Consumer Health Protection Inspections Performed
7/2/2022 - 7/8/2022

EVLUTHERAN GOOD SAM SOC THE - 5201 ROMA AV NE
Description - MAIN FLOOR APARTMENTS (Not-For-Profit-Limited Facility, Commercial)
Activity Date - 07/07/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE
S45 Food and non-food contact surfaces cleanable, properly designed, constructed, and used
  OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.
  4-204.13 Dispensing Equipment, Protection of Equipment and Food
  OBSERVED COFFEE AND WATER MACHINE WITH DEBRIS BUILD UP AT TIME OF INSPECTION.
  VIOLATION ADDRESSED INSTRUCTED PERSON IN CHARGE TO CLEAN ON A REGULAR BASIS IN ORDER TO PREVENT CROSS CONTAMINATION FROM ENVIRONMENT.

S46 Ware washing facilities: installed, maintained, used; test strips
  OBSERVED FACILITY IS USING IMPROPER WARE WASHING OR INEFFECTIVE SANITIZATION.
  4-302.14 Sanitizing Solutions, Testing Devices
  OBSERVED TESTING STRIPS NOT WORKING ON SOLUTION AT THE TIME OF THE INSPECTION
  INSTRUCTED PIC TO CALL AUTO CHLOR TO GET CORRECT TEST STRIPS

Description - MANZANO DEL SOL/LA TIENDA (Retail- Prepackaged)
Activity Date - 07/07/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

S8 Adequate hand washing sinks properly supplied and accessible
  OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.
  6-301.14 Handwashing Signage
  OBSERVED NO SIGNAGE AT TIME OF INSPECTION.
  VIOLATION ADDRESSED ON SITE BY DISCUSSING AND PIC POSTING "HAND WASHING SINK ONLY"
  HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.
  5-205.11 Using a Handwashing Sink-Operation and Maintenance
  OBSERVED HAND SINK WITH DISHES AND CANS INSIDE BASIN AT TIME OF INSPECTION.
  VIOLATION ADDRESSED ON SITE BY DISCUSSING PROPER PROCEDURES FOR HAND SINKS USAGE.

Description - 2ND FLOOR SATELLITE KITCHEN 2 (Not-For-Profit-Limited Facility, Commercial)
Activity Date - 07/07/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE
S45 Food and non-food contact surfaces cleanable, properly designed, constructed, and used
OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.

4-204.13 Dispensing Equipment, Protection of Equipment and Food

OBSERVED COFFEE AND WATER MACHINE WITH DEBRIS BUILD UP AT TIME OF INSPECTION.

VIOLATION ADDRESSED INSTRUCTED PERSON IN CHARGE TO CLEAN ON A REGULAR BASIS IN ORDER TO PREVENT CROSS CONTAMINATION FROM ENVIRONMENT.

S46 Ware washing facilities: installed, maintained, used; test strips

OBSERVED FACILITY IS USING IMPROPER WARE WASHING OR INEFFECTIVE SANITIZATION.

4-302.14 Sanitizing Solutions, Testing Devices

OBSERVED TESTING STRIPS NOT WORKING ON SOLUTION AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CALL AUTO CHLOR TO GET CORRECT TEST STRIPS

Description - MANZANO DEL SOL (Not-For-Profit-Institutional Kitchen)
Activity Date - 07/07/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S13 Food separated and protected

OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.

3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation

OBSERVED A BOX OF PEACH COBBLER PIE ON THE FLOOR OF THE WALK IN COOLER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC FOOD MUST BE STORED SIX INCHES OFF THE GROUND TO PREVENT FROM CONTAMINATION.

S14 Food-contact surfaces: cleaned and sanitized

OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

OBSERVED DEBRIS BUILD UP ON REACH IN COOLERS IN THE KITCHEN AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE ON A DAILY BASIS

OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

OBSERVED DEBRIS BUILD UP IN AND ON THE ICE MACHINE AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS TO PREVENT CONTAMINATION.

S37 Contamination prevented during food preparation, storage and display

OBSERVED INADEQUATE METHODS TO PREVENT FOOD CONTAMINATION DURING FOOD PREPARATION, STORAGE, AND DISPLAY.

3-305.11 Food Storage-Preventing Contamination from the Premises

OBSERVED A BOX OF LEMONS THAT HAD LEMONS WITH MOLD ON THEM AS WELL AS RAW SAUSAGE BEING STORED ABOVE THE BOX HAD DRIPPED BLOOD ON THE SIDE OF THE OPENED BOX OF LEMONS AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO DISPOSE OF BOX OF LEMONS
**S39  Wiping cloths: properly used and stored**

OBSERVED WIPING CLOTHS INAPPROPRIATELY STORED, USED, OR HELD IN IMPROPER SANITIZER CONCENTRATION.

3-304.14 Wiping Cloths, Use Limitation

OBSERVED SANITATION BUCKET STORED ON THE FLOOR IN PREP AREA AT TIME OF INSPECTION.

VIOLATION CORRECTED ON SITE BY DISCUSSION THAT CLARIFIES THAT SANITATION BUCKETS SHOULD BE STORED OFF THE FLOOR TO PREVENT TRANSFERRING OF CONTAMINATION TO FOOD EQUIPMENT, UTENSILS OR LINENS.

**S4  Proper eating, tasting, drinking, or tobacco use**

OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA.

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED EMPLOYEE DRINK ON THE MAKE TABLE WHERE TOMATOES WERE BEING SLICED AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO HAVE A DESIGNATED AREA FOR EMPLOYEE DRINKS AWAY FROM ANY FOOD OR NON FOOD CONTACT SURFACES

**S45  Food and non-food contact surfaces cleanable, properly designed, constructed, and used**

OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.

4-204.13 Dispensing Equipment, Protection of Equipment and Food

OBSERVED COFFEE MACHINE WITH DEBRIS BUILD UP AT TIME OF INSPECTION.

VIOLATION ADDRESSED INSTRUCTED PERSON IN CHARGE TO CLEAN ON A REGULAR BASIS IN ORDER TO PREVENT CROSS CONTAMINATION FROM ENVIRONMENT.

OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.

4-202.15 Can Openers

OBSERVED CAN OPENER WITH DEBRIS BUILD UP AT TIME OF INSPECTION.

VIOLATION CORRECTED ON SITE BY DISCUSSING THE IMPORTANCE OF WASHING RINSING AND SANITIZING AFTER EACH USE TO PREVENT CROSS CONTAMINATION.

**S46  Ware washing facilities: installed, maintained, used; test strips**

OBSERVED FACILITY IS USING IMPROPER WARE WASHING OR INEFFECTIVE SANITIZATION.

4-302.14 Sanitizing Solutions, Testing Devices

OBSERVED TESTING STRIPS NOT WORKING ON SOLUTION AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CALL AUTO CHLOR TO GET CORRECT TEST STRIPS

**S47  Nonfood-contact surfaces clean**

OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.

4-602.13 Nonfood Contact Surfaces

OBSERVED DEBRIS BUILD UP ON A TWO BY FOUR LOCATED IN THE DRY GOODS STORAGE AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE ALL NON FOOD CONTACT SURFACES ON A REGULAR BASIS
09 OUT OF COMPLIANCE

S45 Food and non-food contact surfaces cleanable, properly designed, constructed, and used
OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.

4-204.13 Dispensing Equipment, Protection of Equipment and Food

OBSERVED COFFEE AND WATER MACHINE WITH DEBRIS BUILD UP AT TIME OF INSPECTION.

VIOLATION Addressed INSTRUCTED PERSON IN CHARGE TO CLEAN ON A REGULAR BASIS IN ORDER TO PREVENT CROSS CONTAMINATION FROM ENVIRONMENT.

S46 Ware washing facilities: installed, maintained, used; test strips
OBSERVED FACILITY IS USING IMPROPER WARE WASHING OR INEFFECTIVE SANITIZATION.

4-302.14 Sanitizing Solutions, Testing Devices

OBSERVED TESTING STRIPS NOT WORKING ON SOLUTION AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CALL AUTO CHLOR TO GET CORRECT TEST STRIPS

SOUTHWEST CHILD CARE CTR INC - 11800 LOMAS BLVD NE
Description - SOUTHWEST CHILD CARE CTR (Not-For-Profit-Childcare)
Activity Date - 07/05/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

EL TORITO BURRITOS - 305 PENNSYLVANIA ST SE
Description - EL TORITO BURRITOS (Mobile Food Unit)
Activity Date - 07/05/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

WALGREENS 11360 - 11200 MONTGOMERY BLVD NE
Description - WALGREENS (Retail-Prepackaged)
Activity Date - 07/05/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

BEE HIVE VILLAGE - 6401 CORONA AV NE BLDG A-F
Description - BEE HIVE VILLAGE BUILDING A (Not-For-Profit-Institutional Kitchen)
Activity Date - 07/08/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized
OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

4-501.115 Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers

OBSERVED FACILITY DID NOT HAVE A SANITIZER BUCKET SET UP IN THE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE A SANITIZER SOLUTION TO 300 PPM QUAT. OBSERVED LACTIC ACID DISPENSER WAS NOT SET UP WITH SANITIZER BUT PIC WAS USING THE DISPENSER FOR A SANITIZER BUCKET. INSTRUCTED PIC TO HAVE A SANITIZER BUCKET AVAILABLE WITH PROPER CONCENTRATION OF SANITIZER DURING FOOD PRODUCTION TIMES.

S46 Ware washing facilities: installed, maintained, used; test strips
OBSERVED FACILITY IS USING IMPROPER WARE WASHING OR INEFFECTIVE SANITIZATION.

4-302.14 Sanitizing Solutions, Testing Devices

OBSERVED FACILITY HAS NO CHEMICAL TEST STRIPS AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT TEST STRIPS NEED TO BE AVAILABLE TO VERIFY PROPER SANITIZER CONCENTRATION LEVELS.

S49 Plumbing installed; proper backflow devices
OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.

5-303.12 Protective Cover or Device

OBSERVED FLOOR DRAIN UNDERNEATH 3 COMPARTMENT SINK WITHOUT PROPER COVER AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT FLOOR DRAINS MUST HAVE PROTECTIVE COVER OR DEVICE TO ENSURE DRAIN DOES NOT BECOME CLOGGED AND ALLOWS FOR DRAINING.

Description - BEE HIVE VILLAGE BUILDING A (Not-For-Profit-Institutional Kitchen)
Activity Date - 07/08/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S33 Approved thawing methods used
OBSERVED USE OF UNAPPROVED THAWING METHODS.

3-501.13 Thawing

OBSERVED RAW CHICKEN BEING THAWED IN FOOD PREP SINK NOT SUBMERGED UNDER RUNNING WATER. INSTRUCTED PIC THAT FOOD PRODUCTS BEING THAWED IN SINK MUST BE SUBMERGED UNDER RUNNING WATER TO SUFFICIENTLY WASH AWAY LOOSE PARTICLES AND OVERFLOW, AND TO NOT EXCEED 4 HOUR TIME LIMIT OF COLD HOLDING FOOD ITEMS.

S4 Proper eating, tasting, drinking, or tobacco use
OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA.

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED EMPLOYEE DRINK ON FOOD COUNTER NEXT TO CUTTING BOARD AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL EMPLOYEE BEVERAGES NEED TO HAVE A LID AND STRAW TO PREVENT HAND TO MOUTH CONTACT AND STORED IN AN AREA AWAY FROM FOOD PREP, AND FOOD STORAGE AREAS.

S46 Ware washing facilities: installed, maintained, used; test strips
OBSERVED FACILITY IS USING IMPROPER WARE WASHING OR INEFFECTIVE SANITIZATION.

4-302.14 Sanitizing Solutions, Testing Devices

OBSERVED FACILITY HAS NO TEST STRIPS AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT TEST STRIPS NEED TO BE AVAILABLE TO VERIFY PROPER SANITIZER CONCENTRATION LEVELS.

S49 Plumbing installed; proper backflow devices
OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.

5-303.12 Protective Cover or Device

OBSERVED FLOOR DRAIN UNDERNEATH 3 COMPARTMENT SINK WITHOUT PROPER COVER AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT FLOOR DRAINS MUST HAVE PROTECTIVE COVER OR DEVICE TO ENSURE DRAIN DOES NOT BECOME CLOGGED AND ALLOWS FOR DRAINING.

S8 Adequate hand washing sinks properly supplied and accessible
OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED SANITIZER BUCKET IN HAND SINK BASIN AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT HAND SINKS NEED TO BE AVAILABLE AND OPERABLE AT ALL TIMES TO PROPERLY WASH AND SANITIZE HANDS.
09 OUT OF COMPLIANCE
S45 Food and non-food contact surfaces cleanable, properly designed, constructed, and used
OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED,
OR NOT KEPT IN GOOD REPAIR.

4-101.19 Nonfood-Contact Surfaces

OBSERVED DEBRIS BUILD UP ON THE FLOORS THROUGHOUT THE PROCESSING AREA AT THE TIME OF THE
INSPECTION
INSTRUCTED PIC TO CLEAN AND SANITIZE THE FACILITY ON A REGULAR BASIS

S49 Plumbing installed; proper backflow devices
OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.

5-205.15 System Maintained in Good Repair

OBSERVED LEAK LOCATED ON A PIPE COMING FROM THE WATER SOFTENER SYSTEM IN THE PROCESSING AREA AT
THE TIME OF THE INSPECTION
INSTRUCTED PIC TO REPAIR TO COME INTO COMPLIANCE AND SEND CHPD A PICTURE BY 08/06/22 @
NDVIGIL@CABQ.GOV

S53 Physical facilities installed, maintained, and clean
OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods

OBSERVED FRONT SLIDING GATE (ENTRY WAY FOR TRUCKS) NOT CLOSING PROPERLY WITH A GAP LOCATED AT THE
BOTTOM OF THE GATE WHEN ITS CLOSED AS WELL AS A HOLE IN THE CEILING AREA OF THE PROCESSING PLANT
AREA AT THE TIME OF THE INSPECTION.

INSTRUCTED PIC TO REPAIR BOTH THE GATE AND THE HOLE IN THE CEILING AND SEND CHPD INSPECTOR PICTURES
OF REPAIR BY 08/06/22 @ NDVIGIL@CABQ.GOV

09 OUT OF COMPLIANCE
S53 Physical facilities installed, maintained, and clean
OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED DEBRIS BUILD UP ON THE FLOOR IN THE RETAIL FRONT AREA AT THE TIME OF THE INSPECTION
INSTRUCTED PIC TO SWEEP AND SANITIZE FRONT ARE FREE OF DEBRIS ON A REGULAR BASIS
OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

OBSERVED DEBRIS AND RUST BUILD UP IN AND ON THE ICE MACHINE AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO DISPOSE OF ALL ICE AND CLEAN AND SANITIZE MACHINE AND SEND A PICTURE OF CLEAN MACHINE TO NDVIGIL@CABQ.GOV.

S35 Food properly labeled; original container

OBSERVED PACKAGED FOOD WITHOUT APPROPRIATE LABELS.

3-302.12 Food Storage Containers Identified with Common Name of Food

OBSERVED PACKAGED FOOD OR BULK FOOD REMOVED FROM ORIGINAL CONTAINER (SUGAR AND FLOUR) WITHOUT THE PROPER LABELING AT THE TIME OF INSPECTION.

INSTRUCTED PIC TO LABEL ALL FOOD CONTAINERS WITH COMMON FOOD NAME IN ORDER TO PROPERLY IDENTIFY.

S37 Contamination prevented during food preparation, storage and display

OBSERVED INADEQUATE METHODS TO PREVENT FOOD CONTAMINATION DURING FOOD PREPARATION, STORAGE, AND DISPLAY.

3-307.11 Miscellaneous Sources of Contamination CELL PHONE

OBSERVED SPEAKER AND CELL PHONE ON TOP OF CONTAINER ON THE DISHWASHER AT TIME OF INSPECTION.

VIOLATION ADDRESSED WITH PIC INSTRUCTED TO KEEP PERSONAL ITEMS AWAY FROM FOOD AND FOOD CONTACT SURFACES IN ORDER TO PREVENT CROSS CONTAMINATION.

S45 Food and non-food contact surfaces cleanable, properly designed, constructed, and used

OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.

4-202.15 Can Openers

OBSERVED CAN OPENER WITH DEBRIS BUILD UP AT TIME OF INSPECTION.

OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.

4-202.12 CIP Equipment

OBSERVED DEBRIS BUILD UP ON FAN COVER IN THE REACH IN COOLER LOCATED IN THE BACK OF THE KITCHEN AREA AT THE TIME OF THE INSPECTION.

INSTRUCTED PIC TO CLEAN AND SANITIZE VENT COVERS ON A REGULAR SCHEDULED BASIS TO PREVENT CONTAMINATION FROM CONTACTING FOOD AND NON FOOD CONTACT SURFACES.

VIOLATION ADDRESSED BY DISCUSSING THE IMPORTANCE OF WASHING RINSING AND SANITIZING AFTER EACH USE TO PREVENT CROSS CONTAMINATION.

S46 Ware washing facilities: installed, maintained, used; test strips

OBSERVED FACILITY IS USING IMPROPER WARE WASHING OR INEFFECTIVE SANITIZATION.

4-302.14 Sanitizing Solutions, Testing Devices

OBSERVED TEST STRIPS WERE EXPIRED AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO ORDER NEW TEST STRIPS TO VERIFY CHEMICAL CONCENTRATION OF ALL CHEMICALS USED IN THE FACILITY FOR FOOD AND NON FOOD CONTACT SURFACES
SPROUTS FARMERS MARKET - 6300A SAN MATEO BLVD NE
Description - SUNFLOWER FARMERS MARKET DBA SPROUTS FARMERS MARKET BA
Activity Date - 07/06/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE
S4 Proper eating, tasting, drinking, or tobacco use
OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA.

2-401.11 Eating, Drinking or Using Tobacco
OBSERVED OPEN EMPLOYEE WATER BOTTLES AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL EMPLOYEE BEVERAGES NEED TO HAVE A LID AND STRAW TO PREVENT HAND TO MOUTH CONTACT AND STORE BELOW AND AWAY FROM FOOD AND FOOD CONTACT SURFACES.

S8 Adequate hand washing sinks properly supplied and accessible
OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.11 Handwashing Cleanser, Availability
OBSERVED HANDWASHING STATION WITHOUT STOCKED HANDWASHING CLEANSER AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT HANDWASHING STATION MUST BE STOCKED WITH AVAILABLE HANDWASHING CLEANSER AT ALL TIMES TO INSURE PROPER CLEANING AND SANITIZING OF HANDS.

SPROUTS FARMERS MARKET MEAT AND SEAFOOD (Retail-Meat/Seafood)
Description - SPROUTS FARMERS MARKET MEAT AND SEAFOOD (Retail-Meat/Seafoo
Activity Date - 07/06/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE
S26 Toxic substances properly identified, stored, and used
OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.

7-201.11 Separation-Storage
OBSERVED DEGREASER CHEMICAL STORED ON TOP OF FOOD STORAGE LIDS IN THE WALK IN COOLER MEAT ROOM AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT CHEMICALS NEED TO BE STORED AWAY FROM FOOD STORAGE CONTAINERS TO PREVENT CONTAMINATION.

S39 Wiping cloths: properly used and stored
OBSERVED WIPING CLOTHS INAPPROPRIATELY STORED, USED, OR HELD IN IMPROPER SANITIZER CONCENTRATION.

3-304.14 Wiping Cloths, Use Limitation
OBSERVED SANITIZING WIPING CLOTH BEING STORED ON TOP OF CUTTING TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT WIPING TOWELS NEED TO BE STORED IN SANITIZING SOLUTION BETWEEN EACH USE TO MAINTAIN AND PROPERLY SANITIZE.

S47 Nonfood-contact surfaces clean
OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.

4-601.11(B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils
OBSERVED FILTER ON FAN CONDENSER IN THE MEAT COOLER ROOM WITH SUBSTANTIAL DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE TO PREVENT CONTAMINATION.

SPROUTS FARMERS MARKET DBA SPROUTS FARMERS MARKET DE
Description - SUNFLOWER FARMERS MARKET DBA SPROUTS FARMERS MARKET DE
Activity Date - 07/06/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE
S4 Proper eating, tasting, drinking, or tobacco use
OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA.

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED WRAPPED EMPLOYEE FOOD ON BOTTOM DELI PREP TABLE NEXT TO SINGLE USE STORAGE CONTAINERS AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT EMPLOYEE FOOD MUST BE STORED IN A SEPARATE AREA AWAY FROM FOOD ITEMS AND STORAGE.

S54 Adequate ventilation and lighting; designated areas used
OBSERVED INADEQUATE VENTILATION, LIGHTING, OR STORAGE OF PERSONAL BELONGINGS.

6-202.11 Light Bulbs, Protective Shielding

OBSERVED IN THE HOT HOLDING DISPLAY IN GROCERY AREA WITH BROKEN LIGHT BULBS AND LIGHT BULBS THAT WHERE NOT SHATTERPROOF AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE BROKEN LIGHT BULBS AND THAT ALL LIGHTS MUST HAVE A PROTECTIVE SHIELDING, OR USE SHATTERPROOF BULBS TO PREVENT CONTAMINATION.

4-202.18 Ventilation Hood Systems, Filters

OBSERVED HOOD FILTERS ABOVE OVENS WITH SUBSTANTIAL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND/OR REPLACE FILTERS TO PROPERLY MAINTAIN VENTILATION AND PREVENT CONTAMINATION.

S8 Adequate hand washing sinks properly supplied and accessible
OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED HAND WASHING SINK WAS HOLDING WASTE WATER INSIDE SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC TO HAVE REPAIRS MADE TO SINK SO WATER WILL FLOW AND HAND SINK WILL BE OPERATION.

6-301.11 Handwashing Cleanser, Availability

OBSERVED HANDWASHING STATION WITHOUT HANDWASHING CLEANSER AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT HANDWASHING CLEANER MUST BE AVAILABLE HANDWASH STATION AT ALL TIMES TO INSURE PROPER CLEANING AND SANITIZING OF HANDS. VIOLATION CORRECTED ON SITE BY PIC REPLACING SOAP.

Description - SUNFLOWER FARMERS MARKET DBA SPROUTS FARMERS MARKET G
Activity Date - 07/06/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S37 Contamination prevented during food preparation, storage and display
OBSERVED INADEQUATE METHODS TO PREVENT FOOD CONTAMINATION DURING FOOD PREPARATION, STORAGE, AND DISPLAY.

3-303.12 Storage or Display of Food in Contact with Water or Ice

OBSERVED WATER LEAKING FROM THE TOP OF THE PRODUCE DISPLAY ON TO PRODUCE THAT WAS NOT COMING FROM THE SPRAY NOZZLES AT THE TIME OF INSPECTION. INSTRUCTED PIC TO SEPARATE AND REMOVE PRODUCE IN AREA WHERE LEAKAGE IS DRIPPING TO PREVENT CONTAMINATION. PIC NOTED SERVICE REQUEST FOR REPAIRS HAVE BEEN ISSUED. PIC MUST CONTACT CHPD WHEN REPAIRS HAVE BEEN MADE TO UNIT PRIOR TO PLACING PRODUCE IN AFFECTED AREAS.

S4 Proper eating, tasting, drinking, or tobacco use
OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA.

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED OPEN EMPLOYEE BEVERAGE WITHOUT A LID AND STRAW STORED ON TOP OF DRY GOODS AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT EMPLOYEE BEVERAGES NEED TO BE STORED AWAY FROM FOOD ITEMS, AND WITH A TIGHT FITTING LID AND STRAW TO PREVENT HAND TO MOUTH CONTACT.

S49 Plumbing installed; proper backflow devices
OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.

5-303.12 Protective Cover or Device

OBSERVED FLOOR DRAINS WITHOUT PROTECTIVE COVERS ALONG WALL OUTSIDE OF WALK IN COOLERS. INSTRUCTED PIC THAT FLOOR DRAINS NEED TO HAVE A PROTECTIVE COVER OR DEVICE TO PREVENT CLOGS OR BLOCKAGE OF DRAINS.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.12 Floors, Walls, and Ceilings, Utility Lines

OBSERVED HOLE IN WALL ABOVE TRASH ENTRY TO THE OUTSIDE OF FACILITY IN THE SHIPPING AND RECEIVING AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE REPAIRS TO SEAL OR COVER HOLE TO PREVENT PEST ENTRY.

6-501.16 Drying Mops

OBSERVED DRYING MOPS STORED IMPROPERLY TO ADEQUATELY DRY IN A TIMELY MANNER. INSTRUCTED PIC THAT MOPS NEED TO BE STORED HUNG UP TO PROPERLY DRY AND ALLOW FOR DRAINAGE OF GREY WATER TO PREVENT BACTERIA GROWTH.

PEREAS NEW MEXICAN RESTAURANT INC - 1140 JUAN TABO BLVD NE

Description - PEREAS NEW MEXICAN (Food Service Establishment)

Activity Date - 07/08/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S39 Wiping cloths: properly used and stored

OBSERVED WIPING CLOTHS INAPPROPRIATELY STORED, USED, OR HELD IN IMPROPER SANITIZER CONCENTRATION.

3-304.14 Wiping Cloths, Use Limitation

OBSERVED NO SANITIZER SOLUTION BUCKETS SET UP IN KITCHEN AREAS AT TIME OF INSPECTION. ANYTIME THE FACILITY IS IN OPERATION SANITIZER BUCKETS MUST BE SET UP AND MAINTAINED WITHIN THE PROPER CONCENTRATION. OBSERVED EMPLOYEE SETTING UP SANITIZER DURING INSPECTION. VIOLATION CORRECTED ON SITE.

S54 Adequate ventilation and lighting; designated areas used

OBSERVED INADEQUATE VENTILATION, LIGHTING, OR STORAGE OF PERSONAL BELONGINGS.

4-301.14 Ventilation Hood Systems, Adequacy

OBSERVED AMBIENT TEMPERATURE WITHIN KITCHEN LINE AREA TEMPING AT 131 DEGREES FAHRENHEIT AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO PROVIDE PROPER VENTILATION TO KITCHEN LINE. FACILITY MUST MAKE THE APPROPRIATE CORRECTIONS AND ENSURE THAT KITCHEN HAS PROPER VENTILATION. VENTILATION CAN NOT INCLUDE PROPPING BACK DOOR OPEN WITHOUT A SCREEN DOOR INSTALLED OR OTHER MEANS THAT PROTECTS FACILITY FROM ENTRY OF PESTS.

S6 Hands clean and properly washed

OBSERVED EMPLOYEES NOT WASHING HANDS CORRECTLY OR AS OFTEN AS REQUIRED.

2-301.14 When to Wash

OBSERVED EMPLOYEE FAILED TO CHANGE GLOVES AND WASH HANDS AFTER HANDLING RAW SHELL EGGS AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO RETRAIN EMPLOYEES ON WHEN TO WASH HANDS. INSTRUCTED EMPLOYEE TO IMMEDIATE DISPOSE OF GLOVES, WASH HANDS AND USE NEW PAIR OF GLOVES. OBSERVED EMPLOYEE DISPOSE OF GLOVES, WASH HANDS AND DON NEW GLOVES. VIOLATION CORRECTED ON SITE.
S8 Adequate hand washing sinks properly supplied and accessible
OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED EMPLOYEE DUMP WATER INTO HAND WASHING SINK AT THE TIME OF INSPECTION. ALSO OBSERVED THE
SAME EMPLOYEE UTILIZING THE HAND WASHING SINK TO FILL UP SANITIZER BUCKET AT THE TIME OF INSPECTION.
A HANDWASHING SINK SHALL BE MAINTAINED SO THAT IT IS ACCESSIBLE AT ALL TIMES FOR EMPLOYEE USE.
HANDWASHING SINKS MAY NOT BE USED FOR PURPOSES OTHER THAN HAND WASHING. INSTRUCTED PERSON IN
CHARGE TO RETRAIN EMPLOYEE ON HAND WASHING SINK USAGE RESTRICTIONS AND TO CLEAN AND SANITIZE
HAND WASHING SINK BASIN. EDUCATED EMPLOYEES AND PERSON IN CHARGE ON HAND WASHING SINK
REQUIREMENTS.

BEEHIVE HOMES BLDG D - 6100 WILSHIRE AV NE
Description - BEEHIVE HOMES BLDG D (Not-For-Profit-Limited Facility, Commercial)
Activity Date - 07/08/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE
S21 Proper date marking and disposition
OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED.

3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking

OBSERVED FOOD ITEMS SUCH AS FRENCH TOAST, COOKED CHICKEN, COOKED BEEF AND BEAN CHILE AND COOKED
GROUND BEEF PATTIES IN THE REACH IN COOLER WITHOUT DATE MARKING ON CONTAINERS AT THE TIME OF
INSPECTION. INSTRUCTED PIC THAT FOOD ITEMS BEING HELD LONGER THAN 24 HOURS NEED TO HAVE A DATE
MARKING WITH A USE BY OR PRODUCTION DATE, NOT TO EXCEED 7 DAYS.

S46 Ware washing facilities: installed, maintained, used; test strips
OBSERVED FACILITY IS USING IMPROPER WARE WASHING OR INEFFECTIVE SANITIZATION.

4-302.14 Sanitizing Solutions, Testing Devices

OBSERVED FACILITY HAS NO CHEMICAL TEST STRIPS AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC
THAT TEST STRIPS MUST BE AVAILABLE TO VERIFY PROPER SANITIZER CONCENTRATION LEVELS.

PREMIER GAS AND FOOD MART INC - 1734 JUAN TABO BLVD NE
Description - PREMIER GAS AND FOOD MART INC (Retail - Self Service & Prepackage F
Activity Date - 07/06/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

S8 Adequate hand washing sinks properly supplied and accessible
OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.11 Handwashing Cleanser, Availability
5-205.11 Using a Handwashing Sink-Operation and Maintenance
6-301.12 Hand Drying Provision

OBSERVED HAND WASHING SINK IN BACK AREA NOT SUPPLIED WITH SOAP OR PAPER TOWELS AT THE TIME OF
INSPECTION. INSTRUCTED PERSON IN CHARGE TO KEEP SINK SUPPLIED WITH SOAP AND PAPER TOWELS AND
ACCESSIBLE FOR REGULAR USE BY EMPLOYEES.

OUMI SUSHI - 6300 SAN MATEO BLVD NE
Description - OUMI SUSHI (Retail-Specialty)
Activity Date - 07/06/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE
S14 Food-contact surfaces: cleaned and sanitized
OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness

OBSERVED QUAT SANITIZER BELOW 100 PPM AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PIC CHANGING SANITIZER BUCKET TO PROPER SANITIZER CONCENTRATION OF 200-400PPM.

S27 Compliance with variance, specialized process, and HACCP plan

OBSERVED UNAPPROVED SPECIALIZED FOOD PROCESS USED OR APPROVED VARIANCE NOT FOLLOWED.

8-103.12 Conformance with Approved Procedures

OBSERVED THAT HACCP LOG REQUIREMENTS OF NOTATING TESTING OF RICE PH LEVEL AND NECESSARY ADJUSTMENTS BEING COMPLETED WERE NOT LOGGED WHEN THEY WERE BEING PERFORMED AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT PH READINGS MUST BE DOCUMENTED WITH EVERY BATCH OF SUSHI RICE BEING MADE.

S4 Proper eating, tasting, drinking, or tobacco use

OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA.

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED EMPLOYEE BEVERAGE ON PREPARATION TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT EMPLOYEE BEVERAGES NEED TO BE STORED AWAY FROM FOOD PREPARATION AND STORAGE AND MUST HAVE A TIGHT FITTING LID AND A STRAW TO PREVENT HAND TO MOUTH CONTACT

AJIACO COLOMBIAN BISTRO - 3216 SILVER AV SE
Description - AJIACO COLOMBIAN BISTRO (Food Service Establishment)
Activity Date - 07/05/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

OBSERVED NO SANITIZER MADE UP TO CLEAN AND SANITIZE AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC MAKING SANITIZER. SANITIZER CONCENTRATION TESTED AT 100 PPM CHLORINE.

OBSERVED ICE MACHINE INTERIOR WITH SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE THE ICE AND DISCARD. CLEAN AND SANITIZE. PHOTO OF THE SOIL BUILD UP WILL BE DOWNLOADED TO EBRIDGE.

S34 Thermometers provided and accurate

OBSERVED FOOD THERMOMETERS MISSING, INACCURATE, OR NOT EASILY ACCESSIBLE FOR USE BY EMPLOYEES.

4-203.11 Temperature Measuring Devices, Food-Accuracy

OBSERVED A MISSING AMBIENT THERMOMETER FOR THE SMALL REACH IN REFRIGERATOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 7/12/22 SEND CHPD A PHOTO OF THE THERMOMETER AT ACTRUJILLO@CABQ.GOV.

S45 Food and non-food contact surfaces cleanable, properly designed, constructed, and used
OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.

4-101.11 Characteristics-Materials for Construction and Repair

OBSERVED GASKET OF THE REFRIGERATOR DAMAGED AND NEED OF REPLACEMENT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 7/19/22 GASKET MUST BE REPLACED SEND CHPD A PHOTO OF THE NEW GASKET INSTALLED AT ACTRJULLO@CABQ.GOV

BURRITO EXPRESS - 3500 MENAUL BLVD NE # 1
Description - BURRITO EXPRESS (Food Service Establishment)
Activity Date - 07/05/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S13 Food separated and protected
OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.

3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation

OBSERVED UNCOVER CONTAINER OF BEANS LOCATED IN THE REACH IN COOLER LOCATED ON THE WEST SIDE OF THE KITCHEN AREA AT TIME OF INSPECTION.

VIOLATION ADDRESS WITH PIC THE NECESSITY OF KEEPING ALL FOOD PACKAGES CLOSED IN ORDER TO PREVENT CROSS CONTAMINATION FROM ENVIRONMENT.

S21 Proper date marking and disposition
OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED.

3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking

OBSERVED CONTAINERS OF SALSA, DICED JALEPENOS AND NACHO CHEESE IN THE REACH IN COOLER IN THE KITCHEN AREA LOCATED TO THE WEST OF THE FACILITY WITH NO DATE MARKINGS AT TIME OF INSPECTION.

INSTRUCTED PIC TO DATE MARK ALL PROCESSED FOODS WITH A USE BY OR PRODUCTION DATE NOT TO EXCEED 7 DAYS.

S35 Food properly labeled; original container
REPEAT VIOLATION, VIOLATION WAS OBSERVED AT THE PREVIOUS INSPECTION FOR THE FACILITY.

OBSERVED PACKAGED FOOD WITHOUT APPROPRIATE LABELS.

3-302.12 Food Storage Containers Identified with Common Name of Food

OBSERVED PACKAGED FOOD OR BULK FOOD REMOVED FROM ORIGINAL CONTAINER AND PUT INTO CONTAINERS (FLOUR, PINTO BEANS, SUGAR,) WITHOUT THE PROPER LABELING AT THE TIME OF INSPECTION.

INSTRUCTED PIC TO LABEL ALL FOOD CONTAINERS WITH COMMON FOOD NAME IN ORDER TO PROPERLY IDENTIFY.

S37 Contamination prevented during food preparation, storage and display
OBSERVED INADEQUATE METHODS TO PREVENT FOOD CONTAMINATION DURING FOOD PREPARATION, STORAGE, AND DISPLAY.

3-307.11 Miscellaneous Sources of Contamination CELL PHONE

OBSERVED CELL PHONE ON CONTAINERS OF FLOUR AND SUGAR WHERE FOOD IS BEING STORED AT TIME OF INSPECTION.

VIOLATION ADDRESSED WITH PIC INSTRUCTED TO KEEP PERSONAL ITEMS AWAY FROM FOOD AND FOOD CONTACT SURFACES IN ORDER TO PREVENT CROSS CONTAMINATION.
S45 Food and non-food contact surfaces cleanable, properly designed, constructed, and used
VIOLATION WAS NOTED ON THE LAST INSPECTION AT THE FACILITY. REPEAT VIOLATION

OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.

4-202.15 Can Openers

OBSERVED CAN OPENER WITH DEBRIS BUILD UP IN THE KITCHEN ATTACHED TO THE PREP TABLE AT TIME OF INSPECTION.

VIOLATION CORRECTED ON SITE BY DISCUSSING THE IMPORTANCE OF WASHING RINSING AND SANITIZING AFTER EACH USE TO PREVENT CROSS CONTAMINATION.

PINON COFFEE HOUSE - 4545 ALAMEDA BLVD NE STE I
Description - PINON COFFEE (Food Service Establishment)
Activity Date - 07/05/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

S13 Food separated and protected
OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.

3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation

OBSERVED COFFEE ICE CUBES IN FREEZER IN MAKE AREA AND BACK STOCK FREEZER UNCOVERED AND LACKING PROTECTION FROM CONTAMINATION AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL FOOD ITEMS MUST BE COVERED OR PROTECTED TO PREVENT CONTAMINATION DURING FREEZING PROCESS AND WHILE IN STORAGE.

S14 Food-contact surfaces: cleaned and sanitized
OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

4-601.11 (A) EQUIPMENT, FOOD-CONTACT SURFACES, NONFOOD-CONTACT SURFACES AND UTENSILS

OBSERVED BUILD UP IN ICE MACHINE IN THE MAKE AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE ICE, CLEAN AND SANITIZE THE MACHINE DURING THE TIME OF INSPECTION. INSTRUCTED THAT ICE MACHINE CLEANING SHOULD OCCUR AT LEAST ONCE PER MONTH AND AS NEEDED TO AVOID FUTURE BUILD UP.

S39 Wiping cloths: properly used and stored
OBSERVED WIPING CLOTHS INAPPROPRIATELY STORED, USED, OR HELD IN IMPROPER SANITIZER CONCENTRATION.

3-304.14 Wiping Cloths, Use Limitation

OBSERVED EMPLOYEE UTILIZING WIPING CLOTH TO CLEAN SPILL FROM FLOOR THEN PROCEED TO WIPE COUNTER TOP AROUND THE ESPRESSO MACHINE. VIOLATION CORRECTED ON SITE, SPOKE WITH EMPLOYEE TO CORRECT ACTION, DISCARDED TOWEL, WASHED HANDS AND SANITIZED COUNTER AREA WITH A FRESH TOWEL.

S49 Plumbing installed; proper backflow devices
OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.

5-303.12 Protective Cover or Device

OBSERVED FLOOR DRAINS IN MAKE AREA SUCH AS BELOW ESPRESSO COFFEE MACHINE, HAND WASHING STATION, AND BEHIND COOLER IN NORTH WEST CORNER WITHOUT A PROTECTIVE COVER AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT FLOOR DRAINS NEED TO COVERED AND PROTECTED TO PREVENT LARGE ITEMS FROM BLOCKING DRAIN.

OUTBACK STEAKHOUSE #5110 - 4821 JEFFERSON ST NE
Description - OUTBACK STEAKHOUSE #5110 (Food Service Establishment-Bar)
Activity Date - 07/08/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE
S47 Nonfood-contact surfaces clean
OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.

4-601.11(B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

OBSERVED SIGNIFICANT FROST BUILD UP IN THE REACH IN COOLER ON CONDENSER FAN SHROUD AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE FROST BUILD UP IN REACH IN FREEZER AND IF ICE BUILD UP CONTINUES, HAVE UNIT SERVICED TO PREVENT CONTAMINATION.

S49 Plumbing installed; proper backflow devices
OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.

5-303.12 Protective Cover or Device

OBSERVED FLOOR DRAIN UNDERNEATH 3 COMPARTMENT SINK WITHOUT PROPER COVER AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT FLOOR DRAINS MUST HAVE PROTECTIVE COVER OR DEVICE TO ENSURE DRAIN DOES NOT BECOME CLOGGED AND ALLOWS FOR DRAINING.

S8 Adequate hand washing sinks properly supplied and accessible
OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.12 Hand Drying Provision

OBSERVED HAND SINK WITH NO APPROVED HAND DRYING METHOD. VIOLATION CORRECTED ON SITE BY PIC REPLACING PAPER TOWELS. INSTRUCTED PIC THAT HAND SINK STATIONS NEED TO HAVE AN APPROVED METHOD OF DRYING HANDS AT ALL TIMES TO PROPERLY WASH AND SANITIZE HANDS.

Description - OUTBACK STEAKHOUSE #5110 (Food Service Establishment)
Activity Date - 07/08/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE
S21 Proper date marking and disposition
OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED.

3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking

OBSERVED MULTIPLE PRODUCTS IN WALK IN SUCH AS SHRIMP, TUNA, RIBS AND CHICKEN NOT DATE MARKED AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT FOOD ITEMS BEING HELD LONGER THAN 24 HOURS NEED TO HAVE A DATE MARKING WITH A USE BY OR PRODUCTION DATE, NOT TO EXCEED 7 DAYS.

S37 Contamination prevented during food preparation, storage and display
OBSERVED INADEQUATE METHODS TO PREVENT FOOD CONTAMINATION DURING FOOD PREPARATION, STORAGE, AND DISPLAY.

3-303.12 Storage or Display of Food in Contact with Water or Ice

OBSERVED SIGNIFICANT FROST BUILD UP IN THE WALK IN FREEZER ON CONDENSER FAN SHROUD AND PRODUCT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE FROST BUILD UP IN WALK IN FREEZER AND IF ICE BUILD UP CONTINUES, HAVE UNIT SERVICED TO PREVENT CONTAMINATION.

S4 Proper eating, tasting, drinking, or tobacco use
OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA.

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED EMPLOYEE DRINK WITHOUT LID OR STRAW UNDER GRILL, ON DISH MACHINE TRAY AND PREP SINK AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL EMPLOYEE BEVERAGES NEED TO HAVE A LID AND STRAW TO PREVENT HAND TO MOUTH CONTACT AND STORED IN AN AREA AWAY FROM FOOD CONTACT AREAS AND FOOD STORAGE AREAS.

S6 Hands clean and properly washed
OBSERVED EMPLOYEES NOT WASHING HANDS CORRECTLY OR AS OFTEN AS REQUIRED.

2-301.14 When to Wash

OBSERVED EMPLOYEES IN FOOD SERVICE LINE NOT WASHING HANDS BETWEEN GLOVE CHANGES, WHEN LEAVING AREA AND RETURNING, OR AFTER EATING AND DRINKING AT THE TIME OF INSPECTION. OBSERVED EMPLOYEE IN DISH AREA WASHING DIRTY DISHES WITH BARE HANDS AND REMOVING CLEAN AND SANITIZED PLATE WARE WITHOUT WASHING AND SANITIZING HANDS BETWEEN ACTS. INSTRUCTED PIC THAT HANDS MUST BE WASHED BETWEEN GLOVE CHANGES, BETWEEN HANDLING SOILED AND CLEAN PLATE WARE TO PREVENT CONTAMINATION.

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.12 Hand Drying Provision

OBSERVED HAND SINK NEXT TO PREP AREA WITHOUT ANY PAPER TOWELS AT THE TIME OF INSPECTION. VIOLATION_corrected on site by PIC REPLACING PAPER TOWELS.

6-301.11 Handwashing Cleanser, Availability

OBSERVED HAND SINK NEXT TO GRILL STATION WITHOUT HAND SOAP AT THE TIME OF INSPECTION. VIOLATION_corrected on site by PIC REPLACING SOAP. INSTRUCTED PIC THAT HAND SINK STATIONS NEED TO HAVE HAND SOAP AVAILABLE.

JERKY BY ART - 1717 SAN PEDRO DR NE
Description - JERKY BY ART (Food Processor)
Activity Date - 07/05/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S21 Proper date marking and disposition

OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED.

3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking

OBSERVED PACKAGE CONTAINER OF SLICED JERKY MEAT IN THE REACH IN COOLER WITH NO DATE MARKINGS AT TIME OF INSPECTION.

INSTRUCTED PIC TO DATE MARK ALL PROCESSED FOODS WITH A USE BY OR PRODUCTION DATE NOT TO EXCEED 7 DAYS.

S27 Compliance with variance, specialized process, and HACCP plan

OBSERVED UNAPPROVED SPECIALIZED FOOD PROCESS USED OR APPROVED VARIANCE NOT FOLLOWED.

8-201.13 When a HACCP Plan is Required

OBSERVED NO HAACP PLAN AT THE TIME OF THE INSPECTION PLEASE PROVIDE CHPD INSPECTOR AT THE TIME OF THE INSPECTION

8-201.14 Contents of a HACCP Plan

OBSERVED NO DOCUMENTATION OF HAACP PLAN LOG TEMPATURES FOR JERKY AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO FOLLOW HAACP PLAN AS INSTRUCTED

S30 Variance obtained for specialized processing method
OBSERVED FACILITY NOT FOLLOWING AN APPROVED VARIANCE FOR SPECIALIZED PROCESSING METHOD.

8-103.11 Documentation of Proposed Variance and Justification

OBSERVED NO VARIANCE PRESENTED AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO PROVIDE VARIANCE TO CHPD INSPECTOR

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Cutbow Coffee Roasting Co - 1208 Rio Grande Blvd NW

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized
OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS TO PREVENT CONTAMINATION.

S35 Food properly labeled; original container

35 –

INSTRUCTED PIC TO LABEL ALL FOOD CONTAINERS WITH COMMON FOOD NAME IN ORDER TO PROPERLY IDENTIFY.

Chicharroneria Don Choche - 1725 Broadway Blvd SE

09 OUT OF COMPLIANCE

S53 Physical facilities installed, maintained, and clean

INSTRUCTED PIC TO SWEEP AND SANITIZE PROCESSING AREA ON A REGULAR BASIS.

S47 Nonfood-contact surfaces clean
OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.

4-601.11(B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

OBSERVED INTERIOR OF THE REACH IN REFRIGERATOR WITH SOIL BUILD UP AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC CLEANING AND SANITIZING.

S49  Plumbing installed; proper backflow devices
OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.

5-205.15 System Maintained in Good Repair

OBSERVED HAND WASH SINK SPIKIT LEAKING AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC REPAIRING THE LEAK.

S54  Adequate ventilation and lighting; designated areas used
OBSERVED INADEQUATE VENTILATION, LIGHTING, OR STORAGE OF PERSONAL BELONGINGS.

4-202.18 Ventilation Hood Systems, Filters

OBSERVED HOOD VENTS WITH SOIL AND GREASE BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

OBSERVED LIGHTING UNITS NOT WORKING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR BY 7/08/22. LIGHT WILL NEED TO BE OPERATING. SEND CHPD A PHOTO OF THE LIGHTS OPERATING AT ACTRUJILLO@CABQ.GOV

DOMINOS PIZZA - 2400 12TH ST NW BLDG C
Description - DOMINOS PIZZA (Food Service Establishment)
Activity Date - 07/06/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09  OUT OF COMPLIANCE

S45  Food and non-food contact surfaces cleanable, properly designed, constructed, and used
OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.

4-202.12 CIP Equipment

OBSERVED DEBRIS BUILD UP ON FAN COVER IN THE WALK IN COOLER AT THE TIME OF THE INSPECTION.

S47  Nonfood-contact surfaces clean
OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.

4-602.13 Nonfood Contact Surfaces

OBSERVED DEBRIS BUILD UP ON COMPUTER KEYBOARDS WHERE ORDERS ARE BEING TAKEN LOCATED ON THE WEST SIDE OF THE FACILITY'S FRONT AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE KEYBOARDS ON A REGULAR BASIS

S8  Adequate hand washing sinks properly supplied and accessible
OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.12 Hand Drying Provision

OBSERVED NO PAPER TOWELS AVAILABLE AT THE HAND WASHING SINK LOCATED ON THE NORTH SIDE OF THE BACK AREA AT TIME OF INSPECTION.

VIOLATION ADDRESSED ON SITE BY DISCUSSION AND INSTRUCTING PIC TO HAVE TOWELS AVAILABLE AT ALL TIME AS REQUIRED.

Mikes Jerky LLC - 4900 Jefferson St NE
Description - MIKES JERKY LLC (Food Processor)
Activity Date - 07/08/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S13 Food separated and protected
OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.

3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation

OBSERVED FOOD ITEMS INSIDE PANTRY STORED BELOW SIX INCHES ABOVE THE FLOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE STORED SIX INCHES ABOVE THE FLOOR TO PREVENT CONTAMINATION.

OBSERVED RAW MEAT AND RAW EGGS STORED NEXT TO AND ABOVE PRODUCE ITEMS SUCH AS KIWI AND ICEBERG LETTUCE AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL RAW MEATS MUST BE STORED AWAY OR BELOW ALL PRODUCE, READY TO EAT FOODS AND ALL OTHER FACILITY FOODS TO PREVENT CONTAMINATION OF FOOD ITEMS.

S14 Food-contact surfaces: cleaned and sanitized
OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

4-501.115 Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers

OBSERVED SANITIZER BUCKET IN KITCHEN AREA SINK READING AT ZERO PARTS PER MILLION AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE EITHER CHLORINE OR QUAT SANITIZER AVAILABLE TO PROPERLY CLEAN AND SANITIZE. CHLORINE AT 50 TO 200 PARTS PER MILLION AND QUAT SANITIZER AT 200 TO 400 PARTS PER MILLION TO PROPERLY CLEAN AND SANITIZE.

S21 Proper date marking and disposition
OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED.

3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking

OBSERVED RAW MEAT STORED INSIDE REACH IN COOLER WITH NO DATE MARKING AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE LABELED WITH COMMON NAME OF FOOD ITEM AND CONTAIN EITHER A USE BY OR PRODUCTION DATE NOT TO EXCEED SEVEN DAYS.

S26 Toxic substances properly identified, stored, and used
OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.

OBSERVED FACILITY USING UNLABELED FOOD STORAGE CONTAINER AS A SANITIZER BUCKET AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE SANITIZER IN BUCKET OR SPRAY BOTTLE LABELED AS SANITIZER TO PROPERLY IDENTIFY CHEMICAL AND PREVENT CONTAMINATION OF FOOD ITEMS.

S34 Thermometers provided and accurate
OBSERVED FOOD THERMOMETERS MISSING, INACCURATE, OR NOT EASILY ACCESSIBLE FOR USE BY EMPLOYEES.

4-204-112 Temperature Measuring Devices-Functionality

OBSERVED AMBIENT AIR THERMOMETER INSIDE REACH IN COOLER NON OPERATIONAL AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE AMBIENT AIR THERMOMETER TO VERIFY COLD HOLDING UNIT IS ABLE TO COLD HOLD AT 41 DEGREES F OR BELOW.

S35 Food properly labeled; original container
OBSERVED PACKAGED FOOD WITHOUT APPROPRIATE LABELS.

3-302.12 Food Storage Containers Identified with Common Name of Food

OBSERVED LIQUID STORED IN MASON JARS AND FOOD ITEMS STORED IN ZIPLOC STORAGE BAGS INSIDE DRY FOOD STORAGE PANTRY UNLABELED AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE LABELED WITH COMMON NAME OF FOOD ITEM TO PROPERLY IDENTIFY FOOD ITEMS AND ALLERGENS.

S37 Contamination prevented during food preparation, storage and display
OBSERVED INADEQUATE METHODS TO PREVENT FOOD CONTAMINATION DURING FOOD PREPARATION, STORAGE, AND DISPLAY.

3-303.12 Storage or Display of Food in Contact with Water or Ice

OBSERVED SUBSTANTIAL AMOUNT OF FROST AND ICE DEBRIS INSIDE LARGE REACH IN FREEZER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DEFROST REMOVE FROST AND ICE BUILD UP, CLEAN AND SANITIZE INSIDE REACH IN FREEZER.

S46 Ware washing facilities: installed, maintained, used; test strips
OBSERVED FACILITY IS USING IMPROPER WARE WASHING OR INEFFECTIVE SANITIZATION.

4-302.14 Sanitizing Solutions, Testing Devices

OBSERVED FACILITY USING BOTH QUAT AND CHLORINE SANITIZERS BUT COULD NOT PROVIDE TEST STRIPS FOR EITHER AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE CHLORINE AND QUAT SANITIZER TEST STRIPS AVAILABLE TO VERIFY SANITIZER IS AT PROPER PARTS PER MILLION TO PROPERLY CLEAN AND SANITIZE.

S53 Physical facilities installed, maintained, and clean
OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-501.114 Maintaining Premises, Unnecessary Items and Litter

OBSERVED FRONT ENTRANCE OF KITCHEN AREA USED AS STORAGE AREA WITH MISC ITEMS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE CLUTTER AND MISC ITEMS TO PREVENT PESTS FROM HARBORING IN CLUTTER AND PREVENT INFESTATION.

4-401.11(C) Equipment, Cloths Washers and Dryers, and Storage Cabinets, Contamination Prevention

OBSERVED STORAGE CABINETS AND DRAWERS INSIDE KITCHEN CONTAINING FOOD ITEMS AND KITCHEN EQUIPMENT WITH DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS, CLEAN AND SANITIZE INSIDE CABINETS AND DRAWERS.

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AVENGERS LEARNING CENTER LLC - 9901 CENTRAL AV NE
Description - AVENGERS LEARNING CENTER (Not-For-Profit-Childcare)
Activity Date - 07/05/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S33 Approved thawing methods used
OBSERVED USE OF UNAPPROVED THAWING METHODS.

3-501.13 Thawing

OBSERVED PORK BEING THAWED IN THE PREP SINK AT ROOM TEMPERATURE AT THE TIME OF INSPECTION. POTENTIALLY HAZARDOUS FOODS SHOULD ONLY BE THAWED TWO WAYS. UNDER COLD RUNNING WATER AT 70 F, OR IN THE REFRIGERATOR THE DAY BEFORE. INSTRUCTED PIC TO RUN COLD WATER OVER THE PORK MEAT.

S36 Insects, rodents, and animals not present

OBSERVED HARBORAGE, EVIDENCE, OR PRESENCE OF RODENTS, INSECTS, AND ANIMALS IN FACILITY.

6-501.111 Controlling Pests

OBSERVED EVIDENCE OF MICE DROPPINGS IN THE STORAGE AREAS BEHIND STORAGE RACKS AND ON FOOD EQUIPMENT LIDS AND PLASTIC CONTAINERS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE STORAGE RACKS AND CLEAN AND SANITIZE THE AREA AND CLEAN AND SANITIZE EQUIPMENT AND LIDS WITH A CHLORINE SANITIZER OF 100 PPM. LAST VISIT FROM THERE BEST CONTROL MARCH 25TH. INSTRUCTED PIC TO CALL THERE PEST CONTROL OPERATOR SERVICE THE FACILITY. SEND CHPD A PHOTO OF THE INVOICE SERVICE HAS BEEN COMPLETED. ACTRUJILLO@CABQ.GOV.

S4 Proper eating, tasting, drinking, or tobacco use

OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA.

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED PERSONAL DRINKS AND FOOD STORED ABOVE CHILD CARE FOOD AT THE TIME OF INSPECTION. INSTRUCTED PIC TO STORE EMPLOYEES FOOD IN A DESIGNATED AREA BELOW CHILD CARE FOODS.

S43 Single-use/single-service articles: properly stored and used

OBSERVED SINGLE-USE /SINGLE-SERVICE ITEMS IMPROPERLY STORED OR USED.

4-502.12 Single-Service and Single-Use Articles, Required Use

OBSERVED SINGLE SERVICE ARTICLES STORED ON THE FLOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO STORE SIX INCHES OFF THE FLOOR.

S49 Plumbing installed; proper backflow devices

OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.

5-205.15 System Maintained in Good Repair

OBSERVED DRAIN DISCHARGE TUBING BELOW THE THREE COMPARTMENT SINK DISCONNECTED AT THE TIME OF INSPECTION. PIC HAS 5 DAYS TO MAKE REPAIRS BROUGHT TO COMPLIANCE BY 7/12/22 SEND CHPD PHOTOS AT ACTRUJILLO@CABQ.GOV.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED OVER 12 1/4 INCH HOLES ABOVE THE THREE COMPARTMENT SINK AND MOP SINK AT THE TIME OF INSPECTION. WAS NOTED ON 2.22.22 PIC MUST HAVE ALL HOLES SEALED. SEND CHPD A PHOTO OF THE HOLES BROUGHT TO COMPLIANCE BY 7/19/22. SEND CHPD A PHOTO OF THE HOLES BROUGHT TO COMPLIANCE AT ACTRUJILLO@CABQ.GOV.

S54 Adequate ventilation and lighting; designated areas used
OBSERVED INADEQUATE VENTILATION, LIGHTING, OR STORAGE OF PERSONAL BELONGINGS.

6-202.11 Light Bulbs, Protective Shielding

OBSERVED LIGHTING OF INADEQUATE LIGHTING IN THE KITCHEN PREP AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 7/19/22. LIGHTS MUST BE REPAIRED AND BROUGHT TO COMPLIANCE. SEND CHPD A PHOTO AT ACTRUJILLO@CABQ.GOV

OBSERVED IN THE FOOD STORAGE AREA LIGHTING NOT PROTECTED SHIELDING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO INSTALL PROTECTED SHIELDING BY 7/19/22. SEND CHPD A PHOTO OF THE LIGHTING BROUGHT TO COMPLIANCE.

OBSERVED IN THE STORAGE AREA ACCESS PANEL TO THE ROOF MISSING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PLACE THE ACCESS PANEL BACK IMMEDIATELY. SEND PHOTO TO ACTRUJILLO@CABQ.GOV

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

5-203.11 Handwashing Sinks-Numbers and Capacities

OBSERVED FRONT HAND WASH SINK BLOCKED WITH A TRASH BAG OF PAPERS AND SERVICE ARTICLES AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE ALL ITEMS IMMEDIATELY.

WECKS - 7301 PASEO DEL NORTE NE
Description - WECKS (Food Service Establishment)
Activity Date - 07/05/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S13 Food separated and protected

OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.

3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation

OBSERVED IN THE WALK IN COOLER RAW MEAT BEING STORED IN A COOKING POT ABOVE BOXES ABOVE SHREDDED LETTUCE AND A UNCOVERED BOX OF MUSHROOMS AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE, SPOKE WITH PIC ABOUT PROPER STORAGE OF RAW MEATS TO PREVENT CONTAMINATION.

OBSERVED IN THE WALK IN RAW BACON ON SHEET TRAYS AND CINNAMON ROLLS UNCOVERED AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT FOOD ITEMS NEED TO BE COVERED OR PROTECTED TO PREVENT CONTAMINATION.

S14 Food-contact surfaces: cleaned and sanitized

OBSERVED INEFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

OBSERVED BUILD UP ON AND INSIDE ICE MACHINE IN THE SERVER STATION AREA AT THE TIME OF INSPECTION. PICTURE OF DEBRIS UPLOADED TO EBRIDGE. INSTRUCTED PIC TO REMOVE ICE, CLEAN AND SANITIZE. INSTRUCTED PIC THAT CLEANING OF ICE MACHINE SHOULD BE DONE AS NEEDED AND OR AS FREQUENTLY REQUIRED TO MAINTAIN PREVENTION OF DEBRIS BUILD UP.

OBSERVED CAN OPENER ATTACHED TO FOOD PREP TABLE WITH DEBRIS BUILD UP IN STORAGE AND PENETRATING AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE BETWEEN EACH USE.

S36 Insects, rodents, and animals not present
OBSERVED HARBORAGE, EVIDENCE, OR PRESENCE OF RODENTS, INSECTS, AND ANIMALS IN FACILITY.

6-202.15 Outer Openings, Protected

OBSERVED BACK DOOR PROPPED OPEN WITH A ROCK AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT DOOR MUST BE CLOSED TO PREVENT ACCESS TO PESTS OR RODENTS.

S38 Personal cleanliness

OBSERVED PERSONNEL WITHOUT CLEAN OUTER CLOTHING, INAPPROPRIATE HAIR RESTRAINT, USING PROHIBITED JEWELRY, OR INAPPROPRIATE FINGERNAILS.

2-303.11 Prohibition-Jewelry

OBSERVED SERVERS WITH VARIOUS WRIST JEWELRY ON AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL FOOD HANDLERS MUST NOT WEAR JEWELRY BEYOND A SINGLE PLAIN METAL BAND TO PROPERLY WASH AND SANITIZE HANDS AND TO PREVENT CONTAMINATION.

2-402.11 Effectiveness-Hair Restraints

OBSERVED SERVERS WITHOUT EFFECTIVE HAIR RESTRAINTS AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL FOOD HANDLERS MUST HAVE EFFECTIVE HAIR RESTRAINTS TO PREVENT CONTAMINATION.

S39 Wiping cloths: properly used and stored

OBSERVED WIPING CLOTHS INAPPROPRIATELY STORED, USED, OR HELD IN IMPROPER SANITIZER CONCENTRATION.

3-304.14 Wiping Cloths, Use Limitation

OBSERVED NUMEROUS SANITIZING WIPING CLOTHES BEING UTILIZED AND STORED OUTSIDE OF SANITATION, SUCH AS: BUS TUB CARTS, CUTTING BOARDS, AND STORAGE AREAS AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT WIPING CLOTHES WHEN NOT USE MUST BE STORED IN SANITIZER BUCKET TO PROPERLY SANITIZE AND MAINTAIN SANITIZER LEVELS OF WIPING CLOTH BETWEEN EACH USE.

S4 Proper eating, tasting, drinking, or tobacco use

OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA.

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED EMPLOYEE FOOD ON PLATES STORED ON DRY GOODS STORAGE RACK AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT EMPLOYEES ARE NOT ALLOWED TO EAT FOOD IN FOOD PREP OR PRODUCTION AREAS.

OBSERVED EMPLOYEE FOOD BEING STORED IN THE SMALL REACH IN COOLER ABOVE FOOD INTENDED FOR GUESTS. INSTRUCTED PIC TO STORE EMPLOYEE FOOD BELOW OTHER FOODS TO PREVENT CONTAMINATION.

S47 Nonfood-contact surfaces clean

OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.

4-601.11(B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

OBSERVED SERVER STATION COKE MACHINE DRIP TRAY COVERING ICE BIN STANDING WATER AND DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE TO PREVENT CONTAMINATION. ALSO INSTRUCTED PIC TO FIND SOURCE OF LEAKING WATER.

S49 Plumbing installed; proper backflow devices

OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.

5-205.15 System Maintained in Good Repair

OBSERVED AT THE COKE MACHINE ON THE SERVER STATION AND THE STEAM WELL IN THE KITCHEN AREA LEAKING WATER ONTO THE FLOOR. INSTRUCTED PIC TO MAKE APPROPRIATE REPAIRS TO PREVENT LEAKAGE.

OBSERVED SIGNIFICANT DEBRIS BUILD UP IN FLOOR DRAIN UNDER COKE MACHINE. INSTRUCTED PIC TO CLEAN AND SANITIZE AREA TO ALLOW FOR PROPER DRAINAGE OF WATER.
09 OUT OF COMPLIANCE

S13 Food separated and protected
OBSERVED FOOD IMPROPERLY STORED, Packaged, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.
3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation

OBSERVED COOKED MEATS STORED INSIDE WALK IN COOLER LEFT UNCOVERED AND UNPROTECTED AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE KEPT COVERED AND PROTECTED AT ALL TIMES TO PREVENT CONTAMINATION OF FOOD ITEMS.

OBSERVED RAW SHELLED EGGS STORED ABOVE GREEN CHILE AND TORTILLAS INSIDE COLD HOLDING MAKE TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL RAW MEATS MUST BE STORED AWAY OR BELOW PRODUCE, READY TO EAT FOODS AND ALL OTHER FACILITY FOODS TO PREVENT CONTAMINATION OF FOOD ITEMS.

OBSERVED TRAY OF PICO DE GALLO STORED ABOVE TRASH CAN LID AT THE TIME OF INSPECTION. INSTRUCTED PIC CAN NOT STORE FOOD ITEMS ABOVE OR NEXT TO TRASH CAN TO PREVENT CONTAMINATION OF FOOD AND FOOD CONTACT SURFACES.

S14 Food-contact surfaces: cleaned and sanitized
OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.
4-501.115 Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers

OBSERVED NO CHLORINE OR QUAT SANITIZER BUCKET AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE QUAT OR CHLORINE SANITIZER AVAILABLE TO PROPERLY CLEAN AND SANITIZE.

S21 Proper date marking and disposition
OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED.
3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking

OBSERVED DATE-MARKING IS NOT BEING FOLLOWED AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE LABELED WITH COMMON NAME OF FOOD ITEM AND CONTAIN EITHER A USE BY OR PRODUCTION DATE NOT TO EXCEED SEVEN DAYS.

S26 Toxic substances properly identified, stored, and used
OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.
7-201.11 Separation-Storage

OBSERVED GLASS CLEANER STORED UNDER HOT HOLDING AREA NEXT TO EQUIPMENT, FOOD CONTAINERS AND FOOD ITEMS AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL CHEMICALS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS AND FOOD CONTACT SURFACES TO PREVENT CONTAMINATION.

S31 Proper cooling methods used; adequate equipment for temperature control
OBSERVED IMPROPER COOLING METHODS OR INADEQUATE EQUIPMENT FOR TEMPERATURE CONTROL.
4-301.11 Cooling, Heating, and Holding Capacities-Equipment

OBSERVED COLD HOLDING MAKE TABLE WITH SUBSTANTIAL AMOUNT OF WATER INSIDE BOTTOM OF COLD HOLDING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE PROPER REPAIRS TO COLD HOLDING UNIT TO PREVENT EXCESSIVE WATER BUILD UP AND CONTAMINATION OF FOOD ITEMS.

S35 Food properly labeled; original container
OBSERVED PACKAGED FOOD WITHOUT APPROPRIATE LABELS.

3-302.12 Food Storage Containers Identified with Common Name of Food

OBSERVED FOOD ITEMS SUCH AS SUGAR AND FLOUR STORED IN FIVE GALLON BUCKETS UNDER HOT HOLDING UNLABELED AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE LABELED TO PROPERLY IDENTIFY FOOD ITEMS AND ALLERGENS.

S45 Food and non-food contact surfaces cleanable, properly designed, constructed, and used
OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.

4-202.11 Food-Contact Surface's-Cleanability

OBSERVED GASKETS ON WALK IN COOLER AND WALK IN FREEZER COOLER TORN AND RIPPED AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR OR REPLACE GASKETS SO THAT THEY ARE EASILY CLEANABLE AND ABLE TO PROPERLY SEAL WALK IN COOLER AND FREEZER.

S49 Plumbing installed; proper backflow devices
OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.

5-203.13 Service Sink
5-205.15 System Maintained in Good Repair

OBSERVED HAND WASHING SINK CLOGGED UNABLE TO DRAIN CORRECTLY AND LEAKING UNDERNEATH AT THE TIME OF INSPECTION. INSTRUCTED PIC TO UNCLOG HAND WASHING SINK AND REPAIR LEAK UNDERNEATH TO PROPERLY CLEAN AND SANITIZE HANDS.

OBSERVED THREE COMPARTMENT SINK NEXT TO WALK IN FREEZER WITH A LEAK AT FAUCET AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE PROPER REPAIRS TO THREE COMPARTMENT SINK FAUCET.

S53 Physical facilities installed, maintained, and clean
OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-501.114 Maintaining Premises, Unnecessary Items and Litter

OBSERVED SUBSTANTIAL AMOUNT OF CLUTTER INSIDE AND ON TOP OF UNUSED KITCHEN EQUIPMENT AND SHELVING AREAS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE CLUTTER IN KITCHEN AREA TO PROPERLY CLEAN KITCHEN AREA AND PREVENT PEST FROM HARBORING IN THESE AREAS.

S54 Adequate ventilation and lighting; designated areas used
OBSERVED INADEQUATE VENTILATION, LIGHTING, OR STORAGE OF PERSONAL BELONGINGS.

4-202.18 Ventilation Hood Systems, Filters

6-305.11 Designation-Dressing Areas and Lockers

OBSERVED SUBSTANTIAL AMOUNT OF GREASE DEBRIS AND BUILD UP ALONG WITH SUBSTANTIAL GAPS IN FILTERS ON BOTH HOOD VENT AND FILTERS IN KITCHEN AND RAW MEAT AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AND CLEAN HOOD VENT AND FILTERS. ALSO, INSTRUCTED TO REPAIR SUBSTANTIAL GAPS IN HOOD VENT AND FILTERS TO PREVENT GREASE VA PENS FROM ESCAPING.

OBSERVED EMPLOYEE PURSE STORED NEXT TO FOOD ITEMS AND KITCHEN EQUIPMENT UNDER PREP TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL PERSONAL BELONGINGS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, EQUIPMENT, AND FOOD CONTACT SURFACES TO PREVENT CONTAMINATION.

OBSERVED EMPLOYEE CELL PHONE STORED ON MAKE TABLE COLD HOLDING AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL PERSONAL BELONGINGS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, EQUIPMENT, AND FOOD CONTACT SURFACES TO PREVENT CONTAMINATION.

S6 Hands clean and properly washed
OBSERVED EMPLOYEES NOT WASHING HANDS CORRECTLY OR AS OFTEN AS REQUIRED.

2-301.14 When to Wash

OBSERVED EMPLOYEE SWITCHING JOB DUTIES FROM COOKING, WASHING DISHES AND PREPPING WITHOUT WASHING HANDS AT THE TIME OF INSPECTION. INSTRUCTED PIC EMPLOYEES MUST WASH HANDS WHEN SWITCHING JOB DUTIES, AFTER USING THE RESTROOM, AFTER TOUCHING PERSONAL ITEMS, AND AS NEEDED THROUGHOUT SHIFT.

Description - CARNICERIA CUAUHTEMOC GROCERY (Retail -Grocery)
Activity Date - 07/06/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S13 Food separated and protected
OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.
3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation

OBSERVED RAW MEAT (CHORIZO) STORED ABOVE CHEESES AND BEVERAGES IN REACH IN COOLER DISPLAY CASE LOCATED NORTH BACK SIDE OF FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL RAW MEATS MUST BE STORED BELOW OR AWAY FROM PRODUCE, READY TO EAT FOODS, AND ALL OTHER FACILITY FOODS TO PREVENT CONTAMINATION OF FOOD ITEMS.

S20 Proper cold holding food temperatures
OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

3-501.16(A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding

OBSERVED FOOD ITEMS SUCH AS PROCESSED MEATS, CHEESE, MILK BASED DRINKS, AND SOUR CREAM ALL TEMPERING ABOVE 41 DEGREES F AT DISPLAY CASE LOCATED ON THE EAST SIDE NEXT TO BAGGED ICE FREEZER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DIS GUARD ALL POTENTIALLY HAZARDOUS FOODS STORED IN THIS DISPLAY COOLER SINCE TIME HELD IN DANGER ZONE IS UNKNOWN. PIC DIS GUARDED ALL PRODUCTS.

S31 Proper cooling methods used; adequate equipment for temperature control
OBSERVED IMPROPER COOLING METHODS OR INADEQUATE EQUIPMENT FOR TEMPERATURE CONTROL.

4-301.11 Cooling, Heating, and Holding Capacities-Equipment

OBSERVED REACH IN DISPLAY COOLER LOCATED ON THE EAST SIDE OF FACILITY NEXT TO ICE FREEZER UNABLE TO COLD HOLD AT 41 DEGREES OR BELOW AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE PROPER REPAIRS TO COLD HOLDING UNIT TO BE ABLE TO COLD HOLD AT 41 DEGREES F OR BELOW. ALSO INSTRUCTED PIC TO PROVIDE PHOTOS OF SERVICE AND COLD HOLDING TEMPERATURE AT 41 DEGREES OR BELOW TO ENVIRONMENTAL HEALTH DEPARTMENT WITHIN FIVE BUSINESS DAYS WHICH WILL BE JULY 13TH 2022.

S36 Insects, rodents, and animals not present
OBSERVED HARBORAGE, EVIDENCE, OR PRESENCE OF RODENTS, INSECTS, AND ANIMALS IN FACILITY.

6-202.15 Outer Openings, Protected

OBSERVED SUBSTANTIAL GAP IN BACK DOOR EXIT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR GAP TO PREVENT PEST FROM ENTERING FACILITY.

S53 Physical facilities installed, maintained, and clean
OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-501.114 Maintaining Premises, Unnecessary Items and Litter

OBSERVED LARGE AMOUNTS OF CLUTTER LOCATED INSIDE REACH IN COOLER BACK OF FACILITY SUCH AS OUT OF USE EQUIPMENT, TRAYS, ETC STORED INSIDE DISPLAY REACH IN COOLER AND ON SHELVING BEHIND REACH IN COOLER DISPLAY AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE CLUTTER AND KEEP STORAGE AREA FOR ONLY FACILITY PRODUCTS STORAGE ONLY TO PREVENT PEST FROM HARBORING IN CLUTTER.
09 OUT OF COMPLIANCE

S26 Toxic substances properly identified, stored, and used
OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.

7-201.11 Separation-Storage
OBSERVED SHOE POLISH, WD40, AND UNKNOWN CHEMICAL STORED UNDERNEATH PREP TABLE NEXT TO FOOD CONTAINERS AND KITCHEN EQUIPMENT AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL CHEMICALS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS AND FOOD CONTACT SURFACES TO PREVENT CONTAMINATION OF FOOD ITEMS.

S4 Proper eating, tasting, drinking, or tobacco use
OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA.

2-401.11 Eating, Drinking or Using Tobacco
OBSERVED IMPROPER (NO LID OR STRAW) DRINKS STORED ON PREP TABLE AT THE TIME OF INSPECTION. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT-FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS. NO EATING OR SMOKING IS ALLOWED IN THE FOOD AREAS.

S49 Plumbing installed; proper backflow devices
OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.

5-205.15 System Maintained in Good Repair
OBSERVED TWO FLOOR DRAINS IN FOOD PROCESSOR AREA WITH SUBSTANTIAL AMOUNT OF DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS BUILD UP, CLEAN AND SANITIZE FLOOR DRAINS. ALSO, TO CLEAN FLOOR DRAINS FREQUENTLY TO PREVENT FUTURE BUILD UP.

S53 Physical facilities installed, maintained, and clean
OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-501.114 Maintaining Premises, Unnecessary Items and Litter
OBSERVED LARGE AMOUNTS OF CLUTTER IN FOOD PROCESSOR AREA ON WEST AND SOUTH SIDE OF AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE UNNECESSARY ITEMS FROM FOOD PROCESSOR AREA AND CLUTTER TO PREVENT PEST FROM HARBORING IN CLUTTER.

Description - CARNICERIA CUAUHTEMOC CARNECERIA (Meat Market)
Activity Date - 07/06/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S13 Food separated and protected
OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.

3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation
OBSERVED RAW PACKAGED MEATS STORED ON THE FLOOR IN WALK IN COOLER AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE STORED SIX INCHES ABOVE THE FLOOR TO PREVENT CONTAMINATION OF FOOD ITEMS.

OBSERVED UNCOVERED AND UNPROTECTED MEATS STORED IN WALK IN FREEZER AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE KEPT COVERED AND PROTECTED AT ALL TIMES TO PREVENT CONTAMINATION OF FOOD ITEMS.

S21 Proper date marking and disposition
OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED.

3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking

OBSERVED CONTAINERS OF BEEF, CHICKEN, AND PORK IN DISPLAY CASE WITH NO DATE MARKING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DATE MARK ALL FOODS IN WALK IN COOLER AND DISPLAY CASE BY RECORDING IN ORDER TO PREVENT FROM SERVING EXPIRED MEATS, DATE MARKING NOT TO EXCEED SEVEN DAYS.

S4 Proper eating, tasting, drinking, or tobacco use
OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA.

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED EMPLOYEE EATING BEHIND MEAT MARKET DISPLAY CASES AT THE TIME OF INSPECTION. INSTRUCTED PIC EMPLOYEES MUST CONSUME FOOD IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, AND FOOD CONTACT SURFACES.

CHEF TS HOUSE - 2250 YALE BLVD SE
Description - CHEF T'S HOUSE (Mobile Food Unit)
Activity Date - 07/08/2022 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE
S45 Food and non-food contact surfaces cleanable, properly designed, constructed, and used
OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.

4-101.11 Characteristics-Materials for Construction and Repair

OBSERVED GASKETS OF THE REACH IN REFRIGERATOR DAMAGED AND IN NEED OF REPLACEMENT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 7/22/22. GASKET MUST BE REPLACED SEND CHPD A PHOTO OF THE GASKETS IN COMPLIANCE. AT ACTRUJILLO@CABQ.GOV

S47 Nonfood-contact surfaces clean
OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.

NANAS TEA HOUSE - 6300 SAN MATEO BLVD NE 04
Description - NANAS TEA HOUSE (Food Service Establishment)
Activity Date - 07/06/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE
S13 Food separated and protected
OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.

3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation

OBSERVED FOOD ITEMS IN BOXES SUCH AS TEA AND TAPIOCA PEARLS STORED ON THE GROUND AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT FOOD ITEMS NEED TO BE STORED A MINIMUM OF 6 INCHES OFF THE GROUND TO PREVENT CONTAMINATION.

S14 Food-contact surfaces: cleaned and sanitized
OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness

OBSERVED QUAT SANITIZER TESTING BELOW 100 PPM AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT QUAT SANITIZER CONCENTRATION NEEDS TO BE 200 TO 400 PPM TO PROPERLY SANITIZE. VIOLATION CORRECTED ON SITE BY PIC REMAKING SANITIZER TO 300 PPM QUAT.

S26 Toxic substances properly identified, stored, and used

OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.

7-102.11 Common Name-Working Containers

OBSERVED BUCKET IDENTIFIED AS DETERGENT BEING UTILIZED AS A SANITIZER BUCKET WITH QUAT SANITIZER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO LABEL BUCKET AS SANITIZER TO IDENTIFY CHEMICAL IN CONTAINER.

S43 Single-use/single-service articles: properly stored and used

OBSERVED SINGLE-USE /SINGLE-SERVICE ITEMS IMPROPERLY STORED OR USED.

4-903.11(A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing

OBSERVED SINGLE USE CUPS AND LIDS IN BOXES BEING STORED ON THE GROUND IN DRY STORAGE AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL SINGLE USE ITEMS MUST BE STORED A MINIMUM OF 6 INCHES OFF THE GROUND TO PREVENT CONTAMINATION.

S46 Ware washing facilities: installed, maintained, used; test strips

OBSERVED FACILITY IS USING IMPROPER WARE WASHING OR INEFFECTIVE SANITIZATION.

4-302.14 Sanitizing Solutions, Testing Devices

OBSERVED NO QUAT SANITIZER TEST STRIPS AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PURCHASE QUAT SANITIZER TEST STRIPS TO VERIFY CORRECT CONCENTRATION LEVEL OF SANITIZER IS BEING UTILIZED.

CHILAQUIL - 816 OLD COORS DR SW
Description - CHILAQUIL (Mobile Food Unit)
Activity Date - 07/08/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S13 Food separated and protected

OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.

3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation

OBSERVED RAW MEATS SUCH AS EGGS, CHICKEN, AND BEEF STORED ABOVE AND NEXT TO PRODUCE ITEMS SUCH AS CORN AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL RAW MEATS MUST BE STORED AWAY OR BELOW READY TO EAT FOODS, PRODUCE AND ALL OTHER FACILITY FOODS TO PREVENT CONTAMINATION.

S21 Proper date marking and disposition

OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED.

3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking

OBSERVED RAW MEATS IN REACH IN COOLER AND COLD HOLDING MAKE TABLE WITH NO DATE MARKING AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE LABELED WITH COMMON NAME OF FOOD AND CONTAIN EITHER USE BY OR PRODUCTION DATE NOT TO EXCEED SEVEN DAYS

S38 Personal cleanliness
OBSERVED PERSONNEL WITHOUT CLEAN OUTER CLOTHING, INAPPROPRIATE HAIR RESTRAINT, USING PROHIBITED JEWELRY, OR INAPPROPRIATE FINGERNAILS.

2-303.11 Prohibition-Jewelry

OBSERVED EMPLOYEE WEARING A BRACELET ON WHILE PREPARING FOOD IN THE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC ONLY A SINGLE WEDDING BAND IS THE APPROVED JEWELRY ON HANDS WHILE PREPARING FOOD.

S54 Adequate ventilation and lighting; designated areas used
OBSERVED INADEQUATE VENTILATION, LIGHTING, OR STORAGE OF PERSONAL BELONGINGS.

4-202.18 Ventilation Hood Systems, Filters

OBSERVED HOOD VENT AND FILTERS WITH SUBSTANTIAL AMOUNT OF GREASE AND DEBRIS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE GREASE DEBRIS AND CLEAN HOOD VENTS TO PREVENT CONTAMINATION OF FOOD ITEMS.

TACO EL TECOLOTE - 405 CENTRAL AV NW

Description - TACO EL TECOLOTE (Food Service Establishment)
Activity Date - 07/08/2022 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S13 Food separated and protected
OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.

3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation

OBSERVED RAW MEAT SUCH AS FISH AND HAMBURGER PATTIES STORED ABOVE BOTTLED WATERS AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL RAW MEATS MUST BE STORED IN DESIGNATED AREA AWAY FROM READY TO EAT FOODS, PRODUCE AND ALL OTHER FACILITY FOODS.

S39 Wiping cloths: properly used and stored
OBSERVED WIPING CLOTHS INAPPROPRIATELY STORED, USED, OR HELD IN IMPROPER SANITIZER CONCENTRATION.

3-304.14 Wiping Cloths, Use Limitation

OBSERVED USED WIPING CLOTHS STORED ON TOP OF COUNTER TOP AT THE TIME OF INSPECTION. INSTRUCTED PIC USED WIPING CLOTHS MUST BE STORED IN QUAT OR CHLORINE SANITIZER IN BETWEEN USE TO PROPERLY DISINFECT AFTER EACH USE.

S46 Ware washing facilities: installed, maintained, used; test strips
OBSERVED FACILITY IS USING IMPROPER WARE WASHING OR INEFFECTIVE SANITIZATION.

4-302.14 Sanitizing Solutions, Testing Devices

OBSERVED NO CHLORINE TEST STRIPS AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE CHLORINE TEST STRIPS AVAILABLE TO VERIFY CHLORINE SANITIZER IS AT PROPER PARTS PER MILLION TO CLEAN AND SANITIZE.

S53 Physical facilities installed, maintained, and clean
OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED SUBSTANTIAL AMOUNT OF DEBRIS BUILD UP UNDER KITCHEN EQUIPMENT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AND CLEAN UNDER KITCHEN EQUIPMENT. ALSO TO DEVELOP ROUTINE CLEANING DAILY, WEEKLY AND MONTHLY.

S54 Adequate ventilation and lighting; designated areas used
OBSERVED INADEQUATE VENTILATION, LIGHTING, OR STORAGE OF PERSONAL BELONGINGS.

4-202.18 Ventilation Hood Systems, Filters

OBSERVED SUBSTANTIAL AMOUNT OF GREASE DEBRIS ON HOOD VENT AND FILTERS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE GREASE DEBRIS CLEAN HOOD VENTS, HOOD FILTERS AND SURROUNDING AREA TO PREVENT CONTAMINATION OF FOOD ITEMS.

56 Hands clean and properly washed
OBSERVED EMPLOYEES NOT WASHING HANDS CORRECTLY OR AS OFTEN AS REQUIRED.

2-301.14 When to Wash
2-301.11 Clean Condition-Hands and Arms

OBSERVED EMPLOYEES NOT WASHING HANDS DUE TO THE HAND WASHING SINK IS NON OPERATIONAL AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE HAND WASHING SINK AVAILABLE FOR EMPLOYEES TO WASH AND SANITIZE HANDS. INSTRUCTED PIC TO USE THREE COMPARTMENT SINK TO WASH HANDS UNTIL REPAIRS ARE MADE.

58 Adequate hand washing sinks properly supplied and accessible
OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED HAND WASHING SINK IS NON OPERATIONAL AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE PROPER REPAIRS TO HAND WASHING SINK TO BE ABLE TO PROPERLY CLEAN AND SANITIZE HANDS. INSTRUCTED PIC TO PROVIDE PHOTOS AND REPAIR INVOICE TO ENVIRONMENTAL HEALTH DEPARTMENT BY 7/13/2022.

LOS CANTAROS - 5301 GIBSON BLVD SE STE 5455
Description - LOS CANTAROS (Food Service Establishment)
Activity Date - 07/08/2022 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

513 Food separated and protected
OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.

3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation

OBSERVED 4 UNITS OF COKE SYRUP AND BAGGED ONIONS STORED ON THE FLOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO STORE ALL FOODS SIX INCHES OFF THE FLOOR.

543 Single-use/single-service articles: properly stored and used
OBSERVED SINGLE-USE/SINGLE-SERVICE ITEMS IMPROPERLY STORED OR USED.

4-502.13 Single-Service and Single-Use Articles-Use Limitations

OBSERVED SINGLE SERVICE ITEMS STORED ON THE FLOOR IN THE KITCHEN AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC STORING SERVICE ARTICLES SIX INCHES OFF THE FLOOR.

548 Hot and cold water available; adequate pressure
OBSERVED HOT AND COLD WATER IS NOT AVAILABLE OR IS NOT AT AN ADEQUATE PRESSURE.

5-103.11 Capacity-Quantity and Availability

OBSERVED NO HOT/COLD WATER AVAILABLE AT THE FRONT HAND WASH SINK AT THE TIME OF INSPECTION. HOWEVER HOT/COLD WATER IS AVAILABLE THROUGHOUT REST OF FACILITY INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 7/15/22 HOT AND COLD WATER VALVES MUST BE REPAIRED HOT AND COLD WATER MUST BE AVAILABLE AT ALL TIMES. PIC MUST FORWARD SERVICE INVOICE TO CHPD BY EMAIL NO LATER THAN 5 BUSINESS DAYS AT ACTRUJILLO@CABQ.GOV
S49 Plumbing installed; proper backflow devices
OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.

5-205.15 System Maintained in Good Repair

OBSERVED DRAINS IN THE FOOD PREP AREA WITH EXCESSIVE SOIL BUILD UP AT THE TIME OF INSPECTION.
INSTRUCTED PIC TO CLEAN AND SANITIZE ON A NIGHTLY BASIS.