Consumer Health Protection Inspections Performed
9/10/2022 - 9/16/2022

TRAVEL CENTERS OF AMÉRICA - 2501 UNIVERSITY ST NE
Description - TRAVEL CENTERS RETAIL (Retail - Grocery)
Activity Date - 09/15/2022 (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 DEBRIS BUILD UP IN AND ON THE SODA/ICE MACHINE AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS TO PREVENT CONTAMINATION.

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

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

OBSERVED CONTAINERS OF CHOPPED FRUIT IN THE COLD HOLDING ICE BUCKET AND BURRITOS IN THE REACH 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.

FIESTAS RESTAURANT AND LOUNGE - 4400 CARLISLE BLVD NE
Description - FIESTA’S LOUNGE (Food Service Establishment-Bar)
Activity Date - 09/16/2022 (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 BUCKET AND 3 COMPARTMENT TESTING AT 0 PPM AT THE TIME OF INSPECTION. PIC CORRECTED VIOLATION BY REMAKING SANITIZER BUCKET TESTING AT 400 PPM AND 3 COMPARTMENT SINK BASIN AT 200 PPM DURING INSPECTION. INSTRUCTED PIC THAT EACH TIME THE SANITIZER BUCKET IS MADE TO TEST IT AND VERIFY IT IS AT CORRECT PARTS PER MILLION (200-400).

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 SANITIZING SOLUTION TESTING DEVICES AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PURCHASE TEST STRIPS TO BE ABLE TO VERIFY THAT THE SANITIZER IS AT THE CORRECT PPM TO SANITIZE FOOD CONTACT SURFACES.

4-204.120 Equipment Compartments, Drainage

OBSERVED BEVERAGE DISPENSING GUN DRAIN CUP NOT DRAINING AT THE TIME OF INSPECTION. OBSERVED DEBRIS IN DRAIN AND DRAIN TUBE NOT SLOPED TO DRAIN PROPERLY. INSTRUCTED PIC TO MAKE REPAIRS TO MAKE BEVERAGE DISPENSING GUN DRAIN CUP SELF DRAINING.

S49 Plumbing installed; proper backflow devices
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 BUCKET TESTING AT 0 PPM AT THE TIME OF INSPECTION. PIC CORRECTED VIOLATION BY REMAKING SANITIZER BUCKET TESTING AT 200 PPM DURING INSPECTION. INSTRUCTED PIC THAT EACH TIME THE SANITIZER BUCKET IS MADE TO TEST IT AND VERIFY IT IS AT CORRECT PARTS PER MILLION (200-400).

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

OBSERVED DEBRIS BUILD UP ON THE INSIDE OF ICE MACHINE ALONG CEILING AND ICE SHOOT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DISCARD ICE, CLEAN AND SANITIZE THE INSIDE OF ICE MACHINE TO PREVENT CONTAMINATION. RECOMMENDED THAT THE FACILITY DRAIN ICE, CLEAN AND SANITIZE ON A MONTHLY AND AS NEEDED BASIS TO PREVENT DEBRIS BUILD UP FROM OCCURRING. PHOTO OF DEBRIS TAKEN AND UPLOADED TO EBRIDGE.

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

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

OBSERVED FOOD ITEMS SUCH AS SALSA (55) AND BUTTER (53) TESTING ABOVE 41 DEGREES F IN SERVER STATION MAKE STATION COOLER AT THE TIME OF INSPECTION. AMBIENT AIR THERMOMETER SHOWED TEMPERATURES AT 55 DEGREES IN MAKE STATION COOLER. CHPD OBSERVED PIC DISCARD ALL PHF ITEMS DURING INSPECTION. PIC CALLED MAINTENANCE TO MAKE REPAIRS TO COOLER TO PROPERLY HOLD FOOD AT 41 DEGREES OR LOWER.

S33 Approved thawing methods used
OBSERVED USE OF UNAPPROVED THAWING METHODS.

3-501.13 Thawing

OBSERVED CONTAINER OF GREEN CHILE STEW THAWING AT ROOM TEMPERATURE AT 3 COMPARTMENT SINK AT THE TIME OF INSPECTION. PIC CORRECTED VIOLATION BY PLACING THE GREEN CHILE STEW UNDER COLD RUNNING WATER. REMINDED PIC THAT APPROVED THAWING METHODS ARE: UNDER REFRIGERATION THAT MAINTAINS THE FOOD TEMPERATURE AT 41OF OR LESS; OR COMPLETELY SUBMERGED UNDER RUNNING WATER: AT A WATER TEMPERATURE OF 70OF OR BELOW, WITH SUFFICIENT WATER VELOCITY TO AGITATE AND FLOAT OFF LOOSE PARTICLES IN AN OVERFLOW, AND FOR A PERIOD OF TIME THAT DOES NOT ALLOW THAWED PORTIONS OF READY-TO EAT FOOD TO RISE ABOVE 41F OR AS PART OF THE COOKING PROCESS.

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 SOILED WIPING CLOTHS ON MAKE STATION CUTTING BOARD AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT WIPING CLOTHS MUST BE STORED IN SANITIZER SOLUTION BETWEEN USES TO PREVENT CONTAMINATION AND TO MAINTAIN SANITIZER SOLUTION. IF DRY WIPING CLOTHS ARE TO BE UTILIZED AS TEMPERATURE PROTECTION TO PULL HOT ITEMS OUT OF THE OVEN OR SALAMANDER TO ENSURE THAT THE TOWELS DO NOT BECOME SOILED WITH FOOD DEBRIS AND TO DISCARD ONCE IT DOES.

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 FOOD HANDLING EMPLOYEE EATING A PLATE OF FOOD ON PREP TABLE IN KITCHEN AT THE TIME OF INSPECTION. FOOD HANDLING EMPLOYEE IMMEDIATELY CEASED EATING FOOD, AND DISCARDED FOOD AND CHANGED GLOVES ONCE THE INSPECTION BEGAN. REMINDED PIC OF THE IMPORTANCE OF HAVING FOOD HANDLING EMPLOYEES EATING AND DRINKING AWAY FROM FOOD PREP, AND FOOD STORAGE AREAS TO PREVENT CONTAMINATION.

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 SANITIZING SOLUTION TESTING DEVICES AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PURCHASE TEST STRIPS TO BE ABLE TO VERIFY THAT THE SANITIZER IS AT THE CORRECT PPM TO SANITIZE FOOD CONTACT 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 FAUCET AT SINK NEXT TO DISH MACHINE LEAKING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO STOP LEAK FROM OCCURRING.

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

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED DEBRIS BUILD UP ON WALLS BEHIND AND UNDER DISH MACHINE AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE BEHIND WALLS AND SURROUNDING AREAS TO PREVENT HARBORAGE CONDITIONS FOR INSECTS OR RODENTS.

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

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 HAND WASHING STATIONS THROUGHOUT FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PLACE HAND WASHING SIGNS REMINDING EMPLOYEES TO WASH THEIR HANDS.

STARBUCKS COFFEE 6417 - 1450 MONTANO BLVD NE
Description - STARBUCKS COFFEE 6417 (Food Service Establishment)
Activity Date - 09/12/2022 (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 MECHANICAL DISH MACHINE NOT REACHING TEMPERATURE, 173, REQUIREMENTS OF 180 DEGREES AS PER THE DISH WASHER DATA PLATE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CEASE USING DISH MACHINE UNTIL REPAIRS CAN BE MADE TO BRING TEMPERATURE TO AT LEAST 180 BASED ON MANUFACTURER REQUIREMENTS TO PROPERLY WASH AND SANITIZE EQUIPMENT AND UTENSILS. INSTRUCTED PIC TO USE 3 COMPARTMENT SINK UNTIL REPAIRS CAN BE MADE.

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

OBSERVED QUAT SANITIZER IN BUCKET TESTING BELOW 100 PPM AT THE TIME OF INSPECTION. PIC CORRECTED VIOLATION BY HAVING SANITIZER BUCKET REMADE TESTING AT 200 PPM DURING INSPECTION. REMINDED PIC TO TEST SANITIZER CONCENTRATION WHEN SANITIZER BUCKETS ARE BEING MADE AND TO TEST PERIODICALLY TO VERIFY SANITIZER CONCENTRATE HAS BEEN MAINTAINED AT 200-300PPM.

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

OBSERVED SIGNIFICANT DEBRIS BUILD UP ON THE INSIDE OF THE ICE MACHINE ALONG THE CEILING AND THE ICE SHOOT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DISCARD ICE, CLEAN AND SANITIZE ICE MACHINE, RECOMMEND CLEANING MONTHLY AND AS NEEDED TO PREVENT DEBRIS ACCUMULATION. PHOTO TAKEN OF THE INSIDE OF ICE MACHINE, AND UPLOADED TO EBRIDGE.

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 SANITIZER WIPING CLOTH STORED ON COUNTER AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT WIPING CLOTHS MUST BE STORED IN SANITIZER CONCENTRATION BETWEEN USES TO PREVENT CONTAMINATION OF SURFACES AND TO MAINTAIN SANITIZER ON THE WIPING CLOTH.

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 (TWIST TOP REUSABLE WATER BOTTLES AND CUPS WITH NO STRAWS) STORED NEXT TO REACH IN COOLERS 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.

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 MULTIPLE COVING TILES FALLEN OFF THE WALL AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO THE TILES/WALL TO MAKE WALL COMPLETELY COVERED AND SEALED.

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 SINK BEHIND DISPLAY CASE WITH NO HOT WATER (88 DEGREES) AT THE TIME OF INSPECTION. INSTRUCTED PIC TO HAVE REPAIRS MADE TO HAND WASHING SINK TO ALLOW WATER TO GET TO 100 DEGREES MINIMUM TO BE ABLE TO WASH AND SANITIZE HANDS PROPERLY.
Description - BLAKES LOTABURGER (Food Service Establishment)
Activity Date - 09/14/2022 (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 THE INSIDE OF ICE MACHINE ALONG CEILING AND ICE SHOOT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DISCARD ICE, CLEAN AND SANITIZE THE INSIDE OF ICE MACHINE TO PREVENT CONTAMINATION. RECOMMENDED THAT THE FACILITY DRAIN ICE, CLEAN AND SANITIZE ON A MONTHLY AND AS NEEDED BASIS TO PREVENT DEBRIS BUILD UP FROM OCCURRING. PHOTO OF DEBRIS TAKEN AND UPLOADED TO EBRIIDGE.

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 GAPS ALONG BOTTOM OF DINING ROOM DOORS, BACK DOOR, AND ROOF HATCH LEADING TO THE OUTSIDE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO DOORS SUCH AS DOOR SWEEP OR GASKET TO SEAL THE OPENING IN ORDER TO PREVENT INSECTS OR 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.

3-305.11 Food Storage-Preventing Contamination from the Premises

OBSERVED ICE BUILD UP HANGING OFF CONDENSER AND ON FLOORING IN THE WALK IN FREEZER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE ICE DEBRIS, CLEAN AND SANITIZE AREA TO PREVENT CONTAMINATION. RECOMMENDED TO PIC THAT IF ICE BUILD UP CONTINUES THE FACILITY WOULD NEED TO MAKE REPAIRS/ADJUSTMENTS TO PREVENT ICE BUILD UP FROM OCCURRING.

OBSERVED SIGNIFICANT DEBRIS BUILD UP ALONG INSULATION ON TUBING OF CONDENSER OVER FOOD ITEMS IN WALK IN COOLER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE OR REPLACE INSULATION TO PREVENT CONTAMINATION FROM OCCURRING.

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 FLOOR DRAIN WITH DEBRIS BUILD UP IN IT UNDER THE SODA MACHINE IN THE DRIVE THROUGH AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE FLOOR DRAIN AND SURROUNDING AREA TO PREVENT CLOGS AND BACK UPS.

OBSERVED NO COVER ON FLOOR DRAIN IN DRIVE THROUGH AREA AND MILKSHAKE MACHINE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO INSTALL FLOOR DRAIN COVER TO PREVENT DEBRIS FROM ACCUMULATING, CLOGGING AND CAUSING BACK UPS.

OBSERVED LEAK FROM FAUCET IN THE MOP SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO PREVENT LEAK FROM OCCURRING.

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

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED DEBRIS BUILD UP ON WALLS AND FLOORING BEHIND EQUIPMENT INCLUDING POOLED GREASE AND WATER AT FRYER STATION AND GRILL STATION. INSTRUCTED PIC TO CLEAN AND SANITIZE BEHIND EQUIPMENT TO PREVENT HARBORAGE CONDITIONS FOR INSECTS OR RODENTS. PIC BEGAN TO HAVE EMPLOYEES CLEAN AND SANITIZE FLOORS/WALLS DURING INSPECTION.

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

OBSERVED A FEW MISSING COVING TILES IN KITCHEN AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO HAVE MISSING TILES REPLACED TO MAKE AREA CLEANABLE.

SS8 Result of complaint investigation

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

VINCENT E GRIEGO CHILD DEV CTR - 1812 CANDELARIA NW

Description - VINCENT E GRIEGO CHILD DEV CTR (Not-For-Profit-Childcare)

Activity Date - 09/12/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

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 GAPS ALONG BOTTOM OF DOORS THROUGHOUT FACILITY LEADING TO THE OUTSIDE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO THE DOORS TO SEAL THE GAP SUCH AS A DOOR SWEEP OR GASKET TO PREVENT OPENING FOR INSECTS OR RODENTS.

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

OBSERVED FACILITY IS USING IMPROPER WARE WASHING OR INEFFECTIVE SANITIZATION.

FAMILY DOLLAR 8464 - 6001 LOMAS BLVD NE

Description - FAMILY DOLLAR 8464 (Retail -Grocery)

Activity Date - 09/16/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

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 PACKAGES OF WALNUTS AND PECANS EXPIRED AND DENTED CAN OF PINEAPPLE AND A DENTED BOX OF CHICKEN BROTH ON THE SHELF IN THE RETAIL AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REMOVE EXPIRED PRODUCTS AND DENTED AND DAMAGED PRODUCTS AND DISPOSE OF PROPERLY

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 ROLL UP GATE WITH A GAP AT THE BOTTOM OF THE GATE WHEN CLOSED AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REPAIR AND WEATHERPROOF ROLL UP GATE TO PREVENT WEATHER AND PEST PREVENTION

LITTLE CAESARS 512 - 191 98TH ST NW STE 100
Description - LITTLE CAESAR 0512 (Food Service Establishment)
Activity Date - 09/16/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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 PREPPEP PIZZAS STORED AT ROOM TEMPERATURE WITH NO TIME STAMP AT THE TIME OF INSPECTION.
INSTRUCTED PIC MUST HAVE TIME STAMP ON ALL TCS FOODS STORED AT ROOM TEMPERATURE NOT TO EXCEED FOUR HOURS AND ALL FOOD MUST BE DIS GUARDED AFTER TIME EXPIRES.

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 FOOD STORED ABOVE FACILITY FOOD INSIDE WALK IN REFRIGERATOR AT THE TIME OF INSPECTION.
INSTRUCTED PIC EMPLOYEE FOOD MUST BE STORED IN DESIGNATED AREA AWAY FROM PRODUCE, READY TO EAT FOODS, AND ALL OTHER FACILITY FOODS TO PREVENT CONTAMINATION.

S54 Adequate ventilation and lighting; designated areas used

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

4-202.18 Ventilation Hood Systems, Filters

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

BURGER KING 17840 - 111 98TH ST NW
Description - BURGER KING 17840 (Food Service Establishment)
Activity Date - 09/16/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

STEPS AHEAD LEARNING CENTER LLC - 3500 INDIAN SCHOOL RD NE
Description - STEPS AHEAD LEARNING CENTER (Not-For-Profit-Childcare)
Activity Date - 09/12/2022 (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

OBSERVED CANS OF MANWHICH, AND DICED TOMATOES WITH GREEN CHILI IN WITH DATES THAT HAD EXPIRED IN THE DRY FOODS STORAGE AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO DISCARD ITEMS WHICH PIC DISCARDED BY THROWING AWAY EXPIRED CANS OF FOOD

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 MULTIPLE CONTAINERS OF FOOD ITEMS OPENED AND UNCOVERED SUCH AS STRAWBERRIES, BLUEBERRIES, CARROTS, AND PEACHES AT THE TIME OF INSPECTION. INSTRUCTED PIC TO COVER/WRAP BY SOME OTHER MEANS FOOD ITEMS TO PREVENT FOOD ITEMS FROM CONTAMINATION.

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

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

OBSERVED QUAT SANITIZER IN BUCKETS TESTING AT 0 PPM AND 3 COMPARTMENT SINK QUAT SANITIZER TESTING AT 0 PPM AT THE TIME OF INSPECTION. PIC CORRECTED VIOLATION BY REMAKING SANITIZER BUCKET AND 3 COMPARTMENT SINK TESTING AT 200 PPM DURING INSPECTION. INSTRUCTED PIC THAT EACH TIME THE SANITIZER BUCKET IS MADE TO TEST IT AND VERIFY IT IS AT CORRECT PARTS PER MILLION (200-400).

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

OBSERVED DEBRIS BUILD UP ON THE INSIDE OF ICE MACHINE ALONG CEILING AND ICE SHOOT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DISCARD ICE, CLEAN AND SANITIZE THE INSIDE OF ICE MACHINE TO PREVENT CONTAMINATION. RECOMMENDED THAT THE FACILITY DRAIN ICE, CLEAN AND SANITIZE ON A MONTHLY AND AS NEEDED BASIS TO PREVENT DEBRIS BUILD UP FROM OCCURRING. SWABBED DEBRIS WITH ALCOHOL SWAB AND TOOK PHOTO OF DEBRIS TAKEN AND UPLOADED TO EBRIDGE.

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 ALONG BOTTOM OF THE BACK DOOR LEADING TO THE OUTSIDE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO SEAL DOOR SUCH AS A DOOR SWEEP OR GASKET TO PREVENT AN OPENING FOR INSECTS OR RODENTS.

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 (REUSABLE TWIST TOP WATER BOTTLE) STORED ON FOOD PREP 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.

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 MULTIPLE UTENSILS USED FOR SCOOPING DRY GOODS SUCH AS ALMONDS, GOJI BERRIES, AND SHREDDED COCONUT IN THEIR CONTAINER WITH HANDLES TOUCHING THE FOOD ITEMS AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT FOR NON-PHF THE SCOOPS MAY BE STORED IN THE CONTAINER BUT WITH THEIR HANDLES ABOVE THE TOP OF THE FOOD AND THE CONTAINER;

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 SANITIZING SOLUTION TESTING DEVICES (QUAT AND CHLORINE USED AT THIS FACILITY) AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PURCHASE TEST STRIPS TO BE ABLE TO VERIFY THAT THE SANITIZER IS AT THE CORRECT PPM TO SANITIZE FOOD CONTACT SURFACES.

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 ON HANDLES AND FRONT OF DOORS OF REACH IN COOLERS AND MAKE STATION COOLER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE DOOR HANDLES AND FRONT OF DOORS 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 FLOOR DRAIN WITH DEBRIS BUILD UP IN IT UNDER JUICING COUNTER IN THE DINING ROOM AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE FLOOR DRAIN AND SURROUNDING AREA TO PREVENT CONTAMINATION, CLOGS AND BACK UPS.

OBSERVED MULTIPLE LEAKS FROM 3 COMPARTMENT SINK, FROM THE DETERGENT BASIN AND FROM THE PLUMBING LEADING TO FAUCET LEAKING LIQUID AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO PREVENT IT FROM LEAKING TO PREVENT CONTAMINATION OF THE SURROUNDING SURFACES.

OBSERVED WATER DRAINING FROM HAND WASHING SINK ONTO THE FLOOR AND NOT FULLY INTO FLOOR DRAIN AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO HAVE THE HAND WASHING SINK DRAIN FULLY INTO FLOOR DRAIN TO PREVENT CONTAMINATION.

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

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED DEBRIS ACCUMULATED ON FLOORS AND WALLS BEHIND EQUIPMENT AND SHELVING SUCH AS 3 COMPARTMENT SINK, AND COUNTERS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE FLOORS AND WALLS AND TO DO SO WITH A FREQUENCY TO PREVENT ACCUMULATION OF DEBRIS.

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

OBSERVED BROKEN CEILING TILES AND GAPS IN THE CEILING IN FOOD PREP AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE OR SEAL GAPS ALONG CEILING TO PREVENT CONTAMINATION OF FOOD ITEMS AND FOOD CONTACT SURFACES.

6-501.16 Drying Mops

OBSERVED MOP DRYING IN THE MOP SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DISCARD MOP HEAD AND THAT MOPS MUST BE AIR DRIED AWAY FROM FOOD STORAGE, EQUIPMENT AND WALLS TO PREVENT CONTAMINATION.

S58 Result of complaint investigation

EVIDENCE WAS OBSERVED TO SUBSTANTIATE COMPLAINT.

COTTONWOOD CLASSICAL PREPARATORY SCHOOL - 7601 JEFFERSON ST NE
Description - PTO LUNCH ROOM (Not-For-Profit-Non-School)
Activity Date - 09/13/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

CIRCLE K STORE #2705317 - 1341 LOMAS BLVD NE
Description - CIRCLE K # 2705317 (Retail - Self Service & Prepackage Foods)
Activity Date - 09/15/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

SUMMIT SUBWAY LLC - 5400 SAN MATEO BLVD NE STE A & B
Description - SUMMIT SUBWAY LLC 1451@SUBWAYCOLORADO.COM (Food Service)
Activity Date - 09/13/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S48 Hot and cold water available; adequate pressure

OBSERVED HOT AND COLD WATER IS NOT AVAILABLE OR IS NOT AT AN ADEQUATE PRESSURE.

5-103.11 Capacity-Quantity and Availability

OBSERVED NO HOT WATER AT HAND WASHING SINK NEAR THE FOOD PREP AREA AT THE TIME OF INSPECTION. OBSERVED WATER TEMPPING AT 81°F. INSTRUCTED OPERATOR TO CONTACT REPAIR PERSONNEL TO HAVE HOT WATER ADJUSTED TO AT LEAST 101°F.

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 BUCKET TESTING ON MAKE LINE AND 3 COMPARTMENT SINK AT 0 PPM AT THE TIME OF INSPECTION. PIC REMADE SANITIZER BUCKET, SANITIZER WAS STILL AT 0 PPM QUAT. SPOKE WITH PIC ABOUT ADJUSTING SANITIZER DISPENSER CONCENTRATE TO BE ABLE TO PROPERLY DISPENSE AT 200-300 PPM QUAT. INSTRUCTED PIC THAT EACH TIME THE SANITIZER BUCKET IS MADE TO TEST IT AND VERIFY IT IS AT CORRECT PARTS PER MILLION (200-300).

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 (COFFEE CUP AND REUSABLE WATER BOTTLE) STORED ON WIRE STORAGE RACK 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.

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 SANITIZING SOLUTION TESTING DEVICES FOR CHLORINE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PURCHASE TEST STRIPS TO BE ABLE TO VERIFY THAT THE SANITIZER USED FOR KNIVES IS AT THE CORRECT PPM TO SANITIZE FOOD CONTACT SURFACES.

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

6-303.11 Intensity-Lighting

OBSERVED LIGHT IN WALK IN COOLER BLOCKED PREVENTING LIGHT FROM ILLUMINATING WALK IN AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO UNBLOCK LIGHT OR INSTALL FURTHER LIGHTS IN THE WALK IN COOLER FOR THE SAFETY OF EMPLOYEES AND TO BE ABLE TO VERIFY THAT THE WALK IN COOLER IS CLEAN.

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

6-301.14 Handwashing Signage

OBSERVED NO HAND WASHING SIGN AT THE HAND WASHING STATION ON THE MAKE LINE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PLACE A SIGN AT THE HAND WASHING SINK REMINDING EMPLOYEES TO WASH AND SANITIZE HANDS.
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 BUCKET TESTING AT 0 PPM AT THE TIME OF INSPECTION. PIC CORRECTED VIOLATION BY REMAKING SANITIZER BUCKET TESTING AT 300 PPM DURING INSPECTION. INSTRUCTED PIC THAT EACH TIME THE SANITIZER BUCKET IS MADE TO TEST IT AND VERIFY IT IS AT CORRECT PARTS PER MILLION (200-400).

OBSERVED CHLORINE SANITIZER IN DISH MACHINE TESTING BELOW 0 PPM AT THE TIME OF INSPECTION. PIC DRAINED DISH MACHINE AND REFILLED, FOUND DISH MACHINE STILL TESTING BELOW 10 PPM. INSTRUCTED PIC TO CONTACT REPAIR TECHNICIAN TO MAKE REPAIRS TO DISH MACHINE TO HAVE IT DISPENSING AT MACHINE RECOMMENDED 50 PPM. INSTRUCTED PIC TO NOT USE DISH MACHINE AND TO ONLY USE 3 COMPARTMENT SINK TO WASH AND SANITIZE UTENSILS AND EQUIPMENT UNTIL REPAIRS CAN BE MADE.

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

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

OBSERVED MULTIPLE PREPARED FOOD ITEMS HELD IN THE FACILITY EXCEEDING THE MAXIMUM OF 7 DAYS. THESE PRODUCTS INCLUDE ITEMS SUCH AS CHIPOTLE SAUCE 8/27 - 19 DAYS, GREEN CHILE 8/24 - 22 DAYS, RED CHILE MARINADE 8/19 27 DAYS. INSTRUCTED PIC TO IMMEDIATELY DISCARD PHF ITEMS EXCEEDING 7 DAY SHELF LIFE. REMINDED PIC THAT FOOD ITEMS PREPARED AND HELD IN A FOOD ESTABLISHMENT FOR MORE THAN 24 HOURS SHALL BE CLEARLY MARKED TO INDICATE THE DATE OR DAY BY WHICH THE FOOD SHALL BE CONSUMED ON THE PREMISES, SOLD, OR DISCARDED WHEN HELD AT A TEMPERATURE OF 5ºC (41ºF) OR LESS FOR A MAXIMUM OF 7 DAYS.

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

7-201.11 Separation-Storage

OBSERVED CHEMICALS SUCH AS DE GREASER AND DISH DETERGENT NEXT TO SINGLE USE ARTICLES AND CANS OF FOOD AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MOVE EITHER THE FOOD ITEMS AND SINGLE USE ARTICLES AWAY FROM THE CHEMICALS STORED ON THE CABINET OR CHEMICALS AWAY FROM FOOD ITEMS/SINGLE USE ARTICLES. REMINDED PIC THAT CHEMICALS NEED TO BE KEPT SEPARATE AND BELOW FOOD ITEMS AND FOOD CONTACT SURFACES 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 GAP ALONG BOTTOM OF THE BACK DOOR LEADING TO THE OUTSIDE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO SEAL DOOR SUCH AS A DOOR SWEEP OR GASKET TO PREVENT AN OPENING FOR INSECTS OR RODENTS.

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 DIRTY WIPING CLOTHS STORED ON PREP TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT WIPING CLOTHS MUST BE STORED IN SANITIZER CONCENTRATION BETWEEN USE TO MAINTAIN SANITIZER SOLUTION ON TOWEL AND TO PREVENT CONTAMINATION.

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

6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition

OBSERVED VENTILATION SYSTEM IN KITCHEN WITH SIGNIFICANT DEBRIS ON THEM AND THE SURROUNDING AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE VENTILATION AND SURROUNDING AREA TO PREVENT CONTAMINATION BY DUST, DIRT, OR OTHER MATERIALS.

COURTYARD ALBUQUERQUE - 5151 JOURNAL CENTER BLVD NE
Description - COURTYARD ALBUQUERQUE RETAIL (Retail - Self Service & Prepackage
Activity Date - 09/13/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

Description - COURTYARD ALBUQUERQUE (Food Service Establishment-Bar)
Activity Date - 09/13/2022 (Service - ROUTINE FOOD 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

OBSERVED GAPS ALONG BOTTOM AND BETWEEN DOORS LEADING TO THE OUTSIDE IN THE DINING ROOM AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO DOORS SUCH AS DOOR SWEEP OR GASKET TO SEAL THE OPENING IN ORDER TO PREVENT INSECTS OR RODENTS FROM ENTERING THE FACILITY.

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

3-304.14 Wiping Cloths, Use Limitation

OBSERVED WIPING CLOTHS STORED ON COUNTER AT THE TIME INSPECTION. INSTRUCTED PIC THAT WIPING CLOTHS MUST BE STORED IN SANITIZER CONCENTRATION BETWEEN USES TO PREVENT CONTAMINATION OF SURFACE AND TO MAINTAIN SANITIZER SOLUTION ON WIPING CLOTH.

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

4-204.120 Equipment Compartments, Drainage

OBSERVED BEVERAGE DISPENSING GUN DRAIN CUP NOT DRAINING AT THE TIME OF INSPECTION. OBSERVED DEBRIS IN DRAIN AND DRAIN TUBE NOT SLOPED TO DRAIN PROPERLY. INSTRUCTED PIC TO MAKE REPAIRS TO MAKE BEVERAGE DISPENSING GUN DRAIN CUP SELF DRAINING.

Description - COURTYARD ALBUQUERQUE (Food Service Establishment)
Activity Date - 09/13/2022 (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 PAR COOKED CHICKEN ON SPEED RACK AND WIRE RACK ON SHEET TRAY AND IN PAN STORED ABOVE READY TO EAT FOOD ITEMS SUCH AS SALAMI AND ROAST BEEF AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT PAR COOKED CHICKEN NEEDS TO BE STORED BELOW READY TO EAT FOOD ITEMS AND NEED TO BE HELD IN THE APPROPRIATE MINIMUM COOK TEMPERATURE HIERARCHY OF LOWEST (TOP) TO HIGHEST (BOTTOM) IF STORED ON THE SAME RACK AS OTHER FOOD ITEMS.

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

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

OBSERVED MULTIPLE FOOD ITEMS IN MAKE STATION COOLER TEMPIING ABOVE 41 DEGREES AT THE TIME OF INSPECTION. THESE ITEMS INCLUDE SALSA (A) 47.5, SALSA (B) 47, STRAWBERRY SAUCE 52, AND PEELED CUT CARROTS 46.5. PIC DISCARDED ALL PHF ITEMS IN MAKE STATION DURING INSPECTION AND INSTRUCTED MAINTENANCE TO ADJUST TEMPERATURE TO HAVE PRODUCT MAINTAIN TEMPERATURES BELOW 41 DEGREES.

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 GAPS ALONG BOTTOM OF BACK DOCK DOOR LEADING TO THE OUTSIDE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO DOORS SUCH AS DOOR SWEEP OR GASKET TO SEAL THE OPENING IN ORDER TO PREVENT INSECTS OR RODENTS FROM ENTERING THE FACILITY.

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 (SODA WITH TWIST TOP AND REUSABLE WATER BOTTLE) STORED ON MAKE STATION AND 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.

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 NO COVER ON FLOOR DRAIN IN KITCHEN ON THE MAKE LINE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE COVER ON FLOOR DRAIN TO PREVENT DEBRIS BUILD UP, AND CLOGS CAUSING A BACKUP.

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

6-303.11 Intensity-Lighting
OBSERVED MULTIPLE LIGHT BULBS OUT OR NOT WORKING PROPERLY THROUGHOUT KITCHEN, IN FOOD PREP AREAS, DISH AREAS, WALK IN COOLER AND WALK IN FREEZER. INSTRUCTED PIC TO REPLACE LIGHT BULBS FOR SAFETY AND TO BE ABLE TO PROPERLY CLEAN THE FACILITY.
OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.

7-102.11 Common Name-Working Containers

OBSERVED SPRAY BOTTLES OF UNIDENTIFIED CHEMICAL WITH NO LABELS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO LABEL ALL SPRAY BOTTLES CONTAINING CHEMICALS TO PREVENT IMPROPER USE OF CHEMICAL.

7-205.11 Incidental Food Contact, Criteria-Lubricants

OBSERVED CAN OF WD-40 ON PREP TABLE NEXT TO MEAT SLICER AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST USE FOOD GRADE LUBRICANT NSF GRADE FOR FOOD CONTACT EQUIPMENT.

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 BACK DOOR OF FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE WEATHER STRIP AT THE BASE OF THE BACK DOOR TO KITCHEN AREA TO PREVENT ANY PEST OR RODENTS FROM ENTERING THE FACILITY.

S4 Proper eating, tasting, drinking, or tobacco use

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

2-401.11 Eating, Drinking or Using Tobacco

Observed improper employee drinks stored on prep table next to kitchen equipment and stored inside reach in freezer next to 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. Instructed PIC to designate an employee drink area and re-train employees on proper drinking practices.

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

OBSERVED FACILITY IS USING IMPROPER WARE WASHING OR INEFFECTIVE SANITIZATION.

4-302.14 Sanitizing Solutions, Testing Devices

OBSERVED CHEMICAL SANITIZER TEST STRIPS FOR QUAT AND CHLORINE NOT AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO HAVE TESTING DEVICES AVAILABLE TO VERIFY PROPER CONCENTRATION OF CHEMICAL.

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 SINK EFFECTIVELY BLOCKED BY A SOAK TANK AT THE OF INSPECTION. INSTRUCTED PIC ALL HAND WASHING SINKS MUST BE FREE, CLEAR OF DEBRIS AND EASILY ACCESSIBLE AT ALL TIMES.

6-301.11 Handwashing Cleanser, Availability

OBSERVED NO HAND CLEANSER IN EMPLOYEE RESTROOM AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL HAND WASHING STATIONS TO BE STOCKED AND MAINTAINED AT ALL TIMES TO PROPERLY WASH HANDS TO PREVENT ANY TYPE OF HAZARD OR CROSS CONTAMINATION.
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 BUCKET TESTING AT 0 PPM AT THE TIME OF INSPECTION. PIC CORRECTED VIOLATION BY REMAKING SANITIZER BUCKET TESTING AT 200 PPM DURING INSPECTION. INSTRUCTED PIC THAT EACH TIME THE SANITIZER BUCKET IS MADE TO TEST IT AND VERIFY IT IS AT CORRECT PARTS PER MILLION (200-300).

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 GREEN CHILE IN HOT WELL STATION TEMPING BELOW 135 DEGREES AT THE TIME OF INSPECTION. SPOKE WITH PIC WHO STATED INSTEAD OF HEATING UP THE GREEN CHILE TO 165 SHE WOULD DISCARD THE GREEN CHILE. OBSERVED EMPLOYEE DISCARD GREEN CHILE. RECOMMENDED TO PIC THAT SHE COVER THE OPEN AREA OF THE HOT WELL TO KEEP STEAM INSIDE AND BETTER MAINTAIN TEMPERATURE.

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 RAW HAMBURGER PATTIES STORED IN REACH IN COOLER TEMPING ABOVE 45 DEGREES AT THE TIME OF INSPECTION. SPOKE WITH PIC WHO WAS AWARE OF COOLER ISSUE HAD PLACED PRODUCT IN REACH IN COOLER TWO HOURS PRIOR TO INSPECTION AND WAS TEMPING PRODUCT REGULARLY (THERMOMETER LOCATED NEXT TO COOLER) TO MONITOR. INSTRUCTED PIC (1) FOOD SHALL HAVE INITIAL TEMPERATURE OF 41°F OR LESS, OR 135°F OR GREATER; (2) TIME MARKING THE PRODUCT TO INDICATE THE TIME THAT IS 4 HOURS PAST THE POINT IN TIME WHEN FOOD IS REMOVED FROM TEMPERATURE CONTROL; (3) FOOD IS COOKED AND SERVED, OR DISCARDED WITHIN 4 HOURS FROM POINT IN TIME WHEN IT IS REMOVED FROM TEMPERATURE CONTROL. PIC PLACED TIME STAMP ON FOOD ITEMS TO BE DISCARDED WITHIN THE 4 HOUR TIME FRAME PROVIDED.

S38 Personal cleanliness

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

2-303.11 Prohibition-Jewelry

OBSERVED FOOD HANDLING EMPLOYEE WITH WRIST JEWELERY AND NECK JEWELRY HANGING OFF OF THE BODY AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT FOOD HANDLING EMPLOYEES CANNOT WEAR JEWELERY INCLUDING MEDICAL INFORMATIONAL JEWELRY EXCEPT FOR A PLAIN BAND 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 STORED ON SHELF WITH CONDIMENTS AND OTHER PACKAGED FOOD ITEMS 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.

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 SANITIZING SOLUTION TESTING DEVICES FOR QUAT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PURCHASE TEST STRIPS TO BE ABLE TO VERIFY THAT THE SANITIZER IS AT THE CORRECT PPM TO SANITIZE FOOD CONTACT 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 WASTE WATER FROM HAND WASHING SINK IN THE BACK PREP AREA DRAINING ONTO FLOOR AT THE TIME OF INSPECTION. SPOKE WITH PIC ABOUT THE IMPORTANCE OF PLUMBING DRAINING PROPERLY TO PREVENT CONTAMINATION. PIC STATED SHE WAS AWARE OF THE ISSUE, HAD PUT IN A WORK ORDER AND THAT FACILITY WAS GOING TO BE REMODELED NEXT MONTH IN WHICH THE HAND WASHING SINK WOULD BE FIXED.

OBSERVED PLUMBING ON CHEMICAL DISPENSER LEAKING LIQUID AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO DISPENSER OR HAVE CHEMICAL PROVIDER MAKE REPAIRS TO PREVENT IT FROM LEAKING TO PREVENT CONTAMINATION OF THE SURROUNDING SURFACES.

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

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED DEBRIS BUILD UP ON FLOORS BEHIND EQUIPMENT SUCH AS FROSTEE MACHINE WITH STANDING GREASE AND WATER PUDDLES ON THE FLOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE BEHIND EQUIPMENT TO PREVENT HARBORAGE CONDITIONS FOR INSECTS OR RODENTS.

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

6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition

OBSERVED VENTILATION SYSTEM WITH DEBRIS BUILD UP ON IT AND THE SURROUNDING AREA IN THE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE VENTILATION SYSTEM AND SURROUNDING AREA. INSTRUCTED PIC THAT INTAKE AND EXHAUST AIR DUCTS SHALL BE CLEANED AND FILTERS CHANGED SO THEY ARE NOT A SOURCE OF CONTAMINATION BY DUST, DIRT, OR OTHER MATERIALS.

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 ROOF TOP OPEN WITH NO PROTECTIVE COVER AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE SCREEN COVER TO PREVENT PEST FROM ENTERING WHEN ROOF TOP IS OPEN.

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.

S37  Contamination prevented during food preparation, storage and display

TACOS JALISCO - 9611 SAGE ST SW STE A
Description - TACOS JALISCO (Mobile Food Unit)
Activity Date - 09/16/2022 (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 ROOF TOP OPEN WITH NO PROTECTIVE COVER AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE SCREEN COVER TO PREVENT PEST FROM ENTERING WHEN ROOF TOP IS OPEN.

CARLISLE CHEVRON - 2137 CARLISLE BLVD NE
Description - CARLISLE CHEVRON (Retail - Self Service & Prepackage Foods)
Activity Date - 09/16/2022 (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 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.

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 DENTED FRITO LAY BEAN DIP CAN ON THE SHELF IN THE RETAIL AREA AT THE TIME OF THE INSPECTION INSTRUCTED PIC TO REMOVE DENTED CAN AND DISPOSE OF PROPERLY

DOLLAR TREE - 1405 N RENAISSANCE NE A-B
Description - DOLLAR TREE (Retail-Prepackaged)
Activity Date - 09/12/2022 (Service - ROUTINE FOOD 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

OBSERVED GAPS ALONG BOTTOM OF FRONT DOOR AND BACK DOOR IN STORAGE AREA LEADING TO THE OUTSIDE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO THE DOORS TO SEAL THE GAP SUCH AS A DOOR SWEEP OR GASKET TO PREVENT OPENING FOR 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.

3-305.11 Food Storage-Preventing Contamination from the Premises

OBSERVED CASES OF FOOD ITEMS SUCH AS WAFFLES, AND SAUSAGE SANDWICHES 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.

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 MISSING AND BROKEN CEILING TILES ABOVE FOOD DISPLAY IN THE STORE ALONG BACK WALL AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE BROKEN CEILING TILES TO PREVENT CONTAMINATION COMING FROM ABOVE FOOD ITEMS.

SPRINGHILL SUITES ALBUQUERQUE - 1181 CENTRAL AV NE
Description - SPRING HILL SUITES ALBUQUERQUE (Retail - Self Service & Prepackage
Activity Date - 09/12/2022 (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 BAGELS AND ENGLISH MUFFINS UNCOVERED AT THE TIME OF THE INSPECTION INSTRUCTED PIC TO COVER BAGELS AND ENGLISH MUFFINS TO PREVENT CONTAMINATION FROM THE ENVIRONMENT

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

4-202.11 Food-Contact Surface's-Cleanability

OBSERVED DEBRIS BUILD UP ON COUNTERTOPS IN THE BUFFET AREA AS WELL AS DEBRIS BUILD UP ON THE JUICE AND COFFEE MACHINES AT THE TIME OF THE INSPECTION

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

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 TIMES AS REQUIRED.

S47 Nonfood-contact surfaces clean

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

4-602.13 Nonfood Contact Surfaces

OBSERVED DEBRIS BUILD UP ON COUNTERTOPS IN THE RETAIL AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE COUNTER TOPS ON A FREQUENT BASIS

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 MULTIPLE FOOD ITEMS BEING STORED ON THE FLOOR SUCH AS BOTTLE WATER, CANNED FOOD ITEMS IN THE DRY STORAGE AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC 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 CHLORINE SANITIZER BUCKET STORED ON PREP TABLE NEXT TO RTE SPAGHETTI CASSEROLE AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL CHEMICALS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, FOOD CONTACT SURFACES AND UTENSILS.

OBSERVED MEDICINE STORED WITH FOOD INSIDE CABINETS AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL MEDICINES MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, FOOD CONTACT SURFACES AND UTENSILS.

OBSERVED CHEMICAL SPRAY BOTTLES IN CHEMICAL STORAGE AREA WITH NO LABEL OR IDENTIFICATION AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL CHEMICALS MUST BE LABELED WITH COMMON NAME TO PROPERLY IDENTIFY CHEMICAL.

S4 Proper eating, tasting, drinking, or tobacco use

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

2-401.11 Eating, Drinking or Using Tobacco

Observed improper employee drinks stored on prep table next to a container of fruit cocktail 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. Instructed PIC to designate an employee drink area and re-train employees on proper drinking practices.

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 ON CUTTING BLADE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS, CLEAN AND SANITIZE TO PREVENT CONTAMINATION OF FOOD ITEMS.

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 CELL PHONE AND PURSE STORED ON FOOD CONTACT SURFACE IN KITCHEN AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL PERSONAL BELONGINGS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, FOOD CONTACT SURFACES AND UTENSILS.

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

CHOPSTIX - 6613 LOMAS BLVD NE STE L

Activity Date - 09/16/2022 (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 UNCOVERED CONTAINER OF PORK IN FREEZER AT TIME OF INSPECTION.

VIOLATION ADDRESS WITH PIC THE NECESSITY OF KEEPING ALL FOOD PACKAGES CLOSED/COVERED IN ORDER TO PREVENT CROSS CONTAMINATION FROM ENVIRONMENT.

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

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

4-202.15 Can Openers

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

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

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 COOLERS LOCATED IN THE BACK OF THE KITCHEN AREA AND THE MAIN 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.

**S47 Nonfood-contact surfaces clean**

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

4-602.13 Nonfood Contact Surfaces

OBSERVED DEBRIS BUILD UP ON OP OF WATER HEATER IN THE KITCHEN AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE ALL NON FOOD CONTACT SURFACES IN ORDER TO PREVENT CONTAMINATION FROM THE ENVIRONMENT.

**WIENERSCHNITZEL - 2929 CARLISLE BLVD NE**

Description - WIENERSCHNITZEL (Food Service Establishment)

**Activity Date - 09/15/2022 (Service - New Business 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 OPEN PACKAGE CORN DOGS IN THE REACH IN COOLER AND UNCOVERED CHICKEN TENDERS IN THE WALK IN FREEZER AT TIME OF INSPECTION.

VIOLATION ADDRESS WITH PIC THE NECESSITY OF KEEPING ALL FOOD PACKAGES CLOSED IN ORDER TO PREVENT CROSS CONTAMINATION FROM ENVIRONMENT.

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

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

OBSERVED TRAYS OF BUNS ON THE FLOOR IN THE BACK KITCHEN AREA 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 CONTAINERS OF ONIONS, AND GREEN CHILI 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.

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 ICE BUILD UP IN WALK IN FREEZER DUE TO GASKETS ON DOOR TORN IN COOLER AT THE TIME OF THE INSPECTION.

INSTRUCTED PIC TO REPAIR GASKET AND SEND A PICTURE TO NDVIGIL@CABQ.GOV.