LA PETITE ACADEMY - 7615 ANAHEIM AV NE
Description - LA PETITE ACADEMY (Not-For-Profit-Childcare)
Activity Date - 08/01/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized
OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.
4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness
OBSERVED CHLORINE SANITIZER TESTING ABOVE 200 PPM IN PLASTIC CONTAINER AT THE TIME OF INSPECTION. VIOLATION CORRECTED BY PIC REMAKING SANITIZER BUCKET TO 50 PPM.

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 CHLORINE SANITIZER IN PLASTIC BIN WITH NO LABEL ON IT TO IDENTIFY WHICH CHEMICAL WAS IN USE. VIOLATION CORRECTED BY PIC WHEN REMAKING SANITIZER BUCKET ADDED LABEL TO PROPERLY IDENTIFY.

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 FOR CHLORINE SANITIZER WHICH WAS BEING UTILIZED AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PURCHASE TEST STRIPS FOR CHLORINE TO VERIFY THAT THE CORRECT CONCENTRATION OF SANITIZER BETWEEN 50-100 PPM TO PROPERLY SANITIZER SURFACES WITHOUT CONTAMINATING WITH TOO HIGH OF CONCENTRATION.

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 PURSE, EMPLOYEE FOOD (OPEN BAG OF TRAIL MIX AND SODA) STORED IN CABINET ABOVE SINGLE USE FOOD CONTAINERS, AND DRYING RACKS AT THE TIME OF INSPECTION. PIC CORRECTED VIOLATION BY DISCARDING FOOD AND MOVING PURSE TO BELOW FOOD CONTACT SURFACES. REMINDED PIC OF KEEPING PERSONAL BELONGINGS BELOW OR AWAY FROM FOOD PREP AREAS AND FOOD CONTACT SURFACES.

ALBUQ GRAND SENIOR APTS - 1501 TIJERAS AV NE
Description - ALBUQ GRAND SENIOR APTS (Not-For-Profit-Institutional Kitchen)
Activity Date - 08/05/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S13 Food separated and protected
OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.
3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation
OBSERVED BOXES OF EGGS AND BOXES OF VEGETABLES STORED ON THE FLOOR OF THE WALK IN COOLER AT THE TIME OF THE INSPECTION
INSTRUCTED PIC FOOD MUST BE STORED SIX INCHES OFF THE GROUND TO PREVENT FROM CONTAMINATION.

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 CONTAINER OF DICED HAM IN THE WALK IN COOLER WITH NO DATE MARKINGS AT TIME OF INSPECTION.

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

S35 Food properly labeled; original container

2ND NOTICE OF SAME VIOLATION ON PREVIOUS INSPECTION

OBSERVED PACKAGED FOOD WITHOUT APPROPRIATE LABELS.

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

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

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

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

OBSERVED Food and non-food contact surfaces improperly designed, constructed, installed, used, or not kept in good repair.

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

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

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

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

OBSERVED Food and non-food contact surfaces improperly designed, constructed, installed, used, or not kept in good repair.

4-101.11 Characteristics - Materials for Construction and Repair

OBSERVED COOLER’S GASKETS IN NEED OF REPAIR FROM RIPS AND TEARING AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH PIC INSTRUCTED TO SEND A PICTURE OF THE REPAIR TO NDVIGIL@CABQ.GOV BY 09/07/22

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

4-202.12 CIP Equipment

OBSERVED DEBRIS BUILD UP ON FAN COVER IN THE WALK IN FREEZER IN THE KITCHEN AREA AT THE TIME OF THE INSPECTION.

INSTRUCTED PIC TO CLEAN AND SANITIZE VENT COVERS ON A REGULAR SCHEDULED BASIS TO PREVENT CONTAMINATION FROM CONTACTING FOOD AND NON FOOD CONTACT SURFACES.

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 CEILING AND VENT COVER IN THE KITCHEN AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE FACILITY ON A REGULAR BASIS AND ROUTINE BASIS

COST PLUS IMPORTS - 3301 MENAUL BLVD NE
Description - COST PLUS IMPORTS (Retail - Grocery)
Activity Date - 08/03/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

3-307.11 Miscellaneous Sources of Contamination

OBSERVED DEBRIS BUILD UP ON JARS OF ADOBO SAUCE AT THE SALES RACK LOCATED TO THE NORTH SIDE OF THE FACILITY AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE JARS BEFORE SELLING TO THE PUBLIC

KINDRED HOSPITAL - 700 HIGH ST NE
Description - KINDRED HOSPITAL (Not-For-Profit-Institutional Kitchen)
Activity Date - 08/02/2022 (Service - VERY 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 PHONE ON TOP OF STOVE AND CORD ON THE FLAT TOP OF THE STOVE WHERE FOOD IS BEING PREPARED AT TIME OF INSPECTION.

VIOLATION ADDRESSED WITH PIC INSTRUCTED TO KEEP PHONE 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.

4-202.15 Can Openers

OBSERVED CAN OPENER WITH DEBRIS BUILD UP AT TIME OF INSPECTION.

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

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

4-202.12 CIP Equipment

OBSERVED DEBRIS BUILD UP ON FAN COVER IN THE REACH IN COOLER LOCATED IN THE BACK OF THE KITCHEN AREA AT THE TIME OF THE INSPECTION.

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

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

OBSERVED WALL FALLING APART NEXT TO DISHWASHER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REPAIR WALL AND SEND A PHOT TO CHPD INSPECTOR AT NDVIGIL@CABQ.GOV BY 09/01/22

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

6-301.14 Handwashing Signage

OBSERVED NO SIGNAGE AT TIME OF INSPECTION.

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

HUONG THAO VIETNAMESE - 1016 JUAN TABO BLVD NE B
Description - HUONG THAO VIETNAMESE RESTAURANT (Food Service Establishment)
Activity Date - 08/05/2022 (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

1. OBSERVED RAW SHELL EGGS STORED ABOVE PRODUCE IN WALK IN COOLER AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO KEEP ALL RAW MEATS AND POULTRY ITEMS STORED BELOW READY TO EAT FOODS AND PRODUCE ITEMS.

2. OBSERVED SPROUTS OVERSTOCKED CAUSING IN TO BE ABOVE HEIGHT LIMIT IN PREP COOLER AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO MINIMIZE THE AMOUNT OF SPROUTS STORED IN PREP COOLER SO THAT IT IS DOES NOT OVERFLOW AND RISK THE TEMPERATURE OF SPROUTS TO BE ABOVE COLD HOLDING TEMPERATURES.

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

7-204.11 Sanitizers, Criteria-Chemicals

OBSERVED SANITIZER BUCKET WITH SOAP AND CHLORINE MIXTURE AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO DISCONTINUE USE OF SOAP IN SANITIZER SOLUTION. SANITIZER SOLUTION MUST CONSIST OF ONLY SANITIZER AND WATER. OBSERVED OPERATOR REMAKE SANITIZER. TESTED AT 100 PPM CHLORINE. VIOLATION CORRECTED ON SITE.

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

4-501.11 Good Repair and Proper Adjustment-Equipment

1. OBSERVED ICE BUILD UP ON THE CEILING AND DOOR EDGES OF THE WALK IN FREEZER CAUSING THE FREEZER DOOR TO NOT CLOSE FIRMLY AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO REMOVE ICE BUILD UP.

2. OBSERVED BUILD UP AND DEBRIS ON THE FAN GUARDS OF WALK IN COOLER CONDENSER UNIT AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO REMOVE DEBRIS AND TO CLEAN AND SANITIZE FAN GUARDS.

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

6-501.19 Closing Toilet Room Doors

OBSERVED RESTROOMS DOORS (EMPLOYEE AND CUSTOMER) ARE NOT SUPPLIED WITH THE REQUIRED SELF CLOSING DEVICE AT THE TIME OF INSPECTION, REMINDED PERSON IN CHARGE THAT ALL RESTROOM DOORS MUST BE SELF CLOSING. PERSON IN CHARGE MUST INSTALL SELF CLOSING DEVICE ON RESTROOM DOORS.
S8 Adequate hand washing sinks properly supplied and accessible
OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

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

1. OBSERVED NO PAPER TOWELS AT THE HAND WASHING SINK IN THE KITCHEN AREA AT THE TIME OF INSPECTION.
2. OBSERVED NO SOAP AT THE HAND WASHING SINK IN THE WOMEN'S RESTROOM AT THE TIME OF INSPECTION.

INSTRUCTED OPERATOR TO KEEP HAND WASHING SINKS SUPPLIED WITH SOAP, PAPER TOWELS, HOT AND COLD WATER AT ALL TIMES.

FAMILY DOLLAR STORES OF NM 5506 - 5900 GIBSON BLVD SE
Description - FAMILY DOLLAR STORE 5506 (Retail -Grocery)
Activity Date - 08/03/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

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

OBSERVED THE FOLLOWING POTENTIALLY HAZARDOUS FOODS NOT MAINTAINED AT A COLD HOLDING TEMPERATURE OF 41 DEGREES OR LESS IN SALES CASE REACH IN COOLER AT TIME OF INSPECTION. OBSERVED AT TIME OF INSPECTION 1:40 P.M TEMP 1.43 UNITS OF ONE GALLON MILK AT 55 F. TEMPERATURE 2, 31 HALF GALLONS OF MILK 54.05 TEMPERATURE 3: HALF AND HALF 57.O5 F.
VIOLATION CORRECTED ON SITE BY PIC TO DISCARD ALL MILKS AND HALF AND HALF. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS: BY 8/10/22 REFRIGERATION UNIT MUST BE REPAIRED AND TEMPERATURE WILL NEED TO REACH AND AMBIENT TEMPERATURE OF 41 F OR LOWER. SEND CHPD A PHOTO OF THE SERVICE REPAIR INVOICE ONCE THE REFRIGERATION UNIT HAS BEEN BROUGHT TO COMPLIANCE AT ACTRUJILLO@CABQ.GOV.

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 8/24/22. TOP OF DOOR MUST BE SEALED SO THERE IS NO ENTRY WAY FOR RODENTS TO ENTER INTO THE FACILITY. SEND CHPD A PHOTO OF THE OF THE REAR ENTRY DOOR BROUGHT INTO COMPLIANCE AT ACTRUJILLO@CABQ.GOV

BLAKES LOTABURGER 22 - 2100 EUBANK BLVD NE
Description - LOTABURGER 22 (Food Service Establishment)
Activity Date - 08/02/2022 (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

OBSERVED A GAP ON THE BOTTOM OF THE BACK DOOR AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO REPLACE DOOR SWEEP TO PREVENT ENTRY OF PESTS.
**S41 In-use utensils: properly stored**

OBSERVED IMPROPER STORAGE OF IN-USE UTENSILS DURING PAUSES IN FOOD PREPARATION OR DISPENSING.

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

OBSERVED ICE SCOOP STORED IN DIRECT CONTACT WITH ICE INSIDE THE ICE BIN WITHOUT THE SCOOP HANDLE EXTENDED AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO KEEP ICE SCOOPS STORED:
1. NEXT TO THE ICE BIN IN A CLEAN AND SANITIZED CONTAINER OR
2. IN THE ICE WITH THE HANDLE EXTENDED ABOVE THE LEVEL OF THE ICE

OBSERVED PERSON IN CHARGE REMOVE ICE SCOOP AND PLACE IN A CLEAN AND SANITIZED PAN NEXT TO THE ICE BIN. VIOLATION CORRECTED ON SITE.

**TEXAS ROADHOUSE HOLDING LLC - 5900 PAN AMERICAN FWY NE**

Description - TEXAS ROADHOUSE BAR (Food Service Establishment-Bar)

Activity Date - 08/05/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

**09 OUT OF COMPLIANCE**

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

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

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

OBSERVED QUAT SANITIZER IN 3 COMPARTMENT SINK AT 0 PPM AT THE TIME OF INSPECTION. PIC CORRECTED VIOLATION BY REPLACING QUAT SANITIZER BOTTLE AND HAVING ALL 3 COMPARTMENT SINK REFILLED. PIC TESTED QUAT SANITIZER TO ENSURE IT WAS AT 200PPM.

**Description - TEXAS ROADHOUSE RESTAURANT (Food Service Establishment)**

Activity Date - 08/05/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

**09 OUT OF COMPLIANCE**

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

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

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

OBSERVED BUILD UP INSIDE ICE MACHINE ON THE SHOOT OF ICE MACHINE AT THE TIME OF INSPECTION. PICTURE OF THE INSIDE TAKEN AND UPLOADED TO EBRIDGE. INSTRUCTED PIC TO DISCARD ICE, DRAIN, CLEAN AND SANITIZE ICE MACHINE. RECOMMENDED THAT ICE MACHINE BE CLEANED AND SANITIZED ON A MONTHLY BASIS AND AS NEEDED TO PREVENT BUILD UP FROM OCCURRING.

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

OBSERVED QUAT SANITIZER IN MULTIPLE BUCKETS TESTING AT 0 PPM AT THE TIME OF INSPECTION. PIC CORRECTED VIOLATION BY REPLACING QUAT SANITIZER BOTTLE AND HAVING ALL BUCKETS REMADE THROUGHOUT FACILITY. PIC TESTED QUAT SANITIZER TO ENSURE IT WAS AT 200PPM.

**S26 Toxic substances properly identified, stored, and used**

OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.

7-201.11 Separation-Storage

OBSERVED CONTAINERS OF PRE-SOAK FOR WAREWASHING STORED ABOVE FOOD PREP TABLE AND FOOD ITEMS SUCH AS RAW BEEF IN THE MEAT CUTTING ROOM AT THE TIME OF INSPECTION. PIC CORRECTED VIOLATION AND SPOKE WITH STAFF MEMEBERS ABOUT THE IMPORTANCE OF KEEPING CHEMICALS BELOW AND AWAY FROM FOOD AREAS TO PREVENT CONTAMINATION.

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

6-202.15 Outer Openings, Protected

OBSERVED BACK DOOR TO OUTSIDE AREA WITH GAP AT THE BOTTOM OF DOOR. INSTRUCTED PIC TO MAKE REPAIRS OR ADD A METHOD TO SEAL DOOR AT THE BOTTOM SUCH AS A DOOR SWEEP TO PREVENT OPENINGS TO INSECTS, OR RODENTS.

S37 Contamination prevented during food preparation, storage and display

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

3-306.11 Food Storage-Preventing Contamination from the Premises

OBSERVED ICE BUILD UP ON FREEZER DOOR, DOOR JAM AND FLOOR AT THE TIME OF INSPECTION PREVENTING DOOR FROM CLOSING FULLY. INSTRUCTED PIC TO REMOVE ICE BUILD UP TO PREVENT CONTAMINATION AND TO ENSURE THAT TEMPERATURES ARE MAINTAINING PROPERLY. PIC STATED THAT THEY WERE AWARE OF THE PROBLEM AND WERE IN THE PROCESS OF FIXING ISSUE.

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 MULTIPLE SANITIZING TOWELS STORED ON CUTTING BOARDS AND FOOD PREP TABLES AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT SANITIZING TOWELS MUST BE STORED IN SANITIZER BUCKETS WITH APPROPRIATE SANITIZER CONCENTRATION TO PREVENT CONTAMINATION AND TO MAINTAIN SANITIZING QUALITY OF WIPING CLOTHS.

S4 Proper eating, tasting, drinking, or tobacco use

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED EMPLOYEE DRINKS (OPEN STYROFOAM CUP WITH NO LID OR STRAW, PLASTIC CUP WITH NO LID OR STRAW, ENERGY DRINK, REUSABLE TWIST TOP WATER BOTTLES) STORED IN DISH AREA, ABOVE FOOD MAKE TABLE, AND FOOD CONTACT SURFACES AT TIME OF INSPECTION. INSTRUCTED PIC THAT ALL DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX: A CUP WITH A TIGHT FITTING LID AND STRAW). THEY MUST ALSO BE STORED BELOW OR AWAY FROM ALL FOOD PREP / STORAGE SURFACES.

S49 Plumbing installed; proper backflow devices

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

5-205.15 System Maintained in Good Repair

OBSERVED DRAIN PIPE FROM ICE MACHINE NOT DRAINING INTO FLOOR DRAIN AT THE TIME OF INSPECTION. PIC INSTRUCTED STAFF WHO BEGAN IMMEDIATELY TO ADJUST DRAIN PIPES TO PROPERLY DRAIN IN TO FLOOR DRAIN AT PREVENT WATER FROM FLOWING ON TO FLOOR.

OBSERVED FLOOR DRAIN UNDERNEATH ICE MACHINE CLOGGED AT THE TIME OF INSPECTION. PIC HAD STAFF IMMEDIATELY CLEAN DRAIN AND ALLOW FOR WASTE WATER TO FLOW FREELY. INSTRUCTED PIC OF MAINTAINING DRAINS TO PREVENT CLOGS AND BACKUPS WHICH CAN AFFECT SURROUNDING AREAS.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED GROUT MISSING BETWEEN TILES IN AREAS SUCH AS KITCHEN LINE, PREP AREA, DISH AREA WITH DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS, CLEAN AND SANITIZE AREA AND HAVE TILE RE-GROUTED TO MAKE SURFACE AREA EASILY CLEANABLE BY 10/05/2022. PLEASE SEND PHOTO TO CHPD AWOODY@CABQ.GOV OF TILE REGROUTED TO ALLOW FOR IT TO BE SMOOTH, AND EASILY CLEANABLE.

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

5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED HAND WASHING SINK ON PREP LINE BLOCKED BY BOXES OF LETTUCE WAITING TO BE PREPPED AT THE TIME OF INSPECTION. PIC CORRECTED VIOLATION BY MOVING BOXES AWAY FROM HAND SINK MAKING IT ACCESSIBLE. REMINDED PIC OF THE IMPORTANCE OF KEEPING HAND WASHING SINKS AVAILABLE AT ALL TIMES TO MAKE SURE STAFF CAN PROPERLY WASH AND SANITIZE HANDS.

OBSERVED NO HAND SOAP IN MEAT CUTTING ROOM AT THE TIME OF INSPECTION. PIC CORRECTED VIOLATION BY RESTOCKING HAND SOAP.

LORIS HOSPITAL GIFT SHOP 254 - 4701 MONTGOMERY BLVD NE
Description - LORIS HOSPITAL GIFT SHOP 254 (Retail-Prepackaged)
Activity Date - 08/01/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

JIMMY JOHNS - 2132 CENTRAL AV SE STE A
Description - (Food Service Establishment)
Activity Date - 08/02/2022 (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 CONCENTRATION OF CHEMICAL SANITIZER SOLUTION IN 3 COMPARTMENT SINK LOCATED WITHIN KITCHEN BELOW THE REQUIRED RANGE OF 50 TO 100 PPM CHLORINE AT TIME OF INSPECTION. TESTED CHEMICAL SANITIZER SOLUTION AT 10 PPM CHLORINE. VIOLATION WAS CORRECTED ON SITE BY PIC ADJUSTING SANITIZER CONCENTRATION TO 50 PPM CHLORINE.

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

7-204.11 Sanitizers, Criteria-Chemicals

OBSERVED SANITATION BUCKETS WITHIN FACILITY KITCHEN ABOVE 200 PPM CHLORINE. VIOLATION CORRECTED ON SITE. RETESTED NEW SANITIZER BUCKETS AT 100 PPM CHLORINE.

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 EMPLOYEE WORKING WITH FOOD WITHOUT THE REQUIRED HAIR RESTRAINT AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE PLACING A HAIR RESTRAINT. WAS NOTED ON 7/20/22 SAME EMPLOYEE.

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 WALK IN FREEZER HAD EXCESSIVE CONDENSATION BUILD UP AT THE TIME OF INSPECTION WAS NOTED ON 7/20/22. CHPD HAD ASKED FOR A REPAIR INVOICE SENT TO CHPD WITHIN 5 BUSINESS BUT WAS NEVER SEND TO CHPD. ON TODAY'S VISIT I ASKED THE PIC TO PROVIDE ME THE INVOICE HOWEVER, HE ASKED TO ME TO SPEAK WITH THE OWNER. I ASKED THE OWNER TO CALL ME ON MY CITY PHONE, HAVE NOT HERD FROM HIM YET. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 8/09/22 FREEZER MUST BE BROUGHT TO COMPLIANCE. SEND CHPD A PHOTO OF THE REPAIR INVOICE AT ACTRUJILLO@CABQ.GOV. PHOTOS WILL BE DOWNLOADED AT CHPS EBRIDGE.

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 WALK IN COOLER EDGES WITH CAKED ON SOIL AND DEBRIS BUILD UP AT THE TIME OF INSPECTION. WAS NOTED ON 7/20, BUT HAS NOT YET CLEANED THE COOLER CORRECTLY. PIC WILL GIVE THE FACILITY HAS 3 DAYS TO BRING THE COOLER INTO COMPLIANCE BY 8/05/22. PHOTOS MUST BE SENT TO CHPD AT ACTRUJILLO@CABQ.GOV. PHOTOS WILL BE DOWN LOADED TO EBRIDGE CHPD.

S58 Result of complaint investigation

EVIDENCE WAS OBSERVED TO SUBSTANTIATE COMPLAINT.

OBSERVED PARTIAL EVIDENCE TO SUBSTANTIATE THE COMPLAINT AT THE TIME OF INSPECTION. COOLER WAS NEVER CLEANED WAS NOTED ON 7/20/22 ON A DIFFERENT COMPLAINT, BUT BREAD TRAYS SEEMED TO BE IN COMPLIANCE, AND ALL DELICED SLICED MEATS DATED WITH A USED BY DATE.

S6 Hands clean and properly washed

OBSERVED EMPLOYEES NOT WASHING HANDS CORRECTLY OR AS OFTEN AS REQUIRED.

2-301.14 When to Wash

OBSERVED FOOD EMPLOYEES FAIL TO IMMEDIATELY WASH HANDS BEFORE DONNING GLOVES TO WORK WITH FOOD AT TIME OF INSPECTION.

VIOLATION CORRECTED ON SITE BY CONTINUING TO INFORM/OBSERVE FOOD EMPLOYEES TO IMMEDIATELY WASH THEIR HANDS BEFORE DONNING GLOVES TO PREPARE AND/OR WORK WITH EXPOSED FOODS.

NEW HO HOS LLC - 1212 SAN PEDRO DR SE

Description - NEW HO HOS (Food Service Establishment)

Activity Date - 08/02/2022 (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 IN THE WALK IN COOLER CUT PREPPED VEGGIES AND COOKED PORK, EGG ROLLS NOT COVERED AT THE TIME OF INSPECTION. INSTRUCTED PIC TO COVER ALL FOODS TO PREVENT CONTAMINATION. VIOLATION WAS CORRECTED ON SITE BY PIC COVERING ALL FOOD ITEMS.
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 CONCENTRATION OF CHEMICAL SANITIZER SOLUTION IN BUCKET BELOW THE MANUFACTURER RECOMMENDATION OF 50 TO 100 PPM CHLORINE AT TIME OF INSPECTION. TESTED CONCENTRATION OF CHEMICAL SANITIZER SOLUTION AT 10 PPM CHLORINE.
VIOLATION CORRECTED ON SITE BY FOOD EMPLOYEE PLACING A NEW CONTAINER OF CHEMICAL SANITIZER SOLUTION IN DISPENSER UNIT. TESTED CONCENTRATION OF NEW CHEMICAL SANITIZER SOLUTION AT 50 PPM CHLORINE.

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 CUTTING BOARDS AND ICE MACHINE EXTERIOR WITH EXCESSIVE SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE AS NEEDED. DISCUSSED PROPER CLEANING PROCEDURES.

S52  Garbage/refuse properly disposed; facilities maintained
OBSERVED REFUSE COLLECTION AND DISPOSAL AREAS INADEQUATELY DESIGNED, INSTALLED, OR MAINTAINED.

5-501.15 Outside Receptacles
OBSERVED OUT SIDE AREA AROUND THE TRASH FACILITY WITH EXCESSIVE TRASH DEBRIS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN THE AREA AS NEEDED.

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

6-201.11 Floors, Walls and Ceilings-Cleanability
OBSERVED IN THE FOOD SERVICE AREA WALL AND CEILING WITH EXCESSIVE DUST AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE AS NEEDED.

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 IN THE FOOD PREPARATION. CEILING IS MISSING THE REQUIRED AIR VENT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 8/16/22. AIR VENT MUST BE INSTALLED SEND CHPD A PHOTO OF THE VENT INSTALLED AT ACTRUJILLO@CABQ.GOV.

CIRCLE K 1226 - 611 BRIDGE BLVD SW
Description - CIRCLE K 1226 (Retail - Self Service & Prepackage Foods)
Activity Date - 08/01/2022 (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 BOTTLED BEVERAGES AND BEER STORED ON THE FLOOR INSIDE WALK IN REFRIGERATOR AT THE TIME OF INSPECTION. INSTRUCTED ALL FOOD ITEMS MUST BE STORED SIX INCHES ABOVE THE FLOOR TO PREVENT CONTAMINATION OF FOOD ITEMS.

S26 Toxic substances properly identified, stored, and used

OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.

7-201.11 Separation—Storage

OBSERVED CHEMICALS SUCH AS LOTION AND CLEANING SOLUTIONS STORED ABOVE RETAIL PRE PACKAGED ITEMS SUCH AS CANDY IN DRY STORAGE AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL CHEMICALS MUST BE STORED AWAY OR BELOW ALL FACILITY FOOD ITEMS.

S39 Wiping cloths: properly used and stored

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

3-304.14 Wiping Cloths, Use Limitation

OBSERVED USED WIPING CLOTH STORED ON TOP OF DESK IN DRY STORAGE AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL USED WIPING CLOTHS MUST BE STORED IN SANITIZER BUCKET WHEN NOT IN USE TO PROPERLY DISINFECT AFTER EACH USE.

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

OBSERVED SINGLE-USE /SINGLE-SERVICE ITEMS IMPROPERLY STORED OR USED.

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

OBSERVED SINGLE USE BEVERAGE CONTAINERS STORED ON THE FLOOR IN DRY STORAGE AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL SINGLE USE FOOD CONTAINERS MUST BE STORED SIX INCHES ABOVE THE FLOOR TO PREVENT CONTAMINATION OF FOOD CONTAINERS.

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 SMALL LEAK UNDER HAND WASHING SINK IN RESTROOM AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE PROPER REPAIRS TO LEAK UNDER HAND WASHING SINK.

TWISTERS #13 - 3640 COORS BLVD NW
Description - TWISTERS # 13 (Food Service Establishment)
Activity Date - 08/01/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

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

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

OBSERVED NO QUAT OR CHLORINE SANITIZER AVAILABLE ON THE LINE OR BACK PREP AREA WHICH WAS IN USE AS WELL, AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE EITHER QUAT OR CHLORINE SANITIZER AVAILABLE AT ALL TIMES DURING OPERATION TO PROPERLY CLEAN AND SANITIZE.

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

OBSERVED 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.

S31 Proper cooling methods used; adequate equipment for temperature control

OBSERVED IMPROPER COOLING METHODS OR INADEQUATE EQUIPMENT FOR TEMPERATURE CONTROL.

4-301.11 Cooling, Heating, and Holding Capacities-Equipment

OBSERVED WALK IN FREEZER DOOR UNABLE TO COMPLETELY SHUT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE PROPER REPAIRS TO WALK IN FREEZER DOOR TO BE ABLE TO PROPERLY SHUT.

S37 Contamination prevented during food preparation, storage and display

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

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

OBSERVED SUBSTANTIAL AMOUNT OF FROST ICE DEBRIS IN WALK IN FREEZER FLOOR AND WALK IN FREEZER DOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE ICE FROST DEBRIS CLEAN AND SANITIZE AREAS. ALSO, MAKE PROPER REPAIRS TO WALK IN FREEZER DOOR AND GASKET TO PREVENT ICE DEBRIS BUILD UP.

S38 Personal cleanliness

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

2-303.11 Prohibition-Jewelry

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

2-402.11 Effectiveness-Hair Restraints

OBSERVED EMPLOYEES WORKING WITH FOOD WITH HAIR INEFFECTIVELY RESTRAINED AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE PROPER HAIR RESTRAINTS SUCH AS HAT, HAIR BRAIDED OR SECURE TIED BACK, OR HAIR NET WHILE PREPARING OR PREPPING FOOD ITEMS.

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

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

4-202.16 Nonfood-Contact Surfaces

OBSERVED WALK IN FREEZER GASKETS TORN AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE GASKETS ON WALK IN FREEZER TO MAKE EASILY CLEANABLE AND TO HAVE PROPER SEAL ON WALK IN FREEZER TO COLD HOLD PROPERLY.

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

5-104.11 System-Distribution, Delivery, and Retention

OBSERVED HAND WASHING SINK TOOK SUBSTANTIAL AMOUNT OF TIME TO SUPPLY HOT WATER TO HAND WASHING SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE PROPER REPAIRS TO HAND WASHING SINK TO SUPPLY HOT WATER WITHIN A FEW SECONDS TO PROPERLY WASH AND SANITIZE HANDS.

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 LEAKING MOP SINK FAUCET AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR LEAKING MOP SINK FAUCET.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED TILES AROUND MOP SINK DRAIN BROKEN AND NOT EASILY CLEANABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE PROPER REPAIRS TO MOP SINK TILES AROUND DRAIN TO MAKE EASILY CLEANABLE.

S54 Adequate ventilation and lighting; designated areas used

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

6-303.11 Intensity-Lighting

OBSERVED FAR RIGHT LIGHT BULB UNDER HOOD VENT OUT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE LIGHT BULB.

**EUROZONE FOOD DISTRIBUTORS - 3700 OSUNA RD NE STE 515**

Description - EUROZONE FOOD DISTRIBUTORS (Retail -Grocery)

Activity Date - 08/05/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

**09 OUT OF COMPLIANCE**

S37 Contamination prevented during food preparation, storage and display

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

3-305.11 Food Storage-Preventing Contamination from the Premises

OBSERVED SIGNIFICANT ICE AND FROST BUILD UP INSIDE OF ALL CHEST FREEZERS THROUGHOUT THE FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DEFROST FREEZERS AND REMOVE ICE/FROST BUILD UP TO PREVENT CONTAMINATION OF FOOD ITEMS INSIDE FREEZERS AND TO ENSURE THAT IT IS MAINTAINING PROPER TEMPERATURE.

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

OBSERVED FACILITY IS USING IMPROPER WARE WASHING OR INEFFECTIVE SANITIZATION.

4-501.16 Warewashing Sinks, Use Limitation

OBSERVED WAR EWASHING 3 COMPARTMENT SINK BEING UTILIZED AS A HAND WASHING SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT THE WARE WASHING SINK CAN ONLY BE UTILIZED FOR WARE WASHING TO PREVENT CONTAMINATION.

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

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

OBSERVED BUILD UP ON RAILINGS OF DELI COOLER DOORS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE AREA TO PREVENT CONTAMINATION OF FOOD ITEMS IN THE COOLER.

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 NO HAND WASHING SINK AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DESIGNATED 1 SINK BASIN OF THE 3 COMPARTMENT SINK AS A HAND WASHING STATION AND TO SET UP A BIN/BASIN TO ACT AS THE MISSING COMPARTMENT FROM THE 3 COMPARTMENT SINK. INSTRUCTED PIC TO ONLY USE THE HAND WASHING SINK BASIN FOR HAND WASHING AND TO GET SIGNS STATING THAT IT IS TO BE UTILIZED AS HAND WASHING ONLY. INSTRUCTED PIC TO INSTALL HAND WASHING SINK, FACILITY WILL HAVE 60 DAYS, 10/05/2022, TO INSTALL HAND WASHING SINK TO BRING IN TO COMPLIANCE.

INSTRUCTED PIC TO SEND PHOTO OF INSTALLED HAND SINK TO CHPD AT AWOODY@CABQ.GOV

DOMINOS PIZZA 9310 - 2505 SAN MATEO BLVD NE

Description - DOMINOS PIZZA 9310 (Food Service Establishment)
Activity Date - 08/01/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

S21 Proper date marking and disposition

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

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

OBSERVED CONTAINER OF DESERT APPLES IN COOLER WITH NO DATE MARKINGS AT TIME OF INSPECTION.

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

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 TOP OF PIZZA BOXES 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.

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 DRINK LOCATED IN THE WALK IN COOLER NEXT TO READY TO EAT FOOD AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO DESIGNATE A AREA FOR EMPLOYEE DRINKS AWAY FROM ANY FOOD OR NON FOOD CONTACT AREA

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 A LEAK IN YOUR REACH IN COOLER UNDERNEATH THE MAKE TABLE AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REPAIR LEAK AND SEND A PHOTO OF REPAIR TO NDVIGIL@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 LEAK COMING FROM WASHING MACHINE LOCATED IN THE BACK OF THE FACILITY AT THE TIME OF THE INSPECTION.

INSTRUCTED PIC TO REPAIR WASHING MACHINE AND SEND A PICTURE TO CHPD INSPECTOR AT 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 Handwashing Sink-Operation and Maintenance

OBSERVED HAND SINK WITH JALEPENOS INSIDE BASIN AND DRAIN AT TIME OF INSPECTION.

VIOLATION Addressed on site by discussing proper procedures for hand sinks usage.

MCDONALDS #23895 - 2801 CARLISLE BLVD NE

Description - MCDONALDS #23895 (Food Service Establishment)

Activity Date - 08/01/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S4 Proper eating, tasting, drinking, or tobacco use

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED EMPLOYEE DRINK LOCATED IN THE WALK IN COOLER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO HAVE A DESIGNATED AREA FOR EMPLOYEE DRINK TO PREVENT CONTAMINATION TO THE ENVIROMENT

CHICK FIL A AT PASEO DEL NORTE - 8110 SAN PEDRO DR NE

Description - CHICK FIL A AT PASEO DEL NORTE (Food Service Establishment)

Activity Date - 08/03/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures

OBSERVED HIGH TEMPERATURE DISH WASHER NOT REACHING THE REQUIRED TEMPERATURE OF 165 (157, 159) TO PROPERLY SANITIZE DISHES. INSTRUCTED PIC TO NOT USE DISH MACHINE UNTIL EITHER SETTINGS CAN BE CHANGED OR A REPAIR CAN BE MADE ON MACHINE TO BRING TEMPERATURE TO 165. INSTRUCTED PIC TO UTILIZE 3 COMPARTMENT SINK UNTIL REPAIRS CAN BE MADE.

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

OBSERVED OPEN CONTAINER OF PICKLES WITH LID AJAR NEXT TO HAND WASHING STATION BY SANDWICH MAKING STATION AT THE TIME OF INSPECTION. TEMPERATURE TESTED AT 70 DEGREES. FACILITY WAS UNABLE TO VERIFY WHEN PICKLE CONTAINER WAS OPENED, OR HOW LONG IT HAD BEEN SITTING OUT ON FLOOR UNREFRIGERATED. HAD PIC DISCARD PICKLES. INSTRUCTED PIC THAT FOOD CANNOT BE STORED ON THE GROUND AND THAT IF AN ITEM IS TIME AND TEMPERATURE CONTROLLED THAT IT MUST BE KEPT BELOW 41 DEGREES.

OBSERVED CHICKEN BREADING AREA WITH REACH IN COOLERS AND FREEZERS, AND COOKING EQUIPMENT WITH SUBSTANTIAL DEBRIS BUILD UP FROM CHICKEN BREADING ON SURFACES AND HANDLES. HAD PIC STOP STAFF AND HAVE THEM CLEAN AND SANITIZE REACH IN COOLERS AND HANDLES OF EQUIPMENT, WASH HANDS AND CHANGE GLOVES BEFORE CONTINUING TO WORK.

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 COOKED CHICKEN BREAST IN HOT HOLDING TEMPING AT 106 DEGREES AT THE TIME OF INSPECTION. PIC DISCARDED CHICKEN IMMEDIATELY. INSTRUCTED PIC TO MAKE SURE THAT BINS ARE KEPT FULLY INSIDE HOT HOLDING TRAY AREA TO ENSURE THAT PROPER TEMPERATURE IS BEING MAINTAINED.

S22 Time as a public health control: procedures and record

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

3-501.19 Time as a Public Health Control

OBSERVED MANY FOOD ITEMS SUCH AS PICKLES 70 DEGREES, SLICED LEMONS 64, MARASCHINO 70, WHIP CREAM 76, PEACH BASE 74 AT ROOM TEMPERATURE WITH NO METHOD OF COOLING AND NO TIME STAMP SIGNIFYING WHEN PRODUCT HAD BEEN PULLED FROM REFRIGERATION. SPEAKING WITH PIC, THEY WERE UNAWARE WHEN PRODUCT PULLED OUT OF REFRIGERATION. CHPD HAD PRODUCT IN TEMPERATURE DANGER ZONE DISCARDED.

INSTRUCTED PIC THAT FOOD ITEMS FOR TIME CONTROLLED FOR SAFETY MUST BE PULLED FROM EITHER REFRIGERATION AT 41 DEGREES OR LOWER OR ABOVE 135 DEGREES IF HOT HOLDING, MARKED WITH AN INDICATOR WHEN THE FOOD ITEM WAS PULLED FROM EITHER COLD HOLDING OR HOT HOLDING AND MUST BE EITHER CONSUMED OR DISCARDED AFTER 4 HOURS.

S36 Insects, rodents, and animals not present

6-202.15 Outer Openings, Protected

OBSERVED BACK DOOR BY OFFICE WITH GAP ALONG BOTTOM OF DOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS SUCH AS INSTALLING DOOR SWEEP OR MOLDING TO PREVENT OPENING TO INSECTS, RODENTS OR ANIMALS.

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED EMPLOYEE DRINKS (ICED COFFEE CUPS WITH NO STRAW, REUSABLE TWIST TOP BOTTLES, STYROFOAM AND PLASTIC CUPS) STORED ON ABOVE MAKE STATION WHERE SANDWICHES WERE BEING PREPARED, ABOVE DRY STORAGE GOODS AND ABOVE BREADING STATION AT TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DRINKS FROM AREAS AND INSTRUCTED THAT ALL DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT FITTING LID AND STRAW). THEY MUST ALSO BE STORED BELOW OR AWAY FROM ALL FOOD PREP / STORAGE SURFACES.

S41 In-use utensils: properly stored

OBSERVED IMPROPER STORAGE OF IN-USE UTENSILS DURING PAUSES IN FOOD PREPARATION OR DISPENSING.

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

OBSERVED PORTION SCOOP USED FOR MAC AND CHEESE IN A CONTAINER WITH DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT APPROPRIATE METHODS FOR STORING IN USE UTENSILS DURING PAUSES IN FOOD PREPARATION OR DISPENSING INCLUDE: STORING KNIVES IN CLEAN PORTION OF THE FOOD PREPARATION TABLE OR COOKING EQUIPMENT AND CLEANED AT LEAST EVERY 4 HOURS. OR WITH MOIST FOOD SUCH AS MAC AND CHEESE STORED IN A CONTAINER OF WATER IF THE WATER IS MAINTAINED AT A TEMPERATURE OF 135 DEGREES OR ABOVE OR IN A CONTAINER OF RUNNING WATER WITH SUFFICIENT VELOCITY TO REMOVE PARTICLES AND FLUSH DOWN THE DRAIN.

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 SIDES OF EQUIPMENT SUCH AS FRYERS, MILK SHAKE MACHINE AND INSIDE REACH IN COOLERS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE TO PREVENT FOOD SOURCES FOR PESTS AND TO PREVENT CONTAMINATION.

S49 Plumbing installed; proper backflow devices

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

5-205.15 System Maintained in Good Repair

OBSERVED SUBSTANTIAL LEAK COMING FROM 3 COMPARTMENT SINK SPRAYER HOSE AND A LEAK FROM MOP SINK HOSE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR OR REPLACE HOSES BY 08/17/2022 TO PREVENT LEAKS FROM OCCURRING. SEND PHOTOS OF REPAIRS MADE TO CHPD AT AWOODY@CABQ.GOV

OBSERVED DRAIN PIPE FROM DISH MACHINE NOT DRAINING INTO FLOOR DRAIN AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE REPAIRS TO DISH MACHINE PLUMBING TO ALLOW FOR DRAIN WATER TO PROPERLY DRAIN INTO FLOOR TO PREVENT CONTAMINATION OF SURROUNDING AREA. INSTRUCTED PIC TO MAKE REPAIRS 08/05/2022.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED MISSING OR BROKEN TILES ALONG FLOOR BY MOP SINK WITH STANDING GREY WATER. INSTRUCTED PIC TO REPAIR OR REPLACE TILES SO THAT THE SURFACE CAN BE EASILY CLEANABLE AND TO NOT LONGER HOLD STANDING WATER.

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.
**S54 Adequate ventilation and lighting; designated areas used**

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

6-303.11 Intensity-Lighting

OBSERVED HOOD LIGHTING ABOVE FRY AREA NEXT TO SALAD STATION WITH INOPERABLE LIGHTING. INSTRUCTED PIC TO REPLACE LIGHT TO ENSURE THAT PROPERLY CLEANING AND SANITIZING IS BEING ACCOMPLISHED AND FOR EMPLOYEE SAFETY.

6-202.12 Heating, Ventilation, Air Conditioning System Vents

OBSERVED 3 VENTS WITH SIGNIFICANT DEBRIS BUILD UP ON IT BY THE BACK AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE VENTILATION SYSTEM TO PREVENT CONTAMINATION.

**S6 Hands clean and properly washed**

OBSERVED EMPLOYEES NOT WASHING HANDS CORRECTLY OR AS OFTEN AS REQUIRED.

2-301.14 When to Wash

OBSERVED EMPLOYEES WITH GLOVES ON TOUCHING RAW CHICKEN PRODUCTS, BREADING THEM, AND TOUCHING FOOD EQUIPMENT SUCH AS FRYER BASKETS, REACH IN COOLERS, AND PANS THAT COOKED CHICKEN PRODUCTS WOULD GO IN. SPOKE WITH PIC WHO IMMEDIATELY WENT TO EMPLOYEES AND HAD THEM WASH THEIR HANDS AND MAKE SURE TO CHANGE GLOVES. REMINDED PIC OF IMPORTANCE OF HAVING EMPLOYEES WASH HANDS BETWEEN GLOVE CHANGES, AND WHEN HANDLING RAW PRODUCT SWITCHING TO READY TO EAT FOOD ITEMS TO PREVENT CROSS CONTAMINATION.

**MOUTH WATERING CATERING LLC - 6320 ZUNI RD SE**

Description - MOUTH WATERING CATERING LLC (Food Service Establishment)

Activity Date - 08/01/2022 (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 EMPLOYEES ARE INFORMED ON REPORTABLE ILLNESSES.

2-102.11(C)(2)-(3) & (17) Demonstration

OBSERVED PIC AND EMPLOYEES WERE NOT AWARE OF THE SIX FOOD BORNE ILLNESSES OR THEIR SYMPTOMS AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PROVIDING INFORMATION TO THE PIC FOR DISCUSSION AND POSTING. RECOMMEND HAVING EMPLOYEES READ AND SIGN THE “FORM 1-B” AND INCLUDE IT IN THE EMPLOYEE’S FILES.

**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 PIC DID NOT HAVE THE REQUIRED THERMOMETER TO TEST TCS FOODS ACCURATELY AT THE TIME OF INSPECTION. INSTRUCTED PIC TO HAVE IN PLACE A FOOD THERMOMETER BY 8/05/22. SEND CHPD A PHOTO OF THE NEW THERMOMETER AT (505) 977-3455.

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

4-302.14 Sanitizing Solutions, Testing Devices

OBSERVED NO CHLORINE TEST STRIPS TO TEST SANITIZER CONCENTRATION AT THE TIME OF INSPECTION.
INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 8/05/22. SEND CHPD A PHOTO OF THE CHLORINE TEST STRIP(S) AT (505) 977-3455.

ALTURA PREPARATORY SCHOOL - 8650 ALAMEDA BLVD 2B WEST BLVD NE
Description - ALTURA PREPARATORY SCHOOL (Not-For-Profit-School)
Activity Date - 08/01/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

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

6-301.14 Handwashing Signage
OBSERVED NO SIGNAGE AT TIME OF INSPECTION.

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

WENDYS - 1012 JUAN TABO BLVD NE
Description - WENDYS (Food Service Establishment)
Activity Date - 08/05/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

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

4-601.11(B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils
OBSERVED DRIED FOOD DEBRIS ON THE DOOR HANDLES OF THE REACH IN COOLERS AT THE TIME OF INSPECTION.
INSTRUCTED OPERATOR TO REMOVE FOOD DEBRIS AND TO CLEAN AND SANITIZE REACH IN COOLER DOOR HANDLES.

COCINA AZUL - 4243 MONTGOMERY BLVD NE
Description - COCINA AZUL (Food Service Establishment)
Activity Date - 08/01/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

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

4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils
OBSERVED BUILD UP IN ICE MACHINE IN THE PREP AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE ICE, CLEAN AND SANITIZE THE MACHINE DURING THE TIME OF INSPECTION. INSTRUCTED THAT ICE MACHINE CLEANING SHOULD OCCUR AT LEAST ONCE PER MONTH AND AS NEEDED TO AVOID FUTURE BUILD UP. PHOTOS TAKEN AND UPLOADED TO EBRIDGE.

OBSERVED DEBRIS ON CAN OPENER AND CAN OPENER HOLDER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE BEFORE USING FURTHER AND TO CLEAN AFTER EACH USE TO PREVENT CONTAMINATION.
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 ALL FOOD ITEMS IN MAKE STATION COOLER TESTING ABOVE 41 DEGREES SUCH AS DICED TOMATOES 48.5, GUACAMOLE 47, SOUR CREAM 46, SHREDDED CHEESE 51.5, AND POOLED EGGS 47.5. SPOKE WITH PIC ABOUT WHEN FOOD PRODUCTS WERE PLACED IN THAT COOLER, LONGER THAN 4 HOURS. VIOLATION CORRECTED BY PIC DISCARDING ALL PRODUCT IN COOLER. INSTRUCTED PIC TO PLACE FOOD CONTAINERS IN AN ICE BATH TO MAINTAIN TEMPERATURES BELOW 41, IF COOLER DOES NOT PROPERLY MAINTAIN TEMPERATURE.

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

6-202.15 Outer Openings, Protected

OBSERVED GAP BETWEEN FRONT DOORS OF THE FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO DOOR SUCH AS A DOOR SWEEP OR STRIPPING TO SEAL OPENING TO PREVENT ACCESS AND OPENING TO INSECTS, RODENTS AND ANIMALS.

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 ICE BUILD UP IN WALK IN FREEZER ON DOOR PREVENTING DOOR FROM FULLY CLOSING, FLOOR AND FROST BUILD UP ON FAN SHROUD AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE ICE FROM DOOR, FLOOR AND FAN SHROUD TO PREVENT CONTAMINATION OF FOOD ITEMS IN WALK IN FREEZER AND TO ENSURE PROPER TEMPERATURES ARE MAINTAINED. INSTRUCTED PIC THAT IF ICE BUILD UP CONTINUES THEY MAY NEED TO CONTACT A REPAIR FACILITY TO FIX ISSUE.

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 (ENERGY DRINK AND PLASTIC CUP WITH NO LID) STORED SERVER STATION AND IN THE DISH AREA AT TIME OF INSPECTION. INSTRUCTED PIC THAT ALL DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT FITTING LID AND STRAW). THEY MUST ALSO BE STORED BELOW OR AWAY FROM ALL FOOD PREP / STORAGE SURFACES.

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

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

OBSERVED UTENSILS STORED IN CONTAINERS OF DRY GOODS WITH HANDLES TOUCHING THE FOOD ITEM SUCH AS SUGAR, PINTO BEANS, AND RICE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE SCOPS, WASH AND SANITIZE THEM AND STORE THE SCOPS IN A SEPARATE CLEAN, DRY, AND PROTECTED PLACE.

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 UNDERNEATH EQUIPMENT, AND ON FLOORS IN THE KITCHEN AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS, CLEAN AND SANITIZE AREAS TO PREVENT FOOD SOURCE FOR INSECTS, RODENTS, OR ANIMALS.

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

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED GROUT AND PORTIONS OF TILES MISSING IN THE KITCHEN AND DISH AREA WITH STANDING WATER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO GROUT AND TO REPLACE BROKEN/MISSING TILES IN ORDER TO PROPERLY CLEAN AND SANITIZE AREA. FACILITY HAS 30 DAYS 09/01/2022 TO MAKE REPAIRS TO GROUT AND TILE, SEND PHOTOS TO CHPD AT AWOODY@CABQ.GOV OF EITHER REPAIRED AREA OR WORK ORDER.

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 VENT COVER MISSING IN THE FOOD PREP AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN, AND SANITIZE AREA AND REPLACE AIR VENT COVERS BY 08/22/2022 AND SEND PHOTOS OF VIOLATION CORRECTED TO AWOODY@CABQ.GOV

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 IN THE RUNNER AREA HAND WASHING SINK UNABLE TO DISPENSE PAPER TOWELS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR PAPER TOWEL DISPENSER TO BE ABLE TO DISPENSE TOWELS TO ENSURE PROPER HAND WASHING.

Description - COCINA AZUL (Food Service Establishment-Bar)
Activity Date - 08/01/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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 SANITIZING WIPING CLOTHS STORED ON BAR COUNTER AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT SANITIZING TOWELS MUST BE STORED IN SANITIZER BUCKETS BETWEEN USE TO PROPERLY SANITIZE AND TO PREVENT CONTAMINATION.

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 (PLASTIC TWIST TOP WATER BOTTLES) STORED ON BAR COUNTER AT TIME OF INSPECTION. INSTRUCTED PIC THAT ALL DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT FITTING LID AND STRAW). THEY MUST ALSO BE STORED BELOW OR AWAY FROM ALL FOOD PREP / STORAGE SURFACES.

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

5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED HAND WASHING SINK IN BAR AREA BLOCKED BY SANITIZER AT THE TIME OF INSPECTION. PIC CORRECTED VIOLATION BY MOVING SANITIZER BUCKET OUT OF HAND SINK. REMINDED PIC OF THE IMPORTANCE OF KEEPING HAND SINK AREA CLEAR TO PROPERLY WASH AND SANITIZE HANDS.

5-202.12 Handwashing Sink, Installation

OBSERVED HAND WASHING SINK IN BAR AREA WITHOUT HOT WATER AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT HAND WASHING SINKS MUST HAVE HOT WATER AVAILABLE AT LEAST 100 DEGREES TO PROPERLY CLEAN AND SANITIZE HANDS. PIC CALLED HIS PLUMBER TO HAVE HIM LOOK AT SINKS TO HAVE HOT WATER AVAILABLE.

6-301.12 Hand Drying Provision

OBSERVED IN THE BAR AREA HAND WASHING SINK WITH NO METHOD OF DRYING HANDS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE PAPER TOWELS TO ENSURE PROPER HAND WASHING.

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

3-501.19 Time as a Public Health Control

OBSERVED TOMATO SAUCE, STORED ON TOP OF MAKE STATION IN USE AT THE TIME OF INSPECTION. SPOKE WITH PIC ABOUT THEIR PROCEDURE FOR THE TOMATO SAUCE, STATED THAT THEY KEEP IT OUT FOR USE WITHOUT REFRIGERATION, PRODUCT HAD ONLY BEEN OUT OF REFRIGERATION FOR 30 MINUTES. INSTRUCTED PIC THAT IF THEY ARE GOING TO KEEP POTENTIALLY HAZARDOUS FOOD ITEMS OUTSIDE OF REFRIGERATION, THE FACILITY NEEDS THE ITEM TO BE EITHER BELOW 41 DEGREES IF KEPT COLD OR ABOVE 135 DEGREES IF HOT HELD PREVIOUSLY, TO MARK THE ITEM WITH A TIME STAMP STATING WHEN IT WAS PULLED FROM EITHER REFRIGERATION OR HOT HOLDING, AND THE FOOD ITEM MUST BE DISCARDED IF NOT CONSUMED OR SOLD WITHIN 4 HOURS.

WIPING CLOTHS: PROPERLY USED AND STORED

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

SANITIZING WIPING CLOTH STORED ON 3 COMPARTMENT SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT SANITIZING WIPING CLOTHS MUST BE STORED IN A SANITIZER BUCKET WITH APPROPRIATE CONCENTRATION TO PROPERLY MAINTAIN SANITIZER ON WIPING CLOTH AND TO PREVENT CONTAMINATION. PIC CORRECTED VIOLATION BY DISCARDING WIPING CLOTH.

PROPER EATING, TASTING, DRINKING, OR TOBACCO USE

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

EMPLOYEE DRINKS (PROTEIN SHAKE BOTTLE, REUSABLE WATER BOTTLE, SPORTS DRINK BOTTLE) STORED ON PREP TABLE AT TIME OF INSPECTION. INSTRUCTED PIC THAT ALL DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT FITTING LID AND STRAW). THEY MUST ALSO BE STORED BELOW OR AWAY FROM ALL FOOD PREP / STORAGE SURFACES.
OBSERVED INADEQUATE VENTILATION, LIGHTING, OR STORAGE OF PERSONAL BELONGINGS.

6-501.110 Using Dressing Rooms and Lockers

OBSERVED FACILITY WITH PERSONAL BELONGINGS SUCH AS TABLETS, PHONES, AND CLOTHING ITEMS BEING STORED ABOVE FOOD CONTACT SURFACES AND ABOVE FOOD STORAGE AREAS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE PERSONAL BELONGINGS AND STORE THEM IN A DESIGNATED AREA AWAY FROM FOOD CONTACT SURFACES, AND FOOD STORAGE AREAS.

SANTA FE BREWING - 5110 ALAMEDA BLVD NE
Description - SANTA FE BREWING (Food Service Establishment-Bar)
Activity Date - 08/02/2022 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

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

OBSERVED SANITIZER BUCKET TESTING BELOW 100 PPM QUAT SANITIZER AT THE TIME OF INSPECTION. PIC CORRECTED VIOLATION BY REMAKING SANITIZER BUCKET TO 200 PPM QUAT SANITIZER CONCENTRATION.

OBSERVED DISH MACHINE TESTING BELOW 25 PPM CHLORINE AT THE TIME OF INSPECTION. PIC TRIED TO REFILL DISH MACHINE, CHLORINE STILL TESTING BELOW 25 PPM. INSTRUCTED PIC TO CLOSE DOWN DISH MACHINE AND ONLY UTILIZE 3 COMPARTMENT SINK UNTIL REPAIRS CAN BE MADE TO DISH MACHINE TO PROPERLY DISPENSE SANITIZE CONCENTRATION TO 50 PPM OF CHLORINE.

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

OBSERVED ICE MACHINE WITH ORANGE BUILD UP INSIDE ICE MACHINE ON DEFLECTOR AT THE TIME OF INSPECTION. WIPED DEFLECTOR WITH ALCOHOL SWAB, PHOTO TAKEN AND UPLOADED TO EBRIDGE. INSTRUCTED PIC TO DISCARD ICE, CLEAN AND SANITIZE ICE MACHINE, RECOMMENDED CLEANING AND SANITIZING MONTHLY AND AS NEEDED TO PREVENT BUILD UP FROM OCCURRING.

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 (PROTEIN SHAKE BOTTLE, GLASS, REUSABLE WATER BOTTLE) STORED ON EMPLOYEE BENCH AREA (DIRTY DISH AREA, SANITIZER BUCKETS) AT TIME OF INSPECTION. INSTRUCTED PIC THAT ALL DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT FITTING LID AND STRAW). THEY MUST ALSO BE STORED BELOW OR AWAY FROM ALL FOOD PREP / STORAGE SURFACES.

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

5-202.12 Handwashing Sink, Installation

OBSERVED HAND WASHING SINKS IN BATHROOMS INSIDE SANTÉ FE BREWING AREA WITH NO HOT WATER (71 DEGREES AT THE TIME OF INSPECTION). INSTRUCTED PIC TO SPEAK WITH FACILITY MAINTENANCE AND PLACE A WORK ORDER TO HAVE HOT WATER 100 DEGREES MINIMUM AVAILABLE TO ENSURE THAT HANDS ARE PROPERLY BEING WASHED AND SANITIZED.

NO BULL PRIME MEATS - 3600 OSUNA RD NE 315
Description - NO BULL PRIME MEATS WAREHOUSE (Warehouse)
Activity Date - 08/05/2022 (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.

3-305.11 Food Storage-Preventing Contamination from the Premises
OBSERVED CASES OF RAW MEAT STORED ON THE GROUND IN THE FREEZER AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL FOOD ITEMS MUST BE STORED A MINIMUM OF 6 INCHES OFF THE GROUND TO PREVENT CONTAMINATION.

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

6-301.14 Handwashing Signage
OBSERVED HAND WASHING SINK IN MEAT LABELING AREA WITH NO SIGNS DENOTING IT AS A HAND WASHING SINK. INSTRUCTED PIC TO PLACE SIGN ON SINK INDICATING IT CAN ONLY BE USED FOR HAND WASHING AND THAT EMPLOYEES NEED TO WASH HANDS.

CICI PIZZA - 4775 MONTGOMERY BLVD NE A104
Description - CICI PIZZA (Food Service Establishment)
Activity Date - 08/01/2022 (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 DEBRIS BUILD UP ON PLASTIC DEFLECTOR IN ICE MACHINE AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE TO REMOVE ICE, CLEAN, AND SANITIZE THE MACHINE. INSTRUCTED THE PERSON IN CHARGE TO CLEAN AND SANITIZE AT LEAST ONCE A MONTH TO AVOID FUTURE BUILD-UP.

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

6-202.15 Outer Openings, Protected
OBSERVED GAP UNDER REAR DOOR AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE TO REPLACE RUBBER SEAL TO ELIMINATE GAPS AND AVOID 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 CAR TIRES STORED BETWEEN DOUGH MACHINE AND WALL AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE TO REMOVE CAR TIRES IN ORDER TO AVOID CROSS CONTAMINATION. ALSO SEND CHPD A PHOTO OF TIRES WHEN REMOVED.

S45 Food and non-food contact surfaces cleanable, properly designed, constructed, and used
4-101.11 Characteristics-Materials for Construction and Repair

OBSERVED REACH IN/ UNDER COUNTER COOLER'S GASKETS IN NEED OF REPAIR FROM RIPS AND TEARING AT THE TIME OF INSPECTION.

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

4-202.15 Can Openers

OBSERVED CAN OPENER WITH DEBRIS BUILD UP AT TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE BY DISCUSSING THE IMPORTANCE OF WASHING RINSING AND SANITIZING AFTER EACH USE TO PREVENT CROSS CONTAMINATION.

S47 Nonfood-contact surfaces clean

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

4-602.13 Nonfood Contact Surfaces

OBSERVED DEBRIS BUILD UP IN WALK IN COOLER, UNDER COUNTER COOLER, REACH IN FREEZER AT THE TIME OF INSPECTION.

OBSERVED DEBRIS BUILD UP ON EXTERIORS OF WALK IN COOLER, UNDER COUNTER COOLER, REACH IN FREEZER AT THE TIME OF INSPECTION.

VIOLATION ADDRESS WITH PERSON IN CHARGE 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 LEAKING FAUCET AT THE MOP SINK AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE TO REPAIR LEAKING FAUCET WITH IN 5 BUSINESS DAYS. FACILITY MUST FORWARD A COPY OF THE SERVICE INVOICE TO CHPD NO LATER THAN AUGUST 5, 2022 5 BUSINESS DAYS.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED FLOOR WITH DEBRIS BUILD UP THROUGHOUT THE FACILITY TO INCLUDE UNDER ALL EQUIPMENT AND STORAGE SHELVING AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE TO CLEAN AND SANITIZE ON A REGULAR BASIS.
OBSERVED PACKAGED FOOD WITHOUT APPROPRIATE LABELS.

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

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

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

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

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

INSTRUCTED PIC TO CLEAN AND SANITIZE NON FOOD CONTACT SURFACES REGULARLY

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 TOP OF PIZZA OVEN AND A FAN LOCATED IN THE PREP AREA WITH DEBRIS BUILD UP AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE NON FOOD CONTACT SURFACES REGULARLY

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

4-202.15 Can Openers

OBSERVED CAN OPENER WITH DEBRIS BUILD UP AT TIME OF INSPECTION.

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

MAVERIK COUNTRY STORE #643 - 3601 MONTGOMERY BLVD NE

Description - BONFIRE GRILL (Food Service Establishment)

Activity Date - 08/01/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

S58 Result of complaint investigation

EVIDENCE WAS OBSERVED TO PARTIALLY SUBSTANTIATE COMPLAINT.

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 WITH NO GLOVES ON TOUCHING COOKED RTE BEEF TACOS FOR SALE IN PACKAGE HELD IN HOT HOLDING AT THE TIME OF INSPECTION. CHPD HAD PIC DISCARD PACKAGES OF BEEF TACOS. INSTRUCTED PIC THAT WHEN NO BARE HAND CONTACT CAN BE MADE WITH READY TO EAT FOOD ITEMS, THAT GLOVES MUST BE WORN WHEN COMING IN TO CONTACT WITH RTE FOOD ITEMS.

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.12 Hand Drying Provision

OBSERVED TWO HAND WASHING SINKS WITHOUT A METHOD OF DRYING HANDS, DIRECTLY WHEN YOU WALK IN THE KITCHEN AND THE ONE BY THE ICE MACHINE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE PAPER TOWELS TO ENABLE STAFF PROPERLY WASH AND SANITIZE HANDS.

ASBURY UNITED METHODIST CHURCH - 10000 CANDELARIA RD NE

Description - ASBURY UNITED METHODIST CHURCH (Not-For-Profit-Institutional Kitchen)

Activity Date - 08/02/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

SUSHI FREAK - 5901 WYOMING BLVD NE II

Description - ASBURY UNITED METHODIST CHURCH (Not-For-Profit-Institutional Kitchen)
Description - SUSHI FREAK (Food Service Establishment)  
**Activity Date - 08/01/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED**

**09 OUT OF COMPLIANCE**

S14 Food-contact surfaces: cleaned and sanitized

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

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

OBSERVED THREE COMPARTMENT SINK IS TESTED AT BELOW THE REQUIRED CHEMICAL SANITIZER LEVEL AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PIC REMAKING THE SANITIZER MANUALLY. SANITIZER TESTED AT 200 PPM QUAT.

Description - 505 CORN PIT (Mobile Food Unit)  
**Activity Date - 08/03/2022 (Service - New Business Inspection / 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 SINK DRAIN VALVES LEAKING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 8/10/22 DRAIN VALVES MUST BE REPAIRED TO WHERE THEY ARE NOT LEAKING. SEND CHPD A PHOT OF THE DRAIN VALVES BROUGHT TO COMPLIANCE AT ACTRUJILLO@CABQ.GOV.

Description - DIAZ KITCHEN AND SUSHI BAR (Food Service Establishment-Bar)  
**Activity Date - 08/03/2022 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED**

**09 OUT OF COMPLIANCE**

S14 Food-contact surfaces: cleaned and sanitized

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

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

OBSERVED DEBRIS BUILD UP IN AND ON THE ICE MACHINE AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS TO PREVENT CONTAMINATION AS WELL AS SEND A PICTURE TO NDVIGIL@CABQ.GOV OF REPAIR BY 09/04/22

Description - DIAZ KITCHEN AND SUSHI BAR (Food Service Establishment)  
**Activity Date - 08/03/2022 (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 EMPLOYEE DRINK LOCATED ON THE MAKE TABLE AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO DESIGNATE AREA FOR EMPLOYEE DRINKS AND TO NOT STORE ON FOOD OR NON FOOD CONTACT SURFACES
Description - THE CORNIVORE (Food Processor)
Activity Date - 08/03/2022 (Service - New Business Inspection / 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.

7-201.11 Separation-Storage

OBSERVED SANITIZER BOTTLE OF BLEACH AND WATER STORED NEXT TO BAG OF POPCORN SEASONING LOCATED ON A SHELF IN THE PREP AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO STORE CHEMICALS AWAY FROM FOOD

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

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

OBSERVED PACKAGED FOOD OR BULK FOOD (ANONYMOUS SEASONING, CORN KERNELS, SUGAR) REMOVED FROM ORIGINAL CONTAINER WITHOUT THE PROPER LABELING AT THE TIME OF INSPECTION.

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

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.

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

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

OBSERVED A GAP AND MISSING WEATHERSTRIPPING ON BACK DOORS OF THE FACILITY LOCATED ON THE SOUTH SIDE OF THE WAREHOUSE AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REPAIR AND SEND A PICTURE OF THE REPAIR TO NDVIGIL@CABQ.GOV BY 09/03/22

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

6-301.12 Hand Drying Provision

OBSERVED NO PAPER TOWELS AVAILABLE AT TIME OF INSPECTION.

VIOLATION ADDRESSED ON SITE BY DISCUSSION AND INSTRUCTING PIC TO HAVE TOWELS AVAILABLE AT ALL TIME AS REQUIRED.
S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.12 Hand Drying Provision

OBSERVED NO METHOD OF DRYING HANDS AT TIME OF INSPECTION.

INSTRUCTED PIC TO HAVE SUPPLIES AVAILABLE FOR DRYING HANDS. TO PROPERLY WASH AND SANITIZE HAND.