perjury, that the document is the individual's act and deed, or that the individual in good faith believes the document is the act and deed of the person on whose behalf the individual is causing the document to be delivered for filing, taken in conformity with the requirements of part 3 of article 90 of title 7, C.R.S., and, if applicable, the constituent documents, and the organic statutes, and that the individual in good faith believes the facts stated in the document are true and the document complies with the requirements of that Part, the constituent documents, and the organic statutes.

This perjury notice applies to each individual who causes this document to be delivered to the Secretary of State, whether or not such individual is named in the document as one who has caused it to be delivered.

Name(s) and address(es) of the individual(s) causing the document to be delivered for filing

Shakhruz Erkinov
4034 S Parker Rd
Aurora CO 80014
US



March 13, 2025: Blocked handwashing sink.



March 13, 2025: Hot dogs stored at 70F.



March 13, 2025: Hot foods stored at 77F.



March 13, 2025: Meat filled samosa stored at 71F.



March 13, 2025: Meat from unapproved source.



July 8, 2025: No sanitizer present during dish washing.



July 8, 2025: Caviar stored at 75F.



July 8, 2025: Eggrolls stored at 90F.



July 8, 2025: Meat dish stored at 116F.



July 8, 2025: Chicken shawarma at 106F.



July 8, 2025: Refrigerator holding at 79.5F.



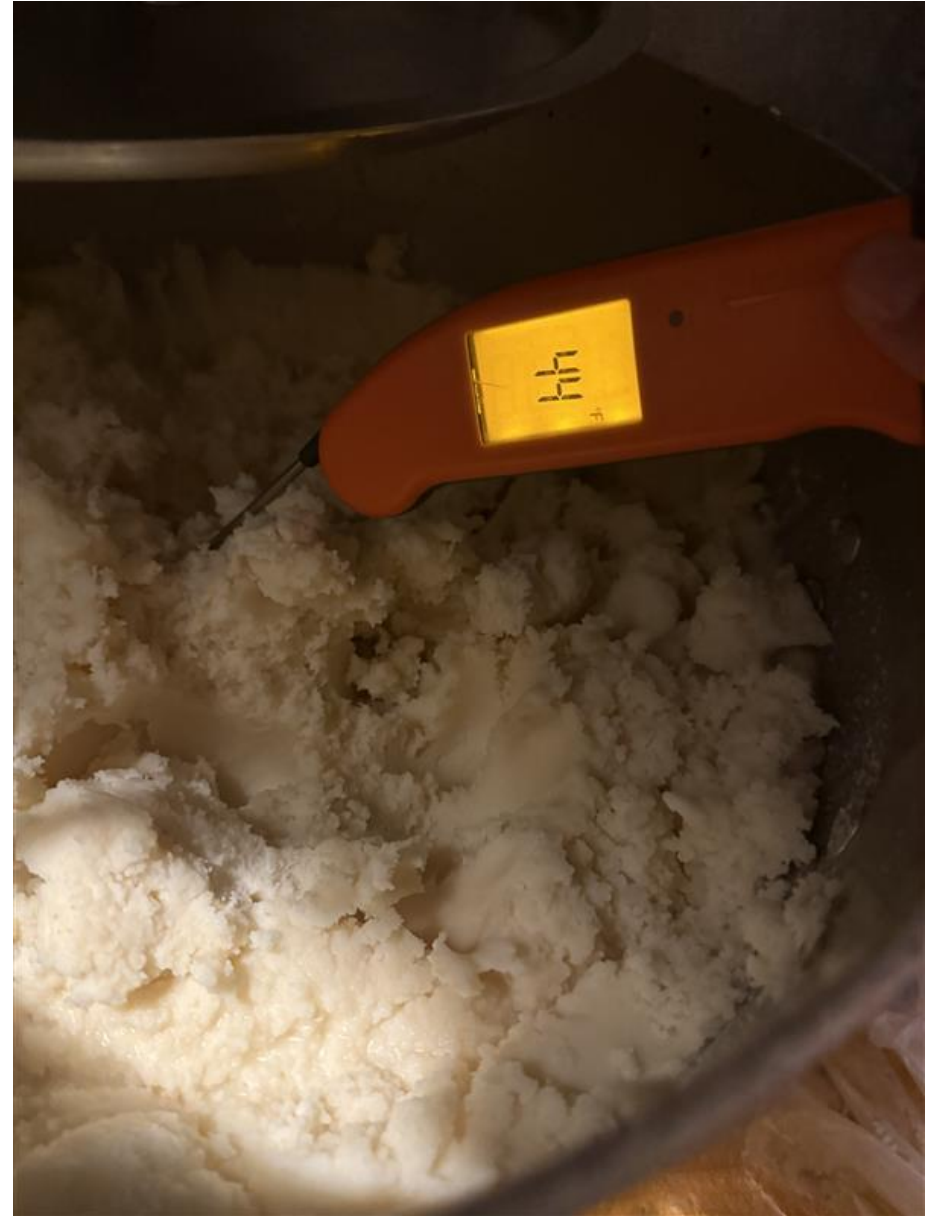
July 8, 2025: Food preparation in area without handsink.



October 28, 2025: Hot chicken dish at 54F.



October 28,2025: Clogged floor sink/backup of greywater.



October 28,2025: Mashed potatoes held at 44F.



October 28,2025: Cut cabbage at 55F.



October 28,2025: Raw eggs stored over cheese.



October 28,2025: Raw meat stored over produce.



October 28,2025: Food preparation in area without a handsink.



October 28,2025: Eggrolls stored on the counter at 59F.



October 28,2025: Lamb shanks on the counter at 57F.



October 28,2025: Refrigerator holding foods at 49F.



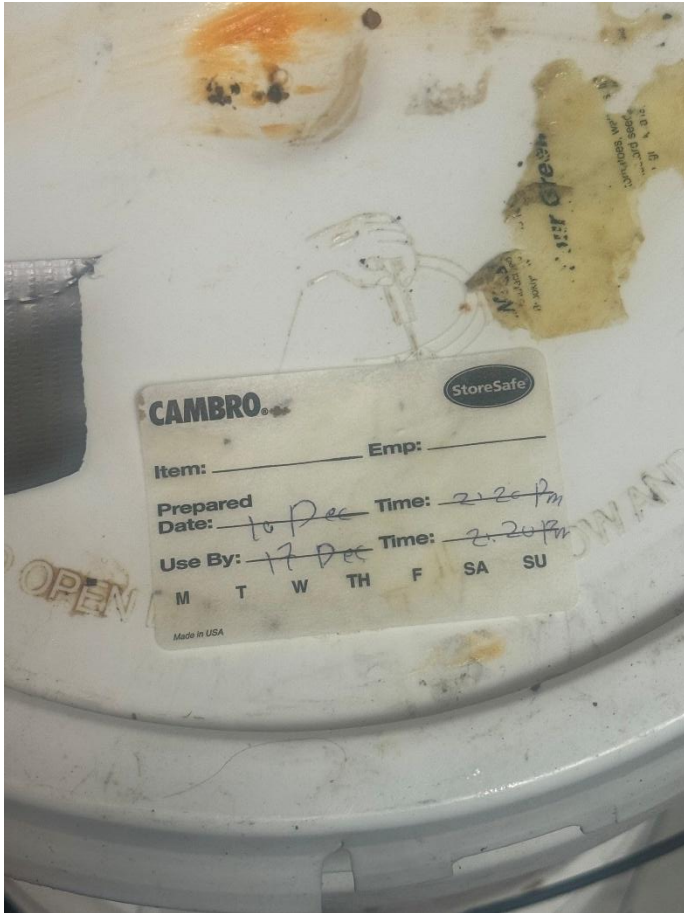
October 28,2025: Unlabeled food for sale to customers.



October 28, 2025: Vertical broiler with chicken at 59F.



December 18, 2025: Food preparation in area without a handsink.



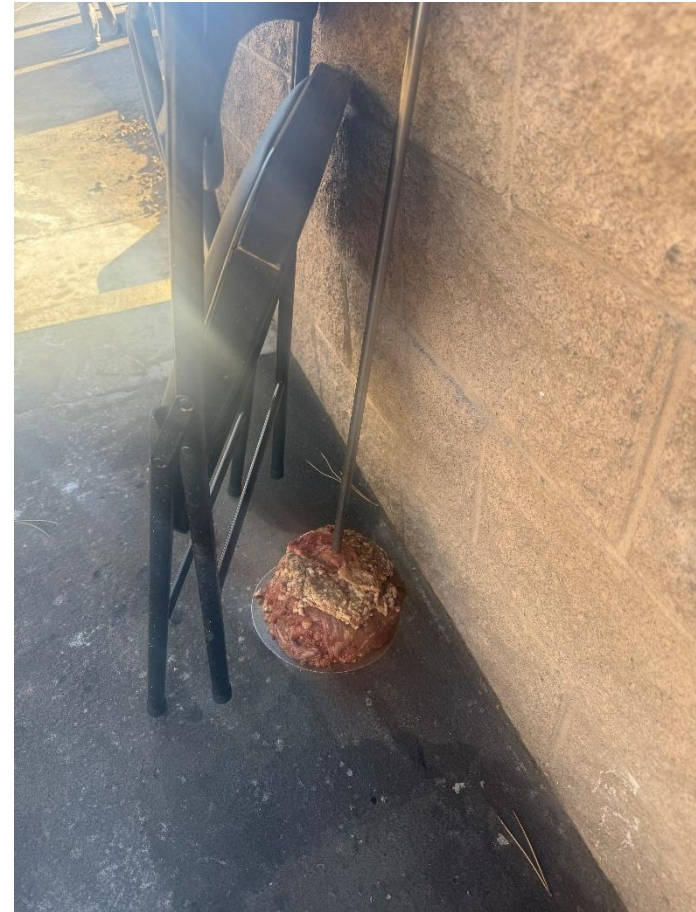
December 18, 2025: Prepared food available for use after 7-day expiry.



December 18, 2025: Grease spill onto ground outside of business caused by business.



December 18, 2025: Grease spill onto ground outside of business caused by business.



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



April 16, 2026: Eye drops stored over food while food is being prepared.



April 16, 2026: Eye drops stored over food while food is being prepared (close-up).



May 1, 2026: Unwholesome, mold-like substance on tomatoes stored with wholesome food in walk-in refrigerator.

May 1, 2026: Cut cabbage stored outside of refrigerator with no time marking.



May 1, 2026: Food labeled with preparation time in the future, defeating time for safety plan.



May 1, 2026: Food labeled with preparation time in the future, defeating time for safety plan.



May 1, 2026: Cooked rice cooling overnight to 46F.



May 1, 2026: Cut cabbage stored at 51F.



May 1, 2026: Cut tomatoes stored at 54F.



May 1, 2026: Soiled mop sink that is slow to drain and not maintained.

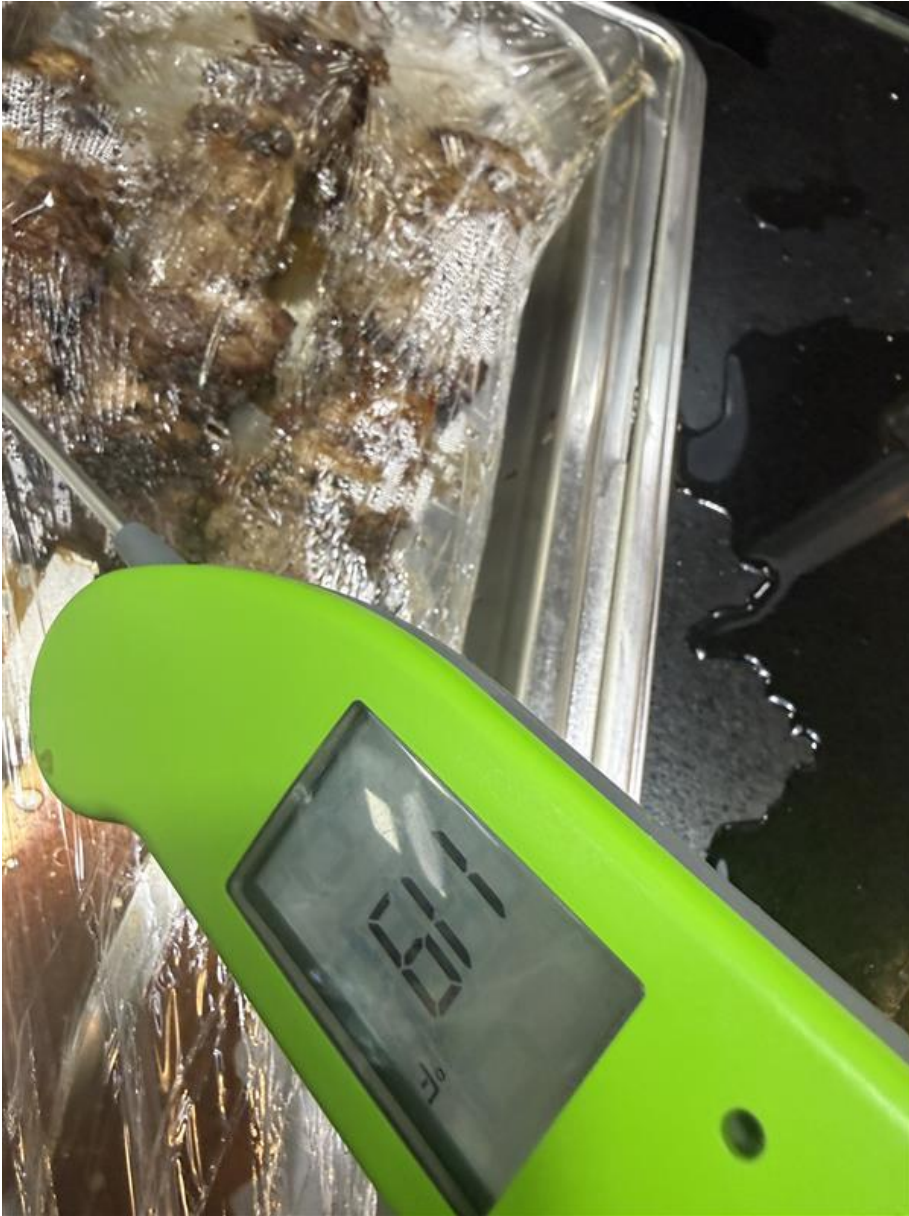
Temperature Control Log Sheet

Item	Temp	3:10 pm	Notes
4/16/26	chicken	12:00	4:00
4/13/26	chicken	1:00	5:00
4/15/26	chicken	12:00	4:00
4/19/26	off		
4/20/26	chicken	1:00	5:00
4/21/26	chicken	12:00	4:00
4/25/26	off		
4/25/26	chicken	11:40	3:40
4/24/26	chicken	1:00	5:00
4/27/26	chicken	11:30	3:30
4/28/26	off		
4/28/26	chicken	11:30	3:30
4/28/26	off		
4/29/26	off chicken	11:15	3:15
4/30/26	chicken	11:00	3:00
5/01/26	chicken	11:00	3:00

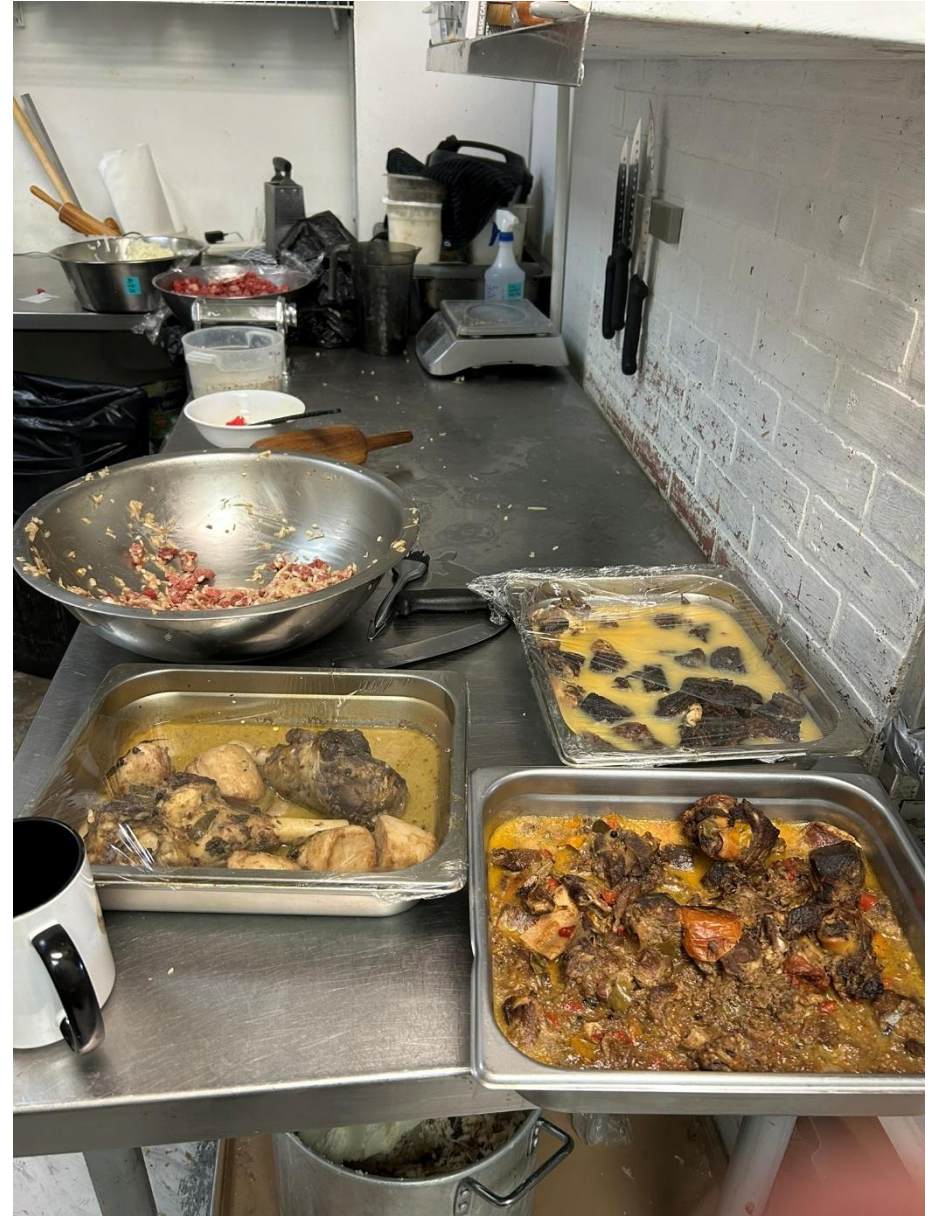
May 1, 2026: Time control plan not being utilized while foods using plan were available for use.



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



May 1, 2026: Kebobs stored at 119F.



May 7, 2026: Foods stored uncovered on a counter, not in-use.



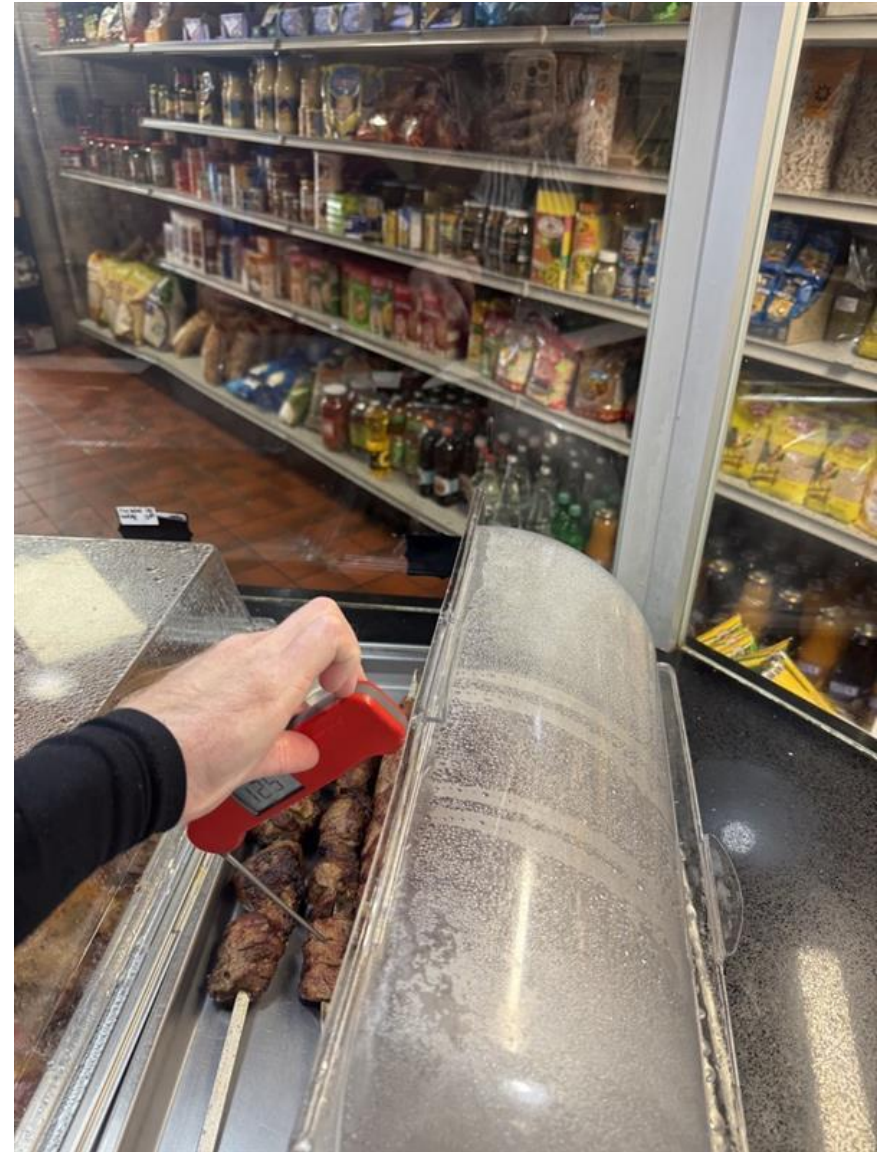
May 7, 2026: Hot food at 129F without labeled time plan for safety.



May 7, 2026: Meat filling on the counter at 60F while not in-use.



May 7, 2026: Onions covered with mold-like substance stored with wholesome onions.



May 13, 2026: Skewers stored at 125F without written time control plan.



May 13, 2026: Leftover shawarma for re-use when written food safety plan prohibits saving or re-using product.



May 13, 2026: Soup from day before measuring 46F after cooling overnight.



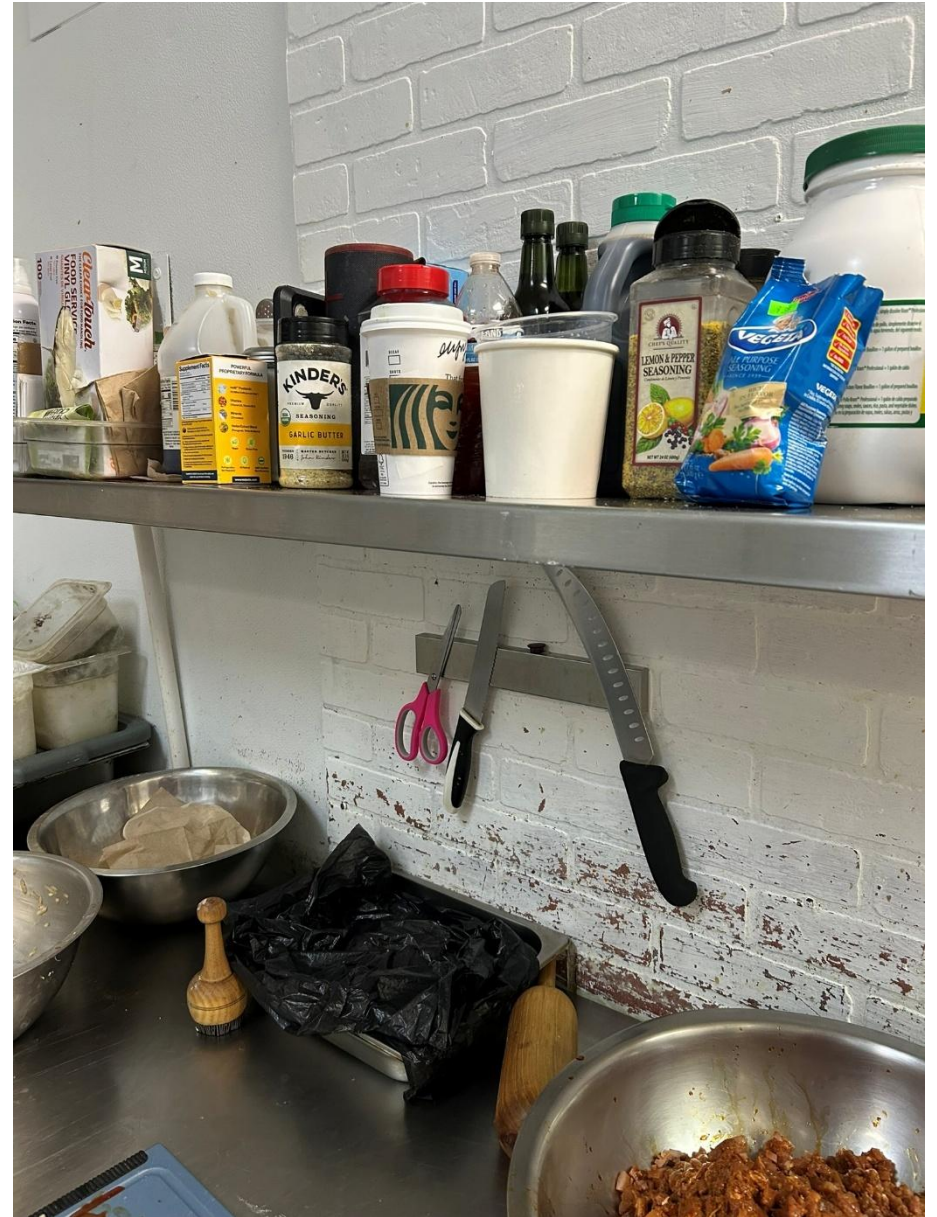
May 13, 2026: Walk-in refrigerator holding at 49F.



May 13, 2026: Meat buns in walk-in refrigerator at 46F.



May 13, 2026: Cooked rice the day before measuring 44F in walk-in refrigerator.



May 13, 2026: Employee drinks stored over food preparation table during active food preparation.



May 13, 2026: Rice from the day before measuring 46F after cooling overnight.



May 13, 2026: Mop sink slow to drain.



May 15, 2026: Walk-in refrigerator food at 45F.



May 15, 2026: Walk-in refrigerator food at 45F.



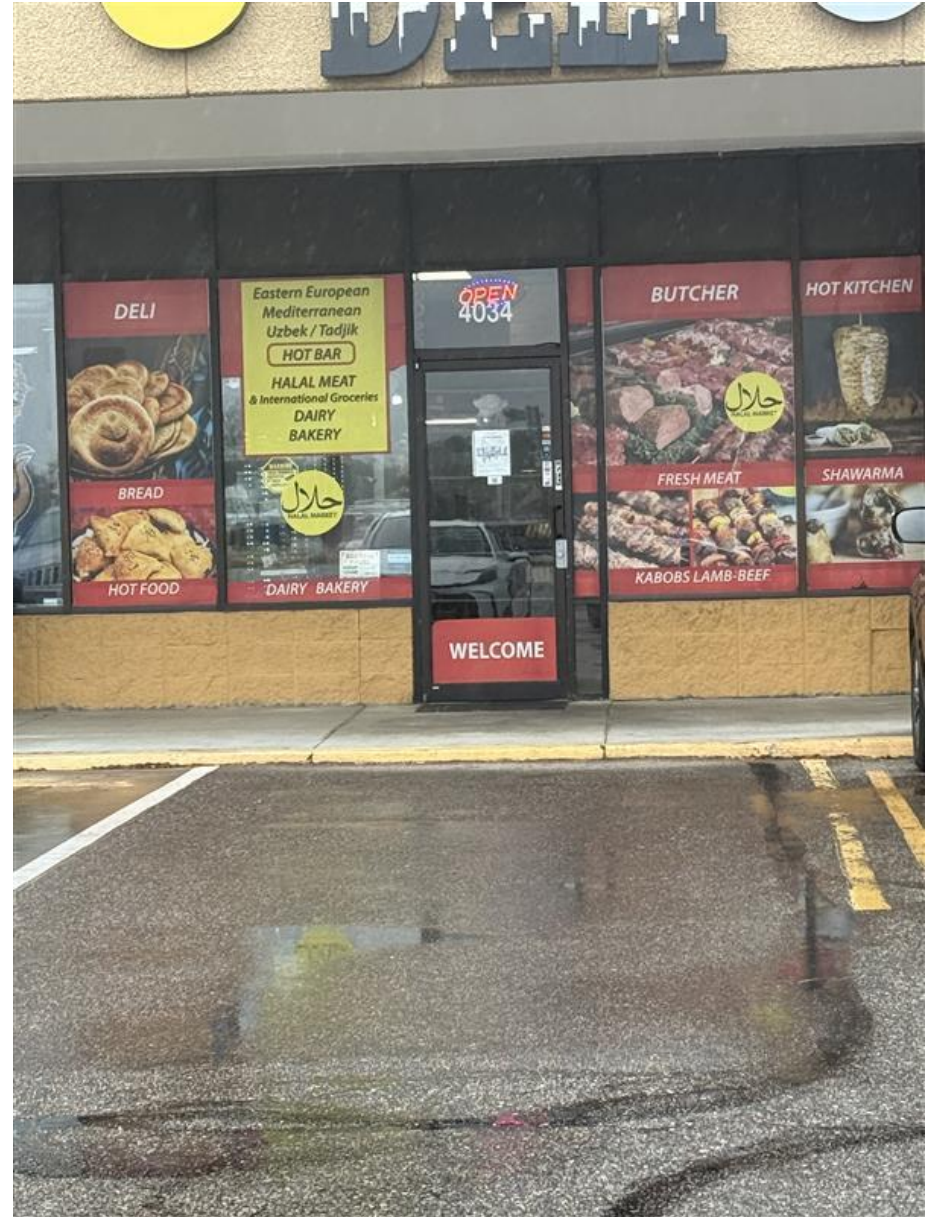
May 15, 2026: Inspector thermometers showing walk-in refrigerator holding temperature at 48F.



May 18, 2026: Raw chicken stored outside of refrigerator, showing food preparation without a license.



May 18, 2026: Recently prepared food while facility license was suspended.



May 18, 2026: Open sign on, operating without a valid retail food license.



May 18, 2026: Bread preparation without a valid retail food license.



Board Summary Report

File #: 26-348

Agenda Date: 7/6/2026

Agenda #:

To: Board of Health

Through: Jennifer Ludwig, Public Health Director, Arapahoe County Public Health

Prepared By:

Steven Chevalier, Environmental Health Manager (Early Childhood, Schools and Environmental Protection), Public Health

Presenter: Steven Chevalier, Environmental Health Manager (Early Childhood, Schools and Environmental Protection), Public Health

Subject:

23900 E. Ohio Ave., Aurora, CO; OWTS Enforcement and Civil Penalty Assessment

Purpose and Request:

The purpose of this item is to inform the Board of Health (BOH) about continued violations related to an On-Site Wastewater Treatment System (OWTS) at 23900 E. Ohio Ave., Aurora, CO. The violations were identified during the transfer of title/use permit process for a real estate transaction and have remained unresolved despite repeated communication, site follow-up, and formal notices from Arapahoe County Public Health (ACPH).

ACPH is requesting that the BOH review the information presented, find that the property owner is in violation of the Arapahoe County OWTS Regulations, and assess civil penalties due to continued noncompliance. ACPH is also requesting that the BOH require corrective actions to bring the OWTS into compliance, including obtaining the required repair permit, completing required repairs, securing the damaged tank area, preventing sewage from surfacing, and obtaining ACPH approval for use of the OWTS.

Alignment with Strategic Plan: Safe and Healthy Communities - Improve public health initiatives, including access to food security programs, healthcare, and immunizations.

Background and Discussion: The property located at 23900 E. Ohio Ave. is served by an OWTS. During the Transfer of Title/Use Permit process for a pending real estate transaction, ACPH received information from a septic professional who performed an inspection of the system that the OWTS required repair and further evaluation before a use permit could be issued. The sale of a property served by an OWTS is an event requiring a use permit to ensure a third-party inspection of the system is completed to verify the functionality of the system prior to transfer of ownership.

On February 26, 2026, ACPH responded to the septic professional and requested that the information be forwarded to the property owner. Based on the tank condition, ACPH requested that the property owner immediately fence off the area to protect people, children, and pets from falling in, and that they take all necessary action to keep sewage off the surface of the ground, including pumping the contents of any septic tank or container of sewage as often as needed to prevent surfacing sewage.

The independent OWTS inspector reported that the tanks had never been pumped since the system was installed. The inspector also reported that no surfacing effluent was observed, but that the soil treatment area needed further investigation because it was too deep to probe and they could not determine whether it was functioning correctly. The inspector reported that the tanks were overfull but did not appear to be overflowing from the top.

On March 3, 2026, ACPH informed the then-current property owner that a Transfer of Title/Use Permit could not be issued until required repairs were completed. ACPH continued to follow up with the property owner and septic professionals in March 2026. Information received during follow-up confirmed that the secondary tank had deteriorated to the point of needing replacement, that the diverter valve was inaccessible and needed to be excavated for evaluation, and that the fields required further evaluation. The only component the OWTS inspector could clear by inspection was the primary tank, but even that had an unsecured lid. On March 16, 2026, the then-current property owner reported that caution tape had been placed around cones near the open pit and that, when the lid was off, her dog had gone down into the tank area and had to be removed. ACPH requested photographs of the fencing and signage and later advised that more caution tape and/or fencing was recommended.

On April 3, 2026, ACPH was notified that, despite the outstanding OWTS issues, the sale of the property had closed. The required repairs had not been completed and no use permit was on file.

On April 17, 2026, ACPH issued a Notice of Violation to the new property owner, Fernando Avina Garcia, for the property at 23900 E. Ohio Ave. The Notice stated that ACPH had been made aware that the property had been sold without issuance of a Transfer of Title/Use Permit. Although a Transfer of Title/Use Permit application had been submitted, required repairs had not been completed and the permit had not been issued. The NOV identified a violation of Section 18.1.D of the Arapahoe County OWTS Regulations, which states that no person shall construct or maintain any dwelling or other occupied structure that is not equipped with adequate facilities for the sanitary disposal of sewage. The Notice required the property owner to apply and pay for an OWTS repair permit within 48 hours of receipt, submit the necessary repair documents, complete required repairs, provide documentation of fencing and signage if an open excavation remained, take immediate action to keep sewage off the surface of the ground, and receive approval for use of the OWTS from ACPH.

Throughout June 2026, ACPH had multiple contacts with the property owner to discuss the need for repairs. On June 15, 2026, ACPH issued a Second Notice of Violation and Intent to Proceed with Enforcement.

ACPH has attempted to gain compliance through education, written communication, phone calls, direct follow-up, site visits, and formal notices. The required repairs have not been completed, a repair permit has not been obtained, and the property remains without an approved transfer of title/use permit or certificate of use for the OWTS.

The OWTS condition presents a public health and safety concern because the system includes a severely deteriorated septic tank, a damaged or open tank area has been reported, and the adequacy of the system for sanitary sewage disposal has not been demonstrated. The condition creates potential exposure concerns related to sewage, septage, or sewer gases, as well as physical safety concerns associated with the damaged tank and excavation area. Sale of property closed without the required use permit or conditional use permit, and the current property owner has not completed the required steps to bring the OWTS into compliance.

As outlined in C.R.S. § 25-10-113 and Section 18.4 of the Arapahoe County OWTS Regulations, upon a finding by the local board of health that a person is in violation of the OWTS Act or regulations, the board of health may assess a penalty of up to \$50 for each day of violation. In determining the amount of the penalty to be assessed, the board of health shall consider the seriousness of the danger to the health of the public caused by the violation, the duration of the violation, and whether the person has previously been determined to have committed a similar violation.

Fiscal Impact: N/A.

Staff Recommendation: Find that the property owner is in violation of the Arapahoe County OWTS Regulations and assess appropriate civil penalties up to \$50 per day of violation.

Require the property owner to immediately apply for and obtain an ACPH OWTS repair permit and submit all required repair documentation.

Require the property owner to complete each of the following corrective actions before August 6, 2026 through a licensed or qualified OWTS professional:

1. Pump the OWTS tanks so the condition of the tanks and system components can be fully evaluated and submit pumping receipts to ACPH.
2. Evaluate the primary tank after pumping to determine whether it is in good condition or also requires repair or replacement.
3. Add risers to grade and install a secure lid or cover on the primary tank.
4. Replace the secondary tank, unless ACPH determines through the repair permit review and system evaluation that removal of the secondary tank without replacement is allowable.
5. Excavate and evaluate the diverter valve, including cleaning out debris as needed to determine its condition and function.
6. Complete a full evaluation of the soil treatment area/fields to determine whether the OWTS is functioning as intended and whether additional repair, replacement, or expansion is required.
7. Submit an updated Use Permit Inspection Report completed by a NAWT-certified OWTS inspector after the tanks are pumped, the diverter valve is exposed and evaluated, and the soil treatment area/fields are evaluated.
8. Submit repair verification documentation for any non-permitted corrective work completed outside of the ACPH repair permit inspection process, including risers, lids/covers, access-to-grade corrections, diverter valve work, or other corrective actions required by ACPH.
9. Complete all required OWTS repairs approved by ACPH.
10. Obtain ACPH inspection approval and a certificate of use for the OWTS.

Require the property owner to maintain the OWTS, damaged tank area, and surrounding work area in a nuisance-free and secure condition until all required repairs are completed and approved by ACPH. This includes:

1. Preventing sewage from surfacing or otherwise being discharged to the ground surface.
2. Pumping the septic tanks as often as necessary to prevent surfacing sewage, sewage backup, or other nuisance conditions.
3. Securely covering any tank opening or damaged tank area.
4. Installing and maintaining fencing or barricading around the damaged tank and surrounding work area to prevent access by people, children, pets, livestock, or other animals.
5. Posting the area as restricted until the tank is repaired, replaced, or properly abandoned.
6. Providing ACPH documentation of interim protective measures, including photographs of fencing, barricading, restricted-area posting, and any other measures used to secure the area.

[Click or tap here to enter text.](#)

Supporting Documentation

Property: 23900 E. OHIO Ave. Aurora, CO

Owner: Garcia, Fernando Avina

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Timeline Summary

Property: 23900 E. OHIO Ave. Aurora, CO

Owner: Garcia, Fernando Avina

February 26, 2026

ACPH was contacted by a septic professional regarding concerns with a septic tank at the property during the Transfer of Title/Use Permit process. ACPH responded to the septic professional and requested that the information be forwarded to the property owner, including immediate safety precautions, nuisance prevention measures, and information about the Transfer of Title/Use Permit process.

March 2, 2026

ACPH forwarded the February 26 information directly to the then-current property owner and provided information about the Transfer of Title/Use Permit process, repair requirements, and the Agreement to Repair process if repairs could not be completed before closing. ACPH also received a Transfer of Title/Use Permit application from Double S Enterprises, doing business as S&S Services, and began reviewing the inspection information.

March 3, 2026

ACPH informed the then-current property owner that a Transfer of Title/Use Permit could not be issued until required repairs were completed. ACPH identified repair and evaluation needs related to the primary tank lid/access, secondary tank, diverter valve, and soil treatment area/fields.

March 13, 2026

ACPH followed up with OWTS professionals regarding the status of repairs and the condition of the system. Information received during follow-up identified continuing concerns with the secondary tank, diverter valve access, field evaluation, and whether the tank area was adequately secured.

March 16, 2026

ACPH contacted the then-current property owner regarding the status of repairs, fencing/signage around the tank area, and the Agreement to Repair process. ACPH received a photograph showing caution tape and cones near the open pit and recommended additional caution tape and/or fencing.

March 26, 2026

ACPH again followed up with the then-current property owner and requested an update on the status of repairs.

April 3, 2026

Double S Enterprises notified ACPH that the property had closed. ACPH was informed that, to the inspector's knowledge, the required repair had not been completed and no Transfer of Title/Use Permit or conditional use permit had been issued.

April 17, 2026

ACPH issued a Notice of Violation to Fernando Avina Garcia for the property. The Notice cited Section 18.1.D of the Arapahoe County OWTS Regulations and required the owner to apply for an OWTS repair permit, complete required repairs, document fencing/signage if an open excavation remained, prevent surfacing sewage, and obtain ACPH approval for use of the OWTS.

June 3, 2026

ACPH conducted a site visit and spoke with the property owner's uncle regarding the Notice of Violation and the need to repair the OWTS. ACPH later spoke with the current property owner by phone, discussed required repairs and possible enforcement consequences, and the owner agreed to apply for a repair permit, fence off the area, and obtain additional quotes.

June 4, 2026

ACPH emailed the property owner with information about the OWTS repair permit process, the repair permit fee, licensed installer requirements, and the need to submit photographs of fencing/signage for documentation.

June 12, 2026

After receiving no further communication from the property owner following the June 3 phone call and June 4 email, ACPH left a voicemail advising that a second notice and intent to proceed with enforcement would be sent.

June 15, 2026

ACPH issued a Second Notice of Violation and Intent to Proceed with Enforcement due to continued noncompliance. The Second Notice required the owner to apply for an OWTS repair permit, submit required documents, complete required tank work and system evaluation, secure the damaged tank and surrounding work area, prevent surfacing sewage, and obtain ACPH approval for use of the OWTS.

June 22, 2026

ACPH sent a final email to the property owner advising that ACPH was preparing to move the matter forward for formal enforcement action unless the owner immediately applied for a repair permit and began taking the required corrective actions. ACPH advised that it

would seek civil penalties of up to \$50 per day of noncompliance if the matter proceeded to the Board of Health.

Record of Communication:

Property: 23900 E. OHIO Ave. Aurora, CO

Owner: Garcia, Fernando Avina

Emails:

From: WATER <water@arapahoegov.com>
Sent: Thursday, February 26, 2026 1:00 PM
To: Absepticco@gmail.com
Cc: WATER <water@arapahoegov.com>
Subject: Action Required: 23900 E Ohio Ave
Importance: High

Good afternoon,

Thank you for reaching out regarding 23900 E Ohio Ave. Please forward this to the property owner. Thank you!

For the collapsing tank, the property owner shall immediately fence off the area to protect people, kids, and pets from falling in. In addition, the property owner shall immediately take all necessary action to keep sewage off the surface of the ground. Such action includes pumping the contents of any septic tank or container of sewage as often as needed to prevent surfacing sewage, fence off the affected area that has been treated with lime, and till the applied lime into the ground. See also [CDPHE' Sewage backup cleanup guidance for homeowners](#).

For Arapahoe County, [see the list of licensed pumpers or cleaners who pump septic tanks](#). Also, [see also the list of licensed installer for septic systems](#).

Our files are getting scanned, so we sent a request to identify if there is more in the file for 23900 E Ohio Ave. Our team will review the records and our [Arapahoe County OWTS Regulations](#) to identify the minimum treatment tank capacity allowed for this system that was designed in 1997 for a six bedroom house and [selling for 3 bedrooms](#).

Transfer of Title/Use Permits are required for the sale of homes on septic in Arapahoe County per [Arapahoe County OWTS Regulations](#) Section 4. [See our septic site for more information on the process](#).

The use permit inspection report needs to be completed by an OWTS professional who has currently has NAWT Inspector certification per [Arapahoe County OWTS Regulations](#) Section 4.9.

It sounds like the closing date was planned for Monday. If the repair to the system is not going to be completed by the closing date, the [Agreement to Repair a Septic](#) needs to be signed by the buyer and notarized. It can be submitted with the application or emailed to water@arapahoegov.com.

Transfer of Title/Use Permits can be applied for online at <https://myhealthdepartment.com/acph>

If the tank will be replaced, minor repair permits (tank replacements) can also be applied for online at <https://myhealthdepartment.com/acph>

Please reach out with any questions or concerns. Given the condition that was described to us, we will be following up.

Thank you!

From: WATER <water@arapahoegov.com>
Sent: Monday, March 2, 2026 9:09 AM
To: Christinastarr90@gmail.com
Subject: Fw: Action Required: 23900 E Ohio Ave

Good morning,

A septic professional reached out regarding 23900 E Ohio Ave. Forwarding this email to you as the property owner.

For the collapsing tank, the property owner shall immediately fence off the area to protect people, kids, and pets from falling in. In addition, the property owner shall immediately take all necessary action to keep sewage off the surface of the ground. Such action includes pumping the contents of any septic tank or container of sewage as often as needed to prevent surfacing sewage, fence off the affected area that has been treated with lime, and till the applied lime into the ground. See also [CDPHE' Sewage backup cleanup guidance for homeowners](#).

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If the tank will be replaced, minor repair permits (tank replacements) can also be applied for online at <https://myhealthdepartment.com/acph>

Please reach out with any questions or concerns. Given the condition that was described to us, we will be following up.

Thank you!

From: WATER <water@arapahoegov.com>
Sent: Monday, March 2, 2026 1:42 PM
To: Christinastarr90@gmail.com
Subject: OWTS records for 23900 E Ohio Ave

Good afternoon,

Please see attached files in available records for 23900 E Ohio Ave. Our paper files are in a scanning project and we have requested the file for this address to see if additional information is available.

Also, I left a message earlier for you. Feel free to call back at 720-869-9085.

From: WATER <water@arapahoegov.com>
Sent: Monday, March 2, 2026 2:33 PM
To: Double S Enterprises, LLC <doublesenterprisesllc14@gmail.com>
Subject: 23900 E Ohio Ave Use Permit Application

Good afternoon,

In the inspection report for 23900 E Ohio Ave, for both tanks the water level was marked both above and below the outlet invert. Would you help us understand this?

Thank you!

From: Double S Enterprises, LLC <doublesenterprisesllc14@gmail.com>
Sent: Monday, March 2, 2026 2:42 PM
To: WATER <water@arapahoegov.com>
Subject: Re: 23900 E Ohio Ave Use Permit Application

The tanks have never been pumped since the system was installed.

Lynne

From: WATER <water@arapahoegov.com>
Sent: Monday, March 2, 2026 3:04 PM
To: Double S Enterprises, LLC <doublesenterprisesllc14@gmail.com>
Subject: Re: 23900 E Ohio Ave Use Permit Application

Thank you, was there any surfacing effluent?

Thanks,

From: Double S Enterprises, LLC <doublesenterprisesllc14@gmail.com>
Sent: Monday, March 2, 2026 3:09 PM
To: WATER <water@arapahoegov.com>; High Plains Sanitation <highplainssan@gmail.com>
Subject: Re: 23900 E Ohio Ave Use Permit Application

There was no surfacing that we saw, but the STA needs further investigation. It is too deep to probe, so we are not sure if it is functioning correctly or not. We plan to go back out at the

time of the tank replacement to stick a line camera down the outlet line once the line is exposed. The line is 6' or more deep, so we could not access it at the time of the inspection.

The tanks were over full but did not appear to be coming out the top.

I have copied Kim on this email to give additional information if needed. She was at the site with Jed when he did the inspection.

Lynne

From: Environmental Health billing <EHbilling@arapahoegov.com>
Sent: Monday, March 2, 2026 3:30 PM
To: doublesenterprisesllc14@gmail.com
Cc: WATER <water@arapahoegov.com>
Subject: App for OWTS TOT Rc'd- 23900 E Ohio Ave

Hello Lynne and S & S Services,

We received your online application (OTA00001364) and the data entry is complete for an OWTS Transfer of Title Use Permit at **23900 E Ohio Ave Aurora CO 80018**. Thank you for including payment with the submittal.

The Water Team has been notified, will complete the review, and be in touch soon.

Regards,

From: WATER <water@arapahoegov.com>
Sent: Tuesday, March 3, 2026 10:34 AM
To: Christinastarr90@gmail.com
Subject: Fw: Action Required: 23900 E Ohio Ave

Good morning,

As an update, ACPH has received a use permit application from Double S Enterprises.

To issue a Transfer of Title/Use Permit, repairs are required per the use permit inspection and reports we received.

- The lid for the first septic tank in series needs to be in place with access to grade and with a securing closing mechanism or sufficient weight.

- The second tank in series was marked as requiring repair*

The use permit inspector also noted the following. These items should be monitored to identify signs of failure of the OWTS.

- The water level was above and below the outlet inverts
- Use permit inspector recommended excavating the diverter valve and bringing it to grade and evaluating its condition
- Use permit inspector recommended additional investigation to assess the fields.

*If the existing field is found to be in good condition and functioning and the septic tank that is existing and first in the series from the house is found to be in good condition after pumping the tanks, then if the property owner decides to remove the second tank, this department will allow the second tank to not be replaced given the primary tank is connected by a new sewer line to the existing field, however the capacity of the house will be at a maximum of three bedrooms and any additional bedrooms will require the expansion of the septic system.

Thank you for letting us know the septic system was designed in 1997 for a 6 bedroom home since the intention was to complete the lower level, however, the home remains as a three (3) bedroom home and is being sold for 3 bedrooms.

Repairs must be completed by a licensed installer with ACPH. [See also the list of licensed installer for septic systems](#). The contractor you mentioned, Clint Britt is a licensed installer with ACPH.

If the repair to the system is not going to be completed by the closing date, the [Agreement to Repair a Septic](#) needs to be signed by the buyer and notarized. It can be emailed to water@arapahoegov.com.

Thank you!

From: WATER <water@arapahoegov.com>

Sent: Friday, March 13, 2026 8:42 AM

To: Double S Enterprises, LLC <doublesenterprisesllc14@gmail.com>; High Plains Sanitation <highplainssan@gmail.com>

Subject: Re: 23900 E Ohio Ave Use Permit Application

Good morning,

Do you have a pulse on the status of the repairs at this address? We are concerned since there was report of the tank collapsing.

Thank you!

From: High Plains Sanitation <highplainssan@gmail.com>
Sent: Friday, March 13, 2026 9:47 AM
To: WATER <water@arapahoegov.com>
Cc: Double S Enterprises, LLC <doublesenterprisesllc14@gmail.com>
Subject: Re: 23900 E Ohio Ave Use Permit Application

Hey Rachel,

This one is an enigma!!

The system at this property was put in in 1997 and has not been touched since. Both the primary and the secondary tanks had never been pumped. The secondary tank has deteriorated to the point of needing to be replaced, the previous inspector busted a hole in the top of the tank when they were excavating for their inspection. There is a diverter valve that from what we see and believe has never been changed from field 1 to field 2. The diverter valve has evidence of the liquid coming to the top (there is a personal wipe stuck to the top of the tube).

The tanks are over 6' deep to the top of the tanks. This leads us to believe the fields are going to be over 8' deep due to the mound of dirt on top of the area where the fields are located.

Because of the depth of the field and the inaccessibility of the diverter valve, we have advised the homeowner that the diverter valve needs to be excavated so that we can further explore the fields to determine the level of sludge in each of the fields.

The homeowner has been advised as to what the next steps are and to let us know when the diverter valve has been excavated so that we can complete the inspection on the fields. Clint Britt with TBC has been in contact with the homeowner and has advised when he knows all the needed repairs he can give her an estimate for the repairs.

She had indicated she had a neighbor who could pull out the diverter valve, I explained, it needed to be excavated to gain access and the hole needed to be big enough and safe enough for access.

To my knowledge the closing was scheduled for 03/03/26 and we supplied the title company with the invoice for the pumping and inspection and Use permit, but have not yet received any payment. We have not heard back from the homeowner so we are not aware of any changes in status.

At this point the only component we can clear with an inspection is the primary tank.

I hope this brings you up to date on this one.

Regards,

kim

Date: 03/13/2026

Subject: ROC

Author: Rachel Gamache

Note: Called Clint Britt and asked about 23900 E Ohio Ave. He stated he went out there one time and discussed the status of the septic system with the homeowner. He stated the tank was not fenced off, but the previous contractor had added soil back around the tank. He stated he had stated his costs for excavating the diverter valve so the use permit inspector could evaluate the diverter valve and the field and the homeowner did not want to pay that. Clint stated from his conversations with the property owner, the sale is a 6 bedroom house and the homeowner stated the buyer she has needs it to be 6 bedrooms. Clint stated if you go to the property don't go up on the deck as they are a hazard.

From: WATER <water@arapahoegov.com>

Sent: Friday, March 13, 2026 10:07 AM

To: Christinastarr90@gmail.com

Subject: Re: Action Required: 23900 E Ohio Ave

Good morning,

What is the status of the repairs for the septic system at 23900 E Ohio Ave?

Thank you!

From: WATER <water@arapahoegov.com>
Sent: Friday, March 13, 2026 10:38 AM
To: High Plains Sanitation <highplainssan@gmail.com>; Double S Enterprises, LLC <doublesenterprisesllc14@gmail.com>
Subject: Fw: 23900 E Ohio Ave Use Permit Application

Thank you for the update. We will continue to follow up with the property owner.

Let us know if you hear anything on your end regarding repairs.

From: WATER <water@arapahoegov.com>
Sent: Monday, March 16, 2026 9:42 AM
To: Christinastarr90@gmail.com
Subject: 23900 E Ohio Ave Agreement to Repair Link

Good morning,

Repairs are required at 23900 E Ohio Ave. Please note that the septic system capacity must meet the number of bedrooms for which the home sells.

If repairs cannot be completed before closing, and ACPH receives and [Agreement to Repair a Septic](#) System signed by the buyer and notarized, then ACPH can issue a conditional use permit per [Arapahoe County OWTS Regulations 4.7.C](#).

[See also our septic system site](#). Let us know what questions or concerns you have.

Thank you!

Date: 03/16/2026

Subject: ROC

Author: Rachel Gamache

Note:

Called Christine Starr, homeowner. Asked about the status of the repairs of the septic system. She stated it is working and the guys were going to do the digging and they weather changed and then they were busy. She stated Karl with TBC and Jed from S&S were working on it. Asked about fencing around the tank. She stated she has some danger tape around some cones. Asked about timeline for repairs. She stated somebody is supposed to come by Wednesday to dig and Jed will cut the pipe and scope. She stated they are supposed to

be closing today. Discussed Agreement to Repair and will send links. She stated she had called A&B Septic and he did not call to identify if there were wires underground which was not professional. She stated she went with BBB guy and that was Clint. Asked for photos of the fencing and if we did not get photos we would plan to do a site visit. She stated she would send photos. She stated she wished animals would avoid it. She stated when the lid was off and her dog was down in there in the cement thing. She stated they got the dog out.

From: WATER <water@arapahoegov.com>
Sent: Monday, March 16, 2026 9:49 AM
To: Christinastarr90@gmail.com
Subject: Fw: Action Required: 23900 E Ohio Ave

Thank you for discussing the septic system status at 23900 E Ohio Ave this morning.

Please send photos of the fencing and signage around the septic tank. Photos can be sent to 720-869-9085 or this email water@arapahoegov.com .

Thank you for letting us know work is planned for Wednesday. Please update us with more information when you have it.

Date: 03/16/2026

Subject: ROC

Author: Rachel Gamache

Note: Received photo via text from Christine Starr showing caution tape around orange traffic cones by the open pit. Sent text back to her stating: Thank you for sending. We recommend more caution tape and/or fencing around the open pit. Thank you!

From: WATER <water@arapahoegov.com>
Sent: Thursday, March 26, 2026 11:46 AM
To: Christinastarr90@gmail.com
Subject: Re: Action Required: 23900 E Ohio Ave

Good morning,

Just following up, what is the status of the repairs for the septic system at this address?

Thank you!

From: Double S Enterprises, LLC <doublesenterprisesllc14@gmail.com>
Sent: Friday, April 3, 2026 10:12 AM
To: WATER <water@arapahoegov.com>
Subject: 23900 E Ohio Ave - Property closed

Good morning Amara,

We got a call from the buyer on this property last night. Jed will be calling him back today to answer his questions.

We have been notified that this property closed. To my knowledge, the repair was never completed, and I do not have a use permit on file. The closer for the title company was notified that either the use permit or the conditional use permit would need to be issued for the property to close. This apparently did not happen and they closed anyway. What is Arapahoe County's stance on this and how is the Use Permit handled at this point?

I am happy to reach out to the closer and find out how the property closed without all of the required information.

Thank you,

Lynne

From: WATER <water@arapahoegov.com>
Sent: Friday, April 3, 2026 10:28 AM
To: Double S Enterprises, LLC <doublesenterprisesllc14@gmail.com>
Subject: Re: 23900 E Ohio Ave - Property closed

Hi Lynne

Thanks for letting us know. That is frustrating because Rachel had just reached out to them last week to get an update on the repairs, and the week before that she sent an emailing detailing the agreement to repair if the repairs can't be completed before closing.

At this time, we haven't done any "enforcement" for scenarios like this. We put the requirement on the buyer because the seller didn't file for the use permit and now, they no longer have any stake in the game. The buyer's realtor should've made sure this was completed before closing, as well as the title company.

Please let us know what you hear back. If you don't get anything definitive, we can reach out to the buyer's realtor to get contact information for the buyer and relay the

requirements for getting the use permit. We can also inform the realtor of the TOT process for any future sales.

Thanks again Lynne.

Date: 04/17/2026

Subject: ROC

Author: Rachel Gamache

Note: NOV sent by mail.

Date: 06/04/2026

Subject: ROC

Author: Conner Gerken

Note: Reference complaint #ARAPC4127 for enforcement details post issuance of notice of violation.

Complaint Record ARAPC4127:

Type: Site Visit | Date: 06/03/2026 | Specialist: Conner Gerken | Notes: Site visit conducted at 11:17AM by C. Gerken, R. Gamache, and A. Thomas. Spoke with property owner's uncle about notice and repairing OWTS. Contact information for property owner was received.

Type: Phone Call | Date: 06/03/2026 | Specialist: Conner Gerken | Notes: Attempted call to property owner at 12:54PM, left voicemail.

Type: Phone Call | Date: 06/03/2026 | Specialist: Conner Gerken | Notes: C.Gerken, call with property owner, Fernando Alvina, at 5:47PM. Discussed required immediate action items and repair outlined in NOV letter. Fernando stated that he had received quotes but had not repaired the OWTS due to repair cost of \$30,000. Fernando asked what would happen if he didn't make repairs. Discussed need for repairs and enforcement consequences if no repairs are made. Discussed immediate required steps: applying for minor repair permit, providing sufficient fencing and signage, and keeping sewage off the

ground. Fernando agreed to apply for repair permit, fence off the area, and start getting quotes for repairs. Discussed ACPH following up with an email containing all of the information for applying for a permit and list of licensed installers.

Type: Email | Date: 06/04/2026 | Specialist: Conner Gerken | Notes: From: WATER Sent: Thursday, June 4, 2026 9:39 AM To: fernandoavinag80@gmail.com Subject: Action Required: 23900 E Ohio Ave

Hello Fernando,

You can apply for a minor repair permit through ACPH's portal here. The cost of this permit is \$415. Installers must be licensed by ACPH to repair an OWTS(septic system). The list of ACPH licensed installers can be found on our website here. Please send pictures of the fencing/signage to this email for documentation. I have attached the documents we spoke about to this email for your reference. If you have any questions or if you need help navigating the application portal, don't hesitate to reach out. My cell is 720-763-7371. Thanks, Conner

Type: Phone Call | Date: 06/12/2026 | Specialist: Conner Gerken | Notes: No communication has been received since the phone call on 6/3. 8:41AM, CG called Fernando, left voicemail that we will be sending a second notice and intent to proceed with enforcement on Monday, 6/15.

Type: Letter or Notice | Date: 06/15/2026 | Specialist: Conner Gerken | Notes: Second Notice of Violation with Intent to Proceed with Enforcement sent via certified mail.

Type: Email | Date: 06/15/2026 | Specialist: Conner Gerken | Notes: From: WATER Sent: Monday, June 15, 2026 4:05 PM To: fernandoavinag80@gmail.com Subject: Second Notice of Violation and Intent to Proceed with Enforcement Fernando, In regard to the property located at 23900 E Ohio Ave, due to noncompliance with the required corrective actions in the Notice of Violation issued on 4/17/2026 and follow-up call on 6/3/2026 and email sent on 6/4/2026: See attached Second Notice of Violation and Intent to Proceed with Enforcement for immediate corrective actions. Also attached is the first Notice of Violation, Use Permit inspection report, and CDPHE's Sewage backup cleanup guidance for homeowners. Feel free to reach out with any questions or concerns. Sincerely, Conner

Type: Email | Date: 06/22/2026 | Specialist: Steven Chevalier | Notes: S. Chevalier sent the following email to the property owner on this date: From: Steve Chevalier Sent: Monday, June 22, 2026 3:24 PM To: fernandoavinag80@gmail.com Cc: WATER ; Conner Gerken Subject: RE: Second Notice of Violation and Intent to Proceed with Enforcement Fernando: My staff have been working with you to resolve the outstanding issues regarding the septic system serving your property at 23900 E. Ohio Ave. Arapahoe County Public Health is preparing to move this matter forward for a formal enforcement hearing unless you immediately apply for a repair permit through our department and begin taking the required corrective actions. If the matter proceeds to hearing, ACPH will seek civil penalties of up to \$50 per day of noncompliance. If the system remains unresolved and continues to present a public health or safety concern, ACPH may also consider additional enforcement action, including a cease and desist process. Please provide an update to me before 10:00 am, Tuesday, June 23, 2026 regarding your progress on the issues identified during the real estate transaction inspection and the issues discussed with ACPH staff during the June 3, 2026 site visit. At minimum, please confirm, with supporting documentation, whether you have: 1. Applied for the required OWTS repair permit; 2. Hired an ACPH-licensed installer; 3. Scheduled or completed the required tank repairs or replacement; 4. Secured the damaged tank and surrounding work area with fencing; and 5. Taken steps to prevent sewage from surfacing. If you need assistance with the repair permit application process, please contact us immediately at water@arapahoegov.com

Photos, Maps, and Property Information

Property: 23900 E. OHIO Ave. Aurora, CO

Owner: Garcia, Fernando Avina

Photos:



View of 23900 E Ohio Ave



View of septic tank lids



View of excavation



View of excavation



View towards soil treatment area



View of soil treatment area and observation port



View of soil treatment area towards house

Arapahoe County Assessor Information:

PIN: 031540208
AIN: 1977-00-0-07-002
Situs Address: 23900 E Ohio Ave
Situs City: Aurora

Full Owner List: Garcia Fernando Avina
Ownership Type: Sole Ownership
Owner Address: 23900 E Ohio Ave
City/State/Zip: Aurora, CO 80018-3086

Neighborhood: 1420 Luc Ne Aurora/Unic Arap

Neighborhood Code: 2290.00

Acreage: 2.4400

Land Use: Manufactured Home

Legal Desc: Lot 6 Blk 3 Gun Club Estates 3rd Flg

	Total	Building	Land
<i>2026 Appraised Value</i>	607,600	412,400	195,200
<i>2026 Assessed Value</i>	37,186	23,912	13,274
<i>2026 Assessed School Value</i>	42,836	29,074	13,762

2025 Mill Levy: [113.397](#)

<i>Sale</i>	Book Page	Date	Price	Type
	E601 9635	03-24-2026	600,000	
	D501 6666	11-14-2014	0	
	B607 5983	05-12-2006	0	
	B307 7371	03-25-2003	0	
	B114 0104	08-14-2001	0	
	A813 0832	04-10-1998	0	
	A708 5681	07-10-1997	50,000	
	7957 0785	05-16-1995	28,000	
	7460 0675	03-08-1994	23,000	
	7460 0677 *Multi Sched	12-18-1992	0	
	2669 0253	10-01-1977	12,000	

<i>Building</i>	Building	Attributes	Recorded
	1	Quality Grade	Average
		Improvement Type	Manufactured Home
		Bedrooms	3.00
		Bathrooms	2.00
		Architectural	1 Story/Ranch
		Heat Method	Forced Air Unit
		Cool Method	Evap Cooler, roof mounted
		Year Built	1997

Roof	Asphalt/Composition Shingle Roof
Exterior Wall	Wood Siding
Construction Type	D - Wood or Steel Studs Frame

<i>Area</i>	Building	Description	SqFt
	1	First Floor	1782
		Basement Total	1782
		Bldg Total Area:	1782

<i>Land Line</i>	Units	Land Use
	2.4400 AC	Manufactured Housing

Note: Land Line data above corresponds to the initial appraised value and does not reflect subsequent appeal related adjustments, if any.

Maps:





April Notice of Violation and Certified Mail Receipt

Property: 23900 E. OHIO Ave. Aurora, CO

Owner: Garcia, Fernando Avina



PUBLIC HEALTH

15400 E 14th Place, Suite 212
Aurora, CO 80111
303-795-4584
arapahoeco.gov

April 17, 2026

To: Fernando Avina Garcia
23900 E Ohio Ave
Aurora, CO 80018-3086

Delivery: Certified Mail

Subject: Requirements for On-Site Wastewater Treatment System Use Permit for 23900 E Ohio Ave, Aurora, CO 80018

Dear Fernando Avina Garcia:

According to [Arapahoe County Wastewater Regulations 4.2](#), the sale of a property is an event requiring a use permit/transfer of title permit. Arapahoe County Public Health has been made aware of the sale of the property located at 23900 E Ohio Ave, without the issuance of a transfer of title permit. An application for a transfer of title has been submitted to this department, however repairs have not been completed, therefore the transfer of title/use permit has not been issued.

Per the use permit inspection from Double S Enterprises, dba S&S Services, the following items were identified: at the time of this inspection, [the OWTS is] in need of repair and further investigation; the tanks have never been pumped and will need to be pumped to fully assess the primary tank; [...] the secondary tank has severe deterioration present [...] and a hole near the outlet access port; the probe was able to penetrate through the exterior wall of the tank; and the diverter valve is inaccessible due to the depth.

Arapahoe County Public Health (ACPH) has issued to the above property owner this Notice of Violation (NOV) for the following violations of Arapahoe County On-Site Wastewater Regulations:

- Section 18.1.D: No person shall construct or maintain any dwelling or other occupied structure which is not equipped with adequate facilities for the sanitary disposal of sewage.

Corrective Actions:

- Apply and pay for an Onsite Wastewater Treatment System (OWTS) repair permit application with Arapahoe County Public Health within 48 hours of receipt of this Notice of Violation.
- Submit all necessary documents for the repair application.
- Submit all necessary documents for the required repairs to the Onsite Wastewater Treatment System (OWTS). Required repairs are as follows:
 - Add risers and update the lid to the first septic tank in series so that it is in place with access to grade and with a securing closing mechanism or sufficient weight.
 - Replace the second tank in series with a repair permit from ACPH and by a licensed septic installer with ACPH.

OWTS000011381



ARAPAHOE COUNTY

PUBLIC HEALTH 8/

15400 East 14th Place
Aurora Colorado 80011

RETURN SERVICE REQUESTED
If undeliverable as addressed, please return

CERTIFIED MAIL



9589 0710 5270 3690 0659 36

Fernando Avina Garcia
23900 E Ohio Ave
Aurora, CO 80018-3086

June Notice of Violation and Certified Mail Receipt

Property: 23900 E. OHIO Ave. Aurora, CO

Owner: Garcia, Fernando Avina



PUBLIC HEALTH

15400 E 14th Place, Suite 212
Aurora, CO 80111
303-795-4584
arapahoeco.gov

Jun 15, 2026

SECOND NOTICE OF VIOLATION AND INTENT TO PROCEED WITH ENFORCEMENT

To: Fernando Avina Garcia
23900 E Ohio Ave
Aurora, CO 80018-3086

Delivery: Certified Mail

Subject: Requirements for On-Site Wastewater Treatment System Use Permit for 23900 E Ohio Ave, Aurora, CO 80018

Dear Fernando Avina Garcia:

You are hereby issued this Second Notice of Violation for continued non-compliance of the Arapahoe County On-site Wastewater Regulations, Section 18.1.D, for maintaining a dwelling that is not equipped with adequate facilities for the sanitary disposal of sewage. You were previously issued the first Notice of Violation by Arapahoe County Public Health (ACPH) on April 17, 2026 via certified mail and directed to submit an application for repair by April 19th. Additionally, you were notified via phone call by ACPH on June 3, 2026 and via email from ACPH on June 4, 2026. To date, despite your notice of the issue for over one month, you have failed to remedy the situation.

This is a notice that ACPH move forward with administrative enforcement for this property, to include civil penalties as permitted by the On-Site Wastewater Treatment Systems Act, Colorado Revised Statute § 25-10-113.

Corrective Actions:

- Apply and pay for an Onsite Wastewater Treatment System (OWTS) repair permit application with ACPH immediately upon receipt of this notice.
- Submit all required documents for the repair application. Required repairs are as follows:
 - Primary Tank:
 - Pump the primary tank and determine whether the tank is in good condition or also in need of repair or replacement. Evaluation must be completed by a NAWT certified OWTS inspector.
 - Add risers to grade and update the lid on the primary tank with a secure closing mechanism or sufficient weight.
 - Secondary Tank:
 - Replace the second tank in the series following the issuance of a repair permit from ACPH. Tank replacement must be completed by a licensed ACPH OWTS Installer.
 - ACPH recommends excavating the diverter valve and cleaning out debris to evaluate its condition. Evaluation should be completed by a NAWT certified inspector.

OWTS000011381

ARAPAHOE COUNTY
PUBLIC HEALTH
ENVIRONMENTAL HEALTH

15400 East 14th Place *81*
Aurora Colorado 80011

RETURN SERVICE REQUESTED
If undeliverable as addressed, please return
ATTN: Conner Gerken, Water Quality Program

CERTIFIED MAIL®



9589 0710 5270 3690 0659 81

Fernando Avina Garcia
23900 E Ohio Ave
Aurora, CO 80018-3086

SECOND NOTICE OF VIOLATION AND
RETURN TO SENDER

Transfer of Title Inspection

Property: 23900 E. OHIO Ave. Aurora, CO

Owner: Garcia, Fernando Avina

Reset Form

Print Form



Use Permit Inspection Form

Date of Inspection: 2/28/2026

Use Permit Inspection Information

IMPORTANT NOTE: This Arapahoe Public Health (ACPH) Inspection Form must be completed by a CERTIFIED inspector. An Inspection report completed by UNCERTIFIED inspector(s) will NOT be accepted.

Name: Jed Schwegman Phone: (303) 828-7319 Email: doublesenterprisesllc14@gmail.com

National Association of Wastewater Technicians (NAWT) (or other approved) Certification

Number: 16084ITC If Other, certifying entity: _____

Owner and Property Information

Owners Name: Christine Starr Phone: (303) 618-8089 Email: christinastarr90@gmail.com

Address: 23900 E Ohio Ave

City: Aurora State: CO Zip: 80018

Address of Property for which Use Permit is requested (if different from above):

City: _____ Colorado Zip: _____

Section 1: Tanks

Tank 1

Tank Size (gallons): 1000

Does this match ACPH records? Yes No

Type: Concrete Polyethylene Fiberglass Other

Was tank pumped? Yes No

If yes: Date Pumped: _____ Pumped by: _____

Attach copy of pump receipt

Yes No

- Is the tank in good condition such that the tank functions are not compromised?
- Is the tank a two compartment tank?
 Tees Baffles (check one)
- If Tees or Baffles, are they in good condition?
- Is top of tank or riser to grade?
- Are the risers in good condition such that their function is not compromised?
- Is the lid (riser or manhole) in good condition?
- Does lid have a secure closing mechanism or sufficient weight to prevent unauthorized access?

(Tank 1 information continued on next page)

Tank 2 Check if Not Applicable (N/A)

Tank Size (gallons): 1000

Does this match ACPH records? Yes No

Type: Concrete Polyethylene Fiberglass Other

Was tank pumped? Yes No

If yes: Date Pumped: _____ Pumped by: _____

Attach copy of pump receipt

Yes No

- Is the tank in good condition such that the tank functions are not compromised?
- Is the tank a two compartment tank?
 Tees Baffles (check one)
- If Tees or Baffles, are they in good condition?
- Is top of tank or riser to grade?
- Are the risers in good condition such that their function is not compromised?
- Is the lid (riser or manhole) in good condition?
- Does lid have a secure closing mechanism or sufficient weight to prevent unauthorized access?

(Tank 2 information continued on next page)

Property Address: 23900 E Ohio Ave, Aurora, CO 80018

Tank 1 (continued)

- | Yes | No | |
|-------------------------------------|-------------------------------------|--|
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Was tank water level above the outlet invert? |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Was tank water level below the outlet invert? |
| <input type="checkbox"/> | <input checked="" type="checkbox"/> | Does tank have an effluent filter(s)? |
| <input type="checkbox"/> | <input type="checkbox"/> | If YES, is the filter accessible for cleaning? |
| <input type="checkbox"/> | <input type="checkbox"/> | If YES, is the filter clean and in good condition? |

_Tank 2 (continued)

- | Yes | No | |
|-------------------------------------|-------------------------------------|--|
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Was tank water level above the outlet invert? |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Was tank water level below the outlet invert? |
| <input type="checkbox"/> | <input checked="" type="checkbox"/> | Does tank have an effluent filter(s)? |
| <input type="checkbox"/> | <input type="checkbox"/> | If YES, is the filter accessible for cleaning? |
| <input type="checkbox"/> | <input type="checkbox"/> | If YES, is the filter clean and in good condition? |

Comments: See S & S Services Inspection report for additional information regarding tanks, risers, lids, condition.

◆◆◆ Are additional tanks installed? Yes No—If YES, complete another use permit inspection form for the additional tanks. ◆◆◆

Is system equipped with a Siphon, Pumps & Floats or Controls? Yes No
(If "Yes" complete Section 2)

Section 2: Dosing Systems

Dosing Unit: Siphon Pump

Note: N/A answers apply to a siphon only

- | N/A | Yes | No | | N/A | Yes | No | |
|--------------------------|--------------------------|--------------------------|---|--------------------------|--------------------------|--------------------------|---|
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Is siphon or pump operational? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Is there an audio visual alarm? |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Are floats properly tethered and operational? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | If alarm, is alarm operational? |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Is the junction box (J-Box) approved for use? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Is pump in a screened vault? |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | If Yes, are J-Box and wiring properly installed and functional? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | If Yes, is the vault in acceptable condition and screen clean? |
| | | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Is there a means to disconnect house power supply to junction box or control panel? |

Comments:

System Utilizes Uniform or Pressure Dosing, or is a Low Pressure Pipe or Drip Irrigation Yes No
(If "Yes" complete Section 2A)

Section 2A: Pressure Dosed, Non-Pressurized Drip Dispersal System (NDDS) or Drip Irrigation Systems

- | N/A | Yes | No | | Yes | No | |
|--------------------------|--------------------------|--------------------------|---|--------------------------|--------------------------|---|
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Are the distribution valves in a box or vault? | <input type="checkbox"/> | <input type="checkbox"/> | Is there an automatic distribution valve (ADV)? |
| | <input type="checkbox"/> | <input type="checkbox"/> | If Yes, is the box or vault in acceptable condition? | <input type="checkbox"/> | <input type="checkbox"/> | If Yes, is the ADV working properly? |
| | <input type="checkbox"/> | <input type="checkbox"/> | Are the distribution valves operational? | <input type="checkbox"/> | <input type="checkbox"/> | Is the system equipped with flushing valves? |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | If Pressure dosed, NDDS, or Drip Irrigation, are risers at ends of zones in good condition? | <input type="checkbox"/> | <input type="checkbox"/> | If Yes, are the flushing valves accessible and operational? |

Comments:

Property Address: 23900 E Ohio Ave, Aurora, CO 80018

Is System Equipped with a Secondary Treatment Unit?

Yes

No

(If "Yes" complete Section 3)

Section 3: Secondary Treatment

Type of Unit:

ATU RSF ISF Textile Fiber Peat Filter Other

If other, indicate type: _____

Yes No

Is secondary treatment unit operating properly?

Yes No

Is there a current operation and maintenance (O&M) contract?

If Yes, when was system last inspected?

_____/_____/_____

Comments:

Section 4: Absorption Area (Required for all Systems)

Yes No

Is absorption area covered with snow?

Are there odors?

Are there wet areas on ground surface?

Is irrigated landscaping planted over absorption area?

Is surface drainage adequate to protect absorption area?

Is vegetative cover adequate to protect absorption area from excessive erosion?

Is vegetative cover excessive?

Yes No

Are driveways, horse corrals, patios, or pools constructed over the septic tank or absorption area?

Are there observation pipes in the absorption area?
If Yes, how many? _____

If observation pipes, is there standing effluent in observation pipes?

Is system equipped with a distribution box?

If there is a distribution box, is it to grade?

If distribution box is accessible, is it in good condition and are the outlets level?

Comments: See S & S Services Inspection report for information on the fields. According to the 1997 As Built drawing, there are 2 fields with this STA.

Section 5: Building Sewer (Required for all Systems)

Yes No

Is there a cleanout(s) on the building sewer from house to septic tank?

If Yes, state location of cleanouts or show on system diagram _____

Is there any evidence of damage, plugging or settlement of the building sewer from house to first septic tank?

Is there any evidence of damage, plugging or settlement of the building sewer from the septic tank to the absorption area?

Yes No

If system is equipped with a pump, is there any evidence of damage, plugging or settlement of the pump line (force main) from the septic tank to the absorption area?

If Yes, explain what was noted:

If system has more than one tank, is there any evidence of damage, plugging or settlement of the building sewer between the tanks?

Comments: Due to the depth of the tanks and high water levels, as well as the deterioration present in the secondary tank, we were unable to access the inlet and outlet lines to assess.

Property Address: 23900 E Ohio Ave, Aurora, CO 80018

Section 6: General Questions and Inspector Comments (Required for All Systems)

Is the property Vacant Occupied If vacant, how long? _____

Yes No

- Is property served by a well?
- Is there a system diagram (as-built diagram)?
- If Yes, is diagram accurate?
If No, diagram exists or if the diagram is inaccurate, please provide a system diagram on ACPH Form S-103.
- Is the public sewer within 400 feet of the property?
- Does the entire system meet all required set-backs as per ACPH Regulation for On-site Wastewater Treatment Systems (OWTS)?
(If No, provide detailed information in Comments and indicate on diagram)

Comments: At the time of this inspection, we find the system in need of repair and further investigation.
See S & S Services inspection report for information and recommendations.

Yes No

- In my opinion, at the time of the inspection, the OWTS has deficiencies that require repairs.

IMPORTANT NOTE:
All non-permitted repairs must be documented on ACPH Form S-406

Yes No

- In my opinion, at the time of the inspection, the OWTS is functioning adequately.

Jed Schweigman
Inspector Signature

3/1/2026
Date



8108 W 111TH Ave
Broomfield, CO 80021
303-408-7776

doublesenterprisesllc14@gmail.com

Onsite Wastewater System Inspection Report

Property Address: 23900 E Ohio Ave, Aurora, CO 80018

County Records Search:

County for records: Arapahoe

Site Inspection:

Age of Home: 1997

Age of System: 1997

System is sized for a 6-bedroom home

There are 3 bedrooms in the home

Date of Inspection: 2/28/2026

Service Provider of last Pumping: TBD

Pumping on hold until repairs are completed

Tank Information: 1 – 1000 – 2 compartment – concrete primary tank and 1 – 1000 – 2 compartment – concrete secondary tank.

Located: Approximately 76' southwest of the southwest side of the home. There are 68" concrete risers on the inlet and outlet access ports of the primary tank. There are only internal lids in the risers of the primary tank. The risers and lids appear to be in good condition at the time of this inspection. There are 68" concrete risers on the inlet and outlet access ports to the secondary tank. There are only internal lids in the risers of the secondary tank. The top two concrete risers have been removed on the outlet access port of the secondary tank. The top riser on the inlet access of the secondary tank is broken. The outlet lid to the secondary tank has severe deterioration at the time of this inspection.

Baffles & Tees: There are baffles on both the inlet and outlet side of the primary tank. The baffles appear to be in good condition at the time of this inspection. There are baffles on the inlet and outlet sides of the secondary tank. The inlet baffle on the secondary tank appears to be in good condition. The outlet baffle was not observed from the access port due to the severe deterioration present at the time of this inspection.

Tank Integrity: The primary tank appears to be in good condition with no apparent cracks or leaks present at the time of this inspection. The secondary tank appears to be in poor condition at the time of this inspection. There is severe deterioration present. The tank was damaged by the company that came to do the initial inspection. However, the outlet side of the secondary tank was easily penetrated with a probe, through the lid and alongside the outlet riser.

23900 E Ohio Ave, Aurora, CO 80018



8108 W 111TH Ave
Broomfield, CO 80021
303-408-7776

doublesenterprisesllc14@gmail.com

Sludge Level: There was 24" of sludge in the 1st compartment and there was 24" of sludge in the 2nd compartment of the primary tank. The primary tank was above the inlet and outlet invert lines at the time of this inspection. The sludge levels were not measured in the secondary tank due to the amount of deterioration of the tank. The secondary tank was above the inlet and outlet invert lines at the time of this inspection.

Scum layer: There was 12" of scum in the 1st compartment and there was 12" of scum in the 2nd compartment of the primary tank. The scum levels were not measured in the secondary tank due to the deterioration of the tank.

Inlet Line: Due to the depth off the primary tank and the high level of the wastewater in the tank, we could not access the inlet line, and therefore the inlet line was not scoped as part of this inspection.

Outlet Line: Due to the depth of the secondary tank and the amount of deterioration, we could not access the outlet line, and therefore the line was not scoped as part of this inspection

Connecting Line: Due to the depths of the tanks, we were unable to assess the line.

Well: Located approximately 66' southeast of the home.

Soil Treatment Area Information:

Type of system: According to the 1997 As Built drawing, there are two fields associated with this system. The beds are too deep to verify via probing and will need additional investigation.

Components of absorption area: There is a diverter valves approximately 12.6' from the outlet side of the secondary tank. The diverter valve was inaccessible at the time of this inspection. Due to the depth and lack of device to pull the diverter valve out we were unable to assess its condition at the time of this inspection. There was evidence that the wastewater had risen up into the diverter valve casing, there was a personal wipe near the top of the casing.

Soil Conditions at the time of inspection: Due to the depth of the STA, we are unable to determine the condition of both fields at the time of this inspection.

Observations:

At the time of this inspection, in need of repair and further investigation.

The tanks have never been pumped and will need to be pumped to fully assess the primary tank. Pumping of the tanks has been placed on hold until the time of the repairs that need to be completed.

23900 E Ohio Ave, Aurora, CO 80018



8108 W 111TH Ave
Broomfield, CO 80021
303-408-7776

doublesenterprisesllc14@gmail.com

The secondary tank has severe deterioration present and damage from the excavator. There is a hole near the outlet access port. The probe was able to penetrate through the exterior wall of the tank.

The diverter valve is inaccessible due to the depth, and it is assumed that since the tanks have never been pumped, it is likely that the fields have never been switched.

Recommendations:

We recommend replacing the secondary tank.

We recommend adding exterior lids to the primary tank.

We recommend excavating the diverter valve and cleaning out the debris to evaluate its condition. If it is found in good condition, we recommend bringing the diverter valve to grade for access and to be able to switch between the two existing fields.

We recommend additional investigation be completed to assess the fields. When the diverter valve is excavated, it would be the time to run the line camera down to effluent line to assess the condition of the two fields. If the fields have never been switched, it is possible to utilize the field that was not receiving the effluent and allow the other field to rest and possibly return to use in the future. If both fields have been receiving effluent and have developed a thick biomass, it may be necessary to abandon these fields and install new fields.

General Recommendations:

We recommend that the primary tank be pumped every 2-3 years to assess the amount of usage and condition of the system and that the dosing tank be pumped as needed, i.e. when the sludge level in the dosing chamber reaches approximately 3".

We recommend that the grass and weeds over the leaching field be kept mowed to help in evapotranspiration of the soil treatment area. Be cautious of any inspection ports in the STA.

We recommend keeping livestock off the field. Livestock compacts the soil and will inhibit the field from functioning correctly.

We recommend that water conservation practices be utilized to avoid hydraulic overload, i.e. spread wash out over the week, no more than 2 loads a day, check for and repair leaking faucets and running toilets regularly, limit the length of showers, etc.

23900 E Ohio Ave, Aurora, CO 80018



8108 W 111TH Ave
Broomfield, CO 80021
303-408-7776

doublesenterprisesllc14@gmail.com

Neither S & S Services nor any of its agents or employees undertake or assume liability to the owner of the above property, or any purchaser of the above property or any lending agency making a loan on the above property in connection with either its examination of the property or in the report.

This is a visual inspection conducted solely for the purpose of detecting health hazards observable at the time of inspection and does not constitute a warranty that the system is without flaw or that it will continue to function in the future. Inspections requested during periods of rain, snow or when a residence has been unoccupied may be of questionable value.

Signature: *Jed Schwegman*

Date: 2/28/2026

NAWT Inspector Certification Number: 16084ITC



House – 23900 E Ohio Ave, Aurora, CO 80018



8108 W 111TH Ave
Broomfield, CO 80021
303-408-7776
doublesenterprisesllc14@gmail.com



House to tank facing southwest



Tank to house facing northeast



Inlet access port opening – primary tank



Outlet access port opening – primary tank



Inlet access port opening – secondary tank



Outlet access port – secondary tank – Damage from the excavator.



8108 W 111TH Ave
Broomfield, CO 80021
303-408-7776
doublesesterprisesllc14@gmail.com



Hole at outlet access port – secondary tank



Probe through outlet wall – secondary tank



Probe through outlet wall – secondary tank



Tank to diverter valve facing east



Diverter valve to tank facing west

23900 E Ohio Ave, Aurora, CO 80018



8108 W 111TH Ave
Broomfield, CO 80021
303-408-7776
doublesenterprisesllc14@gmail.com



Diverter valve to STA 1 facing southeast



Back of STA 1 to diverter valve facing northwest



Diverter valve to STA 2 facing east



End of STA 2 back to diverter valve facing west



Cracked riser on inlet access port – secondary tank



Risers removed from secondary tank outlet

23900 E Ohio Ave, Aurora, CO 80018



8108 W 111TH Ave
Broomfield, CO 80021
303-408-7776
doublesenterprisesllc14@gmail.com



Secondary tank outlet – dug up previously



Well – 66' southeast of home

23900 E Ohio Ave, Aurora, CO 80018

Applicable Authorities and Citations

Property: 23900 E. OHIO Ave. Aurora, CO

Owner: Garcia, Fernando Avina

Colorado Revised Statutes

C.R.S. § 25-10-101, et seq. :On-Site Wastewater Treatment Systems Act

Provides the statutory authority for local regulation, permitting, inspection, administration, and enforcement of On-Site Wastewater Treatment Systems.

C.R.S. § 25-10-104: Local Board of Health Authority

Authorizes the local board of health to adopt rules and standards for OWTS consistent with the OWTS Act and applicable state regulations.

C.R.S. § 25-10-106: Powers and Duties of Local Public Health Agencies

Provides local public health agency authority related to OWTS permitting, inspection, repair, enforcement, and orders where systems are not functioning in compliance or present a nuisance or public health hazard.

C.R.S. § 25-10-112: Prohibited Acts

Identifies prohibited acts related to OWTS, including maintaining or using systems or structures in violation of OWTS requirements.

C.R.S. § 25-10-113: Penalties

Authorizes penalties for violations of the OWTS Act and local OWTS regulations. Upon a finding by the local board of health that a person is in violation, the board may assess a civil penalty of up to \$50 for each day of violation.

Arapahoe County OWTS Regulations

Section 1.1: Authority

States that the Arapahoe County OWTS Regulations are promulgated pursuant to the On-Site Wastewater Treatment Systems Act, C.R.S. § 25-10-101, et seq.

Section 3.1: Permit Required

Requires a valid permit for installation, alteration, repair, or use of an OWTS within Arapahoe County.

Section 3.9: Repair Permits

Requires application for repair and emergency use of a malfunctioning system after notice from the Department that the system is not functioning in compliance with the regulations.

Section 4.2: Events Requiring a Transfer of Title or Use Permit

Requires the owner or seller of a property served by an OWTS to obtain an inspection report and issuance of a Use Permit, as applicable, within 12 months before certain events, including sale of the property. If the property owner does not obtain a use permit before a covered transaction, the purchaser is required to obtain a Use Permit.

Section 4.4: Application Requirements

Requires a completed Use Permit application, owner/property information, inspector certification information, and an inspection report completed within the previous 12 months. The inspection report must identify the size, type, capacity, and condition of the septic tank, mechanical components, and soil treatment area, including a septic tank pumping receipt when applicable. Components found to be in a state of malfunction must be noted and disclosed in the inspection report.

Section 18.1.D: General Prohibitions

Prohibits any person from constructing or maintaining any dwelling or other occupied structure that is not equipped with adequate facilities for the sanitary disposal of sewage. "Adequate facilities" do not include an OWTS that is deemed failed or any condition that the local public health agency determines to be a public health or safety concern.

Section 18.4: Civil Penalty

Authorizes the Board of Health, upon a finding that a person is in violation of the OWTS Regulations or rules adopted under C.R.S. § 25-10-104, to assess a penalty of up to \$50 for each day of violation. In determining the penalty amount, the Board shall consider the seriousness of the danger to public health, the duration of the violation, and whether the person has previously been determined to have committed a similar violation. This section also provides that a person subject to a penalty may appeal by requesting a hearing before the Board of Health.

Section 19.2: Notice of Violation

Provides that when the Department determines there has been a violation of the regulations, the Department shall give written notice to the responsible person. The notice must identify the violation, provide a reasonable time for correction, and be addressed to the owner and/or occupant of the property.

Section 19.3: Cease and Desist Orders

Allows the Department to issue a cease and desist order from use of an OWTS or sewage treatment works when the system is found by the health officer not to be functioning in compliance, is found to constitute a nuisance or public health hazard, or has not received timely repairs. This section is relevant as a potential future enforcement option if the system remains unresolved and continues to present a public health or safety concern.

To: Board of Health

Through: Jennifer Ludwig, Public Health Director, Arapahoe County Public Health

Prepared By:

..prepared

Steven Chevalier, Environmental Health Manager (Early Childhood, Schools and Environmental Protection), Public Health

..end

..presenter

Presenters: Steven Chevalier, Environmental Health Manager (Early Childhood, Schools and Environmental Protection), Public Health

..end

Subject:

..title

23900 E. Ohio Ave., Aurora, CO; OWTS Enforcement and Civil Penalty Assessment

Purpose and Request:

..recommended action

The purpose of this item is to inform the Board of Health (BOH) about continued violations related to an On-Site Wastewater Treatment System (OWTS) at 23900 E. Ohio Ave., Aurora, CO. The violations were identified during the transfer of title/use permit process for a real estate transaction and have remained unresolved despite repeated communication, site follow-up, and formal notices from Arapahoe County Public Health (ACPH).

ACPH is requesting that the BOH review the information presented, find that the property owner is in violation of the Arapahoe County OWTS Regulations, and assess civil penalties due to continued noncompliance. ACPH is also requesting that the BOH require corrective actions to bring the OWTS into compliance, including obtaining the required repair permit, completing required repairs, securing the damaged tank area, preventing sewage from surfacing, and obtaining ACPH approval for use of the OWTS.

..end

Background and Discussion: The property located at 23900 E. Ohio Ave. is served by an OWTS. During the Transfer of Title/Use Permit process for a pending real estate transaction, ACPH received information from a septic professional who performed an inspection of the system that the OWTS required repair and further evaluation before a use permit could be issued. The sale of a property served by an OWTS is an event requiring a use permit to ensure a third-party inspection of the system is completed to verify the functionality of the system prior to transfer of ownership.

On February 26, 2026, ACPH responded to the septic professional and requested that the information be forwarded to the property owner. Based on the tank condition, ACPH requested that the property owner immediately fence off the area to protect people, children, and pets from falling in, and that they take all necessary action to keep sewage off the surface of the ground, including pumping the contents of any septic tank or container of sewage as often as needed to prevent surfacing sewage.

The independent OWTS inspector reported that the tanks had never been pumped since the system was installed. The inspector also reported that no surfacing effluent was observed, but that the soil treatment area needed further investigation because it was too deep to probe and they could not determine whether it was functioning correctly. The inspector reported that the tanks were overfull but did not appear to be overflowing from the top.

On March 3, 2026, ACPH informed the then-current property owner that a Transfer of Title/Use Permit could not be issued until required repairs were completed. ACPH continued to follow up with the property owner and septic professionals in March 2026. Information received during follow-up confirmed that the secondary tank had deteriorated to the point of needing replacement, that the diverter valve was inaccessible and needed to be excavated for evaluation, and that the fields required further evaluation. The only component the OWTS inspector could clear by inspection was the primary tank, but even that had an unsecured lid. On March 16, 2026, the then-current property owner reported that caution tape had been placed around cones near the open pit and that, when the lid was off, her dog had gone down into the tank area and had to be removed. ACPH requested photographs of the fencing and signage and later advised that more caution tape and/or fencing was recommended.

On April 3, 2026, ACPH was notified that, despite the outstanding OWTS issues, the sale of the property had closed. The required repairs had not been completed and no use permit was on file.

On April 17, 2026, ACPH issued a Notice of Violation to the new property owner, Fernando Avina Garcia, for the property at 23900 E. Ohio Ave. The Notice stated that ACPH had been made aware that the property had been sold without issuance of a Transfer of Title/Use Permit. Although a Transfer of Title/Use Permit application had been submitted, required repairs had not been completed and the permit had not been issued. The NOV identified a violation of Section 18.1.D of the Arapahoe County OWTS Regulations, which states that no person shall construct or maintain any dwelling or other occupied structure that is not equipped with adequate facilities for the sanitary disposal of sewage. The Notice required the property owner to apply and pay for an OWTS repair permit within 48 hours of receipt, submit the necessary repair documents, complete required repairs, provide documentation of fencing and signage if an open excavation remained, take immediate action to keep sewage off the surface of the ground, and receive approval for use of the OWTS from ACPH.

Throughout June 2026, ACPH had multiple contacts with the property owner to discuss the need for repairs. On June 15, 2026, ACPH issued a Second Notice of Violation and Intent to Proceed with Enforcement.

ACPH has attempted to gain compliance through education, written communication, phone calls, direct follow-up, site visits, and formal notices. The required repairs have not been completed, a repair permit has not been obtained, and the property remains without an approved transfer of title/use permit or certificate of use for the OWTS.

The OWTS condition presents a public health and safety concern because the system includes a severely deteriorated septic tank, a damaged or open tank area has been reported, and the adequacy of the system for sanitary sewage disposal has not been demonstrated. The condition creates potential exposure concerns related to sewage, septage, or sewer gases, as well as physical safety concerns associated with the damaged tank and excavation area. Sale of property closed without the required use permit or conditional use permit, and the current property owner has not completed the required steps to bring the OWTS into compliance.

As outlined in C.R.S. § 25-10-113 and Section 18.4 of the Arapahoe County OWTS Regulations, upon a finding by the local board of health that a person is in violation of the OWTS Act or regulations, the board of health may assess a penalty of up to \$50 for each day of violation. In determining the amount of the penalty to be assessed, the board of health shall consider the seriousness of the danger to the health of the public caused by the violation, the duration of the violation, and whether the person has previously been determined to have committed a similar violation.

Fiscal Impact: N/A

Staff Recommendation: Find that the property owner is in violation of the Arapahoe County OWTS Regulations and assess appropriate civil penalties up to \$50 per day of violation.

Require the property owner to immediately apply for and obtain an ACPH OWTS repair permit and submit all required repair documentation.

Require the property owner to complete each of the following corrective actions before August 6, 2026 through a licensed or qualified OWTS professional:

1. Pump the OWTS tanks so the condition of the tanks and system components can be fully evaluated and submit pumping receipts to ACPH.
2. Evaluate the primary tank after pumping to determine whether it is in good condition or also requires repair or replacement.
3. Add risers to grade and install a secure lid or cover on the primary tank.
4. Replace the secondary tank, unless ACPH determines through the repair permit review and system evaluation that removal of the secondary tank without replacement is allowable.
5. Excavate and evaluate the diverter valve, including cleaning out debris as needed to determine its condition and function.
6. Complete a full evaluation of the soil treatment area/fields to determine whether the OWTS is functioning as intended and whether additional repair, replacement, or expansion is required.
7. Submit an updated Use Permit Inspection Report completed by a NAWT-certified OWTS inspector after the tanks are pumped, the diverter valve is exposed and evaluated, and the soil

treatment area/fields are evaluated.

8. Submit repair verification documentation for any non-permitted corrective work completed outside of the ACPH repair permit inspection process, including risers, lids/covers, access-to-grade corrections, diverter valve work, or other corrective actions required by ACPH.

9. Complete all required OWTS repairs approved by ACPH.

10. Obtain ACPH inspection approval and a certificate of use for the OWTS.

Require the property owner to maintain the OWTS, damaged tank area, and surrounding work area in a nuisance-free and secure condition until all required repairs are completed and approved by ACPH. This includes:

1. Preventing sewage from surfacing or otherwise being discharged to the ground surface.
2. Pumping the septic tanks as often as necessary to prevent surfacing sewage, sewage backup, or other nuisance conditions.
3. Securely covering any tank opening or damaged tank area.
4. Installing and maintaining fencing or barricading around the damaged tank and surrounding work area to prevent access by people, children, pets, livestock, or other animals.
5. Posting the area as restricted until the tank is repaired, replaced, or properly abandoned.
6. Providing ACPH documentation of interim protective measures, including photographs of fencing, barricading, restricted-area posting, and any other measures used to secure the area.