



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)

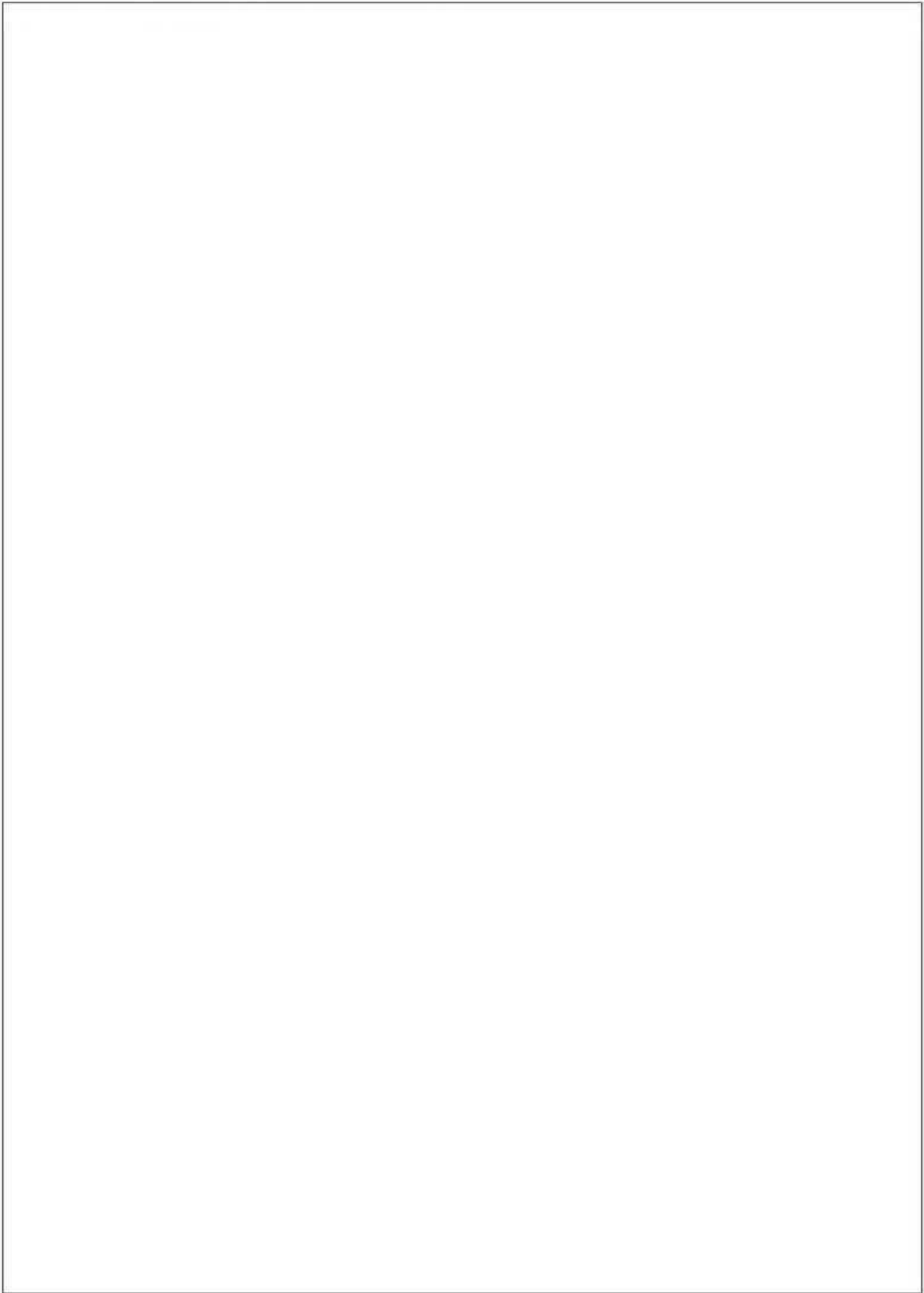
General Comments:

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.





COLORADO

Department of Public Health & Environment

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.





ARAPAHOE COUNTY
PUBLIC HEALTH

Date: 5/13/2026	Address: 4224 S Parker Rd, Aurora
Establishment Name: Tanbeeri 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.

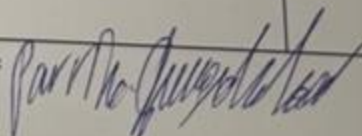
³ § 25-4-1611.5 (10), C.R.S.

Establishment:	Tanular Deli Halal	Establishment ID:	Arapahoe 11552
Site Address:	4034 S Parker Rd	State License No:	
City/State/Zip:	Aurora, Colorado 80014	Permit Type:	Restaurant 0-100
Owner:	Shah-hr2 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 below2. Written approval to operate must be provided by this Department prior to operation3. 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:





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.

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No.	Status	Category	COS	R
Supervision				
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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		
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		
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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 below2. 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
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PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

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

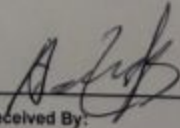
General Comments:

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
Inspection Type:	Compliance Assistance	Inspector:	Vanessa Jacobsen

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@arapahoegov.com 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		
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:

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.

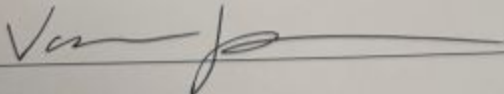


REINSTATEMENT OF RETAIL FOOD LICENSE TO OPERATE

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:

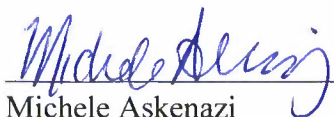
Arapahoe County Public Health Department
Attn: Environmental Health
6964 S. Lima Street
Centennial, CO 80112

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
 41034 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

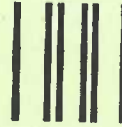
- Adult Signature
- Adult Signature Restricted Delivery
- Certified Mail®
- Certified Mail Restricted Delivery
- Collect on Delivery
- Collect on Delivery Restricted Delivery
- Insured Mail
- Priority Mail Express®
- Registered Mail™
- Registered Mail Restricted Delivery
- Signature Confirmation™
- Signature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

Mail Restricted Delivery (00)

USPS TRACKING#

DENVER, CO 802

30 NOV 2025 PM 7 L



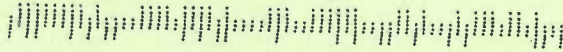
First-Class Mail
Postage & Fees Paid
USPS
Permit No. G-10

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
-  Agreement completed.
2026-05-08 - 7:43:10 PM GMT



ARAPAHOE COUNTY
PUBLIC HEALTH

ENVIRONMENTAL HEALTH

6964 South Lima Street
Centennial, Colorado 80122

RETURN SERVICE REQUESTED
If undeliverable as addressed, please return

CERTIFIED MAIL®



9589 0710 5270 3690 0659 50

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.
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

Jennifer Ludwig
Public Health Director

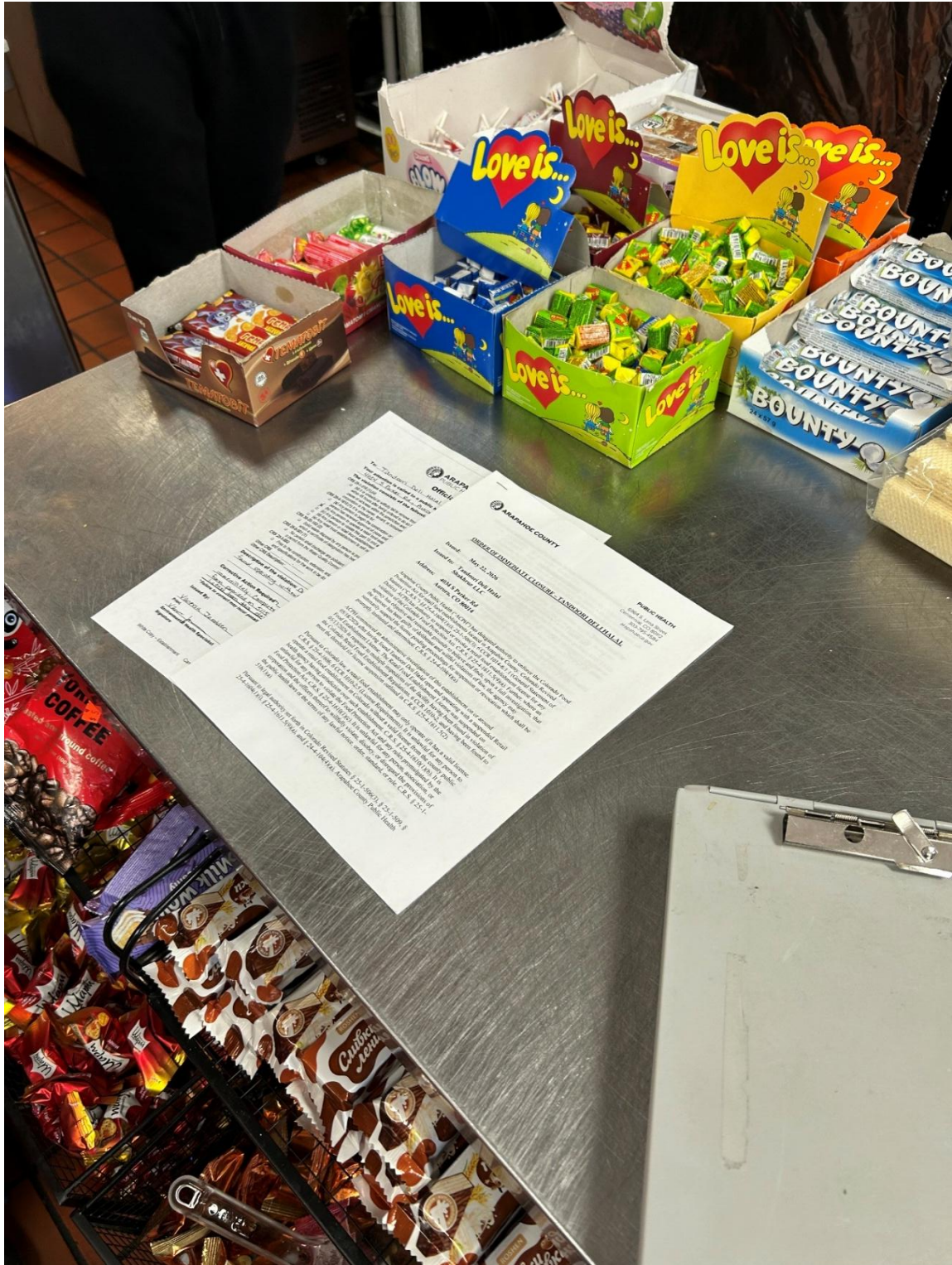
CERTIFICATE OF SERVICE

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):

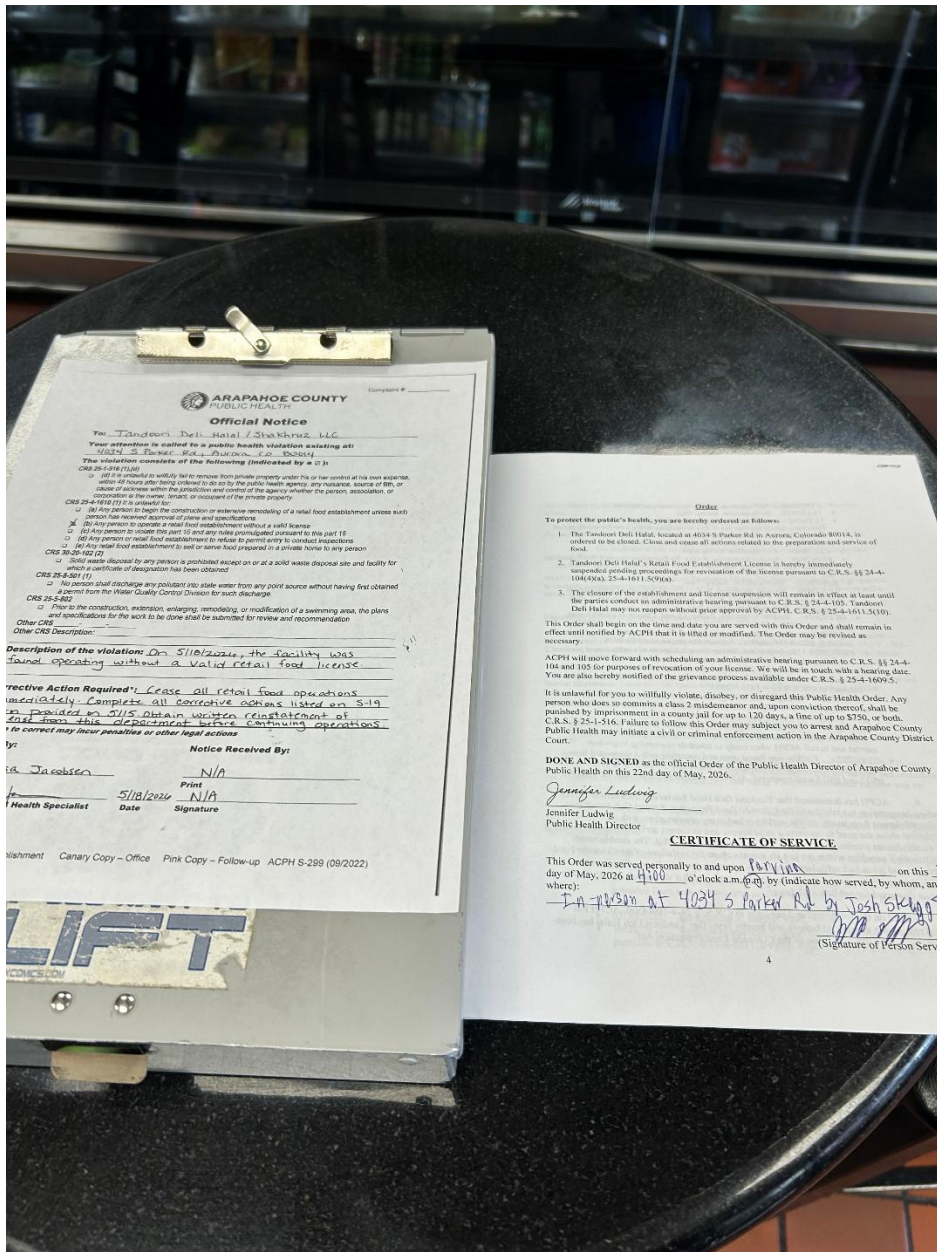
In-person at 4034 S Parker Rd by Josh Skuggs

(Signature of Person Serving)

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



May 22, 2026: Photo showing certificate of service of public health order and notice of violation.



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.



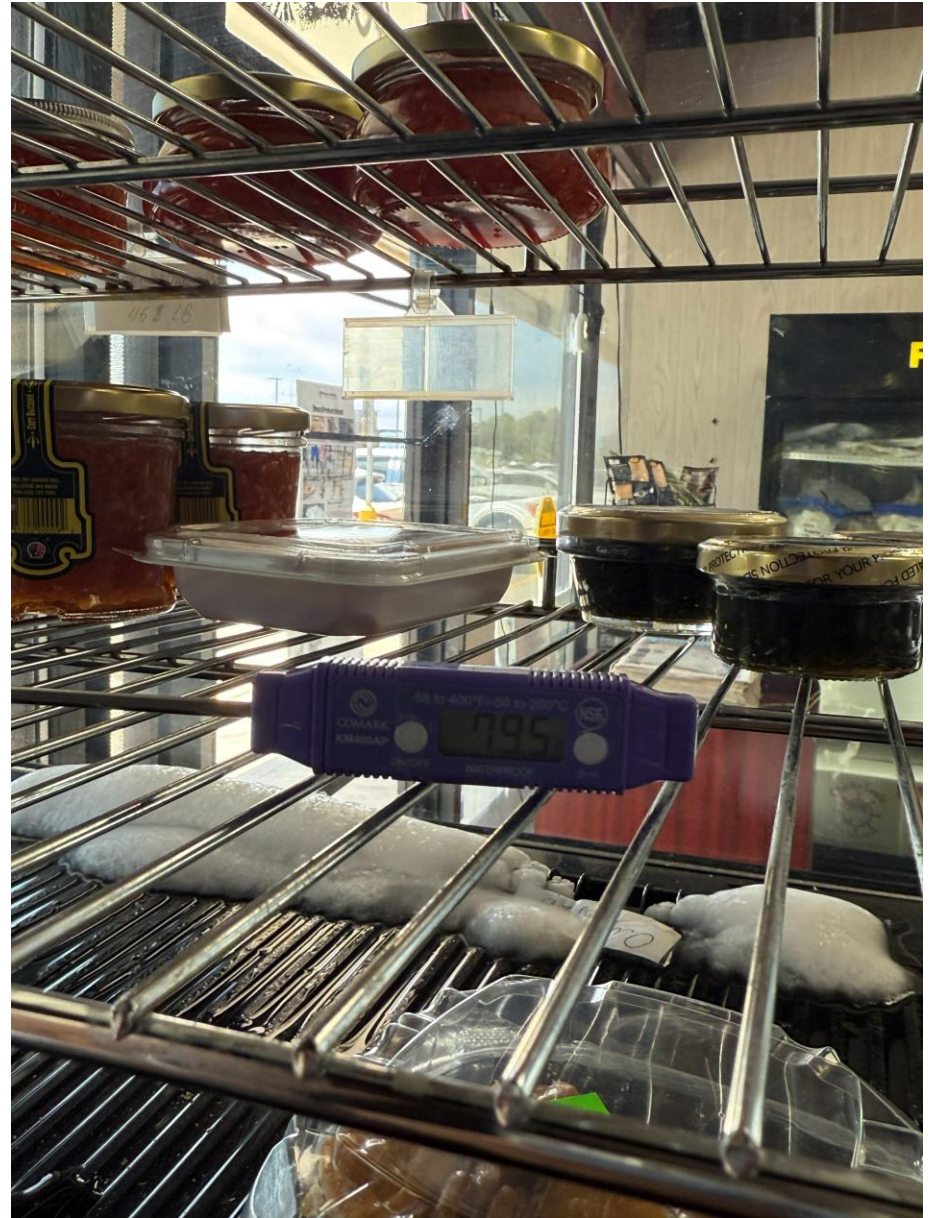
July 8, 2025: Eggrolls stored at 90F.



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



July 8, 2025: Chicken shawarma at 106F.



July 8, 2025: Refrigerator holding at 79.5F.



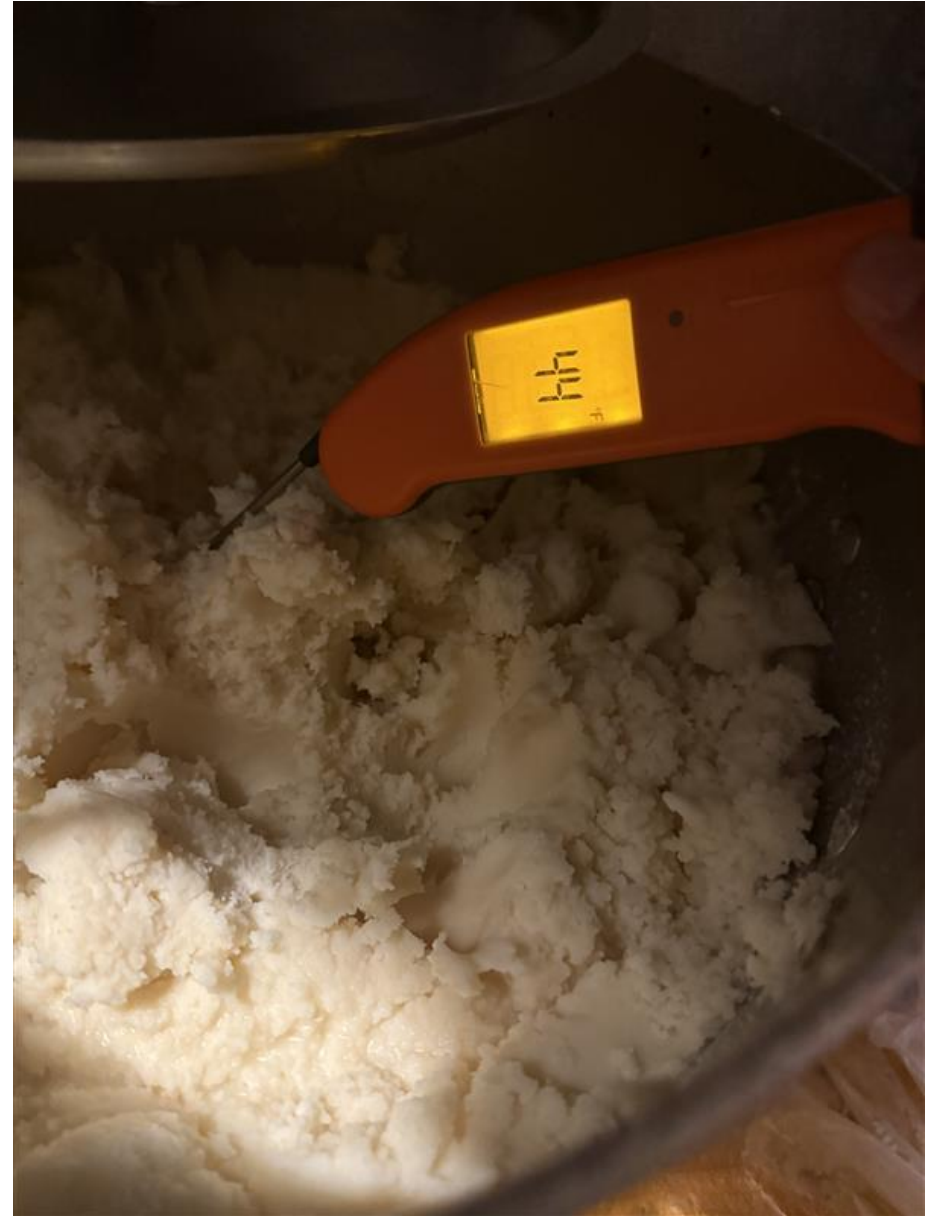
July 8, 2025: Food preparation in area without handsink.



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.



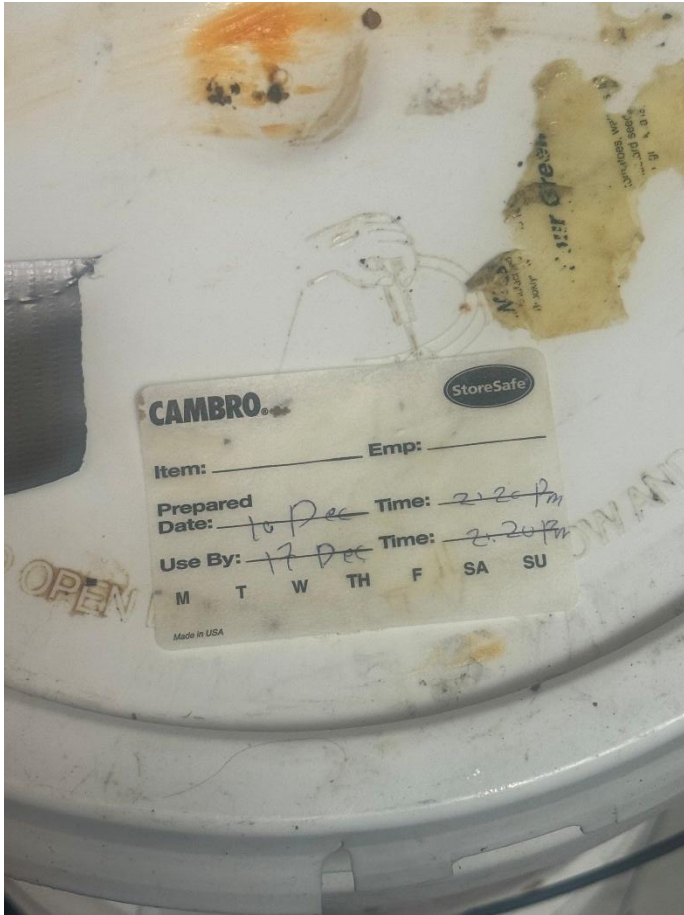
October 28,2025: Unlabeled food for sale to customers.



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



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



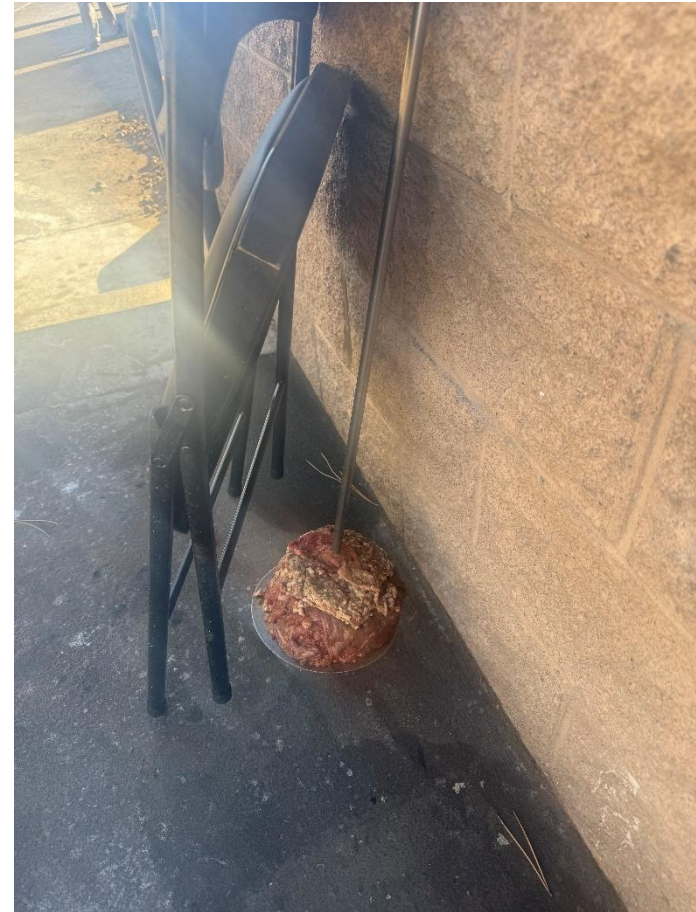
December 18, 2025: Prepared food available for use after 7-day expiry.



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: Cut cabbage stored outside of refrigerator with no time marking.



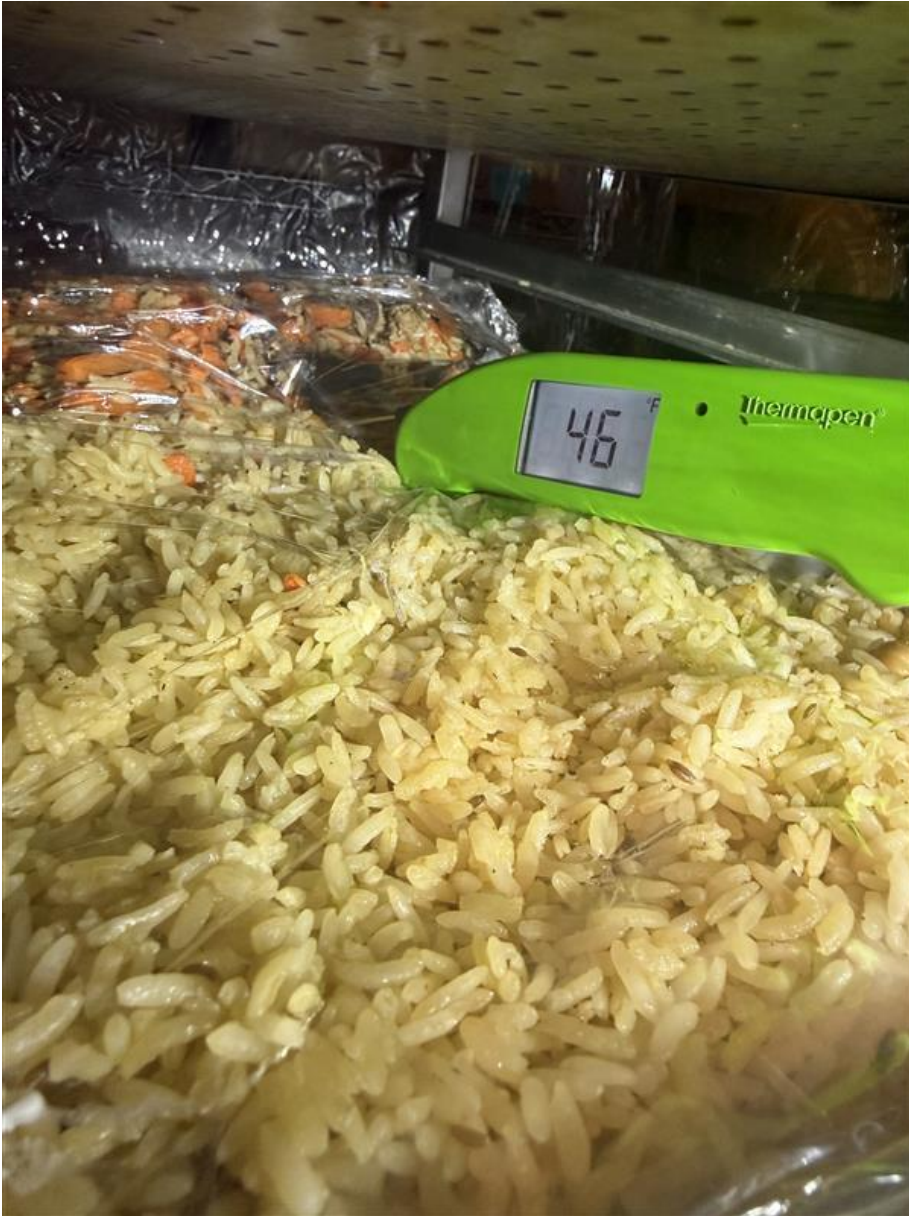
May 1, 2026: Unwholesome, mold-like substance on tomatoes stored with wholesome food in walk-in refrigerator.



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.

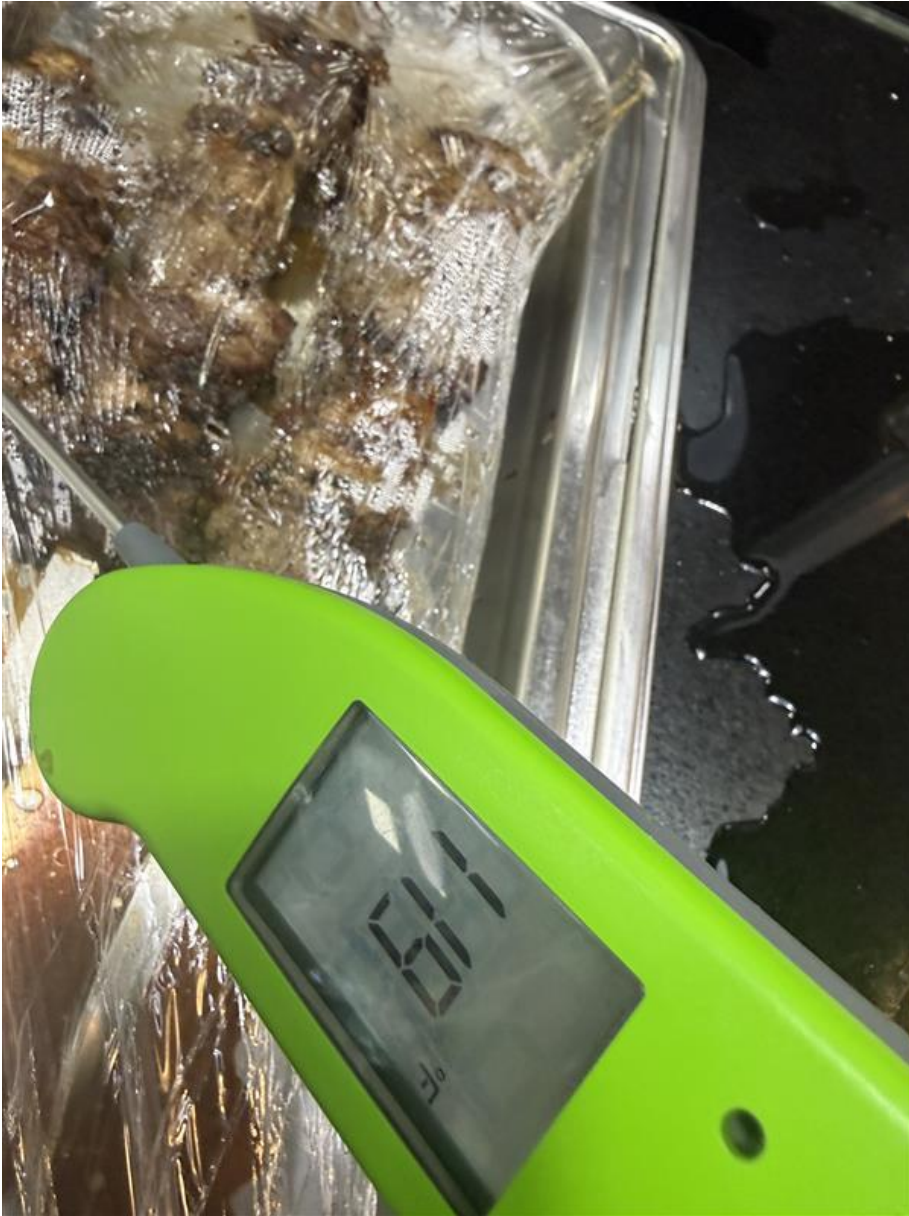
Temperature Control Log Sheet

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		
4/24/26	chicken	11:40	3:40
4/27/26	chicken	1:00	5:00
4/28/26	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

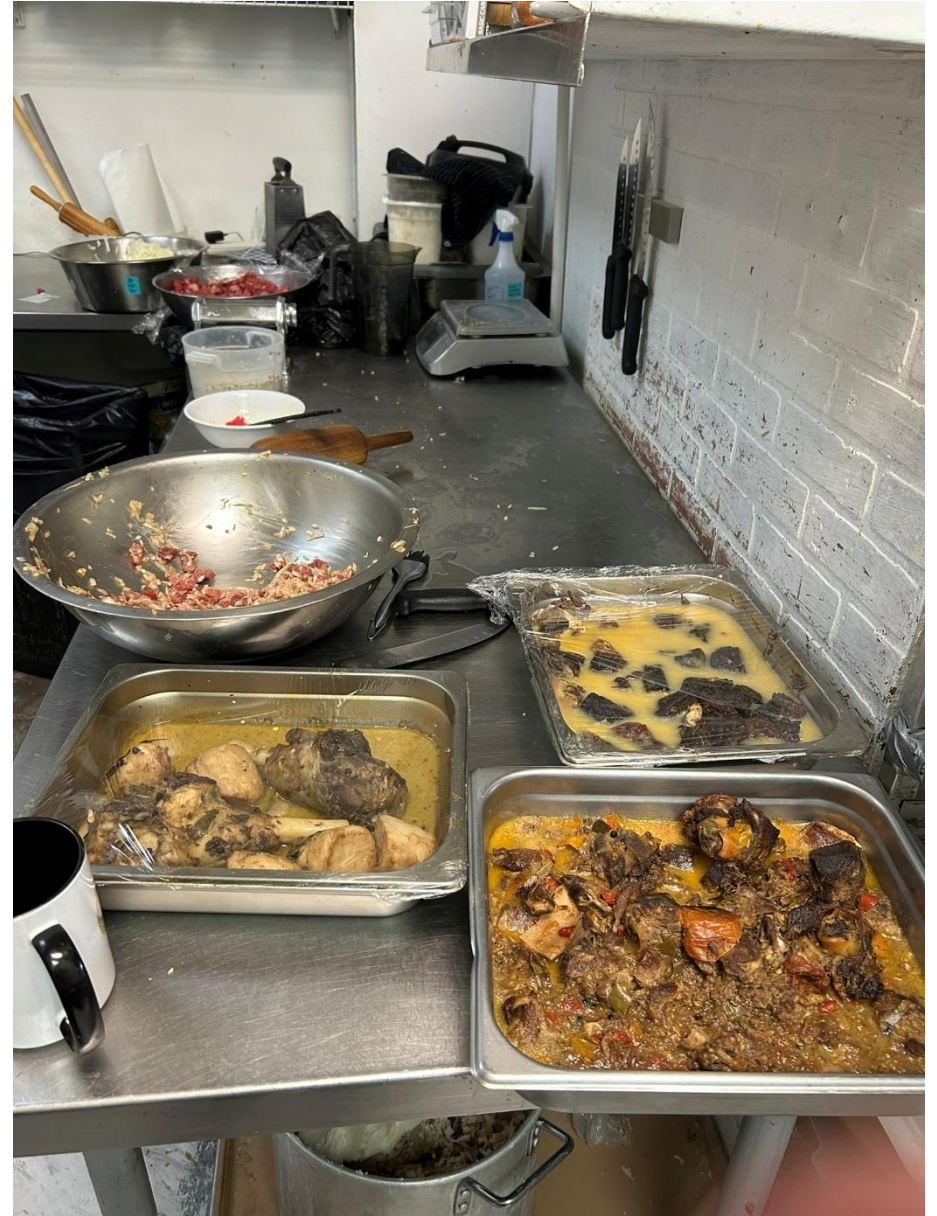
May 1, 2026: Time control plan not being utilized while foods using plan were available for use.



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.



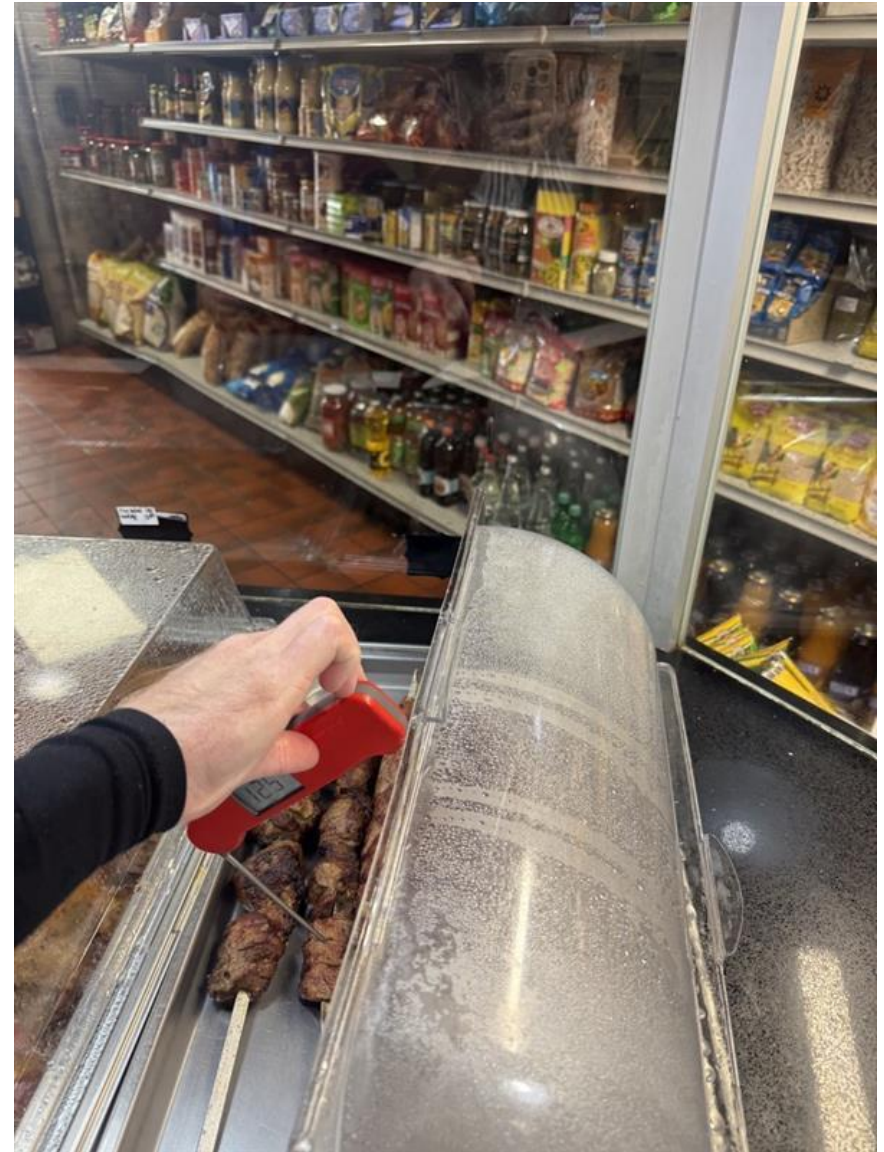
May 7, 2026: Hot food at 129F without labeled time plan for safety.



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.



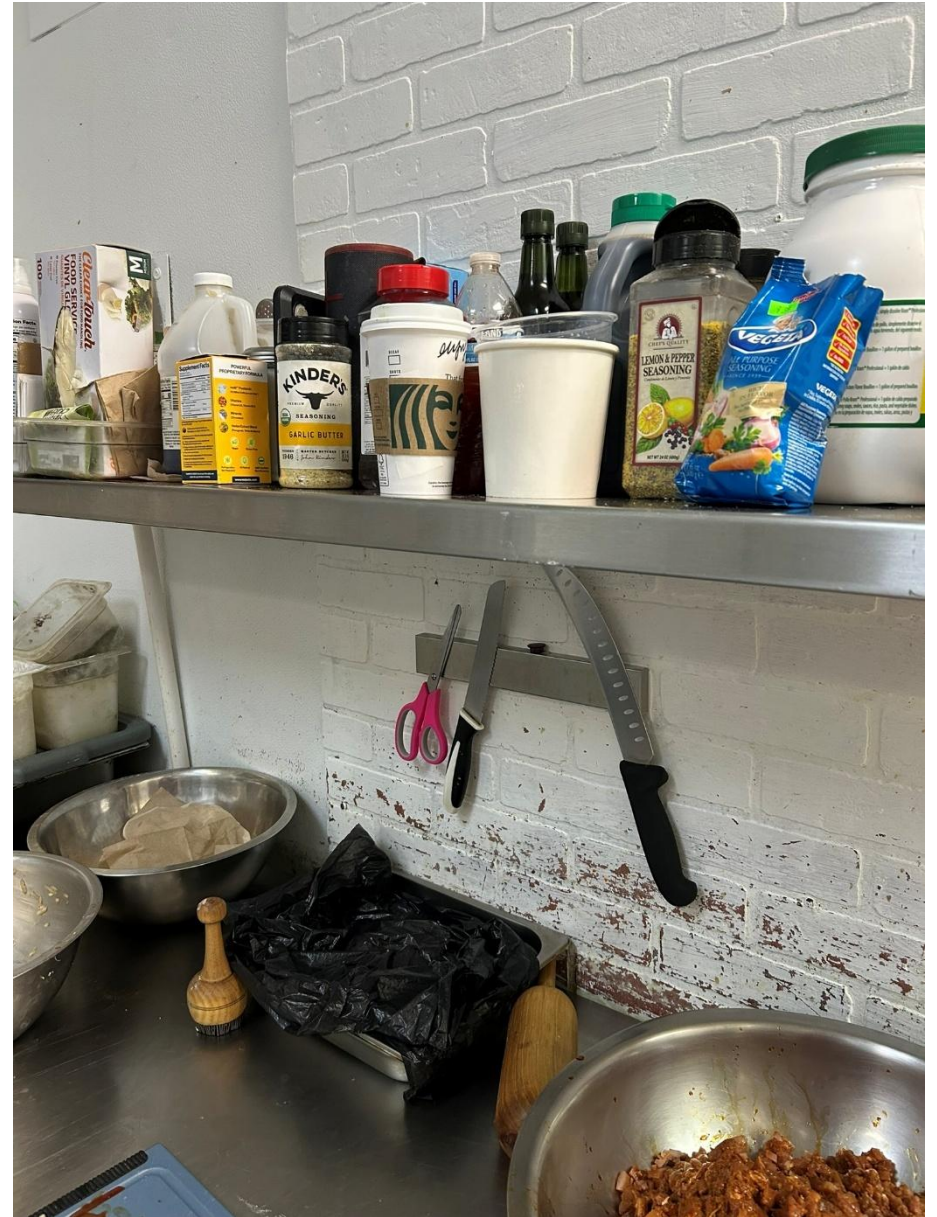
May 13, 2026: Walk-in refrigerator holding at 49F.



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.



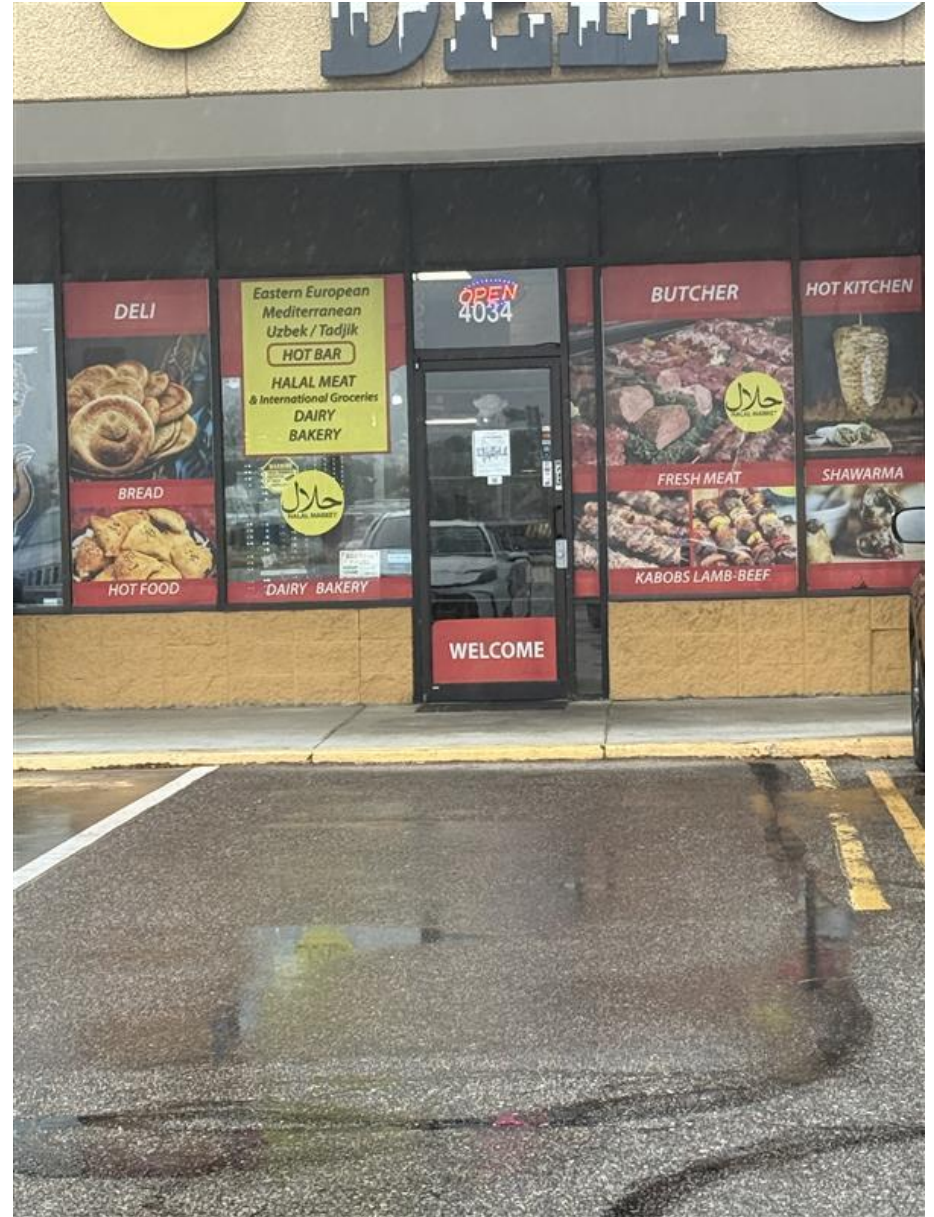
May 15, 2026: Inspector thermometers showing walk-in refrigerator holding temperature at 48F.



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.