

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.