



**City of Albuquerque
Environmental Health Department
Consumer Health Protection Division
P.O. Box 1293, Albuquerque, NM 87103**

**Consumer Health Protection Inspections Performed
4/14/2025-4/18/2025
Report Amended on 4/23/2025 for clerical errors**

A NICE DREAM - A NICE DREAM - 2506 SAN MATEO PL - Current Status: Approved

**A NICE DREAM - 2506 SAN MATEO PL
Retail Food Establishment Cannabis Class 1 - A NICE DREAM
Inspection Date: 4/14/2025 Inspection #: PT0159487 Inspection Result: Approved**

ALONSO ARTUROS MEXICAN RESTAURANT - ALONSO ARTUROS MEXICAN RESTAURANT - 10120 CENTRAL AVE SW - Current Status: Approved

**ALONSO ARTUROS MEXICAN RESTAURANT - 10120 CENTRAL AVE SW
Food Establishment Class C - ALONSO ARTUROS MEXICAN RESTAURANT
Inspection Date: 4/16/2025 Inspection #: PT0156639 Inspection Result: Approved**

Violation: Operation and Maintenance

- Using a Handwashing Sink-Operation and Maintenance

- Facilities must be maintained in a condition that promotes handwashing and restricted for that use. Convenient accessibility of a handwashing facility encourages timely handwashing which provides a break in the chain of contamination from the hands of food employees to food or food-contact surfaces. Handwashing sinks shall be maintained so that they are accessible at all times for employee use. Instructed PIC to make handwashing sink accessible and to retrain employees on ensuring handwashing sinks are properly maintained. violation was corrected on site by pic removing the speaker away from the hand wash station for easier access to washing employees hands.

- Observed handwashing sink(s) was observed blocked or inaccessible.

Location: Front hand wash sink was inaccessible due to a Bluetooth speaker stored in front of the hand wash station at the time of inspection.

Violation: Ventilation and Hood Systems

- Heating, Ventilation, Air Conditioning System Vents

- Heating, ventilating, and air conditioning systems shall be designed, installed, and maintained so that make-up air intake and exhaust vents do not cause contamination of food, contact surfaces, equipment, or utensils.

Observed heating and air conditioning vents

location: kitchen prep a drink area.

were observed with debris and soil build up at the time of inspection.

Violation: Surface Condition

- Nonfood-Contact Surfaces, Smooth, Corrosion-Resistant, Non-Absorbent

- Nonfood-contact surfaces of equipment routinely exposed to splash, or food debris are required to be constructed of nonabsorbent materials to facilitate cleaning. Equipment that is easily cleaned minimizes the presence of pathogenic organisms, moisture, and debris and deters the attraction of rodents and insects. Instructed PIC to replace the surface with a material that is smooth. send photo to EHD of the new lids replaced.

Observed nonfood contact surface that was not smooth. The surface was located. kitchen prep area.

The surface was two bulk food container synthetic lids cracked and taped up with Duct tape at the time of inspection.

Violation: Physical Facilities, Construction and Repair

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

- Poor repair and maintenance compromises the functionality of the physical facilities. This requirement is intended to ensure that the physical facilities are properly maintained in order to serve their intended purpose. Instructed PIC to contact repair personnel to have Ceiling by above the walk-in cooler. repaired so that it is able to serve their intended purpose properly. Send photo to EHD once the repair has been completed. gave my business card along with my email and phone number.

Observed the following areas of the facility in disrepair.

Observed ceiling above the walk-in cooler with a two hole at the time of inspection.

Violation: Food Separation

- Packaged and Unpackaged Food-Separation, Packaging, and Segregation, Cross Contamination
 - To prevent cross contamination of pathogens and/or allergens, raw animal foods of different types must be separated during storage, preparation, holding, and display by use of separate equipment, arranging food items by cooking temperature requirements, and preparing food at different times or in different areas.

Observed non-ready-to-eat raw animal food stored with ready-to-eat food without protection from contamination.

Location: Walk in cooler.

Food Item: sack of cabbages was stored on top of chubs of raw beef at the time of inspection.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch
 - Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the buildup of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours. pic stated they will dump all the ice and clean and sanitize the interior of the ice machine by the end of the business day.

- Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice Machine.

Location: in back prep area of the facility.

Condition of the Location: Interior of the ice machine had a pink and brown like soil residue on the ice guard and ice dump chute interior at the time of inspection.

Alonso Arturo's Paleteria - Alonso Arturo's Paleteria - 10120 CENTRAL AVE SW, 1 - Current Status: Approved

Alonso Arturo's Paleteria - 10120 CENTRAL AVE SW, 1

Food Establishment Class C - Alonso Arturo's Paleteria

Inspection Date: 4/16/2025 Inspection #: PT0159881 Inspection Result: Approved

Violation: Storage

- Food Storage, Prohibited Areas

- Unless food is stored on lot handling equipment or in water-proof containers, it must be stored at least six (6) inches above the floor. Storing food on the floor created opportunity for contamination and reduces the ease of cleanability in an area creating harborage for pests. Instructed PIC that food must be stored at least six (6) inches above the floor.

Observed food stored improperly less than six (6) inches off the floor.

Location: Front counter floors. Food Item: Ice cream cones stored on the floor at the time of inspection.

Violation: Training Records

- Certified Food Protection Manager

- All Food Establishments shall have at least one Certified Food Protection Manager. Instructed PIC that the permit holder must designate an employee to be certified as a food protection manager. The facility must provide a certificate to EHD to have on file. I will give the pic 30 days to complete the Certified managers Protection course must be completed by 5/28/25. send photo to EHD. gave my business card along with mu Phone number and email.

Observed that the food establishment does not have a certified food protection manager on staff at the time of inspection

- Food Handler Cards

- Food handler cards shall be kept by the Food Employee on their Person while working as a Food Employee or volunteer for a Food operation, or a copy shall be kept on file by the current employer and be made available for inspection by the Enforcement Authority. If trained through another approved method; records of the training shall be maintained for the duration of the Food Employees employment. Instructed PIC to provide updated training records to EHD for review. EHD will give the food handlers 30 days obtain their food handler's cards. must be completed by 5/28/25. Gave my business card along with my phone number and email.

Observed that food employees were not in possession of a food handler card or had been trained in another approved food safety course at the time of inspection.

Violation: Consumer Advisories

- Allergen Warning, Unpackaged Food

- Unintended food allergen food allergen exposures poses a serious risk to consumers with food allergies. Consumers with food allergies depend on allergen information, written notification of the presence of major food allergens as an ingredient in unpackaged foods that are served or sold by the food establishment must be provided. Written notification can be provided in many forms such as physical or electronic means, including, but not limited to, brochures, deli case or menu notifications, label statements, table tents, placards, or other effective written means. Notifying the consumer to the presence of major food allergens may prevent an inadvertent exposure. Instructed PIC to provide written notification of major allergen information for all unpackaged food offered for sale or served to consumers. Instructed pic to have Major allergens posted by 4/23/25 send photo to EHD. Business card was given to PIV along with mu Phone number and email.

Observed no written notification of the presence of major food allergens for unpackaged food served or sold to consumers. Paletteria

AMORE NEAPOLITAN PIZZERIA - 6110 ALAMEDA BLVD NE, 3

Food Establishment Class C - AMORE NEAPOLITAN PIZZERIA

Inspection Date: 4/14/2025 Inspection #: PT0155988 Inspection Result: Approved

Violation: Storage

- In-Use Utensils, Between-Use Storage

- During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (A) In the food with their handles above the top of the food and the container; (B) In food that is not time/temperature control for safety food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under 4-602.11 and 4-702.11; (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; (E) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not time/temperature control for safety food; or (F) In a container of water if the water is maintained at a temperature of at least 57oC (135oF) and the container is cleaned at a frequency specified under Subparagraph 4-602.11(D)(7). Educated and informed PIC on how to properly store utensils.

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container. Utensil Type: Portion cup Location: prep top cooler Condition of the Location: portion cup stored inside container of food with handle/side directly touching the food product

Violation: Pest Control

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

- Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. Instructed PIC that traps must be checked regularly and pests removed when possible or traps replaced when removal is not feasible for the trap type. Instructed PIC that the overfull traps observed must be replaced or emptied and reset.

Observed pests allowed to accumulate in traps. Location: south side of pizza oven Pest Type: cockroach Pest Condition: dead Number of Pests Present: 1

Violation: Surface Condition

- Nonfood-Contact Surfaces, Smooth, Corrosion-Resistant, Non-Absorbent

- Nonfood-contact surfaces of equipment routinely exposed to splash or food debris are required to be constructed of nonabsorbent materials to facilitate cleaning. Equipment that is easily cleaned minimizes the presence of pathogenic organisms, moisture, and debris and deters the attraction of rodents and insects. Instructed PIC to replace the surface with a material that is nonabsorbent.

- Observed nonfood contact surface that was absorbent. The surface was located in the prep top cooler and on storage racks. The surface was made out of stainless steel but topped with cardboard. The condition of the surface was absorbent.

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

- Hair can be both a direct and indirect vehicle of contamination. Food employees may contaminate their hands when they touch their hair. A hair restraint keeps dislodged hair from ending up in the food and may deter employees from touching their hair. Food employees must wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. Instructed PIC to retrain food employees on proper hair restraints.

- Observed a food employee without proper hair restraints. Location: Kitchen area Activity: actively working with open food items

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours.

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Can opener Location: bottom shelf of prep table Condition of the Location: dried food and soil debris on blade of can opener

Azuls Treats And More LLC - Azuls Treats And More LLC - 4605 Menaul BLVD NE, D - Current Status: Approved

Azuls Treats And More LLC - 4605 Menaul BLVD NE, D
Food Establishment Class C - Azuls Treats And More LLC
Inspection Date: 4/14/2025 Inspection #: PT0161649 Inspection Result: Approved

Violation: Training Records

- Certified Food Protection Manager
 - All Food Establishments shall have at least one Certified Food Protection Manager. Instructed PIC that the permit holder must designate an employee to be certified as a food protection manager. The facility must provide a certificate to EHD to have on file.

Observed that the food establishment does not have a certified food protection manager on staff.

CANVAS ORGANICS - CANVAS ORGANICS - 401 EUBANK BLVD SE, D - Current Status: Approved

CANVAS ORGANICS - 401 EUBANK BLVD SE, D
Retail Food Establishment Cannabis Class 1 - CANVAS ORGANICS
Inspection Date: 4/16/2025 Inspection #: PT0159427 Inspection Result: Approved

CRAFT REPUBLIC - CRAFT REPUBLIC FOOD SERVICE - 4301 THE LANE 25 NE - Current Status: Approved

CRAFT REPUBLIC - 4301 THE LANE 25 NE
Food Establishment Class C - CRAFT REPUBLIC FOOD SERVICE
Inspection Date: 4/17/2025 Inspection #: PT0150992 Inspection Result: Unsatisfactory Re-Inspection required

Violation: Designated Areas

- Designation-Dressing Areas and Lockers
 - Personal belongings can contaminate food, food equipment, and food-contact surfaces. Proper storage facilities are required for articles such as purses, coats, shoes, and personal medications. Instructed PIC to create an area designated for personal belongings in which food, food equipment and utensils, clean linens, and single-service and single-use articles are not be in jeopardy of contamination from these areas.

Observed facility did not provide lockers or other suitable facilities for storage of employees clothing or other personal belongings.

- Designated Areas-Employee Accommodations for eating/drinking/smoking
 - . Employees could introduce pathogens to food by hand-to-mouth-to-food contact areas. Instructed PIC to create a designated to accommodate employees' personal which food, food equipment and utensils, clean linens, and single-service and single-use articles must not be in jeopardy of contamination from these areas.

Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

- Food Storage Containers Identified with Common Name of Food

- Certain foods may be difficult to identify after they are removed from their original packaging. Consumers may be allergic to certain foods or ingredients or the mistaken use of food from labeled containers could result in chemical poisoning and may result in severe medical consequences. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Instructed PIC to label all containers.

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: flour in plastic bin Location: dry storage rack

Violation: Poisonous and Toxic/Chemical Substances

- Identifying Information, Prominence-Original Containers

- . When toxic or poisonous substances are purchased in bulk, it is common practice to divide the contents into working containers for use around the establishment. When working containers are not labeled, a risk of misuses or food contamination is created. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. Instructed PIC that the unlabeled containers and their contents must not be used in the operation of the food establishment unless it can be shown that there is an internal system where the contents are known and the containers can be labeled properly.

Observed working containers used for storing poisonous or toxic materials taken from bulk supplies not properly labeled or identified. Container Type: Plastic container Alleged Material rinse aid

Violation: Hands Clean & Properly Washed

- When to Wash

- . Food employees must clean their hands and exposed arms before food preparation, including working with exposed food, clean equipment, and unwrapped items. This includes after touching bare human body parts, using the toilet room, caring for service and aquatic animals, coughing, sneezing, using tobacco products, eating, drinking, handling soiled equipment or utensils, removing soil and contamination during food preparation, switching between raw and ready-to-eat food, and donning gloves. Employees must wash their hands after any activity which may result in contamination of the hands. Instructed food employee to wash and sanitize hands, and PIC to retrain employees on when handwashing is required.

- Observed food employee not wash hands when required. Condition: employees switching tasks and donning new gloves with out washing their hands first

Violation: Operation and Maintenance

- Handwashing Signage

- In order to remind food employees to wash their hands a clearly visible sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees. Instructed PIC to install handwashing signage at all handwashing sinks

Observed handwashing sink(s) without a handwashing sign. Location: Bathrooms

Violation: Ventilation and Hood Systems

- Heating, Ventilation, Air Conditioning System Vents

- Instructed PIC to clean and sanitize the indoor ventilation system and to replace filters as necessary to prevent it from becoming a source of contamination of food and food contact surfaces in the surrounding area.

Observed interior intake and exhaust air ducts with debris build up. Location: kitchen main line and in chemical storage room

Violation: Storage

- In-Use Utensils, Between-Use Storage

- During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (A) In the food with their handles above the top of the food and the container; (B) In food that is not time/temperature control for safety food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under 4-602.11 and 4-702.11; (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; (E) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not time/temperature control for safety food; or (F) In a container of water if the water is maintained at a temperature of at least 57°C (135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11(D)(7). Educated and informed PIC on how to properly store utensils.

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container. Utensil Type: cups and scoops Location: back kitchen dry storage Condition of the Location: Cups and scoops stored in food container with handle directly touching the food..

Violation: Physical Facilities

- Outer Openings, Protected

- The presence of insects and rodents is minimized by protecting outer openings to the food establishment. Outer openings of a food establishment shall be protected against the entry of insects and rodents by having solid, self-closing, tight-fitting doors. Instructed PIC to repair or replace the doors so that they are solid, self-closing, and tight-fitting. Light should not be seen through the door when closed. Self-closing doors are not required when they are exit doors that are solid and tight-fitting, designated as an emergency exit, or have limited use.

Observed doors to the outside that are not tight fitting, light can be seen at the edges.

Violation: Surface Condition

- Nonfood-Contact Surfaces, Smooth, Corrosion-Resistant, Non-Absorbent

- Nonfood-contact surfaces of equipment routinely exposed to splash or food debris are required to be constructed of nonabsorbent materials to facilitate cleaning. Equipment that is easily cleaned minimizes the presence of pathogenic organisms, moisture, and debris and deters the attraction of rodents and insects. Instructed PIC to replace the surface with a material that is nonabsorbent.

Observed nonfood contact surface that was absorbent. The surface was located on the handle of make table cooler The surface was made out of duct tape The condition of the surface was broken and covered in duct tape

Violation: Personal Cleanliness

- Prohibition-Jewelry

- . Items of jewelry such as rings, bracelets, and watches may collect soil and the construction of the jewelry may hinder routine cleaning. As a result, the jewelry may act as a reservoir of pathogenic organisms transmissible through food. An additional hazard associated with jewelry is the possibility that pieces of the item or the whole item itself may fall into the food being prepared. Hard foreign objects in food may cause medical problems for consumers, such as chipped and/or broken teeth and internal cuts and lesions. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. Instructed PIC to retrain employees on personal cleanliness requirements.

Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: actively working with open food Inappropriate Jewelry Observed: wrist watch

- Effectiveness-Hair Restraints

- Hair can be both a direct and indirect vehicle of contamination. Food employees may contaminate their hands when they touch their hair. A hair restraint keeps dislodged hair from ending up in the food and may deter employees from touching their hair. Food employees must wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. Instructed PIC to retrain food employees on proper hair restraints.

Observed a food employee without proper hair restraints. Location: kitchen main line Activity: actively working with open food

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

- Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove build up and debris on floors and to clean and sanitize area

Observed build up and debris on the floors under and behind the kitchen equipment ie stoves, fryers, coolers, grill, ect

Violation: Physical Facilities, Construction and Repair

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

- Poor repair and maintenance compromises the functionality of the physical facilities. This requirement is intended to ensure that the physical facilities are properly maintained in order to serve their intended purpose. Instructed PIC to contact repair personnel to have Ceiling and walls repaired so that it is able to serve their intended purpose properly.

Observed the following areas of the facility in disrepair. Observed roof in ware washing area and chemical storage area in disrepair by missing ceiling tiles

Observed the following areas of the facility in disrepair. Observed wall behind mop sink in disrepair by large hole cut in wall

Violation: Plumbing

- Backflow Prevention, Air Gap

- Corrective Action During periods of extraordinary demand, drinking water systems may develop negative pressure in portions of the system. If a connection exists between the system and a source of contaminated water during times of negative pressure, contaminated water may be drawn into and foul the entire system. Standing water in sinks, dipper wells, steam kettles, and other equipment may become contaminated with cleaning chemicals or food residue. To prevent the introduction of this liquid into the water supply through back siphonage, various means may be used. The water outlet of a drinking water system must not be installed so that it contacts water in sinks, equipment, or other fixtures that use water. Providing an air gap between the water supply outlet and the flood level rim of a plumbing fixture or equipment prevents contamination that may be caused by backflow. Instructed PIC to contact repair personnel to have an air gap established to prevent backflow.

Observed an inadequate air gap at floor drain in servers area next to soda machine

Violation: Testing Devices

- Sanitizing Solutions, Testing Devices

- Testing devices to measure the concentration of sanitizing solutions are required for 2 reasons: 1. The use of chemical sanitizers requires minimum concentrations of the sanitizer to ensure sanitization; and 2. Too much sanitizer could be toxic. Verified facility is utilizing the correct concentration level of sanitizer in the facility. Instructed PIC to acquire sanitizing solution testing kits or device.

- Observed no testing kit or other device to measure the concentration of chemical sanitizing solution.

Violation: Use Limitations

- Wiping Cloths, Use Limitation

- Wiping cloths should be stored in a sanitizer solution to prevent pathogens from transferring to food. Change the sanitizer solution as needed to maintain proper concentration and avoid over-accumulation of organic material. Regular chemical test kits can ensure proper sanitizer concentration. While wiping down surfaces with reusable wet cloths is acceptable, it doesn't meet the requirements for cleaning and sanitizing food contact surfaces. Dry cloths and disposable towels are acceptable for situations where full cleaning isn't needed. To effectively clean and sanitize food contact surfaces, remove organic material with detergents or cleaners, then apply a sanitizing solution of appropriate temperature and chemical concentration. The solution should stay on the surface for a specific contact time and follow the manufacturer's EPA-registered label. Instructed PIC to retrain employees on wiping cloths use requirements and restrictions and to discontinue misuse of wiping cloths.

Observed wiping cloths improperly used. Observed soiled wiping cloths stored on tables and cutting boards

Violation: Cold Holding

- Time/Temperature Control for Safety Food, Cold Holding

- Maintaining TCS foods under the cold temperature control requirements prescribed in this code will limit the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Instructed PIC to rapidly chill food to below 41°F as measured by a calibrated thermometer.

Observed food items in cold holding unit measuring above 41°F. Location: Make table in middle of main cook line Food Items: Diced Red onions 45*f, Diced Red Peppers 50*f, Crumbled feta cheese 45*f, Pico de gallo 45*f,

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours.

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Ice Machine, food dicer, chef knives, and food slicer Location: Back kitchen main line Condition of the Location: Dried food and soil debris build up on dicer slicer and knives and brown slime substance on inside of ice machine.

DEL TACO - DEL TACO - 1525 COORS BLVD NW - Current Status: Conditional Approved

DEL TACO - 1525 COORS BLVD NW

Food Establishment Class C - DEL TACO

Inspection Date: 4/18/2025 Inspection #: RT-FOODEST-032555-2025 Inspection Result: Conditional Approved

DOMINOS PIZZA - DOMINOS PIZZA #6528 - 6010 COORS BLVD NW, 1 - Current Status: Approved

DOMINOS PIZZA - 6010 COORS BLVD NW, 1

Food Establishment Class C - DOMINOS PIZZA #6528

Inspection Date: 4/18/2025 Inspection #: PT0154146 Inspection Result: Approved

Violation: Operation and Maintenance

- Hand Drying Provision

- Hand drying provisions must be provided for hand drying so that employees will not dry their hands on their clothing or other unclean materials which could re-contaminate hands. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with: (A) individual, disposable towels (B) a continuous towel system that supplies the user with a clean towel (C) a heater-air hand drying device or (D) a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. Instructed PIC to provide and ensure that hand drying provisions are available for each handwashing sink.

Observed no approved method of hand drying at handwashing sink(s). Location: Rear handwash station by 3 comp sink and handwashing station closest to register.

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

- Hair can be both a direct and indirect vehicle of contamination. Food employees may contaminate their hands when they touch their hair. A hair restraint keeps dislodged hair from ending up in the food and may deter employees from touching their hair. Food employees must wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. Instructed PIC to retrain food employees on proper hair restraints.

Observed a food employee without proper hair restraints.

Location: Pizza make line

Activity: Preparing food without beard guard

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for quaternary ammonium compound solution at a concentration range of allowed by the manufacturer must also be at a minimum temperature of 75F with a contact time of 30 seconds. PIC corrected violation by making fresh 200ppm batch.

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization.

Location: Pizza make area

Concentration: OPPM

EAT FIRST CHINESE RESTAURANT - EAT FIRST CHINESE RESTAURANT - 3250 COORS BLVD NW, C - Current Status: Conditional Approved

EAT FIRST CHINESE RESTAURANT - 3250 COORS BLVD NW, C

Food Establishment Class C - EAT FIRST CHINESE RESTAURANT

Inspection Date: 4/16/2025 Inspection #: RT-FOODEST-029919-2025 Inspection Result: Conditional Approved

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

- Food Storage Containers Identified with Common Name of Food

- Certain foods may be difficult to identify after they are removed from their original packaging. Consumers may be allergic to certain foods or ingredients or the mistaken use of food from labeled containers could result in chemical poisoning and may result in severe medical consequences. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Instructed PIC to label all containers.

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification.

Working Container of Food: Bulk food storage containers of powdered foods and sauces.

Location: Kitchen / dry storage

Violation: Maintenance and Operation

- Good Repair and Proper Adjustment-Equipment

- Proper maintenance of equipment to manufacturer specifications helps ensure that it will continue to operate as designed. Failure to properly maintain equipment could lead to violations that place the health of the consumer at risk. Equipment and its components shall be maintained in a state of repair Instructed PIC to repair or replace equipment or components.

Observed equipment not maintained in good repair.

Location: Kitchen

Type of Equipment: Bulk food storage containers, food tubs, serving spoons

Condition of the equipment: Broken, damaged and in need of replacement

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed nonfood contact surface with the build up of soil residues.

The surface's include vent covers in reach in coolers, shelving racks, area around wok station.

The surface was made out of stainless steel and plastic

The condition of the surface was soiled in soil accumulation, grease and debris build up

Violation: Training Records

- Food Handler Cards

- Food Employees shall demonstrate their knowledge of safe Food handling practices through passing a test from a Food Handler Training Program, Approved by the Enforcement Authority, and possess a Valid Food Handler Card within thirty (30) days of employment in a Food Establishment unless the Food Employee is a Certified Food Protection Manager; the Food Employee does not prepare or handle TCS Food, provided that at a minimum, the Permit Holder assures the Food Employee complies with Part 16 of these rules; or The Food Employee is working as a Food Employee or volunteer of a Temporary Food Establishment or Charitable Food Provider, provided that at minimum, the Person In Charge is a Certified Food Protection Manager or has a Valid Food Handler Card. Instructed PIC to ensure that all food employees are properly trained in safe food handling practices.

Observed that food employees were not in possession of a food handler card or had been trained in another approved food safety course.

Violation: Testing Devices

- Food Temperature Measuring Devices

- The presence and accessibility of food temperature measuring devices is critical to the effective monitoring of food temperatures. Proper use of such devices provides the operator or person in charge with important information with which to determine if temperatures should be adjusted or if foods should be discarded. Instructed PIC to provide and make readily accessible food temperature measuring devices.

Observed ambient temperature measuring devices were not provided for all cold holding units as required.

Violation: Use Limitations

- Wiping Cloths, Use Limitation

- Wiping cloths should be stored in a sanitizer solution to prevent pathogens from transferring to food. Change the sanitizer solution as needed to maintain proper concentration and avoid over-accumulation of organic material. Regular chemical test kits can ensure proper sanitizer concentration. While wiping down surfaces with reusable wet cloths is acceptable, it doesn't meet the requirements for cleaning and sanitizing food contact surfaces. Dry cloths and disposable towels are acceptable for situations where full cleaning isn't needed. To effectively clean and sanitize food contact surfaces, remove organic material with detergents or cleaners, then apply a sanitizing solution of appropriate temperature and chemical concentration. The solution should stay on the surface for a specific contact time and follow the manufacturer's EPA-registered label. Instructed PIC to retrain employees on wiping cloths use requirements and restrictions and to discontinue misuse of wiping cloths.

Observed wiping cloths improperly used. Observed wiping cloths used for cleaning and sanitizing improperly stored on non food contact surfaces and not in wiping cloth buckets as required.

Violation: Cold Holding

- Time/Temperature Control for Safety Food, Cold Holding

- Maintaining TCS foods under the cold temperature control requirements prescribed in this code will limit the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Instructed PIC to rapidly chill food to below 41°F as measured by a calibrated thermometer.

Observed food items in cold holding unit measuring above 41°F.

Location: Reach in cooler

Food Items: Ribs(50°F), chicken chunks(51°F)

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 50-99ppm must also be at a minimum temperature of 75F with a contact time of 7 seconds. PIC corrected violation by making a fresh 50 PPM chlorine bucket.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization.

Location: Kitchen

Concentration: 0 PPM

FREDDYS FROZEN CUSTARD - FREDDYS FROZEN CUSTARD - 6240 PASEO DEL NORTE NE - Current Status: Conditional Approved

FREDDYS FROZEN CUSTARD - 6240 PASEO DEL NORTE NE

Food Establishment Class C - FREDDYS FROZEN CUSTARD

Inspection Date: 4/16/2025 Inspection #: PT0160170 Inspection Result: Conditional Approved

Violation: Hands Clean & Properly Washed

- When to Wash

- Food employees must clean their hands and exposed arms before food preparation, including working with exposed food, clean equipment, and unwrapped items. This includes after touching bare human body parts, using the toilet room, caring for service and aquatic animals, coughing, sneezing, using tobacco products, eating, drinking, handling soiled equipment or utensils, removing soil and contamination during food preparation, switching between raw and ready-to-eat food, and donning gloves. Employees must wash their hands after any activity which may result in contamination of the hands. Instructed food employee to wash and sanitize hands, and PIC to retrain employees on when handwashing is required.

Observed food employee not wash hands when required. Condition: Food service workers were changing gloves and did not wash hands prior to donning new gloves.

Violation: Operation and Maintenance

- Handwashing Cleanser, Availability

- Hand cleanser must always be present to aid in reducing microorganisms and particulate matter found on hands. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleanser. Instructed PIC to ensure that hand cleanser is available at all times of operation.

Observed no handwashing cleanser available at handwashing sink(s). Location: Handwashing sink back of kitchen next to ice machine.

Violation: Storage

- In-Use Utensils, Between-Use Storage

- During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (A) In the food with their handles above the top of the food and the container; (B) In food that is not time/temperature control for safety food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under 4-602.11 and 4-702.11; (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; (E) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not time/temperature control for safety food; or (F) In a container of water if the water is maintained at a temperature of at least 57oC (135oF) and the container is cleaned at a frequency specified under Subparagraph 4-602.11(D)(7). Educated and informed PIC on how to properly store utensils.

Observed utensils with use for non-time/temperature controlled for safety food during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food. Utensil Type: scoop Location: Reach in freezer and behind counter by frozen custard machine Condition of the Location: scoops stored in containers of food product with handles directly touching the product

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

- . Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed nonfood contact surface with the build up of soil residues. The surface was located in reach in coolers, storage cabinets behind front counter, fan shrouds in walk in cooler, back of computer order screens in kitchen on main line, with food and soil debris build up and sides and back of food service equipment (coolers, flat top, and fryers) with heavy grease build up

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

- Hair can be both a direct and indirect vehicle of contamination. Food employees may contaminate their hands when they touch their hair. A hair restraint keeps dislodged hair from ending up in the food and may deter employees from touching their hair. Food employees must wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. Instructed PIC to retrain food employees on proper hair restraints.

Observed a food employee without proper hair restraints. Location: Main kitchen cook line and behind front counter Activity: actively working with open food

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

- Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove build up and debris on floors and to clean and sanitize areas

Observed build up and debris on the floors though out the facility mainly under food service equipment and in floor drains

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for quaternary ammonium compound solution at a concentration range of allowed by the manufacturer must also be at a minimum temperature of 75F with a contact time of 30 seconds. PIC corrected violation by remaking sanitizer solution

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Three compartment sink and wiping cloth bucket on main cook line Concentration: both were at 100 ppm

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours.

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Can opener Location: main cook line Condition of the Location: can opener with dried food and soil debris build up on blade of can opener

GENUINE FOODS LAB LLC - GENUINE FOODS LAB LLC - 123 4TH ST SW - Current Status: Approved

GENUINE FOODS LAB LLC - 123 4TH ST SW

Food Establishment Class C - GENUINE FOODS LAB LLC

Inspection Date: 4/14/2025 Inspection #: PT0161138 Inspection Result: Approved

Violation: Ventilation and Hood Systems

- Heating, Ventilation, Air Conditioning System Vents

- Heating, ventilating, and air conditioning systems shall be designed, installed, and maintained so that make-up air intake and exhaust vents do not cause contamination of food, contact surfaces, equipment, or utensils.

Observed heating and air conditioning system vents not properly designed and located to be easily cleanable

Location: Kitchen heater and air-conditioning vents.

Manner: exterior of the vent's with substantial debris and soil build up at the time of inspection.

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the buildup of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed nonfood contact surface with the buildup of soil residues.

The surface was located Kitchen prep area.

The surface was made out of Stainless-steel metal.

The condition of the Dishwasher interior exterior with soil build up at the time of inspection.

Violation: Physical Facilities, Construction and Repair

- Floors, Walls and Ceilings-Cleanability

- Floors, walls, and ceilings that are constructed of smooth and durable surface materials are more easily cleaned. Floor surfaces that are graded to drain and consist of effectively treated materials will prevent contamination of foods from dust and organisms from pooled moisture. The special requirements for carpeting materials and nonabsorbent materials in areas subject to moisture are intended to ensure that the cleanability of these surfaces is retained. Instructed person in charge to repair flooring with non-absorbent, smooth and easily cleanable material. instructed pic to make the appropriate corrections by 4/28/25. Gave my email and phone number to the PIC to send me photos of the repairs.

Observed walls above the three-compartment sink.

constructed of dry wall and paint.

are not smooth and easily cleanable. eight 1/4 in holes and wall paint is chipped off the dry wall at the time of inspection.

Violation: Food Separation

- Packaged and Unpackaged Food-Separation, Packaging, and Segregation, Cross Contamination

- Food must be protected from contamination by storing the food in packages, covered containers, or wrappings. Instructed PIC to ensure that all food is covered during storage and to train employees on proper food storage procedures. raw shelled eggs must be stored below any ready to eat food items.

Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping.

Location Kitchen refrigerator.

Food Item: Shelled Eggs stored above two packages of ready to eat broccoli florets at the time of inspection.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the buildup of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours.

Pic stated Ice Machine will be cleaned today. will remove the ice and discard and clean and sanitize the Ice Machine.

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine.

Location: Kitchen prep area.

Interior ice machine ice maker with a brown and pink like soil residue at the time of inspection.

HAMPTON INN - HAMPTON INN - 2300 CARLISLE NE - Current Status: Conditional Approved

HAMPTON INN - 2300 CARLISLE NE

Food Establishment Class B - HAMPTON INN

Inspection Date: 4/17/2025 Inspection #: PT0152511 Inspection Result: Conditional Approved

Violation: Designated Areas

- Designation-Dressing Areas and Lockers

- Personal belongings can contaminate food, food equipment, and food-contact surfaces. Proper storage facilities are required for articles such as purses, coats, shoes, and personal medications. Instructed PIC to create an area designated for personal belongings in which food, food equipment and utensils, clean linens, and single-service and single-use articles are not be in jeopardy of contamination from these areas.

Observed facility did not provide lockers or other suitable facilities for storage of employees clothing or other personal belongings.

Violation: Operation and Maintenance

- Handwashing Signage

- In order to remind food employees to wash their hands a clearly visible sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees. Instructed PIC to install handwashing signage at all handwashing sinks.

Observed handwashing sink(s) without a handwashing sign. Location: Kitchen Area

- Using a Handwashing Sink-Operation and Maintenance

- Facilities must be maintained in a condition that promotes handwashing and restricted for that use. Convenient accessibility of a handwashing facility encourages timely handwashing which provides a break in the chain of contamination from the hands of food employees to food or food-contact surfaces. Handwashing sinks shall be maintained so that they are accessible at all time for employee use. Instructed PIC to make handwashing sink accessible and to retrain employees on ensuring handwashing sinks are properly maintained.

Observed handwashing sink(s) was observed blocked or inaccessible. Location: Kitchen Area Manner: Handwashing sink Blocked with dishes

Violation: Physical Facilities, Construction and Repair

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

- Poor repair and maintenance compromises the functionality of the physical facilities. This requirement is intended to ensure that the physical facilities are properly maintained in order to serve their intended purpose. Instructed PIC to contact repair personnel to have area of concern repaired so that it is able to serve their intended purpose properly.

Observed the following areas of the facility in disrepair. Observed Kitchen Area in disrepair by having holes in ceiling and underneath cabinets by where three compartment sink is located as well as countertop is chipped.

Violation: Knowledgeable

- Knowledgeable Person In Charge

- A designated person in charge that is knowledgeable about foodborne disease prevention, the Food Code, and local ordinance requirements is prepared to recognize conditions that may contribute to foodborne illness or that otherwise fail to comply with food safety regulations and is authorized to take appropriate preventive and corrective actions. The person in charge may demonstrate knowledge by having no priority violations, being a certified food protection manager, responding correctly to an inspector's questions as they relate to specific food operations. Instructed PIC that additional food safety training is required in the areas that deficiency was shown.

Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances. Knowledge pic did not know what the five reportable food borne illnesses were. (Shigella, Norovirus, Hepatitis, Salmonella, Ecoli)

Violation: Cold Holding

- Time/Temperature Control for Safety Food, Cold Holding

- The ability of equipment to maintain time/temperature control for safety foods at Code-required temperatures is critical to food safety. Improper holding and cooking temperatures continue to be major contributing factors to foodborne illness. Therefore, it is very important to have adequate cold holding equipment with enough capacity to meet the demands of the operation. Instructed PIC to make repairs necessary to have adequate cold holding equipment or must acquire sufficient equipment to do so.

Observed insufficient cold holding equipment to properly hold food cold. Location: Buffett Area Condition: no ice or cold holding equipment.

observed bowls and wood containers with no ice or cold holding equipment to keep food below 41 degrees f

observed mixed fruit and a separate container of black berries held above 41 degrees pic disposed of mixed fruit and black berries in front of inspector

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

- Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - Grease/Soil Deposits, Cooking Equipment

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours.

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Reach in Freezer Location: Kitchen Area Condition of the Location: Debris build up inside reach in freezer.

Violation: Date Marking and Disposition

- Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition

- Ready-to-eat, time/temperature control for safety food prepared in a food establishment and held longer than a 24 hour period shall be marked to indicate the date or day by which the food is to be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. Instructed PIC to retrain food employees on the proper date marking of food items held longer than 24 hour period inside the facility. PIC voluntarily discarded food items bearing no date markings.

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: Inside Reach in Cooler Food Items: Diced Cantaloupe and Pineapple Expiration Dates: No dates observed

KINDER CARE LEARNING CTR. INC. - 9111 HIGH ASSETS WAY LN NW

Food Establishment Class C - KINDERCARE

Inspection Date: 4/14/2025 Inspection #: PT0043733 Inspection Result: Approved

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed nonfood contact surface with the build up of soil residues.
The surface was located under food prep sink inside storage cabinet
The surface was made out of wood like material
The condition of the surface was covered in unknown residue and debris accumulation.

Violation: Personal Cleanliness

- Prohibition-Jewelry

- Items of jewelry such as rings, bracelets, and watches may collect soil and the construction of the jewelry may hinder routine cleaning. As a result, the jewelry may act as a reservoir of pathogenic organisms transmissible through food. An additional hazard associated with jewelry is the possibility that pieces of the item or the whole item itself may fall into the food being prepared. Hard foreign objects in food may cause medical problems for consumers, such as chipped and/or broken teeth and internal cuts and lesions. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. Instructed PIC to retrain employees on personal cleanliness requirements.

Observed employee wearing unapproved jewelry while preparing food.
Food Preparation Activity: Serving food and slicing cheese
Inappropriate Jewelry Observed: Wrist bracelets

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

- Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove build up and debris on in the floor drain and surrounding drain pipes and to clean and sanitize on a regular basis.

Observed build up and debris in the floor drain and surrounding drain pipes.

Violation: Records

- Temperature Logs

- TCS Foods must be kept at safe temperatures at all times and Food Establishments shall maintain adequate temperature logs of TCS Foods while being stored, thawed, cooled, prepared, displayed, dispensed, or transported

Observed that the food establishment does not have temperature logs available for TCS foods items.

Food Items: Observed cold held food items and cooked foods without logs

Activity of the Food: stored, thawed, cooled

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours.

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Can opener and guard

Location: Kitchen

Condition of the Location: Soiled in debris

LINDA'S DOLCI - LINDA'S DOLCI - 8520 MONTGOMERY BLVD NE, B4 - Current Status: Approved

LINDA'S DOLCI - 8520 MONTGOMERY BLVD NE, B4

Food Establishment Class C - LINDA'S DOLCI

Inspection Date: 4/17/2025 Inspection #: PT0159380 Inspection Result: Closure Re-Inspection Required

Violation: Equipment Maintenance and Design

- Condenser Unit, Separation

- Equipment that is subject to accumulation of moisture due to conditions such as condensation, food or beverage drip, and melting ice must be sloped to an outlet for complete draining. The accumulation of moisture may allow for the contamination of food, and the harborage of pathogens.

Observed equipment that is accumulating and pooling moisture, in equipment that is not sloped to drain. Location: Walk in cooler. Type of equipment: Condenser unit in walk in cooler.

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

- Package Integrity

- Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Instructed PIC to ensure all food with compromised packaging is not offered for sale and is segregated for return. OR PIC voluntarily discard food items in compromised packaging.

Observed food packaging not in good condition and failing to protect the integrity of the contents of the food from adulteration or potential contaminants. Packaged Food: Coconut milk metal can. Location: Prep table. Condition: Dented can.

- Food Storage Containers Identified with Common Name of Food

- Certain foods may be difficult to identify after they are removed from their original packaging. Consumers may be allergic to certain foods or ingredients or the mistaken use of food from labeled containers could result in chemical poisoning and may result in severe medical consequences. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Instructed PIC to label all containers.

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: Toasted coconut shavings. Location: Under prep table.

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

- Poisonous or toxic materials shall be stored and displayed for retail so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic materials by spacing or partitioning and locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service and single-use articles. Instructed PIC to move toxic chemicals to an approved location and that contaminated single-service and single-use articles must be discarded.

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food. Poisonous/Toxic Substance: Quat sanitizer. Location: On shelf near coffee making machine and hand wash station.

Violation: Storage

- In-Use Utensils, Between-Use Storage

- Multiuse utensils which have been cleaned and sanitized can become contaminated with pathogens which can be transferred to food from utensils that have been stored on surfaces which have not been cleaned and sanitized. Instructed PIC to clean and sanitize utensils prior to continuing use, must be maintained cleaned in a regular schedule as prescribed by the code and to store items so that the risk of contamination prior to use is minimized.

Observed utensils with use for non-time/temperature controlled for safety food during a pause in use stored incorrectly. Utensil was not stored in a clean, protected location. Utensil Type: Dry food strainer/sifter. Location: On lid of bulk food container. Condition of the Location: Bulk food container had substantial food and debris build up in direct contact with dry food strainer/sifter.

Violation: Personal Cleanliness

- Prohibition-Jewelry

- Items of jewelry such as rings, bracelets, and watches may collect soil and the construction of the jewelry may hinder routine cleaning. As a result, the jewelry may act as a reservoir of pathogenic organisms transmissible through food. An additional hazard associated with jewelry is the possibility that pieces of the item or the whole item itself may fall into the food being prepared. Hard foreign objects in food may cause medical problems for consumers, such as chipped and/or broken teeth and internal cuts and lesions. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. Instructed PIC to retrain employees on personal cleanliness requirements.

Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: Preparing pastries. Inappropriate Jewelry Observed: Wrist watch

Violation: Plumbing

- Backflow Prevention, Air Gap

- During periods of extraordinary demand, drinking water systems may develop negative pressure in portions of the system. If a connection exists between the system and a source of contaminated water during times of negative pressure, contaminated water may be drawn into and foul the entire system. Standing water in sinks, dipper wells, steam kettles, and other equipment may become contaminated with cleaning chemicals or food residue. To prevent the introduction of this liquid into the water supply through back siphonage, various means may be used. The water outlet of a drinking water system must not be installed so that it contacts water in sinks, equipment, or other fixtures that use water. Providing an air gap between the water supply outlet and the flood level rim of a plumbing fixture or equipment prevents contamination that may be caused by backflow. Instructed PIC to contact repair personnel to have an air gap established to prevent backflow.

Observed an inadequate air gap at floor drain located under three compartment sink.

- System Maintained in Good Repair

- Improper repair or maintenance of any portion of the plumbing system may result in potential health hazards such as cross connections, backflow, or leakage. These conditions may result in the contamination of food, equipment, utensils, linens, or single-service or single-use articles. Improper repair or maintenance may result in the creation of obnoxious odors or nuisances, and may also adversely affect the operation of warewashing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions.

Observed floor drain of janitor sink is not maintained in good repair or is not repaired by law. Observed floor drain of janitor sink found in disrepair by strainer not be in place to prevent any type of debris going down the drain and causing a sewage back up.

- System Maintained in Good Repair

- Improper repair or maintenance of any portion of the plumbing system may result in potential health hazards such as cross connections, backflow, or leakage. These conditions may result in the contamination of food, equipment, utensils, linens, or single-service or single-use articles. Improper repair or maintenance may result in the creation of obnoxious odors or nuisances, and may also adversely affect the operation of warewashing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions.

Observed floor drain under three compartment sink is not maintained in good repair or is not repaired by law. Observed floor drain under three compartment sink found in disrepair with extreme soil build up and debris.

- System Maintained in Good Repair, Repaired According to Law

- Improper repair or maintenance of any portion of the plumbing system may result in potential health hazards such as cross connections, backflow, or leakage. These conditions may result in the contamination of food, equipment, utensils, linens, or single-service or single-use articles. Improper repair or maintenance may result in the creation of obnoxious odors or nuisances, and may also adversely affect the operation of warewashing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions.

Observed faucet at three compartment sink is not maintained in good repair or is not repaired by law. Observed faucet at three compartment sink found in disrepair by leaking.

Violation: Knowledgeable

- Knowledgeable Person In Charge

- A designated person in charge that is knowledgeable about foodborne disease prevention, the Food Code, and local ordinance requirements is prepared to recognize conditions that may contribute to foodborne illness or that otherwise fail to comply with food safety regulations and is authorized to take appropriate preventive and corrective actions. The person in charge may demonstrate knowledge by having no priority violations, being a certified food protection manager, responding correctly to an inspector's questions as they relate to specific food operations. Instructed PIC that additional food safety training is required in the areas that deficiency was shown.

Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances. Knowledge Tested: Could not answer what type of sanitizer is being utilized

Violation: Training Records

- Certified Food Protection Manager

- All Food Establishments shall have at least one Certified Food Protection Manager. Instructed PIC that the permit holder must designate an employee to be certified as a food protection manager. The facility must provide a certificate to EHD to have on file.

Observed that the food establishment does not have a certified food protection manager on staff.

Violation: Availability

- Cleaning Agents and Sanitizers, Availability

- Instructed PIC to remake sanitizer bucket to proper parts per million (PPM). Advised PIC quat sanitizer PPM should test at 200 to 300 PPM and must be made at the start of each work day. Sanitizer solution must be replaced every four hours or more frequently depending on usage and utilizing test strips.

Observed quat sanitizer wiping cloth container solution test at zero parts per million (PPM)

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours.

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Ice machine. Location: Near cash register area front of house. Condition of the Location: Blue slimy mold like substance.

- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours.

Observed utensil food-contact surface with the build up of soil residues. Utensil Type: Bulk food container Location: Under prep table. Condition of the Location: Extreme build up of food debris.

MCDONALDS - MCDONALDS - 8601 CENTRAL AVE NE - Current Status: Approved

MCDONALDS - 8601 CENTRAL AVE NE

Food Establishment Class C - MCDONALDS

Inspection Date: 4/16/2025 Inspection #: PT0052639 Inspection Result: Approved

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

- The storage of poisonous or toxic materials directly above or adjacent to food could result in contamination of the food from spillage. Poisonous or toxic materials must be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic materials by spacing or partitioning; and storing them in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. Instructed PIC to move chemicals to an approved location.

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate utensils. Poisonous/Toxic Substance: Spray bottle containing Quat sanitizer Location: On stainless steel shelf storing food trays for dine in service.

Violation: Plumbing

- System Maintained in Good Repair

- Improper repair or maintenance of any portion of the plumbing system may result in potential health hazards such as cross connections, backflow, or leakage. These conditions may result in the contamination of food, equipment, utensils, linens, or single-service or single-use articles. Improper repair or maintenance may result in the creation of obnoxious odors or nuisances, and may also adversely affect the operation of warewashing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions.

Observed floor drain near ice machine is not maintained in good repair or is not repaired by law. Observed floor drain near ice machine found in disrepair with substantial trash build up.

- Backflow Prevention, Air Gap

- During periods of extraordinary demand, drinking water systems may develop negative pressure in portions of the system. If a connection exists between the system and a source of contaminated water during times of negative pressure, contaminated water may be drawn into and foul the entire system. Standing water in sinks, dipper wells, steam kettles, and other equipment may become contaminated with cleaning chemicals or food residue. To prevent the introduction of this liquid into the water supply through back siphonage, various means may be used. The water outlet of a drinking water system must not be installed so that it contacts water in sinks, equipment, or other fixtures that use water. Providing an air gap between the water supply outlet and the flood level rim of a plumbing fixture or equipment prevents contamination that may be caused by backflow. Instructed PIC to contact repair personnel to have an air gap established to prevent backflow.

Observed an inadequate air gap at floor drain located under soda dispensing machine.

Violation: Storage

- Food Storage-Preventing Contamination from the Premises

- Food must be protected from contamination of splashing water, chemical, or other foods; dust; and other contaminants. Instructed PIC to have food protected in containers/wrapping and not to store food in those areas unless the source of contamination can be mediated another way.

Observed food stored improperly where it was exposed to contamination from splash, dust, or other contamination. Location: Walk in freezer. Food Item: Frozen biscuits. Condition: Uncovered in between uses.

MCDONALDS - 1420 MONTANO RD NE

Food Establishment Class C - MCDONALDS

Inspection Date: 4/14/2025 Inspection #: PT0160618 Inspection Result: Approved

Violation: Pest Control

- Insect Control Devices, Design and Installation

- Exposed food and food-contact surfaces must be protected from contamination by insects or insect parts. Installation of the device over food preparation areas or in close proximity to exposed food and/or food-contact surfaces could allow dead insects and/or insect parts to be impelled by the electric charge, fall, or be blown from the device onto food or food-contact surfaces. Instructed PIC to ensure that insect control devices do not cause more contamination than they prevent by placing them away from food and the equipment and utensils used for food and ensuring that they are constructed in a way that contains insects and their parts.

- Observed an insect control device installed in a way that does not prevent insects or insect fragments from contaminating food or clean equipment, utensils, linens, or single-service and single-use articles. Location: Main kitchen by last drive through window Type of Device: electrocution/sticky Contamination: device was behind coffee machine directly over open coffee lids

Violation: Physical Facilities

- Outer Openings, Protected

- Corrective Action The presence of insects and rodents is minimized by protecting outer openings to the food establishment. Outer openings of a food establishment shall be protected against the entry of insects and rodents by having solid, self-closing, tight-fitting doors. Instructed PIC to repair or replace the doors so that they are solid, self-closing, and tight-fitting. Light should not be seen through the door when closed. Self-closing doors are not required when they are exit doors that are solid and tight-fitting, designated as an emergency exit, or have limited use.

Observed doors to the outside that are not tight fitting, light can be seen at the edges. front doors south side of restaurant

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed nonfood contact surface with the build up of soil residues. The surface was located on fan shrouds in walk in cooler . The condition of the surface was soil debris build up

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

- Hair can be both a direct and indirect vehicle of contamination. Food employees may contaminate their hands when they touch their hair. A hair restraint keeps dislodged hair from ending up in the food and may deter employees from touching their hair. Food employees must wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. Instructed PIC to retrain food employees on proper hair restraints.

Observed a food employee without proper hair restraints. Location. Kitchen area Activity: actively prepping and cooking with open food

- Prohibition-Jewelry

- Items of jewelry such as rings, bracelets, and watches may collect soil and the construction of the jewelry may hinder routine cleaning. As a result, the jewelry may act as a reservoir of pathogenic organisms transmissible through food. An additional hazard associated with jewelry is the possibility that pieces of the item or the whole item itself may fall into the food being prepared. Hard foreign objects in food may cause medical problems for consumers, such as chipped and/or broken teeth and internal cuts and lesions. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. Instructed PIC to retrain employees on personal cleanliness requirements.

Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: Cooking and prepping with open food
Inappropriate Jewelry Observed: wrist watch

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

- . Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove build up and debris on floor and floor drains and to clean and sanitize area

Observed build up and debris on the floors under soda bib station near back door, floors under storage racks in back kitchen near back door . Floor drains in kitchen area and floor drain under soda machine in dining room with substantial debris build up in that floor drain

Violation: Plumbing

- System Maintained in Good Repair

- Improper repair or maintenance of any portion of the plumbing system may result in potential health hazards such as cross connections, backflow, or leakage. These conditions may result in the contamination of food, equipment, utensils, linens, or single-service or single-use articles. Improper repair or maintenance may result in the creation of obnoxious odors or nuisances, and may also adversely affect the operation of warewashing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions.

Observed Handwashing Faucet at hand sink behind front counter, and fresh water main at back of kitchen by back door is not maintained in good repair or is not repaired by law. Observed Handwashing faucet found in disrepair by two small leaks one from faucet and the other from cold water handle. Observed water main found in disrepair by small leak of fresh water on to the ground next to floor drain. Observed Floor drains in back of restaurant by back door found in disrepair by missing protective cover on drains

- Backflow Prevention, Air Gap

- During periods of extraordinary demand, drinking water systems may develop negative pressure in portions of the system. If a connection exists between the system and a source of contaminated water during times of negative pressure, contaminated water may be drawn into and foul the entire system. Standing water in sinks, dipper wells, steam kettles, and other equipment may become contaminated with cleaning chemicals or food residue. To prevent the introduction of this liquid into the water supply through back siphonage, various means may be used. The water outlet of a drinking water system must not be installed so that it contacts water in sinks, equipment, or other fixtures that use water. Providing an air gap between the water supply outlet and the flood level rim of a plumbing fixture or equipment prevents contamination that may be caused by backflow. Instructed PIC to contact repair personnel to have an air gap established to prevent backflow.

Observed an inadequate air gap at two floor drains north side of kitchen by last drive though window and floor drain under soda machine in lobby with drain hoses inserted and protruding the flood rim of floor drains

Violation: Toilet Facilities

- Toilet Room Receptacle, Covered

- Instructed to provide a covered receptacle for sanitary napkins.

Observed in a toilet room used by females, no covered receptacle.

METRO SUBS SOUP AND SALAD - Metro Subs Soup and Salad - 2300 MORRIS ST NE - Current Status: Approved

METRO SUBS SOUP AND SALAD - 2300 MORRIS ST NE

Food Establishment Class C - Metro Subs Soup and Salad

Inspection Date: 4/18/2025 Inspection #: PT0154916 Inspection Result: Approved

Violation: Training Records

- Certified Food Protection Manager

- All Food Establishments shall have at least one Certified Food Protection Manager. Instructed PIC that the permit holder must designate an employee to be certified as a food protection manager. The facility must provide a certificate to EHD to have on file. An email was sent to PIC with food safety and food ordinance information.

Observed that the food establishment does not have a certified food protection manager on staff.

- Food Handler Cards

- Food Employees shall demonstrate their knowledge of safe Food handling practices through passing a test from a Food Handler Training Program, Approved by the Enforcement Authority, and possess a Valid Food Handler Card within thirty (30) days of employment in a Food Establishment unless the Food Employee is a Certified Food Protection Manager; the Food Employee does not prepare or handle TCS Food, provided that at a minimum, the Permit Holder assures the Food Employee complies with Part 16 of these rules; or The Food Employee is working as a Food Employee or volunteer of a Temporary Food Establishment or Charitable Food Provider, provided that at minimum, the Person In Charge is a Certified Food Protection Manager or has a Valid Food Handler Card. Instructed PIC to ensure that all food employees are properly trained in safe food handling practices.

Observed that food employees were not in possession of a food handler card or had been trained in another approved food safety course.

MOM AND POP PIZZA SHOP LLC - RICHIE BS PIZZA - 7200 MONTGOMERY BLVD NE, 2 - Current Status: Unsatisfactory Re-Inspection Required

MOM AND POP PIZZA SHOP LLC - 7200 MONTGOMERY BLVD NE, 2

Food Establishment Class C - RICHIE BS PIZZA

Inspection Date: 4/15/2025 Inspection #: PT0154919 Inspection Result: Closure Re-Inspection Required

Violation: Designated Areas

- Designation-Dressing Areas and Lockers

- Personal belongings can contaminate food, food equipment, and food-contact surfaces. Proper storage facilities are required for articles such as purses, coats, shoes, and personal medications. Instructed PIC to create an area designated for personal belongings in which food, food equipment and utensils, clean linens, and single-service and single-use articles are not be in jeopardy of contamination from these areas.

Observed facility did not provide lockers or other suitable facilities for storage of employees clothing or other personal belongings. Observed a purse on counter near beer taps and single serve to go cups.

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

- Food Storage Containers Identified with Common Name of Food

- Certain foods may be difficult to identify after they are removed from their original packaging. Consumers may be allergic to certain foods or ingredients or the mistaken use of food from labeled containers could result in chemical poisoning and may result in severe medical consequences. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Instructed PIC to label all containers.

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification.
Working Container of Food: Vegetable oil plastic condiment squeeze bottle Location: Shelf located above flat top griddle.

Violation: Poisonous and Toxic/Chemical Substances

- Common Name-Working Containers

- When toxic or poisonous substances are purchased in bulk, it is common practice to divide the contents into working containers for use around the establishment. When working containers are not labeled, a risk of misuses or food contamination is created. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. Instructed PIC that the unlabeled containers and their contents must not be used in the operation of the food establishment unless it can be shown that there is an internal system where the contents are known and the containers can be labeled properly.

Observed working containers used for storing poisonous or toxic materials taken from bulk supplies not properly labeled or identified. Container Type: Plastic spray bottle. Alleged Material: Unknown

- Separation-Storage

- Poisonous or toxic materials shall be stored and displayed for retail so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic materials by spacing or partitioning and locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service and single-use articles. Instructed PIC to move toxic chemicals to an approved location and that contaminated single-service and single-use articles must be discarded.

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food. Poisonous/Toxic Substance: Unknown
Location: On storage shelf next to cans of pizza marinara.

Violation: Operation and Maintenance

- Using a Handwashing Sink-Operation and Maintenance

- Facilities must be maintained in a condition that promotes handwashing and restricted for that use. Convenient accessibility of a handwashing facility encourages timely handwashing which provides a break in the chain of contamination from the hands of food employees to food or food-contact surfaces. Handwashing sinks shall be maintained so that they are accessible at all time for employee use. Instructed PIC to make handwashing sink accessible and to retrain employees on ensuring handwashing sinks are properly maintained.

Observed handwashing sink(s) was observed blocked or inaccessible. Location: Hand wash station south wall of kitchen. Manner: Blocked by pizza cooling rack.

Violation: Ventilation and Hood Systems

- Cleaning Ventilation Systems, Nuisance and Discharge Prohibition

- Ventilation hood systems and devices must be sufficient in number and capacity to and designed to prevent grease or condensation from collecting on walls and ceilings and from draining or dripping onto food, equipment, utensils, linens, and single-service/single-use articles. Instructed PIC to make repairs to ventilation hood system to accumulation and to prevent contamination of food or food contact surfaces.

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur. Condition: substantial grease build up on ceiling and walls around hood vent and throughout kitchen.

Violation: Pest Control

- Controlling Pests, If Present: Treatment

- Insects and other pests are capable of transmitting disease to humans by contaminating food and food-contact surfaces. Effective measures must be taken to eliminate their presence in food establishments. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by routinely inspecting incoming shipments of food and supplies, routinely inspecting the premises for evidence of pests, and eliminating harborage conditions. Instructed PIC to provide EHD with their standard operating procedures and pest control plan.

Observed the facility has inadequate procedures to effectively control pests. Current Policy: No pest control operator on contract.

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

- Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. Instructed PIC that traps must be checked regularly and pests removed when possible or traps replaced when removal is not feasible for the trap type. Instructed PIC that the overfull traps observed must be replaced or emptied and reset.

Observed pests allowed to accumulate in traps. Location: In kitchen near pizza oven Pest Type: Cockroach. Pest Condition: both living and dead
Number of Pests Present: 10+

Violation: Physical Facilities

- Outer Openings, Protected

- The presence of insects and rodents is minimized by protecting outer openings to the food establishment. Outer openings of a food establishment shall be protected against the entry of insects and rodents by having solid, self-closing, tight-fitting doors. Instructed PIC to repair or replace the doors so that they are solid, self-closing, and tight-fitting. Light should not be seen through the door when closed. Self-closing doors are not required when they are exit doors that are solid and tight-fitting, designated as an emergency exit, or have limited use.

Observed doors to the outside that are not tight fitting, light can be seen at the edges.

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed nonfood contact surface with the build up of soil residues. The surface was located Kitchen, front of house, and back storage room. The surface was made out of Metal, stainless steel, and reinforced vinyl panel (RVP). The condition of the surface has build up of soil residues.

Violation: Plumbing

- Backflow Prevention, Air Gap

- During periods of extraordinary demand, drinking water systems may develop negative pressure in portions of the system. If a connection exists between the system and a source of contaminated water during times of negative pressure, contaminated water may be drawn into and foul the entire system. Standing water in sinks, dipper wells, steam kettles, and other equipment may become contaminated with cleaning chemicals or food residue. To prevent the introduction of this liquid into the water supply through back siphonage, various means may be used. The water outlet of a drinking water system must not be installed so that it contacts water in sinks, equipment, or other fixtures that use water. Providing an air gap between the water supply outlet and the flood level rim of a plumbing fixture or equipment prevents contamination that may be caused by backflow. Instructed PIC to contact repair personnel to have an air gap established to prevent backflow.

Observed an inadequate air gap at three compartment sink.

- System Maintained in Good Repair, Repaired According to Law

- Improper repair or maintenance of any portion of the plumbing system may result in potential health hazards such as cross connections, backflow, or leakage. These conditions may result in the contamination of food, equipment, utensils, linens, or single-service or single-use articles. Improper repair or maintenance may result in the creation of obnoxious odors or nuisances, and may also adversely affect the operation of warewashing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions.

Observed shut off valve is not maintained in good repair or is not repaired by law. Observed shut off valve for three compartment sink found in disrepair by leaking.

Violation: Cold Holding

- Time/Temperature Control for Safety Food, Cold Holding

- Maintaining TCS foods under the cold temperature control requirements prescribed in this code will limit the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Instructed PIC to rapidly chill food to below 41°F as measured by a calibrated thermometer.

Observed food items in cold holding unit measuring above 41°F. Location: prep top cooler east wall kitchen Food Items: Sliced ham temperature measured at 49°F

- Cold Holding Capacities-Equipment

- The ability of equipment to maintain time/temperature control for safety foods at Code-required temperatures is critical to food safety. Improper holding and cooking temperatures continue to be major contributing factors to foodborne illness. Therefore, it is very important to have adequate cold holding equipment with enough capacity to meet the demands of the operation. Instructed PIC to make repairs necessary to have adequate cold holding equipment or must acquire sufficient equipment to do so.

Observed insufficient cold holding equipment to properly hold food cold. Location: prep top cooler east wall kitchen. Condition: Out of temperature. Ambient temperature of unit measured at 51°F

OLIVE GARDEN - Olive Garden 121 - FSE - 601 JUAN TABO BLVD NE - Current Status: Approved

OLIVE GARDEN - 601 JUAN TABO BLVD NE

Food Establishment Class D - Olive Garden 121 - FSE

Inspection Date: 4/17/2025 Inspection #: PT0044169 Inspection Result: Approved

Violation: Lighting

- Intensity-Lighting

- Instructed PIC to replace or repair lighting to permit the conducting of operations safely, and thorough cleaning.

Observed inadequate amount of lighting.

Location: Hood Ventilation System

Manner: light bulb burned out

Violation: Storage

- Food Storage-Preventing Contamination from the Premises

Food must be protected from contamination of splashing water, chemical, or other foods; dust; and other contaminants. Instructed PIC to have food protected in containers/wrapping and not to store food in those areas unless the source of contamination can be mediated another way. Observed PIC close open bags of food items during inspection. Violation corrected on site.

Observed food stored improperly where it was exposed to contamination from splash, dust, or other contamination.

Location: Walk in Freezer Shelving

Food Item: Bag of Fries, Sliced pepperoni, ziti frita

Condition: Observed bags were opened and not covered to protect from contamination

OLIVE GARDEN - Olive Garden 121 - Bar - 601 JUAN TABO BLVD NE - Current Status: Approved

OLIVE GARDEN - 601 JUAN TABO BLVD NE

Food Establishment Class B - Olive Garden 121 - Bar

Inspection Date: 4/17/2025 Inspection #: PT0044177 Inspection Result: Approved

PEQUENOS SONADORES LLC - PEQUENOS SONADORES LLC - 10120 CENTRAL AVE SW - Current Status: Approved

PEQUENOS SONADORES LLC - 10120 CENTRAL AVE SW

Food Establishment Class C - PEQUENOS SONADORES LLC

Inspection Date: 4/16/2025 Inspection #: PT0154293 Inspection Result: Approved

Violation: Designated Areas

- Designated Areas-Employee Accommodations for eating/drinking/smoking

- Employees could introduce pathogens to food by hand-to-mouth-to-food contact areas. Instructed PIC to create a designated to accommodate employees' personal which food, food equipment and utensils, clean linens, and single-service and single-use articles must not be in jeopardy of contamination from these areas. Violation was corrected on site by PIC storing away from storage food items.

Observed facility did not provide a designated area for employee's drink was stored on a food storage rack next to crackers and other food items at the time of inspection.

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

- Food Storage Containers Identified with Common Name of Food

- Certain foods may be difficult to identify after they are removed from their original packaging. Consumers may be allergic to certain foods or ingredients or the mistaken use of food from labeled containers could result in chemical poisoning and may result in severe medical consequences. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Instructed PIC to label all containers.

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Sugar, in a food container.

Location: Food storage rack at the time of inspection.

Violation: Surface Condition

- Nonfood-Contact Surfaces, Smooth, Corrosion-Resistant, Non-Absorbent

- Nonfood-contact surfaces of equipment such as Door gaskets must be in good repair so refrigeration units are not losing ambient air temperature. Instructed pic to make the appropriate corrections by 4/30/25. send photo to EHD. gave my business card to the PIC along with my email and phone number.

Observed refrigerator door gaskets Damaged and in need of replacement at the time of inspection.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours.

- Observed utensil food-contact surface with the buildup of soil residues.

Utensil Type: Can opener.

Location: Prep Mounted on a prep table with a soiled sticky substance at the time of inspection.

PEREAS NEW MEXICAN RESTAURANT INC - 1140 JUAN TABO BLVD NE
Food Establishment Class C - PEREAS NEW MEXICAN
Inspection Date: 4/16/2025 Inspection #: PT0126844 Inspection Result: Conditional Approved

Violation: Designated Areas

- Designation-Dressing Areas and Lockers
 - Personal belongings can contaminate food, food equipment, and food-contact surfaces. Proper storage facilities are required for articles such as purses, coats, shoes, and personal medications. Instructed PIC to create an area designated for personal belongings in which food, food equipment and utensils, clean linens, and single-service and single-use articles are not be in jeopardy of contamination from these areas.

Observed facility did not provide lockers or other suitable facilities for storage of employees clothing or other personal belongings. Observed employee bag/purse stored on cart next to condiments in server area at the time of inspection.

Violation: Pooled Eggs

- Pooled Eggs Prohibition
 - Raw eggs may only be combined in the amount and in response to a customers order, or for the preparation of a batter to be cooked immediately. Instructed the PIC that the identified pooled eggs must not be used in further food preparation and that raw eggs shall only be combined for batters or in response to a customers order.

Observed pooled eggs in the food establishment that were not being combined for a customers order or for a batter.
Location: on ice in a container
Number of eggs combined: at least 12

Violation: Ventilation and Hood Systems

- Ventilation Hood Systems, Drip Prevention and Adequacy
 - Ventilation hood systems and devices must be sufficient in number and capacity to and designed to prevent grease or condensation from collecting on walls and ceilings and from draining or dripping onto food, equipment, utensils, linens, and single-service/single-use articles. Instructed PIC to make repairs to ventilation hood system to accumulation and to prevent contamination of food or food contact surfaces.

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur, observed grease and condensation drip on to and contaminating equipment surface.
Location: on floor and wall surfaces behind grill and other cooking equipment

Violation: Lighting

- Intensity-Lighting

- Instructed PIC to contact repair personnel to have light replaced/repared lighting to permit the conducting of operations safely, and thorough cleaning.

Observed inadequate amount of lighting.

Location: Hood System

Manner: Observed light bulb in hood system not operational. Observed standing dark liquid in the cover.

Violation: Hot & Cold Water Availability & Pressure

- Water Pressure

- Inadequate water pressure could lead to situations that place the public health at risk such as improper handwashing or equipment operation. Water under pressure must be provided to all fixtures, equipment, and nonfood equipment that are required to use water.

Observed facility with inadequate water pressure

Location: Handwashing Sink

Manner: Observed inadequate flow of water from faucet aerator

Violation: Physical Facilities, Construction and Repair

- Floors, Walls and Ceilings-Cleanability

- Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, maintained and/or installed from materials so that they are SMOOTH and EASILY CLEANABLE. Instructed person in charge to reattach drywall wall piece so that wall is smooth and easily cleanable.

Observed wall section is not smooth and easily cleanable.

The surface was located next to toilet in men's restroom-section of wall removed. Observed a piece of drywall that was screwed on to wall is no longer screwed in and is partially removed.

Violation: Training Records

- Certified Food Protection Manager

- All Food Establishments shall have at least one Certified Food Protection Manager. Instructed PIC that the permit holder must designate an employee to be certified as a food protection manager. The facility must provide a certificate to EHD to have on file.

Observed that the food establishment does not have or was unable to verify that they have a certified food protection manager on staff at the time of inspection.

- Food Handler Cards

- Food Employees shall demonstrate their knowledge of safe Food handling practices through passing a test from a Food Handler Training Program, Approved by the Enforcement Authority, and possess a Valid Food Handler Card within thirty (30) days of employment in a Food Establishment unless the Food Employee is a Certified Food Protection Manager; the Food Employee does not prepare or handle TCS Food, provided that at a minimum, the Permit Holder assures the Food Employee complies with Part 16 of these rules; or The Food Employee is working as a Food Employee or volunteer of a Temporary Food Establishment or Charitable Food Provider, provided that at minimum, the Person In Charge is a Certified Food Protection Manager or has a Valid Food Handler Card. Instructed PIC to ensure that all food employees are properly trained in safe food handling practices.

Observed that food employees were not in possession of a food handler card or had been trained in another approved food safety course.

Violation: Date Marking and Disposition

- Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition

- Ready-to-eat, time/temperature control for safety food held longer than a 24 hour period shall be marked to indicate the date or day by which the food is to be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. Instructed PIC to retrain food employees on ensuring the proper disposition of food items. Instructed PIC to discard food items bearing no date markings or food items that exceed 7 day limit.

Observed ready-to-eat time and temperature controlled for safety food held within the establishment exceeding the seven (7) day limit.

Location: walk in cooler shelving

Food Items: a pan of sausage links

Expiration Dates: 4-11-25

PINON COFFEE HOUSE-PT0140435 - Pinon Coffee - 4545 ALAMEDA BLVD NE, I - Current Status: Approved

PINON COFFEE HOUSE-PT0140435 - 4545 ALAMEDA BLVD NE, I

Food Establishment Class C - Pinon Coffee

Inspection Date: 4/17/2025 Inspection #: RT-FOODEST-004634-2025 Inspection Result: Approved

Violation: Designated Areas

- Designated Areas-Employee Accommodations for eating/drinking/smoking

- Employees could introduce pathogens to food by hand-to-mouth-to-food contact areas. Instructed PIC to create a designated to accommodate employees' personal which food, food equipment and utensils, clean linens, and single-service and single-use articles must not be in jeopardy of contamination from these areas.

Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products.

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

- Corrective Action. Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed nonfood contact surface with the build up of soil residues. The surface was located in reach in coolers and freezers and on spray nozzle for three compartment sink

Violation: Personal Cleanliness

- Prohibition-Jewelry

- . Items of jewelry such as rings, bracelets, and watches may collect soil and the construction of the jewelry may hinder routine cleaning. As a result, the jewelry may act as a reservoir of pathogenic organisms transmissible through food. An additional hazard associated with jewelry is the possibility that pieces of the item or the whole item itself may fall into the food being prepared. Hard foreign objects in food may cause medical problems for consumers, such as chipped and/or broken teeth and internal cuts and lesions. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. Instructed PIC to retrain employees on personal cleanliness requirements.

Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: Prepping and making drink orders
Inappropriate Jewelry Observed: bracelet

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

- Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove build up and debris on floors and to clean and sanitize area

Observed build up and debris on the floor under and behind the kitchen equipment (coolers, freezers, ice machine, three compartment sink)

Violation: Plumbing

- Backflow Prevention, Air Gap

- During periods of extraordinary demand, drinking water systems may develop negative pressure in portions of the system. If a connection exists between the system and a source of contaminated water during times of negative pressure, contaminated water may be drawn into and foul the entire system. Standing water in sinks, dipper wells, steam kettles, and other equipment may become contaminated with cleaning chemicals or food residue. To prevent the introduction of this liquid into the water supply through back siphonage, various means may be used. The water outlet of a drinking water system must not be installed so that it contacts water in sinks, equipment, or other fixtures that use water. Providing an air gap between the water supply outlet and the flood level rim of a plumbing fixture or equipment prevents contamination that may be caused by backflow. Instructed PIC to contact repair personnel to have an air gap established to prevent backflow.

Observed an inadequate air gap at floor drain for three compartment sink and floor drain by espresso machine

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

- . The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for quaternary ammonium compound solution at a concentration range of allowed by the manufacturer must also be at a minimum temperature of 75F with a contact time of 30 seconds. PIC corrected violation by remaking sanitizer solution

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: wiping cloth bucket by espresso machine Concentration: 50ppm Temperature: 67

RANDY KENNA - RUDY'S BBQ - 10136 COORS BLVD NW - Current Status: Conditional Approved

RANDY KENNA - 10136 COORS BLVD NW

Food Establishment Class C - RUDY'S BBQ

Inspection Date: 4/14/2025 Inspection #: PT0044983 Inspection Result: Conditional Approved

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

- The storage of poisonous or toxic materials directly above or adjacent to food could result in contamination of the food from spillage. Poisonous or toxic materials must be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic materials by spacing or partitioning; and storing them in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. Instructed PIC to move chemicals to an approved location.

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food. Poisonous/Toxic Substance: Glass cleaner / Stainless steel polish

Location: On storage rack in kitchen area directly beside single use articles and tortillas.

- Identifying Information, Prominence-Original Containers

- When toxic or poisonous substances are purchased in bulk, it is common practice to divide the contents into working containers for use around the establishment. When working containers are not labeled, a risk of misuses or food contamination is created. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. Instructed PIC that the unlabeled containers and their contents must not be used in the operation of the food establishment unless it can be shown that there is an internal system where the contents are known and the containers can be labeled properly.

Observed working containers used for storing poisonous or toxic materials taken from bulk supplies not properly labeled or identified.

Container Type: Spray bottle / Wiping cloth container (text has rubbed off multiple containers)

Alleged Material: Degreaser / Sanitizer

Violation: Storage

- Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing

- Clean equipment and multiuse utensils which have been cleaned and sanitized, laundered linens, and single-service and single-use articles can become contaminated before their intended use in a variety of ways such as through water leakage, pest infestation, or other insanitary condition. Clean equipment, utensils, linens, and single-service and single-use articles must be stored in a clean, dry location, protected from contamination, and at least six (6) inches above the floor. Equipment and utensils must be stored so that they are in a self-draining and inverted position or are covered. Single-service and single-use articles should be kept in the original packaging until use. Instructed PIC to store items so that the risk of contamination prior to use is minimized.

Observed single-service or single-use articles stored outside of the original packaging and not stored in a manner to prevent contamination.

Violation: Physical Facilities

- Outer Openings, Protected

- The presence of insects and rodents is minimized by protecting outer openings to the food establishment. Outer openings of a food establishment shall be protected against the entry of insects and rodents by having solid, self-closing, tight-fitting doors. Instructed PIC to repair or replace the doors so that they are solid, self-closing, and tight-fitting. Light should not be seen through the door when closed. Self-closing doors are not required when they are exit doors that are solid and tight-fitting, designated as an emergency exit, or have limited use.

Observed side door by restroom and front doors to the outside that are not tight fitting, light can be seen at the edges.

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed nonfood contact surface with the build up of soil residues.
The surface was located inside smokers
The surface was made out of metal construction
The condition of the surface was soiled in grease and carbon build up

Violation: Personal Cleanliness

- Prohibition-Jewelry

- Items of jewelry such as rings, bracelets, and watches may collect soil and the construction of the jewelry may hinder routine cleaning. As a result, the jewelry may act as a reservoir of pathogenic organisms transmissible through food. An additional hazard associated with jewelry is the possibility that pieces of the item or the whole item itself may fall into the food being prepared. Hard foreign objects in food may cause medical problems for consumers, such as chipped and/or broken teeth and internal cuts and lesions. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. Instructed PIC to retrain employees on personal cleanliness requirements.

Observed employee wearing unapproved jewelry while preparing food.
Food Preparation Activity: Handling brisket on prep line Inappropriate
Jewelry Observed: Wrist watch

- Effectiveness-Hair Restraints

- Hair can be both a direct and indirect vehicle of contamination. Food employees may contaminate their hands when they touch their hair. A hair restraint keeps dislodged hair from ending up in the food and may deter employees from touching their hair. Food employees must wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. Instructed PIC to retrain food employees on proper hair restraints.

Observed a food employee without proper hair restraints such as a beard guard.
Location: Kitchen
Activity: Food prep and serving food.

Violation: Cold Holding

- Cold Holding Capacities-Equipment

- The ability of equipment to maintain time/temperature control for safety foods at Code-required temperatures is critical to food safety. Improper holding and cooking temperatures continue to be major contributing factors to foodborne illness. Therefore, it is very important to have adequate cold holding equipment with enough capacity to meet the demands of the operation. Instructed PIC to make repairs necessary to have adequate cold holding equipment or must acquire sufficient equipment to do so.

Observed insufficient cold holding equipment to properly hold food cold.

Location: Make station

Condition: Observed ice baths used to hold TCS food ingredients such as sour cream, butter, sliced cheese, diced vegetables and sauces. Ice baths were unable to provide adequate refrigeration to keep foods under 41°F due to containers not being able to be fully submerged in ice bath or covered when not in use. .

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for quaternary ammonium compound solution at a concentration range of allowed by the manufacturer must also be at a minimum temperature of 75F with a contact time of 30 seconds. PIC corrected violation by calling out chemical vendor for service and using chlorine bleach to properly clean and sanitize while repairs to dispenser are completed..

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization.

Location: Kitchen

Concentration: 0 PPM

ROADRUNNER ORGANICS LLC DBA ABQ COLLECTIVE - ROADRUNNER ORGANICS LLC DBA ABQ COLLECTIVE - 4602 LOMAS BLVD NE - Current Status: Approved

ROADRUNNER ORGANICS LLC DBA ABQ COLLECTIVE - 4602 LOMAS BLVD NE
Retail Food Establishment Cannabis Class 1 - ROADRUNNER ORGANICS LLC DBA ABQ COLLECTIVE
Inspection Date: 4/15/2025 Inspection #: PT0160697 Inspection Result: Approved

SANDIA VIEW FOUNTAIN HILL - SANDIA VIEW FOUNTAIN HILL - 4551 VISTA FUENTE RD NW - Current Status: Approved

SANDIA VIEW FOUNTAIN HILL - 4551 VISTA FUENTE RD NW
Food Establishment Class C - SANDIA VIEW FOUNTAIN HILL
Inspection Date: 4/16/2025 Inspection #: PT0157195 Inspection Result: Approved

Violation: Designated Areas

- Designation-Dressing Areas and Lockers

- Employees could introduce pathogens to food by hand-to-mouth-to-food contact areas. Instructed PIC to create a designated to accommodate employees' personal which food, food equipment and utensils, clean linens, and single-service and single-use articles must not be in jeopardy of contamination from these areas.

Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products.

Violation: Storage

- Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing

- Clean equipment and multiuse utensils which have been cleaned and sanitized, laundered linens, and single-service and single-use articles can become contaminated before their intended use in a variety of ways such as through water leakage, pest infestation, or other insanitary condition. Clean equipment, utensils, linens, and single-service and single-use articles must be stored in a clean, dry location, protected from contamination, and at least six (6) inches above the floor. Equipment and utensils must be stored so that they are in a self-draining and inverted position or are covered. Single-service and single-use articles should be kept in the original packaging until use. Instructed PIC to store items so that the risk of contamination prior to use is minimized.

Observed single-service or single-use articles stored outside of the original packaging and not stored in a manner to prevent contamination.

Violation: Maintenance and Operation

- Cutting Surfaces

- Cutting surfaces such as cutting boards and blocks that become scratched and scored may be difficult to clean and sanitize. As a result, pathogenic microorganisms transmissible through food may build up or accumulate. These microorganisms may be transferred to foods that are prepared on such surfaces. Instructed PIC to resurface the cutting board, or discard if not capable of being resurfaced.

Observed cutting surface with deep scratches and scoring which limit the ability to be effectively cleaned and sanitized.

Location: Clean cutting board storage rack

Type: Multiple cutting boards in need of replacement or resurfacing

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed nonfood contact surface with the build up of soil residues.

The surface's are vent cover in walk in / reach in coolers, knife storage case, steam tables and fan covers.

The surface was made out of stainless steel and plastic

The condition of the surface was covered in debris build up

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours.

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Ice maker / Can opener
Location: Kitchen
Condition of the Location: Soiled with debris accumulation and residue

Scalo - SCALO - BAR - 3500 CENTRAL AVE SE - Current Status: Approved

Scalo - 3500 CENTRAL AVE SE

Food Establishment Class B - SCALO - BAR

Inspection Date: 4/17/2025 Inspection #: RT-FOODEST-029985-2025 Inspection Result: Approved

Violation: Hot & Cold Water Availability & Pressure

- Water Capacity-Quantity and Availability

- Hot water required for washing items such as equipment and utensils and employees' hands, must be available in sufficient quantities to meet demand during peak water usage periods.

Observed facility with insufficient hot water. Location: Hand Washing Sink behind the bar Manner: No hot water available. Instructed PIC to repair immediately and email invoice, photos, and video of hot water able to reach at least 85 degrees f. Instructed PIC to utilize hand washing sink inside kitchen next to ice machine until repairs are made.

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the buildup of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed nonfood contact surface with the buildup of soil residues. The surface was located inside cold holding units where syrups, kegs and drinking glasses are stored. Also, substantial soda syrup on the floor to the right of soda bib storage rack. The condition of the surface was syrup debris build up.

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 100ppm must also be at a minimum temperature of 55F.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Automatic dish machine behind the bar. Concentration: Zero parts per million Temperature: 127
Instructed PIC to repair and email invoice, photo and video of chlorine level at 100 parts per million. Until repairs are made instructed PIC to utilize automatic dish machine inside kitchen.

Scalo - Scalo - Kitchen - 3500 CENTRAL AVE SE - Current Status: Approved

Scalo - 3500 CENTRAL AVE SE

Food Establishment Class C - Scalo - Kitchen

Inspection Date: 4/17/2025 Inspection #: RT-FOODEST-029986-2025 Inspection Result: Approved

Violation: Ventilation and Hood Systems

- Cleaning Ventilation Systems, Nuisance and Discharge Prohibition

- Ventilation hood systems and devices must be sufficient in number and capacity to and designed to prevent grease or condensation from collecting on walls and ceilings and from draining or dripping onto food, equipment, utensils, linens, and single-service/single-use articles. Instructed PIC to make repairs to ventilation hood system to accumulation and to prevent contamination of food or food contact surfaces.

Observed interior intake and exhaust air ducts with substantial debris build up. Location: Main kitchen cooking line on main line and back cooking area

Violation: Lighting

- Intensity-Lighting

- Instructed PIC to replace or repair lighting to permit the conducting of operations safely, and thorough cleaning.

Observed inadequate amount of lighting. Location: Main kitchen line hood ventilation system Manner: No light bulbs working and light covers with substantial grease debris build up.

Violation: Personal Cleanliness

- Eating, Drinking, or Using Tobacco Products

- A food employee may drink from a closed beverage container if the container is handled to prevent the contamination of the employee's hands, the container, and exposed food, clean equipment, utensils, linens, and unwrapped single-service and single-use articles. Instructed PIC that employee drinks should be kept in a designated area and should be in a cup with a lid and straw.

Observed a food employee with an improper drink. Location: Prep table Type of Drink: Twist top reusable water bottle.

Violation: Plumbing

- System Maintained in Good Repair

Improper repair or maintenance of any portion of the plumbing system may result in potential health hazards such as cross connections, backflow, or leakage. These conditions may result in the contamination of food, equipment, utensils, linens, or single-service or single-use articles. Improper repair or maintenance may result in the creation of obnoxious odors or nuisances and may also adversely affect the operation of ware washing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions.

Observed hand washing sink on main kitchen line is not maintained in good repair or is not repaired by law. Observed hand washing sink found in disrepair by water unable to turn on without knowledge of how the hand washing sink is not working with normal functioning and unable to shut off with normal operation of hand washing sink.

Violation: Training Records

- Food Handler Cards

- Food Employees shall demonstrate their knowledge of safe Food handling practices through passing a test from a Food Handler Training Program, Approved by the Enforcement Authority, and possess a Valid Food Handler Card within thirty (30) days of employment in a Food Establishment unless the Food Employee is a Certified Food Protection Manager; the Food Employee does not prepare or handle TCS Food, provided that at a minimum, the Permit Holder assures the Food Employee complies with Part 16 of these rules; or The Food Employee is working as a Food Employee or volunteer of a Temporary Food Establishment or Charitable Food Provider, provided that at minimum, the Person In Charge is a Certified Food Protection Manager or has a Valid Food Handler Card. Instructed PIC to ensure that all food employees are properly trained in safe food handling practices.

Observed that food employees were not in possession of a food handler card or had been trained in another approved food safety course.

Violation: Cold Holding

- Cold Holding Capacities-Equipment

SMITHS 498 - SMITHS 498 DELI - 111 COORS BLVD NW - Current Status: Approved

SMITHS 498 - 111 COORS BLVD NW

Retail Food Establishment Class 5 - SMITHS 498 DELI

Inspection Date: 4/14/2025 Inspection #: COM-RET-030744-2025 Inspection Result: Approved

SONIC DRIVE IN 4 - SONIC DRIVE IN 4 - 3800 MENAUL BLVD NE - Current Status: Conditional Approved

SONIC DRIVE IN 4 - 3800 MENAUL BLVD NE

Food Establishment Class C - SONIC DRIVE IN 4

Inspection Date: 4/16/2025 Inspection #: PT0044298 Inspection Result: Conditional Approved

Violation: Designated Areas

- Designated Areas-Employee Accommodations for eating/drinking/smoking
 - Employees could introduce pathogens to food by hand-to-mouth-to-food contact areas. Instructed PIC to create a designated to accommodate employees' personal which food, food equipment and utensils, clean linens, and single-service and single-use articles must not be in jeopardy of contamination from these areas.

Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products.

Violation: Storage

- Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing
 - Clean equipment and multiuse utensils which have been cleaned and sanitized, laundered linens, and single-service and single-use articles can become contaminated before their intended use in a variety of ways such as through water leakage, pest infestation, or other insanitary condition. Clean equipment, utensils, linens, and single-service and single-use articles must be stored in a clean, dry location, protected from contamination, and at least six (6) inches above the floor. Equipment and utensils must be stored so that they are in a self-draining and inverted position or are covered. Single-service and single-use articles should be kept in the original packaging until use. Instructed PIC to store items so that the risk of contamination prior to use is minimized.

Observed single-service or single-use articles stored outside of the original packaging and not stored in a manner to prevent contamination.

Violation: Physical Facilities

- Outer Openings, Protected

- The presence of insects and rodents is minimized by protecting outer openings to the food establishment. Outer openings of a food establishment shall be protected against the entry of insects and rodents by having solid, self-closing, tight-fitting doors. Instructed PIC to repair or replace the doors so that they are solid, self-closing, and tight-fitting. Light should not be seen through the door when closed. Self-closing doors are not required when they are exit doors that are solid and tight-fitting, designated as an emergency exit, or have limited use.

Observed doors to the outside that are not tight fitting, light can be seen at the edges.

observed back doors with holes and cracks to let in environmental conditions and pests

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed nonfood contact surface with the build up of soil residues. The surface was located in kitchen and kitchen prep areas The surface was made out of metal and plastic The condition of the surface had debris build up on the exterior of soda machines, ice cream machines and ice cream station, behind deep fryers and on piping of deep fryers

instructed pic to clean non food contact surfaces on a more frequent basis

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

- Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove build up and debris and to clean and sanitize.

Observed build up and debris on the ceiling, walls and ceiling vent covers throughout the whole facility

Violation: Plumbing

- System Maintained in Good Repair

- Improper repair or maintenance of any portion of the plumbing system may result in potential health hazards such as cross connections, backflow, or leakage. These conditions may result in the contamination of food, equipment, utensils, linens, or single-service or single-use articles. Improper repair or maintenance may result in the creation of obnoxious odors or nuisances, and may also adversely affect the operation of warewashing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions.

Observed three compartment sink and handwashing sink is not maintained in good repair or is not repaired by law. Observed three compartment sink and hand washing sink found in disrepair by leaking faucet and p trap.

Violation: Food Separation

- Packaged and Unpackaged Food-Separation, Packaging, and Segregation, Cross Contamination

- Food must be protected from contamination by storing the food in packages, covered containers, or wrappings. Instructed PIC to ensure that all food is covered during storage and to train employees on proper food storage procedures.

Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping. Location: inside reach in cand walk in coolers and freezers and ice machine where soda machines are located Food Item: ice, hamburger patties, jalapeno poppers, chicken patties, popcorn chicken, mozzarella sticks.

Violation: Storage

- Food Storage-Preventing Contamination from the Premises

- Unless food is stored on lot handling equipment or in water-proof containers, it must be stored at least six (6) inches above the floor. Storing food on the floor created opportunity for contamination and reduces the ease of cleanability in an area creating harborage for pests. Instructed PIC that food must be stored at least six (6) inches above the floor.

Observed food stored improperly less than six (6) inches off the floor. Location: walk in cooler and prep area Food Item: pretzels and corn dogs.

Violation: Single-Service

Violation: Knowledgeable

- Knowledgeable Person In Charge

- A designated person in charge that is knowledgeable about foodborne disease prevention, the Food Code, and local ordinance requirements is prepared to recognize conditions that may contribute to foodborne illness or that otherwise fail to comply with food safety regulations and is authorized to take appropriate preventive and corrective actions. The person in charge may demonstrate knowledge by having no priority violations, being a certified food protection manager, responding correctly to an inspector's questions as they relate to specific food operations. Instructed PIC that additional food safety training is required in the areas that deficiency was shown.

Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances. Knowledge Tested: Question asked: what were the five reportable food borne illnesses pic could not answer question.

salmonella typhi , ecoli, noro virus, hepatitis and shigella

Violation: Training Records

- Food Handler Cards

- Food handler cards shall be kept by the Food Employee on their Person while working as a Food Employee or volunteer for a Food operation, or a copy shall be kept on file by the current employer and be made available for inspection by the Enforcement Authority. If trained through another approved method; records of the training shall be maintained for the duration of the Food Employee s employment. Instructed PIC to provide updated training records to EHD for review.

The PIC was unable to provide records of training or certification of food employees.

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for sanitizer utilized it must be at the manufacturer specified concentration and temperature range with a contact time of 30 seconds. Manufacturer Specified Concentration: 0ppm Manufacturer Specified Temperature: PIC corrected violation by made quaternary bucket that tested at 200ppm.

Observed chemical solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Type of Sanitizer: Quaternary Location: cookline and front prep area Concentration: 0ppm Temperature: 73f

observed sanitation bucket with 0ppm chemical when tested at the time of the inspection

pic corrected by changing sanitation buckets and then testing them which tested at 200ppm quaternary

SOUTHWEST CHILD CARE - SOUTHWEST CHILD CARE - 2626 TEXAS ST NE - Current Status: Approved

SOUTHWEST CHILD CARE - 2626 TEXAS ST NE

Food Establishment Class C - SOUTHWEST CHILD CARE

Inspection Date: 4/16/2025 Inspection #: PT0054741 Inspection Result: Approved

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

- Package Integrity

- Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Instructed PIC to ensure all food with compromised packaging is not offered for sale and is segregated for return. OR PIC voluntarily discard food items in compromised packaging.

Observed food packaging not in good condition and failing to protect the integrity of the contents of the food from adulteration or potential contaminants. Packaged Food: Refried beans in metal can. Location: On shelf in dry storage room. Condition: Can was dented. Violation corrected on site by PIC discarding dented can.

Violation: Plumbing

- Backflow Prevention, Air Gap

- During periods of extraordinary demand, drinking water systems may develop negative pressure in portions of the system. If a connection exists between the system and a source of contaminated water during times of negative pressure, contaminated water may be drawn into and foul the entire system. Standing water in sinks, dipper wells, steam kettles, and other equipment may become contaminated with cleaning chemicals or food residue. To prevent the introduction of this liquid into the water supply through back siphonage, various means may be used. The water outlet of a drinking water system must not be installed so that it contacts water in sinks, equipment, or other fixtures that use water. Providing an air gap between the water supply outlet and the flood level rim of a plumbing fixture or equipment prevents contamination that may be caused by backflow. Instructed PIC to contact repair personnel to have an air gap established to prevent backflow.

Observed an inadequate air gap at floor drain of three compartment sink.

Violation was corrected on site by facility maintenance cutting drain pipe two inches above flood rim of floor drain.

STARBUCKS CORP - STARBUCKS 5805 - 8100 WYOMING BLVD NE - Current Status: Approved

STARBUCKS CORP - 8100 WYOMING BLVD NE

Food Establishment Class C - STARBUCKS 5805

Inspection Date: 4/15/2025 Inspection #: PT0045281 Inspection Result: Approved

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

- Food Storage Containers Identified with Common Name of Food

- Certain foods may be difficult to identify after they are removed from their original packaging. Consumers may be allergic to certain foods or ingredients or the mistaken use of food from labeled containers could result in chemical poisoning and may result in severe medical consequences. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Instructed PIC to label all containers.

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: matcha powder Location: behind front counter

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

- . Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed nonfood contact surface with the build up of soil residues. The surface was located in the cabinets behind front counter, and the spray nozzle for three compartment sink The condition of the surface was soil and food debris build up

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

- Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove build up and debris on floor and walls and to clean and sanitize area

Observed build up and debris on the floors under upright cooler and ice machine and wall south side across from the three compartment sink

Violation: Physical Facilities, Construction and Repair

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

- . Poor repair and maintenance compromises the functionality of the physical facilities. This requirement is intended to ensure that the physical facilities are properly maintained in order to serve their intended purpose. Instructed PIC to contact repair personnel to have holes in wall filled in so that it is able to serve their intended purpose properly.

Observed the following areas of the facility in disrepair. Observed wall directly across from three compartment sink in disrepair by multiple small screw/ nail holes in wall

Violation: Training Records

- Food Handler Cards

- Corrective Action. Food Employees shall demonstrate their knowledge of safe Food handling practices through passing a test from a Food Handler Training Program, Approved by the Enforcement Authority, and possess a Valid Food Handler Card within thirty (30) days of employment in a Food Establishment unless the Food Employee is a Certified Food Protection Manager; the Food Employee does not prepare or handle TCS Food, provided that at a minimum, the Permit Holder assures the Food Employee complies with Part 16 of these rules; or The Food Employee is working as a Food Employee or volunteer of a Temporary Food Establishment or Charitable Food Provider, provided that at minimum, the Person In Charge is a Certified Food Protection Manager or has a Valid Food Handler Card. Instructed PIC to ensure that all food employees are properly trained in safe food handling practices.

Observed that food employees were not in possession of a food handler card or had been trained in another approved food safety course.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours.

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Ice machine Location: back kitchen area by three compartment sink Condition of the Location: brown slime substance on inside top of ice machine

STAYBRIDGE SUITES ALB NORTH - STAYBRIDGE SUITES LIMITED MENU - 5817 SIGNAL AVE NE - Current Status: Approved

STAYBRIDGE SUITES ALB NORTH - 5817 SIGNAL AVE NE

Food Establishment Class C - STAYBRIDGE SUITES LIMITED MENU

Inspection Date: 4/16/2025 Inspection #: PT0085505 Inspection Result: Approved

Violation: Designated Areas

- Designated Areas-Employee Accommodations for eating/drinking/smoking

- . Employees could introduce pathogens to food by hand-to-mouth-to-food contact areas. Instructed PIC to create a designated to accommodate employees' personal which food, food equipment and utensils, clean linens, and single-service and single-use articles must not be in jeopardy of contamination from these areas.

Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products.

- Designation-Dressing Areas and Lockers

- Personal belongings can contaminate food, food equipment, and food-contact surfaces. Proper storage facilities are required for articles such as purses, coats, shoes, and personal medications. Instructed PIC to create an area designated for personal belongings in which food, food equipment and utensils, clean linens, and single-service and single-use articles are not be in jeopardy of contamination from these areas.

Observed facility did not provide lockers or other suitable facilities for storage of employees clothing or other personal belongings.

Violation: Ventilation and Hood Systems

- Heating, Ventilation, Air Conditioning System Vents

- . Instructed PIC to clean and sanitize the indoor ventilation system and to replace filters as necessary to prevent it from becoming a source of contamination of food and food contact surfaces in the surrounding area.

Observed interior intake and exhaust air ducts with debris build up. Location: back kitchen dry storage area

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed nonfood contact surface with the build up of soil residues. The surface was located inside reach in freezer in dry storage area with Ice build up on bottom shelf of freezer and the spray nozzle for the three compartment sink with food and soil debris build up

Violation: Physical Facilities, Construction and Repair

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

- . Poor repair and maintenance compromises the functionality of the physical facilities. This requirement is intended to ensure that the physical facilities are properly maintained in order to serve their intended purpose. Instructed PIC to contact repair personnel to have area of concern repaired so that it is able to serve their intended purpose properly.

Observed the following areas of the facility in disrepair. Observed floor tile by handwashing sink in disrepair by cracked floor tiles

Violation: Testing Devices

- Sanitizing Solutions, Testing Devices

- Testing devices to measure the concentration of sanitizing solutions are required for 2 reasons: 1. The use of chemical sanitizers requires minimum concentrations of the sanitizer to ensure sanitization; and 2. Too much sanitizer could be toxic. Verified facility is utilizing the correct concentration level of sanitizer in the facility. Instructed PIC to acquire sanitizing solution testing kits or device.

Observed no testing kit or other device to measure the concentration of chemical sanitizing solution.. Facility has quat test strips but no chlorine test strips to test sanitizer in ware washing machine

Violation: Thawing

- Thawing Method

- Freezing prevents microbial growth in foods, but usually does not destroy all microorganisms. Improper thawing provides an opportunity for surviving bacteria to grow to harmful numbers and/or produce toxins. Food must be thawed in an approved method such as: A. under refrigeration maintaining food below forty-one (41) degrees F or below, B. submerged under running water at seventy (70) degrees F, or below with sufficient velocity to agitate and float off loose particles in the overflow, if ready-to-eat does not go above forty-one (41) degrees F, or if raw does not exceed forty-one (41) degrees F for four (4) hours including the cooking or re-cooling process C. in a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process, or when the entire, uninterrupted cooking process takes place in the microwave oven D. as part of the cooking process E. prepared for immediate service in response to an individual consumer's order Instructed PIC to retrain food employees on thawing food and PIC corrected violation by placing burger patties in reach in cooler

Observed frozen time/temperature control for safety food improperly thawing. Food: Frozen Burger patties Location on ware washing machine table Condition: Frozen Method: Left out at room temperature next to ware washing machine

Violation: Precleaning and Rinsing

- Rinsing Equipment and Utensils after Cleaning and Sanitizing

- It is important to rinse off detergents, abrasive, and food debris after the wash step to avoid diluting or inactivating the sanitizer. Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted by using a distinct water rinse step if warewashing with a three (3) compartment sink, alternative manual warewashing equivalent, or performing cleaning in place on large or installed equipment. Instructed PIC to retrain employees on the necessity of the water rinse step and that equipment and utensils observed being cleaned and sanitized improperly must be re-cleaned and sanitized.

Observed a three (3) compartment sink being used for warewashing without use of a water rinse step. PIC stated the drain plug is not working on one of the three compartment sinks

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours.

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Ice machine Location: back kitchen prep area
Condition of the Location: green brown slime residue build up on inside of ice machine near ice chute

STAYBRIDGE SUITES ALB NORTH - STAYBRIDGE SUITES THE PANTRY - 5817 SIGNAL AVE NE - Current Status: Approved

STAYBRIDGE SUITES ALB NORTH - 5817 SIGNAL AVE NE

Retail Food Establishment Class 3 - STAYBRIDGE SUITES THE PANTRY

Inspection Date: 4/16/2025 Inspection #: PT0125340 Inspection Result: Approved

SUSHI XUAN - SUSHI XUAN - 417 TRAMWAY BLVD NE, 3 - Current Status: Approved

SUSHI XUAN - 417 TRAMWAY BLVD NE, 3

Food Establishment Class D - SUSHI XUAN

Inspection Date: 4/15/2025 Inspection #: PT0144375 Inspection Result: Closure Re-Inspection Required

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

- The storage of poisonous or toxic materials directly above or adjacent to food could result in contamination of the food from spillage. Poisonous or toxic materials must be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic materials by spacing or partitioning; and storing them in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. Instructed PIC to move chemicals to an approved location.

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food.

Poisonous/Toxic Substance: Cleaner

Location: Stored in spray bottle hanging on basin of hand washing sink directly next to shelf/rack of cooling tempura chicken.

- Common Name-Working Containers

- When toxic or poisonous substances are purchased in bulk, it is common practice to divide the contents into working containers for use around the establishment. When working containers are not labeled, a risk of misuses or food contamination is created. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. Instructed PIC that the unlabeled containers and their contents must not be used in the operation of the food establishment unless it can be shown that there is an internal system where the contents are known and the containers can be labeled properly.

Observed working containers used for storing poisonous or toxic materials taken from bulk supplies not properly labeled or identified.

Container Type: spray bottle

Alleged Material: Cleaner

Violation: Operation and Maintenance

- Hand Drying Provision

- Hand drying provisions must be provided for hand drying so that employees will not dry their hands on their clothing or other unclean materials which could re-contaminate hands. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with: (A) individual, disposable towels (B) a continuous towel system that supplies the user with a clean towel (C) a heater-air hand drying device or (D) a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. Instructed PIC to provide and ensure that hand drying provisions are available for each handwashing sink.

Observed no approved method of hand drying at handwashing sink(s).

Location: hand washing sink in kitchen area

- Using a Handwashing Sink-Operation and Maintenance

- 1.) Handwashing facilities can become sources of contamination if the sinks used for other purposes such as for food preparation and warewashing. Instructed PIC to train food employees that handwashing facilities can be utilized for no other purposes other than handwashing.

2.) In order to minimize the possibility that a non-designated handwashing sink is used for handwashing such as ones used food preparation or utensil washing, or a service sink or curbed cleaning facility used for the disposal of mop water or similar wastes, may not be provided with the handwashing aids and devices required for a handwashing sink. Instructed PIC to remove hand aids or devices from non-designated handwashing sink.

1.) Observed handwashing sink used for purposes other than handwashing. Location: food preparation area

Manner: observed stainless steel scouring sponge stored in the basin of the hand washing sink at the time of inspection.

Observed sinks other than handwashing sink(s) supplied with handwashing aids or devices.

Location: designated prep sink and warewashing sink

Manner: Observed a soap dispenser and paper towel dispenser installed next to warewashing sink and prep sink at the time of inspection.

Violation: Hot & Cold Water Availability & Pressure

- Water Capacity-Quantity and Availability

- Hot water required for washing items such as equipment and utensils and employees' hands, must be available in sufficient quantities to meet demand during peak water usage periods. Instructed PIC to contact repair personnel to have hot water restored to hand washing sink within 48 hours or by 04-17-25.

Observed facility with insufficient hot water.

Location: hand washing sink in food preparation area

Manner: Observed hot water is turned off at sink or hot water is not dispensed from hand washing sink when the handle is turned on.

Violation: Training Records

- Food Handler Cards

- Food Employees shall demonstrate their knowledge of safe Food handling practices through passing a test from a Food Handler Training Program, Approved by the Enforcement Authority, and possess a Valid Food Handler Card within thirty (30) days of employment in a Food Establishment unless the Food Employee is a Certified Food Protection Manager; the Food Employee does not prepare or handle TCS Food, provided that at a minimum, the Permit Holder assures the Food Employee complies with Part 16 of these rules; or The Food Employee is working as a Food Employee or volunteer of a Temporary Food Establishment or Charitable Food Provider, provided that at minimum, the Person In Charge is a Certified Food Protection Manager or has a Valid Food Handler Card. Instructed PIC to ensure that all food employees are properly trained in safe food handling practices.

Observed that food employees were not in possession of a food handler card or had been trained in another approved food safety course.

Violation: Cold Holding

- Time/Temperature Control for Safety Food, Cold Holding

Maintaining TCS foods under the cold temperature control requirements prescribed in this code will limit the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Instructed PIC to rapidly chill food to below 41°F as measured by a calibrated thermometer. Violation corrected on site by observing PIC rapidly chill food to 41°F during inspection.

Observed food items in cold holding unit measuring above 41°F.

Location: Reach in cooler along south wall

Food Items: raw shrimp, raw scallops

Temperature: 47°F

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters.

Instructed PIC to contact repair personnel to have warewashing machine repaired and to have quat dispenser repaired as well. Also Instructed PIC that for chlorine sanitizer at a concentration range of 100ppm must also be at a minimum temperature of 55F. Instructed PIC that for quaternary ammonium compound solution at a concentration range of allowed by the manufacturer must also be at a minimum temperature of 75F with a contact time of 30 seconds.

Also Instructed PIC to discontinue use of Quat Dispenser and Warewashing machine until they have been repaired and are able to dispense approved sanitizers. Observed

1.) Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization.

Location: Warewashing machine

Concentration: 0 ppm

2.) Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Quat Dispenser and Sanitizer bucket in sushi area

Concentration: 0 ppm

Violation: Date Marking and Disposition

- Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition

- Ready-to-eat, time/temperature control for safety food prepared in a food establishment and held longer than a 24 hour period shall be marked to indicate the date or day by which the food is to be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. Instructed PIC to retrain food employees on the proper date marking of food items held longer than 24 hour period inside the facility. Instructed PIC to discard food items bearing no date markings and to retrain employees to utilize date marking indicators.

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators.

Location: Reach in cooler and prep top cooler

Food Items: Cut bell peppers, raw shrimp, raw scallops, bean sprouts, raw beef

Expiration Dates: no dates observed.

SUSHI XUAN - 417 TRAMWAY BLVD NE, 3

Food Establishment Class D - SUSHI XUAN

Inspection Date: 4/15/2025 Inspection #: RT-FOODEST-031057-2025 Inspection Result: Approved

Violation: Training Records

- Food Handler Cards

- Food Employees shall demonstrate their knowledge of safe Food handling practices through passing a test from a Food Handler Training Program, Approved by the Enforcement Authority, and possess a Valid Food Handler Card within thirty (30) days of employment in a Food Establishment unless the Food Employee is a Certified Food Protection Manager; the Food Employee does not prepare or handle TCS Food, provided that at a minimum, the Permit Holder assures the Food Employee complies with Part 16 of these rules; or The Food Employee is working as a Food Employee or volunteer of a Temporary Food Establishment or Charitable Food Provider, provided that at minimum, the Person In Charge is a Certified Food Protection Manager or has a Valid Food Handler Card. Instructed PIC to ensure that all food employees are properly trained in safe food handling practices.

Observed that food employees were not in possession of a food handler card or had been trained in another approved food safety course.

SW CONVENIENCE STORES LLC - DK #715 - 3610 CANDELARIA RD NE - Current Status: Approved

SW CONVENIENCE STORES LLC - 3610 CANDELARIA RD NE

Retail Food Establishment Class 3 - DK #715

Inspection Date: 4/14/2025 Inspection #: PT0045185 Inspection Result: Approved

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed nonfood contact surface with the build up of soil residues. The surface was located In retail Area drink station The surface was made out of Metal The condition of the surface had debris (syrup) on the exterior and inside of the cabinets

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

- Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove build up and debris and to clean and sanitize.

Observed build up and debris on the Floors and walls in back prep area where soda syrups and three compartment sinks are located.

Violation: Physical Facilities, Construction and Repair

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

- Poor repair and maintenance compromises the functionality of the physical facilities. This requirement is intended to ensure that the physical facilities are properly maintained in order to serve their intended purpose. Instructed PIC to contact repair personnel to have area of concern repaired so that it is able to serve their intended purpose properly.

Observed the following areas of the facility in disrepair. Observed back retail area in disrepair by holes in ceiling and walls in back retail area.

send pictures of repairs to CHPD come into compliance

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

- Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - Grease/Soil Deposits, Cooking Equipment

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours.

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: handwashing sink and three compartment sink, reach in coolers and walk in cooler Location: front and back retail Condition of the Location: Debris build up inside three compartment sink, handwashing sink, reach in coolers and walk in cooler

TEA LAB - TEA LAB - 3200 COORS BLVD NW, E - Current Status: Conditional Approved

TEA LAB - 3200 COORS BLVD NW, E

Food Establishment Class C - TEA LAB

Inspection Date: 4/15/2025 Inspection #: PT0160378 Inspection Result: Conditional Approved

Violation: Operation and Maintenance

- Hand Drying Provision

- Hand drying provisions must be provided for hand drying so that employees will not dry their hands on their clothing or other unclean materials which could re-contaminate hands. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with: (A) individual, disposable towels (B) a continuous towel system that supplies the user with a clean towel (C) a heater-air hand drying device or (D) a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. Instructed PIC to provide and ensure that hand drying provisions are available for each handwashing sink.

Observed no approved method of hand drying at handwashing sink(s). Location: Main handwashing sink

Violation: Surface Not Clean

- Nonfood-Contact Surfaces, Easily Cleanable

- Hard-to-clean areas could result in the attraction and harborage of insects and rodents and allow the growth of foodborne pathogenic microorganisms. Well-designed equipment enhances the ability to keep nonfood-contact surfaces clean. Instructed PIC to replace the material with one that is easily cleanable or to modify the existing material so that it is easily cleanable.

Observed nonfood contact surface that was not easily cleanable.

The surface was located upper level shelving above beverage bar

The surface was made out of wood and plastic coating

The condition of the surface was in a state of peeling making shelf not smooth, easily cleanable or non-absorbent.

- Nonfood Contact Surfaces - Cleaning Frequency

- . Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed nonfood contact surface with the build up of soil residues.

The surface was located in kitchen, walk in cooler such as vent covers, counter tops and kitchen equipment exteriors.

The surface was made out of stainless steel

The condition of the surface was covered in debris build up and residue

Violation: Personal Cleanliness

- Prohibition-Jewelry

- Items of jewelry such as rings, bracelets, and watches may collect soil and the construction of the jewelry may hinder routine cleaning. As a result, the jewelry may act as a reservoir of pathogenic organisms transmissible through food. An additional hazard associated with jewelry is the possibility that pieces of the item or the whole item itself may fall into the food being prepared. Hard foreign objects in food may cause medical problems for consumers, such as chipped and/or broken teeth and internal cuts and lesions. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. Instructed PIC to retrain employees on personal cleanliness requirements.

Observed employee wearing unapproved jewelry while preparing food.

Food Preparation Activity: Making craft beverages

Inappropriate Jewelry Observed: Bracelets

Violation: Plumbing

- System Maintained in Good Repair

Improper repair or maintenance of any portion of the plumbing system may result in potential health hazards such as cross connections, backflow, or leakage. These conditions may result in the contamination of food, equipment, utensils, linens, or single-service or single-use articles. Improper repair or maintenance may result in the creation of obnoxious odors or nuisances, and may also adversely affect the operation of warewashing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions.

Observed plumbing line under utility sink is not maintained in good repair or is not repaired by law. Observed plumbing line under utility sink found in disrepair by having a leak that needs to be repaired.

- Backflow Prevention, Air Gap

- During periods of extraordinary demand, drinking water systems may develop negative pressure in portions of the system. If a connection exists between the system and a source of contaminated water during times of negative pressure, contaminated water may be drawn into and foul the entire system. Standing water in sinks, dipper wells, steam kettles, and other equipment may become contaminated with cleaning chemicals or food residue. To prevent the introduction of this liquid into the water supply through back siphonage, various means may be used. The water outlet of a drinking water system must not be installed so that it contacts water in sinks, equipment, or other fixtures that use water. Providing an air gap between the water supply outlet and the flood level rim of a plumbing fixture or equipment prevents contamination that may be caused by backflow. Instructed PIC to contact repair personnel to have an air gap established to prevent backflow.

Observed an inadequate air gap at floor drain under 3 compartment sink.

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 25-49ppm must also be at a minimum temperature of 120F with a contact time of 10 seconds. PIC corrected violation by making fresh 100ppm chlorine batch.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization.

Location: Kitchen

Concentration: 0ppm

Violation: Date Marking and Disposition

- Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition

- Ready-to-eat, time/temperature control for safety food prepared in a food establishment and held longer than a 24 hour period shall be marked to indicate the date or day by which the food is to be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. Instructed PIC to retrain food employees on the proper date marking of food items held longer than 24 hour period inside the facility. PIC voluntarily discarded food items bearing no date markings.

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators.

Location: Make table

Food Items: House made whip cream, sauces and pudding

Expiration Dates: Not available

THE BAD COMPANY LLC - THE BAD COMPANY LLC - 1616 EUBANK BLVD NE, B - Current Status: Approved

THE BAD COMPANY LLC - 1616 EUBANK BLVD NE, B

Retail Food Establishment Cannabis Class 1 - THE BAD COMPANY LLC

Inspection Date: 4/16/2025 Inspection #: PT0158362 Inspection Result: Approved

TRIANA - TRIANA - 111 CARLISLE BLVD NE - Current Status: Approved

TRIANA - 111 CARLISLE BLVD NE

Food Establishment Class C - TRIANA

Inspection Date: 4/17/2025 Inspection #: PT0149175 Inspection Result: Approved

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

- Food Storage Containers Identified with Common Name of Food

- 3-302.12

Certain foods may be difficult to identify after they are removed from their original packaging. Consumers may be allergic to certain foods or ingredients or the mistaken use of food from labeled containers could result in chemical poisoning and may result in severe medical consequences.

Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Instructed PIC to label all containers.

3-302.12

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working

Container of Food: containers plastic sugar Location: kitchen area

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed nonfood contact surface with the build up of soil residues. The surface was located Kitchen area The surface was made out of metal The condition of the surface had debris build up on top of ice machine

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

- Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove build up and debris on and to clean and sanitize .

Observed build up and debris on the floors, walls and ceilings.

Violation: Physical Facilities, Construction and Repair

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

- Wall and ceiling attachments, such as light fixtures, mechanical room ventilation system components, vent covers, wall mounted fans, ornamental objects, and other attachments, must be EASILY CLEANABLE, with the exception of what is mentioned in (B) of this section. (B) If wall and ceiling surfaces, decorative accessories, and other ambiance-enhancing items are maintained clean in a CONSUMER area, this criterion need not be met. Instructed person in charge to clean and sanitize wall and ceiling attachments.

Observed missing tile in back entry way located in kitchen area with build up and debris.

Violation: Cold Holding

- Cold Holding Capacities-Equipment

- The ability of equipment to maintain time/temperature control for safety foods at Code-required temperatures is critical to food safety. Improper holding and cooking temperatures continue to be major contributing factors to foodborne illness. Therefore, it is very important to have adequate cold holding equipment with enough capacity to meet the demands of the operation. Instructed PIC to make repairs necessary to have adequate cold holding equipment or must acquire sufficient equipment to do so.

Observed insufficient cold holding equipment to properly hold food cold. Location: kitchen area Condition: reach in coolers in kitchen area were temping above 41 degrees

- Time/Temperature Control for Safety Food, Cold Holding

- Maintaining TCS foods under the cold temperature control requirements prescribed in this code will limit the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Instructed PIC to rapidly chill food to below 41°F as measured by a calibrated thermometer.

Observed food items in cold holding unit measuring above 41°F. Location: inside reach in coolers Food Items: Roasted garlic, mascarpone, Meatballs, chili sauce, roasted garlic, cooked onions, asparagus, carrots, chopped sweet potatoes, pork chops, milk, sabayon, watermelon, orange slices, chutney, membrillo, piquillo, mayonnaise, anchovies, roasted garlic, custard, shmaltz, mascarpone,

TWISTERS #14 - TWISTERS #14 - 425 EUBANK BLVD NE - Current Status: Conditional Approved

TWISTERS #14 - 425 EUBANK BLVD NE

Food Establishment Class C - TWISTERS #14

Inspection Date: 4/14/2025 Inspection #: PT0140647 Inspection Result: Conditional Approved

Violation: Operation and Maintenance

- Hand Drying Provision

- Hand drying provisions must be provided for hand drying so that employees will not dry their hands on their clothing or other unclean materials which could re-contaminate hands. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with: (A) individual, disposable towels (B) a continuous towel system that supplies the user with a clean towel (C) a heater-air hand drying device or (D) a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. Instructed PIC to provide and ensure that hand drying provisions are available for each handwashing sink. Observed PIC re-supply paper towel dispenser during inspection. Violation corrected on site.

Observed no approved method of hand drying at handwashing sink(s). Observed paper towels not available in the dispenser at the time of inspection.

Location: hand washing sink in food service area

Violation: Physical Facilities

- Outer Openings, Protected

- The presence of insects and rodents is minimized by protecting outer openings to the food establishment. Outer openings of a food establishment shall be protected against the entry of insects and rodents by having solid, self-closing, tight-fitting doors. Instructed PIC to repair or replace the doors so that they are solid, self-closing, and tight-fitting. Light should not be seen through the door when closed. Self-closing doors are not required when they are exit doors that are solid and tight-fitting, designated as an emergency exit, or have limited use.

Observed doors to the outside that are not tight fitting, light can be seen at the edges at the time of inspection.

Violation: Plumbing

- System Maintained in Good Repair

- Improper repair or maintenance of any portion of the plumbing system may result in potential health hazards such as cross connections, backflow, or leakage. These conditions may result in the contamination of food, equipment, utensils, linens, or single-service or single-use articles. Improper repair or maintenance may result in the creation of obnoxious odors or nuisances, and may also adversely affect the operation of warewashing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions. Instructed PIC to repair leak at three compartment sink and to notify CHPD with updates for verification.

Observed three compartment sink faucet is not maintained in good repair or is not repaired by law. Observed faucet found in disrepair by having a leak at the time of inspection.

Violation: Food Separation

- Packaged and Unpackaged Food-Separation, Packaging, and Segregation, Cross Contamination

- It is important to separate foods in a ready-to-eat form from raw animal foods during storage, preparation, holding and display to prevent them from becoming contaminated by pathogens that may be present in or on the raw animal foods. Except when frozen or combined as ingredients; non-ready-to-eat raw animal foods must be separated from ready-to-eat raw animal foods such as molluscan shellfish or fish for sushi, or other raw ready to eat food, cooked ready-to-eat food, and fruits and vegetables prior to washing. Instructed PIC that the food not separated from the non-ready-to-eat raw animal food must not be used in the food operation or must be cooked to a temperature sufficient to act as a kill step for pathogens. Instructed PIC to store foods in a manner that protects ready-to-eat food from contamination. Observed PIC relocated raw shell eggs to bottom of the shelving below pasteurized eggs during inspection. Violation corrected on site.

Observed non-ready-to-eat raw animal food stored with ready-to-eat food without protection from contamination.

Location: walk in cooler shelving

Condition: Observed pasteurized liquid eggs stored below raw shell eggs

Violation: Cold Holding

- Cold Holding Capacities-Equipment

- The ability of equipment to maintain time/temperature control for safety foods at Code-required temperatures is critical to food safety. Improper holding and cooking temperatures continue to be major contributing factors to foodborne illness. Therefore, it is very important to have adequate cold holding equipment with enough capacity to meet the demands of the operation. Instructed PIC to make repairs necessary to have adequate cold holding equipment or must acquire sufficient equipment to do so. Also instructed PIC to immediately place all food items in prep top cooler in ice, contact repair personnel to have prep cooler repaired so that it is able to maintain cold holding temperatures of 41°F or below. PIC must also provide updates on repairs to CHPD for verification.

Observed insufficient cold holding equipment to properly hold food cold.

Location: underneath expo window

Condition: observed prep top cooler temping at 45-47°F during inspection.

- Time/Temperature Control for Safety Food, Cold Holding

- Maintaining TCS foods under the cold temperature control requirements prescribed in this code will limit the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Instructed PIC to rapidly chill food to below 41°F as measured by a calibrated thermometer. Observed PIC place all food items in ice during inspection. Violation corrected on site.

Observed food items in cold holding unit measuring above 41°F.

Location: prep top cooler underneath expo window.

Food Items: Sliced tomatoes, diced tomatoes, shredded lettuce, guacamole, shredded cheese

Temperature: temping between 45°F and 47°F.

WINGSTOP 714 - WINGSTOP 714 - 425 EUBANK BLVD NE - Current Status: Approved

WINGSTOP 714 - 425 EUBANK BLVD NE

Food Establishment Class C - WINGSTOP 714

Inspection Date: 4/16/2025 Inspection #: PT0151805 Inspection Result: Approved

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

- Hair can be both a direct and indirect vehicle of contamination. Food employees may contaminate their hands when they touch their hair. A hair restraint keeps dislodged hair from ending up in the food and may deter employees from touching their hair. Food employees must wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. Instructed PIC to retrain food employees on proper hair restraints.

Observed a food employee without proper hair restraints for facial hair at the time of inspection.

Location: facility

Activity: food preparation/cleaning sanitizing