EVLUTHERAN GOOD SAM SOC THE - 5201 ROMA AV NE
Description - MANZANO DEL SOL (Not-For-Profit-Institutional Kitchen)
Activity Date - 08/11/2023 (Service - VERY 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

AT THE TIME OF INSPECTION OBSERVED FOOD PRODUCT SCOOPS BEING STORED INSIDE BINS OF FLOUR VIOLATION ADDRESSED BY DISCUSSING WITH PERSON IN CHARGE THAT SCOOPS WITH HANDLES IS ALLOWED TO BE STORED IN BINS WHEN HANDLES ARE KEPT FROM TOUCHING FOODS IN ORDER TO PREVENT CROSS CONTAMINATION.

S36 Insects, rodents, and animals not present
6-202.15 Outer Openings, Protected

AT THE TIME OF INSPECTION OBSERVED A GAP ALONG BOTTOM OF BACK DOOR ENTERING THE KITCHEN AREA. INSTRUCTED PIC TO HAVE WEATHER STRIP INSTALLED TO PREVENT PEST AND RODENTS FROM ENTERING THE FACILITY.

S4 Proper eating, tasting, drinking, or tobacco use
2-401.11 Eating, Drinking or Using Tobacco

AT THE TIME OF INSPECTION OBSERVED EMPLOYEE DRINK (RED BULL CAN) BEING STORED IN REACH IN COOLER ABOVE READY TO EAT FOOD ITEMS LIKE SHREDDED CHEESE. INSTRUCTED PIC TO REMOVE EMPLOYEE DRINK OR TO PLACE EMPLOYEE DRINK IN A CONTAINER BELOW ALL READY TO EAT FOOD ITEMS TO PREVENT CROSS CONTAMINATION.

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

AT THE TIME OF INSPECTION OBSERVED ONE BOX OF SINGLE SERVE CUPS BEING STORED DIRECTLY ON THE GROUND. ADVISED PIC THAT ALL SINGLE SERVE ITEMS BEING STORED FOR LATER USE NEED TO BE STORED AT A MINIMUM OF SIX INCHES ABOVE GROUND TO PREVENT CONTAMINATION. INSTRUCTED PIC TO STORED SINGLE SERVE ITEMS SIX INCHES ABOVE GROUND.

S49 Plumbing installed; proper backflow devices
5-205.15 System Maintained in Good Repair

AT THE TIME OF INSPECTION OBSERVED FLOOR DRAIN IN KITCHEN WITH NO STAINER. INSTRUCTED PIC TO HAVE STRAINER INSTALLED OR REPLACED TO PREVENT A SEWAGE BACK UP IN THE FACILITY.

S53 Physical facilities installed, maintained, and clean
6-501.16 Drying Mops

OBSERVED FACILITY WITH USED MOPS DRYING ON GROUND AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DISCARD MOP HEAD AND USE A NEW ONE. INSTRUCTED PIC THAT DRYING MOPS MUST BE STORED OFF THE GROUND AWAY FROM THE WALL, DRAINING INTO A FLOOR DRAIN TO ENSURE THAT THE MOP PROPERLY DRIES AND THAT IT DOES NOT CONTAMINATE SURROUNDING AREA.
S37 Contamination prevented during food preparation, storage and display
OBSERVED INADEQUATE METHODS TO PREVENT FOOD CONTAMINATION DURING FOOD PREPARATION, STORAGE, AND DISPLAY.

3-307.11 Miscellaneous Sources of Contamination
OBSERVED AN EMPLOYEE'S CELL PHONE STORED ON THE PREP TABLE DIRECTLY NEXT TO EXPOSED/UNCOVERED SLICED DELI MEAT AND UNCOVERED BREAD AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO RETRAIN EMPLOYEES TO KEEP PERSONAL BELONGINGS INCLUDING CELL PHONES STORED AWAY FROM EXPOSED FOOD ITEMS TO PREVENT POSSIBLE CONTAMINATION.

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

S58 Result of complaint investigation
SOME EVIDENCE WAS OBSERVED TO SUBSTANTIATE COMPLAINT. PERSON IN CHARGE CONFIRMED COMPLAINT OCCURRED BUT HAS SINCE BEEN CORRECTED. A COPY OF THE COMPLETED WORK ORDER WAS PROVIDED FOR VERIFICATION.

5-205.15 System Maintained in Good Repair
OBSERVED PIECES OF TRASH AND/OR DEBRIS IN THE FOLLOWING AREAS AT THE TIME OF INSPECTION:
1. IN THE FLOOR DRAIN NEXT TO THE TO GO CONTAINERS SHELVES
2. IN THE FLOOR DRAIN NEXT TO THE FRYER IN THE CORNER OF FRYER AND OVEN AREA
INSTRUCTED PERSON IN CHARGE TO REMOVE ALL TRASH AND DEBRIS AND TO CLEAN AND SANITIZE FLOOR DRAINS. NO STANDING LIQUID WAS OBSERVED IN THE FLOOR DRAINS AT THE TIME OF INSPECTION.

S36 Insects, rodents, and animals not present
6-202.15 Outer Openings, Protected
AT THE TIME OF INSPECTION OBSERVED GAP ON BACK DOOR ENTERING THE FACILITY. THIS IS A REPEAT VIOLATION. PIC STATED THE MADE A WORK ORDER WITH THE CITY OF ALBUQUERQUE BUILDING MAINTENANCE WHEN ORIGINAL VIOLATION WAS ISSUED 1/19/2023. FACILITY IS A CITY OF ALBUQUERQUE OWNED BUILDING, INSTRUCTED PIC TO HAVE WEATHER STRIP INSTALLED TO PREVENT PEST AND RODENTS FROM ENTERING THE FACILITY.

S46 Ware washing facilities: installed, maintained, used; test strips
4-501.116 Warewashing Equipment, Determining Chemical Sanitizer Concentration
AT THE TIME OF INSPECTION OBSERVED WARE WASH MACHINE SANITIZER CONCENTRATE WAS TESTING AT 0 PPM. INSTRUCTED PIC TO REPLACED SANITIZER CONTAINER. PIC REPLACED SANITIZER CHEMICAL AND MACHINE RETESTED AT 100 PPM. ADVISED PIC TO MAKE SURE SANITIZER CHEMICAL IS ALWAYS AVAILABLE AND WARE WASH MACHINE IS OPERATING AND FUNCTIONING PROPERLY TO ENSURE ALL UTENSILS ARE CLEANED AND SANITIZED BETWEEN USES.
**Result of complaint investigation**

EVIDENCE WAS OBSERVED TO SUBSTANTIATE COMPLAINT.

COMPLAINT: complaint concerning raw meats, cleanliness at golf course.

CHPD INSPECTOR STATEMENT: AT THE TIME OF INSPECTION OBSERVED HEAD COOK WAS PREPPING RTE FOOD. ADVISED HEAD COOK AND PIC ABOUT THE COMPLAINT. HEAD COOK WAS AWARE OF THE UNDER COOKED FOOD PRODUCT BY CUSTOMER, HEAD COOKED STATED HE DID NOT MEASURE THE TEMPERATURE OF THE FINISH PRODUCT BEFORE SERVING IT. HEAD REMADE THE ORDERED FOOD ITEM AND USED HID PROBED THERMOMETER TO VERIFY THE INTERNAL TEMPERATURE OF THE RTE ITEM (TURKEY) AND ITEM WAS MEASURED AT 171°F. ASKED HEAD COOK TO SHOW ME THE CALIBRATION OF PROBE THERMOMETER TO ENSURE DEVICE IS OPERATING CORRECTLY TO PREVENT A FOOD BOURNE ILLNESS. THERMOMETER WAS FUNCTIONING CORRECTLY.

**LOWES SUPER SAVE GROCERY 90 - 781 11TH ST NW**

Description - LOWES DELI (Retail-Deli)

Activity Date - 08/09/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

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

OBSERVED DELI MEAT CASE DOOR JAMS WITH DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

S35 Food properly labeled; original container

OBSERVED PACKAGED FOOD WITHOUT APPROPRIATE LABELS.

3-602.11 Food Labels

OBSERVED ON THE COLD HOLDING SALES FLOOR SLICED APPLE PIE AND PARFAITS WITHOUT THE INGREDIENT STATEMENTS AT THE TIME OF INSPECTIONS. VIOLATIONS WAS CORRECTED ON SITE BY PIC PLACING INGREDIENT STATEMENTS.

**LOWES SUPER SAVE GROCERY (Retail -Grocery)**

Activity Date - 08/09/2023 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

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

OBSERVED SPRAY MISTERS ON THE WET RACK WITH A BROWN LIKE SLIME BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS TO PREVENT EXCESSIVE SOIL BUILD UP.

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

4-602.13 Nonfood Contact Surfaces

OBSERVED DISPLAY CASES REACH IN FLOORS AROUND THE EGGS AND MILK WITH EXCESSIVE DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

OBSERVED EXCESSIVE DEBRIS AND SOIL BUILD UP UNDER THE COKE PALLETS BACK ROOM AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

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

6-304.11 Mechanical-Ventilation

OBSERVED VENTS AND CEILING TILES WITH EXCESSIVE SOIL BUILD UP IN THE WALK IN FREEZER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

Activity Date - 08/09/2023 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

Description - LOWES SUPER SAVE MEAT (Meat Market)

09 OUT OF COMPLIANCE

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

4-602.13 Nonfood Contact Surfaces

OBSERVED DEBRIS AND SOIL BUILD UP UNDER THE SHELVING IN THE MEAT COOLER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

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

5-203.11 Handwashing Sinks-Numbers and Capacities

OBSERVED A PLUNGER STORED IN THE HAND WASH SINK AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE REMOVING THE PLUNGER. HAND WASH SINKS MUST BE CLEAR AT ALL TIMES AND PROPERLY SUPPLIED.

SOUTHWEST CHILD CARE - 2626 TEXAS ST NE
Description - SOUTHWEST CHILD CARE (Not-For-Profit-Childcare)

Activity Date - 08/07/2023 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

SOUTHWEST CHILD CARE - 4802 WYOMING BLVD NE
Description - SOUTHWEST CHILD CARE (Not-For-Profit-Childcare)

Activity Date - 08/08/2023 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

AMADEOS PIZZA & SUBS - 809 98TH ST SW
Description - AMADEO'S PIZZA & SUBS (Food Service Establishment)

Activity Date - 08/11/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

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

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

OBSERVED OPEN BAG OF FLOUR IMPROPERLY STORED ON FLOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC
THAT ALL FOODS MUST BE STORED SIX INCHES OFF THE GROUND AT ALL TIMES.

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

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

OBSERVED THE FOLLOWING EQUIPMENT SOILED AND IN NEED OF CLEANING AT THE TIME OF INSPECTION.
1. REACH IN REFRIGERATORS AND FREEZERS WITH CAKED ON BUILD UP AND DEBRIS.
2. DELI SLICER FOOD CONTACT SURFACES IN STORAGE/ PREPARE PREP WITH DRY SOIL AND RESIDUE.
INSTRUCTED PIC ALL FOOD HANDLING EQUIPMENT MUST BE CLEANED ON A REGULAR BASIS TO PREVENT SOIL
BUILD UP FROM OCCURRING.

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

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

OBSERVED THE FOLLOWING TCS FOOD ITEMS IN COLD HOLDING MAKE TABLE HOLDING ABOVE THE REQUIRED
TEMP OF 41 DEGREES OR BELOW AT THE TIME OF INSPECTION.

AMBIENT TEMPERATURE OF MAKE TABLE 50 DEGREES
1. SLICED HAM - 47.5
2. SLICED PASTRAMI - 56.5
3. SLICED TURKEY - 36.5
4. CHOPPED HAM - 50.0
5. ROAST BEEF 54.5

PIC STATED THAT ITEMS IN MAKE TABLE WHERE BEING HELD SINCE LAST NIGHT. INSTRUCTED PIC TO DISCARD ALL
TCS FOOD ITEMS IMMEDIATELY, INSTRUCTED PIC TO PLACE A CALL WITH THERE SERVICE TECHNICIAN TO REPAIR
THE MAKE TABLE SO IT IS TEMPPING AT 41 DEGREES OR LOWER. PIC MUST SUBMIT A SERVICE INVOICE TO CHPD NO
LATER THAN 8/18/23. SEND PHOTO OF THE SERVICE INVOICE AT (505) 977-3455.

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

6-202.15 Outer Openings, Protected

OBSERVED THE BACK DOOR ON THE SOUTH SIDE OF THE BUILDING IS MISSING WEATHER STRIPPING AT THE
BOTTOM OF THE SCREEN DOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE THE APPROPRIATE
CORRECTIONS TO ENSURE DOOR IS COMPLETELY SEALED OFF TO PREVENT PEST ENTRY POINT. INSTRUCTED PIC
TO MAKE REPAIRS NO LATER THAN 8.18.23 AND SEND CONFIRMATION 505-977-3455.

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER PERSONAL DRINK STORED IN THE REFRIGERATOR ABOVE FOOD AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC STORING THE DRINK IN A DESIGNATED AREA AWAY FROM FOOD AND FOOD CONTACT SURFACES. 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).

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

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

4-101.11 Characteristics-Materials for Construction and Repair

OBSERVED PREP TABLE IN KITCHEN AREA MADE OUT OF WOOD AND NOT CONSTRUCTED TO WHERE ITS NON ABSORBENT AND NOT EASILY CLEANABLE. INSTRUCTED PIC TO REMOVE TABLE AND REPLACE WITH A COMMERCIAL GRADE FOOD TABLE. PIC MUST FORWARD A PHOTO OF THE NEW PREP TABLE ON HAND TO 505-977-3455.

OBSERVED REACH IN REFRIGERATOR ON THE NORTH SIDE OF PREP AREA TO HAVE A DAMAGED DOOR GASKET THAT IS IN NEED OF REPLACEMENT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE THE DAMAGED DOOR GASKET AND SEND CONFIRMATION TO CHPD 505-977-3455 NO LATER THAN 8/25/23.

S47 Nonfood-contact surfaces clean

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

4-602.13 Nonfood Contact Surfaces

OBSERVED WALLS AND FLOORS IN BETWEEN THE MOP SINK AND 3 COMPARTMENT SINK HAVE SUBSTANTIAL SOIL BUILD UP AND IN NEED OF CLEANING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS TO PREVENT THE BUILD UP FROM OCCURRING.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED EXCESSIVE SOIL BUILD UP ON AIR VENT COVERS AND LIGHT GUARDS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS TO PREVENT BUILD UP FROM OCCURRING. INFORMED PIC ABOUT THE POSSIBILITY OF CONTAMINATION FROM DEBRIS FALLING INTO FOOD OR FOOD CONTACT SURFACES.

OBSERVED CEILING IS DAMAGED AND IN NEED OF REPAIR ON THE SOUTH SIDE STORAGE/ PREP AREA. THE CEILING IS DAMAGED ABOVE THE REACH IN REFRIGERATOR AT THE TIME OF INSPECTION. INFORMED PIC TO MAKE THE APPROPRIATE REPAIRS AND SEND CONFIRMATION TO CHPD 505-977-3455 NO LATER THAN 8/25/23.
OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

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

OBSERVED DISH MACHINE CHLORINE LEVEL AT 10 PARTS PER MILLION AT THE TIME OF INSPECTION. INSTRUCTED PIC CHLORINE LEVEL ON DISH MACHINE MUST BE HELD AT 50 TO 200 PARTS PER MILLION TO PROPERLY CLEAN AND SANITIZE DISH WARE. PIC CORRECTED ON SITE BY PRIMING DISH MACHINE DISH MACHINE RETESTED AT 100 PARTS PER MILLION.

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

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

OBSERVED GREEN CHILE AND CHILE RELLENOS STORED INSIDE REACH IN REFRIGERATOR 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 EBRIIDGE. INSTRUCTED PIC THAT READY TO EAT FOOD TCS FOOD ITEMS BEING HELD LONGER THAN 24 HOURS NEED TO HAVE DATE MARKING WITH COMMON NAME AND CONTAIN EITHER A USE BY OR PREPARATION DATE, NOT TO EXCEED SEVEN DAYS.

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

7-201.11 Separation-Storage

OBSERVED HAND SANITIZER STORED NEXT TO SOPAPILLAS IN EXPEDITER WINDOW AT THE TIME OF INSPECTION. OBSERVED MULTIPLE CHEMICALS STORED NEXT TO SINGLE USE FOOD CONTAINERS ON SHELVING IN SERVERS AREA AT THE TIME OF INSPECTION. OBSERVED PRESCRIPTION MEDICATION STORED NEXT TO FOOD ITEMS ON DRY STORAGE SHELVING IN BACK OF FACILITY. OBSERVED SANITIZER BUCKET STORED ABOVE SARAN WRAP AND FOIL ON CART SHELVING INSIDE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL CHEMICALS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, FOOD CONTACT SURFACES AND UTENSILS TO PREVENT CONTAMINATION OF FOOD ITEMS.

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

3-304.14 Wiping Cloths, Use Limitation

OBSERVED USED WIPING CLOTHS STORED ON TOP OF CUTTING BOARD IN FRONT OF HOT HOLDING INSIDE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL USED WIPING CLOTHS MUST BE STORED IN SANITIZER BUCKETS IN BETWEEN USE TO PROPERLY DISINFECT AFTER EACH USE.

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER EMPLOYEE DRINK STORED ABOVE AND NEXT TO FOOD ITEMS ON DRY STORAGE SHELVING AT THE TIME OF INSPECTION. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH 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.

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

6-305.11 Designation-Dressing Areas and Lockers

OBSERVED EMPLOYEE KEYS, EMPLOYEE CELL PHONE, EMPLOYEE PRESCRIPTION PILLS, AND EMPLOYEE DRINK STORED ABOVE FOOD ITEMS AND NEXT TO FOOD ITEMS AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL EMPLOYEE PERSONAL BELONGINGS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, AND FOOD CONTACT SURFACES TO PREVENT CONTAMINATION OF FOOD ITEMS.
Description - HOOTERS OUTSIDE BAR (Food Service Establishment-Bar)

Activity Date - 08/11/2023 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S1 Person in charge present, demonstrates knowledge, and performs duties
2-103.11(A)-(L) Person-In-Charge-Duties

Facility continued to operate after closure letter and permit suspension on 08/04/23 was provided to facility for the imminent health hazard of a roach infestation. Facility was re-inspected on 08/07/2023 and had evidence of ongoing roach infestation. Facility continued to operate after second closure letter provided. Re-inspection on 08/08/2023, found continued evidence of ongoing roach infestation. PIC failed to cease operations and failed to ensure that employees follow necessary procedures to properly prevent contamination and protect consumers from an imminent health hazard.

S53 Physical facilities installed, maintained, and clean
6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods

At the time of inspection observed gaps into the ceiling at electrical lines in the ice machine room. PIC sealed gaps and holes during inspection. Instructed PIC to continue to look for gaps/holes into walls, ceiling and equipment and to seal them to prevent harborage for pests.

Description - HOOTERS RESTAURANT (Food Service Establishment)

Activity Date - 08/11/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S1 Person in charge present, demonstrates knowledge, and performs duties
2-103.11(A)-(L) Person-In-Charge-Duties

Facility continued to operate after closure letter and permit suspension on 08/04/23 was provided to facility for the imminent health hazard of a roach infestation. Facility was re-inspected on 08/07/2023 and had evidence of ongoing roach infestation. Facility continued to operate after second closure letter provided. Re-inspection on 08/08/2023, found continued evidence of ongoing roach infestation. PIC failed to cease operations and failed to ensure that employees follow necessary procedures to properly prevent contamination and protect consumers from an imminent health hazard.

2-102.11(A)(B)(C-1)(4-16) Demonstration

Facility had 3 priority violations during inspection. Instructed PIC that they must take an active managerial role in which to recognize conditions that might lead to food code violations and that they must take appropriate preventive and corrective actions to prevent food borne illnesses.

S14 Food-contact surfaces: cleaned and sanitized
4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness

Observed quat sanitizer in bucket testing below 100 ppm at the time of inspection. CHPD spoke with food handling employee having them correct violation by remaking sanitizer bucket testing at 200 ppm during inspection. Instructed PIC to coach staff that each time the sanitizer bucket is made to test it and verify it is at correct parts per million (200-400). PIC called sanitation service provider to make adjustments to dispenser to be at the correct PPM.

S22 Time as a public health control: procedures and record
3-501.19 Time as a Public Health Control

At the time of inspection observed raw shrimp breading flour stored outside of refrigeration at room temperature with label stating that it expired after 72 hours. Spoke with food handling employee who stated that their labeling machine was having issues and would be adjusted to correctly print labels. Instructed PIC to adjust labeling machine to have it for 4 hours once the raw shrimp has come into contact with the breading, and reminded PIC that food shall have initial temperature of 41°F or less, or 135°F or greater; (2) time marking the product to indicate the time that is 4 hours past the point in time when food is removed from temperature control; (3) food is cooked and served, served at any temperature if RTE, or discarded within 4 hours from point in time when it is removed from temperature control; (4) food in unmarked containers or packages, or marked to exceed 4 hour limit shall be discarded.

S36 Insects, rodents, and animals not present
6-202.15 Outer Openings, Protected

Observed gaps along the bottom of front and side doors leading to the outside at the time of inspection. Instructed PIC to make repairs such as door sweeps/gaskets to seal the gaps to prevent opening for insects or rodents.

6-501.111 Controlling Pests

At the time of inspection observed 1 live roach on the ceiling tile at the ice machine. Photos were taken of the violations. Instructed PIC to continue to use approved and safe for use methods of controlling roaches. Facility is using licensed pest control services in which to treat and control rodents, and insects. Instructed PIC to continue to work on removing harborage conditions for roaches such as openings, water and food sources. Reminded facility that pest control chemicals must be applied to clean surfaces to be effective, and that chemical treatment is only 1 factor, and that the facility must remove harborage, attractants and openings.

S37 Contamination prevented during food preparation, storage and display

3-305.11 Food Storage-Preventing Contamination from the Premises

At the time of inspection observed ice and frost build up in the walk in freezer on the door, air guards, and compressor. Instructed PIC to make repairs to prevent frost/ice building up and contaminating food contact surfaces/containers/boxes coming into contact with the frost/ice build up and to ensure the door can properly close to maintain temperature.

S47 Nonfood-contact surfaces clean

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

At the time of inspection observed significant debris and grease build up on, and inside throughout kitchen equipment, including flat tops, fryers, and grill. Facility has made improvements to cleanliness of equipment, however, significant debris and grease remain. Instructed PIC to clean and sanitize the equipment to prevent the possibility off contamination and to remove harborage for insects and rodents.

S49 Plumbing installed; proper backflow devices

5-205.15 System Maintained in Good Repair

At the time of inspection observed leaks from plumbing lines on the back of ice machine, and from warewashing machine onto the floor. Instructed PIC to make repairs to prevent the leaks from occurring providing harborage for insects.

S53 Physical facilities installed, maintained, and clean

6-501.12 Cleaning, Frequency and Restrictions

At the time of inspection observed debris and grey water build up underneath kitchen cooking line equipment. Observed soda concentrate syrup on the ground under the soda beverage in a box rack. Observed debris build up behind ice machine. Instructed PIC to clean the flooring to remove harborage for insects, rodents and other pests. Instructed PIC to ensure that areas area dry with no pooled water providing harborage for insects or rodents. Recommended facility dry mop, and use blowers to dry the area. Reminded PIC for pest control chemicals to function properly that the area must be clean and dry.

6-201.11 Floors, Walls and Ceilings-Cleanability

At the time of inspection observed flooring throughout kitchen, prep area, dish area, and storage rooms with cracked, missing tiles and with grout having missing/eroded away with pooling water and debris. Instructed PIC to replace tiles and to make repairs such as regrouting the tiles to make the area smooth and easily cleanable and to remove harborage conditions such as water sources for insects and rodents.

KIDS CASTLE - 12840 LOMAS BLVD NE

Description - KIDS CASTLE KITCHEN (Not-For-Profit-Childcare)
Activity Date - 08/07/2023 (Service - FOOD FOLLOW-UP INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

6-101.11 Surface Characteristics-Indoor Areas

OBSERVED 3 HOLES IN THE WALL AT THE HAND WASHING SINK AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO SEAL HOLES.

**BIG 5 NEW MEXICO IN 107 - 1515 JUAN TABO BLVD NE**
Description - BIG 5 NEW MEXICO INC. (Retail-Prepackaged)
Activity Date - 08/11/2023 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

**BARRETT HOUSE - 16300 CONSTITUTION AV NE**
Description - BARRETT HOUSE (Not-For-Profit-Institutional Kitchen)
Activity Date - 08/09/2023 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

**KEVA JUICE SW LLC - 11201 MENAUL BLVD NE**
Description - KEVA JUICE #4 (Food Service Establishment)
Activity Date - 08/11/2023 (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

AT THE TIME OF INSPECTION OBSERVED GAP ALONG BOTTOM OF BACK DOOR ENTERING THE KITCHEN. INSTRUCTED PIC TO HAVE A WEATHER STRIP INSTALLED TO PREVENT PEST AND RODENTS FROM ENTERING THE FACILITY.

**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 TWO BOXES OF SINGLE SERVICE ITEMS (TO GO CUPS) STORED DIRECTLY ON THE FLOOR AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO KEEP ALL SINGLE SERVICE ITEMS STORED SIX INCHES ABOVE THE FLOOR AT ALL TIMES.

**S49 Plumbing installed; proper backflow devices**

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

**5-202.13 Backflow Prevention, Air Gap**

OBSERVED NO AIR GAP FOR DRAIN PIPES AND FLOOR DRAIN. OBSERVED THE END OF THE HAND WASHING SINK DRAIN PIPE IN DIRECT CONTACT OF THE BOTTOM SURFACE OF FLOOR DRAIN AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO CONTACT REPAIR PERSONNEL TO HAVE DRAIN PIPE ADJUSTED TO CREATE REQUIRED AIR GAP BETWEEN END OF DRAIN PIPE AND FLOOR DRAIN.

**5-205.15 System Maintained in Good Repair**

1. OBSERVED STANDING WATER AND DEBRIS IN THE FLOOR DRAIN NEXT TO SHERBET FREEZER AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO REMOVE DEBRIS AND TO CLEAN AND SANITIZE FLOOR DRAIN.

2. OBSERVED A LEAK IN DIPPER WELL DRAIN PIPES AT THE TIME OF INSPECTION. OBSERVED A BUS TUB PLACED UNDER DIPPER WELL TO CATCH LEAKING WATER AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO CONTACT REPAIR PERSONNEL TO HAVE LEAK REPAIRED.

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

6-301.11 Handwashing Cleanser, Availability

OBSERVED SOAP DISPENSER IN RESTROOM IS NOT WORKING AT THE TIME OF INSPECTION. OBSERVED TWO CONTAINERS OF HAND SANITIZER NEAR HAND WASHING SINK IN RESTROOM AT THE TIME OF INSPECTION.

6-301.12 Hand Drying Provision

OBSERVED PAPER TOWEL DISPENSER AT HAND WASHING SINK IN FOOD PREP AREA IS NOT WORKING AT THE TIME OF INSPECTION BY NOT DISPENSING PAPER TOWELS FOR USE.

INSTRUCTED PERSON IN CHARGE TO KEEP ALL HAND WASHING SINKS SUPPLIED WITH SOAP, PAPER TOWELS, HOT AND COLD WATER AT ALL TIMES. ALSO REMINDED PERSON IN CHARGE THAT HAND SANITIZER CANNOT BE USED IN PLACE OF SOAP.

ALBERTSONS 915 - 6200 COORS BLVD NW
Activity Date - 08/11/2023 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S37 Contamination prevented during food preparation, storage and display

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

3-305.11 Food Storage-Preventing Contamination from the Premises

OBSERVED FROZEN DOG FOOD STORED IN THE REACH REFRIGERATOR NEXT TO HUMAN FOOD SUCH AS POPSICLES ICE CREAMS. VIOLATION WAS CORRECTED ON SITE BY PIC REMOVING THE 5 UNITS OF FROZEN DOG FOOD INSTRUCTED PIC TO PLACE FROZEN DOG FOOD IN ITS OWN DESIGNATED FROZEN CASE AWAY FROM HUMAN FOOD. SEND PHOTO OF THE FROZEN DOG FOOD SET IN ITS OWN FROZEN CASE AT (505) 977-3455.

S58 Result of complaint investigation

EVIDENCE WAS OBSERVED TO SUBSTANTIATE COMPLAINT.

CITIZEN STATED FROZEN DOG FOOD STORED IN A REACH FREEZER NEXT TO HUMAN FOOD POPSICLES.

OBSERVED EVIDENCE TO SUBSTANTIATE THE COMPLAINT OF FROZEN DOG FOOD STORED IN THE REACH REFRIGERATOR NEXT TO HUMAN FOOD SUCH AS POPSICLES ICE CREAMS.

PANDA EXPRESS 1334 - 3601 BOSEQUE PLAZA LN NW
Description - PANDA EXPRESS (Food Service Establishment)
Activity Date - 08/07/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED PEST ENTRY POINT IN THE CORNER OF CEILING ABOVE 3 COMPARTMENT SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC TO FIX OR REPLACE THE MISSING PIECE OF CEILING TILE TO COME BACK INTO COMPLIANCE AND PREVENT PEST ENTRY POINT. SEND CONFIRMATION TO ACTRUJILL@CABQ.GOV WHEN REPAIRS HAVE BEEN MADE.
S58 Result of complaint investigation

CITIZEN STATED THAT THE HONEY WALNUT SHRIMP SHOULD NOT CONTAIN PEANUTS NOWHERE IN THE MENU OR INGREDIENT ON THE WEBSITE DOES IT SAY IT CONTAINS PEANUTS. FOR SOME REASON THIS LOCATION PUTS PEANUTS IN WITHOUT NOTIFYING THE CUSTOMER. HAVING PEANUT ALLERGIES COULD HAVE KILLED SOMEONE OR IT WILL KILL SOMEONE

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

OBSERVED NO EVIDENCE TO SUBSTANTIATE THE COMPLAINT OF ALLERGEN ALERT NOT POSTED ON THE ON LINE MENU OR DINNING IN MENU. AFTER VIEWING ON LINE MENU EACH ITEMS ON MENU DOES CLEARLY HAVE THE ALLERGEN ALERT POSTED.

MEDIA ARTS COLLABORATIVE CHARTER - 4401 CENTRAL AV NE
Description - MEDIA ARTS (Not-For-Profit-Non-School)
Activity Date - 08/09/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

A LOVE FOR LIFE LLC - 7534 BEAR CANYON RD NE
Description - A LOVE FOR LIFE (Not-For-Profit-Limited Facility, Commercial)
Activity Date - 08/08/2023 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

LOS CUATES 5 - 10051 COORS BLVD NW
Description - LOS CUATES FRONT BAR (Food Service Establishment-Bar)
Activity Date - 08/08/2023 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

4-601.11(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. VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE REMAKING SINK SANITIZER TESTED AT 300 PPM QUAT.

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

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


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

5-103.11 Capacity-Quantity and Availability

OBSERVED NO HOT WATER AVAILABLE AT THE 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. SEND PHOTO TO ENVIRONMENTAL HEALTH AT (505) 977-3455.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED FACILITY MISSING THE BASE COVING BEHIND THE BAR AT THE TIME OF INSPECTION. BASE COVING MUST BE INSTALLED BY 8/30/23 PIC MUST SEND A PHOTO TO ENVIRONMENTAL HEALTH AT (505) 977-3455.

Activity Date - 08/08/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

Description - LOS CUATES (Food Service Establishment)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

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

OBSERVED INTERIOR OF THE ICE MACHINE WITH A DARK LIKE SOIL ON THE ICE GUARD AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE AND DISCARD ICE, CLEAN AND SANITIZE ICE MACHINE. PHOTOS WERE TAKING OF ICE MACHINE SOILED.

OBSERVED SANITIZER BUCKET DINING AREA AND THREE COMPARTMENT SINK IS TESTED BELOW COMPLIANCE LEVEL AT TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PIC REMAKING SANITIZER. SANITIZER CONCENTRATION TESTED AT 300 PPM QUAT.

S38 Personal cleanliness

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

2-303.11 Prohibition-Jewelry

OBSERVED EMPLOYEE WITH A BRACELET AND A WRIST WATCH HANDLING FOOD AT THE TIME OF INSPECTION VIOLATION CORRECTED ON SITE BY EMPLOYEE REMOVING THE JEWELRY AND WATCH DISCUSSION WITH PIC REGARDING PROPER PROCEDURES

S4 Proper eating, tasting, drinking, or tobacco use

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER (NO LID OR STRAW) DRINKS STORED ON PREP TABLES AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE DISCARDING / PROPERLY STORING DRINKS. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT-FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS.

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

4-101.11 Characteristics-Materials for Construction and Repair

OBSERVED REACH IN REFRIGERATOR DOWN THE PRODUCTION LINE CRACKED AND IN NEED OF REPLACEMENT. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY 8/30/23 GASKETS MUST BE REPLACED. SEND PHOTO TO ENVIRONMENTAL HEALTH AT (505) 977-3455.

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

4-602.13 Nonfood Contact Surfaces

OBSERVED WITH EXCESSIVE GREASE AND DEBRIS BUILD UP UNDER EQUIPMENT AND DISH WASHING SHELVING AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT CLEANING SHOULD BE CLEANED ON A FREQUENT BASIS TO MAINTAIN CLEAN FLOORS.

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

5-205.15 System Maintained in Good Repair

OBSERVED PLUMBING ISSUES SUCH AS STEAMER, THREE COMPARTMENT SINK, PREP SINK, SCRAPER SPRAYER SINK LEAKING WATER, AND NOT LINED WITH DRAINS TO PROPERLY DISPOSE GREY WATER INTO THE DRAINS. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY 8/14/2023 ALL PLUMBING MUST BE REPAIRED AND FREE FLOWING.

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

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

OBSERVED MISSING OR DAMAGED BASE COVING IN MULTIPLE AREAS OF THE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY 8/30/23 BASE COVING MUST BE INSTALLED AND DAMAGED ONES REPLACED. SEND PHOTO TO (505) 977-3455.

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

6-202.12 Heating, Ventilation, Air Conditioning System Vents

OBSERVED AIR VENTS ABOVE WARE WASHING STATION AND BACK OF THE KITCHEN RUSTY AND DAMAGED AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS AND HAVE THE AIR VENTS REPLACED BY 8/30/23. SEND PHOTO TO ENVIRONMENTAL HEALTH AT (505) 977-3455.

S58 Result of complaint investigation
EVIDENCE WAS OBSERVED TO SUBSTANTIATE COMPLAINT.

OBSERVED EVIDENCE TO SUBSTANTIATE THE COMPLAINT OF DINING AREAS FLOORS DIRTY AT THE TIME OF INSPECTION.
S35 Food properly labeled; original container
OBSERVED PACKAGED FOOD WITHOUT APPROPRIATE LABELS.

3-302.12 Food Storage Containers Identified with Common Name of Food
observed a container of dusting flour with no common food name on container at the time of the inspection
instructed pic to label all food out of its original packaging/containers with common food name to properly identify

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

4-202.11 Food-Contact Surface's-Cleanability
observed debris build up inside microwave at the time of the inspection
instructed pic to clean and sanitize the inside of the microwave on a daily basis to prevent cross contamination from occurring

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

4-601.11(B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils
observed debris build up on shelving where nmicrowave is located and debris build up on shelving where large cans of food are being held at the time of the inspection
instructed pic to clean and sanitize all non food contact surfaces on a daily basis to prevent cross contamination from occurring.

**AFC SUSHI AT LOWES CORNER MARKET 55 - 761 11TH ST NW**
Description - AFC SUSHI AT LOWES (Retail-Specialty)
Activity Date - 08/09/2023 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

**09 OUT OF COMPLIANCE**

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

8-201.14 Contents of a HACCP Plan

OBSERVED ON 8/08/23 PH LOG NOT COMPLETED AT THE TIME OF INSPECTION. COOKED RICE WHEN ACIDIFIED MUST ME TESTED ON A DAILY BASIS OF 4.01 PH. DISCUSSED PROPER PROCEDURES.

**MCDONALDS OF MCMANUS - 5700 MCMANUS BLVD NW**
Description - (Food Service Establishment)
Activity Date - 08/10/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

**09 OUT OF COMPLIANCE**

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

6-201.11 Floors, Walls and Ceilings-Cleanability


S58 Result of complaint investigation
EVIDENCE WAS OBSERVED TO SUBSTANTIATE COMPLAINT.

AFTER SPEAKING WITH THE PIC HE SAID THAT THERE WAS A SEWAGE BACK UP AROUND 1:00 PM ON 8/09/23. PIC ALSO STATED THAT HE VOLUNTARY CLOSED THE FACILITY FOR REPAIRS AND CLEANING / SANITIZING. TECHNICIAN SHOWED UP AROUND 1:30 AND REPAIR WAS REPAIRED BY 2:45 PM. FACILITY WAS CLEANED AND SANITIZED AND RE OPENED THE FACILITY AT 4:30 PM. INSTRUCTED PIC THAT ONCE A FACILITY IS VOLUNTARILY CLOSED, THEY MUST CONTACT ENVIRONMENTAL HEALTH FOR AN INSPECTION. PIC STATED THEY WILL SEND ENVIRONMENTAL A PHOTO OF THE INVOICE.

BEEHIVE HOMES OF FOUR HILLS I LLC - 13490 WENONA AV SE
Description - BEEHIVE HOMES OF FOUR HILLS I LLC (Not-For-Profit-Limited Facility, Commercial)
Activity Date - 08/08/2023 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

A LOVE FOR LIFE LLC - 4108 ALCAZAR NE
Description - A LOVE FOR LIFE LLC (Not-For-Profit-Limited Facility, Commercial)
Activity Date - 08/08/2023 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

CHILDCARE SUNFLOWER LEARNING CENTER - 2912 CORONA DR NW
Description - CHILDCARE SUNFLOWER LEARNING CENTER (Not-For-Profit-Childcare)
Activity Date - 08/08/2023 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

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

4-204.17 Ice Units, Separation of Drains
OBSERVED SUBSTANTIAL ICE AND FROST BUILT UP IN THE REACH IN FREEZER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO RUN A DEFROST CYCLE ON THE FREEZER AND SCRAP OFF THE BUILD UP TO COME BACK INTO COMPLIANCE. SEND CONFIRMATION OF REPAIRS TO ACTRUJILLO@CABQ.GOV

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

6-201.13 Floor and Wall JUNCTURES, COVED, AND ENCLOSED OR SEALED
OBSERVED BACK DOOR IN KITCHEN TO HAVE A GAP THAT IS PREVENTING THE DOOR FROM FULLY SEALING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO FIX OR REPLACE THE WEATHER STRIPPING TO ENSURE DOOR IS COMPLETELY SEALED OFF TO PREVENT PEST ENTRY. SEND PHOTOS OF REPAIRS TO HEALTH INSPECTOR EMAIL AT ACTRUJILLO@CABQ.GOV

SUBWAY 48841 - 933 SAN MATEO BLVD NE STE 103
Description - SUBWAY 48841 (Food Service Establishment)
Activity Date - 08/09/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

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

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 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.

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

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

4-202.12 CIP Equipment

OBSERVED LEAK IN WALK IN COOLER IN THE BACK KITCHEN AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REPAIR LEAK AND SEND A PICTURE OF THE REPAIR TO NDVIGIL@CABQ.GOV BY 08/17/23

S47 Nonfood-contact surfaces clean

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

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

observed debris build up on label maker in food prep area at the time of the inspection

observed debris build up on shelving where microwave is being stored in the food prep area at the time of the inspection

observed scales with debris build up on them in the back prep area at the time of the inspection

instructed pic to clean and sanitize on a daily basis to prevent cross contamination from occurring and to send a picture of the cleaning to ndvigil@cabq.gov by 08/17/23.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.17 Walls and Ceilings, Attachments

OBSERVED DEBRIS BUILD UP ON VENT COVER ABOVE OVEN AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN VENTS AND SEND A PICTURE OF THE CLEANING BY 08/17/23 TO NDVIGIL@CABQ.GOV

S8 Adequate hand washing sinks properly supplied and accessible

HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

5-205.11 Using a Hand washing Sink-Operation and Maintenance

OBSERVED HAND SINK WITH WATER BOTTLE INSIDE BASIN AT TIME OF INSPECTION.

VIOLATION ADDRESSED ON SITE BY DISCUSSING PROPER PROCEDURES FOR HAND SINKS USAGE.
09  OUT OF COMPLIANCE

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

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

OBSERVED RAW SHELL EGGS STORED ON THE TOP SHELF ABOVE READY TO EAT FOOD ITEMS SUCH AS LETTUCE IN REACH IN COOLER AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO RETRAIN EMPLOYEES TO STORE ALL RAW SHELL EGGS, RAW MEATS AND RAW POULTRY ON THE BOTTOM SHELF BELOW READY TO EAT FOODS. OBSERVED EMPLOYEE RELOCATING RAW SHELL EGGS TO BOTTOM SHELF. VIOLATION CORRECTED ON SITE.

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

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

OBSERVED SLICER STORED ON PREP TABLE IN BACK OF FACILITY WITH FOOD DEBRIS AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD DEBRIS MUST BE REMOVED FROM SLICER, WASH, RINSE, AND SANITIZE PRIOR TO PLACING IN STORAGE TO PREVENT CONTAMINATION OF FOOD ITEMS.

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

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

OBSERVED CHEESE AT 53 DEGREES F STORED IN BAR CONDIMENTS AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL TCS FOODS MUST BE COLD HELD AT 41 DEGREES F OR BELOW. PIC CORRECTED ON SITE BY REMOVING CHEESE FROM CONDIMENTS AREA AND PLACING INSIDE REACH IN REFRIGERATOR.
OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED.

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

OBSERVED CREME BURLEE STORED INSIDE WALK IN REFRIGERATOR WITH NO LABEL OR DATE MARKING AT THE TIME OF INSPECTION. PIC STATED CREME BURLEE HAS BEEN IN WALK IN REFRIGERATOR FOR SIX DAYS. PHOTOS OF PRODUCTS WITH NO DATE WERE TAKEN AT THE TIME OF VIOLATION OCCURRED AND UPLOADED TO EBIDGE. INSTRUCTED PIC THAT READY TO EAT FOOD TCS FOOD ITEMS BEING HELD LONGER THAN 24 HOURS NEED TO HAVE DATE MARKING WITH COMMON NAME AND CONTAIN EITHER A USE BY OR PREPARATION DATE, NOT TO EXCEED SEVEN DAYS.

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

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

OBSERVED LARGE FOOD CONTAINER CONTAINING SUGAR STORED UNDERNEATH PREP TABLE WITH NO LABEL OR IDENTIFICATION AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS NOT EASILY IDENTIFIABLE MUST CONTAIN LABEL TO PROPERLY IDENTIFY FOOD ITEM AND ALLERGENS.

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

3-307.11 Miscellaneous Sources of Contamination

OBSERVED THREE BOTTLE MIXERS STORED INSIDE ICE BIN WHERE ICE WAS BEING SCOOPED TO SERVE GUEST BEVERAGES AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL MIXERS MUST BE STORED INSIDE REACH IN REFRIGERATOR AND CANNOT BE STORED INSIDE ICE BIN USED FOR BEVERAGES FOR GUESTS TO PREVENT CONTAMINATION FROM HANDS.

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

2-303.11 Prohibition-Jewelry

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

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER EMPLOYEE DRINK STORED ON PREP TABLE NEXT TO EGGS AND ICE BERG LETTUCE 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.

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

6-305.11 Designation-Dressing Areas and Lockers

OBSERVED EMPLOYEE PURSE STORED ON TOP OF CUTTING BOARD NEXT TO SLICER INSIDE KITCHEN 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 AND UTENSILS TO PREVENT CONTAMINATION OF FOOD ITEMS.

S7  No bare hand contact with RTE food or a pre-approved alternative procedure properly followed
OBSERVED EMPLOYEES TOUCHING READY TO EAT FOODS WITH BARE HANDS.

3-301.11 Preventing Contamination from Hands

OBSERVED EMPLOYEE MIXING SALAD INSIDE MIXING BOWL WITH BARE HANDS AT THE TIME OF INSPECTION.
INSTRUCTED PIC MUST USE UTENSIL OR MIXING BAG TO MIX SALADS TO PREVENT BARE HAND CONTACT WITH READY TO EAT FOODS.

NAPPR EARLY HEADSTART - 801 GIRARD BLVD NE
Description - NAPPR EARLY HEADSTART (Not-For-Profit-Childcare)
Activity Date - 08/09/2023 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

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

OBSERVED DEBRIS BUILD UP ON SMOKE DETECTOR IN KITCHEN AREA AT THE TIME OF THE INSPECTION
INSTRUCTED PIC TO CLEAN SMOKE DETECTOR FREE OF DEBRIS TO COME INTO COMPLIANCE

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

6-201.17 Walls and Ceilings, Attachments

OBSERVED MULTIPLE HOLES IN CEILING TILES THROUGHOUT THE KITCHEN AT THE TIME OF THE INSPECTION
INSTRUCTED PIC TO REPAIR HOLES AND SEND A PICTURE OF THE REPAIRS TO NDVIGIL@CABQ.GOV BY 08/17/23 TO COME INTO COMPLIANCE

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

4-202.18 Ventilation Hood Systems, Filters

6-304.11 Mechanical-Ventilation

OBSERVED DEBRIS BUILD UP ON HOOD FILTERS AT TIME OF THE INSPECTION
INSTRUCTED PIC TO CLEAN HOOD FILTERS FREE OF DEBRIS AND SEND A PICTURE OF THE CLEANING TO NDVIGIL@CABQ.GOV TO COME INTO COMPLIANCE

OBSERVED VENT HOOD SYSTEM NOT SHUTTING OFF AND CONTINUOUSLY RUNNING ASK PIC IF THIS SHUTS OFF AND THEY STATED IT NEVER TURNS OFF A THE TIME OF THE INSPECTION
INSTRUCTED PIC TO REPAIR HOOD VENT SO THAT IT TURNS OFF PROPERLY AND SEND A COPY OF REPAIR TO NDVIGIL@CABQ.GOV TO COME INTO COMPLIANCE

CHURCHS CHICKEN #701 - 2937 SAN MATEO BLVD NE
Description - CHURCHS CHICKEN #701 (Food Service Establishment)
Activity Date - 08/07/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

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

6-501.111 Controlling Pests

OBSERVED DEAD COCK ROACHES IN THE BATHROOM AND BACK ROOM OF THE FACILITY AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REMOVE DEAD PEST AND DISPOSE OF PROPERLY TO COME INTO COMPLIANCE

OBSERVED PIC PROVIDE PEST CONTROL INVOICE FOR SERVICE ENTERED INVOICE INTO FACILITY FILE

INSTRUCTED PIC TO WORK WITH PEST CONTROL COMPANY ON A FREQUENT BASIS TO PREVENT PEST FOR THE FACILITY AS WELL AS SEND A COPY OF PEST CONTROL INVOICES TO NDVIGIL@CABQ.GOV WHEN SERVICES ARE CONDUCTED TO PUT INTO THE FACILITY FILE

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

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

OBSERVED DEBRIS BUILD UP ON POUCHES FOR DRINKS IN THE BACK STORAGE AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO DISPOSE OF CONTAMINATED DRINKING POUCHES AS WELL AS TO IDENTIFY AND PROPERLY STORE SINGLE USE ITEMS TO PREVENT CONTAMINATION FROM THE ENVIRONMENT

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

4-101.19 Nonfood-Contact Surfaces

OBSERVED EBRIS BUILD UP ON TOP OF DEEP FRYERS, HOT HOLDING UNIT, OVEN UNIT, BELOW AND IN THE BACK OF THE HOT HOLDING TABLE AND ON THE PREP TABLE IN THE KITCHEN AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE AND SEND PICTURES OF THE NOTED AREAS TO NDVIGIL@CABQ.GOV BY 08/09/23 TO COME INTO COMPLIANCE

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

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

6-201.17 Walls and Ceilings, Attachments

OBSERVED HOLES IN WALLS, CEILING AND MISSING FLOOR TILES INSIDE THE FACILITY AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REPAIR HOLES IN WALLS AND CEILINGS AND REPAIR MISSING FLOORS TILES AND SEND A PICTURE OF ALL REPAIRS TO NDVIGIL@CABQ.GOV BY 08/14/23 TO COME INTO COMPLIANCE

DOMINOS PIZZA - 3500 16TH ST NW BLDG C
Description - DOMINOS PIZZA #6526 (Food Service Establishment)
Activity Date - 08/08/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

3-307.11 Miscellaneous Sources of Contamination CELL PHONE

OBSERVED CELL PHONE ON MAKE LINE TABLE WHERE FOOD IS BEING PREPARED AT TIME OF INSPECTION.

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

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

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

4-101.19 Nonfood-Contact Surfaces

observed debris build up on and in the back of the pizza oven at the time of the inspection

observed debris build up on reach in cooler handles and doors at the time of the inspection

instructed pic to clean and sanitize all non food contact surfaces and send a picture of the cleaning to ndvigil@cabq.gov by 08/15/23 to come into compliance

4-202.12 CIP Equipment

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

instructed pic to clean and sanitize vent covers and send a picture to ndvigil@cabq.gov by 08/15/23 to come into compliance

S47 Nonfood-contact surfaces clean

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

4-602.13 Nonfood Contact Surfaces

observed debris build up on keyboards in telephone order area at time of the inspection

observed debris build up on ticket machines on the countertops of the prep tables in the kitchen area at the time of the inspection

observed debris build up on top of dishwasher at the time of the inspection

observed debris build up on ordering monitors in the prep area and the kitchen area at the time of the inspection

instructed pic to clean and sanitize all non food contact surfaces on a daily/hourly basis to prevent cross contamination from occurring and to send pictures of these area clean to ndvigil@cabq.gov by 08/15/23 to come into compliance

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

observed debris build up on floors throughout the kitchen area at the time of the inspection

instructed pic to clean and sanitize floors on a daily basis to prevent contamination from occurring

MAMA ZAHIRA FOODIES - 6320 ZUNI RD SE
Description - MAMA ZAHIRA FOODIES OOB (Mobile Food Unit)
Activity Date - 08/08/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

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

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

ADVANCED FRESH CONCEPTS FRANCHISE CORPORATION - 11825 LOMAS BLVD NE
Description - (Retail-Specialty)
Activity Date - 08/07/2023 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

S58 Result of complaint investigation
SOME EVIDENCE WAS OBSERVED TO SUBSTANTIATE COMPLAINT.

PERSON IN CHARGE CONFIRMED COMPLAINT OCCURRED BUT HAS SINCE BEEN CORRECTED. A COPY OF THE COMPLETED WORK ORDER WAS PROVIDED FOR VERIFICATION.

MLAND FOOD LLC - 6325 ZUNI RD SE
Description - MLAND FOOD LLC (Mobile Food Unit)
Activity Date - 08/07/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

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

7-102.11 Common Name—Working Containers
OBSERVED CHEMICAL SPRAY BOTTLE STORED IN THREE COMPARTMENT SINK WITH NO LABEL OR IDENTIFICATION AT THE TIME OF INSPECTION. PIC STATED CHEMICAL IS DEGREASER. INSTRUCTED PIC ALL CHEMICALS MUST BE LABELED WITH COMMON NAME TO PROPERLY IDENTIFY ALL CHEMICALS.

7-201.11 Separation—Storage
OBSERVED FRYING OIL STORED IN BOX WITH SANITIZER WIPES AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL CHEMICALS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, FOOD CONTACT SURFACES AND UTENSILS TO PREVENT CONTAMINATION OF FOOD ITEMS.

FOUR HILLS IV LLC - 13450 WENONAH AV SE 104
Description - BEEHIVE HOMES OF FOUR HILLS #4 (Not-For-Profit-Limited Facility, Commercial)
Activity Date - 08/08/2023 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

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

3-101.11 Safe, Unadulterated and Honestly Presented
OBSERVED A CONTAINER OF ITALIAN DRESSING IN THE REACH IN COOLER EXPIRED AS OF 01 JUNE 2023. INSTRUCTED EMPLOYEE TO DISPOSE OF EXPIRED ITALIAN DRESSING.

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

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

OBSERVED CONTAINERS OF RAW SHELL EGGS STORED ON TOP SHELF OF REACH IN COOLER AND ABOVE READY TO EAT FOOD ITEMS SUCH AS MILK AND BREAD AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO RETRAIN EMPLOYEE TO KEEP ALL RAW SHELL EGGS, RAW MEATS AND RAW POULTRY STORED ON THE BOTTOM SHELF OF REACH IN COOLERS AT ALL TIMES.

S14 Food-contact surfaces: cleaned and sanitized

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

4-702.11 Before Use After Cleaning

OBSERVED SANITIZER BUCKET NOT SET UP OR USED DURING INSPECTION. UPON INQUIRING WITH EMPLOYEE ABOUT SANITIZER BUCKET SET UP, THEY STATED THAT THEY WERE OUT OF CHLORINE TO MAKE SANITIZER BUCKET. OBSERVED ANOTHER EMPLOYEE STATE THAT THEY ARE GOING TO THE STORE TO PURCHASE CHLORINE FOR FACILITY.

INSTRUCTED PERSON IN CHARGE TO ALWAYS HAVE CHLORINE OR QUAT SANITIZER AVAILABLE AT FACILITY FOR SANITIZER BUCKETS. OBSERVED PERSON IN CHARGE ARRIVE WITH CHLORINE. OBSERVED EMPLOYEE MAKING CHLORINE SANITIZER BUCKET. TESTING AT 50 PPM. VIOLATION CORRECTED ON SITE.

S21 Proper date marking and disposition

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

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

OBSERVED DATE MARKING NOT BEING IMPLEMENTED FOR PREPARED FOOD ITEMS STORED IN REACH IN COOLER AT THE TIME OF INSPECTION. INSTRUCTED EMPLOYEE AND PERSON IN CHARGE TO IMPLEMENT DATE MARKING FOR ALL PREPARED FOOD ITEMS STORED IN COOLER.

S35 Food properly labeled; original container

OBSERVED PACKAGED FOOD WITHOUT APPROPRIATE LABELS.

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

OBSERVED FOOD CONTAINERS IN THE REACH IN COOLER WITH OUT LABELS TO IDENTIFY COMMON NAME OF FOOD ITEMS. INSTRUCTED EMPLOYEE TO LABEL ALL FOOD CONTAINERS WITH COMMON NAME OF FOOD FOR IDENTIFICATION PURPOSES.

DICKEYS BARBECUE PIT - 1410 WYOMING BLVD NE C & D

Description - DICKEYS BARBECUE PIT (Food Service Establishment)

Activity Date - 08/11/2023 (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

AT THE TIME OF INSPECTION OBSERVED CAN FOOD ITEMS BEING STORED DIRECTLY ON THE GROUND. INSTRUCTED PIC THAT ALL FOOD ITEMS BEING STORED FOR LATER USE NEED TO BE STORED AT A MINIMUM OF SIX INCHES ABOVE GROUND TO PREVENT CONTAMINATION

S36 Insects, rodents, and animals not present
6-202.15 Outer Openings, Protected

AT THE TIME OF INSPECTION OBSERVED GAP ALONG BOTTOM OF BACK DOOR ENTERING THE FACILITY. INSTRUCTED PIC TO HAVE A WEATHER STRIP INSTALLED OR REPLACED TO PREVENT RODENT AND PEST FROM ENTERING THE FACILITY.

S4 Proper eating, tasting, drinking, or tobacco use
2-401.11 Eating, Drinking or Using Tobacco

AT THE TIME OF INSPECTION 2-401.11 Eating, Drinking or Using Tobacco OBSERVED IMPROPER GATORADE BOTTLE (NO LID OR STRAW) DRINK STORED ON THE PREP TABLE AT THE TIME OF INSPECTION. VIOLATION ADDRESSED AND INSTRUCTED PERSON IN CHARGE THAT ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER THAT CAN EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT. (EX. A CUP WITH A TIGHT-FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS. NO EATING OR SMOKING IS ALLOWED IN THE FOOD AREAS IN ORDER TO PREVENT CONTAMINATION BY HANDS.

S45 Food and non-food contact surfaces cleanable, properly designed, constructed, and used
4-202.15 Can Openers

AT THE TIME OF INSPECTION OBSERVED CAN OPENER WITH DEBRIS BUILD UP. VIOLATION CORRECTED ON SITE BY DISCUSING THE IMPORTANCE OF WASHING RINSING AND SANITIZING AFTER EACH USE TO PREVENT CROSS CONTAMINATION.

S8 Adequate hand washing sinks properly supplied and accessible
5-205.11 Using a Handwashing Sink-Operation and Maintenance

AT THE TIME OF INSPECTION OBSERVED KNIFE IN HAND WASHING SINK. INSTRUCTED PIC THAT HAND WASHING SINK IS TO BE USED FOR CLEANING AND SANITIZING HANDS BETWEEN TASKS AND AT THE START OF EACH WORK DAY TO PREVENT CROSS CONTAMINATION.

DDS DISCOUNT - 11145 MENAUL BLVD NE
Description - DDS DISCOUNT (Retail-Prepackaged)
Activity Date - 08/11/2023 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S11 Food in good condition, safe, and unadulterated

OBSERVED FOOD IN POOR CONDITION, IS UNSAFE, OR IS ADULTERATED.

3-202.15 Package Integrity

OBSERVED TWO 16oz. PLASTIC CONTAINERS OF GROUND CUMIN WITH LIDS THAT DO NOT CLOSE AND EXPIRATION DATE IS NOT LEGIBLE DUE TO BEING RUBBED OFF, STORED ON THE SALES SHELF AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO REMOVE ITEMS FROM SALE AND TO DISPOSE OF CONTAINERS.

AMNESIA DISPENSARY - 2723 SAN MATEO BLVD NE A
Description - AMNESIA DISPENSARY (Retail-Cannabis)
Activity Date - 08/07/2023 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

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

OBSERVED CANNABIS GUMMIES WITH NO PRODUCTION DATE OR BEST BUY/EXPIRATION DATE AT TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE TO MAKE SURE ALL CANNABIS FOOD PRODUCTS HAVE CORRECT LABELS WITH PRODUCTION DATE, BEST/USED BY, OR EXPIRATION DATES.

PERSON IN CHARGE CORRECTED SOME CANNABIS GUMMIE PRODUCTS WITH PLACING LABELS ON PACKING, THE REMAINDER ARE BEING SENT BACK TO THE DISTRIBUTOR.

**S34 Thermometers provided and accurate**

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

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

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

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE BY DISCUSSING OF THE IMPORTANCE OF BEING ABLE TO VERIFY TEMPERATURES AND IS REQUIRED TO HAVE IN REACH IN COOLER.

**S36 Insects, rodents, and animals not present**

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

6-202.15 Outer Openings, Protected

OBSERVE GAP AT REAR ENTRY DOOR AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE TO REPLACE SEAL AROUND REAR ENTRY DOOR IN ORDER TO PREVENT ANY HARBORAGE OF INSECTS/RODENTS FROM ENTERING THE FACILITY.

MAUI WOWIE DISPENSARY - 2130 SAND MATEO BLVD NE B

Description - MAUI WOWIE DISPENSARY (Retail-Cannabis)

Activity Date - 08/07/2023 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

**09 OUT OF COMPLIANCE**

**S21 Proper date marking and disposition**

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

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

OBSERVED CANNABIS ICE CREAM IN COFFIN FREEZER WITH EXPIRED USE BY DATES AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE WITH THE DISCUSSION OF EXPIRED FOODS.

PERSON IN CHARGE STATED THAT THE ICE CREAM IS NOT FOR SALE BEING THAT THEY UNSURE IF PRODUCT COULD BE SOLD AND IS GOING CONTACT THE DISTRIBUTOR FOR RETURN OF THESE EXPIRED PRODUCTS.

**S34 Thermometers provided and accurate**

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

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

OBSERVED MISSING THERMOMETERS AS REQUIRED IN REACH COOLER, AND COFFIN FREEZER AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE BY DISCUSSION OF THE IMPORTANCE OF BEING ABLE TO VERIFY TEMPERATURES AND IS REQUIRED TO HAVE IN REACH IN COOLER, AND COFFIN FREEZER.

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

3-602.12 Other Forms of Information

OBSERVED CANNABIS FOOD ITEMS SUCH AS GUMMIES, AND COOKIES WITH OUT PRODUCTION/USE BY OR EXPIRATION DATE LABELS AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE TO CONTACT DISTRIBUTOR TO HAVE THEM SEND OVER LABELS WITH THE PRODUCTION/USE BY OR EXPIRATION DATE IN ORDER TO PLACE ON ALL CANNABIS FOODS WITH OUT LABELING.

VIOLATION OF THE CANNABIS COOKIES CORRECTED ON SITE BY THE PERSON IN CHARGE STICKING LABELS WITH PRODUCTION/USE BY OR EXPIRATION DATE ON PACKAGING.

S51 Toilet facilities: properly constructed, supplied, & cleaned

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

6-501.19 Closing Toilet Room Doors

OBSERVED TOILET ROOM DOOR ARE NOT SELF-CLOSING AS REQUIRED AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE TO INSTALL A SELF-CLOSURE ON TOILET ROOM DOOR.

THREE SISTERS KITCHEN - 1701 MOUNTAIN RD NW

Activity Date - 08/09/2023 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S37 Contamination prevented during food preparation, storage and display

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

3-306.12 Condiments, Protection

OBSERVED 2 TRAYS OF FROZEN TEA ICE CUBES BEING IMPROPERLY STORED WITHIN THE REACH IN FREEZER NOT COVERED AT THE TIME OF INSPECTION. INSTRUCTED PIC TO ENSURE PRODUCT IS COVERED WHILE IN STORAGE TO PROTECT THE PRODUCT FROM CONTAMINATION.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

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

OBSERVED 4 1/4 IN HOLES IN THE WALL BY THE KNIFE RACK AT THE TIME OF INSPECTION. INFORMED PIC TO REPAIR THE HOLES AND SEND CONFIRMATION TO ACTRUJILLO@CABQ.GOV NO LATER THAN 8/18/23.

A NICE DREAM - 2506 SAN MATEO PL

Activity Date - 08/07/2023 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

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

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

OBSERVED MISSING THERMOMETERS AS REQUIRED IN REACH COOLERS AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE BY DISCUSSION OF THE IMPORTANCE OF BEING ABLE TO VERIFY TEMPERATURES AND IS REQUIRED TO HAVE IN REACH IN COOLERS.

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

6-202.15 Outer Openings, Protected

OBSERVE GAP AT REAR ENTRY DOOR AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE TO REPLACE SEAL AROUND REAR ENTRY DOOR IN ORDER TO PREVENT A HARBORAGE OF INSECTS/RODENTS FROM ENTERING THE FACILITY.

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

3-307.11 Miscellaneous Sources of Contamination

OBSERVED CANNABIS FOOD PRODUCTS STORED ON FLOOR SUCH AS BEVERAGES, GUMMIES 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.

VIOLATION CORRECTED ON SITE BY PERSON IN CHARGE REMOVING ALL FOOD PRODUCTS OFF OF THE FLOOR AND STORING THEM ON SHELVES.

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

6-202.14 Toilet Rooms, Enclosed

OBSERVED EMPLOYEE RESTROOM DOORS ARE NOT SELF-CLOSING AS REQUIRED AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE TO INSTALL SELF CLOSURES ON EMPLOYEE RESTROOM DOOR.

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.

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

6-202.11 Light Bulbs, Protective Shielding

OBSERVED NO PROTECTIVE SHIELDING ON LIGHT FIXTURES THROUGHOUT THE FACILITY AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE TO INSTALL PROTECTIVE SHIELDS ON ALL LIGHT FIXTURES.

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

6-301.14 Handwashing Signage

OBSERVED NO SIGNAGE 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."

505 BUSSIN TASTE BUDS - 5701 GIBSON BLVD SE
Description - 505 BUSSIN TASTE BUDS (Mobile Food Unit)
Activity Date - 08/11/2023 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER EMPLOYEE DRINK STORED ON PREP TABLE NEXT TO MICROWAVE 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
OBSERVED FACILITY IS USING IMPROPER WARE WASHING OR INEFFECTIVE SANITIZATION.

4-302.14 Sanitizing Solutions, Testing Devices

OBSERVED MOBILE FOOD UNIT IS USING QUAT SANITIZER BUT DID NOT HAVE REQUIRED QUAT TEST STRIPS AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE QUAT SANITIZER TEST STRIPS TO VERIFY SANITIZER IS AT PROPER PARTS PER MILLION TO PROPERLY CLEAN AND SANITIZE.

EL PATIO RESTAURANT - 142 HARVARD DR SE
Description - EL PATIO RESTAURANT (Food Service Establishment)
Activity Date - 08/07/2023 (Service - HIGH RISK / Result - NOT IN COMPLIANCE / Action - UNSATISFACTORY

09 OUT OF COMPLIANCE

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

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

OBSERVED RAW MEATS STORED ABOVE SALSAS INSIDE REACH IN REFRIGERATOR IN BACK DOOR AREA AT THE TIME OF INSPECTION. ALSO OBSERVED RAW MEATS STORED NEXT TO AND ABOVE PRODUCE ITEMS AND COOKED SOUP INSIDE WALK IN REFRIGERATOR AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL RAW MEATS MUST BE STORED BELOW READY TO EAT FOODS, PRODUCE AND ALL OTHER FACILITY FOOD ITEMS TO PREVENT CONTAMINATION OF FOOD ITEMS.

OBSERVED MULTIPLE FOOD ITEMS SUCH AS COOKED GROUND BEEF, COOKED CHICKEN, COOKED UNIDENTIFIED MEAT STORED INSIDE WALK IN REFRIGERATOR UNCOVERED AND UNPROTECTED AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE STORED COVERED AND PROTECTED AT ALL TIMES TO PREVENT CONTAMINATION OF FOOD ITEMS.

OBSERVED RED CHILE BUCKETS AND BAG OF ONIONS STORED ON THE FLOOR INSIDE WALK IN REFRIGERATOR AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE STORED SIX INCHES ABOVE THE FLOOR TO PREVENT CONTAMINATION OF FOOD ITEMS.
S14 Food-contact surfaces: cleaned and sanitized
OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

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

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

OBSERVED QUAT SANITIZER BUCKETS IN KITCHEN AND PATIO TESTING BELOW REQUIRED 200 TO 400 PARTS PER
MILLION AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL SANITIZER BUCKETS MUST BE TESTED PRIOR TO
PLACING IN OPERATIONS TO INSURE SANITIZER IS AT PROPER PARTS PER MILLION TO PROPERLY AND SAFELY
CLEAN AND SANITIZE.

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.

S18 Proper cooling time and temperatures
OBSERVED IMPROPER COOLING TIME AND TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

3-501.14 Cooling

OBSERVED GREEN CHILE SAUCE AT 169 DEGREES COOLING INSIDE FIVE GALLON BUCKETS AT ROOM TEMPERATURE
ON SHELVING NEXT TO BACK DOOR WITH BACK DOOR LEFT OPEN AT THE TIME OF INSPECTION. INSTRUCTED PIC
ALL COOLING MUST BE RECORDED ON A COOLING LOG. FOOD TEMPERATURE MUST DROP TO 70 DEGREES WITHIN
TWO HOURS AND TO 41 DEGREES OR BELOW WITHIN FOUR HOURS ALL TEMPERATURES MUST BE LOGGED AND
RECORDED SIX HOUR PROCESS ALONG WITH ANY CORRECTIVE ACTIONS NEEDED. INSTRUCTED PIC IF PROBLEM IN
TEMPERATURE OCCURS FOOD ITEMS MUST BE REHEATED TO 165 DEGREE F AND BEGAN COOLING PROCESS OVER.
INSTRUCTED PIC TO RECORD FOOD TEMPERATURE AND START COOLING PROCESS ALSO ADVISED TO SEPARATE
CHILE SAUCE INTO SMALLER FOOD CONTAINERS AND PLACE IN ICE BATH TO DROP TEMPERATURE IMMEDIATELY
AND RECORD TEMPERATURE AND COOLING PROCESS.

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

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

OBSERVED MULTIPLE POTENTIALLY HAZARDOUS FOODS IN WALK IN REFRIGERATOR AND REACH IN REFRIGERATOR,
SUCH AS COOKED BEANS, CHICKEN, GROUND BEEF, COOKED RED CHILE WITH NO DATE MARKING AT THE TIME OF
INSPECTION. PHOTOS OF PRODUCTS WITH NO DATE WERE TAKEN AT THE TIME OF VIOLATION OCCURRED AND
UPLOADED TO EBRIDGE. INSTRUCTED PIC THAT READY TO EAT FOOD TCS FOOD ITEMS BEING HELD LONGER THAN
24 HOURS NEED TO HAVE DATE MARKING WITH COMMON NAME AND CONTAIN EITHER A USE BY OR PREPARATION
DATE, NOT TO EXCEED SEVEN DAYS.

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

7-102.11 Common Name-Working Containers

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

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

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

OBSERVED FLOUR, SUGAR AND OTHER DRY FOOD INGREDIENTS STORED IN BACK OF FACILITY WITH NO LABEL OR IDENTIFICATION AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL NON EASILY IDENTIFIABLE FOOD ITEMS MUST CONTAIN LABEL WITH COMMON NAME TO PROPERLY IDENTIFY FOOD ITEM AND ALLERGENS.

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

OBSERVED PIGEONS OUTSIDE IN BACK AREA WHERE FOOD CONTAINERS, PAPER TOWELS AND CHEMICALS ARE STORED IN BACK OF FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC IF THESE ITEMS ARE STORED IN THIS AREA MUST KEEP PIGEONS FROM ACCESSING THIS AREA TO PREVENT CONTAMINATION.

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

2-303.11 Prohibition - Jewelry

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

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER EMPLOYEE DRINK STORED ON PREP TABLE NEXT TO FOOD AND CUTTING BOARDS 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
OBSERVED SINGLE-USE /SINGLE-SERVICE ITEMS IMPROPERLY STORED OR USED.

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

OBSERVED SINGLE USE FOOD CONTAINERS STORED ON THE FLOOR OUTSIDE IN FRONT OF WALK IN REFRIGERATOR DOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL SINGLE USE ITEMS MUST BE STORED COVERED AND PROTECTED AT ALL TIMES AND SIX INCHES ABOVE THE FLOOR TO PREVENT CONTAMINATION OF FOOD ITEMS.

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

4-202.11 Food-Contact Surface's-Cleanability

OBSERVED CARDBOARD STORED INSIDE KITCHEN ABOVE FOOD CONTACT SURFACE AND UNDER MIXER AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD CONTACT SURFACES MUST BE SMOOTH AND EASILY CLEANABLE TO PROPERLY CLEAN AND SANITIZE AS NEEDED.

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

6-305.11 Designation-Dressing Areas and Lockers

OBSERVED EMPLOYEE PHONE STORED ON CUTTING BOARD AND EAR BUDS STORED ON CLEAN TOWELS INSIDE KITCHEN AT THE TIME OF INSPECTION. ALSO OBSERVED EMPLOYEE PURSES STORED ON SHELVING INSIDE KITCHEN IN FRONT OF COLD HOLDING MAKE TABLE ABOVE PLASTIC SARAN WRAP USED TO COVER FOOD AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL EMPLOYEE PERSONAL BELONGINGS MUST BE STORED AWAY OR BELOW FOOD, FOOD CONTAINERS, FOOD CONTACT SURFACES, AND UTENSILS TO PREVENT CONTAMINATION OF FOOD ITEMS.

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.14 Handwashing Signage

OBSERVED NO HAND WASHING SIGNAGE AT HAND WASHING STATION AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE HAND WASHING SIGNAGE TO REMIND AND INFORM EMPLOYEES TO WASH HANDS.

HOOTERS RESTAURANT - 4601 SAN MATEO BLVD NE
Description - HOOTERS RESTAURANT (Food Service Establishment)
Activity Date - 08/07/2023 (Service - HIGH RISK / Result - IMMEDIATE CLOSURE / Action - UNSATISFACTORY

09 OUT OF COMPLIANCE

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

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

Facility continues to operate after closure letter and permit suspension on 08/04/23 was provided to facility for the imminent health hazard of a roach infestation. Facility was re-inspected on 08/07/2023 and had evidence of ongoing roach infestation. PIC propped open doors and ensured the area was covered on the backside to hide closure stickers on front doors. PIC failed to cease operations and failed to ensure that employees follow necessary procedures to properly prevent contamination and protect consumers from an imminent health hazard.

S36 Insects, rodents, and animals not present

6-202.15 Outer Openings, Protected

Observed gaps along the bottom of front and side doors leading to the outside at the time of inspection. PIC propped open front doors to hide closure stickers, resulting in unprotected entrance into facility. Instructed PIC to close doors and to make repairs such as door sweeps/gaskets to seal the gaps to prevent opening for insects or rodents.

6-501.112 Controlling Pests

At the time of inspection observed live roaches within the kitchen along the prep kitchen/dish area wall with clean dish storage rack, inside the tubing of the storage rack and on the storage rack itself with the clean plates, utensils, and equipment in the dish area, on the wall behind make station cooler, and on the back side of the make station cooler and at the wall behind the ice machine. Photos were taken of the violations. Instructed PIC to use approved and safe for use methods of controlling roaches. Facility is using licensed pest control services in which to treat and control rodents, and insects. Reminded facility that pest control chemicals must be applied to clean surfaces to be effective, and that chemical treatment is only 1 factor, and that the facility must remove harborage, attractants and openings.

CHPD walked through multiple times with PIC and maintenance team, and pest control service as well at the end of inspection pointing out areas of violations and where corrective actions need to be made.

Recommended facility talk to landlord about treating the empty former restaurant building attached to Hooter's to ensure that there is no pest activity next door which could come over into facility.

6-501.1111 Controlling Pests

At the time of inspection observed multiple dead roaches behind kitchen line reach in cooler on the south of the kitchen line. Instructed PIC to clean the area, and to do so at a frequency that prevents the accumulation of dead insects which act as an attractant for insects, rodents or other pests.

S47 Nonfood-contact surfaces clean
At the time of inspection observed significant debris and grease build up on, inside and on gas lines throughout kitchen equipment, including flat tops, fryers, grill, and ware washing machines. Instructed PIC to clean and sanitize the equipment to prevent the possibility off contamination and to remove harborage for insects and rodents.

§ 53 Physical facilities installed, maintained, and clean

6-501.12 Cleaning, Frequency and Restrictions

At the time of inspection observed debris and grey water build up underneath kitchen cooking line equipment. Observed soda concentrate syrup pooling on the ground behind the soda B.I.B. rack. Observed significant debris build up behind ice machine. Instructed PIC to clean the flooring to remove harborage for insects, rodents and other pests. Instructed PIC to ensure that areas area dry with no pooled water providing harborage for insects or rodents. Recommended facility dry mop, and use blowers to dry the area. Reminded PIC for pest control chemicals to function properly that the area must be clean and dry.

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

At the time of inspection observed throughout the facility heavily prevalent gaps and holes in areas such as, door frames in the prep area along the base at the prep area into dry storage, prep area into the changing room/locker room, electrical outlets with no cover attached in dish area, around plumbing lines in the dish area under dish machine and 3 compartment sink and the kitchen line, corner junctures of walls and pillars in the kitchen and prep areas. Gaps into the wall at corner juncture of service sink. FRP wall material unattached from the wall behind the ice machine. Gaps around gas lines into the wall at gas lines, behind the saute/flat top equipment. Instructed PIC to make repairs such as caulking to seal gaps/holes to prevent harborage for insects and rodents. Some of these areas are being currently sealed by maintenance during inspection.

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

At the time of inspection observed coving tile throughout kitchen, prep area and storage rooms coming unsealed to the walls with gaps present. Instructed PIC to make repairs such as re-grouting tiles to seal the gaps to prevent harborage for insects.

6-201.11 Floors, Walls and Ceilings-Cleanability

At the time of inspection observed flooring throughout kitchen, prep area, dish area, and storage rooms with cracked, missing tiles and with grout having missing/eroded away with pooling water and debris. Instructed PIC to replace tiles and to make repairs such as regrouting the tiles to make the area smooth and easily cleanable and to remove harborage conditions such as water sources for insects and rodents.

§ 56 Immediate Closure - Imminent Health Hazard

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

At the time of re-inspection roach infestation within the kitchen along the prep kitchen/dish area wall with clean dish storage rack, inside the tubing of the storage rack and on the storage rack itself in the dish area, on the wall behind make station cooler, and on the back side of the make station cooler. 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 initially on 08/04/2023 and was given 5 business days 08/14/2023 to cease roach infestation and to remedy the infestation such as by sealing any entry points, cleaning the facility to remove harborage, and performing pest control actions such as closing other entry points, chemical treatment. Facility continued to operate facility, facility was re-inspected on 08/07/2023 finding continued evidence of live roach activity in the facility. 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.
Facility continues to operate after closure letter and permit suspension on 08/04/23 was provided to facility for the imminent health hazard of a roach infestation. Facility was re-inspected on 08/07/2023 and had evidence of ongoing roach infestation. Facility continued to operate after second closure letter provided. Re-inspection on 08/08/2023, finds continued evidence of ongoing roach infestation. PIC failed to cease operations and failed to ensure that employees follow necessary procedures to properly prevent contamination and protect consumers from an imminent health hazard.

S56 Immediate Closure - Imminent Health Hazard

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

At the time of second re-inspection roach infestation was observed within the kitchen along the wall behind the warewashing machine, and on the machine itself and the electrical/plumbing tubing behind warewashing machine, on the wall behind make station cooler with garnishes, and sandwich/burger makings, where plates/metal serving dishes for wings are stored, and on the make station cooler, underneath the 3 compartment sink, in the dining room, at the wall behind and along the tubing of the ice machine, in the ceiling along the wall between the two different halves of the building, at the dry goods storage area, when ceiling tile above ice machine was removed, CHPD was told by pest control that multiple roaches were on it. 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 initially on 08/04/2023 and was given 5 business days to cease roach infestation and to remedy the infestation such as by sealing any entry points, cleaning the facility to remove harborage, and performing pest control actions such as closing other entry points, chemical treatment. Facility continued to operate facility, facility was re-inspected on 08/07/2023 and a second re-inspection on 08/08/2023 finding continued evidence of live roach activity in the facility. 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.

Description - HOOTERS RESTAURANT (Food Service Establishment)

Activity Date - 08/08/2023 (Service - FOOD FOLLOW-UP INSPECTION / Result - NOT IN COMPLIANCE / Action - UNSATISFACTORY

09 OUT OF COMPLIANCE

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

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

Facility continues to operate after closure letter and permit suspension on 08/04/23 was provided to facility for the imminent health hazard of a roach infestation. Facility was re-inspected on 08/07/2023 and had evidence of ongoing roach infestation. Facility continued to operate after second closure letter provided. Re-inspection on 08/08/2023, finds continued evidence of ongoing roach infestation. PIC failed to cease operations and failed to ensure that employees follow necessary procedures to properly prevent contamination and protect consumers from an imminent health hazard.

S36 Insects, rodents, and animals not present
6-202.15 Outer Openings, Protected

Observed gaps along the bottom of front and side doors leading to the outside at the time of inspection. PIC propped open front doors, resulting in unprotected entrance into facility. Instructed PIC to close doors and to make repairs such as door sweeps/gaskets to seal the gaps to prevent opening for insects or rodents.

6-501.111 Controlling Pests

At the time of inspection observed live roaches within the kitchen along the wall behind the warewashing machine, and on the machine itself and the electrical/plumbing tubing behind warewashing machine, on the wall behind make station cooler with garnishes, and sandwich/burger makings, where plates/metal serving dishes for wings are stored, and on the make station cooler, underneath the 3 compartment sink, in the dining room, at the wall behind and along the tubing of the ice machine, in the ceiling along the wall between the two different halves of the building, at the dry goods storage area, when ceiling tile above ice machine was removed, CHPD was told by pest control that multiple roaches were on it. Photos were taken of the violations. Instructed PIC to use approved and safe for use methods of controlling roaches. Facility is using licensed pest control services in which to treat and control rodents, and insects. Reminded facility that pest control chemicals must be applied to clean surfaces to be effective, and that chemical treatment is only 1 factor, and that the facility must remove harborage, attractants and openings.

CHPD walked through with PICs, maintenance team, and pest control service pointing out areas of violations and where corrective actions need to be made.

Facility contacted landlord of building and had the vacant facility treated with a "bug bomb". Instructed PIC to focus on sealing gaps and holes present on adjoining wall of the two halves of the building to prevent entry points of roaches into facility from the other half. Instructed PIC to thoroughly clean and sanitize food contact surfaces that may have been contaminated from chemicals from the bug bombing.

S47 Nonfood-contact surfaces clean

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

At the time of inspection observed significant debris and grease build up on, inside and on gas lines throughout kitchen equipment, including flat tops, fryers, and grill. Instructed PIC to clean and sanitize the equipment to prevent the possibility off contamination and to remove harborage for insects and rodents.

S49 Plumbing installed; proper backflow devices

5-205.15 System Maintained in Good Repair

At the time of inspection observed plumbing line on the server bar area next to hand washing sink/warewashing machine leaking pooling onto the ground, at this same area observed plumbing not fully draining into floor drain, pooling onto floor, and observed leak under server station beverage station leaking into cabinet. Instructed PIC to make repairs to fix leaks from occurring and draining fully into the floor drain to prevent harborage for insects and rodents.

S53 Physical facilities installed, maintained, and clean
6-501.12 Cleaning, Frequency and Restrictions

At the time of inspection observed debris and grey water build up underneath kitchen cooking line equipment. Observed soda concentrate syrup on the ground under the soda beverage in a box rack. Observed debris build up behind ice machine. Instructed PIC to clean the flooring to remove harborage for insects, rodents and other pests. Instructed PIC to ensure that areas area dry with no pooled water providing harborage for insects or rodents. Recommended facility dry mop, and use blowers to dry the area. Reminded PIC for pest control chemicals to function properly that the area must be clean and dry.

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

At the time of inspection observed throughout the facility heavily prevalent gaps and holes in areas such as corner junctures of walls and pillars in the kitchen, prep areas and dry storage area, holes in wall material behind the ice machine, behind make station equipment where shelving is attached, at the shelving in the back prep area, holes into the wall under 3 compartment sink and ware washing machine tables, under server station where beverage lines are running through the wall, holes into adjoining/fire wall and unsealed at the top area of the louvers. Instructed PIC to make repairs such as caulking to seal gaps/holes to prevent harborage for insects and rodents. Some of these areas are being currently sealed by maintenance during inspection. Instructed PIC to continue to look for holes, gaps and other points of entry in the facility walls or spots where roaches may use as a nesting/hiding spot and to seal them.

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

At the time of inspection observed coving tile throughout kitchen, including behind make station equipment, dish area and storage rooms coming unsealed to the walls with gaps present. Instructed PIC to make repairs such as re-grouting tiles to seal the gaps to prevent harborage for insects.

6-201.11 Floors, Walls and Ceilings-Cleanability

At the time of inspection observed flooring throughout kitchen, prep area, dish area, and storage rooms with cracked, missing tiles and with grout having missing/eroded away with pooling water and debris. Instructed PIC to replace tiles and to make repairs such as regrouting the tiles to make the area smooth and easily cleanable and to remove harborage conditions such as water sources for insects and rodents.

656 Immediate Closure - Imminent Health Hazard

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

At the time of second re-inspection roach infestation was observed within the kitchen along the wall behind the warewashing machine, and on the machine itself and the electrical/plumbing tubing behind warewashing machine, on the wall behind make station cooler with garnishes, and sandwich/burger makings, where plates/metal serving dishes for wings are stored, and on the make station cooler, underneath the 3 compartment sink, in the dining room, at the wall behind and along the tubing of the ice machine, in the ceiling along the wall between the two different halves of the building, at the dry goods storage area, when ceiling tile above ice machine was removed, CHPD was told by pest control that multiple roaches were on it. 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 initially on 08/04/2023 and was given 5 business days to cease roach infestation and to remedy the infestation such as by sealing any entry points, cleaning the facility to remove harborage, and performing pest control actions such as closing other entry points, chemical treatment. Facility continued to operate facility, facility was re-inspected on 08/07/2023 and a second re-inspection on 08/08/2023 finding continued evidence of live roach activity in the facility. 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.

Description - HOOTERS OUTSIDE BAR (Food Service Establishment-Bar)

Activity Date - 08/07/2023 (Service - ROUTINE FOOD INSPECTION / Result - IMMEDIATE CLOSURE / Action - UNSATISFACTORY

09 OUT OF COMPLIANCE

S1 Person in charge present, demonstrates knowledge, and performs duties
Facility continues to operate after closure letter and permit suspension on 08/04/23 was provided to facility for the imminent health hazard of a roach infestation. Facility was re-inspected on 08/07/2023 and had evidence of ongoing roach infestation. PIC propped open doors and ensured the area was covered on the backside to hide closure stickers on front doors. PIC failed to cease operations and failed to ensure that employees follow necessary procedures to properly prevent contamination and protect consumers from an imminent health hazard.

**S56 Immediate Closure - Imminent Health Hazard**

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

At the time of re-inspection roach infestation within the kitchen along the prep kitchen/dish area wall with clean dish storage rack, inside the tubing of the storage rack and on the storage rack itself in the dish area, on the wall behind make station cooler, and on the back side of the make station cooler. 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 initially on 08/04/2023 and was given 5 business days 08/14/2023 to cease roach infestation and to remedy the infestation such as by sealing any entry points, cleaning the facility to remove harborage, and performing pest control actions such as closing other entry points, chemical treatment. Facility continued to operate facility, facility was re-inspected on 08/07/2023 finding continued evidence of live roach activity in the facility. 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.

**EL CANPESINO - 1725 BROADWAY BLVD SE**

*Activity Date - 08/07/2023 (Service - HIGH RISK / Result - IMMEDIATE CLOSURE / Action - UNSATISFACTORY)*

**09 OUT OF COMPLIANCE**

**S20 Proper cold holding food temperatures**

OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

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

OBSERVED COLD HOLDING UNIT AT 71 DEGREES F AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL COLD HOLDING MUST BE COLD HELD AT 41 DEGREES F OR BELOW. MOBILE FOOD UNIT IS CLOSED DUE TO NO COLD HOLDING AVAILABLE AT THE TIME OF INSPECTION.

**S34 Thermometers provided and accurate**

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

4-302.12 Food Temperature Measuring Devices

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

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

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.14 Handwashing Signage

OBSERVED NO HAND WASHING SIGNAGE AVAILABLE AT HAND WASHING STATION AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE HAND WASHING SIGNAGE POSTED AT HAND WASHING SINK TO REMIND EMPLOYEES TO WASH HANDS AND TO INFORM ONY USED FOR HAND WASHING.