

Consumer Health Protection Inspections Performed

2/24/2024 - 3/1/2024

Report amended on 3/6/2024 due to clerical errors

DBM RESTORATION MINISTRY - 824 SAN MATEO BLVD SE

Description - DBM RESTORATION MINISTRY (NOT FOR PROFIT KITCHEN PERMIT)

Activity Date - 03/01/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

YDI CHICO GEN BRADLEY - 150 GENERAL BRADLEY ST NE

Description - YDI HEADSTART (Not-For-Profit-Childcare)

Activity Date - 02/26/2024 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

BURGER KING 5156 - 101 LOMAS BLVD NE

Description - BURGER KING 5156 (Food Service Establishment)

Activity Date - 02/29/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

observed debris build up inside reach in freezer where onion rings and fries are stored in the kitchen area at the time of the inspection

instructed pic to clean reach in freezer and send a picture of the cleaning to ndvigil@cabq.gov to come into compliance

S2 Management, food employee and conditional employee; knowledge, responsibilities and reporting

2-103.11(M) Person in Charge, Duties

Observed person in charge and or employees were not aware of the food borne illnesses or their symptoms at the time of the inspection

Violation addressed on site by providing information to the pic for discussion with employees and posting

What are the symptoms of a foodborne illness?

The most common symptoms of foodborne illnesses are vomiting and diarrhea.

Some people may also experience headache, cramps, nausea, fever, tiredness, and sometimes bloody stools.

norovirus, the Hepatitis A virus, Salmonella, Shigella, and Escherichia coli (E. coli) O157:H7.

S37 Contamination prevented during food preparation, storage and display

3-307.11 Miscellaneous Sources of Contamination

observed employees keys being stored on top of area where salt is stored for the fries and onions rings at the time of the inspection

instructed pic to store keys in a designated area away from food contact surfaces to prevent cross contamination from occurring

S47 Nonfood-contact surfaces clean

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

observed debris build up on the exterior and top of the soda dispensers and icee dispenser in the dining area and in the back kitchen area at the time of the inspection

instructed pic to clean and sanitize soda and icee dispensers on a more frequent basis to prevent contamination from occurring

S53 Physical facilities installed, maintained, and clean

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

observed holes in ceiling in drive thru area at the time of the inspection

instructed pic to repair holes in ceiling in drive thru area and send a picture of the repair to ndvigil@cabq.gov to come into compliance

observed ceiling vent cover falling off in front kitchen area at the time of the inspection

instructed pic to repair ceiling vent cover and send a picture of the repair to ndvigil@cabq.gov to come into compliance

6-501.12 Cleaning, Frequency and Restrictions

observed debris build up on ceiling vent covers by areas where ice machine and food prep areas are located at the time of the inspection

instructed pic to clean ceiling vent covers and send a picture of the cleaning to ndvigil@cabq.gov to come into compliance

CASA DEL REY MINISTRIES - 2500 CORONA DR NW

Description - CASA DEL REY MINISTRIES (NOT FOR PROFIT KITCHEN PERMIT)

Activity Date - 02/28/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S36 Insects, rodents, and animals not present

6-202.15 Outer Openings, Protected

1. OBSERVED VISIBLE GAP ALONG THE BOTTOM OF THE REAR DOOR IN THE KITCHEN AREA ALLOWING SUNLIGHT TO ENTER INTO FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC TO INSTALL WEATHER STRIPPING TO SEAL OF DOOR GAP, PREVENTING A PEST ENTRY POINT.

2. OBSERVED LARGE HOLE IN CEILING ABOVE DRY STORAGE ROOM ALLOWING FOR A PEST ENTRY POINT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR THE HOLE SO IT IS PROPERLY SEALED OFF TO PREVENT A PEST ENTRY POINT INTO THE FACILITY.

S49 Plumbing installed; proper backflow devices

5-205.15 System Maintained in Good Repair

OBSERVED 3 COMPARTMENT SINK NOT PROPERLY SEALED TO THE WALL CREATING A NOTICEABLE SPACE BETWEEN PARTS OF THE WALL AND THE 3 COMPARTMENT SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC TO RESEAL THE SINK BACK TO THE WALL TO PREVENT TO COME BACK INTO COMPLIANCE.

ANODYNE - 409 CENTRAL AV NW

Description - ANODYNE (Food Service Establishment-Bar)

Activity Date - 03/01/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

OBSERVED BAR GUN SODA DISPENSER WITH A PINK LIKE SOIL RESIDUE AT THE TIME OF INSPECTION. INSTRUCTED PIC BAR GUN SODA DISPENSER MUST BE CLEANED IMMEDIATELY DO TO BAR IN USE WITH THE PUBLIC. GAR GUN DISPENSER MUST ME TAKEN APART AND CLEANED AND SANITIZED.

S48 Hot and cold water available; adequate pressure

5-103.11 Capacity-Quantity and Availability

OBSERVED NO HOT WATER AVAILABLE AT THE BAR HAND WASH SINK AT THE TIME OF INSPECTION. HOWEVER HOT / COLD WATER IS AVAILABLE THROUGHOUT REST OF FACILITY INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY 3/08/24 . SEND PHOTO OF THE REPAIR INVOICE ONCE THE HAND WASH SINK IS BROUGHT TO COMPLIANCE AT (505) 977-3455.

S53 Physical facilities installed, maintained, and clean

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED ACCUMULATION OF DEBRIS AND SOIL RESIDUE ON FLOOR AREAS UNDERNEATH EQUIPMENT SUCH AS STORAGE SHELVES, PREP TABLES AND SINKS AND WALK IN COOLER AREA
FACILITY MUST CLEAN FLOORS AND MAINTAIN FLOORS CLEANED AS OFTEN AS NECESSARY TO KEEP THEM CLEAN.

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

3-301.11 Preventing Contamination from Hands

EMPLOYEE WAS OBSERVED CUTTING LIMES AND LEMONS WITH BARE HAND CONTACT AT THE TIME OF INSPECTION.
VIOLATION CORRECTED ON SITE BY EDUCATING EMPLOYEE ON WASHING HANDS AND DONNING GLOVES BEFORE HANDLING READY TO EAT FOOD ITEMS AND DISCUSSION OF PROPER PROCEDURES.

ORIGINAL GARCIAS KITCHEN - 3601 JUAN TABO BLVD NE

Description - ORIGINAL GARCIAS KITCHEN (Food Service Establishment)

Activity Date - 02/28/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S11 Food in good condition, safe, and unadulterated

3-101.11 Safe, Unadulterated and Honestly Presented

OBSERVED SLICES OF PIES WITH A PREPARATION DATE OF 02-18-2024 AT THE TIME OF INSPECTION. REMINDED PERSON IN CHARGE THAT FOOD ITEMS CANNOT BE HELD IN FACILITY FOR MORE THAN 7 DAYS. INSTRUCTED PERSON IN CHARGE TO DISPOSE OF ALL PREPARED OR READY TO EAT FOOD ITEMS HELD FOR MORE THAN 7 DAYS IN FACILITY.

S14 Food-contact surfaces: cleaned and sanitized

4-702.11 Before Use After Cleaning

OBSERVED SANITIZER BUCKETS IN SERVER AREA TESTING BELOW 200 PPM AT THE TIME OF INSPECTION.
INSTRUCTED PIC TO REMAKE SANITIZER BUCKETS.

S41 In-use utensils: properly stored

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

OBSERVED ICE SCOOP STORED DIRECTLY ON TOP OF ICE MACHINE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO RETRAIN EMPLOYEES TO KEEP THE ICE SCOOP STORED IN A CLEAN AND SANITIZED CONTAINER IN BETWEEN USES TO PREVENT CONTAMINATION.

S49 Plumbing installed; proper backflow devices

5-205.15 System Maintained in Good Repair

OBSERVED HOT WATER AT PREP AREA HAND WASHING SINK WAS NOT AVAILABLE WHEN INSPECTOR TURNED HOT WATER HANDLE DURING INSPECTION. UPON INQUIRING WITH PERSON IN CHARGE AND EMPLOYEE, OBSERVED HOT WATER HANDLE AT HAND WASHING SINK IN PREP AREA IS NOT OPERATIONAL BY NOT BEING ABLE TO BE TURNED OFF WITH HANDLE AND MUST BE TURNED OFF BY CONNECTION KNOB AT THE BOTTOM OF THE SINK AT THE TIME OF INSPECTION. OBSERVED HOT WATER CONSTANTLY RUNS IF IT IS NOT TURNED OFF FROM CONNECTION KNOB AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO IMMEDIATELY CONTACT REPAIR PERSONNEL TO HAVE PREP AREA'S HAND WASHING SINK REPAIRED WITHIN 24 HOURS. FAILURE TO COMPLY MAY RESULT IN FURTHER ENFORCEMENT ACTIONS UP TO AND INCLUDING CLOSURE OF FACILITY DUE TO INSUFFICIENT NUMBER OF OPERATIONAL HAND WASHING SINKS.

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED AN INSUFFICIENT NUMBER HAND WASHING SINKS AVAILABLE WITHIN KITCHEN LINE AREA AT THE TIME OF INSPECTION. OBSERVED NEAREST HAND WASHING SINK FOR KITCHEN LINE AREA IS MORE THAN 25 FEET ON THE OTHER SIDE OF THE WALL IN SERVER AREA OR IN FOOD PREP AREA. UPON INQUIRING WITH PIC, THEY STATED THAT THEY USE THE RESTROOM SINK FOR HAND WASHING WHEN NEEDED. ADVISED PERSON IN CHARGE THAT HAND WASHING SINK IN RESTROOM CANNOT BE DESIGNATED AS ANOTHER HAND WASHING SINK FOR THE FOOD PREPARATION AREA. DESIGNATED HAND WASHING SINKS FOR FOOD PREPARATION AREAS MUST BE SEPARATE FROM RESTROOM.

INSTRUCTED PIC THAT A HAND WASHING SINK MUST BE INSTALLED AND EASILY ACCESSIBLE WITHIN 25 FEET FOR EACH SEPARATE FOOD PREP AREA FOR FOOD ESTABLISHMENT EMPLOYEES TO EFFECTIVELY WASH HANDS.

INSTRUCTED PIC TO CONTACT REPAIR PERSONNEL TO HAVE HAND WASHING SINK INSTALLED NEAR EAST END OF KITCHEN LINE. INSTRUCTED PERSON IN CHARGE THAT HAND WASHING SINK MUST BE INSTALLED WITHIN 30 DAYS. PERSON IN CHARGE MUST CONTACT CHPD WHEN HAND WASHING SINK IS INSTALLED FOR VERIFICATION. FAILURE TO COMPLY MAY RESULT IN FURTHER ENFORCEMENT ACTION UP TO AND INCLUDING IMMEDIATE CLOSURE.

LOS CUATES NORTH - 4901 LOMAS BLVD NE

Description - LOS CUATES NORTH BAR (Food Service Establishment-Bar)

Activity Date - 03/01/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S53 Physical facilities installed, maintained, and clean

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

OBSERVED HOLE IN CEILING IN BACK STOCK AREA AT THE TIME OF THE INSPECTION

OBSERVED HOLE IN WALL BEHIND ICE MACHINE AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REPAIR HOLES AND SEND A PICTURE OF THE REPAIR TO NDVIGIL@CABQ.GOV TO COME INTO COMPLIANCE

S54 Adequate ventilation and lighting; designated areas used

6-202.11 Light Bulbs, Protective Shielding

OBSERVED MISSING LIGHT COVER IN BARS BACK STOCK AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REPLACE MISSING LIGHT COVER AND SEND A PICTURE OF THE REPAIR TO NDVIGIL@CABQ.GOV TO COME INTO COMPLIANCE

WAL MART NEIGHBORHOOD MRKT 3317 - 8511 GOLF COURSE RD NW

Description - WALMART GROCERY (Retail -Grocery)

Activity Date - 03/01/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S36 Insects, rodents, and animals not present

6-101.11 Surface Characteristics-Indoor Areas

OBSERVED LARGE VISIBLE GAPS UNDERNEATH AND ALONG THE RECEIVING DOOR BY CARDBOARD BALER AND ALSO ON THE GARAGE DOORS IN THE RECEIVING AREA ALLOWING SUNLIGHT TO ENTER WHILE THE DOORS ARE CLOSED AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR DOORS, TO ALLOW EACH DOOR TO FULLY SEAL PREVENTING PEST ENTRY POINTS INTO THE FACILITY.

S47 Nonfood-contact surfaces clean

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED FLOOR DRAIN IN WALK PRODUCE STOCKROOM TO HAVE SUBSTANTIAL SOIL AND FOOD DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AND CLEAN AND SANITIZE FLOOR DRAIN ON A REGULAR BASIS TO PREVENT THE BUILD UP FROM OCCURRING AND TO PREVENT CONTAMINATION.

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

1. OBSERVED FOOD CONTACT PREP TABLE IN THE KITCHEN NOT EFFECTIVELY CLEANED AND SANITIZED WHILE NOT IN USE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE FOOD DEBRIS AND SOIL ACCUMULATION, AS WELL AS CLEAN AND SANITIZE AFTER EACH USE TO PREVENT CONTAMINATION FROM OCCURRING.
2. OBSERVED DELI SLICER AND BREAD SLICER IN DELI AREA WITH SUBSTANTIAL FOOD DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT THE SLICERS MUST BE CLEAN AND SANITIZED ON A REGULAR BASIS TO PREVENT CONTAMINATION AND BUILD UP FROM OCCURRING.

S34 Thermometers provided and accurate

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

OBSERVED NO THERMOMETER AVAILABLE WITHIN DELI REACH IN REFRIGERATOR AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL COLD HOLDING UNITS MUST HAVE A TEMPERATURE MEASURING DEVICE AVAILABLE INSIDE AT ALL TIMES TO ENSURE UNIT IS HOLDING AT 41°F OR BELOW.

S35 Food properly labeled; original container

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

OBSERVED FOODS REMOVED FROM ORIGINAL CONTAINER AND STORED IN A BULK CONTAINER WITHOUT THE PROPER LABELING AT THE TIME OF INSPECTION. INFORMED PIC ALL FOOD WHICH HAS BEEN PACKAGED MUST BE LABELED WITH COMMON NAME AND BEST BY DATE.

S39 Wiping cloths: properly used and stored

3-304.14 Wiping Cloths, Use Limitation

OBSERVED SOILED WIPING CLOTH BEING STORED ON FOOD CONTACT FOOD PREP TABLE AND NOT IN THE SANITIZER BUCKET BETWEEN USES, AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL WIPING CLOTHES MUST BE STORED IN THE SANITIZER BUCKETS BETWEEN USES TO PREVENT CONTAMINATION AND TO MAINTAIN AN EFFECTIVE CONCENTRATION OF SANITIZER SOLUTION.

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

4-101.11 Characteristics-Materials for Construction and Repair

OBSERVED TORN AND DAMAGED DOOR GASKETS ON DELI REACH IN REFRIGERATOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE THE DAMAGED DOOR GASKET TO COME BACK INTO COMPLIANCE AND TO ENSURE TEMPERATURE INSIDE THE COLD HOLDING UNIT IS BEING HELD AT 41°F OR BELOW.

S47 Nonfood-contact surfaces clean

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

OBSERVED FOOD AND SOIL DEBRIS BUILD UP ON STANDING OVEN BASE INTERIOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AS WELL AS CLEAN AND SANITIZE THE OVEN ON A REGULAR BASIS TO PREVENT CONTAMINATION FROM OCCURRING.

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED NO PAPER TOWELS AVAILABLE IN THE DELI HAND WASHING STATION AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL HAND WASHING STATIONS MUST BE FULLY STOCKED AT ALL TIMES FOR EMPLOYEES TO PROPERLY WASH HANDS. PIC CORRECTED ON SITE BY RESUPPLYING THE PAPER TOWELS.

Description - WALMART BAKERY (Retail-Bakery)

Activity Date - 03/01/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S47 Nonfood-contact surfaces clean

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

OBSERVED FOOD DEBRIS BUILD UP ON THE PASTRY CASE SHELVING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AS WELL AS CLEAN AND SANITIZE ON A REGULAR BASIS TO PREVENT FUTURE BUILD UP FROM OCCURRING AND TO PREVENT CONTAMINATION.

ST LUKE LUTHERAN CHURCH - 9100 MENAUL BLVD NE

Description - ST LUKES LUTHERAN CHURCH (NOT FOR PROFIT KITCHEN PERMIT)

Activity Date - 03/01/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

KENTUCKY FRIED CHICKEN L039020 - 6200 SAN MATEO BLVD NE

Description - KENTUCKY FRIED CHICKEN (Food Service Establishment)

Activity Date - 02/28/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S37 Contamination prevented during food preparation, storage and display

3-307.11 Miscellaneous Sources of Contamination

1. OBSERVED EMPLOYEE CELL PHONE STORED ON THE PREP TABLE DIRECTLY NEXT TO SINGLE SERVICE CONTAINERS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO RETRAIN EMPLOYEES TO KEEP ALL EMPLOYEE CELL PHONES STORED AWAY FROM FOOD PREP AREAS TO PREVENT CONTAMINATION.

2. OBSERVED EMPLOYEE EXIT KITCHEN AREA TO GO TO THE RESTROOM WITHOUT REMOVING THEIR APRON, THEN PROCEED TO RETURN TO THE FOOD PREP AREA AFTER THE RESTROOM WHILE STILL WEARING THE APRON AT THE TIME OF INSPECTION. RE-EDUCATED PIC TO RETRAIN EMPLOYEES ON REMOVING APRON PRIOR TO GOING TO RESTROOM. OBSERVED EMPLOYEE REMOVE APRON AND DON A NEW ONE. VIOLATION CORRECTED ON SITE.

S4 Proper eating, tasting, drinking, or tobacco use

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED EMPLOYEE DRINKS (CUP WITH WITH NO LID AND A BOTTLE OF COFFEE) STORED ON THE SHELF IN CHICKEN PREP AREA AT TIME OF INSPECTION. INSTRUCTED PIC EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT FITTING LID AND STRAW). REMINDED PIC THAT EMPLOYEE DRINKS MUST ALSO BE STORED BELOW OR AWAY FROM ALL FOOD PREP / STORAGE SURFACES AND EQUIPMENT. OBSERVED PIC RELOCATE DRINKS TO OFFICE AREA AND DISCUSSED DRINK STORAGE WITH EMPLOYEE VIOLATION CORRECTED ON SITE.

S49 Plumbing installed; proper backflow devices

5-205.15 System Maintained in Good Repair

OBSERVED A LEAK AT THE FOOT LEVER OF HAND WASHING SINK NEAR THE FRYER AND DRIVE THRU AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CONTACT REPAIR PERSONNEL TO HAVE FOOT LEVER LEAK REPAIRED.

S53 Physical facilities installed, maintained, and clean

1. OBSERVED STANDING WATER ON THE FLOOR UNDERNEATH THREE COMPARTMENT SINK AND UNDERNEATH MAIN LINE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE STANDING WATER AND CLEAN AND SANITIZE FLOOR.

2. OBSERVED TRASH AND DEBRIS ON THE FLOOR IN THE DRY STORAGE AREAS AND IN THE CABINET OF THE BEVERAGE STATION AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE TRASH AND DEBRIS AND TO CLEAN AND SANITIZE FLOOR AND CABINET AREA IN BEVERAGE STATION.

FLYING STAR CAFE 7 - 8000 D PASEO DEL NORTE NE

Description - FLYING STAR CAFE (Food Service Establishment)

Activity Date - 02/28/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

" Observed quat utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitation.

Location: [3 comp sink and sanitizer buckets tested]

Concentration: [100 ppm quat at the time of inspection.

"1a. The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 200 to 300 quat. violation was corrected on site by technician on site recalibrating sanitizer dispenser.

S21 Proper date marking and disposition

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

"1. Observed ready-to-eat bacon and Salsa in a containers food prepared and held within the establishment with no date marking indicators. location was the walk in cooler food must indicate time it was prepared and when the food items expire. violation was corrected on site by pic placing the required dates.

S36 Insects, rodents, and animals not present

6-202.15

"1. Observed holes or other gaps in the structure of the facility.

Location: ceiling tiles of 2 to 4 inch holes and bottom of the receiving door sweep at the the time of inspection. The presence of insects and rodents is minimized by protecting outer openings to the food establishment. Outer openings of a food establishment shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls and ceilings. Instructed PIC to repair the holes/gaps identified to prevent entrance of pests."instructed pic to make the corrections by 3/6/24 send photo to environmental health of the outer openings repaired at (505) 977-3455.

S37 Contamination prevented during food preparation, storage and display

3-303.12

"1. Observed packaged food improperly stored in contact with ice. The packaging of the food was not sufficient to prevent the entry of water or the dripping of condensation on to the foods surface.

Location: walk in freezer on packaged bagels)]

Food Packaging. instructed pic to remove the packaged food items. pic must also make make the appropriate corrections by 3/06/24. pic must send a photo of the work order once the walk in freezer is brought to compliance.

S47 Nonfood-contact surfaces clean

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

observed slicer with dry protein build up and debris at the time of inspection. instructed pic slicers must be cleaned and sanitized on a regular basis.

S53 Physical facilities installed, maintained, and clean

6-201.11 Floors, Walls and Ceilings-Cleanability

observed walls above the 3 compartment sink in need of cleaning and 1/4 holes need to be sealed at the time of inspection. walls must sealed so there are no entry points for moisture and pests and to eliminate moisture from entering into the wall. instructed pic to make the appropriate corrections by 3/06/24 walls must be brought to compliance. send photo to environmental health at (505) 977-3455.

SMITHS 463 - 4800 MCMAHON BLVD NW

Description - SMITHS MEAT SEAFOOD (Retail-Meat/Seafood)

Activity Date - 03/01/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

OBSERVED THREE COMPARTMENT SINK IS TESTED AT BELOW THE REQUIRED CHEMICAL SANITIZER LEVEL AT THE TIME OF INSPECTION. INSTRUCTED PIC TO ADD QUAT SANITIZER MANUALLY. MUST REACH A A PPM OF 200 TO 300 PPM. INSTRUCTED PIC TO CALL THERE TECHNICIAN OUT TO REPAIR THERE SANITIZER DESPISER BY 3/5/24. TECHNICIAN MUST SEND PHOTO TO ENVIRONMENTAL HEALTH AT (505) 977-3455.

S26 Toxic substances properly identified, stored, and used

7-203.11 Poisonous or Toxic Material Containers-Container Prohibitions

OBSERVED SANITIZER BUCKETS ARE TESTED ABOVE COMPLIANCE IN SANITIZER CONCENTRATION AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REFILL SANITIZER CONCENTRATION SHOULD BE 200 TO 300 PPM.

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

4-101.11 Characteristics-Materials for Construction and Repair

OBSERVED HAND WASH SINK MEAT CUTTING ROOM NOT SECURE TO THE WALL AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY 3/08/24. SEND PHOTO TO ENVIRONMENTAL HEALTH OF THE HAND WASH SINK SECURE AT (505) 977-3455.

S47 Nonfood-contact surfaces clean

4-602.13 Nonfood Contact Surfaces

OBSERVED DRAIN BY SEAFOOD CASE WITH EXCESSIVE DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC DRAINS MUST BE CLEANED AND SANITIZED ON A REGULAR BASIS TO MAINTAIN DRAINS.

S53 Physical facilities installed, maintained, and clean

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

OBSERVED SEVERAL BASE COVING IN MEAT CUTTING ROOM DAMAGED AND IN NEED OF REPLACEMENT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY 3/15/24. ALL BASE COVING DAMAGED MUST BE REPLACED SEND PHOTO OF THE COVING BROUGHT TO COMPLIANCE.

OBSERVED OVER 50 HOLES ON THE WALLS IN NEED OF SEALING SO THERE IS NO ENTRY POINT FOR MOISTURE TO ENTER INTO THE FACILITY. SEND PHOTO OF THE WALLS BROUGHT TO COMPLIANCE AT (505) 977-3455.

Description - SMITHS DELI (Retail-Deli)

Activity Date - 03/01/2024 (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

4-101.11 Characteristics-Materials for Construction and Repair

OBSERVED SALES CASE DELI DOOR CORNER DAMAGED AND BROKEN OFF AND LOOSING AMBIENT AIR TEMP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY 3/08/24 SALES CASE DOOR MUST BE REPLACED. SEND PHOTO OF THE NEWW DOOR INSTALLED AT (505) 977-3455.

S47 Nonfood-contact surfaces clean

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

OBSERVED INTERIOR OF THE FRONT CABINET WHERE DELI SLICERS ARE STORED INTERIOR OF THE CABINETS WITH SUBSTANTIAL DEBRIS AND SOIL BUILD UP INSTRUCTED PIC TO REMOVE ALL ITEMS IN THE CABINET AND MUST BE CLEANED AND SANITIZED ON A REGULAR BASIS TO REDUCE EXCESSIVE SOIL BUILD UP.

OBSERVED HOT HOLDING CASE NEAR PREP TABLE INTERIOR AND EXTERIOR WITH DRY SOIL BUILD UP AT THE TIME OF INSPECTION. REACH HOT CASES MUST BE CLEANED ON A REGULAR BASIS TO REDUCE EXCESSIVE SOIL BUILD UP.

OBSERVED RAW CHICKEN CART WITH DRY PROTEIN BUILD UP ON THE CART AT THE TIME OF INSPECTION. RAW CHICKEN CARTS MUST BE CLEANED AND SANITIZED ON A DAILY BASIS.

S49 Plumbing installed; proper backflow devices

5-205.15 System Maintained in Good Repair

OBSERVED SCRAPER SPRAYER OVER THE THREE COMPARTMENT SINK LEAKING AT THE TIME OF INSPECTION. INSTRUCTED PIC SCRAPER SPRAYER WILL NEED TO BE REPLACED BY 3/08/24 . SEND PHOTO OF THE NEW SPRAYER INSTALLED.

S53 Physical facilities installed, maintained, and clean

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

OBSERVED BASE COVING DAMAGED NEAR THE WALK IN COOLER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY 3/15/24 ALL DAMAGED BASE COVING WILL NEED TO BE REPLACED AND SEALED. SEND PHOTO TO ENVIRONMENTAL HEALTH AT (505) 977-3455.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED DRAIN IN FRONT OF THE WALK IN COOLER IN NEED OF CLEANING AT THE TIME OF INSPECTION. INSTRUCTED PIC DRAIN MUST BE TAKEN APART AND CLEANED AND SANITIZED ON A REGULAR BASIS.

OBSERVED PREP AREA WALLS IN DELI PREP WITH OVER 30 HOLES AT THE TIME OF INSPECTION. ALL HOLES MUST BE SEALED SO THERE IS ENTRY POINTS FOR MOISTURE. INSTRUCTED PIC ALL HOLES MUST BE SEALED SO THERE ARE NO ENTRY POINTS. SEND PHOTO TO ENVIRONMENTAL HEALTH ONCE THE HOLES HAVE BEEN SEALED. SEND PHOTO TO ENVIRONMENTAL HEALTH AT (505) 977-3455.

S54 Adequate ventilation and lighting; designated areas used

6-304.11 Mechanical-Ventilation

OBSERVED DELI WALK IN COOLER VENT AND CEILINGS WITH SUBSTANTIAL SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC WALK IN COOLER VENTS MUST BE CLEANED ON A REGULAR BASIS.

BARELAS/ZOO COMMUNITY CHILD DEV - 1440 IRON AV SW

Description - BARELAS/ZOO COMMUNITY CHILD DEV (Not-For-Profit-Childcare)

Activity Date - 02/29/2024 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

OBSERVED SANITIZER SPRAY BOTTLE IS TESTED BELOW COMPLIANCE LEVEL AT TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY BY PIC REMAKING SANITIZER SOLUTION. SANITIZER CONCENTRATION TESTED AT 50 PPM CHLORINE.

S20 Proper cold holding food temperatures

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

Observed food items in cold holding unit measuring above 41°F in the refrigerator at the time of inspection. soft cheese sticks, milk, apple slices, Salsa Ranch dressing. milk, 46.05, soft stick cheeses, cheese stick 46.05, apple slices, 46.05, boiled eggs, 46.05 pic stated food items were placed in the refrigerator yesterday. instructed pic all items will need to be discarded. pic adjusted the refrigerator to a lower temperature and will check to see if the refrigerator will drop below 41 degrees. in the mean time there is another refrigerator, PIC can use and is temping below 41 degrees.

S4 Proper eating, tasting, drinking, or tobacco use

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED EMPLOYEES DRINKS STORED ON FOOD CONTACT SURFACES AND NEXT TO FOOD AND FOOD EQUIPMENT 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.

S47 Nonfood-contact surfaces clean

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

OBSERVED INTERIOR OF THE OVEN WITH DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS TO REDUCE EXCESSIVE SOIL BUILD UP.

S8 Adequate hand washing sinks properly supplied and accessible

6-301.14 Handwashing Signage

OBSERVED NO HAND WASH SIGNS TO REMIND EMPLOYEES TO WASH THEIR HAND BEFORE SERVING FOOD AT THE TIME OF INSPECTION. INSTRUCTED PIC TO POST HAND WASH SIGNS BY 3/6/24.

PRESTIGE EVENT CENTER - 2019 5TH ST NW

Description - PRESTIGE EVENT CENTER (Food Service Establishment)

Activity Date - 02/28/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S47 Nonfood-contact surfaces clean

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

OBSERVED DEBRIS UP ON THE EXTERIOR AND TOP OF REACH IN COOLER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE ON A MORE FREQUENT BASIS TO PREVENT CONTAMINATION FROM OCCURRING

KRISPY KREME DOUGHNUTS - 2270 WYOMING BLVD NE BLDG G

Description - KRISPY KREME (Retail - Self Service & Prepackage Foods)

Activity Date - 02/27/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S36 Insects, rodents, and animals not present

6-202.15 Outer Openings, Protected

Observed doors to the outside that are not tight fitting, light can be seen at the edges.

The presence of insects and rodents is minimized by protecting outer openings to the food establishment. Outer openings of a food establishment shall be protected against the entry of insects and rodents by having solid, self-closing, tight-fitting doors.

Instructed PIC to repair or replace the doors so that they are solid, self-closing, and tight-fitting. Light should not be seen through the door when closed. Self-closing doors are not required when they are exit doors that are solid and tight-fitting, designated as an emergency exit, or have limited use.

S49 Plumbing installed; proper backflow devices

THIS IS A REPEAT VIOLATION

Observed an inadequate air gap at. Drain hose for espresso machine below the flood level of floor drain.\

During periods of extraordinary demand, drinking water systems may develop negative pressure in portions of the system. If a connection exists between the system and a source of contaminated water during times of negative pressure, contaminated water may be drawn into and foul the entire system. Standing water in sinks, dipper wells, steam kettles, and other equipment may become contaminated with cleaning chemicals or food residue. To prevent the introduction of this liquid into the water supply through back siphonage, various means may be used.

The water outlet of a drinking water system must not be installed so that it contacts water in sinks, equipment, or other fixtures that use water. Providing an air gap between the water supply outlet and the flood level rim of a plumbing fixture or equipment prevents contamination that may be caused by backflow.

S8 Adequate hand washing sinks properly supplied and accessible

6-301.12 Hand Drying Provision

Observed no approved method of hand drying at handwashing sink(s).

Location: Hand wash sink in back storage room

contaminate hands. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with: (A) individual, disposable towels (B) a continuous towel system that supplies the user with a clean towel (C) a heater-air hand drying device or (D) a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.

Instructed PIC to provide and ensure that hand drying provisions are available for each handwashing sink.

MURPHY EXPRESS #8710 - 2707 CARLISLE BLVD NE

Description - MURPHY OIL USA (Retail-Prepackaged)

Activity Date - 02/29/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

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

INSTRUCTED PIC TO CLEAN THE INSIDE OF THE REACH IN COOLER ON A MORE FREQUENT BASIS TO PREVENT CONTAMINATION FROM OCCURRING

S47 Nonfood-contact surfaces clean

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

OBSERVED DEBRIS BUILD UP ON THE EXTERIOR OF THE REACH IN COOLER AND THE REACH IN COOLERS DOORS AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE REACH IN COOLERS EXTERIOR AND REACH IN COOLER DOORS ON A DAILY BASIS TO PREVENT CONTAMINATION FROM OCCURRING

S53 Physical facilities installed, maintained, and clean

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED DEBRIS BUILD UP ON CEILING VENT COVER IN BACK STOCK AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN CEILING VENT COVER ON A MORE FREQUENT BASIS TO PREVENT CONTAMINATION FROM OCCURRING

CARLS JR # 7455 - 5511 ALAMEDA BLVD NE

Description - CARLS JR # 7455 (Food Service Establishment)

Activity Date - 02/29/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

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

4-201.11 Equipment and Utensils-Durability and Strength

OBSERVED BROOM IN DISREPAIR OR DAMAGED AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE BROOM.

S8 Adequate hand washing sinks properly supplied and accessible

5-202.12 Handwashing Sink, Installation

OBSERVED HOT WATER TEMPING TOO LOW AT 78°F AT THE HAND WASHING SINKS IN THE MEN'S RESTROOM AND AT 75°F IN THE WOMEN'S RESTROOM AFTER RUNNING THE WATER FOR 4 MINUTES AT THE TIME OF INSPECTION.

CARLS JR #7607 - 800 B BROADWAY BLVD NE

Description - CARLS JR #7607 (Food Service Establishment)

Activity Date - 02/28/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

observed debris build up inside reach in freezer at the time of the inspection

instructed pic to clean inside reach in freezer on a daily basis to prevent contamination from occurring

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

4-202.12 CIP Equipment

observed debris build up on walk in freezers vent covers at the time of the inspection

instructed pic to clean vent covers on a more frequent basis to prevent contamination from occurring

S53 Physical facilities installed, maintained, and clean

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

observed missing ceiling tiles in kitchen area at the time of the inspection

instructed pic to repair missing ceiling tiles and send a picture of the repair to ndvigil@cabq.gov to come into compliance

WAL MART MARKET 4676 - 1820 UNSER BLVD NW

Description - WALMART MARKET 4676 BAKERY (Retail-Bakery)

Activity Date - 02/27/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

OBSERVED AND TESTED QUAT SANITIZER IN 3 COMPARTMENT SINK AT 0 PPM QUAT AT THE TIME OF INSPECTION.

INSTRUCTED PIC TO MAKE A FRESH BATCH OF QUAT SANITIZER TO COME BACK INTO COMPLIANCE.

Description - WALMART MARKET 4676 (Retail-Deli)

Activity Date - 02/27/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S47 Nonfood-contact surfaces clean

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

1. OBSERVED FOOD DEBRIS BUILD UP ON SLIDING GLASS RAILING AND IN DISPLAY CASE INTERIOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE FOOD DEBRIS AS WELL AS CLEAN AND SANITIZE ALL SURFACES ON THE DISPLAY CASE ON A REGULAR BASIS TO PREVENT CONTAMINATION FROM OCCURRING.

2. OBSERVED FOOD DEBRIS BUILD UP ON DOOR RAILING OF THE REACH IN DELI REFRIGERATOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE FOOD DEBRIS AS WELL AS CLEAN AND SANITIZE ALL SURFACES IN THE REACH IN REFRIGERATOR ON A REGULAR BASIS TO PREVENT CONTAMINATION FROM OCCURRING.

Description - WALMART MARKET 4676 GAS (Retail - Self Service & Prepackage Foods)

Activity Date - 02/27/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

NOAHS ARK CHILDRENS ACADEMY - 4001 MONTGOMERY BLVD NE

Description - NOAHS ARK CHILDRENS ACADEMY (Not-For-Profit-Childcare)

Activity Date - 02/26/2024 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S11 Food in good condition, safe, and unadulterated

3-202.15 Package Integrity

Observed food packaging not in good condition and failing to protect the integrity of the contents of the food from adulteration or potential contaminants.

Packaged Food: Las Palmas Green Chile Enchilada Sauce

Location: Dry storage room, dry storage shelf

Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Instructed PIC to ensure all food with compromised packaging is not offered for sale and is segregated for return.

S26 Toxic substances properly identified, stored, and used

7-201.11 Separation-Storage

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food.

Poisonous/Toxic Substance: Spray bottle of One Step Disinfectant Cleaner

Location: On prep table near Ice machine

The storage of poisonous or toxic materials directly above or adjacent to food could result in contamination of the food from spillage.

Poisonous or toxic materials must be stored so they can not contaminate food, equipment, utensils, linens, and single-service and sing-use articles by separating the poisonous or toxic materials by spacing or partitioning; and storing them in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. Instructed PIC to move chemicals to an approved location.

S4 Proper eating, tasting, drinking, or tobacco use

2-401.11 Eating, Drinking or Using Tobacco

Observed employee drinking in an undesignated area. Proper hygienic practices must be followed by food employees in performing assigned duties to ensure the safety of the food, prevent the introduction of foreign objects into the food, and minimize the possibility of transmitting disease through food.

Location: Prep table near microwave

Drinking by employees in food preparation areas is prohibited because of the potential that the hands, food, and food-contact surfaces may become contaminated. Employees working a grill may have drinks at the work station so long as they are in a closed container.

Instructed PIC to retrain employees on designated drinking areas.

MISSION ACHIEVEMENT AND SUCCESS - 4801 ROSS PL SE

Description - MISSION ACHIEVEMENT AND SUCCESS (Not-For-Profit-Non-School)

Activity Date - 02/28/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S13 Food separated and protected

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

OBSERVED MILK CARTONS STORED ON THE FLOOR INSIDE WALK IN REFRIGERATOR AT THE TIME OF INSPECTION.

INSTRUCTED PIC ALL FOOD ITEMS MUST BE STORED ABOVE THE FLOOR TO PREVENT CONTAMINATION. PIC

CORRECTED ON SITE BY PLACING FOOD ITEMS ON ROLLING RACK.

S14 Food-contact surfaces: cleaned and sanitized

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

OBSERVED CHLORINE SANITIZER BUCKET AT ZERO PARTS PER MILLION AT THE TIME OF INSPECTION. INSTRUCTED PIC CHLORINE SANITIZER MUST BE HELD BETWEEN 50 TO 200 PARTS PER MILLION TO PROPERLY CLEAN AND SANITIZE. PIC CORRECTED ON SITE BY ADDING CHLORINE TO SANITIZER BUCKET RETESTED AT 100 PARTS PER MILLION.

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

OBSERVED AUTOMATIC DISH MACHINE CHLORINE LEVEL TESTED AT ZERO PARTS PER MILLION AT THE TIME OF INSPECTION. INSTRUCTED PIC CHLORINE SANITIZER MUST BE HELD BETWEEN 50 TO 200 PARTS PER MILLION. ADVISED PIC TO UTILIZE THREE COMPARTMENT SINK UNTIL REPAIRS ARE MADE. PIC CORRECTED ON SITE BY REPLACING CHLORINE SANITIZER BUCKET.

S21 Proper date marking and disposition

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 CHOPPED AND SLICED FRUIT ITEMS SUCH AS CANTALOUPE, PREPPED BLUEBERRIES, SLICED 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 EBRIDGE. INSTRUCTED PIC THAT READY TO EAT 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

3-501.13 Thawing

OBSERVED STRAWBERRY FRUIT PUREE THAWING AT ROOM TEMPERATURE ON ROLLING CART IN ROOM LEADING TO THE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL TCS FOOD ITEMS MUST BE THAWED FROM FREEZER TO FRIDGE, UNDER COOL RUNNING WATER OR MICROWAVED FOR IMMEDIATE USE.

S36 Insects, rodents, and animals not present

6-202.15 Outer Openings, Protected

OBSERVED LARGE GAP IN DOUBLE BACK DOORS AT THE BACK OF FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE WEATHER STRIP UNDERNEATH AND IN BETWEEN BACK DOORS TO PREVENT PESTS FROM ENTERING FACILITY.

S38 Personal cleanliness

2-303.11 Prohibition-Jewelry

OBSERVED EMPLOYEES SERVING FOOD WITH WATCH ON AT THE TIME OF INSPECTION. INSTRUCTED PIC ONLY A SINGLE WEDDING BAND IS THE APPROVED JEWELRY ON HANDS WHILE PREPARING FOOD.

S39 Wiping cloths: properly used and stored

3-304.14 Wiping Cloths, Use Limitation

OBSERVED USED WIPING CLOTHS STORED ON PREP TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL USED WIPING CLOTHS MUST BE STORED INSIDE SANITIZER BUCKET AFTER EACH USE TO PROPERLY DISINFECT AFTER EACH USE.

S4 Proper eating, tasting, drinking, or tobacco use

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER EMPLOYEE DRINK STORED ON SHELVEING ABOVE CLEAN UTENSILS AND ON SHELVEING ABOVE SINGLE USE FOOD CONTAINERS IN MICROWAVE 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 TIGHT - FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM FOOD PREP/ STORAGE AREAS. NO EATING OR SMOKING IS ALLOWED IN FOOD AREAS. INSTRUCTED PIC TO DESIGNATE AN EMPLOYEE DRINK AREA AND RE-TRAIN EMPLOYEES ON PROPER DRINK PRACTICES. PIC CORRECTED ON SITE BY REMOVING EMPLOYEE DRINKS FROM THESE AREAS.

S53 Physical facilities installed, maintained, and clean

6-501.16 Drying Mops

OBSERVED USED MOP HEADS STORED INSIDE MOP BUCKET AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL USED MOP HEADS MUST BE HUNG TO DRY.

SUSHI ROLLER - 10000 COORS BLVD NW STE VC9

Description - SUSHI ROLLER (Food Service Establishment)

Activity Date - 03/01/2024 (Service - VERY 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 SEVERAL ITEMS WITHIN THE REACH IN COOLERS MISSING DATE LABELS AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT READY TO EAT 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.

S35 Food properly labeled; original container

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

OBSERVED FOODS REMOVED FROM ORIGINAL CONTAINER AND STORED IN A BULK CONTAINER WITHOUT THE PROPER LABELING AT THE TIME OF INSPECTION. INFORMED PIC ALL FOOD WHICH HAS BEEN PACKAGED MUST BE LABELED WITH COMMON NAME AND BEST BY DATE.

S39 Wiping cloths: properly used and stored

3-304.14 Wiping Cloths, Use Limitation

OBSERVED SOILED WIPING CLOTHS BEING STORED ON FOOD CONTACT SURFACES THROUGHOUT THE FACILITY AND NOT IN THE SANITIZER BUCKET IN BETWEEN USES, AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL WIPING CLOTHES MUST BE STORED IN THE SANITIZER BUCKETS BETWEEN USES TO PREVENT CONTAMINATION AND TO MAINTAIN AN EFFECTIVE CONCENTRATION OF SANITIZER SOLUTION.

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

4-101.11 Characteristics-Materials for Construction and Repair

OBSERVED TORN AND DAMAGED DOOR GASKETS ON REACH IN REFRIGERATOR, CLOSEST TO THE REAR DOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE THE DAMAGED DOOR GASKET TO COME BACK INTO COMPLIANCE AND TO ENSURE TEMPERATURE INSIDE THE COLD HOLDING UNIT IS BEING HELD AT 41°F OR BELOW.

S47 Nonfood-contact surfaces clean

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

OBSERVED SUBSTANTIAL FROST BUILD UP INSIDE THE REACH IN CHEST FREEZER LOCATED ACROSS REAR STOVE TOP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE FROST DEBRIS AS WELL AS CLEAN AND SANITIZE ON A REGULAR BASIS TO PREVENT FUTURE BUILD UP AND CONTAMINATION FROM OCCURRING.

S8 Adequate hand washing sinks properly supplied and accessible

6-301.11 Handwashing Cleanser, Availability

OBSERVED NO HAND CLEANSER AVAILABLE IN THE FRONT HAND WASHING STATION AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL HAND WASHING STATIONS MUST BE FULLY STOCKED AT ALL TIMES FOR EMPLOYEES TO PROPERLY WASH HANDS. PIC CORRECTED ON SITE BY RESUPPLYING THE HAND CLEANSER.

6-301.14 Handwashing Signage

OBSERVED NO SIGNAGE AT EITHER HAND SINK (FRONT AND REAR) AS REQUIRED AT THE TIME OF INSPECTION. INSTRUCTED PIC A SIGN OR POSTER IS REQUIRED TO REMIND FOOD EMPLOYEES TO WASH THEIR HANDS.

ABQ SWEET SPOT - 9250 GOLF COURSE BLVD NW STE D

Description - ABQ SWEET SPOT (Mobile Pre-Packaged)

Activity Date - 02/26/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

TWO BOYS DONUTS - 6400 HOLLY AV NE STE H

Description - TWO BOYS DONUTS (Food Service Establishment)

Activity Date - 02/28/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S13 Food separated and protected

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

OBSERVED COLD BREW COFFEE STORED INSIDE REACH IN REFRIGERATOR UNCOVERED AND UNPROTECTED AT THE TIME OF INSPECTION. PIC STATED THEY REFILL EVERY COUPLE OF DAYS AS NEEDED. INSTRUCTED PIC ALL FOOD ITEMS MUST BE KEPT COVERED AND PROTECTED UNTIL SERVED TO PREVENT CONTAMINATION FROM ENVIRONMENT.

S4 Proper eating, tasting, drinking, or tobacco use

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER EMPLOYEE DRINK STORED ON PREP TABLE NEXT TO SINGLE USE FOOD AND BEVERAGE CONTAINERS AT THE TIME OF INSPECTION. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH TIGHT - FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM FOOD PREP/ STORAGE AREAS. NO EATING OR SMOKING IS ALLOWED IN FOOD AREAS. INSTRUCTED PIC TO DESIGNATE AN EMPLOYEE DRINK AREA AND RE-TRAIN EMPLOYEES ON PROPER DRINK PRACTICES.

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

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

OBSERVED SINGLE USE BEVERAGE CUPS, STRAWS AND LIDS STORED ON THE FLOOR IN BACK OF FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL SINGLE USE ITEMS MUST BE STORED ABOVE THE FLOOR TO PREVENT CONTAMINATION.

OBSERVED PAPER CUPS AND NAPKINS STORED ON PREP TABLE NEXT TO EMPLOYEE FOOD, BEVERAGES, COATS AND PURSES AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL SINGLE USE FOOD ITEMS MUST BE STORED AWAY FROM EMPLOYEE PERSONAL ITEMS.

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

4-302.14 Sanitizing Solutions, Testing Devices

OBSERVED FACILITY IS USING QUAT SANITIZER TO CLEAN AND SANITIZE BUT DID NOT HAVE THE REQUIRED TEST STRIPS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PURCHASE TEST STRIPS TO VERIFY QUAT SANITIZER IS HELD BETWEEN 200 TO 400 PARTS PER MILLION.

S47 Nonfood-contact surfaces clean

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

OBSERVED LARGE PORTABLE COFFEE CONTAINERS STORED ON THE FLOOR DIRECTLY UNDERNEATH THE HAND WASHING SINK IN BACK OF FACILITY NEXT TO MOP SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC TO WASH, RINSE, SANITIZE AND REMOVE COFFEE CONTAINERS FROM THIS AREA TO PREVENT CONTAMINATION WHEN EMPLOYEES ARE WASHING HANDS.

S51 Toilet facilities: properly constructed, supplied, & cleaned

5-501.17 Toilet Room Receptacle, Covered

OBSERVED TRASH RECEPTACLE INSIDE RESTROOM UNCOVERED AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE LID ON TRASH RECEPTACLE.

S53 Physical facilities installed, maintained, and clean

6-501.16 Drying Mops

OBSERVED USED MOP HEAD STORED ON THE FLOOR NEXT TO MOP SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL USED MOP HEADS MUST BE HUNG TO DRY.

S6 Hands clean and properly washed

2-301.14 When to Wash

OBSERVED EMPLOYEE USING CELL PHONE THEN PROCEEDED TO DON GLOVES WITHOUT WASHING HANDS PRIOR AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL EMPLOYEES MUST WASH HANDS AFTER TOUCHING PERSONAL ITEMS, AFTER USING RESTROOM, WHEN SWITCHING JOB DUTIES, AND AS NEEDED THROUGHOUT SHIFT TO PREVENT CONTAMINATION OF FOOD ITEMS.

S8 Adequate hand washing sinks properly supplied and accessible

6-301.11 Handwashing Cleanser, Availability

OBSERVED NO HAND CLEANSER AVAILABLE AT HAND WASHING SINK BEHIND CASHIER AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL HAND WASHING SINKS MUST BE STOCKED AT ALL TIMES TO PROPERLY WASH AND SANITIZE HANDS AS NEEDED.

OBSERVED NO PAPER TOWELS AVAILABLE AT HAND WASHING SINK IN BACK NEXT TO MOP SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL HAND WASHING SINKS MUST BE STOCKED AT ALL TIMES TO PROPERLY WASH AND SANITIZE HANDS AS NEEDED.

WENDYS - 1802 LOMAS BLVD NW

Description - WENDYS (Food Service Establishment)

Activity Date - 02/26/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S26 Toxic substances properly identified, stored, and used

7-204.11 Sanitizers, Criteria-CHEMICALS

OBSERVED SANITIZER BUCKETS ARE TESTED ABOVE COMPLIANCE IN SANITIZER CONCENTRATION AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC ADDING WATER TO THE SANITIZER. SANITIZER CONCENTRATION TEST AT 200 PPM QUAT. PIC STATED SANITIZER AT THE THREE COMPARTMENT SINK ABOVE COMPLIANCE WHEN DISPENSING SANITIZER FROM THE DISPENSER. INSTRUCTED PIC TO CALL THERE TECHNICIAN OUT TO REPAIR THE SANITIZER BY 2/28/24 DISPENSER MUST BE DISPENSING A SOLUTION OD 200 TO 300 PPM QUAT. SEND PHOTO TO ENVIRONMENTAL HEALTH AT (505) 977-3455.

S36 Insects, rodents, and animals not present

6-202.15 Outer Openings, Protected

OBSERVED RECEIVING DOOR BOTTOM SWEEP DAMAGED AND IN NEED OF REPAIR AT THE TIME OF INSPECTION. ALL DOORS MUST BE SEALED TO WHERE THERE ARE NO OUTER OPENINGS TO KEEP RODENTS FROM ENTERING INTO THE FACILITY. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY 3/11/24 BOTTOM OF DOOR SWEEP MUST BE REPLACED. SEND PHOTO TO ENVIRONMENTAL HEALTH AT (505) 977-3455.

S38 Personal cleanliness

2-402.11 Effectiveness-Hair Restraints

OBSERVED EMPLOYEES WORKING WITH FOOD WITH HAIR INEFFECTIVELY RESTRAINED AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY EMPLOYEES PLACING ON A HAIR RESTRAINT EMPLOYEE WASHED THERE HANDS .AND DISCUSSION WITH PIC REGARDING PROPER HAIR RESTRAINT PROCEDURES.

S41 In-use utensils: properly stored

3-304.12 In-Use Utensils, Between-Use

OBSERVED ICE SCOOP STORED ON A SOILED CUP RACK AT THE TIME OF INSPECTION. ICE SCOOP MUST BE STORED IN A CLEAN CONTAINER OR ICE SCOOP HOLDER. VIOLATION WAS CORRECTED ON SITE BY PIC WASHING AND SANITIZING AND PLACING ON A ICE SCOOP HOLDER.

S49 Plumbing installed; proper backflow devices

5-205.15 System Maintained in Good repair

OBSERVED SINK FAUCET BACK CLEANING STATION LEAKING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY 3/4/24 HOT AND COLD FAUCET MUST BE REPAIRED . SEND PHOTO OF THE WORK ORDER INVOICE TO ENVIRONMENTAL HEALTH AT (505) 977-3455.

S53 Physical facilities installed, maintained, and clean

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED GREASE BUILD UP UNDER FOOD EQUIPMENT AND STORAGE RACKS AT THE TIME OF INSPECTION. FLORAS MUST BE CLEANED ON A REGULAR BASIS TO REDUCE EXCESSIVE GREASE AND SOIL BUILD. INSTRUCTED PIC AREAS MUST BE CLEANED MY THE END OF THE BUSINESS DAY.

OBSERVED FREEZER FLOORS WITH DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC AREAS MUST BE CLEANED ON A REGULAR BASIS TO MAINTAIN FREEZER FLOORS.

S54 Adequate ventilation and lighting; designated areas used

6-303.11 Intensity-Lighting

OBSERVED LOW LIGHTING PROVIDED IN WALK IN FREEZER AREA AT TIME OF INSPECTION. FACILITY MUST MAKE THE APPROPRIATE CORRECTIONS BY 3/11/24 TO ENSURE THAT LIGHTING IS PROVIDED IN THE WALK IN FREEZER AREA WITH LIGHT INTENSITY AT LEAST 20 FOOT CANDLES/30 INCHES ABOVE THE FLOOR. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY 3/11/24 .

6-403.11 Designated Areas-Employee Accommodations for eating/drinking/smoking

OBSERVED EMPLOYEES PERSONAL BELONGINGS STORED ON A SHELF WHERE SERVICE ARTICLES ARE STORED. INSTRUCTED PIC PERSONAL BELONGINGS NEED TO BE STORED IN A DESIGNATED AREA AWAY FROM SHELIVING AWAY FROM FOOD, SERVICE ARTICLES , FOOD CONTACT SURFACES.

CAJA DE JUGUETES CHILD DEVELOPMENT CENTER - 5801 CENTRAL AV NW STE B

Description - CAJA DE JUGUETES CHILD DEVELOPMENT CENTER (Not-For-Profit-Childcare)

Activity Date - 02/26/2024 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S13 Food separated and protected

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

OBSERVED A WIRE BASKET OF POTATOES STORED ON THE FLOOR AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC STORING OFF THE GROUND / DISCUSSED PROPER STORING PROCEDURES.

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

4-101.11 Characteristics-Materials for Construction and Repair

OBSERVED CABINETS IN THE KITCHEN STORAGE SHELVING AND CABINETS NOT SMOOTH AND EASILY CLEANABLE AT THE TIME OF INSPECTION WAS NOTED ON 1/6/23 INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY 3/11/24 CABINETS AND MUST HAVE A CLEANABLE SURFACE. SEND PHOTO TO ENVIRONMENTAL HEALTH AT (505) 977-3455.

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

4-302.14 Sanitizing Solutions, Testing Devices

OBSERVED SANITIZER TEST STRIPS EXPIRED IN 2023 AT THE TIME OF INSPECTION. INSTRUCTED PIC TO HAVE ON HAND BY 2/28/24 SO SANITIZER WATER CAN BE TESTED TO ACCURACY OF 50 TO 100 PPM CHLORINE/ SEND PHOTO OF THE NEW TEST STRIPS TO ENVIRONMENTAL HEALTH AT (505) 977-3455.

S53 Physical facilities installed, maintained, and clean

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED SIDE CABINET WITH A 2 INCH HOLE AT THE TIME OF INSPECTION. INSTRUCTED PIC HOLE MUST BE REPAIRED BY 3/11/24. SEND PHOTO TO ENVIRONMENTAL HEALTH AT (505) 977-3455.

LUCKY WOK - 4501 4TH ST NW I

Description - LUCKY WOK (Food Service Establishment)

Activity Date - 02/28/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S13 Food separated and protected

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

1. OBSERVED SEVERAL FOOD ITEMS BEING STORED UNCOVERED IN THE REACH IN FREEZERS AND REFRIGERATORS AT THE TIME OF INSPECTION. FOOD ITEMS INCLUDE PINEAPPLE CHUNKS AND WONTONS. INSTRUCTED PIC TO CORRECT VIOLATION BY COVERING ALL PROCESSED FOOD ITEMS TO PREVENT CONTAMINATION FROM OCCURRING.
2. OBSERVED MULTIPLE BOXES OF RAW SHELLED EGGS BEING STORED ON SHELF DIRECTLY ABOVE READY TO EAT FOODS AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL RAW FOODS MUST BE STORED BELOW OR AWAY FROM READY TO EAT FOODS AT ALL TIMES TO PREVENT CONTAMINATION FROM OCCURRING.

S14 Food-contact surfaces: cleaned and sanitized

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. INSTRUCTED PIC TO REMOVE ICE, CLEAN AND SANITIZE THE MACHINE AND INFORMED THAT THIS SHOULD OCCUR AT LEAST ONCE PER MONTH TO AVOID FUTURE BUILDUP.

S34 Thermometers provided and accurate

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

1. OBSERVED NO THERMOMETERS AVAILABLE WITHIN MULTIPLE REACH IN FREEZERS AND REFRIGERATORS THROUGHOUT THE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL COLD HOLDING UNITS MUST HAVE A TEMPERATURE MEASURING DEVICE AVAILABLE INSIDE AT ALL TIMES TO ENSURE UNIT IS HOLDING AT 41°F OR BELOW FOR REFRIGERATORS AND MUST HOLD AT 0°F OR BELOW FOR FREEZERS.
2. OBSERVED SOILED BULK CONTAINER OF RICE NOODLES WITH SUBSTANTIAL DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS BUILD UP AS WELL AS CLEAN AND SANITIZE THE CONTAINER ON A REGULAR BASIS SO ITS FREE FROM DEBRIS TO PREVENT CONTAMINATION FROM OCCURRING.

S37 Contamination prevented during food preparation, storage and display

3-307.11 Miscellaneous Sources of Contamination

OBSERVED EXCESSIVE ICE AND FROST BUILD UP IN THE REACH IN FREEZERS THROUGH OUT THE FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE FROST AS WELL AS CLEAN AND SANITIZE THE FREEZERS TO PREVENT CONTAMINATION FROM OCCURRING.

S38 Personal cleanliness

2-303.11 Prohibition-Jewelry

OBSERVED EMPLOYEE'S WEARING WRIST JEWELRY SUCH AS A WRIST WATCH WHILE HANDLING FOOD IN THE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC ONLY A SINGLE WEDDING BAND IS THE APPROVED JEWELRY ON HANDS WHILE PREPARING FOOD.

2-402.11 Effectiveness-Hair Restraints

OBSERVED FOOD HANDLING EMPLOYEE NOT WEARING HAIR RESTRAINT AS REQUIRED AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT HAIR MUST BE PROPERLY RESTRAINED AT ALL TIMES TO PREVENT CONTAMINATION FORM OCCURRING.

S4 Proper eating, tasting, drinking, or tobacco use

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED PERSONAL BEVERAGES BEING STORED ON SEVERAL FOOD STORAGE RACKS ABOVE FOOD ITEMS AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL PERSONAL BEVERAGES MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD STORAGE CONTAINERS AND UTENSILS AT ALL TIMES TO PREVENT CONTAMINATION. INFORMED PIC THAT ALL PERSONAL BEVERAGES MUST HAVE A TIGHT FITTING LID AND STRAW TO LIMIT HAND TO MOUTH CONTACT.

S47 Nonfood-contact surfaces clean

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

1. OBSERVED MULTIPLE REACH IN REFRIGERATORS AND REACH IN FREEZERS TO HAVE SIGNIFICANT FOOD AND SOIL DEBRIS ON SHELVING AND COOLER INTERIORS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS, AS WELL AS CLEAN AND SANITIZE THE INSIDE OF REACH IN COOLERS ON A REGULAR BASIS TO PREVENT CONTAMINATION.
2. OBSERVED TOP OF DISH MACHINE TO HAVE DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AS WELL AS TO CLEAN AND SANITIZE DISH MACHINE EXTERIOR ON A REGULAR BASIS.
3. OBSERVED SOILED EXTERIOR DOORS AND HANDLES OF MULTIPLE REACH IN REFRIGERATORS AND REACH IN FREEZERS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS, AS WELL AS CLEAN AND SANITIZE THE EXTERIOR SURFACES OF THE REACH IN COOLERS ON A REGULAR BASIS TO PREVENT CONTAMINATION.

S53 Physical facilities installed, maintained, and clean

6-501.16 Drying Mops

OBSERVED MOPS IMPROPERLY STORED DIRECTLY INSIDE THE REAR MOP SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL MOPS MUST BE HUNG UP TO AIR DRY TO PREVENT CONTAMINATION FROM OCCURRING.

6-201.11 Floors, Walls and Ceilings-Cleanability

1. OBSERVED FLOORS AND WALLS THROUGHOUT KITCHEN AREA AND UNDERNEATH EQUIPMENT TO HAVE SOIL AND GREASE BUILD AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS TO PREVENT THE BUILD UP FROM OCCURRING AND TO PREVENT THE ATTRACTION OF PESTS.
2. OBSERVED WALLS AND CEILING TILES NEXT TO WOK STATION TO HAVE EXCESSIVE GREASE BUILD AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS TO PREVENT GREASE FROM ABSORBING DIRECTLY INTO THE WALL AND CEILING TILES AND TO PREVENT CONTAMINATION.

S54 Adequate ventilation and lighting; designated areas used

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED DUST DEBRIS AND BUILD UP ON OVERHEAD AIR CONDITIONING VENTS ABOVE THE LOBBY AND KITCHEN AREAS AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT A REGULAR CLEANING SCHEDULE SHOULD BE ESTABLISHED AND FOLLOWED TO MAINTAIN THE FACILITY IN A CLEAN AND SANITARY MANNER TO PREVENT CONTAMINATION OF FOOD AND FOOD EQUIPMENT BELOW FROM OCCURRING.

4-202.18 Ventilation Hood Systems, Filters

OBSERVED EXCESSIVE GREASE AND DEBRIS BUILD UP ON HOOD SYSTEM LOCATED DIRECTLY ABOVE THE WOK STATION AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE HOOD SYSTEM TO PREVENT BUILD UP AND CONTAMINATION OF FOOD BELOW.

SPEEDWAY 8690 - 6100 SAN MATEO BLVD NE

Description - SPEEDWAY (Retail - Self Service & Prepackage Foods)

Activity Date - 02/28/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S13 Food separated and protected

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

observed three cases packaged food items stored on the floor at the time of inspection. all food items must be stored off the floor six inches. instructed pic to store all food items by the end of the business day.

S47 Nonfood-contact surfaces clean

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

observed the following equipment soiled and in need of cleaning at the time of inspection.

1. reach in Milk cooler soil and debris build up.
2. hot dog and taquitos rolling grill with dry soil and grease residue
3. counter tops where food equipment is stored in sales area with debris and soil build up.

equipment and areas must be cleaned on a frequent basis to reduce excessive soil build up.

S48 Hot and cold water available; adequate pressure

5-103.11 Capacity-Quantity and Availability

OBSERVED NO HOT WATER AVAILABLE AT THE FRONT SALES HAND WASH STATION AT THE TIME OF INSPECTION. HOWEVER HOT / COLD WATER IS AVAILABLE THROUGHOUT REST OF FACILITY. HOT AND COLD WATER MUST BE AVAILABLE AT ALL TIMES. PIC MUST FORWARD SERVICE INVOICE TO CHPD BY EMAIL NO LATER THAN 5 BUSINESS DAYS OR 3/06/24 SEND PHOTO OF SERVICE INVOICE TO (505) 977-3455.

S52 Garbage/refuse properly disposed; facilities maintained

5-501.15 Outside Receptacles

observed outside receptacle enclosure with excessive debris and trash at the time of inspection. instructed pic area must be cleaned on a frequent basis to reduce excessive debris and soil .build up. instructed pic area must be cleaned by the end of the business day

S8 Adequate hand washing sinks properly supplied and accessible

6-301.14 Handwashing Signage

observed no hand signage at the hand wash station sales floor to remind employees to wash there hands at the time of inspection. instructed pic must place a hand wash sign by 3/7/24.

MCDONALDS - 8501 GOLF COURSE RD NW

Description - MCDONALDS (Food Service Establishment)

Activity Date - 02/26/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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. INSTRUCTED THAT THIS SHOULD OCCUR AT LEAST ONCE PER MONTH TO AVOID FUTURE BUILDUP.

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

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

OBSERVED SINGLE USE FOOD CONTAINERS IN BACK OF FACILITY STORED UNCOVERED AND UNPROTECTED AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL SINGLE USE FOOD CONTAINERS MUST BE STORED COVERED AND PROTECTED TO PREVENT CONTAMINATION OF FOOD ITEMS.

REVS BBQ - 6320 ZUNI RD SE

Description - REVS BBQ (Mobile Food Unit)

Activity Date - 02/28/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S4 Proper eating, tasting, drinking, or tobacco use

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER EMPLOYEE DRINK STORED INSIDE PRODUCE BOX WITH SINGLE USE FOOD ITEMS AND UTENSILS AT THE TIME OF INSPECTION. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH TIGHT - FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM FOOD PREP/ STORAGE AREAS. NO EATING OR SMOKING IS ALLOWED IN FOOD AREAS. INSTRUCTED PIC TO DESIGNATE AN EMPLOYEE DRINK AREA AND RE-TRAIN EMPLOYEES ON PROPER DRINK PRACTICES.

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

4-201.11 Equipment and Utensils-Durability and Strength

OBSERVED UTENSILS AND SINGLE USE FOOD ITEMS STORED INSIDE USED BANANA PRODUCE BOX AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD CONTACT SURFACES MUST BE NON ABSORBENT, SMOOTH, AND EASILY CLEANABLE SURFACE.

FRIENDSHIP GARDENS ASSISTED LIVING - 1909 MORRIS ST NE

Description - FRIENDSHIP GARDENS ASSISTED LIVING (Not-For-Profit-Limited Facility, Commercial)

Activity Date - 02/28/2024 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S26 Toxic substances properly identified, stored, and used

7-204.11 Sanitizers, Criteria-Chemicals

OBSERVED CHLORINE SANITIZER UTILIZED TO SANITIZE FOOD CONTACT SURFACES FAILING TO MEET PARAMETERS TO ADEQUATELY ACHIEVE SANITIZATION AT THE TIME OF INSPECTION.

LOCATION: BUCKET

CONCENTRATION: 200 PPM. MAX ALLOWED IS 100 PPM. INSTRUCTED EMPLOYEE TO REMAKE SANITIZER SOLUTION.

S31 Proper cooling methods used; adequate equipment for temperature control

3-501.15 Cooling Methods

OBSERVED A COVERED CONTAINER OF BEANS STORED IN THE REFRIGERATOR TEMPING AT 162°F AT THE TIME OF INSPECTION. RE-EDUCATED EMPLOYEE AND PROVIDED COOLING METHODS INFO SHEET AT THE TIME OF INSPECTION. OBSERVED EMPLOYEE REMOVE COVERING FROM CONTAINER. REMINDED EMPLOYEE THAT IF FOOD ITEMS ARE IN THE COOLING PROCESS THEY MUST BE KEPT UNCOVERED AND CANNOT BE PLACED IN THE COLD HOLDING UNITS UNTIL THEY HAVE REACHED AT LEAST 70°F OR BELOW.

VIOLATION CORRECTED ON SITE BY EDUCATION.

ADVISED PIC TO UPDATE TEMPERATURE LOGS FOR REFRIGERATORS FROM 36°F - 46°F TO 36°F -41°F. AS PER 2009 FDA FOOD CODE COLD HOLDING TEMPERATURES ARE 41°F OR BELOW.

MORADA ALBUQUERQUE - 1620 INDIAN SCHOOL RD NE

Description - MORADA ALBUQUERQUE (Not-For-Profit-Limited Facility, Commercial)

Activity Date - 03/01/2024 (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

4-101.19 Nonfood-Contact Surfaces

OBSERVED DEBRIS BUILD UP ON SHELFING WHERE CLEAN DISH WARE AND UTENSILS ARE BEING HELD AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE SHELFING WHERE DISH WARE AND UTENSILS ARE BEING STORED ON A DAILY BASIS TO PREVENT CONTAMINATION FROM OCCURRING

S47 Nonfood-contact surfaces clean

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

OBSERVED DEBRIS BUILD UP ON ELECTRICAL PANEL BY DISHWASHER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN ELECTRICAL PANEL FREE OF DEBRIS TO PREVENT CONTAMINATION FROM OCCURRING

OBSERVED DEBRIS BUILD UP INSIDE REACH IN FREEZER WHERE ICE CREAM IS STORED AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE INSIDE OF REACH IN FREEZER AND SEND A PICTURE OF THE CLEANING TO NDVIGIL@CABQ.GOV TO COME INTO COMPLIANCE

OBSERVED DEBRIS BUILD UP INSIDE REACH IN COOLERS AND FREEZERS THROUGHOUT KITCHEN AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE REACH IN COOLERS AND FREEZERS ON A DAILY BASIS TO PREVENT CONTAMINATION FROM OCCURRING

S53 Physical facilities installed, maintained, and clean

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED DEBRIS BUILD UP ON CEILING, CEILING VENT COVERS, MINI SPLIT UNIT AND LIGHT COVERS THROUGHOUT KITCHEN AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN CEILING, CEILING VENT COVERS AND LIGHT COVERS ON A MORE FREQUENT BASIS TO COME INTO COMPLIANCE

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

OBSERVED HOLE IN CEILING WHERE THE LINE FOR THE MINI SPLIT AC SYSTEM COMES THROUGH THE ROOF AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REPAIR HOLE AND SEND A PICTURE OF THE REPAIR TO NDVIGIL@CABQ TO COME INTO COMPLIANCE

S54 Adequate ventilation and lighting; designated areas used

6-202.11 Light Bulbs, Protective Shielding

OBSERVED MISSING LIGHT COVER/GLOBE IN WALK IN FREEZER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REPLACE MISSING COVER/GLOBE AND SEND A PICTURE OF THE REPAIR TO
NDVIGIL@CABQ.GOV TO COME INTO COMPLIANCE

Description - MORADA ALBUQUERQUE (Not-For-Profit-Institutional Kitchen)

Activity Date - 03/01/2024 (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

4-101.19 Nonfood-Contact Surfaces

OBSERVED DEBRIS BUILD UP ON SHELFING WHERE CLEAN DISH WARE AND UTENSILS ARE BEING HELD AT THE TIME
OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE SHELFING WHERE DISH WARE AND UTENSILS ARE BEING STORED ON A
DAILY BASIS TO PREVENT CONTAMINATION FROM OCCURRING

S47 Nonfood-contact surfaces clean

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

OBSERVED DEBRIS BUILD UP ON ELECTRICAL PANEL BY DISHWASHER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN ELECTRICAL PANEL FREE OF DEBRIS TO PREVENT CONTAMINATION FROM OCCURRING

OBSERVED DEBRIS BUILD UP INSIDE REACH IN FREEZER WHERE ICE CREAM IS STORED AT THE TIME OF THE
INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE INSIDE OF REACH IN FREEZER AND SEND A PICTURE OF THE CLEANING TO
NDVIGIL@CABQ.GOV TO COME INTO COMPLIANCE

OBSERVED DEBRIS BUILD UP INSIDE REACH IN COOLERS AND FREEZERS THROUGHOUT KITCHEN AT THE TIME OF
THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE REACH IN COOLERS AND FREEZERS ON A DAILY BASIS TO PREVENT
CONTAMINATION FROM OCCURRING

S53 Physical facilities installed, maintained, and clean

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED DEBRIS BUILD UP ON CEILING, CEILING VENT COVERS, MINI SPLIT UNIT AND LIGHT COVERS
THROUGHOUT KITCHEN AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN CEILING, CEILING VENT COVERS AND LIGHT COVERS ON A MORE FREQUENT BASIS TO
COME INTO COMPLIANCE

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

OBSERVED HOLE IN CEILING WHERE THE LINE FOR THE MINI SPLIT AC SYSTEM COMES THROUGH THE ROOF AT THE
TIME OF THE INSPECTION

INSTRUCTED PIC TO REPAIR HOLE AND SEND A PICTURE OF THE REPAIR TO NDVIGIL@CABQ TO COME INTO
COMPLIANCE

S54 Adequate ventilation and lighting; designated areas used

6-202.11 Light Bulbs, Protective Shielding

OBSERVED MISSING LIGHT COVER/GLOBE IN WALK IN FREEZER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REPLACE MISSING COVER/GLOBE AND SEND A PICTURE OF THE REPAIR TO
NDVIGIL@CABQ.GOV TO COME INTO COMPLIANCE

RAMADA BY WINDHAM ALBUQUERQUE AIRPORT - 2300 YALE BLVD SE

Description - RAMADA BY WINDHAM ALBUQUERQUE AIRPORT (Food Service Establishment)

Activity Date - 02/26/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S20 Proper cold holding food temperatures

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

OBSERVED MILK IN PITCHER STORED ON COUNTER TOP AT 48 DEGREE F, YOGURT AT 47 DEGREES F INSIDE REACH IN REFRIGERATOR, CREAM CHEESE STORED IN BOWL AT 67 DEGREES F AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL TCS FOODS MUST BE COLD HELD AT 41 DEGREES F OR BELOW. INSTRUCTED PIC TO INSURE MILK IS HELD AT 41 DEGREES F OR BELOW OR MAY USE TIME AS A PUBLIC HEALTH CONTROL BUT MILK MUST BE DISCARDED AFTER FOUR HOUR TIME LIMIT. PIC STATED SHE HAD LEFT THE DOOR OPEN WHEN STOCKING YOGURTS. INSTRUCTED PIC TO DISCARD CREAM CHEESE. INSTRUCTED PIC CREAM CHEESE MUST BE REFRIGERATED AT 41 DEGREES F OR BELOW.

S26 Toxic substances properly identified, stored, and used

7-102.11 Common Name-Working Containers

OBSERVED SPRAY BOTTLE STORED UNDERNEATH THREE COMPARTMENT SINK WITH NO LABEL OR IDENTIFICATION AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL CHEMICALS MUST CONTAIN LABEL WITH COMMON NAME OF CHEMICAL TO PROPERLY IDENTIFY CHEMICALS.

S34 Thermometers provided and accurate

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

OBSERVED NO AMBIENT AIR THERMOMETER AVAILABLE INSIDE COLD HOLDING UNITS INSIDE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL COLD HOLDING UNITS MUST HAVE AMBIENT AIR THERMOMETER TO INSURE REFRIGERATION IS COLD HELD AT 41 DEGREES F OR BELOW. FREEZERS COLD HELD AT 0 DEGREES F OR BELOW.

S4 Proper eating, tasting, drinking, or tobacco use

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER EMPLOYEE DRINK STORED ON PREP TABLE NEXT TO ELECTRIC OVEN AT THE TIME OF INSPECTION. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH TIGHT - FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM FOOD PREP/ STORAGE AREAS. NO EATING OR SMOKING IS ALLOWED IN FOOD AREAS. INSTRUCTED PIC TO DESIGNATE AN EMPLOYEE DRINK AREA AND RE-TRAIN EMPLOYEES ON PROPER DRINK PRACTICES.

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

4-301.12 Manual Warewashing, Sink Compartment Requirements

PIC STATED SHE WAS WASHING DISHES WITH JUST SOAP AND WATER AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL DISH WARE MUST BE WASHED, RINSED, SANITIZED AND ALLOWED TO AIR DRY PRIOR TO PLACING IN STORAGE. ADVISED PIC TO REVIEW THREE COMPARTMENT SINK REQUIREMENTS AND OPERATION REQUIREMENTS.

S54 Adequate ventilation and lighting; designated areas used

6-305.11 Designation-Dressing Areas and Lockers

OBSERVED EMPLOYEE BELONGINGS SUCH AS PHONE, DRINK, AND EAR BUDS STORED ON PREP TABLE AND DRYING MAT IN THREE COMPARTMENT SINK AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL EMPLOYEE PERSONAL BELONGINGS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, FOOD CONTACT SURFACES, UTENSILS AND KITCHEN EQUIPMENT.

PIZZA HUT - 410 WASHINGTON ST SE

Description - PIZZA HUT (Food Service Establishment)

Activity Date - 02/26/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S26 Toxic substances properly identified, stored, and used

7-201.11 Separation-Storage

OBSERVED QUAT SANITIZER BUCKET STORED ON THE FLOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL SANITIZER BUCKETS MUST BE STORED ABOVE THE FLOOR TO PREVENT CONTAMINATION OF FOOD CONTACT SURFACES WHEN USED TO CLEAN.

S36 Insects, rodents, and animals not present

6-202.15 Outer Openings, Protected

OBSERVED LARGE GAPS IN BACK DOOR AT FAR BACK OF FACILITY AT THE TIME OF INSPECTION . INSTRUCTED PIC TO REPAIR GAPS TO PREVENT PEST FROM ENTERING FACILITY.

S47 Nonfood-contact surfaces clean

4-602.13 Nonfood Contact Surfaces

OBSERVED DEBRIS BUILD UP ON WALLS IN BACK OF FACILITY WHERE WALK IN REFRIGERATOR AND FREEZER ARE LOCATED AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AND CLEAN WALLS.

OBSERVED DEBRIS BUILD UP IN BETWEEN CEILING TILES ABOVE CLEAN DISH STORAGE SHELVING IN BACK OF FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AND CLEAN ALL AREAS.

LOS ANDES ASSISTED LIVING FACILITY - 8501 RANCHO DEL CERRO DR NE

Description - LOS ANDES ASSISTED LIVING (Limited Facility-Residential)

Activity Date - 02/27/2024 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S26 Toxic substances properly identified, stored, and used

7-204.11 Sanitizers, Criteria-Chemicals

OBSERVED SANITIZER BUCKET WITH SOAP AND CHLORINE MIXTURE BEING USED FOR SANITIZER AT THE TIME OF INSPECTION. INSTRUCTED EMPLOYEE TO DISCONTINUE USE OF SOAP IN SANITIZER SOLUTION. INSTRUCTED PIC TO RETRAIN EMPLOYEE TO UTILIZE CHLORINE WITH WATER ONLY FOR SANITIZER. OBSERVED PIC RETRAIN EMPLOYEE. VIOLATION CORRECTED ON SITE.

S33 Approved thawing methods used

3-501.13 Thawing

OBSERVED A FREEZER BAG OF MEAT BEING THAWED OUT IN A CONTAINER OF STANDING WATER IN THE BASIN OF THE SINK AT THE TIME OF INSPECTION. RE-EDUCATED EMPLOYEE ON APPROVED THAWING METHODS. OBSERVED EMPLOYEE PLACE CONTAINER UNDER COLD RUNNING WATER. VIOLATION CORRECTED ON SITE. OBSERVED PIC RETRAIN EMPLOYEE DURING INSPECTION.

S8 Adequate hand washing sinks properly supplied and accessible

5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED DESIGNATED HAND WASHING SINK BEING USED TO THAW FROZEN MEAT AT THE TIME OF INSPECTION. REMINDED EMPLOYEE THAT DESIGNATED HAND WASHING SINK CANNOT BE USED FOR ANY OTHER PURPOSE OTHER THAN HAND WASHING. OBSERVED EMPLOYEE RELOCATE THAWING MEAT TO OTHER BASIN. INSTRUCTED PIC TO RETRAIN EMPLOYEES ON HAND WASHING SINK USAGE. OBSERVED PIC RETRAIN EMPLOYEE DURING INSPECTION. VIOLATION CORRECTED ON SITE.

T MOBILE - 5421 JEFFERSON ST NE

Description - T MOBILE (Retail - Self Service & Prepackage Foods)

Activity Date - 02/28/2024 (Service - ROUTINE FOOD INSPECTION / 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 A HOT POCKET IN THE REACH IN REFRIGERATOR WITH A USED BY DATE OF 2/27/24 AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC DISCARDING THE HOT POCKET. DISCUSSED PROPER PROCEDURES.

S47 Nonfood-contact surfaces clean

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

OBSERVED EXTERIOR OF THE ICE MACHINE OUTLET SPOUT AND SIDES WITH SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC, ICE MACHINES MUST BE CLEANED AND SANITIZED ON A DAILY BASIS.

S53 Physical facilities installed, maintained, and clean

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED BEHIND THE REFRIGERATOR DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC BEHIND CASES MUST BE CLEANED ON A REGULAR BASIS. INSTRUCTED PIC HAVE COMPLETED BY 2/29/24.

FYE - 10000 COORS BYPASS NW STE E219A

Description - FYE (Retail-Prepackaged)

Activity Date - 03/01/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

INDIGO CANNABIS CLUB LLC - 2400 RIO GRANDE BLVD NW B

Description - INDIGO CANNABIS CLUB LLC (Retail-Cannabis)

Activity Date - 02/27/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S37 Contamination prevented during food preparation, storage and display

3-307.11 Miscellaneous Sources of Contamination

OBSERVED CANNABIS FOOD PRODUCTS STORED ON FLOOR SUCH AS BOSKY DRINK SYRUPS AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE THAT ALL FOOD PRODUCTS MUST BE STORED AT LEAST 6 INCHES OFF OF THE FLOOR IN ORDER TO PREVENT CROSS CONTAMINATION FROM THE ENVIRONMENT.

S51 Toilet facilities: properly constructed, supplied, & cleaned

6-501.19 Closing Toilet Room Doors

OBSERVED NO SELF CLOSURE ON EMPLOYEE RESTROOM DOOR AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE TO INSTALL SELF CLOSURE ON EMPLOYEE RESTROOM DOOR IN ORDER TO PREVENT RECONTAMINATION OF HANDS.

5-501.17 Toilet Room Receptacle, Covered

OBSERVED NO COVERED TRASH RECEPTACLE IN EMPLOYEE RESTROOM AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE TO PLACE A COVERED TRASH RECEPTACLE IN EMPLOYEE RESTROOM.

S8 Adequate hand washing sinks properly supplied and accessible

6-301.14 Handwashing Signage

OBSERVED NO HAND WASH SIGNAGE IN EMPLOYEE RESTROOM AT TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE TO POST SIGNAGE IN EMPLOYEE RESTROOM STATING "EMPLOYEES MUST WASH HANDS BEFORE RETURNING TO WORK." IN ORDER TO PREVENT RE CONTAMINATION OF HANDS OBSERVED.

Description - INDIGO CANNABIS CLUB LLC (Retail-Cannabis)

Activity Date - 02/27/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S37 Contamination prevented during food preparation, storage and display

3-307.11 Miscellaneous Sources of Contamination

OBSERVED CANNABIS FOOD PRODUCTS STORED ON FLOOR SUCH AS BOSKY DRINK SYRUPS AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE THAT ALL FOOD PRODUCTS MUST BE STORED AT LEAST 6 INCHES OFF OF THE FLOOR IN ORDER TO PREVENT CROSS CONTAMINATION FROM THE ENVIRONMENT.

S51 Toilet facilities: properly constructed, supplied, & cleaned

6-501.19 Closing Toilet Room Doors

OBSERVED NO SELF CLOSURE ON EMPLOYEE RESTROOM DOOR AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE TO INSTALL SELF CLOSURE ON EMPLOYEE RESTROOM DOOR IN ORDER TO PREVENT RECONTAMINATION OF HANDS.

S8 Adequate hand washing sinks properly supplied and accessible

6-301.14 Handwashing Signage

OBSERVED NO HAND WASH SIGNAGE IN EMPLOYEE RESTROOM AT TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE TO POST SIGNAGE IN EMPLOYEE RESTROOM STATING "EMPLOYEES MUST WASH HANDS BEFORE RETURNING TO WORK." IN ORDER TO PREVENT RE CONTAMINATION OF HANDS OBSERVED.

MCDONALDS/LBCK LLC - 300 LOMAS BLVD NE

Description - MCDONALDS LBCK LLC (Food Service Establishment)

Activity Date - 02/28/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

observed debris build up inside reach in coolers and freezers at the time of the inspection

instructed pic to clean and sanitize reach in coolers and freezers on a daily basis to prevent contamination from occurring

S53 Physical facilities installed, maintained, and clean

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

observed missing/cracked tile in walk in freezer at the time of the inspection

instructed pic to repair tile and send a picture of the repair to ndvigil@cabq.gov to come into compliance

CHUZE FITNESS - 6600 CENTRAL AV SW

Description - CHUZE FITNESS SMOOTHIE BAR (Food Service Establishment)

Activity Date - 02/27/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

OBSERVED SANITIZER BUCKET IS TESTED BELOW COMPLIANCE LEVEL AT TIME OF INSPECTION. VIOLATION CORRECTED ON SITE. INSTRUCTED PIC TO MANUALLY AT THERE SANITIZER. QUAT SANITIZER MUST BE IN A RANGE OF 200 TO 300 PPM. INSTRUCTED PIC TO CALL THERE SANITIZER COMPANY AND ASK HOW TO ADJUST THERE SANITIZER DISPENSER. SEND PHOTO OF THE SANITIZER BROUGHT TO COMPLIANCE AT (505) 977-3455.

S20 Proper cold holding food temperatures

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

OBSERVED IN THE REACH IN REFRIGERATOR ITEMS HOLDING ABOVE 41 DEGREES FAHRENHEIT AT THE TIME OF INSPECTION. ALMOND MILK 51.05, MILK, 51.05. MANGO PURE E 47.05, PINEAPPLE PUREE 47.05 . VIOLATION CORRECTED ON SITE BY MANAGER DISCARDING THE TCS FOOD ITEMS BECAUSE THEY WERE NOT CERTAIN WHEN THEY WERE MADE AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES. INSTRUCTED PIC TO LOWER THE REFRIGERATOR BELOW 41 DEGREES TO TEST IF THE REFRIGERATOR AMBIENT TEMPERATURE DROPS BELOW 41 DEGREES. TEMPERATURE DID NOT DROP BELOW 41 DEGREES F. INSTRUCTED PIC TO CALL THERE TECHNICIAN OUT TO REPAIR REFRIGERATOR AND NOT STORE TCS FOOD ITEMS IN THE REFRIGERATOR UNTIL REFRIGERATOR IS BROUGHT TO COMPLIANCE. MUST BE COMPLETED WITHIN 3 BUSINESS DAYS BY 3/01/24 SEND PHOTO OF THE REPAIR INVOICE TO ENVIRONMENTAL HEALTH AT (505) 977-3455.

S41 In-use utensils: properly stored

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

OBSERVED A SCOOP STORED INSIDE THE CONTAINER OF BULK DRY ALMOND MILK AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC CLEANING AND SANITIZING . AND STORING IN A CLEAN SANITIZED MANOR.

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

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

OBSERVED PLASTIC DRINKING CUPS STORED ON THE STORAGE ROOM FLOOR AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC STORING SERVICE OFF THE FLOOR AND PLACED ON A STORAGE RACK.

S49 Plumbing installed; proper backflow devices

5-205.15 System Maintained in Good Repair

OBSERVED DRAINAGE PVC PIPING BELOW THE SINK LEAKING ON THE RIGHT SIDE OF THE SINK AT THE TIME OF INSPECTION. PIC STATED IT HAS BEEN CALLED IN FOR REPAIR, INSTRUCTED PIC TO SEND ENVIRONMENTAL HEALTH A PHOTO OF THE REPAIR INVOICE AT (505) 977-3455.

NOBODY CALLS ME CHICKEN LLC - 2904 INDIAN SCHOOL RD NE

Description - NOBODY CALLS ME CHICKEN LLC (Food Service Establishment)

Activity Date - 03/01/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S13 Food separated and protected

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

OBSERVED UNCOVERED TRAYS OF TOFU IN REACH IN COOLER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO COVER/CLOSE FOOD TO PREVENT CONTAMINATION FROM OCCURRING TO COME INTO COMPLIANCE

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

4-202.15 Can Openers

OBSERVED DEBRIS BUILD UP ON CAN OPENER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN CAN OPENER ON A MORE FREQUENT BASIS TO PREVENT CONTAMINATION FROM OCCURRING

S47 Nonfood-contact surfaces clean

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

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

INSTRUCTED PIC TO CLEAN INSIDE REACH IN COOLERS ON A MORE FREQUENT BASIS TO PREVENT CONTAMINATION FROM OCCURRING

S53 Physical facilities installed, maintained, and clean

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED DEBRIS BUILD UP ON CEILING, CEILING VENT COVERS AND CEILING LIGHT COVERS AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN CEILING, CEILING VENT COVERS AND LIGHT COVERS ON A MORE FREQUENT BASIS TO PREVENT CONTAMINATION FROM OCCURRING

S54 Adequate ventilation and lighting; designated areas used

6-202.11 Light Bulbs, Protective Shielding

OBSERVED LIGHT GLOBE/SHIELD IN WALK IN COOLER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REPAIR LIGHT GLOBE/SHIELD IN WALK IN COOLER AND SEND A PICTURE OF THE REPAIR TO NDVIGIL@CABQ.GOV TO COME INTO COMPLIANCE

ASIAN FUSION TRUCK LLC - 6320 ZUNI RD SE

Description - ASIAN FUSION TRUCK LLC (Mobile Food Unit)

Activity Date - 02/26/2024 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED)

S8 Adequate hand washing sinks properly supplied and accessible

5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED GRILL SCRAPER STORED INSIDE HAND WASHING SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC HAND WASHING SINK MUST BE KEPT CLEAR AND FREE OF DEBRIS AND EASILY ACCESSIBLE TO PROPERLY WASH AND SANITIZE HANDS. HAND WASHING SINK MUST ONLY BE USED TO WASH HANDS.

CRUMBL COOKIES - 8100 WYOMING BLVD NE F-3

Description - CRUMBL COOKIES (Food Service Establishment)

Activity Date - 02/26/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

4-702.11 Before Use After Cleaning

OBSERVED TWO DIFFERENT QUAT SANITIZER BUCKETS LOCATED IN DIFFERENT AREAS OF FOOD PREP AREA BOTH TESTING AT 0 PPM AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMAKE SANITIZER BUCKETS. OBSERVED PIC REMAKE SANITIZER BUCKETS. VIOLATION CORRECTED ON SITE. RETESTED AT 200 PPM QUAT AFTER REMAKE.

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

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

OBSERVED THREE DAMAGED BOXES OF TRASH BAG LINERS STORED DIRECTLY ON THE FLOOR WITH WATER DAMAGE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO RELOCATE BOXES OF TRASH CAN LINERS SO THAT THEY ARE PROTECTED FROM CONTAMINATION AND STORED SIX INCHES ABOVE THE FLOOR.

CAFE CON FE LLC - 801 4TH ST NW H

Description - CAFE CON FE LLC (Food Service Establishment)

Activity Date - 02/26/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S23 Consumer advisory provided for raw or undercooked foods

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

OBSERVED COFFEE CREAMER SETTING OUT AT ROOM TEMPERATURE FOR TWO HOURS WITH NO TIME STAMP AT THE TIME OF INSPECTION. TC S FOODS LIKE CREAMERS CAN BE HELD AT ROOM TEMPERATURES FOR ONLY FOUR HOURS AND MUST BE DISCARDED.. VIOLATION WAS CORRECTED ON SITE BY PIC PLACING TIME STAMPS.

S26 Toxic substances properly identified, stored, and used

7-203.11 Poisonous or Toxic Material Containers-Container Prohibitions

OBSERVED A SPRAY BOTTLE OF A YELLOW TOXIC SUBSTANCE WITH NO LABEL AT THE TIME OF INSPECTION.

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

4-101.11 Characteristics-Materials for Construction and Repair

OBSERVED STORAGE SHELIVING NOT SMOOTH AND EASILY CLEANABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY 3/08/24 SHELIVING MUST BE SMOOTH AND EASILY CLEANABLE. SEND PHOTO TO ENVIRONMENTAL OF THE SHELIVING BROUGHT TO COMPLIANCE AT (505) 977-3455.

WINGSTOP #2418 - 11200 MONTGOMERY BLVD NE STE 20

Description - WINGSTOP #2418 (Food Service Establishment)

Activity Date - 02/26/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S53 Physical facilities installed, maintained, and clean

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED STANDING WATER ON THE FLOOR UNDERNEATH PREP TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE STANDING WATER FROM FLOOR AREA. OBSERVED EMPLOYEE MOP AREA TO REMOVE STANDING WATER. VIOLATION CORRECTED ON SITE.

S54 Adequate ventilation and lighting; designated areas used

6-304.11 Mechanical-Ventilation

OBSERVED AN OBNOXIOUS / SEWER-LIKE ODOR IN THE DINING ROOM AND FRONT COUNTER AREAS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CONTACT REPAIR PERSONNEL TO HAVE VENTILATION SYSTEM EVALUATED FOR POSSIBLE REPAIRS TO ELIMINATE SEWER ODOR.

PASTIANS BAKERY - 3320 2ND ST NW

Description - PASTIANS BAKERY (Food Processor)

Activity Date - 02/29/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

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

Observed equipment food-contact surface with the build up of soil residues.

Equipment Type: bakery equipment including dough portioning, and forming equipment, laminators, pie crust forms, mixers, storage containers such as sour dough, food preparation tables, speed racks

Location: bakery production area

Condition of the Location: heavy debris build up from previous uses. Additionally, ice machine had cockroach and food debris inside which had all ice removed, machine cleaned and sanitized during inspection.

Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests.

Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours.

S36 Insects, rodents, and animals not present

6-202.15 Outer Openings, Protected

Observed doors to the outside that are not tight fitting, light can be seen at the edges.

Location: loading dock area, and the personnel doors on the south side of building. The presence of insects and rodents is minimized by protecting outer openings to the food establishment. Outer openings of a food establishment shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls and ceilings.

Instructed PIC to repair the holes/gaps identified to prevent entrance of pests.

6-202.16 Exterior Walls and Roofs, Protective Barrier

Observed air vent on the north side of the building in production area has no protective cover, mesh or otherwise to prevent openings for insects, rodents, or other environmental contamination. Additionally, air conditioner in poor repair which has rusted through corner has gaps, with visible day light present coming from the duct work into the facility. Walls and roofs provide a barrier to protect the interior and foods from the weather, windblown dirt and debris, and flying insects.

Perimeter walls and roofs of a food establishment shall effectively protect the establishment from the weather and the entry of insects, rodents, and other animals.

6-501.111 Controlling Pests

Observed rodent droppings throughout the bakery processing area including: minimal in the following areas: upstairs storage area on the floors, under the pallets in the production area, on the speed racks, push carts, warewashing equipment, at the bag storage area, cake oven, inside dough forming equipment, mixer, and the offices. Additionally, on no longer used baking pans/trays which were removed during inspection.

Insects and other pests are capable of transmitting disease to humans by contaminating food and food-contact surfaces. Effective measures must be taken to eliminate their presence in food establishments.

The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by using methods such as trapping devices or other means of pest control.

Instructed PIC to remove any dead pests or pest fecal material and to perform pest control actives set traps and perform treatment as needed. Facility is to provide EHD with appropriate pest control records.

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

S53 Physical facilities installed, maintained, and clean

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

Observed the following areas of the facility in disrepair.

Observed gaps, holes and crevices in the walls and ceilings including at corner behind water heater at warewashing area/washing machine and dryer, in the upstairs area by piping, in loading dock area to the north of the sliding garage doors by no longer adequately forming a barrier and potentially causing contamination. Additionally, upstairs storage area has gaps in the floor exposing storage below. Poor repair and maintenance compromises the functionality of the physical facilities. This requirement is intended to ensure that the physical facilities are properly maintained in order to serve their intended purpose.

Instructed PIC to contact repair personnel to have gaps, holes, crevices, and tears repaired so that it is able to serve their intended purpose properly preventing openings for insects and rodents.

6-501.114 Maintaining Premises, Unnecessary Items and Litter

Observed items on the premises of the food establishment that is no longer used or is non-functional.

The presence of unnecessary articles, including equipment which is no longer used, makes regular and effective cleaning more difficult and less likely. It can also provide harborage for insects and rodents.

Areas designated as equipment storage areas and closets must be maintained in a neat, clean, and sanitary manner. They must be routinely cleaned to avoid attractive or harborage conditions for rodents and insects.

Instructed the PIC to keep the premises clean of unused articles and litter.

6-201.11 Floors, Walls and Ceilings-Cleanability

Observed numerous ceiling tiles in the processing area in poor repair including water damage, coatings and materials dangling, rough cut which are not smooth and easily cleanable.

Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, maintained and/or installed from materials so that they are SMOOTH and EASILY CLEANABLE.

Instructed person in charge to remove ceiling tiles in poor repair and replace with material that is smooth and easily cleanable.

Observed floor is constructed of tiles, poured concrete in poor repair with pieces missing, damaged, deep holes, and cracks making it rough and/or absorbent, and not easily cleanable. Floors that are of smooth, durable construction and that are nonabsorbent are more easily cleaned. Requirements and restrictions regarding floor coverings, utility lines, and floor/wall junctures are intended to ensure that regular and effective cleaning is possible and that insect and rodent harborage is minimized.

Instructed PIC to repair flooring such as re-tiling or resealing to make it a surface that can be easily cleaned.

This is to help ensure that the facility can be easily cleaned to remove harborage such as water, and food sources, and to be able to more easily monitor the area for activity.

Description - PASTIANS BAKERY (Retail-Bakery)

Activity Date - 02/29/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S35 Food properly labeled; original container

S36 Insects, rodents, and animals not present

6-501.111 Controlling Pests

Observed minimal rodent droppings in the retail area, behind and in the surrounding area of the standing double door reach in cooler.

Insects and other pests are capable of transmitting disease to humans by contaminating food and food-contact surfaces. Effective measures must be taken to eliminate their presence in food establishments.

The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by using methods such as trapping devices or other means of pest control.

Instructed PIC to remove any dead pests or pest fecal material and to perform pest control actives set traps and perform treatment as needed. Facility is to provide EHD with appropriate pest control records.

S47 Nonfood-contact surfaces clean

4-601.11(B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils
4-602.13 Nonfood Contact Surfaces

Observed nonfood contact surface with the build up of soil residues.
The surface was located inside the retail area, inside the display cabinets.
The condition of the surface was covered in debris. "Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests.
Instructed PIC to create a cleaning schedule and to clean the surface.

S53 Physical facilities installed, maintained, and clean

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

Observed the following areas of the facility in disrepair.
Observed holes into wall at damaged base coving behind the standing reach in cooler. Poor repair and maintenance compromises the functionality of the physical facilities. This requirement is intended to ensure that the physical facilities are properly maintained in order to serve their intended purpose.
Instructed PIC to contact repair personnel to have holes, and damage repaired so that it is able to serve their intended purpose properly preventing openings for insects and rodents.

S54 Adequate ventilation and lighting; designated areas used

6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition

Observed interior intake and exhaust air ducts with debris build up.
Location: In the retail area Instructed PIC to clean and sanitize the indoor ventilation system and to replace filters as necessary to prevent it from becoming a source of contamination of food and food contact surfaces in the surrounding area.

DOGOS VIP - 6125 MONTGOMERY BLVD NE STE 5

Description - DOGOS VIP (Food Service Establishment)

Activity Date - 02/26/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S13 Food separated and protected

3-304.11 Food Contact with Equipment and Utensils

Observed food contacting an unapproved surface.
Location: Kitchen prep area food scoop being stored in food container
Food Item: White flour

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

Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping.
Location: Walk in cooler
Food Item: Chicken tenders

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

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.

PASTIANS BAKERY - 3320 2ND ST NW

Description - PASTIANS BAKERY (Retail-Bakery)

Activity Date - 02/28/2024 (Service - ROUTINE FOOD INSPECTION / Result - NOT APPLICABLE / Action - NON-GRADED)

09 OUT OF COMPLIANCE

S36 Insects, rodents, and animals not present

6-501.111 Controlling Pests

1. OBSERVED EXCESSIVE AMOUNT OF RODENT DROPPINGS INSIDE THE HAND WASHING SINK CABINET, UNDERNEATH THE RETAIL DISPLAY CASES, UNDER THE REACH IN REFRIGERATOR AND IN DRY STORAGE CLOSET AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DROPPING AS WELL AS CLEAN AND SANITIZE ALL AFFECTED AREAS WITH METHOD PROVIDED ON THE CDC GUIDELINES. INSTRUCTED PIC TO CONTACT PEST CONTROL OPERATOR AND HAVE THEM TARGET THE RODENTS TO ELIMINATE THE INFESTATION.

OBSERVED OPERATOR IMPROPERLY USING A VACUUM CLEANER TO CLEAN THE RODENT DROPPINGS AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT RODENT DROPPING MUST BE CLEANED AND SANITIZED USING CDC STANDARDS TO PREVENT ZOOONOTIC DISEASES FROM OCCURRING. OBSERVED OPERATOR CONTINUE TO USE THE VACUUM CLEANER AND DISREGARD INSTRUCTION PROVIDED BY HEALTH INSPECTOR. CDC GUIDE LINES WHERE PROVIDED TO PIC.

6-202.15 Outer Openings, Protected

OBSERVED LARGE HOLE IN THE CABINET STORAGE AREA UNDERNEATH THE HAND WASHING SINK CREATING A PEST ENTRY INTO NEIGHBORING CABINET COMPARTMENT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO SEAL OFF AND ENCLOSE THE HOLE TO PREVENT THE PEST ENTRY POINT. INSTRUCTED PIC TO USE A DUAL METHOD OF SEALING SUCH AS STUFFING IT WITH STEAL WOOL AND COVERING THE OPENING TO PREVENT RODENTS FROM CHEWING THROUGH OR CREATING A NEW POINT OF ENTRY.

RECOMMENDED PIC INSTALLS DOOR SWEEP ON THE DOOR LEADING INTO THE DRY FOOD STORAGE AREA TO PREVENT RODENTS FROM ENTERING THE AREA WHERE PREPACKAGED FOOD IS BEING STORED.

S53 Physical facilities installed, maintained, and clean

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

OBSERVED DAMAGED BASE COVING BEHIND THE REACH IN REFRIGERATOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR DAMAGED THE BASE COVING TO COME BACK INTO COMPLIANCE.

PAPA MURPHYS PIZZA - 8400 MENAUL BLVD NE STE G

Description - PAPA MURPHYS PIZZA (Food Service Establishment)

Activity Date - 02/28/2024 (Service - HIGH RISK / Result - NOT APPLICABLE / Action - NON-GRADED)

09 OUT OF COMPLIANCE

S11 Food in good condition, safe, and unadulterated

3-202.15 Package Integrity

Observed food packaging not in good condition and failing to protect the integrity of the contents of the food from adulteration or potential contaminants.

Packaged Food: One can of Artichoke Hearts

Location: Can food rack

Condition: Dented along seal of can

Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Instructed PIC to ensure all food with compromised packaging is not offered for sale and is segregated for return.

S8 Adequate hand washing sinks properly supplied and accessible

5-205.11 Using a Handwashing Sink-Operation and Maintenance

Observed handwashing sink(s) was observed blocked or inaccessible.

Location: Next to food prep table

Manner: Food kart with food container hold raw pizza dough

Facilities must be maintained in a condition that promotes handwashing and restricted for that use. Convenient accessibility of a handwashing facility encourages timely handwashing which provides a break in the chain of contamination from the hands of food employees to food or food-contact surfaces. Handwashing sinks shall be maintained so that they are accessible at all time for employee use. Instructed PIC to make handwashing sink accessible and to retrain employees on ensuring handwashing sinks are properly maintained.

SIPPS - 6901B SAN ANTONIO DR NE

Description - SIPPS (Food Service Establishment)

Activity Date - 02/28/2024 (Service - ROUTINE FOOD INSPECTION / Result - NOT APPLICABLE / Action - NON-GRADED)

09 OUT OF COMPLIANCE

S34 Thermometers provided and accurate

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

Observed ambient air and water temperature measuring device that is scaled for both Celsius and Fahrenheit failing to meet accuracy requirements.

Location: Reach in cooler

Type: Ambient air thermometer

Due to the lack of a large safety margin in the temperature requirements themselves, thermometer accuracy is imperative for the safety of food. Instructed PIC to calibrate ambient air and water thermometers or to acquire new thermometers to ensure that the proper accuracy has been achieved to be within ± 1.5 degrees C.

S36 Insects, rodents, and animals not present

6-202.15 Outer Openings, Protected

Observed doors to the outside that are not tight fitting, light can be seen at the edges.

The presence of insects and rodents is minimized by protecting outer openings to the food establishment. Outer openings of a food establishment shall be protected against the entry of insects and rodents by having solid, self-closing, tight-fitting doors.

Instructed PIC to repair or replace the doors so that they are solid, self-closing, and tight-fitting. Light should not be seen through the door when closed. Self-closing doors are not required when they are exit doors that are solid and tight-fitting, designated as an emergency exit, or have limited use.

INDIGO CANNABIS CLUB LLC - 2400 RIO GRANDE BLVD NW B

Description - INDIGO CANNABIS CLUB LLC oob (Food Processor-Cannabis)

Activity Date - 02/27/2024 (Service - ROUTINE FOOD INSPECTION / Result - IMMEDIATE CLOSURE / Action - UNSATISFACTORY)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

Observed facility has no capacity of ware washing at the time of inspection.

Violation addressed with the Person in Charge to install 3 compartment or provide a plan for installation of said sink.

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

4-301.12 Manual Warewashing, Sink Compartment Requirements

Observed no three compartment installed in kitchen/processing area for ware washing at the time of inspection.

Violation addressed with the Person in Charge to install 3 compartment sink in order to ware wash food equipment/utensils properly.

4-302.14 Sanitizing Solutions, Testing Devices

Observed no sanitation solution or sanitation test strips in the kitchen/processing area at the time of inspection.

Violation addressed with the Person in Charge to have sanitizing solution along with sanitation strips in kitchen/processing area to ensure proper sanitation of all wares.

S48 Hot and cold water available; adequate pressure

5-103.11 Capacity-Quantity and Availability

Observed no hot water in facility at the time of inspection.

Violation addressed with the Person in Charge to ensure hot water is available at all times.

S53 Physical facilities installed, maintained, and clean

6-201.11 Floors, Walls and Ceilings-Cleanability

Observed walls with holes in kitchen processing area at the time of inspection.

Violation addressed with the Person in Charge to fill in all holes in order for wall surfaces to smooth and easily cleanable.

Observed ceiling tiles with holes/falling down in kitchen processing area at the time of inspection.

Violation addressed with the Person in Charge to replace all ceiling tiles with holes/ falling down in order to prevent any contamination from the environment.

6-501.12 Cleaning, Frequency and Restrictions

Observed counter tops and prep tables with debris at the time of inspection.

Violation addressed with the Person in Charge to clean and sanitize on a regular basis.

S54 Adequate ventilation and lighting; designated areas used

6-202.11 Light Bulbs, Protective Shielding

Observed light fixture with no protective shielding in kitchen/processing area at the time of inspection.

Violation addressed with the Person in Charge to install a protective shield over light fixture in kitchen/processing area.

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.

FACILITY IS CLOSED AND ITS PERMIT IS SUSPENDED DUE TO LACK OF WARE WASHING. THE PERMIT IS SUSPENDED FOR ALL FOOD SERVICE OR FOOD PROCESSING OPERATIONS SHALL CEASE IMMEDIATELY. ON FEBRUARY 27, 2024 THE CITY OF ALBUQUERQUE'S ENVIRONMENTAL HEALTH PERFORMED AN INSPECTION AND NOTED NO 3 COMPARTMENT SINK OR WARE WASHING MACHINE. THE TWO COMPARTMENT SINK IS NOT OF THE CAPACITY TO TEMPORARILY SERVE AS A WARE WASHING STATION.

THE FACILITY HAS FIVE DAYS TO REMEDY THE LACK OF WARE WASHING, IN ORDER TO REINSTATE YOUR PERMIT, YOU MUST:

1. INSTALL A 3 COMPARTMENT SINK OR PROVIDE PLANS WHEN THAT WILL OCCUR;
2. DELAY OF INSTALLATION OF THE SINK WILL REQUIRE A TEMPORARY SANITATIZATION PLAN;
3. INSTALL WARE WASHING MACHINE; OR
4. REQUEST A HEARING

DBA INDIGO CANNABIS CLUB LLC MAY APPEAL THE SUSPENSION OF ITS PERMIT BY SUBMITTING A WRITTEN REQUEST FOR HEARING TO THE CITY CLERK "WITH IN FIVE WORKING DAYS OF THE NOTICE OF SUSPENDED PERMIT" SECTION 9-6-1-7(C)(2). THAT REQUEST FOR APPEAL IS PROVIDED. IF DBA INDIGO CANNABIS CLUB LLC REQUESTS A HEARING THEN THE "HEARING SHALL BE SCHEDULED WITH IN FIVE WORKING DAYS FOLLOWING THE RECEIPT OF THE WRITTEN REQUEST..." id. IF YOU TAKE NO ACTION, YOUR PERMIT WILL REMAIN SUSPENDED.

S8 Adequate hand washing sinks properly supplied and accessible

6-301.12 Hand Drying Provision

Observed no paper towels by sink in kitchen processing area the time of inspection.

Violation addressed with the Person in Charge to ensure paper towels are stocked and available at all times.

6-301.14 Handwashing Signage

Observed no hand wash signage in employee restroom at the time of inspection.

Violation addressed with the Person in Charge to place hand wash signage in employee restroom stating "EMPLOYEES MUST WASH HANDS BEFORE RETURNING TO WORK"

PASTIANS BAKERY - 3320 2ND ST NW

Description - PASTIANS BAKERY (Retail-Bakery)

Activity Date - 02/26/2024 (Service - ROUTINE FOOD INSPECTION / Result - IMMEDIATE CLOSURE / Action - UNSATISFACTORY

09 OUT OF COMPLIANCE

S35 Food properly labeled; original container

3-602.11 Food Labels

Observed foods packaged inside the facility without necessary labeling or labels which cannot be fully read due to poor condition.

Location: Bakery items

Food Items such as: Pineapple coffee cake, Blueberry Coffee Cake, Biscochito Cookies, Red Chile Ginger Bites, Wedding Bites
Manner: unreadable, and missing allergen information. Food labels serve as a primary means by which consumers can make informed decisions about their food selections and answer questions including ingredients, allergens, weight, and manufacturer.

Food must be labeled as specified by 21 CFR 101 - Food labeling, and 9 CFR 317 Labeling, marking devices, and containers. This must include:

- (1) The common name of the food, or absent a common name, an adequately descriptive identity statement;
- (2) If made from two or more ingredients, a list of ingredients and subingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food;
- (3) An accurate declaration of the net quantity of contents;
- (4) The name and place of business of the manufacturer, packer, or distributor; and
- (5) The name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient.
- (6) Nutrition labeling as specified in 21 CFR 101 - Food Labeling and 9 CFR 317 Subpart B Nutrition Labeling, if required by law.
- (7) For any salmonid fish containing canthaxanthin or astaxanthin as a color additive, the labeling of the bulk fish container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin or astaxanthin

Instructed PIC to correct mislabeled food product prior to continuing to offer for sale. Provided labeling guide to facility.

S36 Insects, rodents, and animals not present

6-501.111 Controlling Pests

OBSERVED RODENT DROPPINGS INSIDE THE HAND WASHING SINK CABINET, UNDERNEATH THE RETAIL DISPLAY CASES, AND IN DRY STORAGE CLOSET AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DROPPING AS WELL AS CLEAN AND SANITIZE ALL AFFECTED AREAS WITH METHOD PROVIDED ON THE CDC GUIDELINES.

REQUESTED

TO REVIEW RECENT PEST CONTROL LOGS, OPERATOR LAST VISIT WAS 1/29/24. INSTRUCTED PIC TO CONTACT PEST CONTROL OPERATOR AND HAVE THEM TARGET THE RODENTS TO ELIMINATE THE INFESTATION. ADVISED PIC TO SEAL ALL HOLES TO PREVENT FURTHER ENTRANCE OF PESTS.

6-202.15 Outer Openings, Protected

OBSERVED (LARGE GAP, HOLE, CREVICE) IN THE CABINET STORAGE AREA UNDERNEATH THE HAND WASHING SINK CREATING A PEST ENTRY INTO FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC TO SEAL OFF AND ENCLOSE THE GAP TO PREVENT THE PEST ENTRY POINT. INSTRUCTED PIC TO USE A DUAL METHOD OF SEALING SUCH AS STUFFING

IT WITH STEAL WOOL AND COVERING THE OPENING TO PREVENT RODENTS FROM CHEWING THROUGH OR CREATING A NEW POINT OF ENTRY.

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

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

1. OBSERVED RETAIL SHELVING IN PASTRY CASES TO HAVE CHIPPING PAINT AND UNSEALED SURFACES AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE THE DAMAGED SHELVING TO PREVENT CONTAMINATION OF FOOD FROM OCCURRING.

2. OBSERVED TRAYS WITHIN PASTRY CASES TO BE CRACKED AND BROKEN AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE THE DAMAGED SHELVING SO THEY SMOOTH, EASILY CLEANABLE AND NON-ABSORBENT.

S47 Nonfood-contact surfaces clean

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

REPEAT VIOLATION:

OBSERVED RETAIL SHELVING IN DISPLAY COOLERS TO HAVE FOOD AND DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AS WELL AS CLEAN AND SANITIZE SHELVING ON A REGULAR BASIS TO PREVENT CONTAMINATION FROM OCCURRING.

S51 Toilet facilities: properly constructed, supplied, & cleaned

5-501.17 Toilet Room Receptacle,

REPEAT VIOLATION:

OBSERVED RESTROOM IS MISSING A TRASH RECEPTACLE WITH A COVER OR LID FOR HYGIENE PRODUCTS AS REQUIRED AT THE TIME OF INSPECTION. INSTRUCTED TO INSTALL A COVERED TRASH RECEPTACLE TO COME BACK INTO COMPLIANCE.

S53 Physical facilities installed, maintained, and clean

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

OBSERVED DAMAGED BASE COVING BEHIND THE REACH IN REFRIGERATOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR DAMAGED THE BASE COVING TO COME BACK INTO COMPLIANCE.

S54 Adequate ventilation and lighting; designated areas used

6-501.12 Cleaning, Frequency and Restrictions

REPEAT VIOLATION:

OBSERVED DUST DEBRIS AND BUILD UP ON OVERHEAD AIR CONDITIONING VENTS ABOVE THE LOBBY AND KITCHEN AREAS AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT A REGULAR CLEANING SCHEDULE SHOULD BE ESTABLISHED AND FOLLOWED TO MAINTAIN THE FACILITY IN A CLEAN AND SANITARY MANNER TO PREVENT CONTAMINATION OF FOOD AND FOOD EQUIPMENT BELOW FROM OCCURRING.

S56 Immediate Closure - Imminent Health Hazard

Observed INFESTATION OF RODENTS THROUGH OUT THE FACILITY at the time of inspection. Photos were taken of the violations. Whenever the enforcement authority finds an imminent health hazard or there 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. Pic was issued a notice of closure and suspension and has 5 business days {3/4/24} to {ERADICATE INFESTATION }. Advised pic to send proof of corrective action measures taken, such as photos, work orders, or pest control documentation. Pic may contact EHD to schedule a follow-up inspection prior to the corrective action deadline, or to request an extension of the corrective action deadline.

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.

Description - PASTIANS BAKERY (Food Processor)

Activity Date - 02/26/2024 (Service - HIGH RISK / Result - IMMEDIATE CLOSURE / Action - UNSATISFACTORY

09 OUT OF COMPLIANCE

S13 Food separated and protected

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

Observed food stored improperly where it was exposed to contamination from splash, dust, or other contamination.

Location: Bakery production rooms, walk in freezer, and walk in cooler.

Food Item: Flours, Sugars, Various Pastries

Condition: unsealed, and uncovered, open to the elements. Food must be protected from contamination of splashing water, chemical, or other foods; dust; and other contaminants. Instructed PIC to have food protected in containers/wrapping and not to store food in those areas unless the source of contamination can be mediated another way.

Observed food stored improperly less than six (6) inches off the floor.

Location: Bakery Production Area

Food Item: Flours and Sugars. Unless food is stored on lot handling equipment or in water-proof containers, it must be stored at least six (6) inches above the floor. Storing food on the floor created opportunity for contamination and reduces the ease of cleanability in an area creating harborage for pests.

Instructed PIC that food must be stored at least six (6) inches above the floor.

S14 Food-contact surfaces: cleaned and sanitized

Repeat Violation

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

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

Observed equipment food-contact surface with the build up of soil residues.

Equipment Type: can opener, bakery equipment including dough portioning, and forming equipment, laminaters, pie crust forms, mixers, storage containers such as sour dough

Location: bakery production area

Condition of the Location: heavy debris build up from previous uses Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests.

Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours.

Observed at area of roof leaks with drip marks on oven hood system leaking directly above food preparation table in the bakery area. Instructed PIC to move food preparation table away from the area of leaks and to clean and sanitize the table prior to use until the roof leaks can be repaired.

4-602.12 Cooking and Baking Equipment

Observed food-contact surface of cooking equipment and pans with encrusted grease deposits or of soil residues.

Food contact surface type: bakery pans, and trays

Condition of the Location: food contact surfaces had heavy, significant encrusted deposits Food-contact surfaces of cooking equipment and pans shall be cleaned at a frequency to prevent the build up of soil residues and encrusted grease deposits. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests.

Instructed PIC to create a cleaning schedule and to clean the surface.

S36 Insects, rodents, and animals not present

Repeat Violations:

6-202.15 Outer Openings, Protected

Observed holes or other gaps in the structure of the facility and observed doors to the outside that are not tight fitting, light can be seen at the edges.

Location: Rolling garage doors in production areas, and exterior doors, additionally holes present in the lower areas of the exterior walls near the exterior walk in freezer. The presence of insects and rodents is minimized by protecting outer openings to the food establishment. Outer openings of a food establishment shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls and ceilings.

Instructed PIC to repair the holes/gaps identified to prevent entrance of pests.

6-202.16 Exterior Walls and Roofs, Protective Barrier

Observed known roof leaks with buckets underneath the areas to collect dripping water. Additionally, air conditioner in poor repair which has rusted through corner has gaps, with visible day light present coming from the duct work into the facility. Walls and roofs provide a barrier to protect the interior and foods from the weather, windblown dirt and debris, and flying insects.

Perimeter walls and roofs of a food establishment shall effectively protect the establishment from the weather and the entry of insects, rodents, and other animals.

6-501.111 Controlling Pests

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

Observed pests allowed to accumulate in traps.

Location: the bakery production areas

Pest Type: cockroach, and multiple rodents

Pest Condition: dead Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.

Instructed PIC that traps must be checked regularly and pests removed when possible or traps replaced when removal is not feasible for the trap type. Instructed PIC that the overfull traps observed must be replaced or emptied and reset.

Additionally, observed significant rodent droppings throughout the bakery processing area including: upstairs storage area on the floors, under pallets, and with partially eaten single-use articles and droppings present on single use articles, dry storage area on shelving support by compressors throughout the pallets, mechanical room, the area that a PIC stated was the old phone room, on the speed racks, on bakery equipment such as the baking trays, and sheet trays, in the cake decorating room on boxes, sheet trays, and processing tables, between the proofing boxes, underneath piping bag storage area, heavy presence at mechanical warewashing equipment, by the walk in cooler and freezer (interior), inside exterior walk in freezer, behind ovens on the food buckets, inside the fryer.

Insects and other pests are capable of transmitting disease to humans by contaminating food and food-contact surfaces. Effective measures must be taken to eliminate their presence in food establishments.

The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by using methods such as trapping devices or other means of pest control.

Instructed PIC to remove any dead pests or pest fecal material and to perform pest control activities set traps and perform treatment as needed. Facility is to provide EHD with appropriate pest control records. Provided facility with CDC guidelines for cleaning of rodent fecal matter, urine, and nesting material. Observed staff no following guidelines, reminded facility they must follow the guidelines for safety.

6-202.13 Insect Control Devices, Design and Installation

Observed insect control device installed over a food preparation area.

Location: Bakery production area, by dry storage above mixer

Type of Device: electric fly trap. Exposed food and food-contact surfaces must be protected from contamination by insects or insect parts. Installation of the device over food preparation areas or in close proximity to exposed food and/or food-contact surfaces could allow dead insects and/or insect parts to be impelled by the electric charge, fall, or be blown from the device onto food or food-contact surfaces.

Insect control devices are not allowed to be installed above food preparation areas. Instructed PIC to move the device and to clean and sanitize the food preparation area that was under the device.

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

Repeat Violations

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

Observed clean single-service and single-use articles stored improperly. Single-service and single-use articles was not stored in a clean, dry location.

Single-service and single-use articles Type: trays, boxes, bags

Location: upstairs storage area, and bagging area on the west side of the building.

Condition of the Location: dirty, with some product having chew marks from rodents, and rodent droppings present on some of the product, open with no protections and coming into contact with the ground.

Clean equipment and multiuse utensils which have been cleaned and sanitized, laundered linens, and single-service and single-use articles can become contaminated before their intended use in a variety of ways such as through water leakage, pest infestation, or other insanitary condition.

Clean equipment, utensils, linens, and single-service and single-use articles must be stored in a clean, dry location, protected from contamination, and at least six (6) inches above the floor. Equipment and utensils must be stored so that they are in a self-draining and inverted position or are covered. Single-service and single-use articles should be kept in the original packaging until use.

Instructed PIC to store items so that the risk of contamination prior to use is minimized and to discard any product which may have been contaminated by rodents.

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

Repeat Violations

4-101.11 Characteristics-Materials for Construction and Repair

4-201.11 Equipment and Utensils-Durability and Strength

4-202.11 Food-Contact Surface's-Cleanability

Observed utensils, metals, woods, and plastics in poor repair with pieces missing, cracks, damage such as scoops, rolling pins, bakery weighing utensils. Utensils were not resistant to pitting, chipping, crazing, scratching, scoring, distortion or decomposition. Materials utilized must not transfer detrimental substances to food, and inhibit the ability the ability to clean and sanitize Materials of utensils shall be safe and durable. Utensils must be resistant to pitting, chipping, crazing, scratching, scoring, distortion or decomposition. Instructed PIC to cease use of unsafe and nondurable utensils and to replace the utensils made of material that is safe and durable.

Observed food contact surfaces made of a material that is unsafe, and non-smooth. Materials utilized must not transfer detrimental substances to food, and inhibit the ability the ability to clean and sanitize. Observed numerous prep tables including multiple metal prep tables and wooden bakery tables which were heavily pitted, had cracks, score marks, and divots with debris build up. Materials of food-contact surfaces shall be safe and non-smooth. Instructed PIC to cease use of the unsafe and nondurable food-contact surfaces and to replace or utilize alternative food-contact surfaces made of material that is safe and smooth.

Observed galvanized metal storage containers and storage cabinets with significant debris, poor repair with rust build up at the food contact surfaces. Instructed PIC to clean, and sanitize on regular basis and to repair to ensure that the storage containers can be maintained as a smooth, non absorbent, easily cleanable surface.

4-501.11 Good Repair and Proper Adjustment-Equipment

Observed dough baskets on the dough processing equipment with rips and tears in the basket material. Observed significant fraying and tears on the conveyor belts on each of the production equipment. Additionally, observed mixing equipment with significant amounts of paint flaking and peeling off of the equipment. Dough storage white large volume containers in poor repair. Mixing bowls in poor repair with areas with multiple welds to the bottom which have debris build up which cannot be cleaned. Instructed PIC to to repair or replace the dough baskets, conveyor belts, and bakery equipment paint to ensure they can be properly maintained, cleaned and sanitized and prevent contaminating the food.

S51 Toilet facilities: properly constructed, supplied, & cleaned

5-501.17 Toilet Room Receptacle, Covered

Observed in a toilet room used by females, no covered receptacle. Instructed to provide a covered receptacle for sanitary napkins.

S53 Physical facilities installed, maintained, and clean

Repeat Violations

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

Observed the following areas of the facility in disrepair.

Observed gaps, holes and crevices in the walls and ceilings including in ware washing area, behind ovens, mechanical room, missing ceiling tiles, insulation with rips and tears, by no longer adequately forming a barrier and potentially causing contamination. Additionally, upstairs storage area has gaps in the floor exposing storage below. Poor repair and maintenance compromises the functionality of the physical facilities. This requirement is intended to ensure that the physical facilities are properly maintained in order to serve their intended purpose.

Instructed PIC to contact repair personnel to have gaps, holes, crevices, and tears repaired so that it is able to serve their intended purpose properly.

6-501.114 Maintaining Premises, Unnecessary Items and Litter

Observed items on the premises of the food establishment that is no longer used or is non-functional.

Location: throughout processing area

Items list include: Pots, pans, bakery equipment, utensils, single use storage articles, trays, boxes

Condition of the items: non-functional, dirty, some covered in rodent droppings and speaking with staff, and PIC some of which has not been used in decades. The presence of unnecessary articles, including equipment which is no longer used, makes regular and effective cleaning more difficult and less likely. It can also provide harborage for insects and rodents.

Areas designated as equipment storage areas and closets must be maintained in a neat, clean, and sanitary manner. They must be routinely cleaned to avoid attractive or harborage conditions for rodents and insects.

Instructed the PIC to keep the premises clean of unused articles and litter.

6-201.11 Floors, Walls and Ceilings-Cleanability

Observed numerous ceiling tiles in the processing area in poor repair including water damage, coatings and materials dangling, rough cut which are not smooth and easily cleanable.

Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, maintained and/or installed from materials so that they are SMOOTH and EASILY CLEANABLE.

Instructed person in charge to remove ceiling tiles in poor repair and replace with material that is smooth and easily cleanable.

Observed floor is constructed of tiles, poured concrete in poor repair with pieces missing, damaged, deep holes, and cracks making it rough and/or absorbent, and not easily cleanable. Floors that are of smooth, durable construction and that are nonabsorbent are more easily cleaned. Requirements and restrictions regarding floor coverings, utility lines, and floor/wall junctures are intended to ensure that regular and effective cleaning is possible and that insect and rodent harborage is minimized.

Instructed PIC to repair flooring such as re-tiling or resealing to make it a surface that can be easily cleaned.

S54 Adequate ventilation and lighting; designated areas used

6-202.11 Light Bulbs, Protective Shielding

Observed light bulbs with no protective shielding, coating or by other means shatter-resistant.

Location: Walk in Freezer

Manner: light bulb had no protective shielding or cover, over food items including uncovered food items. Instructed PIC to make repairs necessary so that light bulbs are shielded, coated, or made otherwise shatter-resistant to prevent the contamination of exposed food, clean equipment, utensils, linens, or unwrapped single-service-single-use articles.

S56 Immediate Closure - Imminent Health Hazard

§§ 9-6-1-7 (C)(3) Suspension of Permits

Observed evidence of rodent infestation throughout the entire facility, in all production rooms including on equipment, utensils, packaging materials, storage areas, mechanical rooms, walk in freezer, warewashing area. Photos were taken of the violations. 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. Pic was issued a notice of closure and suspension and has 5 business days March 4th, 2024 to rectify and rem. Advised PIC to send proof of corrective action measures taken, such as photos, work orders, or pest control documentation. PIC may contact EHD to schedule a follow-up inspection prior to the corrective action deadline, or to request an extension of the corrective action deadline.

S8 Adequate hand washing sinks properly supplied and accessible

Repeat Violation

Observed facility with an inadequate number of handwashing sinks necessary for the convenient use by employees.

Location: in the bakery processing area

Condition: insufficient number of hand washing sinks, including in an area that is not easily accessible in the back area of the production room. Staff do not have easy access to wash their hands after contamination, switching tasks, glove changes etc.

Hands are a common vehicle for the transmission of pathogens to foods in an establishment. Hands can become soiled with a variety of contaminants during routine operations. The transfer of contaminants can be limited by providing food employees with handwashing sinks that are properly equipped and conveniently located. Hand washing sinks must be installed as required by law, and handwashing sinks shall be located to allow convenient use by employees in food preparation, food dispensing, and warewashing areas, and in or immediately adjacent to, toilet rooms. Instructed PIC to install handwashing sink(s) in the bakery production area.