NOAHS ARK CHILDRENS ACADEMY - 4525 MORRIS ST NE
Description - NOAHS ARK CHILDREN CENTER (Not-For-Profit-Childcare)
Activity Date - 06/24/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

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

4-501.11 Good Repair and Proper Adjustment-Equipment
OBSERVED ICE BUILD UPON THE CONDENSER UNIT / CEILING AREAS IN THE REACH IN COOLER AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO REMOVE ICE BUILD UP AND TO CLEAN AND SANITIZE REACH IN COOLER.

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 QUAT TEST STRIPS NOT READILY AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO OBTAIN QUAT SANITIZER TEST STRIPS FOR THREE COMPARTMENT SINK QUAT SANITIZER DISPENSER.

JCS NEW YORK PIZZA DEPT - 215 CENTRAL AV NW
Description - JCS NEW YORK PIZZA DEPT (Food Service Establishment)
Activity Date - 06/22/2022 (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 PIZZA SAUCE AND A BOX OF FOOD 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 A BOWL OF SALAD UNCOVERED 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.

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 BELL PEPPERS, HAM, CHICKEN 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.

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

OBSERVING 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.

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.

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

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED SUBSTANTIAL BUILD UP OF DEBRIS AND FOOD BEHIND AND UNDER EQUIPMENT THROUGHOUT THE FACILITY.

INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS ALSO THIS BUILD UP MAY LEAD TO FUTURE PEST CONTROL ISSUES IF NOT ADDRESSED.

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

6-301.14 Handwashing Signage

OBSERVED NO SIGNAGE AT TIME OF INSPECTION.

VIOLATION ADDRESSED ON SITE BY DISCUSSING AND PIC POSTING "HAND WASHING SINK ONLY"
S37 Contamination prevented during food preparation, storage and display
OBSERVED INADEQUATE METHODS TO PREVENT FOOD CONTAMINATION DURING FOOD PREPARATION, STORAGE, AND DISPLAY.

3-305.11 Food Storage-Preventing Contamination from the Premises

OBSERVED ICE SCOOP STORED INSIDE THE ICE MACHINE AT THE TIME OF THE INSPECTION.

INSTRUCTED PIC TO KEEP SCOOP IN A FOOD GRADE CONTAINER BETWEEN USES TO PREVENT CROSS CONTAMINATION WITH THE SCOOP SITTING IN THE ICE FROM THE ENVIRONMENT.

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

2-303.11 Prohibition-Jewelry

OBSERVED EMPLOYEES WITH WRIST BAND AT TIME OF INSPECTION.

INSTRUCTED THE PERSON IN CHARGE TO TRAIN ALL EMPLOYEES EXCEPT FOR A PLAIN RING SUCH AS A WEDDING BAND, WHILE PREPARING FOOD, FOOD EMPLOYEES MAY NOT WEAR JEWELRY/BANDS ON THEIR ARMS AND HANDS IN ORDER TO PREVENT CROSS CONTAMINATION.

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

4-101.19 Nonfood-Contact Surfaces

OBSERVED SHELF WITH DEBRIS BUILD UP LOCATED NEAR THE PREP TABLE AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE SHELF TO COME INTO COMPLIANCE

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 JUICE MACHINE WITH DEBRIS BUILD UP ON THE MACHINE AND AROUND THE BASE WHERE THE NOZZLES ARE LOCATED AT TIME OF INSPECTION.

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

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

COLD WATER NOT WORKING AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO FIX COLD WATER AVAILABILITY

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 COLD WATER KNOB AT THE HAND WASHING SINK SPINNING AND NOT TURNING COLD WATER ON AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REPAIR KNOB TO COME INTO COMPLIANCE
S8 Adequate hand washing sinks properly supplied and accessible
OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.14 Handwashing Signage
OBSERVED NO SIGNAGE AT TIME OF INSPECTION.
VIOLATION ADDRESSED ON SITE BY DISCUSSING AND PIC POSTING "HAND WASHING SINK ONLY"

S10 Hand washing sinks not properly stocked or conveniently located.
HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

5-205.11 Using a Handwashing Sink-Operation and Maintenance
OBSERVED HAND SINK WITH SANITIZER BUCKET INSIDE BASIN AT TIME OF INSPECTION.
VIOLATION ADDRESSED ON SITE BY DISCUSSING PROPER PROCEDURES FOR HAND SINKS USAGE.

ROYAL EMPIRE - 335 WOODWARD ST SE
Description - ROYAL EMPIRE CATERING (Mobile Food Unit)
Activity Date - 06/23/2022 (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 EXCESSIVE GREASE AND EXCESSIVE SOIL BUILD UP TABLE TOP GRILL AND FRYER WITH EXCESSIVE SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.
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 FLOORS IN THE MOBILE UNIT WITH EXCESSIVE SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

Description - ROYAL EMPIRE (Food Service Establishment)
Activity Date - 06/23/2022 (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 THE DELI SLICER WITH EXCESSIVE DRY SOIL RESIDUE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.
S18 Proper cooling time and temperatures
OBSERVED IMPROPER COOLING TIME AND TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

3-501.14 Cooling

OBSERVED A GREEN CHILI STEW BEING COOLED WITHOUT THE REQUIRED TIME STAMP AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC PLACING A TIME STAMP.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED 6 1/4 HOLES ABOVE THE 3 COMP SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC TO COVER ALL HOLES BY 6/30/22. SEND CHPD A PHOTO OF THE WALL BROUGHT TO COMPLIANCE. AT ACTRUIJILLO@CABQ.GOV

HAYASHI HIBACHI SUSHI - 5331 SAN MATEO BLVD NE

Description - HAYASHI HIBACHI (Food Service Establishment)
Activity Date - 06/24/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

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

OBSERVED ICE MACHINE INTERIOR WITH EXCESSIVE SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE AND DISCARD THE ICE. AND CLEAN AND SANITIZE WITH A BLEACH SOLUTION OF 50 PPM. PHOTO OF SOILED ICE MACHINE WILL BE DOWNLOADED TO EBRIDGE.

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 CHOPPED GARLIC, CHOPPED BEEF, CRACKED RAW EGGS HOLDING ABOVE 41 DEGREES FAHRENHEIT AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PIC ICING DOWN THE FOOD ITEMS AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES.

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 BULK FOOD REMOVED FROM ORIGINAL BAG AND PLACED IN A BULK FOOD CONTAINER WITHOUT THE PROPER LABELING AT THE TIME OF INSPECTION. ALL FOODS WHICH HAVE BEEN PLACED IN BULK FOOD CONTAINERS MUST BE LABELED PROPERLY WITH THE COMMON NAME.

S4 Proper eating, tasting, drinking, or tobacco use

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER (NO LID OR STRAW) DRINKS STORED ABOVE FOOD CONTACT SURFACES AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE DISCARDING / PROPERLY STORING DRINKS. 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.
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 IN-USE KNIFE WERE IMPROPERLY STORED BETWEEN TO PREP REFRIGERATOR UNITS AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PIC REMOVING THE KNIFE AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES.

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 BACK HAND WASH SINK WITH A BROKEN LEG AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 7/06/22 SINK MUST BE REPAIRED. SEND CHPD A PHOTO OF THE SINK LEG REPAIRED AT ACTRUJILLO@CABQ.GOV.

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 FOOD EQUIPMENT EXTERIORS, GRILLS, REFRIGERATORS, TOTES, SHELVING WITH EXCESSIVE SOIL RESIDUE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

OBSERVED WALLS ABOVE THE PREP SINK WITH EXCESSIVE SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

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

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED IN THE KITCHEN AREA MISSING CEILING TILES AND TILES WITH EXCESSIVE SOIL BUILD UP. INSTRUCTED PIC TO CLEAN CEILING TILES AND INSTALL THE MISSING CEILING TILES BY 7/06/22 SEND CHPD A PHOTO AT ACTRUJILLO@CABQ.GOV.

OBSERVED 8 TO 10 1/4 INCH OLES ABOVE THE PREP SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC TO SEAL BY 7/06/22 SEND CHPD A PHOTO OF THE HOLES BROUGHT TO COMPLIANCE.

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 THREE AIR VENTS MISSING IN THE KITCHEN AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE CORRECTIVE ACTIONS BY 7/08/22 VENTS WILL NEED TO BE INSTALLED. SEND CHPD A PHOTO OF THE VENTS INSTALLED AT ACTRUJILLO@CABQ.GOV

6-202.11 Light Bulbs, Protective Shielding

OBSERVED THE FOOD PREP AREA CEILING LIGHT COVER MISSING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 7/04/22 LIGHTS MUST BE COVERED AT ALL TIMES. SEND CHPD A PHOTO OF THE LIGHT COVER IN PLACE. ALSO LIGHTING THAT IS OUT WILL ALSO NEED TO BE REPLACED.

MARLER MANOR - 3712 GENERAL PATCH DR NE
Description - MARLER MANOR (Not-For-Profit-Limited Facility, Commercial)
Activity Date - 06/23/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

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 COFFIN FREEZER GASKET IN NEED OF REPAIR FACILITY USING DUCT TAPE AROUND COFFIN FREEZERS LID AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH PERSON IN CHARGE WITH INSTRUCTION THAT ALL SURFACES MUST BE SMOOTH AND EASILY CLEANABLE.

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 ICE AND DEBRIS BUILD UP IN REACH IN FREEZER LOCATED IN STORAGE AREA AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH PERSON IN CHARGE AND INSTRUCTED PIC TO THAW OUT FREEZER AND TO CLEAN ON A REGULAR BASIS.

CARLS JR #7331 - 1312 EUBANK BLVD NE
Description - CARLS JR #7331 (Food Service Establishment)
Activity Date - 06/22/2022 (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 FROZEN BURGERS IN THE MEAT WELL IN DIRECT CONTACT WITH FROST ON THE SIDES OF THE UNIT AT THE TIME OF THE INSPECTION. ALSO OBSERVED FROZEN PRODUCTS SUCH AS FRIES AND CHICKEN NUGGETS BELOW DRIPPING CONDENSATION FROM THE REACH IN FREEZER ON THE COOKS LINE

ALL PRODUCTS MUST BE PROTECTED FROM CONTAMINATION AT ALL TIMES

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

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

OBSERVED SUBSTANTIAL BUILD UP OF FROST IN MEAT WELL AT THE TIME OF INSPECTION. ALL FOOD CONTACT SURFACES MUST BE CLEANED THROUGHLY ON A DAILY BASIS

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

UPON ARRIVAL INSPECTOR OBSERVED EMPLOYEE FOOD STORED ON A PREP TABLE AT THE TIME OF INSPECTION. ALL EMPLOYEE FOOD MUST BE STORED BELOW OR AWAY FROM FOOD PREP SURFACES

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 SURFACES UNDER COUNTER TOP EQUIPMENT WHICH WERE IN NEED OF CLEANING FROM DEBRIS AND BUILD UP AT THE TIME OF INSPECTION

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 SEVERAL AREAS OF MISSING COVE BASE AND TRIM THROUGHOUT THE KITCHEN AT THE TIME OF INSPECTION

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

4-301.14 Ventilation Hood Systems, Adequacy

OBSERVED GAPS BETWEEN THE FILTER PANELS ON THE EAST EXHAUST HOOD AT THE TIME OF INSPECTION. ALL HOOD VENTS MUST BE INTACT TO PREVENT GREASE LADEN VAPORS FROM ESCAPING

6-202.11 Light Bulbs, Protective Shielding

OBSERVED LIGHT FIXTURE IN DRY STORAGE AREA IS MISSING AT THE TIME OF INSPECTION

ALBUQUERQUE WHOLESALE SPECIALTY PRODUCTS - 1728 BRIDGE BLVD SW STE 105
Description - ALBUQUERQUE WHOLESALE SPECIALTY PRODUCTS (Meat Market)
Activity Date - 06/24/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED
09 OUT OF COMPLIANCE

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

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

OBSERVED TRIPE STORED IN YELLOW RESIDUAL WASTE CONTAINER ON THE FLOOR INSIDE WALK IN FREEZER AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE STORED SIX INCHES ABOVE THE FLOOR TO PREVENT CONTAMINATION.

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

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

OBSERVED RAW MEATS STORED IN WALK IN COOLER WITH NO DATE MARKING AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL MEATS ITEMS MUST CONTAIN DATE MARKING LABEL WITH EITHER USE BY OR FREEZE BY DATE.

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 AT BOTH ENDS OF LARGE DELIVERY DOOR LOCATED IN BACK OF FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR WEATHER STRIP TO PREVENT PESTS FROM ENTERING FACILITY.

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

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

OBSERVED EXCESSIVE AMOUNTS OF ICE BUILD UP DEBRIS IN WALK IN FREEZER AT THE INSPECTION. INSTRUCTED PIC TO REMOVE ICE DEBRIS TO PREVENT CONTAMINATION OF FOOD ITEMS.

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

4-101.19 Nonfood-Contact Surfaces

OBSERVED WALK IN FREEZER WITH PAINT PEELING ON CEILING AND WALLS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE PROPER REPAIRS TO WALK IN FREEZER CEILING AND WALLS TO PREVENT CONTAMINATION OF FOOD ITEMS.

OBSERVED TORN GASKETS ON WALK IN FREEZER DOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE GASKETS TO ALLOW DOOR TO PROPERLY SEAL TO MAINTAIN COLD HOLDING TEMPERATURE, PREVENT ICE BUILD UP AND DEBRIS, AND MAKE EASILY CLEANABLE.

4-201.11 Equipment and Utensils-Durability and Strength

OBSERVED TRIPE STORED IN YELLOW RESIDUAL WASTE CONTAINER ON THE FLOOR INSIDE WALK IN FREEZER AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST USE NSF FOOD GRADE CONTAINERS TO STORE FOOD PROPERLY.

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 OR QUAT TEST STRIPS AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE EITHER CHLORINE OR QUAT TEST STRIPS TO VERIFY CHEMICAL IS AT PROPER PARTS PER MILLION TO CLEAN AND SANITIZE.

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

6-501.19 Closing Toilet Room Doors

OBSERVED RESTROOM DOORS WERE NOT SELF CLOSING AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL RESTROOM DOORS MUST BE SELF CLOSING.

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 PAPER TOWELS OR HAND CLEANSER AVAILABLE AT HAND WASHING STATION AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL HAND WASHING STATIONS MUST BE STOCKED AT ALL TIMES TO PROPERLY CLEAN AND SANITIZE HANDS.

6-301.14 Handwashing Signage

OBSERVED NO SIGNAGE AT HAND WASHING SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST POST SIGNAGE STATING FOR HAND WASHING ONLY. PROVIDED HAND WASHING SIGNAGE TO PIC VIA EMAIL TO POST NEXT TO HAND WASHING SINK.

Description - ALBUQUERQUE WHOLESALE SPECIALTY PRODUCTS (Retail -Grocery)
Activity Date - 06/23/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

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

OBSERVED BAGS OF CHIPS STORED ON THE FLOOR IN HALLWAY ENTERING BREAK ROOM OF RETAIL STORE AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE STORED SIX INCHES ABOVE THE FLOOR TO PREVENT CONTAMINATION.

OBSERVED BAG OF PEPPER STORED IN CONTAINER WITH RAID ROACH TRAPS AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD STORED MUST BE SEPARATED FROM CONTAMINANTS SUCH AS CHEMICALS.

S27 Compliance with variance, specialized process, and HACCP plan
OBSERVED UNAPPROVED SPECIALIZED FOOD PROCESS USED OR APPROVED VARIANCE NOT FOLLOWED.

8-201.13 When a HACCP Plan is Required
3-502.11 Variance Requirement
3-502.12 Reduced Oxygen Packaging, Criteria

OBSERVED RETAIL PREPACKAGED BEEF JERKY BEING SOLD IN RETAIL STORE AT THE TIME OF INSPECTION. PIC STATED IT WAS MADE AND PROCESSED AT THIS FACILITY. INSTRUCTED PIC MUST HAVE APPROVED HACCP PLAN AND ALSO A FOOD PROCESSING PERMIT TO PACKAGE BEEF JERKY FOR RETAIL SALE.

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

8-103.11 Documentation of Proposed Variance and Justification

OBSERVED RETAIL PREPACKAGED BEEF JERKY BEING SOLD IN RETAIL STORE AT THE TIME OF INSPECTION. PIC STATED IT WAS MADE AND PROCESSED AT THIS FACILITY. INSTRUCTED PIC MUST HAVE APPROVED HACCP PLAN AND ALSO A FOOD PROCESSING PERMIT TO PACKAGE BEEF JERKY FOR RETAIL SALE.

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

3-602.11 Food Labels

OBSERVED RETAIL PREPACKAGED BEEF JERKY BEING SOLD IN RETAIL STORE WITHOUT APPROPRIATE LABELS AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST CONTAIN APPROPRIATE LABELS WHICH WOULD INCLUDE PRODUCT NAME, READY TO EAT STATEMENT, PRODUCT INGREDIENTS LISTED IN DESCENDING ORDER BY WEIGHT, NET WEIGHT AND PRICING INFORMATION, LOT OR DATE CODE, COMPANY NAME AND ADDRESS.

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

6-501.111 Controlling Pests

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

OBSERVED MOTH INSIDE PACKAGED CORN TORTILLA AND IN STORAGE BOX AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CONTACT PEST CONTROL SERVICES TO PREVENT AND ELIMINATE PEST FROM RETAIL AREA.

OBSERVED ROACHES ON GLUE BOARDS IN EMPLOYEE BREAK ROOM AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEAD PESTS CLEAN AND SANITIZE AREA TO PREVENT CONTAMINATION.

6-202.15 Outer Openings, Protected

OBSERVED SUBSTANTIAL GAP AT BOTH ENDS OF LARGE DELIVERY DOOR LOCATED IN BACK OF FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR WEATHER STRIP TO PREVENT PESTS FROM ENTERING FACILITY.

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 OR QUAT TEST STRIPS AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE EITHER QUAT OR CHLORINE TEST STRIPS AVAILABLE TO VERIFY SANITIZER IS AT PROPER PARTS PER MILLION TO PROPERLY CLEAN AND SANITIZE.

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

OBSERVED NO HOT WATER AVAILABLE THROUGHOUT ENTIRE FACILITY AT THE TIME OF INSPECTION. HOT WATER MUST BE AVAILABLE AT ALL TIMES TO PROPERLY CLEAN, SANITIZE, AND DISINFECT. INSTRUCTED PIC TO MAKE REPAIRS TO BOILER TO HAVE HOT WATER AVAILABLE AT ALL TIMES.

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 LOCATED IN BREAK ROOM AND RESTROOM AT THE TIME OF INSPECTION. INSTRUCTED PIC HAND WASHING STATIONS MUST BE STOCKED AT ALL TIMES TO PROPERLY CLEAN AND SANITIZE HANDS.
09 OUT OF COMPLIANCE

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

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

OBSERVED IN THE WALK IN COOLER A CONTAINER OF CHICKEN BEING MARINATED AND STORED ON THE COOLER FLOOR AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY STORING THE CHICKEN OFF THE FLOOR SIX INCHES. DISCUSSED PROPER STORING PROCEDURES.

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 SANITIZER BUCKETS IS TESTED BELOW COMPLIANCE LEVEL AT TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PIC REPLACING THE SANITIZER CONTAINER A REFILLED SANITIZER BUCKETS WITH FRESH SOLUTIONS. SANITIZER CONCENTRATION TESTED AT 200 PPM QUAT.

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

OBSERVE GAP AT SIDE ENTRY DOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 7/06/22 BOTTOM OF DOOR MUST BE SEALED SO THERE IS NO ENTRY WAY FOR RODENTS TO ENTER INTO THE FACILITY. SEND CHPD A PHOTO OF THE OF THE REAR ENTRY DOOR BROUGHT INTO COMPLIANCE. AT ACTRUJILLO@CABQ.GOV.

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 CLOTHS NOT STORED IN THE SANITIZER BUCKET BETWEEN USE AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC STORING THE WIPING CLOTHES IN A SANITIZER BUCKET. SANITIZER BUCKET PPM WAS AT 200 PPM QUAT

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER (NO LID OR STRAW) DRINKS STORED ON A FOOD CONTACT SURFACE WHERE FOOD IS BEING PREPARED AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE PROPERLY STORING DRINKS. 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.

OBSERVED EVIDENCE OF EMPLOYEES EATING IN THE FOOD PREP AREA AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC REMOVING THE PERSONAL FOOD AND DISCUSSION WITH PIC WHERE EMPLOYEES CAN EAT THERE FOODS. PHOTO WILL BE ATTACHED TO REPORT AND DOWNLOADED TO EBUDGE.

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 ABOVE THE 3 COMPARTMENT SINK WALL WITH EXCESSIVE SOIL RESIDUE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

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

5-205.15 System Maintained in Good Repair

OBSERVED DRAIN UNDER THE HAND WASH SINK KITCHEN WITH EXCESSIVE DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

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

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED FLOORS IN THE FOOD PREP AREA ARE IN NEED OF REPAIR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 8/22/22 FLOORS MUST BE SEALED AND SMOOTH AND EASILY CLEANABLE. SEND CHPD A PHOTO OF THE FOOD PREP AREA FLOORS BROUGHT TO COMPLIANCE AT ACTRUJILLO@CABQ.GOV

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

6-202.11 Light Bulbs, Protective Shielding

OBSERVED LIGHTING OF INADEQUATE LIGHTING IN THE FOOD PREP AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 07/06/22 LIGHTS MUST BE WORKING AT ALL TIMES. SEND CHPD A PHOTO OF THE LIGHTS BROUGHT TO COMPLIANCE AT ACTRUJILLO@CABQ.GOV.

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

5-203.11 Handwashing Sinks-Numbers and Capacities

OBSERVED A PERSONAL DRINK STORED IN THE HAND WASH SINK AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC REMOVING THE PERSONAL DRINK, ALL HAND WASH SINKS MUST CLEAR AND PROPERLY SUPPLIED.

GOOD 2 GO STORE 331 - 1111 RIO GRANDE BLVD NW
Description - GOOD 2 GO STORE 331 OOB (Retail - Self Service & Prepackage Foods)
Activity Date - 06/22/2022 (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 COFFEE MACHINE WITH DEBRIS BUILD UP AT TIME OF INSPECTION.

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

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

5-205.15 System Maintained in Good Repair

OBSERVED DRAIN NEAR SODA MACHINE NOT DRAINING PROPERLY AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REPAIR DRAIN AND SEND A PICTURE OF REPAIR AT NDVIGIL@CABQ.GOV

MISS PEQUENINES CHILDCARE - 261 CARDENAS DR NE
Description - MISS PEQUENINES CHILDCARE (Not-For-Profit-Childcare)
Activity Date - 06/24/2022 (Service - ROUTINE FOOD INSPECTION / 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 BUCKET MADE AT TIME OF INSPECTION.
INSTRUCTED PIC TO MAKE BUCKET VIOLATION CORRECTED ON SITE BY MAKING SANITATION BUCKET TESTED CHLORINE SANITIZER AT 100 PPM.

INSTRUCTED PIC TO MAKE SANITIZER BUCKETS AT THE START OF DAY AND CHANGE FREQUENTLY.
VIOLATION DISCUSSION WITH PERSON IN CHARGE REGARDING PROPER PROCEDURES.

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

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

OBSERVED PACKAGE OF MEAT 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.
MCDONALDS - 5001 GIBSON BLVD SE
Description - MCDONALDS (Food Service Establishment)
Activity Date - 06/21/2022 (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 SOIL BUILD UP IN THE REACH REFRIGERATOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

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 TWO CONTAINERS OF CHOPPED ONIONS HOLDING ABOVE 41 F AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY DISCARDING. DISCUSSED PROPER PROCEDURES. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS 6/27/22. REFRIGERATOR MUST HAVE A AMBIENT TEMP OF 41 F OR LOWER. SEND CHPD A PHOTO OF THE REFRIGERATOR TEMPING BELOW 41 F.

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

3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition
OBSERVED NO USED BY DATES OF ONIONS, GREEN CHILI, WITH NO USED BY DATES AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PLACE A USED BY DATE.

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 DOOR GASKETS ON A REACH IN REFRIGERATOR WITH EXCESSIVE DRY SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

OBSERVED DEBRIS BUILD UP UNDER THE STORAGE RACKS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

FAT CITY CONFECTIONS AND BAKED GOODS - 5300 EUBANK BLVD NE STE B2
Description - FAT CITY CONFECTIONS AND BAKED GOODS (Food Service Establishment)
Activity Date - 06/22/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE
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 REACH IN FREEZER AND CHEST FREEZER DID NOT HAVE A THERMOMETER IN THE UNIT AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO PROVIDE THERMOMETERS IN COLD HOLDING UNITS.
<table>
<thead>
<tr>
<th>Violation</th>
<th>Description</th>
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<tbody>
<tr>
<td><strong>S47</strong></td>
<td>Nonfood-contact surfaces clean</td>
</tr>
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<tr>
<td>OBSERVED FOOD DEBRIS ON THE BOTTOM SURFACE OF REACH IN COOLER NEAR WAREWASHING AREA AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO REMOVE DEBRIS AND CLEAN AND SANITIZE INTERIOR OF REACH IN COOLER.</td>
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<tr>
<td><strong>S51</strong></td>
<td>Toilet facilities: properly constructed, supplied, &amp; cleaned</td>
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<td>OBSERVED TOILET FACILITY ARE IMPROPERLY CONSTRUCTED, SUPPLIED, OR CLEANED.</td>
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<td>OBSERVED STEPS FOR THE PROCESSING OF BEEF JERKY NOT PROPERLY BEING FOLLOWED AT THE TIME OF THE INSPECTION.</td>
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<td>INSTRUCTED PIC TO PROPERLY FOLLOW PROCESSES PROVIDED IN THE HAACP PLAN THAT WAS PROVIDED TO ENVIRONMENTAL HEALTH WHEN THE PROCESS WAS APPROVED.</td>
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<tr>
<td><strong>S21</strong></td>
<td>Proper date marking and disposition</td>
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<tr>
<td>OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED.</td>
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<td>3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking</td>
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<td>OBSERVED PACKAGES OF CHICHARRONES WITH NO DATE MARKINGS AT TIME OF INSPECTION.</td>
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<td><strong>S27</strong></td>
<td>Compliance with variance, specialized process, and HACCP plan</td>
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<td>OBSERVED LOG BOOK WITH NO DATA FOR THE PROCESSING OF BEEF JERKY AT THE TIME OF THE INSPECTION.</td>
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<td>6-301.14 Handwashing Signage</td>
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<td>OBSERVED NO SIGNAGE AT TIME OF INSPECTION.</td>
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<tr>
<td>VIOLATION ADDRESSED ON SITE BY DISCUSSING AND PIC POSTING &quot;HAND WASHING SINK ONLY&quot;</td>
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</table>

**NEW MEXICO BEEF JERKY & CHICHARRONNE BURRITO EXPRESS - 1425 4TH ST NW**

**Description** - NM BEEF JERKY - PROCESSOR (Food Processor)

**Activity Date** - 06/21/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

**09 OUT OF COMPLIANCE**

**S1** Person in charge present, demonstrates knowledge, and performs duties

OBSERVED STEPS FOR THE PROCESSING OF BEEF JERKY NOT PROPERLY BEING FOLLOWED AT THE TIME OF THE INSPECTION.

INSTRUCTED PIC TO PROPERLY FOLLOW PROCESSES PROVIDED IN THE HAACP PLAN THAT WAS PROVIDED TO ENVIRONMENTAL HEALTH WHEN THE PROCESS WAS APPROVED.

**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 PACKAGES OF CHICHARRONES WITH NO DATE MARKINGS AT TIME OF INSPECTION.

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

**S27** Compliance with variance, specialized process, and HACCP plan

OBSERVED LOG BOOK WITH NO DATA FOR THE PROCESSING OF BEEF JERKY AT THE TIME OF THE INSPECTION.

INSTRUCTED PIC TO FOLLOW PROCEDURES TO COME INTO COMPLIANCE FOR PROCESSING BEEF JERKY.

**S8** Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.14 Handwashing Signage

OBSERVED NO SIGNAGE AT TIME OF INSPECTION.

VIOLATION ADDRESSED ON SITE BY DISCUSSING AND PIC POSTING "HAND WASHING SINK ONLY"
OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.

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

OBSERVED BOX OF MEAT ON THE FLOOR IN THE WALK IN COOLER AND A BUCKET OF FOOD IN THE WALK IN FREEZER AT THE TIME OF THE INSPECTION

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

OBSERVED UNCOVERED SPICES NEXT TO SINK WITH SPLASHES OF WATER IN THE UNCOVERED SPICES AS WELL AS UNCOVERED POTATOES AND CHILI IN THE WALK IN COOLER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO COVER ALL READY TO EAT FOOD TO PREVENT CONTAMINATION FROM THE ENVIRONMENT.

OBSERVED POT OF BEANS AND CHICHARRONES ON THE FLOOR AT THE TIME OF THE INSPECTION.

INSTRUCTED PIC TO KEEP READY TO EAT FOOD SIX INCHES OFF THE GROUND TO PREVENT CONTAMINATION FROM THE ENVIRONMENT

S35 Food properly labeled; original container

OBSERVED PACKAGED FOOD WITHOUT APPROPRIATE LABELS.

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

OBSERVED PACKAGED FOOD OR BULK FOOD REMOVED FROM ORIGINAL CONTAINER WITHOUT THE PROPER LABELING AT THE TIME OF INSPECTION.

INSTRUCTED PACKAGED FOOD OR BULK FOOD REMOVED FROM ORIGINAL CONTAINER WITH COMMON FOOD NAME IN ORDER TO PROPERLY IDENTIFY.

S37 Contamination prevented during food preparation, storage and display

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

3-307.11 Miscellaneous Sources of Contamination CELL PHONE

OBSERVED CELL PHONE ON SHELF NEAR BEEF JERKY PRODUCTION WHERE FOOD IS BEING PREPARED AT TIME OF INSPECTION.

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

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.14 Handwashing Signage

OBSERVED NO SIGNAGE AT TIME OF INSPECTION.

VIOLATION ADDRESSED ON SITE BY DISCUSSING AND PIC POSTING "HAND WASHING SINK ONLY"

BURGER KING #4411 - 5101 GIBSON BLVD SE
Description - BURGER KING #4411 (Food Service Establishment)
Activity Date - 06/21/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S21 Proper date marking and disposition
3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking

OBSERVED IN THE WALK IN COOLER BATTER WITH A USED BY DATE OF 6/14/22 AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PIC DISCARDING AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES.

S22 Time as a public health control: procedures and record

PERSON IN CHARGE DOES NOT HAVE A STANDARD OPERATING PROCEDURE IN PLACE TO USE TIME AS A PUBLIC HEALTH CONTROL WHILE STORING POTENTIALLY HAZARDOUS FOODS OUTSIDE OF PROPER HOLDING TEMPERATURES.

3-501.19 Time as a Public Health Control

OBSERVED FACILITY IMPROPERLY USING TIME AS A PUBLIC HEALTH CONTROL TOMATOES, SHREDDED LETTUCE, ONIONS WERE PLACED OUT AT 10:00 AM THE TIME STAMPED WAS 11:09 AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PIC ADJUSTING THE TIME STAMP AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES.

S49 Plumbing installed; proper backflow devices

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

5-202.13 Backflow Prevention, Air Gap

OBSERVED DRAIN OUTLET OF THE DRIVE THRU AREA IS BELOW THE FLOOD LEVEL OF THE FLOOR DRAIN AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 6/24/22. DRAIN MUST HAVE A ONE INCH AIR ABOVE THE BOTTOM OF THE DRAIN. SEND CHPD A PHOTO THE DRAIN TUBING BROUGHT TO COMPLIANCE.

RIO GRANDE BEEF JERKY CO - 4501 4TH ST NW STE E
Description - RIO GRANDE BEEF JERKY CO (Food Service Establishment)
Activity Date - 06/21/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S13 Food separated and protected

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

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

OBSERVED BOX OF MEAT ON THE FLOOR IN THE WALK IN COOLER AND A BUCKET OF FOOD IN THE WALK IN FREEZER AT THE TIME OF THE INSPECTION

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

OBSERVED UNCOVERED SPICES NEXT TO SINK WITH SPLASHES OF WATER IN THE UNCOVERED SPICES AS WELL AS UNCOVERED POTATOES AND CHILI IN THE WALK IN COOLER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO COVER ALL READY TO EAT FOOD TO PREVENT CONTAMINATION FROM THE ENVIRONMENT.

OBSERVED POT OF BEANS AND CHICHARRONES ON THE FLOOR AT THE TIME OF THE INSPECTION.

INSTRUCTED PIC TO KEEP READY TO EAT FOOD SIX INCHES OFF THE GROUND TO PREVENT CONTAMINATION FROM THE ENVIRONMENT.

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

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

OBSERVED PACKAGED FOOD OR BULK FOOD REMOVED FROM ORIGINAL CONTAINER WITHOUT THE PROPER LABELING AT THE TIME OF INSPECTION.

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

S37 Contamination prevented during food preparation, storage and display

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

3-307.11 Miscellaneous Sources of Contamination CELL PHONE

OBSERVED CELL PHONE ON SHELF NEAR BEEF JERKY PRODUCTION WHERE FOOD IS BEING PREPARED AT TIME OF INSPECTION.

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

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.14 Handwashing Signage

OBSERVED NO SIGNAGE AT TIME OF INSPECTION.

VIOLATION ADDRESSED ON SITE BY DISCUSSING AND PIC POSTING "HAND WASHING SINK ONLY"

WHEELHOUSE PRODUCTION SERVICES LLC - 150 WOODWARD RD SE
Description - WHEELHOUSE MOBILE (Mobile Food Unit)
Activity Date - 06/21/2022 (Service - New Business Inspection / 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 TO PROPERLY CLEAN AND SANITIZE.

S4 Proper eating, tasting, drinking, or tobacco use

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER (NO LID OR STRAW) DRINKS STORED PREP TABLE AND NEXT TO DRY STORAGE SHELVING 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.

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 BUS TUBS STORING UTENSILS UNDERNEATH PREP TABLE WITH SUBSTANTIAL AMOUNT OF DEBRIS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS CLEAN AND SANITIZE BUS TUBS.

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 FILTERS MISSING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE MISSING HOOD FILTERS TO PREVENT GREASE VAPOR FROM ESCAPING.

Activity Date - 06/21/2022 (Service - ROUTINE FOOD INSPECTION / 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 TO PROPERLY CLEAN AND SANITIZE.

S4 Proper eating, tasting, drinking, or tobacco use

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER (NO LID OR STRAW) DRINKS STORED PREP TABLE AND NEXT TO DRY STORAGE SHELVING 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.

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 BUS TUBS STORING UTENSILS UNDERNEATH PREP TABLE WITH SUBSTANTIAL AMOUNT OF DEBRIS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS, CLEAN AND SANITIZE BUS TUBS.

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 FILTERS MISSING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE MISSING HOOD FILTERS TO PREVENT GREASE VAPOR FROM ESCAPING.

CASTANEDAS KITCHEN LLC - 2901 BROADWAY BLVD SE

Activity Date - 06/22/2022 (Service - New Business 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 IN A REACH IN COOLER HALF AND HALF CREAMER HOLDING ABOVE 41 DEGREES FAHRENHEIT AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY DISCARDING THE CREAMER, AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES.

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

7-204.11 Sanitizers, Criteria-Chemicals

OBSERVED SANITIZER BUCKET ARE TESTED ABOVE COMPLIANCE IN SANITIZER CONCENTRATION AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC REMAKING THE SANITIZER. CONCENTRATION TESTED AT 50 PPM CHLORINE.

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 MICE DROPPINGS IN THE IN FOOD PREP AREA BEHIND THE MAKE TABLE AND OVEN AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC REMOVING THE MICE DROPPINGS AND EMPLOYEE CLEANING AND SANITIZING THE AREA. DISCUSSED PROPER PROCEDURES FACILITY DOES HAVE A PEST CONTROL OPERATOR, LAST SERVICE DATE WAS 6/22/22. PHOTO WAS TAKEN VIOLATION WILL BE SENT TO EBRIDGE.

6-202.15 Outer Openings, Protected

OBSERVED BACK SOUTH SIDE RECEIVING DOOR WITH A GAP AT THE BOTTOM OF THE DOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 7/08/22. BOTTOM OF DOOR MUST BE SEALED SO THERE IS NO ENTRY WAY FOR RODENTS TO ENTER INTO THE FACILITY. SEND CHPD A PHOTO OF THE OF THE REAR ENTRY DOOR BROUGHT INTO COMPLIANCE AT ACTRUJILLO@CABQ.GOV

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 EXCESSIVE DEBRIS AND GREASE BUILD BEHIND THE GRILLS AND OVENS AT UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

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 DISHWASHER DOOR NOT WORKING PROPERLY AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CALL THERE TECHNICIAN TO REPAIR THE DOOR SO THAT THE DISH MACHINE CAN WORK PROPERLY. PLEASE HAVE REPAIRED BY 6/30/22 SEND CHPD A PHOTO OF THE REPAIR INVOICE ONCE IT HAS BEEN BROUGHT TO COMPLIANCE AT ACTRUJILLO@CABQ.GOV

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

5-103.12 Pressure

OBSERVED HOT/COLD WATER PRESSURE VERY LOW AT SEVERAL OF THE HAND SINKS AT THE TIME OF INSPECTION. HOWEVER HOT/COLD WATER IS AVAILABLE THROUGHOUT THE FACILITY. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 6/30/22. PIC MUST FORWARD SERVICE INVOICE TO CHPD BY EMAIL NO LATER THAN 5 BUSINESS DAYS. AT ACTRUJILLO@CABQ.GOV.

S58 Result of complaint investigation

EVIDENCE WAS OBSERVED TO SUBSTANTIATE COMPLAINT.

THE EVIDENCE WAS SUBSTANTIATED FOR YESTERDAY 6/22/22 AT 5:00 PM FACILITY DID NOT HAVE HOT WATER. CHPD VISITED THE FACILITY TODAY AND HOT WATER WAS CORRECTED. HAND WASH SINKS, KITCHEN SINKS DISH WASHER, HAND SINKS IN BOTH BATHROOMS HAD A TEMPERATURE ABOVE 100F. WAS REPAIRED LAST NIGHT AROUND 8:30 PM PHOTOS WERE TAKEN OF ALL HAND WASH SINKS AND KITCHEN SINKS. WILL SEND PHOTO TO E BRIDGE.

**MUD HONEY CREAMERY LLC - 109 GOLD AV SW**

Description - MUD HONEY CREAMERY LLC (Food Processor)

Activity Date - 06/23/2022 (Service - New Business Inspection / 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 BUCKET TESTING AT 0 PPM UNDER THE THREE COMPARTMENT SINK IN THE KITCHEN AT TIME OF INSPECTION.

INSTRUCTED PIC TO MAKE BUCKET VIOLATION CORRECTED ON SITE BY MAKING SANITATION BUCKET TESTED CHLORINE SANITIZER AT 100 PPM. INSTRUCTED PIC TO MAKE SANITIZER BUCKETS AT THE START OF DAY AND CHANGE FREQUENTLY. VIOLATION DISCUSSION WITH PERSON IN CHARGE REGARDING PROPER PROCEDURES.

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 FULL TRASH CAN ICE CREAM AND DEBRIS BUILD UP ON THE FLOOR AND A KNIFE ON THE GROUND BY A PEST CONTROL BAIT STATION AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE THE FACILITY BEFORE AND AFTER FOOD PRODUCTION HAS TAKEN PLACE

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 PIC TOUCHING PARTS AND MACHINE FROM THE ICE CREAM CHURNER ONCE THE FINAL PROCESS OF MAKING ICE CREAM IS BEING CONDUCTED AND PUTTING IN CONTAINERS TO STORE THE PRODUCTS WITH NO GLOVES AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO WHERE GLOVES WHEN PREPPING READY TO EAT FOOD IN ORDER TO PREVENT CONTAMINATION TO THE PRODUCT.

**KAUFMANS COFFEE & BAGELS - 2500 CENTRAL AV SW B900**
09 OUT OF COMPLIANCE

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

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

S22 Time as a public health control: procedures and record
PERSON IN CHARGE DOES NOT HAVE A STANDARD OPERATING PROCEDURE IN PLACE TO USE TIME AS A PUBLIC HEALTH CONTROL WHILE STORING POTENTIALLY HAZARDOUS FOODS OUTSIDE OF PROPER HOLDING TEMPERATURES.
3-501.19 Time as a Public Health Control

OBSERVED HALF AND HALF STORED ON SELF SERVE COFFEE AREA WITH NO TIME LABEL AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL POTENTIALLY HAZARDOUS FOODS HELD OUTSIDE COLD OR HOT HOLDING MUST CONTAIN TIME LABEL WITH EXPIRATION OF NO MORE THAN FOUR HOURS

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 BUCKET STORED ON THE FLOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC CHEMICALS MUST BE STORED ABOVE THE FLOOR TO PREVENT CONTAMINATION.

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 SCREEN DOOR BACK EXIT IN BAKER AREA UNABLE TO CLOSE COMPLETELY AT THE TIME OF INSPECTION. INSTRUCTED PIC DOOR MUST BE ABLE TO CLOSE COMPLETELY 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 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.

S39 Wiping cloths: properly used and stored
OBSERVED WIPING CLOTHS INAPPROPRIATELY STORED, USED, OR HELD IN IMPROPER SANITIZER CONCENTRATION.
3-304.14 Wiping Cloths, Use Limitation

OBSERVED USED WIPING CLOTHS STORED ON TOP OF BARISTA PREP TABLE AND BAKERS PREP TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC USED WIPING CLOTHS MUST BE STORED IN QUAT OR CHLORINE SANITIZER BUCKETS 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 (NO LID OR STRAW) DRINKS STORED ABOVE REACH IN COOLER IN BARISTA AREA, ABOVE COLD HOLDING UNIT IN KITCHEN AND ON TOP OF PREP TABLE IN BAKERS AREA 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.

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 BEVERAGE CUPS STORED ON THE FLOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD CONTAINERS MUST BE STORED ABOVE THE FLOOR TO PREVENT CONTAMINATION.

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED PORTABLE PREP TABLE IN FRONT OF HAND WASHING STATION AT THE TIME OF INSPECTION. INSTRUCTED PIC HAND WASHING STATIONS MUST BE KEPT CLEAR AND FREE OF DEBRIS TO BE EASILY ACCESSIBLE TO PROPERLY CLEAN AND SANITIZE HANDS.

09 OUT OF COMPLIANCE

S1 Person in charge present, demonstrates knowledge, and performs duties

PERSON IN CHARGE WAS NOT ON-SITE OR FAILED TO DEMONSTRATE KNOWLEDGE OF DUTIES.

2-103.11(A)-(L) Person-In-Charge-Duties

OBSERVED PERSON IN CHARGE (PIC) WAS NOT ABLE TO ANSWER INSPECTOR’S INQUIRIES AT THE TIME OF INSPECTION. ALSO OBSERVED SEVERAL PRIORITY AND PRIORITY FOUNDATION VIOLATIONS. OBSERVED PERSON IN CHARGE IS NOT ANSI CERTIFIED AND FAILED TO DEMONSTRATE BASIC FOOD SAFETY KNOWLEDGE BY RECEIVING MULTIPLE PRIORITY AND PRIORITY FOUNDATION VIOLATIONS THAT RESULTED IN A DOWNGRADE OF FACILITY AT THE TIME OF INSPECTION. THE FACILITY IS DOWNGRADED TO UNSATISFACTORY DUE TO PRIORITY, PRIORITY FOUNDATION AND CORE VIOLATIONS FOUND AT THE TIME OF INSPECTION

S13 Food separated and protected

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

OBSERVED TRIPE STORED IN YELLOW RESIDUAL WASTE CONTAINER ON THE FLOOR INSIDE WALK IN FREEZER AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE STORED SIX INCHES ABOVE THE FLOOR TO PREVENT CONTAMINATION.

OBSERVED RAW MEAT BOXES STORED ON THE FLOOR INSIDE WALK IN FREEZER AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE STORED SIX INCHES ABOVE THE FLOOR TO PREVENT CONTAMINATION.

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

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

OBSERVED CHLORINE SANITIZER BUCKET UNABLE TO TEST DUE TO HIGH LEVELS OF CHLORINE, TEST STRIPS COULD NOT VALIDATE PARTS PER MILLION AT THE TIME OF INSPECTION. INSTRUCTED PIC CHLORINE LEVELS FOR SANITATION MUST BE BETWEEN 50 TO 200 PARTS PER MILLION TO PROPERLY CLEAN AND SANITIZE. ALSO, PREVENT CHLORINE RESIDUE ON FOOD CONTACT SURFACES AND CONTAMINATION OF FOOD ITEMS.

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

OBSERVED PERSON IN CHARGE (PIC) WAS NOT ABLE TO ANSWER INSPECTOR'S INQUIRIES AT THE TIME OF INSPECTION, ALSO OBSERVED SEVERAL PRIORITY AND PRIORITY FOUNDATION VIOLATIONS. OBSERVED PERSON IN CHARGE IS NOT ANSI CERTIFIED AND FAILED TO DEMONSTRATE BASIC FOOD SAFETY KNOWLEDGE BY RECEIVING MULTIPLE PRIORITY AND PRIORITY FOUNDATION VIOLATIONS THAT RESULTED IN A DOWNGRADE OF FACILITY AT THE TIME OF INSPECTION. THE FACILITY IS DOWNGRADED TO UNSATISFACTORY DUE TO PRIORITY, PRIORITY FOUNDATION AND CORE VIOLATIONS FOUND AT THE TIME OF INSPECTION

S21 Proper date marking and disposition

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

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

OBSERVED RAW MEATS STORED IN WALK IN COOLER WITH NO DATE MARKING OR LABEL AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL MEATS ITEMS MUST CONTAIN DATE MARKING LABEL WITH EITHER USE BY OR FREEZE BY DATE.

S27 Compliance with variance, specialized process, and HACCP plan

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

3-502.12 Reduced Oxygen Packaging, Criteria
8-201.13 When a HACCP Plan is Required
3-502.11 Variance Requirement

OBSERVED RETAIL PREPACKAGED BEEF JERKY BEING SOLD IN RETAIL STORE AT THE TIME OF INSPECTION. PIC STATED IT WAS MADE AND PROCESSED AT THIS FACILITY. INSTRUCTED PIC MUST HAVE APPROVED HACCP PLAN AND ALSO A FOOD PROCESSING PERMIT TO PACKAGE BEEF JERKY FOR RETAIL SALE.

S30 Variance obtained for specialized processing method

OBSERVED FACILITY NOT FOLLOWING AN APPROVED VARIANCE FOR SPECIALIZED PROCESSING METHOD.

8-103.11 Documentation of Proposed Variance and Justification

OBSERVED RETAIL PREPACKAGED BEEF JERKY BEING SOLD IN RETAIL STORE AT THE TIME OF INSPECTION. PIC STATED IT WAS MADE AND PROCESSED AT THIS FACILITY. INSTRUCTED PIC MUST HAVE APPROVED HACCP PLAN AND ALSO A FOOD PROCESSING PERMIT TO PACKAGE BEEF JERKY FOR RETAIL SALE.

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 AT BOTH ENDS OF LARGE DELIVERY DOOR LOCATED IN BACK OF FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR WEATHER STRIP TO PREVENT PESTS FROM ENTERING FACILITY.

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

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

OBSERVED EXCESSIVE AMOUNTS OF ICE BUILD UP DEBRIS IN WALK IN FREEZER AT THE INSPECTION. INSTRUCTED PIC TO REMOVE ICE DEBRIS TO PREVENT CONTAMINATION OF FOOD ITEMS.

**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.

4-202.16 Nonfood-Contact Surfaces

OBSERVED WALK IN FREEZER WITH PAINT PEELING ON CEILING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE PROPER REPAIRS TO WALK IN FREEZER CEILING 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 CHLORINE OR QUAT TEST STRIPS AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE EITHER CHLORINE OR QUAT TEST STRIPS TO VERIFY CHEMICAL IS AT PROPER PARTS PER MILLION TO CLEAN AND SANITIZE.

**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

OBSERVED NO HOT WATER AVAILABLE THROUGHOUT ENTIRE FACILITY AT THE TIME OF INSPECTION. HOT WATER MUST BE AVAILABLE AT ALL TIMES TO PROPERLY CLEAN, SANITIZE, AND DISINFECT. INSTRUCTED PIC TO MAKE REPAIRS TO BOILER TO HAVE HOT WATER AVAILABLE AT ALL TIMES. FACILITY IS CLOSED DUE TO NO HOT WATER AVAILABLE.

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

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

5-501.17 Toilet Room Receptacle, Covered

OBSERVED TRASH RECEPTACLE UNCOVERED AT THE TIME OF INSPECTION. INSTRUCTED PIC TRASH RECEPTACLES IN RESTROOM MUST BE COVERED AT ALL TIMES.

6-501.19 Closing Toilet Room Doors

OBSERVED RESTROOM DOORS WERE NOT SELF CLOSING AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL RESTROOM DOORS MUST BE SELF CLOSING.

**S56 Immediate Closure - Imminent Health Hazard**

WHENEVER THE ENFORCEMENT AUTHORITY FINDS AN IMMINENT HEALTH HAZARD OR OTHER CONDITIONS IN THE OPERATION OF A FOOD ESTABLISHMENT, WHICH, IN ITS JUDGMENT, CONSTITUTE A SUBSTANTIAL HAZARD TO THE PUBLIC HEALTH, THE ENFORCEMENT AUTHORITY MAY WITHOUT ANY PRIOR WARNING, NOTICE, OR HEARING, ISSUE A WRITTEN NOTICE TO THE PERMIT HOLDER OR OPERATOR THAT THE PERMIT IS IMMEDIATELY SUSPENDED AND ALL FOOD-SERVICE OR FOOD PROCESSING OPERATIONS ARE TO BE IMMEDIATELY DISCONTINUED.

**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 FOOD THERMAL BAG STORED IN HAND WASHING SINK LOCATED IN THREE COMPARTMENT SINK AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST KEEP HAND WASHING SINK CLEAR AND FREE OF DEBRIS TO HAVE EASILY ACCESSIBLE TO PROPERLY CLEAN AND SANITIZE HANDS.

6-301.12 Hand Drying Provision

6-301.11 Handwashing Cleanser, Availability

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