**Consumer Health Protection Inspections Performed**

**9/17/2022 - 9/23/2022**

### ALBERTSONS 904 - 4950 MONTGOMERY BLVD NE

**Description** - ALBERTSONS DELI (Retail-Deli)

**Activity Date** - 09/20/2022

**Service** - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

<table>
<thead>
<tr>
<th>Violation Code</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>S20</td>
<td>09 OUT OF COMPLIANCE</td>
</tr>
<tr>
<td></td>
<td>Proper cold holding food temperatures</td>
</tr>
<tr>
<td></td>
<td>OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.</td>
</tr>
</tbody>
</table>

3-501.16(A)(2) and (B) Potentially Hazardous Food (Time/temperature control for safety food), hot and cold holding

OBSERVED IN DELI MEAT CASE, READY TO EAT TURKEY, HAM, ROAST BEEF HOLDING ABOVE 41 F AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PULL ALL DELI MEAT ITEMS AND DISCARD. INSTRUCTED PIC TO CALL CASE IN FOR SERVICE AND HAVE THE COOLER MAINTAIN A TEMPERATURE OF 41 F. SEND CHPD A PHOTO OF THE REPAIR INVOICE AT ACTRUJILLO@CABQ.GOV.

<table>
<thead>
<tr>
<th>Violation Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>S47</td>
<td>Nonfood-contact surfaces clean</td>
</tr>
<tr>
<td></td>
<td>OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.</td>
</tr>
</tbody>
</table>

4-602.13 Nonfood Contact Surfaces

OBSERVED DEBRIS AND SOIL BUILD UP UNDER FOOD EQUIPMENT, TABLES STORAGE RACKS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

<table>
<thead>
<tr>
<th>Violation Code</th>
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</tr>
</thead>
<tbody>
<tr>
<td>S49</td>
<td>Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td></td>
<td>OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.</td>
</tr>
</tbody>
</table>

5-205.15 System Maintained in Good Repair

OBSERVED DRAINS WITH EXCESSIVE DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE AS NEEDED.

<table>
<thead>
<tr>
<th>Violation Code</th>
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</tr>
</thead>
<tbody>
<tr>
<td>S53</td>
<td>Physical facilities installed, maintained, and clean</td>
</tr>
<tr>
<td></td>
<td>OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.</td>
</tr>
</tbody>
</table>

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED SIX 1/4 HOLES ABOVE THE SINK AT THE TIME OF INSPECTION INSTRUCTED PIC TO SEAL ALL HOLES WITH A WATER RESISTANT SILICONE. BY 9/27/22 SEND CHPD A PHOTO OF THE HOLES SEALED. SENT TO ACTRUJILLO@CABQ.GOV.

<table>
<thead>
<tr>
<th>Violation Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>S58</td>
<td>Result of complaint investigation</td>
</tr>
<tr>
<td></td>
<td>CITIZEN STATED DELI EMPLOYEES WERE PREPARING SANDWICHES ON A PREP TABLE AND THEY WERE NOT COVERED AND THERE WAS SEVERAL FLIES ON SANDWICHES AND THE TABLES AND FOOD EQUIPMENT.</td>
</tr>
</tbody>
</table>

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

OBSERVED NO EVIDENCE TO SUBSTANTIATE THE COMPLAINT OF FLIES IN THE DELI FOOD PREP AREA. LAST VISIT BY THERE PCO WAS 9/14/22.
### SUNSET GRILLE & BAR - 6825 LOMAS BLVD NE
Description - SUNSET GRILLE (Food Service Establishment)
Activity Date - 09/22/2022 (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 REACH IN FREEZER WITH DEBRIS BUILD UP ON AND IN THE FREEZER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN FREEZER TO COME INTO COMPLIANCE ON A FREQUENT AND REGULAR BASIS

**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 POTATO SLICER WITH DEBRIS BUILD UP ON IT AT THE TIME OF THE INSPECTION

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

### EL MEZQUITE MARKET - 100 98TH ST NW
Description - EL MEZQUITE BAKERY (Retail-Bakery)
Activity Date - 09/19/2022 (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 FOOD ITEMS SUCH AS EVAPORATED MILK AND OTHER FOOD ITEMS STORED ON THE FLOOR IN WALK IN REFRIGERATOR AND DRY STORAGE AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE STORED SIX INCHES ABOVE THE FLOOR TO PREVENT CONTAMINATION

OBSERVED OPEN BINS OF FLOUR AND SUGAR WITH PAPER TOWELS TO DRY HANDS STORED ON TOP OF CONTAINERS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE BINS FROM THIS AREA TO CLOSE TO HAND WASHING STATION AND STORING PAPER TOWELS ABOVE CONTAINERS CAN CONTAMINATE FOOD ITEMS WHEN WASHING HANDS.

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 CHLORINE SANITIZER BUCKET STORED ON PREP TABLE NEXT TO FOOD ITEMS READING AT ZERO PARTS PER MILLION AT THE TIME OF INSPECTION. INSTRUCTED PIC CHLORINE MUST READ BETWEEN 50 TO 100 PARTS PER MILLION TO PROPERLY CLEAN AND SANITIZE. ALSO INSTRUCTED PIC ALL CHEMICALS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, FOOD CONTACT SURFACES AND UTENSILS TO PREVENT CONTAMINATION OF FOOD ITEMS.

S35 Food properly labeled; original container

OBSERVED PACKAGED FOOD WITHOUT APPROPRIATE LABELS.

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

OBSERVED FOOD ITEMS IN BAKERY AREA WITH NO LABEL OR IDENTIFICATION AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST CONTAIN LABEL TO PROPERLY IDENTIFY FOOD ITEM AND ALLERGENS.

OBSERVED PUMPKIN MIX STORED INSIDE WALK IN REFRIGERATOR WITH NO LABEL OR IDENTIFICATION AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST CONTAIN LABEL TO PROPERLY IDENTIFY FOOD ITEM AND ALLERGENS.

S39 Wiping cloths: properly used and stored

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

3-304.14 Wiping Cloths, Use Limitation

OBSERVED USED WIPE CLOTH STORED ON PREP TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC USED WIPE CLOTHS MUST BE STORED IN SANITIZER TO PROPERLY DISINFECT AFTER EACH USE.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED SUBSTANTIAL AMOUNT OF DEBRIS ON FLOORS UNDER PREP TABLE IN FAR EAST SIDE OF FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AND CLEAN FLOORS.

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 PURSE STORED UNDERNEATH KITCHEN EQUIPMENT AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL PERSONAL BELONGINGS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, FOOD CONTACT SURFACES, EQUIPMENT AND UTENSILS TO PREVENT CONTAMINATION OF FOOD ITEMS.

S6 Hands clean and properly washed
OBSERVED EMPLOYEES NOT WASHING HANDS CORRECTLY OR AS OFTEN AS REQUIRED.

2-301.14 When to Wash

OBSERVED EMPLOYEE ON CELL PHONE WHILE PREPPING BAKING ITEMS AND CONTINUED TO WORK WITHOUT WASHING HANDS AT THE TIME OF INSPECTION. INSTRUCTED PIC EMPLOYEES MUST WASH HANDS AFTER TOUCHING PERSONAL ITEMS, AFTER USING RESTROOM, WHEN CHANGING JOB DUTIES, AND AS NEEDED THROUGHOUT SHIFT.

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 PAPER TOWEL DISPENSER WITH NO PAPER TOWELS AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL HAND WASHING STATIONS MUST BE STOCKED AT ALL TIMES TO PROPERLY CLEAN AND SANITIZE HANDS.

Description - EL MEZQUITE FOOD SERVICE (Food Service Establishment)
Activity Date - 09/19/2022 (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 CHLORINE OR QUAT SANITIZER AVAILABLE 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. PIC CORRECTED ON SITE BY SUPPLYING CHLORINE SANITIZER TESTED AT 200 PARTS PER MILLION.

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 PREP TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC USED WIPING CLOTHS MUST BE STORED IN SANITIZER TO PROPERLY DISINFECT AFTER EACH USE.

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

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

OBSERVED SINGLE USE CUPS USED TO SCOOP SEVERAL DIFFERENT FOOD ITEMS SUCH AS PICO, SALSA, RED CHILE AND SUGAR INSIDE WALK IN REFRIGERATOR AND IN DRY STORAGE AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST USE FOOD GRADE UTENSILS WITH HANDLE TO PREVENT CONTAMINATION FROM HAND CONTACT AND UTENSIL.

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

6-301.11 Handwashing Cleanser, Availability

6-301.12 Hand Drying Provision

OBSERVED NO PAPER TOWELS OR HAND WASHING CLEANSER AVAILABLE IN HAND WASHING STATION IN MIDDLE SALSA BAR IN FRONT OF MEAT DEPARTMENT AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL HAND WASHING STATION MUST BE STOCKED AT ALL TIMES TO PROPERLY CLEAN AND SANITIZE HANDS.

Description - EL MEZQUITE GROCERY (Retail -Grocery)
Activity Date - 09/19/2022 (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 DRINKS STORED ON THE FLOOR NEXT TO BEER COOLER 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.

7-102.11 Common Name-Working Containers

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

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

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

OBSERVED NO AMBIENT AIR THERMOMETERS AVAILABLE IN ANY OF COLD HOLDING UNITS INSIDE FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL COLD HOLDING UNITS MUST CONTAIN AMBIENT AIR THERMOMETERS TO VERIFY COLD HOLDING UNIT IS COLD HOLDING AT 41 DEGREES F OR BELOW. INSTRUCTED PIC TO PLACE AMBIENT AIR THERMOMETER INSIDE ALL COLD HOLDING UNITS.

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

6-501.114 Maintaining Premises, Unnecessary Items and Litter

OBSERVED CLUTTER AND DAMAGED GOODS STORED IN DIFFERENT AREAS THROUGH OUT BACK OF FACILITY STORAGE AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO STORE DAMAGED GOODS IN DESIGNATED AREA AND TO REMOVE ALL UNNECESSARY CLUTTER FROM THESE STORAGE AREAS.

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 COATS AND DIRTY APRONS STORED NEXT TO PAPER TOWELS AND PRODUCE ITEMS 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 TO PREVENT CONTAMINATION OF FOOD ITEMS.

Description - EL MEZQUITE MEAT & SEAFOOD (Retail-Meat/Seafood)
Activity Date - 09/19/2022 (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 MULTIPLE MEATS STORED UNPROTECTED AND UNCOVERED IN WALK IN FREEZER AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOODS MUST BE COVERED AND PROTECTED 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 THE FLOOR NEXT TO WALK IN REFRIGERATOR AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL SANITIZERS MUST BE STORED ABOVE THE FLOOR TO PREVENT CONTAMINATION WHEN PLACING ON FOOD CONTACT SURFACES TO CLEAN AND SANITIZE.

S33 Approved thawing methods used

OBSERVED USE OF UNAPPROVED THAWING METHODS.

3-501.13 Thawing

OBSERVED CHICKEN FEET, THIGHS, AND BREAST THAWING UNDER WARM RUNNING WATER IN THREE COMPARTMENT SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST THAW UNDER COOL RUNNING WATER, FROM FREEZER TO FRIDGE, OR MICROWAVE FOR IMMEDIATE USE.

S34 Thermometers provided and accurate

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

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

OBSERVED NO AMBIENT AIR THERMOMETERS AVAILABLE IN ANY OF COLD HOLDING UNITS INSIDE FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL COLD HOLDING UNITS MUST CONTAIN AMBIENT AIR THERMOMETERS TO VERIFY COLD HOLDING UNIT IS COLD HOLDING AT 41 DEGREES F OR BELOW. INSTRUCTED PIC TO PLACE AMBIENT AIR THERMOMETER INSIDE ALL COLD HOLDING UNITS.

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 PREP TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC USED WIPING CLOTHS MUST BE STORED IN SANITIZER TO PROPERLY DISINFECT AFTER EACH USE.

CIRCLE K 8748 - 2019 CARLISLE BLVD NE
Description - CIRCLE K 8748 (Food Service Establishment)
Activity Date - 09/21/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

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 IN DOUGHNUT CASE, PIZZA CASE AND HOT HOLDING FOOD CASE IN THE RETAIL AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR AND FREQUENT BASIS

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 HOLES IN THE CEILING IN THE BACK STORAGE AREA OF THE FACILITY AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REPAIR HOLE IN THE CEILING TO COME INTO COMPLIANCE AND SEND A PICTURE OF THE REPAIR BY 10/21/22 TO NDVIGIL@CABQ.GOV
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 DAMAGED BOXES OF MACARONI AND CHEESE AND A DAMAGED CAN OF RAVIOLIS ON THE SHELF IN THE RETAIL AREA AT THE TIME OF THE INSPECTION
INSTRUCTED PIC TO DISCARD OF PRODUCTS TO COME INTO COMPLIANCE

S45 Food and non-food contact surfaces cleanable, properly designed, constructed, and used
OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.
4-202.12 CIP Equipment
OBSERVED DEBRIS BUILD UP ON FAN COVER IN THE WALK IN COOLER LOCATED IN THE BACK OF 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.

DOLLAR TREE 2653 - 4610 CUTLER AV NE
Description - DOLLAR TREE 2653 (Retail-Prepackaged)
Activity Date - 09/22/2022 (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 SHELVES WITH DEBRIS BUILD UP IN THE RETAIL AREA OF THE FACILITY AT THE TIME OF THE INSPECTION.
INSTRUCTED PIC TO CLEAN AND SANITIZE SHELVES ON A REGULAR AND FREQUENT 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 CANS OF FRUIT COCKTAIL AND TOMATO SOUP AND DAMAGED BOXES OF BREAKFAST BLUEBERRY AND CHOCOLATE SANDWICHES AND DOVE CHOCOLATE PUDDING ON THE SHELF IN THE RETAIL AREA AT THE TIME OF THE INSPECTION.
INSTRUCTED PIC TO DISCARD DAMAGED PRODUCTS

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 GAP IN THE BACK STOCK AREA BETWEEN THE FLOOR AND THE DOOR AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO WEATHERSTRIP GAP TO PREVENT PESTS AND THE OUTDOOR WEATHER FROM ENTERING THE FACILITY AT THE TIME OF THE INSPECTION

WINGS GONE WILD LLC - 101 98TH ST NW 109
Description - WINGS GONE WILD (Food Service Establishment-Bar)
Activity Date - 09/19/2022 (Service - ROUTINE FOOD 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 GLASS CLEANER STORED NEXT TO BAR DRINK MIXES AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL CHEMICALS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, FOOD CONTACT SURFACES AND UTENSILS TO PREVENT CONTAMINATION OF FOOD ITEMS.

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 QUAT TEST STRIPS AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE QUAT TEST STRIPS AVAILABLE TO VERIFY SANITIZERS IS AT PROPER PARTS PER MILLION TO PROPERLY CLEAN AND SANITIZE.

Description - WINGS GONE WILD (Food Service Establishment)
Activity Date - 09/19/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

**09 OUT OF COMPLIANCE**

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

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

OBSERVED RAW EGGS STORED ABOVE READY TO EAT BAGELS AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL RAW MEATS MUST BE STORED AWAY OR BELOW READY TO EAT FOODS, PRODUCE AND ALL OTHER FACILITY FOODS TO PREVENT CONTAMINATION.

OBSERVED BOTTLED BEVERAGES STORED ON THE FLOOR IN CASHIER 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.

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 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.

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

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

OBSERVED CLEAN FOOD STORAGE CONTAINERS WITH STICKERS AND RESIDUE STORED UNDER PREP TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC WHEN CLEANING FOOD CONTAINERS ALL FOOD LABELS AND STICKER RESIDUE MUST BE REMOVES BEFORE WASH RINSE AND SANITIZE TO PREVENT BACTERIA BUILD UP.

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 A/C VENT WITH SUBSTANTIAL AMOUNT OF DEBRIS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AND CLEAN A/C VENTS TO PREVENT CONTAMINATION OF FOOD ITEMS.

CHIPOTLE MEXICAN GRILL 1698 - 8120 SAN PEDRO DR NE

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 GAP AT THE FRONT DOOR LEADING TO THE OUTSIDE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO DOOR SUCH AS A DOOR SWEEP 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 CUP WITH NO HANDLE OR STRAW AND TWIST TOP WATER BOTTLE) 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 LEAK FROM CHEMICAL DISPENSER AT THE 3 COMPARTMENT SINK AND A CONTINUOUS FLOW OF LIQUID FROM THE SANITIZER TUBE AT THE THREE COMPARTMENT SINK. INSTRUCTED PIC TO MAKE REPAIRS TO STOP THE LEAK AND FLOW OF LIQUID OF DISPENSER TO PREVENT CONTAMINATION.

OBSERVED FLOOR DRAINS WITHOUT A COVERS IN PREP AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO INSTALL COVERS ON FLOOR DRAINS TO PREVENT DEBRIS ACCUMULATION CAUSING CLOGS OR BACK UPS.

TENAMPA NM RESTAURANT LLC - 101 98TH ST NW STE 105

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

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

7-201.11 Separation-Storage

OBSERVED WINDEX STORED NEXT TO SYRUP AND UTENSILS AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL CHEMICALS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, FOOD CONTACT SURFACES AND UTENSILS TO PREVENT CONTAMINATION.

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

3-304.14 Wiping Cloths, Use Limitation

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

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 KITCHEN AND SMALL LEAK UNDER SINK IN SODA MACHINE AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR LEAKS.

MTUCCI'S KITCHINA - 6001 WINTER HAVEN DR NW STE M
Description - MTUCCI'S KITCHINA KITCHEN (Food Service Establishment)
Activity Date - 09/19/2022 (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 MULTIPLE FOOD CONTAINERS WITH NO MEANS OF PROTECTION SUCH AS A LID, WRAP OR COVERING SUCH AS MARINARA, SHRIMP, BACON, SAUSAGES, CURED MEATS AND POTATOES WITH CONDENSATION DRIPPING ON TO THEM FROM COMPRESSOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE SURE FOOD ITEMS ARE PROTECTED SUCH AS A LID OR WRAP. PIC CORRECTED VIOLATIONS BY PUTTING LIDS ON PRODUCTS AND DISCARDING OTHERS.

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.

OBSERVED CAN OPENER WITH DEBRIS BUILD UP ON THE BLADE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE CAN OPENER TO PREVENT CONTAMINATING FOOD THAT THE BLADE WOULD CONTACT. INSTRUCTED PIC TO CLEAN AND SANITIZE AFTER EACH USE TO PREVENT ACCUMULATION OF DEBRIS.

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 WALK IN COOLER NOT HOLDING TEMPERATURE AT OR BELOW 41 DEGREES AT THE TIME OF INSPECTION. OBSERVED POTENTIALLY HAZARDOUS FOOD ITEMS SUCH AS COOKED MUSHROOMS (52), LIQUID EGGS (50.5), SAUSAGES, MARSCAPONE (50), GOAT CHEESE (49), RICOTTA (50), CALAMARI MIX (49), BUTTER (49.5), CURED MEAT (47), LARDO (48), CURED MEAT (49), GUANICALE (50), BACON (47.5), SALAMI (49), RAW CHICKEN (49.5), CUT MELON (49.5), RAW BULK SAUSAGE (47), RAW PORK BELLY (47.5), SAUSAGES (48.5), GARLIC CONFIT (48), AND COOKED POLENTA (46.5). PIC DISCARDED ALL PHF ITEMS IN THE WALK IN COOLER DURING INSPECTION. RECOMMENDED TO PIC THAT THEY CREATE A FOOD TEMPERATURE LOG TO VERIFY COOLER TEMPERATURES ARE MAINTAINING PRODUCT AT OR BELOW 41 DEGREES AND CAN MAKE NECESSARY CORRECTIONS IF A DISCREPANCY APPEARS.

S21 Proper date marking and disposition

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

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

OBSERVED MULTIPLE FOOD ITEMS IN WALK IN COOLER THAT ARE PHF WITH NO DATE MARKING SUCH AS PORK BELLY, COOKED POLENTA, POTATOES AT THE TIME OF INSPECTION. PIC DISCARDED FOOD PRODUCTS. REMINDED PIC OF THE IMPORTANCE OF READY-TO-EAT, REFRIGERATED, POTENTIALLY HAZARDOUS FOOD PREPARED AND HELD IN FOOD ESTABLISHMENT, OR PREPARED AND PACKAGED IN FOOD PROCESSING PLANT AND OPENED IN THE FOOD ESTABLISHMENT, SHALL BE SOLD, CONSUMED ON PREMISES, OR DISCARDED WITHIN 7 CALENDAR DAYS, IF HELD AT 41°F OR BELOW

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 SIDE DOOR AND SCREEN DOOR AT THE BACK DOOR, ALSO SCREEN DOOR HAS APPROXIMATELY A 3 INCH GAP ALONG THE TOP BETWEEN THE TOP OF THE DOOR FRAME AND SCREEN DOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO SEAL THE GAPS ALONG BOTTOM AND TOP OF DOOR TO PREVENT OPENING FOR INSECTS, RODENTS AND ANIMALS.

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 BUCKET STORED ON THE GROUND AND WIPING CLOTHS STORED ON TOP OF MAKE STATION CUTTING BOARDS AT THE TIME OF INSPECTION. PIC CORRECTED VIOLATION BY MOVING SANITIZER BUCKET OFF OF THE GROUND AND WIPING CLOTHS INTO SANITIZER BUCKETS BETWEEN USE. REMINDED PIC THE IMPORTANCE OF KEEPING SANITIZER BUCKETS OFF THE GROUND TO PREVENT CONTAMINATION FROM ENTERING THE SOLUTION AND WIPING CLOTHS STORED IN SOLUTION BETWEEN USES TO MAINTAIN SANITIZER CONCENTRATE ON 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 (REUSABLE TWIST TOP BOTTLE) STORED ON MAKE STATION 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.

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 DELI CUPS INSIDE BULK DRY INGREDIENT CONTAINERS UTILIZED TO SCOOP FOOD IN CONTACT WITH THE FOOD ITEMS AT THE TIME OF INSPECTION. PIC CORRECTED VIOLATION BY DISCARDING DELI CUPS UTILIZED TO SCOOP FOOD AND SPOKE WITH FOOD HANDLING EMPLOYEES ABOUT NOT KEEPING SCOOPS INSIDE THE BULK 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 LIQUID LEAKING FROM PLUMBING PIPES AT SINK NEXT TO DISH MACHINE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO THE PLUMBING TO PREVENT LEAKS FROM CONTAMINATING THE SURROUNDING AREA.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED FLOORING PARTICULARLY IN THE DISH AREA PITTED WITH AREAS HOLDING GREY WATER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO FLOORING TO MAKE THE FLOORING SMOOTH AND EASILY CLEANABLE.

OBSERVED WALL UNDERNEATH SINK AT THE DISH AREA DAMAGED WITH SUBSTANTIAL DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO THE WALL TO MAKE IT A SMOOTH AND EASILY CLEANABLE SURFACE TO PREVENT ACCUMULATION OF DEBRIS AND ALLOW FOR HARBORAGE CONDITIONS FOR INSECTS OR RODENTS.

6-501.16 Drying Mops

OBSERVED MOPS DRYING IN MOP BUCKET AND IN MOP SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DISCARD THE MOP HEADS AND UTILIZE NEW ONES BEFORE CLEANING. INSTRUCTED PIC THAT MOPS NEED TO BE AIR DRIED WITHOUT CONTAMINATING WALLS, EQUIPMENT AND OTHER SURFACES.

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED DEBRIS BUILD UP THROUGHOUT FACILITY ON WALLS AND FLOORS BEHIND EQUIPMENT SUCH AS THE FRYER, 3 COMPARTMENT SINK AND DISH SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE SURFACES TO PREVENT FOOD SOURCE FOR INSECTS, RODENTS OR ANIMALS.

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 VENTILATION FILTERS MISSING, AND BROKEN AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE HOOD FILTERS TO PROPERLY PROTECT AGAINST DRIPS FROM GREASE AND TO PREVENT SURFACES FROM BEING CONTAMINATED FROM OTHER CONTAMINANTS SUCH AS DUST OR DEBRIS.
S58 Result of complaint investigation
No evidence observed at the time of inspection to substantiate complaint. CITIZEN STATED THAT A ROACH WAS COOKED INTO THEIR PIZZA.

Description - M'TUCCI'S KITCHINA BAR (Food Service Establishment- Bar)
Activity Date - 09/19/2022 (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 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).

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 SIGNS AT THE TIME OF INSPECTION IN THE BAR AREA. INSTRUCTED PIC TO PLACE A SIGN AT THE HAND WASHING SINK REMINDING STAFF TO WASH THEIR HANDS.

LOUISIANA MEAT MARKET LLC - 528 LOUISIANA BLVD SE
Description - RETAIL DELI (Retail-Deli)
Activity Date - 09/21/2022 (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 IN THE WALK IN COOLER RAW BEEF NEXT TO READY TO EAT CHEESES AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC SEPARATING RAW FROM READY TO EAT.

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

4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils
OBSERVED THE INTERIOR OF THE ICE MACHINE GUARD WITH A BROWN LIKE RESIDUE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO HAVE ALL ICE REMOVED AND CLEANED AND SANITIZED. ICE MACHINES MUST BE CLEANED AND SANITIZED WHEN SOIL IS NOTICEABLE. VIOLATION WAS CORRECTED ON SITE BY PIC CLEANING AND SANITIZING THE ICE MACHINE.

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 AT THE SALES COL CASE GROUND BEEF, BEEF ROAST, SOFT CHEESES, HOLDING ABOVE 41 F AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC ADJUSTING THE TEMPERATURE BELOW 41 F. PRODUCT WAS IN THE CASE FOR TWO HOURS AND ADJUSTMENT OF THE CASE IS BRING THE TEMPERATURE IN COMPLIANCE.

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 BUCKETS ARE TESTED ABOVE COMPLIANCE IN SANITIZER CONCENTRATION AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC REMAKING THE SANITIZER BUCKET. SANITIZER CONCENTRATION TESTED AT 100 PPM CHLORINE.

CINNAMON SUGAR & SPICE CAFE - 5809 JUAN TABO BLVD NE A
Description - CINNAMON SUGAR & SPICE CAFE (Food Service Establishment)
Activity Date - 09/20/2022 (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.

4-501.114 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 CAN OPENER BLADE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE CAN OPENER AND TO DO SO AFTER OPENING CANS TO PREVENT ACCUMULATION OF DEBRIS. THIS IS TO PREVENT CONTAMINATION OF FOOD ITEMS THAT THE CAN OPENER BLADE COMES INTO CONTACT.

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 FOOD ITEMS IN WALK IN COOLER SUCH AS RANCH DRESSING, POSOLE, PASTA SALAD EXCEEDING 7 DAY SHELF LIFE AT THE TIME OF INSPECTION. ALSO OBSERVED CARNE ADOVADA LABELED 9/9, 11 DAYS SINCE PREPARING, SPOKE WITH PIC WHO STATED THAT IT WAS PREPARED AND FROZEN 9/9, AND WOULD TRAIN STAFF ON LABELING WHEN PRODUCT WAS PUT IN FREEZER AND PULLED FROM FREEZER. PIC CORRECTED VIOLATION BY DISCARDING FOOD PRODUCTS EXCEEDING 7 DAY SHELF LIFE DURING INSPECTION. REMINDED PIC THAT READY-TO-EAT, REFRIGERATED, POTENTIALLY HAZARDOUS FOOD PREPARED AND HELD IN FOOD ESTABLISHMENT, OR PREPARED AND PACKAGED IN FOOD PROCESSING PLANT AND OPENED IN THE FOOD ESTABLISHMENT, SHALL BE SOLD, CONSUMED ON PREMISES; OR DISCARDED WITHIN 7 CALENDAR DAYS, IF HELD AT 41°F OR BELOW

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 CONTAINER OF HALF AND HALF STORED AT ROOM TEMPERATURE WITHOUT TIME STAMP INDICATING WHEN PRODUCT WAS PULLED FROM REFRIGERATION AND PLACED AT ROOM TEMPERATURE. INSTRUCTED PIC THAT IF TIME IS USED AS PUBLIC HEALTH CONTROL THAT FOOD SHALL HAVE INITIAL TEMPERATURE OF 41°F OR LESS, OR 135°F OR GREATER. IT WILL ALSO HAVE TIME MARKING THE PRODUCT TO INDICATE THE TIME THAT IS 4 HOURS PAST THE POINT IN TIME WHEN FOOD IS REMOVED FROM TEMPERATURE CONTROL AND DISCARDED WITHIN 4 HOURS FROM POINT IN TIME WHEN IT IS REMOVED FROM TEMPERATURE CONTROL.

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 CHLORINE SANITIZER IN BUCKET TESTING ABOVE READABLE LEVEL OF 200 PPM AT THE TIME OF INSPECTION. PIC CORRECTED VIOLATION BY DILUTING CHLORINE SANITIZER TO 50 PPM DURING INSPECTION.

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 WIPING CLOTHS STORED ON MAKE STATION CUTTING BOARDS, AND FOOD HANDLING EMPLOYEE’S BODY AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT WIPING CLOTHS MUST BE STORED IN BETWEEN USE IN SANITIZER SOLUTION TO MAINTAIN SANITIZER CONCENTRATION 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 MULTIPLE EMPLOYEE DRINKS (TWIST TOP PLASTIC WATER BOTTLES, REUSABLE TWIST TOP CUPS, REUSABLE COFFEE CUPS) STORED ON 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.

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

OBSERVED WALK IN COOLER GASKETS TORN AND RIPPLED AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE GASKETS TO MAKE THEM CLEANABLE AND NOT A POINT OF HARBORING DEBRIS OR PATHOGENS, AND TO MAINTAIN TEMPERATURE PROPERLY IN WALK IN COOLER.

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 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 IN THEIR DISH MACHINE AND CHLORINE SANITIZER BUCKETS. INSTRUCTED PIC TO VERIFY EACH TIME A SANITIZER BUCKET AND DISH MACHINE IS FILLED THAT THE CORRECT SANITIZER CONCENTRATION LEVEL IS REACHED.

S58 Result of complaint investigation
No evidence observed at the time of inspection to substantiate complaint.
S6 Hands clean and properly washed
OBSERVED EMPLOYEES NOT WASHING HANDS CORRECTLY OR AS OFTEN AS REQUIRED.

2-301.14 When to Wash

OBSERVED EMPLOYEE EATING FOOD WITH GLOVED HANDS AND IMMEDIATELY RETURN TO WORK HANDLING SANITIZED UTENSILS/EQUIPMENT WITHOUT WASHING HANDS AND DONNING NEW GLOVES. INSTRUCTED PIC TO SPEAK WITH EMPLOYEE ABOUT THE IMPORTANCE OF WASHING HANDS AND DONNING NEW GLOVES BEFORE HANDLING FOOD OR FOOD CONTACT SURFACES AFTER ENGAGING IN ACTIVITIES SUCH AS EATING THAT CONTAMINATE HANDS.

CORAL COMMUNITY CHARTER - 4401 SILVER AV SE
Description - CORAL COMMUNITY CHARTER (Not-For-Profit-Non-School)
Activity Date - 09/23/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

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 REFRIGERATOR RAW SHELLED EGGS STORED ABOVE READY TO EAT FOOD ITEMS SUCH AS APPLE SAUCE, MILK, LUNCHES. VIOLATION WAS CORRECTED ON SITE BY PIC SEPARATING RAE FROM READY TO EAT FOODS.

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

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

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

LE BAKERY AND VIETNAMESE CUISINE - 1313 SAN PEDRO DR NE
Description - LE BAKERY AND VIETNAMESE (Food Service Establishment)
Activity Date - 09/23/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

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 CONTAINERS OF SHRIMP, BEEF, PORK, SQUASH, AND BROTH IN THE REACH IN COOLER AT THE TIME OF THE INSPECTION 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.

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

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

OBSERVED CHICKEN IN THE FREEZER AND RICE IN CARDBOARD BOX STORED ON THE FLOOR IN THE DRY GOODS AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC FOOD MUST BE STORED SIX INCHES OFF THE GROUND TO PREVENT FROM CONTAMINATION.

S34 Thermometers provided and accurate

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

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

OBSERVED NO THERMOMETER IN THE REACH IN FREEZER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO HAVE THERMOMETERS IN ALL FREEZERS AND COOLERS TO VERIFY TEMPERATURES.

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 MEDICATION ON PREP TABLE IN THE BACK KITCHEN AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REMOVE MEDICATION AWAY FROM ANY FOOD OR FOOD CONTACT AREAS.

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

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

4-202.11 Food-Contact Surface's-Cleanability

OBSERVED DEBRIS BUILD UP ON SAUCE BOTTLES NEXT TO THE STOVE AND COUNTERTOPS LOCATED IN THE PREP AREA IN THE KITCHEN AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE ON A FREQUENT AND REGULAR BASIS.

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.

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 MICROWAVE, REACH IN COOLER DOORS AND HANDLES AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE ALL NON FOOD CONTACT SURFACES TO PREVENT CONTAMINATION

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

2ND NOTIFICATION

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED WALLS FLOOR AND CEILINGS WITH DEBRIS BUILD UP AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO SEND PICTURES OF CLEANING BY 10/23/22 TO NDVIGIL@CABQ.GOV

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

OBSERVED LEAK IN THE CEILING IN THE BACK KITCHEN AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REPAIR CEILING BY 10/23/22 AND SEND A PICTURE OF THE REPAIR TO NDVIGIL@CABQ.GOV

S8 Adequate hand washing sinks properly supplied and accessible

HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED HAND SINK WITH SOAP DISPENSER INSIDE BASIN AT TIME OF INSPECTION.

VIOLATION ADDRESSED ON SITE BY DISCUSSING PROPER PROCEDURES FOR HAND SINKS USAGE.

JERSEY MIKES 39006 - 6400 HOLLY AV STE A

Description - JERSEY MIKES 39006 (Food Service Establishment)
Activity Date - 09/23/2022 (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.

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

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

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 AT THE FRONT DOOR LEADING TO THE OUTSIDE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO DOOR SUCH AS A DOOR SWEEP TO PREVENT AN 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.

3-307.11 Miscellaneous Sources of Contamination

OBSERVED DELI DISPLAY COOLER WITH FROSTED OVER CONDENSER DRIPPING WATER ON TO FOOD ITEMS SUCH AS PROVOLONE CHEESE, HAM, AND ROAST BEEF AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE FOOD ITEMS THAT HAVE BEEN IN CONTACT WITH THE DRIPPING WATER. INSTRUCTED PIC TO PLACE CONTAINERS IN WHICH TO COLLECT AND PREVENT WATER FROM DRIPPING ON TO FOOD ITEMS. PIC CALLED FOR MAINTENANCE TO REPAIR COOLER.

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 (BEVERAGES WITH NO LID, OR STRAW) STORED IN DESIGNATED AREA AND ABOVE PREP TABLE ON WIRE RACK WITH FOOD STORAGE 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寄托 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.

S51 Toilet facilities: properly constructed, supplied, & cleaned

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

6-202.14 Toilet Rooms, Enclosed

OBSERVED WOMENS REST ROOM DOOR CATCHING ON FLOOR NOT ALLOWING DOOR TO CLOSE BY ITSELF AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO REST ROOM DOOR TO ALLOW FOR THE DOOR TO BE TIGHT FITTING AND SELF-CLOSING.

5-501.17 Toilet Room Receptacle, Covered

OBSERVED NO COVERED TRASH RECEPTACLES IN THE WOMEN'S RESTROOM AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PURCHASE AND PLACE IN THE WOMEN'S RESTROOM A COVERED TRASH RECEPTACLE FOR SANITARY NAPKINS.

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 HAND SINK IN PREP AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE PAPER TOWELS IN DISPENSER TO HELP ENSURE PROPER HAND WASHING IS BEING PERFORMED.

5-202.12 Handwashing Sink, Installation

OBSERVED HANDWASHING SINK IN THE PREP AREA NOT REACHING 100 DEGREES (84 DEGREES) AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO HAND SINK SO THAT HAND WASHING SINKS REACH 100 DEGREES MINIMUM TO PROPERLY WASH AND SANITIZE HANDS.
09 OUT OF COMPLIANCE

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

3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation
OBSERVED FOUR CASES OF FROZEN FOOD ITEMS AND COOLER FOOD ITEMS STORED FLOORS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO STORE ALL FOOD ITEMS SIX INCHES OFF THE FLOOR. DISCUSSED PROPER PROCEDURES.

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

4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils
OBSERVED CAN OPENER NOT IN USE BLADE WITH A DRY FOOD RESIDUE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR AFTER EACH USE. DISCUSSED PROPER PROCEDURES.

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

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 PRE MADE EGG ROLLS, FRIED PORK WITH NO USED BY DATE AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC PLACING USED BY DATES.

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 BUCKETS ARE TESTED ABOVE COMPLIANCE IN SANITIZER CONCENTRATION AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC REMAKING THE SANITIZER BUCKET. SANITIZER CONCENTRATION TESTED AT 100 PPM CHLORINE.

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

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

4-602.13 Nonfood Contact Surfaces

OBSERVED FLOORS BEHIND STORAGE RACKS, FOOD EQUIPMENT, WASH SINKS AND DISHWASHERS WITH EXCESSIVE DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

S53 Physical facilities installed, maintained, and clean

OBSERVED FLOORS BEHIND STORAGE RACKS, FOOD EQUIPMENT, WASH SINKS AND DISHWASHERS WITH EXCESSIVE DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED FLOOR TILES IN THE KITCHEN DAMAGED AND IN NEED OF REPLACEMENT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 12/22/22 DAMAGED TILES MUST BE REPLACED. SEND CHPD A PHOTO OF THE FLOOR TILES BROUGHT TO COMPLIANCE AT ACTRUJILLO@CABQ.GOV.

OBSERVED WALLS AND SPLASH GUARDS AROUND THE MOP SINK DAMAGED AND IN NEED OF REPLACEMENT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 12/22/22 WALLS AND SPLASH GUARDS MUST BE REPLACE WITH PRODUCTS THAT ARE SMOOTH AND EASILY CLEANABLE. SEND PHOTOS TO ACTRUJILLO@CABQ.GOV.

S54 Adequate ventilation and lighting; designated areas used

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-204.11 Ventilation Hood Systems, Drip Prevention

OBSERVED HOODS WITH GREASE AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE AS NEEDED.

S58 Result of complaint investigation

OBSERVED NO EVIDENCE TO SUBSTANTIATE THE COMPLAINT AT THE TIME OF INSPECTION. LAST VISIT BY THERE PCO WAS 7/20/22.

CITIZEN STATED: THEY found a tiny cockroaches in our sweet and sour sauce. I have photos if needed.

OBSERVED NO EVIDENCE TO SUBSTANTIATE THE COMPLAINT AT THE TIME OF INSPECTION. LAST VISIT BY THERE PCO WAS 7/20/22.

HURRICANES - 4330 LOMAS BLVD NE

Description - HURRICANES (Food Service Establishment)
Activity Date - 09/23/2022 (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 CONTAINERS OF TOMATOES, CHEESE, HAMBURGER PATTIES, ONIONS, AND CHOPPED HAM IN COOLER AND UNCOVERED BAGS ON CHICKEN TENDERS IN THE FREEZER AT TIME OF INSPECTION.

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

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 MEDICATION (IBUPROFEN) ON SHELF WITH CANNED GOODS AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REMOVE MEDICATION FROM ANYWHERE FOOD IS BEING STORED. PIC REMOVED MEDICATION

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.

4-204.13 Dispensing Equipment, Protection of Equipment and Food

OBSERVED SODA MACHINE WITH DEBRIS BUILD UP AT TIME OF INSPECTION.

VIOLATION ADDRESSED INSTRUCTED PERSON IN CHARGE TO CLEAN ON A REGULAR BASIS IN ORDER TO PREVENT CROSS CONTAMINATION FROM ENVIRONMENT.

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 NON FOOD CONTACT SURFACES (MICROWAVE) IN THE KITCHEN AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE ON A FREQUENT AND REGULAR BASIS

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 HOLE IN THE CEILING IN THE KITCHEN AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REPAIR HOLE IN THE CEILING TO COME INTO COMPLIANCE

PEQUENOS SONADORES LLC - 10120 CENTRAL AV SW
Description - PEQUENOS SONADORES LLC (Not-For-Profit-Childcare)
Activity Date - 09/20/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S34 Thermometers provided and accurate

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

4-302.12 Food Temperature Measuring Devices

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

THAI HOUSE - 2000 CARLISLE BLVD NE STE C
Description - THAI HOUSE (Food Service Establishment)
Activity Date - 09/21/2022 (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 OPEN PACKAGES OF EGG ROLLS AND POT STICKERS 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.

S34 Thermometers provided and accurate

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

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

OBSERVED MISSING THERMOMETERS IN THE REACH IN FREEZER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO ALWAYS HAVE A THERMOMETER IN COOLERS AND FREEZERS TO VERIFY TEMPERATURE

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 AND IN FREEZER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE FREEZER ON A FREQUENT AND REGULAR BASIS

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 STOVE VENTS AND THROUGHOUT THE FACILITY AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.12 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.
OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.

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

OBSERVED RAW FISH STORED ABOVE SLICED CUCUMBER AND FOOD CONTAINERS AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL RAW MEATS MUST BE STORED AWAY OR BELOW READY TO EAT FOODS, PRODUCE, AND ALL OTHER FACILITY FOODS TO PREVENT CONTAMINATION OF FOOD ITEMS.

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 RICE TEMPERATURES IN SUSHI BAR AREA IN TWO HOT HOLDING CONTAINERS AT 77 DEGREES F AND THE OTHER AT 110 DEGREES F AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST BE HELD AT 135 DEGREES F OR ABOVE OR CONTAIN TIME STAMP NOT TO EXCEED FOUR HOURS ONCE TIME IS REACHED FOOD MUST BE DIS GUARDED.

S34 Thermometers provided and accurate

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

4-302.12 Food Temperature Measuring Devices

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

OBSERVED NO AMBIENT AIR THERMOMETERS AVAILABLE IN COLD HOLDING UNITS AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL COLD HOLDING UNITS MUST HAVE AMBIENT AIR THERMOMETERS.

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 in shelving at sushi bar next to single use containers and at the time of inspection. Observed employee eating and drinking in kitchen area at the time of inspection. All employee drinks must be in a container which effectively prevents hand to mouth contact (ex. a cup with a tight-fitting lid and straw). They must be stored below or away from the food prep / storage areas. No eating or smoking is allowed in the food areas. Instructed PIC to designate an employee drink area and re-train employees on proper drinking practices. Also instructed PIC employees can only consume food in dining area or break room.

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 AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE CHLORINE TEST STRIPS AVAILABLE TO VERIFY CHLORINE IS AT PROPER PARTS PER MILLION TO PROPERLY CLEAN AND SANITIZE.

S54 Adequate ventilation and lighting; designated areas used

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

6-305.11 Designation-Dressing Areas and Lockers

OBSERVED EMPLOYEE PURSE STORED NEXT TO FOOD ITEMS SUCH AS ONIONS AND ABOVE MEAT SLICER AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL EMPLOYEE PERSONAL BELONGINGS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, FOOD CONTACT SURFACES AND UTENSILS TO PREVENT CONTAMINATION OF FOOD ITEMS.

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 UTENSILS STORED IN HAND WASHING SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL HAND WASHING SINKS MUST BE KEPT CLEAR, FREE OF DEBRIS AND USED FOR HAND WASHING ONLY.

6-301.12 Hand Drying Provision

OBSERVED NO PAPER TOWELS AVAILABLE AT HAND WASHING STATION IN BAR AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL HAND WASHING STATIONS MUST BE STOCKED AT ALL TIMES TO PROPERLY CLEAN AND SANITIZE HANDS.

TORRES TACOS FOOD - 416 SAN PEDRO DR SE
Description - TORRES TACOS FOOD (Mobile Food Unit)
Activity Date - 09/20/2022 (Service - New Business Inspection / 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.

PEPPERMINT STICK PRESCHOOL - 561 JEFFERSON ST NE
Description - PEPPERMINT STICK PRESCHOOL (Not-For-Profit-Childcare)
Activity Date - 09/22/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

4-202.15 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.

TACO TOTE - 4751 CENTRAL AV NE
Description - TACO TOTE! (Food Service Establishment)
Activity Date - 09/22/2022 (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 CONTAINERS OF GREEN CHILI AND CHICKEN UNCOVERED IN THE COOLERS AT TIME OF INSPECTION.

VIOLATION ADDRESS WITH PIC THE NECESSITY OF KEEPING ALL FOOD PACKAGES CLOSED IN ORDER TO PREVENT CROSS CONTAMINATION FROM ENVIRONMENT.
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 (PINTO BEANS, RICE) 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.

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 CORRECTED ON SITE 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 ON AND IN REACH IN FREEZER DOOR AT THE TIME OF THE INSPECTION
INSTRUCTED PIC TO CLEAN AND SANITIZE ALL NON FOOD CONTACT SURFACES ON A FREQUENT BASIS TO PREVENT
CONTAMINATION

BIRRIERIA Y TACOS ALEX - 416 SAN PEDRO DR SE
Description - BIRRIERIA Y TACOS ALEX (Food Service Establishment)
Activity Date - 09/22/2022 (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 SUBSTANTIAL GAP AT THE BASE OF BACK DOOR TO KITCHEN AREA AT THE TIME OF INSPECTION.
INSTRUCTED PIC TO REPAIR OR REPLACE WEATHER STRIP AT BASE OF THE BACK DOOR TO PREVENT PEST OR
RODENTS FROM ENTERING FACILITY.

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

5-501.17 Toilet Room Receptacle, Covered

OBSERVED NO TRASH RECEPTACLE WITH LID IN UNISEX BATHROOM AT THE TIME OF INSPECTION. INSTRUCTED PIC TO GET A TRASH RECEPTACLE WITH LID TO PROPERLY DISPOSE OF TRASH AND SANITARY NAPKINS.

6-501.19 Closing Toilet Room Doors

OBSERVED BATHROOM DOOR WAS NOT SELF CLOSING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO HAVE DOOR MODIFIED FOR A SELF CLOSING MECHANISM OR MAKE PROPER REPAIRS TO ALLOW DOOR TO SELF CLOSE.

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 TILES IN KITCHEN AREA CHIPPED, BROKEN, AND MISSING TILES AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AREA FREQUENTLY UNTIL REPAIRS ARE MADE AND TILE IS REPLACED WITH A EASILY CLEANABLE SURFACE.

WHITING COFFEE COMPANY - 3700 OSUNA RD NE STE 510

Description - WHITING COFFEE COMPANY (Food Processor II)
Activity Date - 09/22/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

ALONSO ARTUROS MEXICAN RESTAURANT - 10120 CENTRAL AV SW

Description - ALONSO ARTUROS MEXICAN RESTAURANT (Food Service Establishment)
Activity Date - 09/20/2022 (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 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 AND INSTRUCTED THAT THIS SHOULD OCCUR AT LEAST ONCE PER MONTH TO AVOID FUTURE BUILDUP.

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 PROBE THERMOMETER NON FUNCTIONAL AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE PROBE THERMOMETER TO VERIFY COLD AND HOT FOODS.

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

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 SODA ICE BIN AT THE TIME OF INSPECTION. INSTRUCTED PIC SCOOP MUST BE STORED OUTSIDE OF ICE BIN IN FOOD GRADE SANITIZED CONTAINER.

MARIPOSA SENIOR CARE - 3508 RAINA DR NE
Description - MARIPOSA SENIOR CARE (Not-For-Profit-Limited Facility, Commercial)
Activity Date - 09/22/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

ALBUQUERQUE SLOW SMOKED BARBECUE - 6326 ZUNI RD SE
Description - ALBUQUERQUE SLOW SMOKED BARBECUE (Mobile Food Unit)
Activity Date - 09/20/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

NEW MEXICO FIRE HOUSE JERKY - 405 MONTANO RD NW H
Description - NEW MEXICO FIRE HOUSE JERKY PROCESSOR (Food Processor)
Activity Date - 09/21/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

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

3-501.13 Thawing

OBSERVED FOUR LARGE CUTS OF FROZEN BEEF STORED AT ROOM TEMPERATURE ON PREP TABLE AND ON WINDOW SHELVING IN DIRECT SUNLIGHT AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST THAW UNDER COOL RUNNING WATER, FROM FREEZER TO FRIDGE OR MICROWAVE FOR IMMEDIATE USE. PIC CORRECTED ON SITE BY PLACING RAW MEATS IN REACH IN COOLER.

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

4-302.12 Food Temperature Measuring Devices

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

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 IN HAND WASHING SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL USED WIPING CLOTHS MUST BE STORED IN QUAT OR CHLORINE SANITIZER BUCKET IN BETWEEN USE TO PROPERLY DISINFECT AFTER EACH USE

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

2-401.11 Eating, Drinking or Using Tobacco

Observed improper employee drinks and employee food stored on 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 and eating area and re-train employees on proper drinking and eating practices.

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

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

OBSERVED NO HAND CLEANSER OR PAPER TOWELS AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC HAND WASHING STATIONS MUST BE STOCKED AT ALL TIMES TO PROPERLY CLEAN AND SANITIZE HANDS. PIC CORRECTED ON SITE BY RESTOCKING HAND WASHING STATION WITH HAND CLEANSER AND PAPER TOWELS.

5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED UTENSILS STORED IN HAND WASHING SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL HAND WASHING SINKS MUST BE KEPT CLEAR AND FREE OF DEBRIS AND USED FOR HAND WASHING ONLY. PIC CORRECTED ON SITE BY REMOVING UTENSILS.

PHAT STAX - 6320 ZUNI RD SE
Description - PHAT STAX (Mobile Food Unit)
Activity Date - 09/23/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

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

7-201.11 Separation-Storage

OBSERVED CHLORINE SANITIZER BUCKET STORED ON THE FLOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC SANITIZER BUCKETS MUST BE STORED ABOVE THE FLOOR TO PREVENT CROSS CONTAMINATION WHEN PLACING ON FOOD CONTACT SURFACE TO CLEAN AND SANITIZE.

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 REACH IN REFRIGERATOR IS UNABLE TO HOLD THE AMOUNT OF FOOD NEEDED TO OPERATE MOBILE FOOD UNIT AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST PROVIDE LARGE COMMERCIAL REFRIGERATOR TO MAKE SURE ALL COLD HOLDING TCS FOODS ARE HELD AT 41 DEGREES F OR BELOW. INSTRUCTED PIC TO PROVIDE PHOTOS OF COMMERCIAL REFRIGERATOR TO ENVIRONMENTAL HEALTH DEPARTMENT BY 10/23/2022. IN THE MEANTIME INSTRUCTED PIC TO ONLY HOLD SMALL AMOUNTS OF TCS FOODS IN REACH IN REFRIGERATOR AND VERIFY ALL COLD HOLDING IS AT 41 DEGREES F OR BELOW.

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

3-501.13 Thawing

OBSERVED RAW GROUND BEEF STORED INSIDE REACH IN REFRIGERATOR AT 56 DEGREES F AT THE TIME OF INSPECTION. PIC STATED HE HAD PLACED RAW GROUND BEEF ON COUNTER TOP PRIOR TO INSPECTION TO THAW OUT. INSTRUCTED PIC MUST THAW TCS FOODS FROM FREEZER TO REFRIGERATOR, UNDER COOL RUNNING WATER OR MICROWAVE FOR IMMEDIATE USE. INSTRUCTED PIC TO COOK ALL RAW GROUND BEEF TO 160 DEGREES F AND HOT HOLD AT 135 DEGREES F OR ABOVE.

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 ICE AND FROST DEBRIS INSIDE REACH IN FREEZER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE ICE FROST DEBRIS CLEAN AND SANITIZE REACH IN FREEZER TO PREVENT CONTAMINATION OF FOOD ITEMS.
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 cutting board and bagged raw ground beef 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 NO CHLORINE TEST STRIPS AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE CHLORINE TEST STRIPS AVAILABLE TO VERIFY CHLORINE IS AT PROPER PARTS PER MILLION TO PROPERLY CLEAN AND SANITIZE AND ALSO NOT TO HIGH TO CONTAMINATE FOOD ITEMS. CHLORINE LEVEL MUST BE BETWEEN 50 TO 100 PARTS PER MILLION.

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 SUBSTANTIAL GREASE DEBRIS ON HOOD VENT AND FILTERS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE GREASE DEBRIS AND CLEAN HOOD VENT AND FILTERS TO PREVENT CONTAMINATION OF FOOD ITEMS.

PIZZA HUT - 1020 JUAN TABO BLVD NE
Description - PIZZA HUT (Food Service Establishment)
Activity Date - 09/22/2022 (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 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 GAPS ALONG BOTTOM OF FRONT DOOR AND BACK DOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO DOORS IN ORDER TO SEAL THE GAP SUCH AS A DOOR SWEEP OR GASKET TO PREVENT AN OPENING TO 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 DRINK, CUP WITH NO LID OR STRAW STORED ON TOP OF MAKE TABLE AT TIME OF INSPECTION. ALSO OBSERVED DEDICATED EMPLOYEE DRINK BIN STORED ABOVE FOOD PRODUCTS INTENDED FOR PATRONS. 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 HOSE AT 3 COMPARTMENT SINK SPRAYING WATER THROUGHOUT DISH FACILITY WITH PLASTIC BAG ATTACHED TO HOSE IN ATTEMPT TO CONTAIN THE WATER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO HOSE IN ORDER TO PREVENT IT FROM SPRAYING WATER OTHER THAN INTENDED.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED MULTIPLE BROKEN AND MISSING TILES WITH DEBRIS BUILD UP IN KITCHEN PREP, AND STORAGE AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE TILES THAT ARE MISSING OR BROKEN IN ORDER TO MAKE THE AREA A SMOOTH CLEANABLE SURFACE.

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 DEBRIS BUILD UP ON VENTILATION SYSTEM IN FOOD PREP AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT AIR DUCTS SHALL BE CLEANED AND FILTERS CHANGED SO THEY ARE NOT A SOURCE OF CONTAMINATION BY DUST, DIRT, OR OTHER MATERIALS.

S58 Result of complaint investigation

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

POPEYE'S - 10074 COORS BLVD NW

Description - POPEYE'S (Food Service Establishment)

Activity Date - 09/21/2022 (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 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 AND BETWEEN FRONT DOOR LEADING TO THE OUTSIDE OF FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO SEAL THE GAPS SUCH AS DOOR SWEEP AND GASKET TO PREVENT AN OPENING FOR INSECTS AND 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 ICE BUILD UP ON COMPRESSOR IN WALK IN FREEZER WITH ICE ACCUMULATING ON FOOD STORAGE CONTAINERS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE ICE BUILD UP AND TO MONITOR, IF CONTINUED ICE BUILD UP CONTINUES TO HAVE COMPRESSOR SERVICED TO PREVENT ACCUMULATION OF ICE BUILD UP ON COMPRESSOR AND FOOD CONTAINERS.

S47 Nonfood-contact surfaces clean

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

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

OBSERVED FOOD DEBRIS ON HANDLES OF FOOD EQUIPMENT SUCH AS WALK IN COOLER AND REACH IN COOLERS, AND ON COOKING EQUIPMENT SUCH AS FRYERS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE SURFACES TO PREVENT CONTAMINATION OF HANDS AND OTHER FOOD ITEMS.

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 DRAINS THROUGHOUT FACILITY SUCH AS DRIVE THROUGH, AND 3 COMPARTMENT SINK WITH SIGNIFICANT DEBRIS BUILD UP IN IT UNDER THE COKE MACHINE IN THE DINING ROOM AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE FLOOR DRAIN AND SURROUNDING AREA TO PREVENT CLOGS AND BACK UPS.

OBSERVED PLUMBING PIPE NEAR ICE MACHINE NOT DRAINING INTO FLOOR DRAIN FULLY, DRAINING WATER ONTO THE FLOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO PIPE TO HAVE IT FULLY DRAIN INTO FLOOR DRAIN TO PREVENT CONTAMINATION.

S52 Garbage/refuse properly disposed; facilities maintained

OBSERVED REFUSE COLLECTION AND DISPOSAL AREAS INADEQUATELY DESIGNED, INSTALLED, OR MAINTAINED.

5-502.11 Frequency-Removal

OBSERVED TRASH CANS THROUGHOUT THE INSIDE OF FACILITY WITH LEFTOVER FOOD WASTE AND TRASH INCLUDING SOILED DIAPERS WITH FLIES ON THEM AND OUTSIDE IN BOXES UNCOVERED FROM THE PREVIOUS DAY. INSTRUCTED PIC TO ENSURE THAT REFUSE IS REMOVED FROM PREMISES AT FREQUENCY THAT MINIMIZES OBSESSIONABLE ODORS AND OTHER CONDITIONS THAT ATTRACT OR HARBOUR INSECTS AND RODENTS.

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 GROUT AND CHIPPED/BROKEN/MISSING TILES THROUGHOUT THE KITCHEN AND DISH AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE BROKEN/CHIPPED/MISSING TILES AND TO RE-GROUT OR OTHER MEANS OF SEALING FLOOR TO MAKE IT A SMOOTH CLEANABLE SURFACE.

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED SIGNIFICANT DEBRIS BUILD UP ACCUMULATED ON FLOOR AND WALLS THROUGHOUT THE ENTIRE KITCHEN AND DISH AREA AT THE TIME OF INSPECTION. ALSO OBSERVED STANDING GREY WATER UNDER DESK AT THE TIME OF INSPECTION. PIC WAS AWARE OF THE ISSUE AND VOLUNTARILY CHOSE NOT TO OPEN UNTIL FACILITY COULD BE PROPERLY CLEANED AND SANITIZED BEFORE CHPD HAD ARRIVED. PIC WAS SANITIZING SURFACES, AND SCRUBBING THE WALLS AND FLOORS.

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 NEAR BREADING STATION WITH SIGNIFICANT DEBRIS ACCUMULATED ON THEM AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN INTAKE AND EXHAUST AIR DUCTS AND TO CLEAN AND FILTERS CHANGED SO THEY ARE NOT A SOURCE OF CONTAMINATION BY DUST, DIRT, OR OTHER MATERIALS.

OBSERVED HOOD VENTS WITH SIGNIFICANT GREASE BUILD UP ON THEM AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE HOOD VENTS TO PROPERLY TRAP GREASE AND TO PREVENT DRIPS FROM OCCURRING.

S58 Result of complaint investigation

EVIDENCE WAS OBSERVED TO SUBSTANTIATE COMPLAINT OF DIRTY FACILITY.

ABQ GRILL N QUE - 1501 1ST ST NW

Description - ABQ GRILL N QUE (Mobile Food Unit)
Activity Date - 09/19/2022 (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.

4-501.111 Manual Warewashing Equipment, Hot Water Sanitization Temperatures

OBSERVED THREE COMPARTMENT SINK IS TESTED AT BELOW THE REQUIRED CHEMICAL SANITIZER LEVEL AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS HAVE THE SANITIZER DISPENSER REPAIRED BY 9/22/22 SANITIZER MUST READ 200 TO 300 PPM. SEND CHPD A PHOTO OF THE DISPENSER DISPENSING SANITIZER SOLUTION OF 200 TO 300 PPM QUAT. SEND TO ACTRUJILLO@CABQ.GOV. SUGGESTED TO PIC TO POOR SANITIZER MANUALLY UNTIL REPAIRS ARE COMPLETED.

VALDIVA RESTAURANT LLC - 1027 SAN MATEO BLVD SE

Description - VALDIVA RESTAURANT LLC (Food Service Establishment)
Activity Date - 09/20/2022 (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 RAW PORK AND BEEF STORED ABOVE READY TO EAT FOOD ITEMS AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC SEPARATING RAW FROM READY TO EAT 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 NO SANITIZER MADE UP TO CLEAN AND SANITIZE FOOD CONTACT SURFACES AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC MAKING CHLORINE SANITIZER. SANITIZER CONCENTRATION TESTED AT 100 PPM. DISCUSSED PROPER PROCEDURES.

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 AT THE TIME OF INSPECTION, KABOBS, BOILED EGGS, VEGGIES, RAW BEEF, PORK MEAT WITH NO DATES AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC PLACING USED BY DATES. DISCUSSED PROPER DATING OF FOOD PROCEDURES.

S4 Proper eating, tasting, drinking, or tobacco use

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER (NO LID OR STRAW) DRINKS STORED IN THE KITCHEN ON TOP OF A STEAM TABLE AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC DISCARDING THE WATER BOTTLES. 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.

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

OBSERVED FACILITY IS USING IMPROPER WARE WASHING OR INEFFECTIVE SANITIZATION.

4-302.14 Sanitizing Solutions, Testing Devices

OBSERVED NO TEST STRIPS TO TEST SANITIZER CONCENTRATION AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC PURCHASING TEST STRIPS.

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 FILTER VENT MISSING AT THE TIME OF INSPECTION. PIC STATED THAT A FILTER VENT WAS ORDERED AND WILL BE IN BY 10/20/22. PIC STATED THEY WILL SEND A PHOTO OF THE FILTER VENT IN PLACE. SEND TO ACTRUJILLO@CABQ.GOV.

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 FOOD TRAYS STORED IN THE HAND WASH SINK AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC REMOVING THE FOOD TRAYS. HAND WASH SINKS ARE ONLY USED FOR HAND WASHING, KEEP CLEAR AT ALL TIMES.

FUEGO 505 - 3750 MCMAHON BLVD NW A
Description - FUEGO 505 (Food Service Establishment-Bar)
Activity Date - 09/21/2022 (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.

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

OBSERVED CHLORINE SANITIZER IN DISH MACHINE TESTING AT 0 PPM AT THE TIME OF INSPECTION. PIC CORRECTED VIOLATION BY CLEANING DRAIN AND REFILLING DISH MACHINE TESTING AT 50 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 (50-100).

PIC WORKED WITH STAFF ON VERIFYING THAT DISH MACHINE WAS WORKING CORRECTLY EACH TIME IT IS USED.

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 PRODUCTS IN REACH IN COOLERS TEMPING ABOVE 41 DEGREES AT THE TIME OF INSPECTION. THESE PRODUCTS INCLUDE: RAW PORK 47.5, CILANTRO CREMA 52, RAW SHRIMP 62.5, RAW PORK 63.5, RAW CHICKEN 51.5, AND RAW CHICKEN 53.5. SPOKE WITH PIC WHO STATED THAT PRODUCT HAD ONLY BEEN IN THE COOLER FOR 2 HOURS AT THAT TIME. PIC CORRECTED VIOLATION BY ICE BATHING ALL PRODUCT DOWN, DISCONTINUING USE OF REACH IN COOLER, AND BRINGING PRODUCT DOWN TO 41 DEGREES DURING INSPECTION.

INSTRUCTED PIC TO UTILIZE A TEMPERATURE LOG AND RECOMMENDED CHECKING TEMPERATURES EVERY TWO HOURS TO MAKE SURE THAT PRODUCT IS MAINTAINING TEMPERATURE OF 41 DEGREES OR LOWER. IF NOT PIC CAN MAKE NECESSARY CORRECTIONS TO BRING TEMPERATURE BELOW 41 DEGREES.

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

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

6-202.15 Outer Openings, Protected

OBSERVED GAP ALONG BOTTOM OF FRONT DOORS IN DINING ROOM LEADING TO THE OUTSIDE OF FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO SEAL THE GAPS SUCH AS DOOR SWEEP AND GASKET TO PREVENT AN OPENING FOR INSECTS AND 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 WIPING CLOTHS STORED ON MAKE STATION CUTTING BOARD AND ON DISH WASHERS BODY AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT WIPING CLOTHS IN BETWEEN USE NEED TO BE STORED IN SANITIZER SOLUTION TO MAINTAIN SANITIZER CONCENTRATE ON WIPING CLOTHS AND TO PREVENT CONTAMINATION OF SURFACES.

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 AND COCONUT WATER WITH TWIST TOP LID) STORED ON CLEAN DISH DRYING TABLE AND SERVER STATION 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.

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

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 BOTH BATHROOMS NOT GETTING HOT WATER, TESTED AT 73.5 AND 74 DEGREES, AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO HAND WASHING SINKS TO BE ABLE TO REACH A MINIMUM OF 100 DEGREES TO PROPERLY WASH AND SANITIZE HANDS.
OBSERVED INADEQUATE METHODS TO PREVENT FOOD CONTAMINATION DURING FOOD PREPARATION, STORAGE, AND DISPLAY.

3-307.11 Miscellaneous Sources of Contamination

OBSERVED DAMAGED BOX OF CHEEZ IT AND A DAMAGED CAN OF PRINGLES LOCATED ON THE SHELF IN THE RETAIL AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO DISCARD ITEMS TO COME INTO COMPLIANCE

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 GAP IN THE TWO BACK DOORS LOCATED ON THE NORTH SIDE OF THE FACILITIES RETAIL AND BACK STOCK AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO WEATHERSTRIP DOORS TO PREVENT PEST AND WEATHER FROM ENTERING THE FACILITY