



**Maricopa County  
Environmental Services Department  
Environmental Health Division**

<b>Establishment Name</b> Fellowship	<b>Permit Number:</b> FD-03761	<b>Inspection Date:</b> 10/14/2025
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This award card is the property of the Maricopa County Environmental Services Department. Tampering or altering this card may result in legal action.



**Maricopa County  
Environmental Services Department  
Environmental Health Division**

<b>Establishment Name:</b> Christian Care		<b>Permit Identifier:</b> Christian Care Manor Iv		<b>Permit Number:</b> FD-15611	<b>GRADE</b>  <b>A+</b>
<b>Physical Address:</b> 118 S 70TH ST, MESA, AZ 85208				<b>Permit Type:</b> Eating & Drinking	
<b>Permit Holder:</b> Christian Care Corp				<b>Permit Expires:</b> 02/28/2026	
<b>Inspection Date:</b> 10/14/2025	<b>Time In:</b> 12:00 AM	<b>Inspection Number:</b> INSP-137846-2025	<b>Inspection Type:</b> CI Food Routine Inspection	<b>District:</b> ENV EH CI 1	<b>Follow-up Required</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>

Item #	OBSERVATIONS AND CORRECTIVE ACTIONS
	<i>Inspection Comments</i>
	No violations noted at time of inspection. Calibrated thermometer.
	No County legal action will result from this inspection.
	Supervisor Contact Information: Michelle Roemersberger; Email: M.Roemersberger@maricopa.gov; Phone: (602) 526-6109
	This establishment is enrolled in the Maricopa County Environmental Services Cutting Edge Program and is on the Cutting Edge of food safety.



**Maricopa County  
Environmental Services Department  
Environmental Health Division**

<b>Establishment Name:</b> Christian Care		<b>Permit Identifier:</b> Christian Care Manor Iv		<b>Permit Number:</b> FD-15611		<b>Permit Type:</b> Eating & Drinking	
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**Compliance Status:** IN = In Compliance OUT = Not in Compliance NO = Not Observed NA = Not Applicable COS = Corrected On Site R = Repeat Violation

**Foodborne Illness Risk Factors**

IN	OUT	NO	NA	Description	COS	R
<b>Supervision</b>						
X				1. Person in Charge Present, Demonstrates Knowledge, and Performs Duties		
X				2. Certified Food Protection Manager		
<b>Employee Health</b>						
X				3. Management and Food Employee Knowledge, and Conditional Employee; Responsibilities and Reporting		
X				4. Proper Use of Restriction and Exclusion		
X				5. Clean-up of Vomiting and Diarrheal Events		
<b>Good Hygienic Practices</b>						
X				6. Proper Eating, Tasting, Drinking, or Tobacco Use		
X				7. No Discharge from Eyes, Nose, and Mouth		
<b>Preventing Contamination by Hands</b>						
X				8. Hands Clean and Properly Washed		
X				9. No Bare Hand Contact with RTE Foods or a Pre-Approved Alternate Properly Followed		
X				10. Adequate Handwashing Sinks, Properly Supplied and Accessible		
<b>Approved Source</b>						
X				11. Food Obtained from Approved Source		
		X		12. Food Received at Proper Temperature		
X				13. Food in Good Condition, Safe and Unadulterated		
			X	14. Required Records Available: Shellstock Tags, Parasite Destruction		

IN	OUT	NO	NA	Description	COS	R
<b>Protection from Contamination</b>						
X				15. Food Separated and Protected		
X				16. Food-Contact Surfaces: Cleaned and Sanitized		
X				17. Proper Disposition of Returned, Previously Served, Reconditioned, and Unsafe Food		
<b>Time/Temperature Control for Safety</b>						
		X		18. Proper Cooking Time and Temperatures		
		X		19. Proper Reheating Procedures for Hot Holding		
		X		20. Proper Cooling Time and Temperatures		
X				21. Proper Hot Holding Temperatures		
X				22. Proper Cold Holding Temperatures		
		X		23. Proper Date Marking and Disposition		
		X		24. Time as a Public Health Control: Procedures and Records		
<b>Consumer Advisory</b>						
		X		25. Consumer Advisory Provided for Raw or Undercooked Food		
<b>Highly Susceptible Populations</b>						
X				26. Pasteurized Foods Used; Prohibited Foods Not Offered		
<b>Food/Color Additives and Toxic Substances</b>						
		X		27. Food Additives: Approved and Properly Used		
X				28. Toxic Substances Properly Identified, Stored, and Used; Held for Retail Sale, Properly Stored		
<b>Conformance with Approved Procedures</b>						
		X		29. Compliance with Variance, Specialized Process, Reduced Oxygen Packaging Criteria or HACCP plan		

**Good Retail Practices**

IN	OUT	NO	NA	Description	COS	R
<b>Safe Food and Water</b>						
		X		30. Pasteurized Eggs Used Where Required		
		X		31. Water and Ice from Approved Source		
		X		32. Variance Obtained for Specialized Processing Methods		
<b>Food Temperature Control</b>						
		X		33. Proper Cooling Methods Used; Adequate Equipment for Temperature Control		
		X		34. Plant Food Properly Cooked for Hot Holding		
		X		35. Approved Thawing Methods Used		
		X		36. Thermometers Provided and Accurate		
<b>Food Identification</b>						
		X		37. Food Properly Labeled; Original Container		
<b>Prevention of Food Contamination</b>						
		X		38. Insects, Rodents and Animals not Present		
		X		39. Contamination Prevented during Food Preparation, Storage and Display		
		X		40. Personal Cleanliness		
		X		41. Wiping Cloths; Properly Used and Stored		
		X		42. Washing Fruits and Vegetables		

IN	OUT	NO	NA	Description	COS	R
<b>Proper Use of Utensils</b>						
		X		43. In-Use Utensils; Properly Stored		
		X		44. Utensils, Equipment and Linens; Properly Stored, Dried, Handled		
		X		45. Single-Use/Single-Service Articles; Properly Stored, Used		
		X		46. Gloves Used Properly		
<b>Utensils, Equipment, and Vending</b>						
		X		47. Food and Non-Food-Contact Surfaces Cleanable, Properly Designed, Constructed and Used		
		X		48. Warewashing Facilities, Installed, Maintained, Used, Test Strips		
		X		49. Non-Food-Contact Surfaces Clean		
<b>Physical Facilities</b>						
		X		50. Hot and Cold Water Available; Adequate Pressure		
		X		51. Plumbing Installed; Proper Backflow Devices		
		X		52. Sewage and Waste Water Properly Disposed		
		X		53. Toilet Facilities: Properly Constructed, Supplied, Clean		
		X		54. Garbage/Refuse Properly Disposed; Facilities Maintained		
		X		55. Physical Facilities Installed, Maintained, and Clean		
		X		56. Adequate Ventilation and Lighting; Designated Areas Used		

**Maricopa County Environmental Health Code**

IN	OUT	NO	NA	Description	COS	R
		X		57. Indoor Play Area Requirements (FD)		

IN	OUT	NO	NA	Description	COS	R
		X		58. Dog Friendly Patio Requirements (FD)		



**Maricopa County  
Environmental Services Department  
Environmental Health Division**

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***Embargo Order – In accordance with Chapter VIII of the Maricopa County Environmental Health Code***

<input type="checkbox"/>	The below listed Food has been voluntarily destroyed, or caused to be destroyed, by this Food Establishment. Said Food found in possession of the Food Establishment was considered unfit for human consumption, misbranded, or otherwise unlawful and the Food Establishment waives any right to appeal.					
<input type="checkbox"/>	The below listed Food is considered unfit for human consumption, misbranded, or otherwise unlawful, and may not be used, sold, moved from the Food Establishment, or destroyed without a written release of the order from the Maricopa County Environmental Services Department. The Department may order the destruction of the Food if a timely request for an appeal hearing is not received.					
<input type="checkbox"/>	I have this obtained representative samples of the Food listed below for routine laboratory analysis.					
<b>Name, Description, and Location of Food</b>	<b>Lot #</b>	<b>Size</b>	<b>Reason Embargoed</b>	<b>Code Reference</b>	<b>Quantity</b>	<b>Weight</b>
Total Embargo						

<b>Received by:</b>		<b>Received by Name:</b>	Juan Arcos signed INSP-137858-2025
		<b>Inspected by Name:</b>	Alyssa Taylor
		<b>Title:</b>	Environmental Health Specialist
		<b>Inspector Email:</b>	alyssa.taylor@maricopa.gov
		<b>Inspector Phone:</b>	602 619-8441



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**Provide us feedback:** <https://apps.env.maricopa.gov/FoodInspectionSurvey/?SRID=23>

**Terms:**

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- GOOD RETAIL PRACTICES are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

**Small Business Regulatory Bill of Rights:** <https://www.maricopa.gov/DocumentCenter/View/6675/Small-Business-Bill-of-Rights-PDF>

By receipt of this inspection report, you have acknowledged that you have been informed of your inspection and due process rights, which are included below in this inspection report. If you have any questions, you may contact the Environmental Services Department at (602) 506-6616. You also attest Pursuant to Chapter I of the Maricopa County Environmental Health Code, the Maricopa County Environmental Services Department ("Department") inspector(s) were present at your location at the time of inspection. Upon entry to the premises, the Department inspector(s) met with you, presented photo identification and explained the purpose of this inspection is necessary for the issuance of a license or to determine compliance with licensure requirements.

- I may accompany the Department inspector(s) on the premises, except during confidential interviews.
- I understand that each person interviewed during the inspection will be informed that their statements may be included in the inspection report.
  - Participation in an interview is voluntary, unless the person is legally compelled to participate
  - A person is allowed 24 hours to review and revise a written statement that is drafted by the inspector and requires the person's signature
  - An agency inspector may not prohibit the regulated person from having an attorney or other experts in their field present during the interview to represent or advise the regulated person.
- The inspector may not take any adverse action, treat a person less favorably or draw any inference based on the regulated person's decision to be represented by an attorney or be advised by any other experts in the field.
- Any trade secrets and proprietary or confidential information, identified by the regulated source as such (must be submitted to the Department in writing,) contained in the documents provided to the inspector may be redacted before becoming public information.
- There are no direct fees for this inspection unless Investigation or Plan Review fees apply (\$130/hr.).
- I have the right to copies of any original document(s) taken from the premises by the County during the inspection if the County is permitted by law to take the original document(s).
- Potential civil actions for violations cited as a result of this inspection are not subject to an applicable statute of limitation.
- I have the right to have a split or duplicate of any samples taken during the inspection, if the split or duplicate of any samples, if appropriate, would not prohibit an analysis from being conducted or render an analysis inconclusive.
- I have the right to copies of any analysis performed on samples taken during the inspection.
- Each person whose conversation with the County inspector during the inspection is tape-recorded will be informed that the conversation is being tape-recorded.
- My administrative hearing rights are set forth in A.R.S. §41-1061 to -1066 and my rights relating to an appeal of a final County decision are found in A.R.S. §12-901, et seq., and Maricopa County Environmental Health Code Chapter 1.
- A County decision pursuant to A.R.S. §11-1603 E and F is not an appealable County action.



**Maricopa County  
Environmental Services Department  
Environmental Health Division**

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**Maricopa County  
Environmental Services Department  
Environmental Health Division**

<b>Establishment Name:</b> Fellowship		<b>Permit Identifier:</b> Fellowship Square - IL MAIN KITCHEN/SMALL RETAIL AREA		<b>Permit Number:</b> FD-03741	<b>GRADE</b>  <b>A+</b>
<b>Physical Address:</b> 6945 E MAIN ST, 5, MESA, AZ 85207				<b>Permit Type:</b> Eating & Drinking	
<b>Permit Holder:</b> Christian Care Corp				<b>Permit Expires:</b> 04/30/2026	
<b>Inspection Date:</b> 10/14/2025	<b>Time In:</b> 10:20 AM	<b>Inspection Number:</b> INSP-137858-2025	<b>Inspection Type:</b> CI Food Routine Inspection	<b>District:</b> ENV EH CI 1	<b>Follow-up Required</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>

Item #	OBSERVATIONS AND CORRECTIVE ACTIONS
	<i>Inspection Comments</i>
	No violations noted at time of inspection. Calibrated thermometer.
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	Supervisor Contact Information: Michelle Roemersberger; Email: M.Roemersberger@maricopa.gov; Phone: (602) 526-6109
	This establishment is enrolled in the Maricopa County Environmental Services Cutting Edge Program and is on the Cutting Edge of food safety.



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Environmental Health Division**

<b>Establishment Name:</b> Fellowship		<b>Permit Identifier:</b> Fellowship Square - IL MAIN KITCHEN/SMALL RETAIL AREA		<b>Permit Number:</b> FD-03741		<b>Permit Type:</b> Eating & Drinking	
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**Compliance Status:** IN = In Compliance OUT = Not in Compliance NO = Not Observed NA = Not Applicable COS = Corrected On Site R = Repeat Violation

**Foodborne Illness Risk Factors**

IN	OUT	NO	NA	Description	COS	R
<b>Supervision</b>						
X				1. Person in Charge Present, Demonstrates Knowledge, and Performs Duties		
X				2. Certified Food Protection Manager		
<b>Employee Health</b>						
X				3. Management and Food Employee Knowledge, and Conditional Employee; Responsibilities and Reporting		
X				4. Proper Use of Restriction and Exclusion		
X				5. Clean-up of Vomiting and Diarrheal Events		
<b>Good Hygienic Practices</b>						
X				6. Proper Eating, Tasting, Drinking, or Tobacco Use		
X				7. No Discharge from Eyes, Nose, and Mouth		
<b>Preventing Contamination by Hands</b>						
X				8. Hands Clean and Properly Washed		
X				9. No Bare Hand Contact with RTE Foods or a Pre-Approved Alternate Properly Followed		
X				10. Adequate Handwashing Sinks, Properly Supplied and Accessible		
<b>Approved Source</b>						
X				11. Food Obtained from Approved Source		
		X		12. Food Received at Proper Temperature		
X				13. Food in Good Condition, Safe and Unadulterated		
			X	14. Required Records Available: Shellstock Tags, Parasite Destruction		

IN	OUT	NO	NA	Description	COS	R
<b>Protection from Contamination</b>						
X				15. Food Separated and Protected		
X				16. Food-Contact Surfaces: Cleaned and Sanitized		
X				17. Proper Disposition of Returned, Previously Served, Reconditioned, and Unsafe Food		
<b>Time/Temperature Control for Safety</b>						
		X		18. Proper Cooking Time and Temperatures		
		X		19. Proper Reheating Procedures for Hot Holding		
X				20. Proper Cooling Time and Temperatures		
X				21. Proper Hot Holding Temperatures		
X				22. Proper Cold Holding Temperatures		
X				23. Proper Date Marking and Disposition		
			X	24. Time as a Public Health Control: Procedures and Records		
<b>Consumer Advisory</b>						
			X	25. Consumer Advisory Provided for Raw or Undercooked Food		
<b>Highly Susceptible Populations</b>						
			X	26. Pasteurized Foods Used; Prohibited Foods Not Offered		
<b>Food/Color Additives and Toxic Substances</b>						
			X	27. Food Additives: Approved and Properly Used		
X				28. Toxic Substances Properly Identified, Stored, and Used; Held for Retail Sale, Properly Stored		
<b>Conformance with Approved Procedures</b>						
			X	29. Compliance with Variance, Specialized Process, Reduced Oxygen Packaging Criteria or HACCP plan		

**Good Retail Practices**

IN	OUT	NO	NA	Description	COS	R
<b>Safe Food and Water</b>						
		X		30. Pasteurized Eggs Used Where Required		
		X		31. Water and Ice from Approved Source		
		X		32. Variance Obtained for Specialized Processing Methods		
<b>Food Temperature Control</b>						
		X		33. Proper Cooling Methods Used; Adequate Equipment for Temperature Control		
		X		34. Plant Food Properly Cooked for Hot Holding		
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<b>Food Identification</b>						
		X		37. Food Properly Labeled; Original Container		
<b>Prevention of Food Contamination</b>						
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		X		40. Personal Cleanliness		
		X		41. Wiping Cloths; Properly Used and Stored		
		X		42. Washing Fruits and Vegetables		

IN	OUT	NO	NA	Description	COS	R
<b>Proper Use of Utensils</b>						
		X		43. In-Use Utensils; Properly Stored		
		X		44. Utensils, Equipment and Linens; Properly Stored, Dried, Handled		
		X		45. Single-Use/Single-Service Articles; Properly Stored, Used		
		X		46. Gloves Used Properly		
<b>Utensils, Equipment, and Vending</b>						
		X		47. Food and Non-Food-Contact Surfaces Cleanable, Properly Designed, Constructed and Used		
		X		48. Warewashing Facilities, Installed, Maintained, Used, Test Strips		
		X		49. Non-Food-Contact Surfaces Clean		
<b>Physical Facilities</b>						
		X		50. Hot and Cold Water Available; Adequate Pressure		
		X		51. Plumbing Installed; Proper Backflow Devices		
		X		52. Sewage and Waste Water Properly Disposed		
		X		53. Toilet Facilities: Properly Constructed, Supplied, Clean		
		X		54. Garbage/Refuse Properly Disposed; Facilities Maintained		
		X		55. Physical Facilities Installed, Maintained, and Clean		
		X		56. Adequate Ventilation and Lighting; Designated Areas Used		

**Maricopa County Environmental Health Code**

IN	OUT	NO	NA	Description	COS	R
<b>Indoor Play Area</b>						
		X		57. Indoor Play Area Requirements (FD)		

IN	OUT	NO	NA	Description	COS	R
<b>Dog Friendly Patio</b>						
		X		58. Dog Friendly Patio Requirements (FD)		



**Maricopa County  
Environmental Services Department  
Environmental Health Division**

<b>Establishment Name</b> Fellowship		<b>Permit Identifier:</b> Fellowship Square - IL MAIN KITCHEN/SMALL RETAIL AREA		<b>Permit Number:</b> FD-03741	<b>Permit Type:</b> Eating & Drinking
<b>Inspection Date:</b> 10/14/2025	<b>Time In:</b> 10:20 AM	<b>Inspection Number:</b> INSP-137858-2025	<b>Inspection Type:</b> CI Food Routine Inspection	<b>District:</b> ENV EH CI 1	<b>Follow-up Required</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>

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					Total Embargo	

<b>Received by:</b> <i>Juan</i>	<b>Received by Name:</b> Juan Arcos
	<b>Inspected by Name:</b> Alyssa Taylor
	<b>Title:</b> Environmental Health Specialist
	<b>Inspector Email:</b> alyssa.taylor@maricopa.gov
	<b>Inspector Phone:</b> 602 619-8441



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- The inspector may not take any adverse action, treat a person less favorably or draw any inference based on the regulated person's decision to be represented by an attorney or be advised by any other experts in the field.
- Any trade secrets and proprietary or confidential information, identified by the regulated source as such (must be submitted to the Department in writing,) contained in the documents provided to the inspector may be redacted before becoming public information.
- There are no direct fees for this inspection unless Investigation or Plan Review fees apply (\$130/hr.).
- I have the right to copies of any original document(s) taken from the premises by the County during the inspection if the County is permitted by law to take the original document(s).
- Potential civil actions for violations cited as a result of this inspection are not subject to an applicable statute of limitation.
- I have the right to have a split or duplicate of any samples taken during the inspection, if the split or duplicate of any samples, if appropriate, would not prohibit an analysis from being conducted or render an analysis inconclusive.
- I have the right to copies of any analysis performed on samples taken during the inspection.
- Each person whose conversation with the County inspector during the inspection is tape-recorded will be informed that the conversation is being tape-recorded.
- My administrative hearing rights are set forth in A.R.S. §41-1061 to -1066 and my rights relating to an appeal of a final County decision are found in A.R.S. §12-901, et seq., and Maricopa County Environmental Health Code Chapter 1.
- A County decision pursuant to A.R.S. §11-1603 E and F is not an appealable County action.



**Maricopa County  
Environmental Services Department  
Environmental Health Division**

<b>Establishment Name</b> Fellowship	<b>Permit Number:</b> FD-03741	<b>Inspection Date:</b> 10/14/2025
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This award card is the property of the Maricopa County Environmental Services Department. Tampering or altering this card may result in legal action.



**Maricopa County  
Environmental Services Department  
Environmental Health Division**

<b>Establishment Name:</b> Fellowship		<b>Permit Identifier:</b> Fellowship Square - OASIS		<b>Permit Number:</b> FD-03761	<b>GRADE</b>  <b>A+</b>
<b>Physical Address:</b> 6945 E MAIN ST, 5, MESA, AZ 85207				<b>Permit Type:</b> Eating & Drinking	
<b>Permit Holder:</b> Christian Care Corp				<b>Permit Expires:</b> 04/30/2026	
<b>Inspection Date:</b> 10/14/2025	<b>Time In:</b> 12:00 AM	<b>Inspection Number:</b> INSP-137806-2025	<b>Inspection Type:</b> CI Food Routine Inspection	<b>District:</b> ENV EH CI 1	<b>Follow-up Required</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>

Item #	OBSERVATIONS AND CORRECTIVE ACTIONS
	<i>Inspection Comments</i>
	No violations noted at time of inspection. Calibrated thermometer.
	No County legal action will result from this inspection.
	Supervisor Contact Information: Michelle Roemersberger; Email: M.Roemersberger@maricopa.gov; Phone: (602) 526-6109
	This establishment is enrolled in the Maricopa County Environmental Services Cutting Edge Program and is on the Cutting Edge of food safety.



**Maricopa County  
Environmental Services Department  
Environmental Health Division**

<b>Establishment Name:</b> Fellowship		<b>Permit Identifier:</b> Fellowship Square - OASIS		<b>Permit Number:</b> FD-03761	<b>Permit Type:</b> Eating & Drinking
<b>Inspection Date:</b> 10/14/2025	<b>Time In:</b> 12:00 AM	<b>Inspection Number:</b> INSP-137806-2025	<b>Inspection Type:</b> CI Food Routine Inspection	<b>District:</b> ENV EH CI 1	<b>Follow-up Required</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>

**Compliance Status:** IN = In Compliance OUT = Not in Compliance NO = Not Observed NA = Not Applicable COS = Corrected On Site R = Repeat Violation

**Foodborne Illness Risk Factors**

IN	OUT	NO	NA	Description	COS	R
<b>Supervision</b>						
X				1. Person in Charge Present, Demonstrates Knowledge, and Performs Duties		
X				2. Certified Food Protection Manager		
<b>Employee Health</b>						
X				3. Management and Food Employee Knowledge, and Conditional Employee; Responsibilities and Reporting		
X				4. Proper Use of Restriction and Exclusion		
X				5. Clean-up of Vomiting and Diarrheal Events		
<b>Good Hygienic Practices</b>						
X				6. Proper Eating, Tasting, Drinking, or Tobacco Use		
X				7. No Discharge from Eyes, Nose, and Mouth		
<b>Preventing Contamination by Hands</b>						
X				8. Hands Clean and Properly Washed		
X				9. No Bare Hand Contact with RTE Foods or a Pre-Approved Alternate Properly Followed		
X				10. Adequate Handwashing Sinks, Properly Supplied and Accessible		
<b>Approved Source</b>						
X				11. Food Obtained from Approved Source		
		X		12. Food Received at Proper Temperature		
X				13. Food in Good Condition, Safe and Unadulterated		
			X	14. Required Records Available: Shellstock Tags, Parasite Destruction		

IN	OUT	NO	NA	Description	COS	R
<b>Protection from Contamination</b>						
X				15. Food Separated and Protected		
X				16. Food-Contact Surfaces: Cleaned and Sanitized		
X				17. Proper Disposition of Returned, Previously Served, Reconditioned, and Unsafe Food		
<b>Time/Temperature Control for Safety</b>						
		X		18. Proper Cooking Time and Temperatures		
		X		19. Proper Reheating Procedures for Hot Holding		
		X		20. Proper Cooling Time and Temperatures		
		X		21. Proper Hot Holding Temperatures		
X				22. Proper Cold Holding Temperatures		
X				23. Proper Date Marking and Disposition		
			X	24. Time as a Public Health Control: Procedures and Records		
<b>Consumer Advisory</b>						
			X	25. Consumer Advisory Provided for Raw or Undercooked Food		
<b>Highly Susceptible Populations</b>						
X				26. Pasteurized Foods Used; Prohibited Foods Not Offered		
<b>Food/Color Additives and Toxic Substances</b>						
			X	27. Food Additives: Approved and Properly Used		
X				28. Toxic Substances Properly Identified, Stored, and Used; Held for Retail Sale, Properly Stored		
<b>Conformance with Approved Procedures</b>						
			X	29. Compliance with Variance, Specialized Process, Reduced Oxygen Packaging Criteria or HACCP plan		

**Good Retail Practices**

IN	OUT	NO	NA	Description	COS	R
<b>Safe Food and Water</b>						
		X		30. Pasteurized Eggs Used Where Required		
		X		31. Water and Ice from Approved Source		
		X		32. Variance Obtained for Specialized Processing Methods		
<b>Food Temperature Control</b>						
		X		33. Proper Cooling Methods Used; Adequate Equipment for Temperature Control		
		X		34. Plant Food Properly Cooked for Hot Holding		
		X		35. Approved Thawing Methods Used		
		X		36. Thermometers Provided and Accurate		
<b>Food Identification</b>						
		X		37. Food Properly Labeled; Original Container		
<b>Prevention of Food Contamination</b>						
		X		38. Insects, Rodents and Animals not Present		
		X		39. Contamination Prevented during Food Preparation, Storage and Display		
		X		40. Personal Cleanliness		
		X		41. Wiping Cloths; Properly Used and Stored		
		X		42. Washing Fruits and Vegetables		

IN	OUT	NO	NA	Description	COS	R
<b>Proper Use of Utensils</b>						
		X		43. In-Use Utensils; Properly Stored		
		X		44. Utensils, Equipment and Linens; Properly Stored, Dried, Handled		
		X		45. Single-Use/Single-Service Articles; Properly Stored, Used		
		X		46. Gloves Used Properly		
<b>Utensils, Equipment, and Vending</b>						
		X		47. Food and Non-Food-Contact Surfaces Cleanable, Properly Designed, Constructed and Used		
		X		48. Warewashing Facilities, Installed, Maintained, Used, Test Strips		
		X		49. Non-Food-Contact Surfaces Clean		
<b>Physical Facilities</b>						
		X		50. Hot and Cold Water Available; Adequate Pressure		
		X		51. Plumbing Installed; Proper Backflow Devices		
		X		52. Sewage and Waste Water Properly Disposed		
		X		53. Toilet Facilities: Properly Constructed, Supplied, Clean		
		X		54. Garbage/Refuse Properly Disposed; Facilities Maintained		
		X		55. Physical Facilities Installed, Maintained, and Clean		
		X		56. Adequate Ventilation and Lighting; Designated Areas Used		

**Maricopa County Environmental Health Code**

IN	OUT	NO	NA	Description	COS	R
		X		57. Indoor Play Area Requirements (FD)		

IN	OUT	NO	NA	Description	COS	R
		X		58. Dog Friendly Patio Requirements (FD)		



**Maricopa County  
Environmental Services Department  
Environmental Health Division**

<b>Establishment Name</b> Fellowship		<b>Permit Identifier:</b> Fellowship Square - OASIS		<b>Permit Number:</b> FD-03761	<b>Permit Type:</b> Eating & Drinking
<b>Inspection Date:</b> 10/14/2025	<b>Time In:</b> 12:00 AM	<b>Inspection Number:</b> INSP-137806-2025	<b>Inspection Type:</b> CI Food Routine Inspection	<b>District:</b> ENV EH CI 1	<b>Follow-up Required</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>

**Embargo Order – In accordance with Chapter VIII of the Maricopa County Environmental Health Code**

<input type="checkbox"/>	The below listed Food has been voluntarily destroyed, or caused to be destroyed, by this Food Establishment. Said Food found in possession of the Food Establishment was considered unfit for human consumption, misbranded, or otherwise unlawful and the Food Establishment waives any right to appeal.					
<input type="checkbox"/>	The below listed Food is considered unfit for human consumption, misbranded, or otherwise unlawful, and may not be used, sold, moved from the Food Establishment, or destroyed without a written release of the order from the Maricopa County Environmental Services Department. The Department may order the destruction of the Food if a timely request for an appeal hearing is not received.					
<input type="checkbox"/>	I have this obtained representative samples of the Food listed below for routine laboratory analysis.					
Name, Description, and Location of Food	Lot #	Size	Reason Embargoed	Code Reference	Quantity	Weight
Total Embargo						

<b>Received by:</b>	<b>Received by Name:</b> Juan Arcos signed INSP-137858-2025
	<b>Inspected by Name:</b> Alyssa Taylor
	<b>Title:</b> Environmental Health Specialist
	<b>Inspector Email:</b> alyssa.taylor@maricopa.gov
	<b>Inspector Phone:</b> 602 619-8441



**Maricopa County  
Environmental Services Department  
Environmental Health Division**

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**Information, Rights, and Disclaimers (Pursuant A.R.S. 41-1001 & 11-1603)**

Based on this inspection, the issues/items listed above identify violations of the Maricopa County Environmental Health Code and/or the currently adopted FDA Food Code. Failure to comply with the Code may result in permit suspension, permit revocation, Notice of Violation and Demand for Compliance, Cease and Desist, citation, or referral to the County Attorney's Office. If violations were noted on a previous inspection and corrected, legal enforcement action may have been initiated and will continue. Violations found on any inspection may be used to determine a pattern of non-compliance.

**72-Hour Hold**

Inspection reports are placed on a 72-hour hold before they are published on the Department's website. If you have any questions about your inspection, take advantage of this time to follow up with us.

**Provide us feedback:** <https://apps.env.maricopa.gov/FoodInspectionSurvey/?SRID=23>

**Terms:**

- PRIORITY VIOLATION is a major violation that directly contributes to increasing the risk of foodborne illness or injury. Correct as specified.
- PRIORITY FOUNDATION VIOLATION is a minor violation that does not directly contribute to an increased risk of foodborne illness but failure to correct this violation may lead to the occurrence of a PRIORITY VIOLATION. Correct as specified.
- CORE VIOLATION is a minor violation that relates to general maintenance and sanitation. Correct as specified.
- 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.
- GOOD RETAIL PRACTICES are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

**Small Business Regulatory Bill of Rights:** <https://www.maricopa.gov/DocumentCenter/View/6675/Small-Business-Bill-of-Rights-PDF>

By receipt of this inspection report, you have acknowledged that you have been informed of your inspection and due process rights, which are included below in this inspection report. If you have any questions, you may contact the Environmental Services Department at (602) 506-6616. You also attest Pursuant to Chapter I of the Maricopa County Environmental Health Code, the Maricopa County Environmental Services Department ("Department") inspector(s) were present at your location at the time of inspection. Upon entry to the premises, the Department inspector(s) met with you, presented photo identification and explained the purpose of this inspection is necessary for the issuance of a license or to determine compliance with licensure requirements.

- I may accompany the Department inspector(s) on the premises, except during confidential interviews.
- I understand that each person interviewed during the inspection will be informed that their statements may be included in the inspection report.
  - Participation in an interview is voluntary, unless the person is legally compelled to participate
  - A person is allowed 24 hours to review and revise a written statement that is drafted by the inspector and requires the person's signature
  - An agency inspector may not prohibit the regulated person from having an attorney or other experts in their field present during the interview to represent or advise the regulated person.
- The inspector may not take any adverse action, treat a person less favorably or draw any inference based on the regulated person's decision to be represented by an attorney or be advised by any other experts in the field.
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