Consumer Health Protection Inspections Performed
6/4/2022 - 6/10/2022

LA PETITE ACADEMY - 6000 FORTUNA RD NW
Description - LA PETITE ACADEMY (Not-For-Profit-Childcare)
Activity Date - 06/09/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

4-302.12 Food Temperature Measuring Devices

OBSERVED NO WORKING PROBE THERMOMETER AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE BROKEN THERMOMETER TO BE ABLE TO VERIFY COLD AND HOT FOOD TEMPERATURES.

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

4-202.11 Food-Contact Surface's-Cleanability

OBSERVED FOOD SHELVING AND CABINETS LAMINATE PEELING AND TORN AND NOT EASILY CLEANABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE LAMINATE IN CABINETS AND DRY STORAGE TO MAKE EASILY CLEANABLE.

ALLSUPS 218 - 6000 ZUNI RD SE
Description - ALLSUPS 218 (Retail - Self Service & Prepackage Foods)
Activity Date - 06/10/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

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

OBSERVED IN THE INTERIOR OF THE ICE MACHINE CORNER WITH A BROWN LIKE BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

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

OBSERVED NO SANITIZER MADE UP TO CLEAN AND SANITIZE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE SANITIZER IMMEDIATELY.

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

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

OBSERVED IN THE WALK IN COOLER THE FOLLOWING ITEMS ABOVE 41 F AT THE TIME OF INSPECTION. BOILED EGGS, PORK AND CHEESE TAMALEs, CHICKEN NUGGETS, DELI HAM AND TURKEY MEAT, RAW PORK SAUSAGE'S AMBIENT TEMPERATURE WAS READING 66 F. INSTRUCTED PIC TO DISCARD ALL FOOD THAT ARE TIME CONTROLLED FOR FOOD SAFETY. TECHNICIAN WAS ON SITE DOING THE REPAIRS TO THE REFRIGERATION UNITS. INSTRUCTED PIC TO SEND CHPD PHOTOS OF THE WALK IN COOLER HOLDING BELOW 41 F AT ACTRUJILLO@CABQ.GOV.

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

4-101.11 Characteristics-Materials for Construction and Repair

OBSERVED SALES FLOOR HOT CASE EMPLOYEES ARE USING ALUMINUM FOIL ON THE TRAYS AND CASE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE THE FOIL. INSTRUCTED PI TO PLACE COMMERCIAL GRADE TRAYS OR PANS TO DISPLAY PRODUCT. SEND CHPD A PHOTO OF THE HOT CASE BROUGHT TO COMPLIANCE AT ACTRUJILLO@CABQ.GOV.

S47 Nonfood-contact surfaces clean

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

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

OBSERVED THE INTERIOR OF THE SALES FLOORS FREEZER, AND REFRIGERATORS WITH EXCESSIVE DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

S49 Plumbing installed; proper backflow devices

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

5-205.15 System Maintained in Good Repair

OBSERVED DRAINS IN THE FACILITY WITH SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

S51 Toilet facilities: properly constructed, supplied, & cleaned

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

5-501.17 Toilet Room Receptacle, Covered

OBSERVED IN THE UNISEX RESTROOM THE REQUIRED COVERED TRASH CAN RECEPTACLE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 6/17/22. SEND CHPD A PHOTO OF THE COVERED TRASH RECEPTACLE. SEND A PHOTO AT ACTRUJILLO@CABQ.GOV.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED CEILING TILES IN BACK STORAGE AREA DISCOLORED AND DAMAGED AND IN NEED OF REPLACEMENT AT THE TIME OF INSPECTION INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 6/22/22. SEND CHPD A PHOTO OF THE CEILING TILES BROUGHT TO COMPLIANCE.

S54 Adequate ventilation and lighting; designated areas used

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

6-304.11 Mechanical-Ventilation

OBSERVED COOLER FAN GUARDS AND CEILING WITH EXCESSIVE SOIL AND DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.
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 MOLD LIKE SUBSTANCE BUILD UP IN THE INTERIOR OF ICE MACHINE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

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

OBSERVED SANITIZER CONCENTRATION AT THE CHEMICAL DISH MACHINE BELOW THE REQUIRED CONCENTRATION LEVEL AT THE TIME OF INSPECTION. INSTRUCTED PIC TO USE MANUAL WAREWASHING UNTIL MACHINE CAN BE SERVICED AND BROUGHT IN TO COMPLIANCE. INSTRUCTED PIC TO CALL SERVICE COMPANY TO MAKE APPROPRIATE AND NECESSARY REPAIRS BY 6/14/22. SEND A COPY OF SERVICE REPORT TO CHPD @ ACTRUIJILLO@CABQ.GOV

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 Holdin

OBSERVED CUT CELERY STORED IN WATER ABOVE 41 DEGREES AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DISCARD IMMEDIATELY.

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

6-501.111 Controlling Pests

OBSERVED MICE DROPPINGS BEHIND ICE MACHINE, UNDER FOOD PREPARATION TABLE AND DRY GOODS STORAGE ROOM. INSTRUCTED PIC TO CLEAN AND SANITIZE AREAS IMMEDIATELY. INSTRUCTED PIC TO PLACE CALL WITH PEST CONTROL OPERATOR TO SERVICE THE FACILITY BY 06/13/22. SEND A PHOTO OF RECEIPT OF PEST CONTROL SERVICES COMPLETED TO CHPD @ ACTRUJILLO@CABQ.GOV

S42 Utensils, equipment and linens: properly stored, dried, and handled
OBSERVED OR ASSESSED OVERALL STORAGE AND HANDLING OF EQUIPMENT AND UTENSILS IS INAPPROPRIATE.

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

OBSERVED SCOOP STORED IN THE ICE OF THE ICE MACHINE AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT SCOOP NEEDS TO BE STORED IN A CLEAN AND SANITIZED CONTAINER.

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 SUBSTANTIAL DEBRIS BUILD UP THROUGHOUT FOOD PREP AREA, BEHIND EQUIPMENT, STORAGE RACKS, REACH IN COOLERS AND FREEZERS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

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

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

OBSERVED CRACKED AND DAMAGED TILES IN THE MIDDLE OF THE WALK IN COOLER. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 06/24/22. SEND PHOTO OF CORRECTIONS COMPLETED TO CHPD @ ACTRUJILLO@CABQ.GOV

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

OBSERVED NO EVIDENCE TO SUBSTANTIATE THE COMPLAINT OF RAT NESTS IN GAMING AREA OR SANITIZER CONCENTRATION ABOVE REQUIRED CONCENTRATION.

OLD SANTA FE TRAIL FOOD PRODUC - 7500 CENTRAL AV SE
Description - ROUTE 66 BEEF JERKY (Food Processor)
Activity Date - 06/06/2022 (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.

6-202.15 Outer Openings, Protected

OBSERVE GAP AT REAR ENTRY DOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 06/20/22. BOTTOM OF DOOR MUST BE SEALED SO THERE IS NO ENTRY WAY FOR RODENTS TO ENTER INTO THE FACILITY. SEND CHPD A PHOTO OF THE OF THE REAR ENTRY DOOR BROUGHT TO COMPLIANCE. SEND PHOTO TO ACTRUJILLO@CABQ.GOV

S4 Proper eating, tasting, drinking, or tobacco use

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IN THE FOOD PACKAGING AREA A TWIST DRINK STORED ON A FOOD CONTACT SURFACE AT THE TIME OF INSPECTION. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT-FITTING LID AND STRAWS). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS.

S54 Adequate ventilation and lighting; designated areas used

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

6-202.11 Light Bulbs, Protective Shielding

OBSERVED LIGHTING OF INADEQUATE LIGHTING IN THE JERKY PACKAGING AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 6/13/22. ALL PREP ROOM LIGHTING WILL NEED TO BE BROUGHT TO COMPLIANCE. SEND CHPD A PHOTO AT ACTRUJILLO@CABQ.GOV

BEN MICHAELS CAFE - 2454 PUEBLO BONITO CT NW
Description - BEN MICHAELS CAFE (Food Service Establishment)
Activity Date - 06/09/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S13 Food separated and protected

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

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

OBSERVED RAW EGGS STORED ABOVE CHEESE IN COLD HOLDING COOLER AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL RAW MEATS MUST BE STORED BELOW OR AWAY FROM READY TO EAT FOODS, PRODUCE, AND ALL OTHER FACILITY.

OBSERVED RAW BEEF (STEAKS) STORED ABOVE ICE AND DAIRY PRODUCTS AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL RAW MEATS MUST BE STORED BELOW OR AWAY FROM READY TO EAT FOODS, PRODUCE, AND ALL OTHER FACILITY.

S54 Adequate ventilation and lighting; designated areas used

THAI CUISINE RESTAURANT - 6298 COORS BLVD NW E3, E4
Description - THAI CUISINE (Food Service Establishment)
Activity Date - 06/09/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

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

OBSERVED CONTAINER OF BEAN SPROUTS AT 72 DEGREES F WATER ON KITCHEN PREP TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DISCARD THE BEAN SPROUTS AND MUST HAVE BEANS SPROUTS AT 41 DEGREES F OR LESS USING ICE OR UNDER REFRIGERATION.

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

6-201.17 Walls and Ceilings, Attachments

OBSERVED FACILITY KITCHEN CEILING WITH DEBRIS BUILD UP ABOVE COLD MAKE TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS TO PREVENT AND PHYSICAL CONTAMINATION OF FOOD.

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 FLORESCENT GLASS TUBE LIGHTS ABOVE FOOD PREPARATION AREAS WITHOUT A PROTECTIVE COVER OVER LIGHTS IN THE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC TO HAVE LIGHT COVERS ADDED TO LIGHT FIXTURES THAT WILL PROTECT LIGHT BULBS ABOVE FOOD.

HANNAH & NATES PLACE - 6251 RIVERSIDE PLAZA NW STE B-4
Description - HANNAH & NATES PLACE (Food Service Establishment)
Activity Date - 06/09/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

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

3-501.14 Cooling

OBSERVED COOKED ONIONS AND MUSHROOMS AT 85 DEGREES F ON THE PREP TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL COOKED FOOD MUST FOLLOW THE PROPER COOLING PROCEDURES LISTED BELOW:

PHF (TCS foods) shall be rapidly cooled from 135 F to 70 F within two hours, and from 70 F to 41 F in 4 hours. Cooling time not to exceed 6 hours if properly documented. Observed and documented if found.

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED EMPLOYEE DRINKS STORED IN THE REACH IN COOLER IN THE KITCHEN AT THE TIME OF INSPECTION. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT-FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS. NO EATING OR SMOKING IS ALLOWED IN THE FOOD AREAS.

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 CEILING AROUND VENTS AND OBSERVED WALL DRYING RACK COMING OFF WALL WITH EXPOSED DRYWALL AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE ALL DEBRIS BUILD UP AND REPAIR METAL RACK TO WALL.

LOVELACE REHABILITATION HOSPITAL - 505 ELM ST NE
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 SLIME BUILD UP IN AND ON THE ICE MACHINE AT THE TIME OF THE INSPECTION
INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS TO PREVENT CONTAMINATION AS WELL AS SEND ME A PICTURE OF THE CLEANED ICE MACHINE BEFORE THE ICE MACHINE IS PUT BACK IN PRODUCTION.

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 SANITATION BUCKET TESTED 0 PPM QUAT AT THE TIME OF INSPECTION.
VIOLATION CORRECTED BY PIC MAKING A NEW SANITATION BUCKET AND IT TESTING AT 200PPM.

INSTRUCTED PERSON IN CHARGE TO SEND PICTURE TEXT TO CHPD INSPECTOR OF REPAIR INVOICE.

TALIN MARKET WORLD FOOD FARE - 88 LOUISIANA BLVD SE
Description - TALIN - DELI (Retail-Deli)
Activity Date - 06/07/2022 (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 SIX UNITS OF PARMESAN WITH A SELL BY DATE OF MAY 21/22 AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY DISCARDING THE FOOD ITEMS. DISCUSSED PROPER DATING PROCEDURES.

TALIN MARKET WORLD FOOD FARE - 88 LOUISIANA BLVD SE
Description - TALIN - SEAFOOD (Retail-Meat/Seafood)
Activity Date - 06/07/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

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

OBSERVED SANITIZER BUCKET IS TESTED BELOW COMPLIANCE LEVEL AT TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY EMPLOYEE REMAKING THE SANITIZER. CONCENTRATION TESTED AT 200 PPM QUAT.

OBSERVED THE INTERIOR OF THE ICE MACHINES WITH A MOLD LIKE SUBSTANCE AT THE TIME OF INSPECTION.
INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

TALIN MARKET WORLD FOOD FARE - 88 LOUISIANA BLVD SE
Description - TALIN - PREPARED FOOD / T BAR (Food Service Establishment)
Activity Date - 06/07/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE
S13 Food separated and protected
OBSERVED FOOD IMPROPERLY STORED, Packaged, covered, or lacking protection against contamination.

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

OBSERVED FOUR FROZEN FOOD ITEMS STORED ON THE FREEZER FLOOR AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC STORING OFF THE FLOOR SIX INCHES.

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

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

OBSERVED SANITIZER BUCKET IS TESTED BELOW COMPLIANCE LEVEL AT TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PIC DISCARDING THE SANITIZER.

OBSERVED CHEMICAL DISH MACHINE IS TESTED AT LESS THAN 50 PPM CHLORINE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 6/10/22 SEND CHPD A PHOTO OF THE DISH WASHER SANITIZER AT 50 TO 100 PPM CHLORINE. AT ACTRUJILLO@CABQ.GOV

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

OBSERVED THE INTERIOR OF THE ICE MACHINE WITH A BROWN LIKE MILDEW AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

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

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

OBSERVED BEAN SPROUTS IN THE MAKE TABLE HOLDING ABOVE 41 DEGREES FAHRENHEIT AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY DISCARDING AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES.

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

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

OBSERVED ICE SCOOP UTENSIL WERE IMPROPERLY STORED AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PIC PLACING THE ICE SCOOP IN A CLEAN SANITIZED CONTAINER, AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES

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

OBSERVED EXTERIOR OF THE REACH IN REFRIGERATOR AND GASKETS WITH DRY SOIL RESIDUE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

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 FRONT HAND WASH STATION COLD WATER NOT WORKING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 6/10/22 COLD WATER MUST BE WORKING. SEND CHPD A PHOTO OF THE COLD WATER IN COMPLIANCE AT ACRUJILLO@CABQ.GOV.

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

6-202.11 Light Bulbs, Protective Shielding

OBSERVED LIGHTING OF INADEQUATE LIGHTING IN THE FOOD PREP AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 6/21/22 LIGHTS MUST BE WORKING AT ALL TIMES. SEND CHPD A PHOTO OF THE LIGHTS IN COMPLIANCE AT ACRUJILLO@CABQ.GOV

OBSERVED HOOD VENTS WITH SPIDER WEBS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

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

09 OUT OF COMPLIANCE

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

3-202.15 Package Integrity

OBSERVED ON THE SALES CASE LEMONS, TURNIPS, OLD AND DEHYDRATED AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC DISCARDING THE ITEMS.

OBSERVED 10 CAN GOODS OF FOOD ON THE SALES FLOOR DENTED AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC DISCARDING THE CAN GOODS.

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 SALES CASE FREEZER WITH EXCESSIVE DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR R BASIS.

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

5-205.15 System Maintained in Good Repair

OBSERVED DRAIN UNDER THE THREE COMPARTMENT SINK WITH EXCESSIVE SOIL AND DEBRIS BUILD UP AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE CLEANING AND SANITIZING THE DRAIN.

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 FAN GUARDS IN THE BOTH PRODUCE COOLERS WITH EXCESSIVE SOIL AND DUST BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

DOLLAR TREE 3702 - 9361 COORS BLVD NW STE B2
Description - DOLLAR TREE 3702 (Retail-Prepackaged)
Activity Date - 06/08/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

VITAMIN SHOPPE THE - 9935 COORS BLVD NW STE A
Description - VITAMIN SHOPPE #454 (Retail-Prepackaged)
Activity Date - 06/08/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

FUDDRUCKERS - 2120 YALE BLVD SE
Description - FUDDRUCKERS (Food Service Establishment)
Activity Date - 06/09/2022 (Service - FOOD FOLLOW-UP INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE
S36 Insects, rodents, and animals not present

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

6-202.15 Outer Openings, Protected

OBSERVE GAP AT SOUTH SIDE ENTRY DOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 06/16/2022. BOTTOM OF DOOR MUST BE SEALED SO THERE IS NO ENTRY WAY FOR RODENTS TO ENTER INTO THE FACILITY. SEND CHPD ACTRUJILLO@CABQ.GOV A PHOTO OF THE OF THE REAR ENTRY DOOR BROUGHT INTO COMPLIANCE.

OBSERVED GAP BETWEEN WALL AND BRICK IN THE PATIO AT THE TIME OF INSPECTION. SEAL GAP TO PREVENT AND PROTECT AGAINST HARBORAGE AND ENTRANCE IN TO FACILITY. SEND CHPD A PHOTO OF AREA SEALED TO CHPD ACTRUJILLO@CABQ.GOV

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

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

4-101.11 Characteristics-Materials for Construction and Repair

OBSERVED REACH IN COOLER GASKETS IN COOK AREA DAMAGED AND IN NEED OF REPLACEMENT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE GASKETS TO BRING IN TO COMPLIANCE BY 06/14/22. SEND A PHOTO OF REPLACED GASKETS TO CHPD ACTRUJILLO@CABQ.GOV

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

4-602.13 Nonfood Contact Surfaces

OBSERVED DEBRIS BUILD UP IN THE ICE CREAM SERVICE AREA, BEHIND OVEN IN BAKERY SECTION, STORAGE AREA BEHIND TONNAGE RACK, ON COUNTER UNDER TONNAGE RACK. PIC CORRECTED ON SITE.

S53 Physical facilities installed, maintained, and clean

OBSERVED DEBRIS BUILD UP IN THE ICE CREAM SERVICE AREA, BEHIND OVEN IN BAKERY SECTION, STORAGE AREA BEHIND TONNAGE RACK, ON COUNTER UNDER TONNAGE RACK. PIC CORRECTED ON SITE.

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

OBSERVED SEVERAL BASE COVINGS DAMAGED AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE ALL BROKEN BASE COVING BY 06/22/2022. SEND CHPD A PHOTO OF THE BASE COVING BROUGHT TO COMPLIANCE AT ACTRUJILLO@CABQ.GOV.

OBSERVED WALL IN KITCHEN BEHIND FLAT TOP WITH SHEET METAL PANELS COMING APART AT JUNCTURE. INSTRUCTED PIC TO MAKE APPROPRIATE REPAIRS TO THE WALL JUNCTURE BY 06/22/2022. SEND CHPD A PHOTO OF WALL JUNCTURE BROUGHT TO COMPLIANCE AT ACTRUJILLO@CABQ.GOV

Fai Wong Chinese Restaurant - 6200 Coors NW Ste A9
Description - Fai Wong (Food Service Establishment)
Activity Date - 06/09/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S20 Proper cold holding food temperatures

OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

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

OBSERVED RAW SHRIMP AT 54 DEGREES F ON THE COLD TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC WHEN THAWING FROZEN SHRIMP TEMPERATURE NOT TO EXCEED 41 DEGREES F. PIC PLACED SHRIMP ON ICE TO BRING TEMP DOWN TO 41 DEGREES F PRIOR TO USE.

S53 Physical facilities installed, maintained, and clean

OBSERVED WALL IN KITCHEN BEHIND FLAT TOP WITH SHEET METAL PANELS COMING APART AT JUNCTURE. INSTRUCTED PIC TO MAKE APPROPRIATE REPAIRS TO THE WALL JUNCTURE BY 06/22/2022. SEND CHPD A PHOTO OF WALL JUNCTURE BROUGHT TO COMPLIANCE AT ACTRUJILLO@CABQ.GOV

CIRCLE K Store #2706304 - 9200 Eagle Ranch Rd NW
Description - CIRCLE K # 2706304 (Retail - Self Service & Prepackage Foods)
Activity Date - 06/08/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

Description - CIRCLE K # 2706304 (Food Service Establishment)
Activity Date - 06/08/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

JRS Jerky Company - 5545 Silver Se Ste B
Description - JRS Jerky Company (Food Processor)
Activity Date - 06/06/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

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

OBSERVED CAN OPENER WITH DRY SOIL BUILD UP AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC CLEANING AND SANITIZING.

**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 DOOR GASKETS DAMAGED AND IN NEED OF REPLACEMENT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 6/27/22. SEND CHPD A PHOTO OF THE NEW GASKET INSTALLED AT ACTRUJILLO@CABQ.GOV.

**S49 Plumbing installed; proper backflow devices**

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

5-205.15 System Maintained in Good Repair

OBSERVED HAND WASH FAUCET SPOUT SPRAYING IN DIFFERENT DIRECTIONS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS BY 6/13/22 SPOUT MUST BE BROUGHT TO COMPLIANCE. SEND CHPD A PHOTO OF THE SPOUT FREE FLOWING. AT 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 BASE COVING NOT SEALED TO WALL AND IN BETWEEN FOOD DEBRIS BUILD UP IN BETWEEN THE WALL AND THE BASE COVING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 6/27/22. FOOD DEBRIS MUST BE REMOVED AND CLEANED PROPERLY AND BASE COVING MUST ME SECURED TO THE WALL. SEND CHPD A PHOTO OF THE BASE COVING BROUGHT TO COMPLIANCE AT ACTRUJILLO@CABQ.GOV.

**7 ELEVEN #739 - 1517 GIBSON BLVD SE**

Description - 7 ELEVEN #739 (Retail - Self Service & Prepackage Foods)

Activity Date - 06/08/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

**09 OUT OF COMPLIANCE**

**S13 Food separated and protected**

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

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

OBSERVED PACKAGES OF BEVERAGE PRODUCTS BEING STORED ON THE GROUND AT THE TIME OF INSPECTION. INSTRUCTED PIC TO STORE ALL PRODUCTS 6 INCHES OFF THE FLOOR.

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

6-501.111 Controlling Pests

OBSERVED EVIDENCE OF 9 ROACHES IN THE FACILITY UNDER THE HAND WASH SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE THE ROACHES AND REPLACE THE ROACH TRAPS. PIC STATED THEY HAD THERE PEST CONTROL OPERATOR SERVICE THE FACILITY LAST WEEK.

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 SALES HAND WASH STATION RUSTED AND DAMAGED AND IN NEED OF REPLACEMENT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 8/08/22 HAND WASH STATION WILL NEED TO BE REPLACED. SEND CHPD A PHOTO OF THE HAND WASH STATION INSTALLED AT ACTRUJILLO@CABQ.GOV.

S47 Nonfood-contact surfaces clean

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

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

OBSERVED THE BOTTOM OF THE HAND WASH SINK WITH EXCESSIVE COKE SYRUP BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED COOLER WALL WITH HOLE AT THE BASE OF THE UNIT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 08/08/2022, WALL MUST BE REPAIRED. SEND CHPD A PHOTO OF THE COOLER WALL BROUGHT TO COMPLIANCE AT ACTRUJILLO@CABQ.GOV.

S54 Adequate ventilation and lighting; designated areas used

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

6-202.12 Heating, Ventilation, Air Conditioning System Vents

OBSERVED WALK IN COOLER WITH AIR VENT FAN INOPERABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 06/22/2022. SEND CHPD A PHOTO OF AIR VENT FAN BROUGHT TO COMPLIANCE AT ACTRUJILLO@CABQ.GOV.

OLD TOWN PIZZA PARLOR - 108 RIO GRANDE BLVD NW

Description - OLD TOWN PIZZA PARLOR (Food Service Establishment)

Activity Date - 06/07/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

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

OBSERVED ICE MACHINE NEXT TO BEVERAGE DISPENSER WITH BLACK MOLD LIKE SUBSTANCE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE MOLD LIKE SUBSTANCE, CLEAN AND SANITIZE DISPENSING AREA, DEFLECTOR, WALLS AND SURROUNDING AREA IMMEDIATELY.

**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
4-202.11 Food-Contact Surface's-Cleanability

OBSERVED GASKETS ON PIZZA MAKE STATION COLD HOLDING TORN AND RIPPED AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE GASKETS TO HAVE A PROPER SEAL ON COLD HOLDING UNIT TO AND MAKE EASILY CLEANABLE.

**MODERN GENERAL - 1720 CENTRAL AV SW DTE B**
Description - MODERN GENERAL (Food Service Establishment)
Activity Date - 06/06/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

**09 OUT OF COMPLIANCE**

**S13 Food separated and protected**

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

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

OBSERVED CHICKEN BROTH STORED IN WALK IN COOLER USED FOR POSOLE LEFT UNCOVERED AND UNPROTECTED AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE COVERED AND PROTECTED AT ALL TIMES UNLESS PRODUCT IS IN COOLING PROCESS.

**S14 Food-contact surfaces: cleaned and sanitized**

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

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

OBSERVED NO CHLORINE OR QUAT SANITIZER AVAILABLE IN KITCHEN OR BAKERS AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE EITHER QUAT OR CHLORINE SANITIZER TO PROPERLY CLEAN AND SANITIZE WHILE IN OPERATION.

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

OBSERVED FOOD DEBRIS BULD UP ON THE CAN OPENER BLADE. INSTRUCTED PIC TO REMOVE DEBRIS, CLEAN AND SANITIZE BEFORE USE.

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

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

6-501.115 Prohibiting Animals

OBSERVED CUSTOMER WITH CANINE THAT WAS NOT A SERVICE ANIMAL ALLOWED TO ENTER FACILITY AND PLACE ORDER AT THE TIME OF INSPECTION. INSTRUCTED PIC NO ANIMALS UNLESS USED AS A SERVICE ANIMAL MAY ENTER THE FACILITY.

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

2-303.11 Prohibition-Jewelry

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

2-402.11 Effectiveness-Hair Restraints

OBSERVED EMPLOYEE WORKING IN SMOOTHIE / BARISTA AREA WITHOUT AN EFFECTIVE HAIR RESTRAINTS AT THE TIME OF INSPECTION. ALL EMPLOYEES WORKING IN FOOD AREAS MUST HAVE THEIR HAIR EFFECTIVELY RESTRAINED BY EITHER HAT, HAIRNET, SHAVE OR TIGHTLY TIED BACK.

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 IN BAKERS AREA AND BARISTA AREA LEFT ON TOP OF COUNTER TOP AFTER USE AT THE TIME OF INSPECTION. INSTRUCTED PIC USED WIPING CLOTHS MUST BE KEPT IN QUAT OR CHLORINE SANITIZER BUCKETS TO PROPERLY DISINFECT AFTER EACH USE.

S4 Proper eating, tasting, drinking, or tobacco use

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER (NO LID OR STRAW) DRINKS STORED ABOVE MAKE COLD HOLDING UNIT, ON PREP TABLE IN BAKERS AREA, UNDERNEATH PREP TABLE IN BAKERS AREA AT THE TIME OF INSPECTION. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT-FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS. NO EATING OR SMOKING IS ALLOWED IN THE FOOD AREAS.

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

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

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

OBSERVED SEVERAL FOOD CONTAINERS STORED IN DISH DRYING RACK AREA WITH LEFTOVER STICKER LABELS AND STICKER RESIDUE AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST COMPLETELY REMOVE STICKERS AND RESIDUE TO PROPERLY CLEAN AND SANITIZE FOOD CONTAINERS.

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 EXCESSIVE AMOUNT OF DEBRIS BUILD UP ON COFFEE GRINDER, INSIDEReach IN FREEZER IN SMOOTHIE AREA, REACH IN COOLER IN BARISTA AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS CLEAN AND SANITIZE ALL AREAS MENTIONED.

S49 Plumbing installed; proper backflow devices

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

5-205.15 System Maintained in Good Repair

OBSERVED HAND WASHING SINK MISSING FAUCET HANDLE ON COLD WATER AT THE TIME OF INSPECTION INSTRUCTED PIC TO REPAIR HANDLE TO BE ABLE TO TURN ON COLD WATER TO PROPERLY CLEAN AND SANITIZE HANDS.

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 PERSONAL ITEMS SUCH AS BEVERAGES, PURSES, BACKPACK, AND KEYS STORED NEXT TO FOOD ITEMS, ABOVE EQUIPMENT AND SINGLE USE ITEMS AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL PERSONAL ITEMS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, AND FOOD CONTACT SURFACES TO PREVENT CONTAMINATION.

4-202.18 Ventilation Hood Systems, Filters

OBSERVED HOOD VENT AND FILTERS WITH SUBSTANTIAL AMOUNT OF GREASE DEBRIS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS CLEAN HOOD VENT, FILTERS AND SURROUNDING AREA.

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.12 Hand Drying Provision

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

6-301.14 Handwashing Signage

OBSERVED HAND WASHING SINKS IN FACILITY MISSING THE REQUIRED SIGNAGE AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL HAND WASHING SINKS MUST STATE FOR HAND WASHING ONLY.

TAQUERIA LA LAGUNERA - 520 LOUISIANA BLVD SE

Activity Date - 06/06/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

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

OBSERVED FOOD CONTAINERS IN THE MAKE TABLE WITH EXCESSIVE SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A DAILY BASIS.

S20 Proper cold holding food temperatures

OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

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

OBSERVED RAW SHELLED EGGS HOLDING ABOVE 41 DEGREES FAHRENHEIT AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY TRANSFERRING TO A REFRIGERATOR AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES.

S55 Permit To Operate
IT IS UNLAWFUL FOR ANY PERSON TO OPERATE A FOOD ESTABLISHMENT WITHIN THE CITY WHO DOES NOT POSSESS A VALID PERMIT ISSUED FOR THAT FOOD ESTABLISHMENT BY THE ENFORCEMENT AUTHORITY. SUCH PERMIT SHALL BE POSTED IN A CONSPICUOUS LOCATION, AND ONLY SUCH PERSONS WHO COMPLY WITH THE REQUIREMENT OF LAW SHALL RECEIVE AND RETAIN SUCH PERMIT. PERMITS SHALL NOT BE TRANSFERABLE FROM ONE PERSON TO ANOTHER PERSON OR ESTABLISHMENT. PERMITS FOR TEMPORARY FOOD-SERVICE ESTABLISHMENTS SHALL BE ISSUED FOR A PERIOD OF TIME NOT TO EXCEED TWO WEEKS, TO A SPECIFIC PERSON FOR A SPECIFIC LOCATION AND SHALL BE ISSUED ONLY FOR SPECIFIC SPECIAL EVENTS.

§§ 9-6-1-7 (A) Permits

OBSERVED MOBILE FOOD UNIT IS OPERATING WITHOUT A CURRENT PERMIT AT THE TIME OF INSPECTION. PERMIT HAD EXPIRED AS OF 5/31/20. FACILITY HAS 5 DAYS TO MAKE PERMIT CURRENT TO AVOID FURTHER ENFORCEMENT ACTION. RECEIPT OF PERMIT PAYMENT MUST BE SUBMITTED TO CHPD PRIOR TO OPERATING NO LATER THAN 6/11/22 SEND RECEIPT TO ACTRUJILLO@CABQ.GOV

HONG KONG BUFFET - 10100 COORS BLVD NW
Description - HONG KONG BUFFET (Food Service Establishment)
Activity Date - 06/08/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

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

OBSERVED SEVERAL CONTAINERS OF SEAFOOD MIX AND MUSSELS IN REACH IN COOLER OPEN WITHOUT BEING COVERED IN THE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL PROCESSED FOOD MUST BE COVERED AND PROTECTED WHILE BEING STORED.

S19 Proper hot holding temperatures
OBSERVED IMPROPER HOT HOLDING TEMPERATURES.

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

OBSERVED BAKED CRAB MIX AT 98 DEGREES ON BUFFET LINE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REHEAT ITEM TO 165 DEGREES F PRIOR TO SERVING.

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 FACILITY NOT DATE MARKING PROCESSED FOOD IN REACH IN COOLER IN KITCHEN SUCH AS COOKED SHRIMP AT THE TIME OF INSPECTION. PIC NOTED SHRIMP WAS COOKED YESTERDAY AND INSTRUCTED PIC TO DATE MARK ALL PROCESSED FOOD WITH A USE BY OR PRODUCTION DATE NOT TO EXCEED 7 DAYS.

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED EMPLOYEE DRINKS STORED IN THE REACH COOLER ABOVE FACILITY FOOD IN KITCHEN AT THE TIME OF INSPECTION. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT-FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS. NO EATING OR SMOKING IS ALLOWED IN THE FOOD AREAS.

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

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

OBSERVED ICE SCOOP IN DIPPER WELL WITH DEBRIS BUILD UP ON SCOOP FOR ICE CREAM NOT UNDER RUNNING WATER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ICE CREAM SCOOP AND REPLACE IN DIPPER WELL UNDER RUNNING WATER.

S47 Nonfood-contact surfaces clean

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

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

OBSERVED REACH IN COOLER IN KITCHEN WITH DEBRIS BUILD UP INSIDE AND ALONG GASKETS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS, CLEAN AND SANITIZE AS NEEDED TO PREVENT BUILD UP.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.14 Floor Carpeting, Restrictions and Installation

OBSERVED DEBRIS BUILD UP AND SOILED CARPET ON FLOORING IN LOBBY AND TABLE SEATING AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS, CLEAN CARPET AS NEEDED TO PREVENT BUILD UP AND CARPET BEING SOILED. PIC NOTED THEY A FLOOR CLEANING SCHEDULED.

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED DEBRIS AND BUILD UP BEHIND AND UNDER EQUIPMENT IN THE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT A REGULAR CLEANING SCHEDULE SHOULD BE ESTABLISHED AND FOLLOWED TO MAINTAIN THE FACILITY IN A CLEAN AND SANITARY MANNER NOT TO ATTRACT INSECTS, RODENTS AND OTHER PESTS. Facility shall be cleaned as often as necessary to keep clean.

S58 Result of complaint investigation

EVIDENCE WAS OBSERVED TO SUBSTANTIATE COMPLAINT OF FACILITY CLEANLINESS IN LOBBY AND DINING AREA AT THE TIME OF INSPECTION. INSTRUCTED THEY MUST CLEAN FACILITY AS NEEDED TO PREVENT BUILD AND OVERALL SANITARY CONDITIONS.

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 HANDLING COOKED PIZZA IN KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL READY TO FOOD MUST BE HANDLED BY UTENSILS AND OR EMPLOYEE WEARING GLOVES.
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 INTERIOR OF THE ICE MACHINE WITH A BROWN LIKE MILDEW AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

OBSERVED CAN OPENER WITH DRY SOIL RESIDUE AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC CLEANING AND SANITIZING.

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 NO USED BY DATE ON A CONTAINER OF CEASER DRESSING AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC DISCARDING THE DRESSING. DISCUSSED PROPER DATING PROCEDURES.

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

4-302.14 Sanitizing Solutions, Testing Devices

OBSERVED NO TEST STRIPS TO TEST SANITIZER CONCENTRATION AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 6/10/22. SEND CHPD A PHOTO OF THE TEST STRIPS AT ACTRUJILLO@CABQ.GOV

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

5-205.15 System Maintained in Good Repair

OBSERVED DRAIN UNDER THE THREE COMPARTMENT SINK SOILED 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.

6-301.11 Handwashing Cleanser, Availability

OBSERVED NO SOAP AT THE HAND SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PLACE HAND SOAP BY 6/08/22.
IT IS UNLAWFUL FOR ANY PERSON TO OPERATE A FOOD ESTABLISHMENT WITHIN THE CITY WHO DOES NOT
POSSESS A VALID PERMIT ISSUED FOR THAT FOOD ESTABLISHMENT BY THE ENFORCEMENT AUTHORITY. SUCH
PERMIT SHALL BE POSTED IN A CONSPICUOUS LOCATION, AND ONLY SUCH PERSONS WHO COMPLY WITH THE
REQUIREMENT OF LAW SHALL RECEIVE AND RETAIN SUCH PERMIT. PERMITS SHALL NOT BE TRANSFERABLE FROM
ONE PERSON TO ANOTHER PERSON OR ESTABLISHMENT. PERMITS FOR TEMPORARY FOOD-SERVICE
ESTABLISHMENTS SHALL BE ISSUED FOR A PERIOD OF TIME NOT TO EXCEED TWO WEEKS, TO A SPECIFIC PERSON
FOR A SPECIFIC LOCATION AND SHALL BE ISSUED ONLY FOR SPECIFIC SPECIAL EVENTS.

§§ 9-6-1-7 (A) Permits

OBSERVED FACILITY IS OPERATING WITHOUT A CURRENT PERMIT AT THE TIME OF INSPECTION. PERMIT HAD
EXPIRED AS OF 10-31-21. FACILITY HAS 5 DAYS TO MAKE PERMIT CURRENT TO AVOID FURTHER ENFORCEMENT
ACTION. RECEIPT OF PERMIT PAYMENT MUST BE SUBMITTED TO CHPD PRIOR TO JUNE 14, 2022

FULL OF HEART CAFE LLC - 6320 ZUNI RD SE
Description - FULL OF HEART CAFE (Mobile Pre-Packaged)
Activity Date - 06/10/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED
09 OUT OF COMPLIANCE
S45 Food and non-food contact surfaces cleanable, properly designed, constructed, and used
OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED,
OR NOT KEPT IN GOOD REPAIR.

4-101.11 Characteristics-Materials for Construction and Repair

OBSERVED MOBILE UNIT IS MISSING THE REQUIRED FREEZER TO STORE THERE ICE FOR CONSUMPTION.
INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 6/24/22. SEND CHPD A PHOTO FREEZER.

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

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED FLOORING NEAR THE DRAIN SPOUT DAMAGED AND IN NEED OF REPAIR AT THE TIME OF INSPECTION.
INSTRUCTED PIC TO MAKE CORRECTIONS BY 6/22/22. SEND CHPD A PHOTO AT ACTRUJILLO@CABQ.GOV.

OBSERVED AIR VENT OF THE MOBILE CEILING IS MISSING THE REQUIRED SYNTHETIC COVERING AT THE TIME OF
INSPECTION, ALL SURFACES NEED TO BE SMOOTH AND EASILY CLEANABLE. INSTRUCTED PIC TO MAKE
CORRECTIONS BY 6/22/22. SEND CHPD A PHOTO OF THE REPAIR BY 6/22/22 AT ACTRUJILLO@CABQ.GOV.

TACO EL FAROLITO - 5109 CENTRAL AV NW
Description - TACOS EL FAROLITO (Mobile Food Unit)
Activity Date - 06/08/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED
09 OUT OF COMPLIANCE
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 WATER LEAK UNDER FRESH WATER TANK AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR LEAK AND PROVIDE PHOTO OF REPAIR TO ENVIRONMENTAL HEALTH DEPARTMENT WITHIN FIVE BUSINESS DAYS JUNE 15TH 2022.

5-205.15 System Maintained in Good Repair

OBSERVED HOSES LEADING TO WATER HEATER LEAKING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR LEAKING HOSES AND PROVIDE PHOTO OF REPAIR TO ENVIRONMENTAL HEALTH DEPARTMENT WITHIN FIVE BUSINESS DAYS JUNE 15TH 2022.

STARRY MOON - 10131 COORS BLVD NW H2
Description - STARRY MOON (Food Service Establishment)
Activity Date - 06/07/2022 (Service - New Business 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 FACILITY HAD CUT WATERMELON AND PINEAPPLE IN REACH IN COOLER WITHOUT DATE MARKINGS ON CONTAINERS AT THE TIME OF INSPECTION.

VIOLATION CORRECTED ON SITE BY DATE MARKING ALL PROCESSED FOODS AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES FOR USE BY OR PRODUCTION DATE NOT TO EXCEED 7 DAYS.

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

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

OBSERVED FACILITY STORING KNIVES BEHIND METAL DRYING RACK AGAINST THE WALL IN THE KITCHEN AT THE TIME OF INSPECTION.

INSTRUCTED PIC TO HAVE ALL UTENSILS STORED IN A CLEAN AND SANITIZED AREA SUCH AS A CONTAINER OR MAGNET TO PREVENT CONTAMINATION.

FUDDRUCKERS - 2120 YALE BLVD SE
Description - FUDDRUCKERS (Food Service Establishment)
Activity Date - 06/08/2022 (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 IN THE WALK IN FREEZER 6 BAGS OF FROZEN FRENCH FRIES ON A DIRTY TUN AGE RACK AND A DIRTY BOX OF WOOD PAPER TOWEL HOLDERS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO STORE FOOD ITEMS IN A SAFE MANOR.

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 4 SANITIZER BUCKET TESTED BELOW COMPLIANCE LEVEL AT TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PIC REMAKING THE SANITIZER BUCKETS, SANITIZER BUCKET TESTED AT 300 PPM QUAT.

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 IN THE WALK IN COOLER MAC AND CHEESE, GREEN CHILI, PICKLES, NOT LABELED OR DATED AT THE TIME OF INSPECTION. INSTRUCTED PIC TO LABEL AND DATE ALL FOOD ITEMS. AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES.

OBSERVED IN THE WALK IN COOLER TWO CONTAINERS OF TARANTAR SAUCE, BLUE CHEESE WITH A USED BY DATE 5/18 AND 5/17 AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DISCARD. AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES

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

6-501.111 Controlling Pests

OBSERVED EVIDENCE OF DEAD ROACHES IN THE FACILITY AT THE TIME OF INSPECTION. AREAS OBSERVED WERE BREAD MAKING AREA, ICE CREAM SERVICE STATION, DINING ROOM, AND ENTRYWAY STORAGE AREA. INSTRUCTED PIC TO DISCARD, REPLACE TRAPS AND CLEAN AND SANITIZE AREA, AND TO CALL PEST CONTROL TO SERVICE THE FACILITY. PIC STATED IT HAD BEEN A MONTH SINCE HIS LAST PEST INSPECTION, STATED ONE WAS SCHEDULED FOR FIVE DAYS FROM TODAY ON MONDAY, 06/13/2022.

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 IN A HAND WASHING SINK IN THE BAKERY SECTIONS AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE DISCARDING / PROPERLY STORING DRINKS. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT- FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS

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

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

OBSERVED IN THE KITCHEN AREA, TUBS OF FLOUR WITH TWO BOWLS STORED INSIDE IN THE FLOUR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE BOWLS AND INSTRUCTED PIC TO USE PROPER SCOOPS.

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 COOLER GASKETS IN COOK AREA DAMAGED AND IN NEED OF REPLACEMENT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE GASKETS TO BRING IN TO COMPLIANCE BY 6/14/22. SEND A PHOTO OF REPLACED GASKETS TO CHPD ACTRUJILLO@CABQ.GOV
S47 Nonfood-contact surfaces clean
OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.

4-601.11(B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils
OBSERVED GASKETS OF REACH IN COOLERS IN COOK AREA WITH SIGNIFICANT DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

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

5-205.15 System Maintained in Good Repair
OBSERVED DRAIN UNDER THE FOUNTAIN DRINK DISPENSER WITH EXCESSIVE DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

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

6-201.11 Floors, Walls and Ceilings-Cleanability
OBSERVED DEBRIS AND BUILD UP BEHIND AND UNDER EQUIPMENT AT THE TIME OF INSPECTION. OBSERVED FLOORS, WALLS AND CEILINGS ARE IN NEED OF CLEANING, AND SANITIZING.

1. OBSERVED COOLER AND FREEZER FLOORS WITH EXCESSIVE DEBRIS BUILD UP AT THE TIME OF INSPECTION.
2. OBSERVED STORAGE AREAS AND STORAGE RACKS WITH EXCESSIVE DEBRIS BUILD UP AT THE TIME OF INSPECTION.
3. OBSERVED IN THE KITCHEN AREA SIGNIFICANT GREASE BUILD UP ON THE FLOOR AND BEHIND COOKING EQUIPMENT AT THE TIME OF INSPECTION.
4. OBSERVED FLOORS IN THE ICE CREAM AREA WITH SOIL AND DEBRIS BUILD UP AT THE TIME OF INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE BY 6/14/22 ALL NOTED AREAS.

6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed
OBSERVED SEVERAL BASE COVINGS DAMAGED AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE ALL BROKEN BASE COVING BY 06/22/2022

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

6-403.11 Designated Areas-Employee Accommodations for eating/drinking/smoking
OBSERVED PERSONAL CELL PHONE STORED ON TOP OF BAGS OF SPICES AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE REMOVING THE CELL PHONE.

S56 Immediate Closure - Imminent Health Hazard
WHENEVER THE ENFORCEMENT AUTHORITY FINDS AN IMMINENT HEALTH HAZARD OR OTHER CONDITIONS IN THE
OPERATION OF A FOOD ESTABLISHMENT, WHICH, IN ITS JUDGMENT, CONSTITUTE A SUBSTANTIAL HAZARD TO THE
PUBLIC HEALTH, THE ENFORCEMENT AUTHORITY MAY WITHOUT ANY PRIOR WARNING, NOTICE, OR HEARING, ISSUE
A WRITTEN NOTICE TO THE PERMIT HOLDER OR OPERATOR THAT THE PERMIT IS IMMEDIATELY SUSPENDED AND ALL
FOOD-SERVICE OR FOOD PROCESSING OPERATIONS ARE TO BE IMMEDIATELY DISCONTINUED.

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

DUE TO THE IMMINENT HEALTH HAZARD OF ROACH INFESTATION AND LACK OF CLEANLINESS AT THE TIME OF
INSPECTION. FACILITY IS CLOSED EFFECTIVE 6/08/22. FACILITY MUST CONTACT CHPD WHEN HAS BEEN ADDRESSED
AND FACILITY MUST BE REINSPECTED BY CHPD PRIOR TO OPENING. CALL CHPD ANTHONY TRUJILLO AT (505)
977-3455.

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.11 Handwashing Cleanser, Availability

OBSERVED NO HAND WASHING CLEANSER AT THE ICE CREAM SERVICE STATION AND KITCHEN AT THE TIME OF
INSPECTION. INSTRUCTED PIC TO REPLACE HAND SOAP IMMEDIATELY.

6-301.12 Hand Drying Provision

OBSERVED NO HAND DRYING TOWELS IN THE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE
PAPER TOWELS TO PROPERLY DRY HANDS.

6-301.14 Handwashing Signage

OBSERVED NO HAND WASHING ONLY SIGN AT THE ICE CREAM SERVICE STATION AT THE TIME OF INSPECTION.
INSTRUCTED PIC TO POST A HAND WASHING ONLY SIGN.

OLD TOWN PIZZA PARLOR - 108 RIO GRANDE BLVD NW

Description - OLD TOWN PIZZA PARLOR (Food Service Establishment)

Activity Date - 06/06/2022 (Service - HIGH RISK / Result - IMMEDIATE CLOSURE / 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 BOTTLE SODAS STORED ON THE FLOOR IN FRONT OF EXPO STATION AT THE TIME OF INSPECTION.
INSTRUCTED PIC ALL FOOD ITEMS MUST BE STORED SIX INCHES ABOVE THE FLOOR TO PREVENT CONTAMINATION.

S14 Food-contact surfaces: cleaned and sanitized

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

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

OBSERVED ICE MACHINE NEXT TO BEVERAGE DISPENSER WITH BLACK MOLD LIKE SUBSTANCE AT THE TIME OF
INSPECTION. INSTRUCTED PIC TO REMOVE MOLD LIKE SUBSTANCE, CLEAN AND SANITIZE DISPENSING AREA,
DEFLECTOR, WALLS AND SURROUNDING AREA.

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 MULTIPLE FOOD ITEMS IN WALK IN COOLER AND PIZZA MAKE COLD HOLDING UNIT HOLDING ABOVE 41 DEGREES FAHRENHEIT AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL COLD HOLDING UNITS MUST BE ABLE TO COLD HOLD FOOD ITEMS AT 41 DEGREES OR BELOW.

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

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

OBSERVED FOOD ITEMS SUCH AS SALT, SUGAR, AND FLOUR WITH NO LABEL OR IDENTIFICATION AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE LABELED WITH COMMON NAME OF FOOD.

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

2-402.11 Effectiveness-Hair Restraints

OBSERVED EMPLOYEES WORKING WITH FOOD WITH HAIR INEFFECTIVELY RESTRAINED AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL EMPLOYEES WORKING IN FOOD AREAS MUST HAVE THEIR HAIR EFFECTIVELY RESTRAINED BY EITHER HAT, HAIRNET, SHAVE OR TIGHTLY TIED BACK.

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 IN SALAD/PASTA PREP TABLE LEFT ON TOP OF COUNTER TOP AFTER USE AT THE TIME OF INSPECTION. INSTRUCTED PIC USED WIPING CLOTHS MUST BE KEPT IN QUAT OR CHLORINE SANITIZER BUCKETS TO PROPERLY DISINFECT AFTER EACH USE.

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

2-401.11 Eating, Drinking or Using Tobacco

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

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
4-101.11 Characteristics-Materials for Construction and Repair

OBSERVED GASKETS ON PIZZA MAKE STATION COLD HOLDING AND WALK IN COOLER TORN AND RIPPED AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE GASKETS TO HAVE A PROPER SEAL ON COLD HOLDING UNITS AND TO MAKE EASILY CLEANABLE.

S56 Immediate Closure - Imminent Health Hazard
WHENEVER THE ENFORCEMENT AUTHORITY FINDS AN IMMINENT HEALTH HAZARD OR OTHER CONDITIONS IN THE OPERATION OF A FOOD ESTABLISHMENT, WHICH, IN ITS JUDGMENT, CONSTITUTE A SUBSTANTIAL HAZARD TO THE PUBLIC HEALTH, THE ENFORCEMENT AUTHORITY MAY WITHOUT ANY PRIOR WARNING, NOTICE, OR HEARING, ISSUE A WRITTEN NOTICE TO THE PERMIT HOLDER OR OPERATOR THAT THE PERMIT IS IMMEDIATELY SUSPENDED AND ALL FOOD-SERVICE OR FOOD PROCESSING OPERATIONS ARE TO BE IMMEDIATELY DISCONTINUED.

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