Consumer Health Protection Inspections Performed
9/3/2022 - 9/9/2022

WAL MART SUPERCENTER 850 - 2701 CARLISLE BLVD NE

Description - WALMART #850 RETAIL/PRODUCE (Retail -Grocery)
Activity Date - 09/07/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S11 Food in good condition, safe, and unadulterated
OBSERVED FOOD IN POOR CONDITION, IS UNSAFE, OR IS ADULTERATED.

3-202.15 Package Integrity

OBSERVED CANS OF MANWICH, GREEN BEAN, SOUP AND BOXES OF CRACKERS, APPLE CINNAMON BREAKFAST
OVALS, MANGO DRAGON FRUIT TEA ALL DAMAGED AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO DISCARD FOOD ITEMS TO COME INTO COMPLIANCE

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

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED DEBRIS BUILD UP ON RETAIL MEAT, CHEESE AND DAIRY RACKS IN THE GROCERY AREA AT THE TIME OF
THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE RACKS FREE OF DEBRIS TO BE IN COMPLIANCE

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 TIME OF INSPECTION.

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

Description - WALMART #850 BAKERY (Retail-Bakery)
Activity Date - 09/07/2022 (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.

3-307.11 Miscellaneous Sources of Contamination

OBSERVED SANITATION BOTTLE STORED NEXT TO A UNCOVERED CAKE AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO KEEP CHEMICALS AWAY FROM ALL READY TO EAT FOOD TO PREVENT CROSS CONTAMINATION

Description - WALMART #850 DELI (Retail-Deli)
Activity Date - 09/07/2022 (Service - HIGH RISK / 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.

4-602.13 Nonfood Contact Surfaces


INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS TO PREVENT CONTAMINATION FROM THE ENVIRONMENT

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

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED DEBRIS BUILD UP ON THE WALLS AND THE FLOORS IN THE ROTISSERIE AND DEEP FRYER AREA OF PRODUCTION AT THE TIME OF INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE ON A FREQUENT AND REGULAR BASIS TO PREVENT DEBRIS BUILD UP

DK #707 - 12334 MENAUL BLVD NE
Description - DK #707 (Retail - Self Service & Prepackage Foods)
Activity Date - 09/05/2022 (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.

6-301.12 Hand Drying Provision
6-301.11 Handwashing Cleanser, Availability

OBSERVED NO SOAP OR PAPER TOWELS AT THE HAND WASHING SINK NEAR THE BEVERAGE DISPENSER AND COFFEE AREA AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO KEEP ALL HAND WASHING SINKS SUPPLIED WITH SOAP, PAPER TOWELS, HOT AND COLD WATER AT ALL TIMES.

BLAKES LOTABURGER 45 - 641 COORS BLVD NW
Description - LOTABURGER (Food Service Establishment)
Activity Date - 09/06/2022 (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 WHOLE ONIONS AND HAMBURGER BUNS STORED ON THE FLOOR 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 HALF GALLON MILK JUG STORED IN READY TO USE ICE USED TO FILL GUEST BEVERAGES AT THE TIME OF INSPECTION. INSTRUCTED PIC HALF GALLON MILK CAN NOT BE STORED WITH READY TO USE ICE FOR GUESTS MUST BE STORED IN REACH IN COOLER TO PREVENT CONTAMINATION OF ICE.

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 CHEMICAL SPRAY BOTTLE STORED IN CHEMICAL STORAGE AREA WITH NO LABEL OR IDENTIFICATION AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL CHEMICALS MUST BE LABELED WITH COMMON NAME TO PROPERLY IDENTIFY CHEMICALS.

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 CONTAINER LABELED AS DILL PICKLE BUT CONTAINED SALT AND PEPPER MIX ABOVE REACH IN REFRIGERATOR AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE LABELED WITH COMMON NAME AND CONTAIN ONLY THE FOOD ITEM ON WHICH LABEL DESCRIBES.

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 AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR GAP TO PREVENT PEST FROM ENTERING FACILITY.

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 OPENED SNACKS STORED WITH FOOD ITEMS IN DRY STORAGE AREA AT THE TIME OF INSPECTION. Instructed PIC all employee food must be stored below or away from the food prep / storage areas. No eating or smoking is allowed in the food areas. Instructed PIC to designate an employee food area and re-train employees on proper eating practices.

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 SUBSTANTIAL AMOUNT OF DEBRIS INSIDE FLOOR DRAIN UNDER ICE CREAM MACHINE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS, CLEAN AND SANITIZE FLOOR DRAIN.

5-303.12 Protective Cover or Device

OBSERVED FLOOR DRAIN UNDER THREE COMPARTMENT SINK MISSING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE MISSING FLOOR DRAIN TO PREVENT POSSIBLE BACK FLOW OF SEWAGE.

S52 Garbage/refuse properly disposed; facilities maintained

OBSERVED REFUSE COLLECTION AND DISPOSAL AREAS INADEQUATELY DESIGNED, INSTALLED, OR MAINTAINED.

5-501.113 Covering Receptacles

OBSERVED TRASH RECEPTACLES IN MEN AND WOMENS RESTROOM WITHOUT COVERING OR LID AT THE TIME OF INSPECTION. INSTRUCTED PIC TRASH RECEPTACLES MUST CONTAIN CLOSING LID.

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

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED FLOORS UNDERNEATH KITCHEN EQUIPMENT WITH SUBSTANTIAL AMOUNT OF FOOD DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AND CLEAN FLOORS UNDERNEATH KITCHEN EQUIPMENT THROUGHOUT THE FACILITY.

6-501.16 Drying Mops

OBSERVED USED WET MOB STORED ON THE FLOOR IN DRY STORAGE AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL USED MOPS MUST BE HUNG DRY TO PROPERLY DRY AFTER EACH USE.

S54 Adequate ventilation and lighting; designated areas used

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

6-305.11 Designation-Dressing Areas and Lockers

OBSERVED EMPLOYEE PURSE STORED WITH FOOD ITEMS IN DRY STORAGE AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL EMPLOYEE PERSONAL ITEMS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, FOOD CONTACT SURFACES AND UTENSILS.

LOUIES MEXICAN RESTAURANT - 622 OLD COORS BLVD SW

Description - LOUIES MEXICAN KITCHEN (Food Service Establishment)

Activity Date - 09/09/2022 (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 STORED ABOVE READY TO EAT FOODS SUCH AS TORTILLAS AND COOKED GREEN CHILE STEW AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL RAW MEATS MUST BE STORED BELOW READY TO EAT FOODS, PRODUCE, AND ALL OTHER FACILITY FOODS TO PREVENT CONTAMINATION OF FOOD ITEMS.

S17  Proper reheating procedures for hot holding

OBSERVED FOOD ITEMS IMPROPERLY REHEATED.

3-403.11 Reheating for Hot Holding

OBSERVED POSOLE IN HOT HOLDING AREA HELD AT 127 DEGREES F AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL REHEATED FOODS MUST BE REHEATED TO 165 DEGREES F OR ABOVE AND HOT HELD AT 135 DEGREES F OR ABOVE. PIC CORRECTED ON SITE BY REHEATING POSOLE TO 165 DEGREES F.

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 POTENTIALLY HAZARDOUS FOODS IN REACH IN REFRIGERATOR, SUCH AS COOKED PORK, GREEN CHILE STEW WITH NO DATE MARKING AT THE TIME OF INSPECTION. PHOTOS OF PRODUCTS WITH NO DATE WERE TAKEN AT THE TIME OF VIOLATION OCCURRED AND UPLOADED TO EBRIDGE. INSTRUCTED PIC THAT READY TO EAT FOOD TCS FOOD ITEMS BEING HELD LONGER THAN 24 HOURS NEED TO HAVE DATE MARKING WITH COMMON NAME AND CONTAIN EITHER A USE BY OR PREPARATION DATE, NOT TO EXCEED SEVEN DAYS. PIC STATED GREEN CHILE STEW WAS FROM LAST WEEK. INSTRUCTED PIC ALL RTE-TCS PRODUCTS WITHOUT LABEL MUST BE DISPOSED OF. PHOTOS OF PRODUCT BEING DISPOSED WERE TAKEN AND UPLOADED INTO EBRIDGE.

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

3-501.13 Thawing

OBSERVED GREEN CHILE IN MAKE COLD HOLDING TABLE AT 57 DEGREES F AT THE TIME OF INSPECTION. PIC STATED HE HEATED ON STOVE A LITTLE BIT TO THAW. INSTRUCTED PIC MUST THAW FROM FREEZER TO FRIDGE UNDER COOL RUNNING WATER OR MICROWAVE FOR IMMEDIATE 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 improper employee drinks stored inside reach in cooler and back reach in cooler 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. Instructed PIC to designate an employee drink area and re-train employees on proper drinking practices.

S42 Utensils, equipment and linens: properly stored, dried, and handled

OBSERVED OR ASSESSED OVERALL STORAGE AND HANDLING OF EQUIPMENT AND UTENSILS IS INAPPROPRIATE.

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

OBSERVED UTENSILS STORED UNDER PREP TABLE INSIDE BUS TUB WITH EXCESSIVE AMOUNT OF FOOD DEBRIS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE UTENSILS, CLEAN AND SANITIZE BUS TUB AND UTENSILS.

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 NON OPERATIONAL IN BACK AREA OF KITCHEN AT THE TIME OF INSPECTION. PIC STATED HE HAD PURCHASED NEW HOOD VENT JUST NEEDS TO INSTALL. INSTRUCTED PIC TO REPLACE OR REPAIR HOOD VENT.

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 TO PREP TO SERVING FOOD 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.

S7 No bare hand contact with RTE food or a pre-approved alternative procedure properly followed

OBSERVED EMPLOYEES TOUCHING READY TO EAT FOODS WITH BARE HANDS.

3-301.11 Preventing Contamination from Hands

OBSERVED EMPLOYEE SLICING TOMATOES AND HOLDING TOMATOES IN PLACE WITH BARE HANDS AT THE TIME OF INSPECTION. INSTRUCTED PIC CANNOT TOUCH READY TO EAT FOODS WITH BARE HANDS MUST USE GLOVES OR UTENSILS WHEN HANDLING READY TO EAT FOODS.

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 STATION IN KITCHEN AREA IS NON OPERATIONAL AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE PROPER REPAIRS TO HAND WASHING SINK IN KITCHEN AREA TO PROPERLY CLEAN AND SANITIZE HANDS.

6-301.11 Handwashing Cleanser, Availability

OBSERVED NO HAND SOAP AVAILABLE IN KITCHEN AND BOTH MEN AND WOMENS RESTROOM AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL HAND WASHING SINKS MUST BE STOCKED AT ALL TIMES TO PROPERLY CLEAN AND SANITIZE HANDS.

6-301.14 Handwashing Signage

OBSERVED NO HAND WASHING SIGNAGE INSIDE RESTROOMS AND KITCHEN SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC TO POST HAND WASHING SIGNAGE IN RESTROOMS AND KITCHEN SINK.

LOS CUATES EAST - 8700 MENAUL BLVD NE
Description - LOS CUATES RESTAURANT BAR (Food Service Establishment-Bar)
Activity Date - 09/09/2022 (Service - ROUTINE FOOD 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.

4-204.13 Dispensing Equipment, Protection of Equipment and Food

OBSERVED NOZZLES AND NOZZLE HOLDERS FOR THE BAR DISPENSER OF LIQUIDS 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.

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 PLUMBING LEAK IN SECOND DISH WASHING AREA LOCATED SOUTH IN THE KITCHEN AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REPAIR LEAK TO COME INTO COMPLIANCE

Description - LOS CUATES RESTAURANT (Food Service Establishment)
Activity Date - 09/09/2022 (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 UNCOVERED CONTAINERS OF SHRIMP, ONIONS, CORN AND TOMATOES IN THE REACH IN COOLER AND A BAG OF FLOUR UNCOVERED IN THE DRY GOOD AREA AT TIME OF INSPECTION.

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

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 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.

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 PORK, BEEF, SHRIMP, ONIONS, TOMATOES 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.

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.

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

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 PLUMBING LEAK IN SECOND DISH WASHING AREA LOCATED SOUTH IN THE KITCHEN AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REPAIR LEAK TO COME INTO COMPLIANCE

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

6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed

OBSERVED GAP IN THE BACK DOOR AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO WEATHERSTRIP BACK DOOR TO PREVENT FROM PESTS AND THE OUTDOOR WEATHER

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

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

OBSERVED BOXES OF RICE ON THE FLOOR IN THE DRY GOODS STORAGE AT THE TIME OF THE INSPECTION

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

MARISCOS ALTAMAR LLC - 1517 COORS BLVD NW

Description - MARISCOS ALTAMAR (Food Service Establishment)
Activity Date - 09/06/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S12 Required records available: shell stock tags, parasite destruction
OBSERVED LACK OF SHELL STOCK TAGS FOR SHELLFISH OR IMPROPER DOCUMENTATION OF PARASITE DESTRUCTION IN FISH.

3-203.12 Shellstock, Maintaining Identification
3-402.12 Records, Creation, & Retention

OBSERVED FACILITY SERVES SHELL STOCK OR ITEMS WHICH REQUIRE DOCUMENTATION SUCH AS PARASITE DESTRUCTION OR TAGS AND RECORDS NO DOCUMENTATION WAS PROVIDED AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST KEEP RECORDS WITH OYSTER SHELL STOCK TAGS AND DATES WITH LAST OYSTER SOLD FROM EACH TAG.

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 FISH STORED ABOVE SERVING LINE NEXT TO GUACAMOLE, PICO DE GALLO, AND SOUR CREAM AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL RAW MEATS MUST BE STORED AWAY OR BELOW ALL READY TO EAT FOODS, PRODUCE AND ALL OTHER FACILITY FOODS TO PREVENT CONTAMINATION OF FOOD ITEMS.

OBSERVED RAW SHRIMP STORED ABOVE READY TO EAT CEVICHE AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL RAW MEATS MUST BE STORED AWAY OR BELOW ALL READY TO EAT FOODS, PRODUCE AND ALL OTHER FACILITY FOODS TO PREVENT CONTAMINATION OF FOOD ITEMS.

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 BRACELETS AND WATCH WHILE PREPARING FOOD IN THE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC ONLY A SINGLE WEDDING BAND IS THE APPROVED JEWELERY ON HANDS WHILE PREPARING FOOD.

S44 Gloves used properly
OBSERVED SINGLE-USE GLOVES MISUSED OR ARE CONTRIBUTING TO CROSS-CONTAMINATION.

3-304.15(B)-(D) Gloves, Use Limitations

OBSERVED EMPLOYEE OPENING REACH IN FRIDGE AND TOUCHING UTENSIL HANDLES WITH GLOVES ON THEN USED SAME GLOVES TO SCOOP CEVICHE FROM FOOD CONTAINER FORM IN BOWL AND PLACE ON PLATE TO BE SERVED AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST USE UTENSIL WHEN SCOOPING FOOD ITEMS OR WASH HANDS AND USE NEW GLOVES TO HANDLE READY TO EAT FOODS.

STARBUCKS COFFEE 9764 - 6828 SAN MATEO BLVD NE
Description - STARBUCKS COFFEE 9764 (Food Service Establishment)
Activity Date - 09/06/2022 (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 EMPLOYEE FOOD STORED ON TOP SHELF IN REACH IN COOLER STORED ABOVE FOOD INTENDED FOR PATRONS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PLACE FOOD IN SEPARATE AREA AWAY FROM AND BELOW FOOD INTENDED FOR PATRONS TO PREVENT 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 THE INSIDE OF ICE MACHINE ALONG CEILING AND ICE SHOOT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DISCARD ICE, CLEAN AND SANITIZE THE INSIDE OF ICE MACHINE TO PREVENT CONTAMINATION. RECOMMENDED THAT THE FACILITY DRAIN ICE, CLEAN AND SANITIZE ON A MONTHLY AND AS NEEDED BASIS TO PREVENT DEBRIS BUILD UP FROM OCCurring. PHOTO OF DEBRIS TAKEN AND UPLOADED TO EBRIDGE.

4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures

OBSERVED MECHANICAL DISH MACHINE IN DINING ROOM NOT REACHING TEMPERATURE REQUIREMENTS OF (170 AND 172) 180 DEGREES AS PER THE DISH WASHER DATA PLATE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CEASE USING DISH MACHINE UNTIL REPAIRS CAN BE MADE TO BRING TEMPERATURE TO AT LEAST 180 BASED ON MANUFACTURER REQUIREMENTS TO PROPERLY WASH AND SANITIZE EQUIPMENT AND UTENSILS. INSTRUCTED PIC TO USE 3 COMPARTMENT SINK UNTIL REPAIRS CAN BE MADE.

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 GAP ALONG BOTTOM AND BETWEEN DOORS OF FRONT DOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO DOOR TO SEAL GAP SUCH AS A DOOR SWEEP TO PREVENT ENTRANCE TO INSECTS 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 FOOD HANDLING EMPLOYEES WITH BRACELETS ON AT THE TIME OF INSPECTION. INSTRUCTED PIC EMPLOYEES HANDLING FOOD CANNOT WEAR JEWELRY INCLUDING MEDICAL INFORMATION JEWELRY ON THEIR ARMS AND HANDS, EXCEPT FOR A PLAIN RING SUCH AS A WEDDING BAND.
S51 Toilet facilities: properly constructed, supplied, & cleaned
OBSERVED TOILET FACILITY ARE IMPROPERLY CONSTRUCTED, SUPPLIED, OR CLEANED.

5-501.17 Toilet Room Receptacle, Covered
OBSERVED NO COVERED TRASH RECEPTACLES IN EITHER OF THE RESTROOMS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PURCHASE AND PLACE IN EACH RESTROOM A COVERED TRASH RECEPTACLE FOR SANITARY NAPKINS.

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

6-501.12 Cleaning, Frequency and Restrictions
OBSERVED DEBRIS BUILD UP ON FLOORS BEHIND EQUIPMENT AND BETWEEN EQUIPMENT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE BEHIND EQUIPMENT TO PREVENT HARBORAGE CONDITIONS FOR INSECTS OR RODENTS.

6-501.16 Drying Mops
OBSERVED MOP DRYING IN THE MOP SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DISCARD MOP HEAD AND THAT MOPS MUST BE AIR DRIED AWAY FROM FOOD STORAGE, EQUIPMENT AND WALLS TO PREVENT CONTAMINATION.

S58 Result of complaint investigation
No evidence observed at the time of inspection to substantiate complaint.

DIONS - 121 COORS BLVD NW
Description - DIONS (Food Service Establishment)
Activity Date - 09/09/2022 (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 LEMONADE IN FIVE GALLON FOOD GRADE CONTAINERS INSIDE WALK IN REFRIGERATOR STORED ON THE FLOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE STORED SIX INCHES ABOVE THE FLOOR TO PREVENT CONTAMINATION.

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 ITEM STORED IN FOOD CONTAINER UNDER TABLE IN SHELVING AT MIDDLE TABLE NEXT TO ICE MACHINE WITH NO LABEL OR IDENTIFICATION AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST CONTAIN LABEL WITH COMMON NAME TO PROPERLY IDENTIFY FOOD ITEM AND ALLERGENS.

S51 Toilet facilities: properly constructed, supplied, & cleaned
OBSERVED TOILET FACILITY ARE IMPROPERLY CONSTRUCTED, SUPPLIED, OR CLEANED.

5-501.17 Toilet Room Receptacle, Covered
OBSERVED RESTROOM TRASH RECEPTACLE UNCOVERED AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE MISSING COVER OR LID ON TRASH RECEPTACLE.

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

6-501.16 Drying Mops

OBSERVED USED MOPS STORED IN MOP SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL USED MOPS MUST BE HUNG DRY TO PROPERLY DRY AND PREVENT BACTERIA BUILD UP.

S54 Adequate ventilation and lighting; designated areas used

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

6-202.12 Heating, Ventilation, Air Conditioning System Vents

OBSERVED SUBSTANTIAL AMOUNT OF DEBRIS BUILD UP ON A/C VENTS ABOVE SANDWICH AND SALAD MAKE STATIONS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AND CLEAN A/C VENTS TO PREVENT CONTAMINATION OF FOOD ITEMS.

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 HAND WASHING SINK NEXT TO KITCHEN ENTRANCE WITH NO HAND WASHING SIGNAGE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PLACE HAND WASHING SIGNAGE IN HAND WASHING STATION.

JASON'S DELI - 3410 NM 528 NW 101

Description - JASON'S DELI (Food Service Establishment)

Activity Date - 09/08/2022 (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 EMPLOYEE DRINKS (A CUP WITH NO LID OR STRAW AND WATER BOTTLE) STORED IN DIFFERENT LOCATIONS IN PREP KITCHEN AT TIME OF INSPECTION. OBSERVED CUP WITH NO LID OR STRAW STORED ON TOP SHELF NEAR KNIVES AND WATER BOTTLE STORED ON BOTTOM SHELF ACROSS FROM HAND WASHING SINK. REMINDED PERSON IN CHARGE THAT 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 ALSO BE STORED BELOW OR AWAY FROM ALL FOOD PREP / STORAGE SURFACES.

S51 Toilet facilities: properly constructed, supplied, & cleaned

OBSERVED TOILET FACILITY ARE IMPROPERLY CONSTRUCTED, SUPPLIED, OR CLEANED.

6-501.18 Cleaning of Plumbing Fixtures

OBSERVED DEBRIS AND BUILD UP IN TOILET, A TOWEL IN THE URINAL IN MEN'S RESTROOM AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO REMOVE DEBRIS/BUILD UP AND TOWEL FROM PLUMBING FIXTURES AND TO CLEAN AND SANITIZE TOILET AND URINAL.

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

6-301.12 Hand Drying Provision

OBSERVED NO SOAP OR PAPER TOWELS AVAILABLE AT THE HAND WASHING SINK NEAR THE WALK IN COOLER AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO KEEP ALL HAND WASHING SINKS SUPPLIED WITH SOAP, PAPER TOWELS, HOT AND COLD WATER AT ALL TIMES.
CHOWS FAN TANG - 3523 CENTRAL AV NE

Activity Date - 09/07/2022 (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 SEVERAL ITEMS IN WALK IN AND REACH IN COOLERS SUCH AS EGG ROLLS, WAN TONS, BROCCOLI, ONIONS, MIXED VEGETABLES STORED INCORRECTLY OR UNPROTECTED AT THE TIME OF INSPECTION.

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

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 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.

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 DICED GREEN AND WHITE ONIONS, WON TON FILLING, SEAWEED 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
OBSERVED PACKAGED FOOD WITHOUT APPROPRIATE LABELS.

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

OBSERVED PACKAGED FOOD OR BULK FOOD (FLOUR, PANKO, SUGAR) REMOVED FROM ORIGINAL CONTAINER 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.

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.

VIOLATION CORRECTED ON SITE BY DISCUSSING THE IMPORTANCE OF WASHING RINSING AND SANITIZING AFTER EACH USE TO PREVENT CROSS 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 DEBRIS BUILD UP ON EQUIPMENT, REACH IN COOLER AND FREEZERS AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE ON A FREQUENT BASIS TO PREVENT CONTAMINATION FROM THE ENVIRONMENT

PANDA EXPRESS 2021 - 8126 SAN PEDRO DR NE
Description - PANDA EXPRESS 2021 (Food Service Establishment)
Activity Date - 09/09/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

S19 Proper hot holding temperatures
OBSERVED IMPROPER HOT HOLDING TEMPERATURES.

3-501.16(A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding

OBSERVED TERIYAKI CHICKEN ON HOT HOLDING TABLE TEMPING UNDER 135 DEGREES. CHICKEN TEMPERATURE WAS MEASURING AT 128 DEGREES. INSTRUCTED PIC TO REHEAT TO PROPER TEMPERATURE OF 165 DEGREES FOR 15 SECONDS OR DISCARD IMMEDIATELY TO PREVENT ANY FOOD BOURNE ILLNESS TO THE CONSUMER. PIC DISCARDED PRODUCT IMMEDIATELY AFTER IT WAS BROUGHT TO HER ATTENTION

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

OBSERVED SEVERAL CELL PHONE IN KITCHEN PREP AREA AS WELL AS MAKE TABLE AREA. INSTRUCTED PIC THAT ALL EMPLOYEE PERSONAL ITEMS NEED TO BE STORED IN A DESIGNATED AREA TO PREVENT ANY CONTAMINATION OF FOOD.

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 DRINKS (REUSABLE WATER BOTTLE AND PLASTIC CUP WITH NO LID OR STRAW ) STORED ON MAKE STATION AND ON WIRE RACK UNDER COUNTER AT TIME OF INSPECTION. INSTRUCTED PIC THAT ALL 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 ALSO BE STORED BELOW OR AWAY FROM ALL FOOD PREP / STORAGE SURFACES.

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

5-202.12 Handwashing Sink, Installation

OBSERVED NO HOT WATER (78 DEGREES) AVAILABLE TO HAND WASHING SINK IN BOTH THE LADIES AND MENS BATHROOM AT THE TIME OF INSPECTION. INSTRUCTED PIC TO HAVE THE HAND WASHING SINKS REPAIRED TO ALLOW FOR HOT WATER AT A MINIMUM OF 100 DEGREES TO PROPERLY WASH AND SANITIZE HANDS

FARINA ALTO PIZZERIA - 10721 MONTGOMERY AV NE
Description - FARINA ALTO BAR (Food Service Establishment-Bar)
Activity Date - 09/06/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

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 WASHING SINK IS SLOW DRAINING AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO CONTACT REPAIR PERSONNEL TO HAVE HAND WASHING SINK SERVICED.

Description - FARINA ALTO PIZZERIA (Food Service Establishment)
Activity Date - 09/06/2022 (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.

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

OBSERVED CHLORINE SANITIZER AT DISH MACHINE TESTING AT 0 PPM CHLORINE AT THE TIME OF INSPECTION. OBSERVED CONTAINER OF CHEMICAL SANITIZER SOLUTION IN DISPENSING UNIT WAS FULL AT THE TIME OF INSPECTION. AFTER PRIMING THE DISPENSING LINE, OBSERVED CHLORINE SANITIZER TESTING AT 100 PPM. VIOLATION CORRECTED ON SITE. REMINDED PERSON IN CHARGE TO EDUCATE EMPLOYEES ON HOW TO PRIME CHEMICAL DISPENSING TUBES AFTER CHEMICAL IS REPLACED.

4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency

OBSERVED DRIED FOOD DEBRIS ON THE FRENCH FRY CUTTER AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO REMOVE DEBRIS AND TO CLEAN AND SANITIZE FRENCH FRY CUTTER.

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 MANY ITEMS STORED IN WALK IN COOLER WITHOUT THE REQUIRED DATE LABELING AT THE TIME OF INSPECTION. ALL POTENTIALLY HAZARDOUS FOODS WHICH HAVE BEEN REMOVED FROM THEIR ORIGINAL PACKAGING MUST BE CLEARLY LABELED AS TO DATE AND PRODUCT IDENTITY (IF NOT CLEARLY IDENTIFIABLE).

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 MANY FOOD ITEMS STORED IN WALK IN COOLER WITHOUT LABELING AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO RETRAIN EMPLOYEES TO LABEL ALL FOOD STORAGE CONTAINERS WITH THE COMMON NAME OF THE FOOD.

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 BUCKET SET UP IN PREP ROOM AREA AT TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO SET UP SANITIZER BUCKET IN PREP ROOM. REMINDED PERSON IN CHARGE THAT ANYTIME THE FACILITY IS IN OPERATION SANITIZER BUCKETS MUST BE SET UP, USED AND MAINTAINED WITHIN THE PROPER CONCENTRATION.

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

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 (OPENED CANNED BEVERAGE) STORED ON PREP TABLE DIRECTLY NEXT TO A TRAY OF COOLING AND UNCOVERED FRENCH FRIES AND A COOLING AND UNCOVERED CONTAINER VODKA SAUCE AT TIME OF INSPECTION. REMINDED PERSON IN CHARGE THAT 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 ALSO BE STORED BELOW OR AWAY FROM ALL FOOD PREP / STORAGE SURFACES.

543 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 SEVERAL BOXES OF SINGLE SERVICE TO GO CONTAINERS STORED DIRECTLY ON THE FLOOR AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO KEEP ALL SINGLE SERVICE ITEMS STORED SIX INCHES ABOVE THE FLOOR AT ALL TIMES.

545 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 DEBRIS AND BUILD UP ON THE CAN OPENER BLADE AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO RETRAIN EMPLOYEES TO REMOVE DEBRIS AND BUILD UP AND TO CLEAN AND SANITIZE CAN OPENER.

547 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 A CRACKED RAW UNPASTEURIZED SHELL EGG AND DRIED FOOD DEBRIS AND BUILD UP ON THE BOTTOM SURFACE OF THE REACH IN COOLER IN THE PREP ROOM AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO REMOVE CRACKED EGG AND DRIED FOOD DEBRIS AND TO CLEAN AND SANITIZE BOTTOM SURFACE OF REACH IN COOLER.

549 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

1. OBSERVED A LEAK AT THE HAND WASHING SINK IN THE PREP ROOM AT THE TIME OF INSPECTION. OBSERVED DRAIN IN HAND WASHING SINK IS NOT SEALED TO SINK BASIN AND IS CAUSING WATER TO DRAIN FROM UNSEALED AREA AT THE TIME OF INSPECTION.

2. OBSERVED STANDING WATER IN FLOOR DRAIN NEAR WALK IN COOLER AND GRILL AREA AT THE TIME OF INSPECTION. OBSERVED NO OTHER FLOOR DRAINS WITH STANDING WATER AT THE TIME OF INSPECTION. PERSON IN CHARGE STATED THAT SERVICE AND REPAIR PERSONNEL HAVE BEEN CONTACTED AND WILL BE REPAIRING FLOOR DRAIN. INSTRUCTED PERSON IN CHARGE TO PROVIDE COMPLETED WORK ORDER TO CHPD WHEN REPAIRS ARE MADE.

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

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED GREASE BUILD UP AND FOOD DEBRIS ON THE FLOOR AND WALL BEHIND GRILL/FRYING EQUIPMENT AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO REMOVE GREASE BUILD UP AND DEBRIS AND TO CLEAN AND SANITIZE FLOOR AND WALLS.

S54 Adequate ventilation and lighting; designated areas used

**REPEAT VIOLATION**

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

6-303.11 Intensity-Lighting

OBSERVED INADEQUATE LIGHTING IN THE PREP ROOM AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO REPAIR LIGHT FIXTURE TO PROVIDE ADEQUATE LIGHTING IN PREP ROOM.

CIRCLE K STORE #2706282 - 12000 CENTRAL AV SE

Description - CIRCLE K # 2706282 (Retail - Self Service & Prepackage Foods)

Activity Date - 09/07/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

TWISTERS #14 - 425 EUBANK BLVD NE

Description - TWISTERS #14 (Food Service Establishment)

Activity Date - 09/09/2022 (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 BUILD UP AND DEBRIS INSIDE THE ICE MACHINE AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO REMOVE DEBRIS AND BUILD UP, REMOVE ICE AND TO CLEAN AND SANITIZE INTERIOR OF ICE MACHINE.

S51 Toilet facilities: properly constructed, supplied, & cleaned

OBSERVED TOILET FACILITY ARE IMPROPERLY CONSTRUCTED, SUPPLIED, OR CLEANED.

6-501.18 Cleaning of Plumbing Fixtures

OBSERVED BUILD UP AND DEBRIS IN THE TOILET IN THE MEN'S RESTROOM AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO REMOVE DEBRIS AND BUILD UP IN TOILET AND TO CLEAN AND SANITIZE TOILET.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-101.11 Surface Characteristics-Indoor Areas

OBSERVED CEILING TILES MISSING FROM CEILING AREA NEAR EQUIPMENT STORAGE AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO REPLACE MISSING TILES.

DOLLAR TREE #6887 - 11500 MENAUL BLVD NE STE A
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.

4-501.11 Good Repair and Proper Adjustment-Equipment

OBSERVED ICE BUILD UP AROUND THE DOOR FRAME OF WALK IN FREEZER AND ON THE FLOOR AND CEILING OF WALK IN FREEZER AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO CONTACT REPAIR PERSONNEL TO HAVE WALK IN COOLER SERVICED FOR ICE BUILD UP. ALSO INSTRUCTED OPERATOR TO REMOVE ALL ICE BUILD UP AND DEBRIS AND TO CLEAN AND SANITIZE INTERIOR SURFACES OF WALK IN FREEZER.

SUBWAY # 13367 - 640 COORS BLVD NW
Description - SUBWAY #13367 (Food Service Establishment)
Activity Date - 09/07/2022 (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 SPRITE BOTTLES STORED ON THE FLOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE STORED SIX INCHES ABOVE THE FLOOR 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 NO QUAT OR CHLORINE SANITIZER AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE QUAT OR CHLORINE SANITIZER AVAILABLE AT ALL TIMES DURING OPERATION TO PROPERLY CLEAN AND SANITIZE.

S17 Proper reheating procedures for hot holding

OBSERVED FOOD ITEMS IMPROPERLY REHEATED.

3-403.11 Reheating for Hot Holding

OBSERVED MARINARA AND MEATBALLS TEMPI NG AT 101 DEGREES AT THE TIME OF INSPECTION. PIC STATED MARINARA AND MEATBALLS WERE DROPPED AT 10 AM. INSTRUCTED PIC ALL REHEATED PRODUCTS MUST BE REHEATED TO 165 DEGREES F BEFORE ADDING TO HOT HOLDING. ALSO, INSTRUCTED PIC TO REHEAT MARINARA AND MEATBALLS TO 165 DEGREES F. PIC CORRECTED ON SITE BY REHEATING TO 167 DEGREES F.

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 POTENTIALLY HAZARDOUS FOODS IN WALK IN REFRIGERATOR, SUCH AS COOKED MEATBALLS AND MARINARA WITH NO DATE MARKING AT THE TIME OF INSPECTION. PHOTOS OF PRODUCTS WITH NO DATE WERE TAKEN AT THE TIME OF VIOLATION OCCURRED AND UPLOADED TO EBRIDGE. INSTRUCTED PIC THAT READY TO EAT FOOD TCS FOOD ITEMS BEING HELD LONGER THAN 24 HOURS NEED TO HAVE DATE MARKING WITH COMMON NAME AND CONTAIN EITHER A USE BY OR PREPARATION DATE, NOT TO EXCEED SEVEN DAYS. PIC STATED FOOD ITEMS WERE PREPPED TODAY.
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 SMALL GAP IN WEATHERSTRIP UNDER BACK DOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE WEATHERSTRIPPING TO PREVENT PEST FROM ENTERING FACILITY.

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 WATCH AND BRACELETS WHILE PREPARING FOOD IN THE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC ONLY A SINGLE WEDDING BAND IS THE APPROVED JEWELERY ON HANDS WHILE PREPARING FOOD.

2-402.11 Effectiveness-Hair Restraints

OBSERVED EMPLOYEE IN KITCHEN AREA WITH IMPROPER HAIR RESTRAINT AT THE TIME OF INSPECTION. EMPLOYEE HAD VERY LONG HAIR IN A PONY TAIL. INSTRUCTED PIC MUST HAVE LONG HAIR EITHER BRAIDED OR IN TIGHT SECURE BUN 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 employee eating in kitchen area on top of prep table at the time of inspection. Instructed PIC no eating or smoking is allowed in the food areas. Instructed PIC eating is only allowed in dining room area.

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 CATERING BOXES IN DRY STORAGE AREA WITH DIRTY DUSTER HUNG ABOVE SINGLE USE CATERING BOXES AT THE TIME OF INSPECTION. INSTRUCTED PIC TO STORE DUSTER WITH WIPING AREA TOWARDS THE BOTTOM TO PREVENT CONTAMINATION OF CATERING BOXES.

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

6-501.16 Drying Mops

OBSERVED USED MOPS STORED ON THE FLOOR AND IN MOP SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL USED MOPS MUST BE HUNG DRY TO PREVENT BACTERIA BUILD UP.

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

6-305.11 Designation-Dressing Areas and Lockers

OBSERVED EMPLOYEE BACKPACK STORED NEXT TO FOOD CONTAINERS AND CHIPS IN DRY STORAGE AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL PERSONAL ITEMS MUST BE STORED AWAY OR BELOW READY TO EAT FOODS, FOOD CONTAINERS, FOOD CONTACT SURFACES AND UTENSILS TO PREVENT CONTAMINATION OF FOOD ITEMS.
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 UNCOVERED TRAYS OF EGG ROLLS IN FREEZER AS WELL AS UNCOVERED SOY SAUCE AND GARLIC SAUCES IN THE REACH ION COOLER AT TIME OF INSPECTION.

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

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 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.

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

4-203.12 Temperature Measuring Devices, Ambient Air and Water-Accuracy

OBSERVED MISSING THERMOMETERS AS REQUIRED IN REACH IN COOLER, FREEZERS AT THE TIME OF INSPECTION.

INSTRUCTED PIC TO ADD THERMOMETERS IN ALL REFRIGERATORS AND FREEZERS TO VERIFY TEMPERATURES.

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

OBSERVED MEDICATIONS IN THE KITCHEN AREA NEXT TO FOOD PRODUCTION AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO HAVE MEDICATIONS AWAY FROM FOOD PRODUCTION OR FOOD STORAGE AT THE FACILITY

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 DEBRIS BUILD UP IN THE HOOD VENTS AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN HOODS TO COME INTO COMPLIANCE

SUBWAY #42910 - 120 98th St SW
Description - SUBWAY #42910 (Food Service Establishment)
Activity Date - 09/08/2022 (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.

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

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

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

OBSERVED EMPLOYEE COUNTING MONEY AND DEPOSITS ON TOP OF FOOD PREP TABLE NEXT TO MEATBALLS AND MARINARA FOOD CONTAINER WAS NOT CLEANED OR SANITIZED AFTER USE AT THE TIME OF INSPECTION. INSTRUCTED PIC FOOD CONTACT SURFACE MUST BE CLEANED AND SANITIZED AFTER EACH USE TO PREVENT CONTAMINATION OF FOOD ITEMS. ALSO ADVISED TO HANDLE CASH AND DEPOSITS IN SEPARATE AREA AWAY FROM FOOD, FOOD CONTAINERS, FOOD CONTACT SURFACES AND UTENSILS.

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 POTENTIALLY HAZARDOUS FOODS IN WALK IN REFRIGERATOR, SUCH AS TUNA, CUT BELL PEPPER, CUT ONIONS AND CUT CUCUMBER WITH NO DATE MARKING AT THE TIME OF INSPECTION. PHOTOS OF PRODUCTS WITH NO DATE WERE TAKEN AT THE TIME OF VIOLATION OCCURRED AND UPLOADED TO EBIRDGE. INSTRUCTED PIC THAT READY TO EAT FOOD TCS FOOD ITEMS BEING HELD LONGER THAN 24 HOURS NEED TO HAVE DATE MARKING WITH COMMON NAME AND CONTAIN EITHER A USE BY OR PREPARATION DATE, NOT TO EXCEED SEVEN DAYS.

S33 Approved thawing methods used

OBSERVED USE OF UNAPPROVED THAWING METHODS.

3-501.13 Thawing

OBSERVED MARINARA AND MEATBALLS LEFT AT ROOM TEMPERATURE TEMPPING AT 68 DEGREES F ON PREP TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE THAWED USING FREEZER TO FRIDGE, UNDER COOL RUNNING WATER OR MICROWAVED FOR IMMEDIATE USE.

S34 Thermometers provided and accurate

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

4-302.12 Food Temperature Measuring Devices

OBSERVED NO PROBE THERMOMETER AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE PROBE THERMOMETER AVAILABLE TO VERIFY COLD AND HOT FOOD TEMPERATURES.

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

2-402.11 Effectiveness-Hair Restraints

OBSERVED EMPLOYEE WORKING WITH FOOD WITH HAIR INEFFECTIVELY RESTRAINED AT THE TIME OF INSPECTION. INSTRUCTED PIC EMPLOYEES WITH LONG HAIR MUST HAVE BRAIDED OR TIGHT BUN TO PREVENT CONTAMINATION OF FOOD ITEMS.

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 FOOD WRAPS AND FOOD CONTAINERS STORED ON SHELVING IN BACK STORAGE AREA LEFT UNCOVERED AND UNPROTECTED AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD WRAPS AND FOOD CONTAINERS MUST BE COVERED AND PROTECTED TO PREVENT CONTAMINATION OF FOOD ITEMS.

OBSERVED SINGLE USE 2 OZ RAMEKINS AND WATER CUPS STORED DIRECTLY NEXT TO HAND WASHING SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE FROM AREA AND STORE AWAY FROM HAND WASHING SINK TO PREVENT CONTAMINATION OF SINGLE USE BEVERAGE AND CONDIMENTS CONTAINERS.

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

6-501.16 Drying Mops

OBSERVED USED MOP STORED IN MOP BUCKET IN BACK OF KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL USED MOPS MUST BE HUNG TO DRY AFTER USE TO PROPERLY DRY AND PREVENT BACTERIA BUILD UP.

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

6-305.11 Designation-Dressing Areas and Lockers

OBSERVED EMPLOYEE BACKPACK STORED WITH FOOD ITEMS IN DRY STORAGE AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL PERSONAL ITEMS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, FOOD CONTACT SURFACES AND UTENSILS.

BLUE SKY DISTRIBUTORS - 8724 ALAMEDA PARK DR NE
Description - BLUE SKY DISTRIBUTORS (Warehouse)
Activity Date - 09/06/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

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 GAPS ALONG BOTTOM AND BETWEEN DOORS OF WAREHOUSE LEADING TO THE OUTSIDE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO DOOR TO SEAL GAP SUCH AS A DOOR SWEEP TO PREVENT ENTRANCE TO INSECTS OR RODENTS.

S51 Toilet facilities: properly constructed, supplied, & cleaned
OBSERVED TOILET FACILITY ARE IMPROPERLY CONSTRUCTED, SUPPLIED, OR CLEANED.

6-202.14 Toilet Rooms, Enclosed

OBSERVED BATHROOM DOOR OPEN WITHOUT SELF CLOSING DOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO INSTALL A METHOD OF HAVING THE DOOR BE SELF CLOSING SUCH AS HINGES OR ACTUATOR TO CLOSE DOOR TO PREVENT CONTAMINATION.

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 MULTIPLE HOLES IN WALLS AND INSULATION HANGING DOWN UNCOVERED IN WAREHOUSE AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO SEAL HOLES IN THE WALLS OF WAREHOUSE AND TO SEAL THE INSULATION FROM HANGING DOWN INTO WAREHOUSE.

CHURCH'S CHICKEN #2109 - 14538TH ST NW
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 NO CHLORINE OR QUAT SANITIZER AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE EITHER CHLORINE OR QUAT SANITIZER AVAILABLE AT ALL TIME DURING OPERATION TO PROPERLY CLEAN AND SANITIZE. PIC CORRECTED ON SITE BY ADDING QUAT SANITIZER BUCKETS IN KITCHEN AND CASHIER AREA.

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

OBSERVED BUILD UP IN ICE MACHINE AT THE TIME OF INSPECTION. ALCOHOL SWAB WAS USED TO WIPE THE GASKET ON THE INSIDE OF THE MACHINE AND CAME BACK DIRTY, PHOTO ATTACHED TO REPORT AND UPLOADED TO EBRIDGE. INSTRUCTED PIC TO REMOVE ICE, CLEAN AND SANITIZE THE MACHINE DURING THE TIME OF THE INSPECTION. ALSO INSTRUCTED THAT THIS SHOULD OCCUR AT LEAST ONCE PER MONTH TO AVOID FUTURE BUILD UP.

S2 Management, food employee and conditional employee; knowledge, responsibilities and reporting
PERSON IN CHARGE FAILED TO DEMONSTRATE EMPLOYEES ARE INFORMED ON REPORTABLE ILLNESSES.

2-201.11(A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees

PERSON IN CHARGE FAILED TO DEMONSTRATE EMPLOYEES ARE INFORMED ON REPORTABLE ILLNESSES AT THE TIME OF INSPECTION. Responsibility of Permit Holder, Person in Charge and Conditional Employees

PIC shows NO evidence or demonstrates that employees are NOT informed to report communicable illness. INSTRUCTED PIC Written policy available for review on reportable illnesses or, documentation MUST BE provided ALSO ADVISED that a Reportable Food Employee Illness and Food Reporting Agreement is on file for each employee.

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

7-201.11 Separation-Storage

OBSERVED QUAT SANITIZER BUCKETS STORED ON THE FLOOR IN CASHIER AREA AT THE TIME OF INSPECTION.
INSTRUCTED PIC ALL CHEMICALS MUST BE STORED ABOVE THE FLOOR.

OBSERVED ANTIBIOTIC OINTMENT STORED INSIDE REACH IN COOLER NEXT TO FACILITY FOOD ITEMS AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL MEDICINE AND CHEMICALS MUST BE STORED IN DESIGNATED AREA WAY FROM FOOD, FOOD CONTAINERS, FOOD CONTACT SURFACES AND UTENSILS.

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

4-302.12 Food Temperature Measuring Devices

OBSERVED NO PROBE THERMOMETER AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE PROBE THERMOMETER AVAILABLE AND EASILY ACCESSIBLE TO VERIFY HOT AND COLD FOOD TEMPERATURES.

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 WATCH AND BRACELETS ON WHILE PREPARING FOOD IN THE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC ONLY A SINGLE WEDDING BAND IS THE APPROVED JEWELERY ON HANDS WHILE PREPARING FOOD.
**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 EMPLOYEES EATING IN KITCHEN AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC NO EATING ALLOWED IN KITCHEN AREA. ALL EATING MUST BE DONE IN DINING ROOM AREA. ADVISED PIC TO RETRAIN EMPLOYEES ON AREAS WHERE BREAKS CAN BE TAKEN AND EATING IS ALLOWED.

OBSERVED EMPLOYEE DRINKS STORED INSIDE REACH IN COOLER WITH NO LID OR STRAW NEXT TO FACILITY FOODS 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. Instructed PIC to designate an employee drink area and re-train employees on proper drinking practices.

**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 ITEMS SUCH AS FOOD BAGS AND CONTAINERS STORED IN BACK STORAGE AREA LEFT UNCOVERED AND UNPROTECTED AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD BAGS AND CONTAINERS MUST BE KEPT COVERED AND PROTECTED TO PREVENT CONTAMINATION OF FOOD ITEMS.

**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 OR CHLORINE TEST STRIPS AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE EITHER QUAT OR CHLORINE TEST STRIPS TO VERIFY SANITIZER IS AT PROPER PARTS PER MILLION TO PROPERLY CLEAN AND 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 SUBSTANTIAL AMOUNT OF DEBRIS BUILD UP INSIDE WALK IN REFRIGERATOR FLOORS UNDER SHELVING, SUBSTANTIAL AMOUNT OF ICE DEBRIS INSIDE WALK IN FREEZER FLOORS, UNDER KITCHEN EQUIPMENT, AND UNDER PREP TABLES IN KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS, CLEAN AND SANITIZE ALL AREAS.

**S48 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
5-104.11 System-Distribution, Delivery, and Retention

OBSERVED HAND WASH SINK IN DRIVE THRU AND KITCHEN AREA HOT WATER IS BELOW 100F AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 9/15/2022. PIC MUST HAVE A HOT WATER BOOSTER INSTALLED. SEND PHOTO OF THE HAND WASH SINK BROUGHT INTO COMPLIANCE.

**S51 Toilet facilities: properly constructed, supplied, & cleaned**

OBSERVED TOILET FACILITY ARE IMPROPERLY CONSTRUCTED, SUPPLIED, OR CLEANED.

6-302.11 Toilet Tissue, Availability

OBSERVED NO TOILET TISSUE AVAILABLE IN MENS RESTROOM AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL RESTROOMS MUST BE STOCKED AT ALL TIMES FOR SANITATION. PIC CORRECTED ON SITE BY SUPPLYING TOILET TISSUE TO RESTROOM.
ICICLES - 5809 JUAN TABO BLVD NE #H
Description - ICICLES (Food Service Establishment)
Activity Date - 09/07/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE
S43 Single-use/single-service articles: properly stored and used
OBSERVED SINGLE-USE /SINGLE-SERVICE ITEMS IMPROPERLY STORED OR USED.

TROPICAL SMOOTHIE CAFE - 6400 HOLLY AV NE STE N
Description - TROPICAL SMOOTHIE CAFE (Food Service Establishment)
Activity Date - 09/09/2022 (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.

S26 Toxic substances properly identified, stored, and used
OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.
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 GAPS ON THE BOTTOM OF THE FRON LEADING TO THE OUTSIDE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS SUCH AS DOOR SWEEP OR GASKET TO SEAL THE GAPS TO PREVENT OPENING TO THE OUTSIDE FOR INSECTS AND RODENTS.
OBSERVED FLIES IN THE KITCHEN AND DINING AREA AT THE TIME OF INSPECTION. SPOKE WITH PIC WHO HAD PEST CONTROL SERVICES OUT YESTERDAY TO ADDRESS FLY SITUATION.

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 DRINKS (REUSABLE WATER BOTTLE, BOX DRINKS) STORED ON DRY FOOD STORAGE SHELF AND IN WALK IN COOLER AT TIME OF INSPECTION. INSTRUCTED PIC THAT ALL 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 ALSO BE STORED BELOW OR AWAY FROM ALL FOOD PREP / STORAGE SURFACES.

S41 In-use utensils: properly stored
OBSERVED IMPROPER STORAGE OF IN-USE UTENSILS DURING PAUSES IN FOOD PREPARATION OR DISPENSING.

3-304.12 In-Use Utensils, Between-Use Storage
OBSERVED ICE SCOOP STORED INSIDE ICE WELL AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE ICE SCOOP AND ICE, TO CLEAN AND SANITIZE THE ICE SCOOP AND ICE WELL BEFORE USE TO PREVENT CONTAMINATION. INSTRUCTED PIC THAT SCOOP USED FOR ICE MUST BE STORED IN A CLEAN, DRY LOCATION.
OBSERVED SCOOP USED FOR BULK SUGAR WITH HANDLE TOUCHING SUGAR AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT SCOOPS USED FOR NON-PHF MUST BE STORED WITH HANDLE STICKING ABOVE FOOD ITEMS TO PREVENT CONTAMINATION.

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 FLOOR DRAIN UNDER SMOOTHIE MAKE STATION AREA WITH NO COVER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO INSTALL A COVER ON THE FLOOR DRAIN TO PREVENT CLOGS AND BACK UPS.
OBSERVED FLOOR DRAIN UNDER HAND WASHING AND DUMP SINK WITH SUBSTANTIAL DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AND TO CLEAN AND SANITIZE FLOOR DRAIN TO PREVENT CLOGS AND BACK UPS.

S51 Toilet facilities: properly constructed, supplied, & cleaned
OBSERVED TOILET FACILITY ARE IMPROPERLY CONSTRUCTED, SUPPLIED, OR CLEANED.

5-203.12 Toilets and Urinals
OBSERVED MENS TOILET WITH CRACKED TOP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE THE TOP OF THE TOILET TO MAKE IT AN ADEQUATE TOILET TO PREVENT CONTAMINATION.

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

6-501.12 Cleaning, Frequency and Restrictions
OBSERVED DEBRIS ON WALLS AND FLOORING UNDER EQUIPMENT SUCH AS UNDER AND BEHIND HAND WASHING/DUMP SINK AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE FLOORS AND WALLS TO PREVENT HARBORAGE CONDITIONS FOR INSECTS OR RODENTS.
6-305.11 Designation-Dressing Areas and Lockers

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

6-301.12 Hand Drying Provision

OBSERVED NO PAPER TOWELS AT HAND WASHING SINK IN WOMENS RESTROOM AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE PAPER TOWELS IN DISPENSER TO BE ABLE TO PROPERLY WASH AND SANITIZE HANDS.

DOLLAR TREE - 11110 LOMAS BLVD NE

Activity Date - 09/05/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

TWO BOYS DONUTS - 6400 HOLLY AV NE STE H

Activity Date - 09/09/2022 (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.

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

OBSERVED SANITIZER CONCENTRATION TESTING AT 0 PPM IN SANITIZER BUCKET UNDER COUNTER AT THE TIME OF INSPECTION. PIC CORRECTED VIOLATION BY REMAKING SANITIZER BUCKET AND TESTING AT 300 PPM. INSTRUCTED PIC TO TEST SANITIZER CONCENTRATION EACH TIME IT IS DISPENSED TO ENSURE THAT IT IS AT THE CORRECT THE PPM.

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 GAPS ON THE BOTTOM AND IN THE CENTER OF THE FRONT AND BACK DOOR LEADING TO THE OUTSIDE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS SUCH AS DOOR SWEEP OR GASKET TO SEAL THE GAPS TO PREVENT OPENING TO THE OUTSIDE FOR INSECTS AND RODENTS.

S39 Wiping cloths: properly used and stored

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

3-304.14 Wiping Cloths, Use Limitation

OBSERVED WIPIING CLOTHS ON PREP TABLE AND 3 COMPARTMENT SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL WIPIING CLOTHS MUST BE STORED BETWEEN USES IN A SANITIZER SOLUTION WITH THE CORRECT PPM TO PREVENT CONTAMINATION AND TO MAINTAIN SANITIZER ON WIPIING CLOTHS.

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 DRINKS (REUSABLE WATER BOTTLE AND PLASTIC CUP WITH NO LID OR STRAW) STORED ON PREP TABLE AND ON WIRE RACK UNDER COUNTER AT TIME OF INSPECTION. INSTRUCTED PIC THAT ALL 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 ALSO BE STORED BELOW OR AWAY FROM ALL FOOD PREP / STORAGE SURFACES.

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 NON-SHATTERPROOF LIGHT BULBS OVER DONUT DISPLAY CASES WITH NO PROTECTIVE SHIELDING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE LIGHT BULBS WITH APPROVED SHATTERPROOF BULBS/PROTECTIVE COVERING WITHIN 10 BUSINESS DAYS, 09/23/2022. THIS IS FOR THE PROTECTION OF THE PUBLIC'S HEALTH AND SAFETY. PHOTOS OF LIGHT BULBS REPLACED AND THE SPEC SHEETS OF LIGHT BULBS VERIFYING APPROVED BULBS/PROTECTIVE SHIELDING NEED TO BE SENT TO CHPD AT AWOODY@CABQ.GOV. CHPD WILL RETURN ON 09/23/2022 TO VERIFY THAT LIGHT BULBS HAVE BEEN REPLACED AND IF RECESSIONARY FURTHER ACTION MAY BE TAKEN FOR SAFETY OF THE PUBLIC.

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 AT HAND WASHING SINK IN BACK AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE PAPER TOWELS IN DISPENSER TO BE ABLE TO PROPERLY WASH AND SANITIZE HANDS.

QUICK TRACK 88 - 12000 MENAUL BLVD NE
Description - QUICK TRACK 88 (Retail-Prepackaged)
Activity Date - 09/05/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S11 Food in good condition, safe, and unadulterated
OBSERVED FOOD IN POOR CONDITION, IS UNSAFE, OR IS ADULTERATED.

3-101.11 Safe, Unadulterated and Honestly Presented

OBSERVED AN EXPIRED CONTAINER OF RANCH DIP BEING OFFERED FOR SALE. OBSERVED RANCH DIP EXPIRED AS OF 30 AUG 2022. INSTRUCTED OPERATOR TO REMOVE RANCH DIP FROM SHELF. OBSERVED EMPLOYEE REMOVE RANCH DIP. VIOLATION CORRECTED ON SITE.

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

6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest

OBSERVED 2 DEAD ROACHES ON THE FLOOR NEAR THE RESTROOMS / BACK DOOR AREA AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO REMOVE DEAD ROACHES AND TO CLEAN AND SANITIZE FLOORS.

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

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED A HOLE IN THE WALL ACROSS FROM THE THREE COMPARTMENT SINK AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO SEAL ALL HOLES IN WALLS.

PARADISE LIQUORS THE TAP - 511 98TH ST NW
Description - PARADISE LIQUORS THE TAP (Food Service Establishment-Bar)
Activity Date - 09/09/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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 PINEAPPLE JUICE AND CRANBERRY JUICE STORED IN BAR MIXING AREA AT ROOM TEMPERATURE AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL JUICE MIXES MUST BE COLD HELD AT 41 DEGREES F OR BELOW. PIC CORRECTED ON SITE BY PLACING IN REACH IN COOLER.

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

7-201.11 Separation-Storage

OBSERVED CHEMICALS STORED ON THE FLOOR UNDER THREE COMPARTMENT SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL CHEMICALS MUST BE STORED ABOVE THE FLOOR.

7-102.11 Common Name-Working Containers

OBSERVED CHLORINE SANITIZER LABELED AS GLASS CLEANER AT THE TIME OF INSPECTION. INSTRUCTED PIC CHEMICALS MUST BE LABELED WITH CHEMICAL THAT IT CONTAINS AND NO OTHER CHEMICAL CAN BE STORED INSIDE CHEMICAL CONTAINER.

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 MASON JAR WITH SALT STORED INSIDE ON SHELVING NEXT TO ICE MACHINE WITH NO LABEL OR IDENTIFICATION AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST CONTAIN LABEL WITH COMMON NAME OF FOOD ITEM TO IDENTIFY FOOD ITEMS AND ALLERGENS.

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 STORED INSIDE REACH IN COOLER ABOVE FACILITY BEVERAGES AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE STORED BELOW OR AWAY FROM FACILITY FOOD ITEMS 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 CHLORINE TEST STRIPS AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE CHLORINE TEST STRIPS TO VERIFY CHLORINE SANITIZER IS AT PROPER PARTS PER MILLION TO CLEAN AND DISINFECT.
S48 Hot and cold water available; adequate pressure
OBSERVED HOT AND COLD WATER IS NOT AVAILABLE OR IS NOT AT AN ADEQUATE PRESSURE.

5-104.11 System-Distribution, Delivery, and Retention

OBSERVED HOT WATER TOOK SUBSTANTIAL AMOUNT OF TIME TO REACH TEMPERATURE AT THE TIME OF INSPECTION. INSTRUCTED PIC HOT WATER MUST BE AVAILABLE WITH IN 30 SECONDS TO PROPERLY CLEAN AND SANITIZE HANDS.

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 ON CELL PHONE AND SWITCHING JOB DUTIES FROM CASHIER TO BARTENDER WITHOUT WASHING HANDS AT THE TIME OF INSPECTION. INSTRUCTED PIC EMPLOYEES MUST WASH HANDS AFTER TOUCHING PERSONAL ITEMS, AFTER USING RESTROOM, WHEN SWITCHING JOB DUTIES AND AS NEEDED THROUGHOUT SHIFT.

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
6-301.12 Hand Drying Provision

OBSERVED NO HAND CLEANSER OR PAPER TOWELS AVAILABLE IN HAND WASHING SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC HAND WASHING STATIONS MUST BE STOCKED AT ALL TIMES TO PROPERLY CLEAN AND SANITIZE HANDS.

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 A PAN OF SHREDDED LETTUCE IN MAKE COOLER TEMPIING AT 44°F AT THE TIME OF INSPECTION. OBSERVED PERSON IN CHARGE DISPOSED OF PAN OF SHREDDED LETTUCE. VIOLATION CORRECTED ON SITE.

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 SEVERAL FLIES IN THE FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO USE ANY APPROVED METHOD FOR ELIMINATING VERMIN FROM THE FOOD FACILITY, AND THOROUGHLY CLEAN AND SANITIZE ALL AFFECTED SURFACES. CONSTRUCT, EQUIP, MAINTAIN AND OPERATE THE FOOD FACILITY SO AS TO PREVENT THE ENTRANCE AND HARBORAGE OF ANIMALS, BIRDS AND VERMIN INCLUDING, BUT NOT LIMITED TO, RODENTS AND INSECTS.

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 SANITIZER BUCKET STORED DIRECTLY ON THE FLOOR AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO KEEP SANITIZER BUCKET STORED 6 INCHES ABOVE THE FLOOR AT ALL TIMES.

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 DEBRIS AND BUILD UP IN THE FLOOR DRAIN UNDERNEATH THREE COMPARTMENT SINK AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO REMOVE DEBRIS AND BUILD UP AND TO CLEAN AND SANITIZE FLOOR DRAIN.

S51 Toilet facilities: properly constructed, supplied, & cleaned

OBSERVED TOILET FACILITY ARE IMPROPERLY CONSTRUCTED, SUPPLIED, OR CLEANED.

6-302.11 Toilet Tissue, Availability

OBSERVED TOILET TISSUE NOT AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO KEEP RESTROOM SUPPLIED WITH TOILET TISSUE AT ALL TIMES.

S54 Adequate ventilation and lighting; designated areas used

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

6-305.11 Designation-Dressing Areas and Lockers

OBSERVED AN EMPLOYEE PERSONAL BAG/PURSE STORED ON A SHELF IN WAREWASHING/PREP AREA AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO RETRAIN EMPLOYEES TO KEEP PERSONAL BELONGINGS STORED IN A DESIGNATED AREA AWAY FROM FOOD PREP AREAS AND FOOD ITEMS. OPERATOR MUST ALSO PROVIDE A DESIGNATED AREAS FOR EMPLOYEES TO STORE PERSONAL BELONGINGS AWAY FROM FOOD PREP AREAS AND FOOD ITEMS. OBSERVED PERSON IN CHARGE REMOVE BAG AND PLACE IN AN AREA AWAY FROM FOOD PREP AND FOOD ITEMS. VIOLATION CORRECTED ON SITE.

DEL TACO - 1525 COORS BLVD NW
Description - DEL TACO (Food Service Establishment)
Activity Date - 09/06/2022 (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.

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

OBSERVED NO CHLORINE OR QUAT SANITIZER AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE CHLORINE OR QUAT SANITIZER AVAILABLE AT ALL TIMES DURING OPERATION TO PROPERLY CLEAN AND SANITIZE. PIC CORRECTED ON SITE BY MIXING CHLORINE SANITIZER RE-TESTED AT 50 PARTS PER MILLION.

S2 Management, food employee and conditional employee; knowledge, responsibilities and reporting
PERSON IN CHARGE FAILED TO DEMONSTRATE EMPLOYEES ARE INFORMED ON REPORTABLE ILLNESSES.

2-201.11(A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees

PERSON IN CHARGE FAILED TO DEMONSTRATE EMPLOYEES ARE INFORMED ON REPORTABLE ILLNESSES. Responsibility of Permit Holder, Person in Charge and Conditional Employees. INSTRUCTED PIC MUST HAVE KNOWLEDGE OF SIX REPORTABLE ILLNESSES OR HAVE DOCUMENTATION POSTED OF SIX REPORTABLE ILLNESSES. PIC CORRECTED ON SITE BY POSTING SIX REPORTABLE ILLNESSES PROVIDE BY CITY OF ALBUQUERQUE ENVIRONMENTAL HEALTH DEPARTMENT.

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

7-201.11 Separation-Storage
OBSERVED CHLORINE SANITIZER ONCE THEY WERE MIXED AND PROVIDED STORED IN FIVE GALLON BUCKETS ON THE FLOOR BACK OF KITCHEN LINE AND CASHIER AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC CHEMICALS MUST BE STORED ABOVE THE FLOOR.

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

4-203.12 Temperature Measuring Devices, Ambient Air and Water-Accuracy
OBSERVED NO AMBIENT AIR THERMOMETER AVAILABLE IN REACH IN COOLER UNDER MAKE STATION AND WALK IN REFRIGERATOR AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL COLD HOLDING UNITS MUST CONTAIN AMBIENT AIR THERMOMETER TO VERIFY COLD HOLDING UNITS ARE ABLE TO COLD HOLD FOOD ITEMS AT 41 DEGREES OR BELOW.

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
OBSERVED REACH IN FREEZER CRACKED AND BROKEN SURFACE INSIDE FREEZER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS OR REPLACE REACH IN FREEZER TO PREVENT BACTERIA BUILD UP AND CONTAMINATION OF FOOD ITEMS.

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 CLOTH STORED NEXT TO HAND WASHING STATION COUNTER TOP AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL USED WIPING CLOTHS MUST BE STORED IN SANITIZER TO PROPERLY DISINFECT AFTER EACH USE.

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 IMPROPER STORAGE OF SINGLE USE ITEMS SUCH AS FOOD WRAPS, BAGS, AND CONTAINERS UNCOVERED AND UNPROTECTED AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL SINGLE USE FOOD WRAPS, BAGS, AND CONTAINERS MUST BE STORED COVERED AND PROTECTED TO PREVENT CONTAMINATION OF FOOD ITEMS.

S48 Hot and cold water available; adequate pressure
OBSERVED HOT AND COLD WATER IS NOT AVAILABLE OR IS NOT AT AN ADEQUATE PRESSURE.

5-104.11 System-Distribution, Delivery, and Retention

OBSERVED NO HOT WATER AVAILABLE IN DRIVE THRU HAND WASHING STATION AT THE TIME OF INSPECTION.
INSTRUCTED PIC MUST HAVE HOT WATER AVAILABLE WITHIN THIRTY SECONDS TO PROPERLY CLEAN AND SANITIZE HANDS.

5-303.12 Protective Cover or Device

OBSERVED MISSING FLOOR DRAIN COVER UNDER THREE COMPARTMENT SINK AT THE TIME OF INSPECTION.
INSTRUCTED PIC ALL FLOOR DRAINS MUST CONTAIN FLOOR DRAIN COVER TO PREVENT POSSIBLE BACK FLOW OF SEWAGE. PIC CORRECTED ON SITE BY PLACING FLOOR DRAIN COVER OVER FLOOR DRAIN UNDER THREE COMPARTMENT SINK.

PALETA BAR 98TH - 120 98TH ST NW A-7
Description - PALETA BAR 98TH (Food Service Establishment)
Activity Date - 09/08/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

MOLINAS CAFE AND CATERING - 1888 JEFFERSON ST NE STE 2
Description - MOLINAS CAFE AND CATERING (Food Service Establishment)
Activity Date - 09/06/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

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 GAP ALONG BOTTOM OF FRONT DOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO DOOR TO SEAL GAP SUCH AS A DOOR SWEEP TO PREVENT ENTRANCE TO INSECTS OR RODENTS.

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

GOLDEN CORRAL #936 - 5207 SAN MATEO BLVD NE
Description - GOLDEN CORRAL #936 (Food Service Establishment)
Activity Date - 09/06/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

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 MULTIPLE QUAT SANITIZER BUCKETS IN KITCHEN AREA AND 3 COMPARTMENT SINK BASIN TESTING AT 0 PPM AT THE TIME OF INSPECTION. PIC CORRECTED VIOLATION BY HAVING EACH SANITIZER BUCKET REMADE AND 3 COMPARTMENT SINK DRAINED AND REFILLED TESTING AT 200 PPM.

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

OBSERVED CAN OPEN WITH DEBRIS BUILD UP ON BLADE AT THE TIME OF INSPECTION. PIC CORRECTED VIOLATION BY PULLING CAN OPENER AND HAVING IT WASHED VIA DISH WASHER DURING INSPECTION.

S19 Proper hot holding temperatures

OBSERVED IMPROPER HOT HOLDING TEMPERATURES.

3-501.16(A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding

OBSERVED CHICKEN IN SAUCE TEMPING AT 93 DEGREES IN HOT BOX AT THE TIME OF INSPECTION. PIC CORRECTED VIOLATION BY IMMEDIATELY DISCARDING AND MAKING ADJUSTMENTS TO HOT BOX TO BRING IT UP IN TEMPERATURE.

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 GAP ALONG BOTTOM AND BETWEEN DOORS OF FRONT DOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO DOOR TO SEAL GAP SUCH AS A DOOR SWEEP TO PREVENT ENTRANCE TO INSECTS OR RODENTS.

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

OBSERVED DEBRIS ALONG OPEN CEILING STRUCTURE OF THE FACILITY OVER FOOD STORAGE AND PREP AREA, AND ALONG LIGHTING OVER FOOD AT THE TIME OF INSPECTION. INSTRUCTED PIC WHEN FOOD IS NOT BEING STORED IN THE AREA TO CLEAN AND SANITIZE AREAS TO PREVENT CONTAMINATION OF FOOD ITEMS.

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 WIPING CLOTH STORED IN GRILL AREA OUTSIDE OF SANITIZER BUCKET AT THE TIME OF INSPECTION. PIC CORRECTED VIOLATION BY DISCARDING TOWEL AND WORKING WITH FOOD HANDLING EMPLOYEE TO KEEP WIPING CLOTHS STORED IN SANITIZER CONCENTRATION BETWEEN USES AND TO ONLY USE DRY TOWELS NOT WIPING CLOTHS FOR TOUCH HOT EQUIPMENT.

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 TOILET IN MEN'S RESTROOM SPRAYING WATER FROM PIPES EACH TIME IT WAS FLUSHED AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PLACE OUT OF ORDER SIGN ON BATHROOM, HAVE TOILET REPAIRED TO FIX THE ISSUE OF SPRAYING WATER AND TO CLEAN AND SANITIZE THE AREA.

OBSERVED MULTIPLE FLOOR DRAINS IN FACILITY SUCH AS DISH AREA, AND FRYER AREA WITH SUBSTANTIAL DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE FLOOR DRAINS TO PREVENT CLOGS AND BACK UPS.
09 OUT OF COMPLIANCE

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

6-501.12 Cleaning, Frequency and Restrictions
OBSERVED SUBSTANTIAL DEBRIS BUILD UP IN THE KITCHEN AREA, UNDERNEATH EQUIPMENT IN EACH BUFFET AREA INCLUDING POOLED WATER IN THE SALAD BAR. INSTRUCTED PIC TO CLEAN AND SANITIZE AREA.

LIZARD TAIL BREWING AT CANTERO - 3351 COLUMBIA DR NE B
Description - LIZARD TAIL BREWING AT CANTERO BAR (Food Service Establishment-B)
Activity Date - 09/08/2022 (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 SLIMY DEBRIS BUILD UP IN ICE MACHINE AT THE TIME OF INSPECTION. SWABBED INSIDE OF MACHINE WITH WIPE TO VERIFY DEBRIS BUILD UP PHOTOS TAKEN OF SWAB AND UPLOADED TO EBRIDGE. INSTRUCTED PIC TO REMOVE ICE FROM THE MACHINE AND CLEAN AND SANITIZE IMMEDIATELY.

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

7-201.11 Separation-Storage
OBSERVED SANITIZER BUCKET BEING STORED NEXT TO SINGLE SERVE ITEMS BELOW THE SERVING WINDOW IN BAR AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MOVE BUCK TO ANOTHER AREA AWAY FROM THE SINGLE SERVE ITEMS SIX INCHES OFF THE GROUND TO PREVENT CONTAMINATION OF SINGLE SERVE ITEMS.

LIZARD TAIL BREWING AT CANTERO PROCESSOR (Food Processor II)
Description - LIZARD TAIL BREWING AT CANTERO PROCESSOR (Food Processor II)
Activity Date - 09/08/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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 GAPS ALONG BOTTOM OF BACK DOOR WITH SCREEN DOOR WHICH WAS UNABLE TO LATCH LEADING TO THE OUTSIDE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO DOORS IN WHICH TO SEAL THE GAP SUCH AS A DOOR SWEEP OR GASKET TO PREVENT OPENING TO INSECTS, RODENTS OR ANIMALS.

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 FLOOR DRAIN WITH NO COVER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO INSTALL A PROTECTIVE DEVICE TO PREVENT DEBRIS ACCUMULATION, CLOGGING AND CAUSING BACK OF FLOOR DRAIN.

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

6-501.12 Cleaning, Frequency and Restrictions
OBSERVED SUBSTANTIAL DEBRIS BUILD UP ON FLOORING UNDERNEATH BREWERY TANKS AT THE TIME OF INSPECTION. INSTRUCTED TO CLEAN AND SANITIZE AREA TO PREVENT CONTAMINATION AND HARBORAGE CONDITIONS FOR INSECTS AND RODENTS.
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 DISH MACHINE TESTING AT 0 PPM SANITIZER AT THE TIME OF INSPECTION. PIC ATTEMPTED TO MAKE CORRECTIONS BUT WAS UNABLE, PIC CALLED PROVIDER TO MAKE REPAIRS TO MACHINE TO DISPENSE SANITIZER AT THE CORRECT CONCENTRATION LEVEL. INSTRUCTED PIC TO CEASE OPERATION OF DISH MACHINE UNTIL REPAIRS CAN BE MADE AND TO UTILIZE THE 3 COMPARTMENT SINK.

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 GAPS ALONG BOTTOM OF DOORS THROUGHOUT FACILITY LEADING TO THE OUTSIDE INCLUDING BACK DOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO DOORS IN WHICH TO SEAL THE GAP SUCH AS A DOOR SWEEP OR GASKET TO PREVENT OPENING TO INSECTS, RODENTS OR ANIMALS.

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 DRINKS (GLASS WITH NO LID OR STRAW AND WATER BOTTLE) STORED ON PREP TABLE AND ABOVE FOOD STORAGE AT TIME OF INSPECTION. INSTRUCTED PIC THAT ALL 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 ALSO BE STORED BELOW OR AWAY FROM ALL FOOD PREP / STORAGE SURFACES.

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 PLUMBING FROM HAND WASHING SINK NEXT TO DISH MACHINE DRAINING PARTIALLY ONTO THE FLOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO ALLOW FOR WASTE WATER TO DRAIN FULLY IN TO FLOOR DRAIN TO PREVENT CONTAMINATION OF SURROUNDING SURFACES.

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

6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition

OBSERVED HOOD SYSTEM WITH SIGNIFICANT GREASE BUILD UP AND THE AIR VENT IN THE KITCHEN AREA WITH SIGNIFICANT DEBRIS ON IT AND THE SURROUNDING AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE HOODS TO PREVENT CONTAMINATION, AND ALLOW FOR PROPER VENTILATION. ALSO INSTRUCTED PIC TO CLEAN AND SANITIZE VENTILATION AND SURROUNDING AREA TO PREVENT CONTAMINATION.
OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.

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

OBSERVED RAW EGGS STORED ABOVE PRODUCE ITEMS INSIDE WALK IN REFRIGERATOR 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 OF FOOD ITEMS.

OBSERVED WHOLE ONION BAG STORED ON THE FLOOR NEXT TO PREP TABLE 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 WHOLE ONION BAG STORED ON THE FLOOR 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 BOTTLED WATERS STORED ON THE FLOOR UNDER BAKERS STORAGE AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE STORED SIX INCHES ABOVE THE FLOOR TO PREVENT CONTAMINATION OF FOOD ITEMS.

S23 Consumer advisory provided for raw or undercooked foods

OBSERVED RAW OR UNDERCOOKED FOODS SERVED OR SOLD WITHOUT A CONSUMER ADVISORY.

3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens

OBSERVED FACILITY IS SERVING RAW OR UNDERCOOKED ITEMS SUCH AS EGGS COOKED TO ORDER AND DOES NOT HAVE THE REQUIRED CONSUMER DISCLOSURE AND ADVISORY AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE WARNING STATING CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.

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 CONTAINERS WITH SALT, PEPPER AND BAKERS INGREDIENTS STORED IN BACK OF KITCHEN AND BAKERS STORAGE AREA WITH NO LABEL OR IDENTIFICATION AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE LABELED WITH COMMON NAME OF FOOD ITEM TO PROPERLY IDENTIFY FOOD ITEM AND ALLERGENS.

S39 Wiping cloths: properly used and stored

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

3-304.14 Wiping Cloths, Use Limitation

OBSERVED USED WIPIING CLOTHS STORED ON TOP OF MAKE TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL USED WIPIING CLOTHS MUST BE STORED INSIDE SANITIZER BUCKETS IN BETWEEN USE TO PROPERLY DISINFECT AFTER EACH USE.

OBSERVED USED WIPIING CLOTHS STORED ON SHELVING IN BAKERS AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL USED WIPIING CLOTHS MUST BE STORED INSIDE SANITIZER BUCKETS IN BETWEEN USE TO PROPERLY DISINFECT AFTER 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 improper employee drinks stored on prep table and inside bakers refrigerator 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. Instructed PIC to designate an employee drink area and re-train employees on proper drinking practices.
S41 In-use utensils: properly stored
OBSERVED IMPROPER STORAGE OF IN-USE UTENSILS DURING PAUSES IN FOOD PREPARATION OR DISPENSING.

3-304.12 In-Use Utensils, Between-Use Storage

OBSERVED SOUR CREAM CONTAINER AND SOUP CUPS STORED INSIDE FOOD CONTAINERS USED TO SCOOP RICE AND COOKED MEATS AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL UTENSILS MUST BE FOOD GRADE AND CONTAIN A HANDLE TO PREVENT CONTACT WITH HANDS.

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

6-501.16 Drying Mops

OBSERVED USED MOPS STORED INSIDE MOP BUCKET IN BACK OF KITCHEN AND INSIDE RESTROOM HALLWAY AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL USED MOPS MUST BE HUNG TO DRY TO PROPERLY DRY AND PREVENT BACTERIA BUILD UP.

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

6-305.11 Designation-Dressing Areas and Lockers

OBSERVED EMPLOYEE PURSE STORED BELOW PREP TABLE NEXT TO FOOD ITEMS AND CELL PHONE STORED ON TOP OF PREP TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL EMPLOYEE PERSONAL ITEMS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, FOOD CONTACT SURFACES AND UTENSILS TO PREVENT CONTAMINATION OF FOOD ITEMS.

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 IN HAND WASHING STATION IN KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC HAND WASHING STATIONS MUST BE STOCKED AT ALL TIMES TO PROPERLY CLEAN AND SANITIZE HANDS.

STARBUCKS COFFEE - 8721 WASHINGTON ST NE
Description - STARBUCKS COFFEE (Food Service Establishment)
Activity Date - 09/07/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

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

4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures

OBSERVED MECHANICAL DISH MACHINE NOT REACHING TEMPERATURE, 173, REQUIREMENTS OF 180 DEGREES AS PER THE DISH WASHER DATA PLATE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CEASE USING DISH MACHINE UNTIL REPAIRS CAN BE MADE TO BRING TEMPERATURE TO AT LEAST 180 BASED ON MANUFACTURER REQUIREMENTS TO PROPERLY WASH AND SANITIZE EQUIPMENT AND UTENSILS. INSTRUCTED PIC TO USE 3 COMPARTMENT SINK UNTIL REPAIRS CAN BE MADE. PIC PLACED MAINTENANCE TICKET DURING INSPECTION TO HAVE MACHINE REPAIRED.

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 DRINKS, MULTIPLE PLASTIC CUPS WITH NO STRAW AT TIME OF INSPECTION. INSTRUCTED PIC THAT ALL 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 ALSO BE STORED BELOW OR AWAY FROM ALL FOOD PREP / STORAGE SURFACES.

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 PLUMBING AND FAUCET ON DUMP SINK NOT CONNECTED AND LOOSE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO HAVE REPAIRS MADE TO FAUCET AND PLUMBING TO HAVE IT PROPERLY CONNECTED AND NOT COMING OFF THE SINK EACH TIME THE FAUCET IS USED.

OBSERVED FLOOR DRAIN WITH DEBRIS BUILD UP NOT DRAINING PROPERLY UNDER COLD BREW DISPENSER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE DRAIN TO PREVENT CLOGS AND BACK UPS.

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

5-202.12 Handwashing Sink, Installation

OBSERVED HANDWASHING SINK NEXT TO DISH AREA AND IN THE DRIVE THROUGH EXPEDITE AREA NOT REACHING 100 DEGREES (82 AND 93 DEGREES) AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT HAND WASHING SINKS MUST BE AT 100 DEGREES MINIMUM TO PROPERLY WASH AND SANITIZE HANDS. PIC PUT IN MAINTENANCE TICKET TO HAVE HAND SINKS REPAIRED DURING INSPECTION.

NM SOUL FOOD CO - 4400 MASTHEAD ST NE 160
Description - NM SOULD FOOD CO (Food Service Establishment)
Activity Date - 09/07/2022 (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.

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

OBSERVED NO SANITIZER QUAT/CHLORINE IN WARE WASHING MACHINE AT THE TIME OF INSPECTION. INFORMED PIC THAT SANITIZER WAS NOT TESTING AT THE PROPER (PPM). INSTRUCTED PIC TO REPLACE SANITIZER OR CALL AND HAVE WARE WASHING MACHINE SERVICED OR REPAIRED TO PREVENT CONTAMINATION OF FOOD SURFACES. PIC CORRECTED VIOLATION BY REPLACING SANITIZER AND PRIMING IT, SANITIZER WAS TESTING AT 200 PPM.

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 SEVERAL PRODUCTS (SHREDDED CARROTS, CHEESE SAUCE, COOKED HAM AND CHEESE AND CHILE SAUCE) IN WALK-IN REFRIGERATOR WITH NO LABELS OF PRODUCTION OR DATE OPENED AT THE TIME OF INSPECTION. SPOKE WITH PIC AND PIC INFORMED CHPD INSPECTOR PRODUCTS WERE PREPARED TUESDAY 9/6/2022. INSTRUCTED PIC THAT FOOD KEPT LONGER THAN 24 HOURS MUST BE LABELED AND DATED, AND EITHER CONSUMED OR DISCARDED, NOT TO EXCEED 7 DAYS TO PREVENT ANY TYPE OF HAZARD TO THE CONSUMER. PIC SEPARATED PRODUCT TO BE DISCARDED.

3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition

OBSERVED RANCH DRESSING, AU JUS, MUSTARD SAUCE, CHILE SAUCE AND PULLED PORK WITH EXPIRED LABELS IN WALK-IN REFRIGERATOR AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL EXPIRED PRODUCTS NEED TO BE PROPERLY DISCARDED IMMEDIATELY TO PREVENT THE EXPIRED PRODUCT FROM BEING PREPARED OR SERVED TO THE CONSUMER

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 DRINKS, MULTIPLE REUSABLE CUPS WITH NO STRAW STORED ON TOP OF PREP TABLE AND ON BOTTOM SHELF OF PREP TABLE AT TIME OF INSPECTION. INSTRUCTED PIC THAT ALL 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 ALSO BE STORED BELOW OR AWAY FROM ALL FOOD PREP / STORAGE SURFACES.

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 FLOOR DRAIN IN KITCHEN STORAGE AREA WITH STANDING WATER AT THE TIME OF INSPECTION. SPOKE WITH PIC WHO STATED HE HAD ALREADY CALLED TLC AND WERE GOING TO BE COMING TODAY TO FIX THE FLOOR DRAIN TO ALLOW IT TO BE FREE FLOWING.

OBSERVED PLUMBING ON DISH MACHINE SPRAYING WATER ON THE TOP WHEN MACHINE IS IN CYCLE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CONTACT HIS SERVICE PROVIDER TO HAVE MACHINE REPAIRED TO ENSURE PROPER WASHING OF DISHES AND TO PREVENT CONTAMINATION OF SURROUNDING AREA.

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 METHOD FOR DRYING HANDS OR A TRASH RECEPTACLE TO DISPOSE OF PAPER TOWELS AT HAND WASHING STATION IN DINNING AREA NEXT TO SERVING WINDOW. INSTRUCTED PIC TO REPLACE PAPER TOWELS AND KEEP A TRASH RECEPTACLE AVAILABLE AT ALL TIMES.

5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED EXTENSION CORD CROSSING IN FRONT OF HAND WASHING STATION PREVENTING USE OF HAND WASHING STATION AT THE TIME OF INSPECTION. INSTRUCTED PIC TO KEEP AREA CLEAN AND FREE FOR USE AT ALL TIMES.
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 CRATES OF HAMBURGER BUNS STORED 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.

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

3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation
OBSERVED OPEN CONTAINERS OF CHEESE, FRIED PICKLES IN THE REACH IN COOLER AT TIME OF INSPECTION.

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

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 IN ON THE ICE MACHINE AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS 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 CONTAINERS OF SHRIMP, SLICED TOMATOES 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.

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 COOLER'S GASKETS ON THE ICE MACHINE IN NEED OF REPAIR FROM RIPS AND TEARING AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH PIC TO REPAIR THE ICE MACHINES GASKETS AND SEND A PICTURE OF THE REPAIR TO NDVIGIL@CABQ.GOV BY 10/01/22

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 ADDRESSED BY DISCUSSING THE IMPORTANCE OF WASHING RINSING AND SANITIZING AFTER EACH USE TO PREVENT CROSS 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 REACH IN COOLER WITH DEBRIS BUILD UP INSIDE AND OUTSIDE OF THE COOLER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS TO PREVENT CONTAMINATION FROM THE ENVIRONMENT

Activity Date - 09/08/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

Description - CANVAS ARTISTRY COFFEE/BAR (Food Service Establishment)

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 BAR DISPENSER FOR BAR LIQUIDS 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.

Activity Date - 09/08/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

Description - CANVAS ARTISTRY BEER BAR (Food Service Establishment-Bar)

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 THREE COMPARTMENT SINK AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE THREE COMPARTMENT SINK TO PREVENT CONTAMINATION

Activity Date - 09/08/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

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 BARS DISPENSING NOZZLE 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 FACILITY WITH NO TEST STRIPS TO TEST SANITIZING SOLUTION AT TIME OF INSPECTION.

INSTRUCTED PERSON IN CHARGE THAT TESTING DEVICES (QUAT) IS REQUIRED TO VERIFY CHEMICAL CONCENTRATION FOR COMPLIANCE.
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 DEBRIS BUILD UP ON THE ICE MACHINE AT THE TIME OF THE INSPECTION

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

4-204.13 Dispensing Equipment, Protection of Equipment and Food

OBSERVED DEBRIS BUILD UP ON BARS DISPENSING NOZZLES AT TIME OF INSPECTION.

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