**Consumer Health Protection Inspections Performed**

**3/5/2022 - 3/11/2022**

**WALGREENS 06587 - 9700 MENALIL BLVD NE**

Description - WALGREENS 06587 (Retail-Prepackaged)

Activity Date - 03/11/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

**SMITHS 439 - 4700 TRAMWAY BLVD NE**

Description - SMITHS 439 DELI (Retail-Deli)

Activity Date - 03/10/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

**09 OUT OF COMPLIANCE**

**S47 Nonfood-contact surfaces clean**

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

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

OBSERVED DRIED FOOD DEBRIS ON THE DOOR RAILING AREAS ON THE REACH IN COOLERS AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO CLEAN AND SANITIZE DOOR RAILING AND INTERIOR OF REACH IN COOLERS ON A REGULAR BASIS.

**S49 Plumbing installed; proper backflow devices**

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

5-205.15 System Maintained in Good Repair

1. OBSERVED THE DRAIN PIPE FOR HAND WASHING SINK IN NEAR WAREWASHING AREA IS TOO SHORT AND CAUSES WATER TO SPRAY ONTO FLOOR AREA AND NOT INTO THE DRAIN. OBSERVED A LAMINATED SHEET OF PAPER ATTACHED TO PIPE USED AS A BLOCK IN AN ATTEMPT TO DIRECT WATER INTO DRAIN. INSTRUCTED PERSON IN CHARGE TO REPAIR DRAIN PIPE SO THAT IT WILL DRAIN WATER INTO THE DRAIN AND NOT ONTO FLOOR. REMINDED PERSON IN CHARGE TO ENSURE THERE IS ALSO AN AIR GAP WITH REPLACEMENT PIPE INSTALLATION.

2. OBSERVED BUILD UP AND DEBRIS IN THE FLOOR DRAIN BEHIND THE ROTISSERIE OVEN AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO CLEAN AND SANITIZE FLOOR DRAINS ON A DAILY BASIS.

**SMITHS 439 MEAT - 4700 TRAMWAY BLVD NE**

Description - SMITHS 439 MEAT (Retail-Meat/Seafood)

Activity Date - 03/10/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

**S8 Adequate hand washing sinks properly supplied and accessible**

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED HAND WASHING SINK IN FRONT MEAT COUNTER AREA WAS UNACCESSIBLE AT THE TIME OF INSPECTION. OBSERVED A SPEED RACK WITH RACK MEAT ITEMS STORED DIRECTLY IN FRONT OF HAND WASHING SINK AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO RETRAIN EMPLOYEES TO KEEP HAND WASHING SINK ACCESSIBLE FOR REGULAR USE BY EMPLOYEES. VIOLATION CORRECTED ON SITE BY RELOCATING SPEED RACK AWAY FROM HAND WASHING SINK.

**SMITHS 439 GROCERY - 4700 TRAMWAY BLVD NE**

Description - SMITHS 439 GROCERY (Retail-Grocery)

Activity Date - 03/10/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

**09 OUT OF COMPLIANCE**

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

3-101.11 Safe, Unadulterated and Honestly Presented

OBSERVED TWO CANS OF BEANS WITH DENTS ON THE TOP SEAMS OF CANS AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO DISPOSE OF DAMAGED CANS. VIOLATION CORRECTED ON SITE BY REMOVAL OF CANS FROM SHELVES.

Activity Date - 03/10/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S37 Contamination prevented during food preparation, storage and display

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

3-305.11 Food Storage-Preventing Contamination from the Premises
3-307.11 Miscellaneous Sources of Contamination

OBSERVED BAGS OF ICING STORED ON PREP TABLE UNDER SOAP DISPENSER NEAR HAND WASHING SINK NEAR OVEN AREA AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO CONTACT REPAIR PERSONNEL TO INSTALL SPLASH GUARDS ON HAND WASHING SINK NEAR OVENS IN BAKERY AREA.

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

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

4-501.11 Good Repair and Proper Adjustment-Equipment

OBSERVED WALK IN COOLER'S INTERIOR DOOR HANDLE IS BROKEN AND DAMAGED AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO CONTACT REPAIR PERSONNEL TO HAVE HANDLE REPAIRED.

S47 Nonfood-contact surfaces clean

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

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

OBSERVED DRIED DEBRIS AND BUILD UP ON THE WALK IN COOLER HANDLE AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO CLEAN AND SANITIZE DOOR HANDLES ON A DAILY BASIS.

S49 Plumbing installed; proper backflow devices

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

5-205.15 System Maintained in Good Repair

1. OBSERVED HAND WASHING SINK NEAR OVENS IS SLOW DRAINING AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO CONTACT REPAIR PERSONNEL TO HAVE HAND WASHING SINK SLOW DRAINING ISSUE RESOLVED.

2. OBSERVED HAND WASHING SINK NEAR ENTRY TO BAKERY IS LEAKING AT THE FAUCET AREA AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO CONTACT REPAIR PERSONNEL TO HAVE HAND WASHING SINK LEAK REPAIRED.

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

5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED HAND WASHING SINK NEAR ENTRY WAS INACCESSIBLE AT THE TIME OF INSPECTION. OBSERVED HAND WASHING SINK WAS BLOCKED BY A RACK OF BREAD AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO RETRAIN EMPLOYEES TO KEEP HAND WASHING SINKS ACCESSIBLE FOR REGULAR USE BY EMPLOYEES. VIOLATION CORRECTED BY RELOCATING BREAK RACK AWAY FROM HAND WASHING SINK.

ALL SEASONS CHILD CARE 402 - 7790 ZUNI RD SE
Description - ALL SEASONS CHILD CARE (Not-For-Profit-Childcare)
Activity Date - 03/08/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

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

4-602.13 Nonfood Contact Surfaces

OBSERVED SINK CABINET INTERIOR IN NEED OF CLEANING AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC CLEANING AND SANITIZING.

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

4-202.18 Ventilation Hood Systems, Filters.

OBSERVED FILTER VENTS AND LIGHT COVER OVER THE STOVE WITH DUST BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

LOVES TRAVEL STOP 210 - 2200 6TH ST NW
Description - LOVE'S COUNTRY STORE (Retail -Grocery)
Activity Date - 03/11/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

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

4-204.13 Dispensing Equipment, Protection of Equipment and Food

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

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

Description - LOVE’S SUBWAY (Food Service Establishment)
Activity Date - 03/11/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

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

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

OBSERVED OPEN PACKAGE OF COOKIES IN FREEZER AT TIME OF INSPECTION.

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

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

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

4-202.12 CIP Equipment

OBSERVED ICE BUILD UP ON COOLING UNIT AT THE TIME OF THE INSPECTION.

INSTRUCTED PIC TO REPAIR UNIT SO NO ICE BUILD UP OR WATER IS DRIPPING ONTO BOXES BELOW THE UNIT. PLEASE SEND A PICTURE OF REPAIR TO NDVIGIL@CABQ.GOV BY 04/01/22

EL PATIO RESTAURANT - 142 HARVARD DR SE
Description - EL PATIO RESTAURANT (Food Service Establishment)
Activity Date - 03/09/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S13 Food separated and protected

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

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

OBSERVED FOUR BAGS OF FLOUR/ SUGAR STORED INCORRECTLY AT THE TIME OF INSPECTION ALL FOOD ITEMS NEED TO BE SIX INCHES OFF THE FLOOR. VIOLATION CORRECTED ON SITE BY EMPLOYEE STORING THE FOOD ITEMS SIX INCHES OFF THE FLOOR.

OBSERVED IN THE REACH IN REFRIGERATOR RAW SHELLED EGGS STORED OVER READY TO EAT FOOD ITEMS. VIOLATION WAS CORRECTED ON SITE BY PIC PLACING RAW FROM READY TO EAT FOOD ITEMS.

S20 Proper cold holding food temperatures

OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

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

OBSERVED GUACAMOLE, CREAM CHEESES HOLDING ABOVE 41 DEGREES FAHRENHEIT AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PIC ICING DOWN THE FOOD ITEMS AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES.

S26 Toxic substances properly identified, stored, and used

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

7-204.11 Sanitizers, Criteria-Chemicals

OBSERVED A CONTAINER OF SANITIZER IS TESTED ABOVE COMPLIANCE IN SANITIZER CONCENTRATION AT THE TIME OF INSPECTION. VIOLATION EAS CORRECTED ON SITE BY EMPLOYEE REMAKING THE SANITIZER. CHLORINE SANITIZER CONCENTRATION TESTED AT 50 PPM.

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

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

OBSERVED BULK FOOD REMOVED FROM ORIGINAL BAG AND PLACED IN A BULK FOOD CONTAINER WITHOUT THE PROPER LABELING AT THE TIME OF INSPECTION. ALL FOODS WHICH HAVE BEEN PLACED IN BULK FOOD CONTAINERS MUST BE LABELED PROPERLY WITH THE COMMON NAME.

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.14 Handwashing Signage

OBSERVED KITCHEN HAND WASH SINK. NO HAND WASH SIGNAGE TO REMIND EMPLOYEES TO WASH THEIR HANDS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO POST A HAND WASH SIGN BY 3/11/22.

CAREFREE LIVING INC - 10916 JUAN TABO PL NE
Description - CAREFREE LIVING INC (Not-For-Profit-Institutional Kitchen)
Activity Date - 03/09/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

SUNSET GRILLE & BAR - 6825 LOMAS BLVD NE
Description - SUNSET BAR (Food Service Establishment-Bar)
Activity Date - 03/07/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S36 Insects, rodents, and animals not present

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

6-501.111 Controlling Pests

OBSERVED PIC COULD NOT PROVIDE COPY OF LAST PEST CONTROL TREATMENT. INSTRUCTED PIC TO CONTACT A CERTIFIED PEST CONTROL COMPANY AND SEND CHPD A COPY OF INVOICE FOR TREATMENT.

S37 Contamination prevented during food preparation, storage and display

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

3-307.11 Miscellaneous Sources of Contamination

OBSERVED PURSE ON THE BARS MAKE LINE AT THE TIME OF THE INSPECTION.

INSTRUCTED PIC TO REMOVE PURSE FROM MAKE LINE TO PREVENT CONTAMINATION FROM THE ENVIRONMENT.

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

5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED HAND SINK WITH WIPE CLOTHS AND CONTAINERS INSIDE BASIN AT TIME OF INSPECTION.

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

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.12 Hand Drying Provision

OBSERVED NO PAPER TOWELS AVAILABLE AT TIME OF INSPECTION.

VIOLATION ADDRESSED ON SITE BY DISCUSSION AND INSTRUCTING PIC TO HAVE TOWELS AVAILABLE AT ALL TIME AS REQUIRED.

### Description - SUNSET GRILLE (Food Service Establishment)

**Activity Date - 03/07/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED**

**09 OUT OF COMPLIANCE**

**S13 Food separated and protected**

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

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

OBSERVED TATER TOTS AND FRENCH FRIES UNCOVERED IN FREEZER AT TIME OF INSPECTION.

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

**S21 Proper date marking and disposition**

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

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

OBSERVED PACKAGES OF HAM STORED ON THE COLD HOLDING WITH NO DATE MARKINGS AT TIME OF INSPECTION.

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

**S34 Thermometers provided and accurate**

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

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

OBSERVED MISSING THERMOMETERS AS REQUIRED IN REACH IN FREEZERS AT THE TIME OF INSPECTION.

VIOLATION ADDRESS ON SITE BY DISCUSSING THE IMPORTANCE OF BEING ABLE TO VERIFY TEMPERATURES AND IS REQUIRED TO HAVE IN ALL FREEZERS AND COOLING DEVICES.

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

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

6-501.111 Controlling Pests

OBSERVED PIC COULD NOT PROVIDE COPY OF PEST CONTROL TREATMENT.

INSTRUCTED PIC TO CONTACT A CERTIFIED PEST CONTROL COMPANY AND SEND A COPY OF INVOICE FOR TREATMENT.
S45 Food and non-food contact surfaces cleanable, properly designed, constructed, and used
OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.

OBSERVED EXCESSIVE AMOUNT OF DEBRIS BUILD UP ON AND NEXT TO THE DEEP FRYERS IN THE KITCHEN.

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

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

4-202.11 Food-Contact Surface's-Cleanability

OBSERVED EXCESSIVE AMOUNT OF DEBRIS BUILD UP IN THE REACH IN FREEZER IN THE KITCHEN AT THE TIME OF THE INSPECTION.

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

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

4-202.11 Food-Contact Surface's-Cleanability

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

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

S8 Adequate hand washing sinks properly supplied and accessible
SECOND STRAIGHT VIOLATION

HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED HAND SINK WITH RADIO INSIDE BASIN AT TIME OF INSPECTION.

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

BOBS BURGERS 3 - 6101 SAN MATEO BLVD NE
Description - (Food Service Establishment)
Activity Date - 03/09/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

Description - BOBS BURGERS (Food Service Establishment)
Activity Date - 03/09/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

6-202.15 Outer Openings, Protected

OBSERVED GAP AT REAR ENTRY DOOR AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE TO SEAL ALL GAPS FROM EXTERIOR IN ORDER TO AVOID INSECTS, RODENTS, ETC. ENTERING THE FACILITY.

S43 Single-use/single-service articles: properly stored and used
OBSERVED SINGLE-USE /SINGLE-SERVICE ITEMS IMPROPERLY STORED OR USED.

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

OBSERVED SINGLE SERVICE CONTAINERS STORED UPRIGHT UNDER PREP AREA AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE WITH DISCUSSION OF PROPERLY STORING SINGLE SERVICE ITEMS IN ORDER TO AVOID ANY CROSS CONTAMINATION. VIOLATION CORRECTED ON SITE BY THE PERSON IN CHARGE SLIPPING SINGLE SERVICE ITEMS WITH TOPS DOWN.

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

6-301.14 Handwashing Signage

OBSERVED NO SIGNAGE AT TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE TO POST SIGNAGE STATING “HAND WASHING SINK ONLY”.

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

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

OBSERVED 10 UNITS OF CHIMICHANGA BURRITOS IN THE SALES CASE NOT DATED AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC PLACING USED BY DATES. AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES

S43 Single-use/single-service articles: properly stored and used
OBSERVED SINGLE-USE /SINGLE-SERVICE ITEMS IMPROPERLY STORED OR USED.

4-502.13 Single-Service and Single-Use Articles-Use Limitations

OBSERVED A CASE OF SINGLE SERVICE ARTICLES STORED ON THE STORAGE AREA FLOORS AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC STORING OFF THE FLOOR. DISCUSSED PROPER PROCEDURES.

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

5-501.115 Maintaining Refuse Areas and Enclosures

OBSERVED RECEPTACLE CLOSURES DAMAGED AND IN NEED OF REPAIR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 4/11/22 WALL CLOSURE'S WILL NEED TO BE REPAIRED. SEND CHPD A PHOTO OF THE RECEPTACLE AREA BROUGHT TO COMPLIANCE AT actrujillo@cabq.gov

OBSERVED TRASH DEBRIS ON THE OUTSIDE FUELING AREA AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE CLEANING THE AREAS.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED FLOORING AROUND THE MOP STATION IN NEED OF REPAIR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 4/11/22 TILES MUST BE REPLACED. SEND CHPD A PHOTO OF FLOORING BROUGHT TO COMPLIANCE.

FOREVER 21 - 10000 COORS BYPASS RD NW STE FO7C
Description - FOREVER 21 (Retail-Prepackaged)
Activity Date - 03/11/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

QUALITY FOODS INC - 500 BROADWAY BLVD SE
Description - QUALITY FOODS INC WAREHOUSE (Warehouse)
Activity Date - 03/10/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

Description - QUALITY FOODS (REPACKAGE SPICES) (Food Processor)
Activity Date - 03/10/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S13 Food separated and protected

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

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

OBSERVED 9 BOXES OF SPICES STORED ON THE FLOOR AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC STORING THE SPICES ON A PALLET. DISCUSSED PROPER PROCEDURES.

S47 Nonfood-contact surfaces clean

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

4-602.13 Nonfood Contact Surfaces

OBSERVED WALL AND FLOORING IN NEED OF CLEANING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

NEW DRAGON CHINESE RESTAURANT - 9550 SAGE RD SW
Description - NEW DRAGON CHINESE (Food Service Establishment)
Activity Date - 03/07/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

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

3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation
OBSERVED RAW BEEF STORED INSIDE FOOD CONTAINER WITH FRIED CHICKEN AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL RAW MEATS MUST BE STORED AWAY OR BELOW READY TO EAT FOODS, PRODUCE AND ALL OTHER FACILITY FOODS TO PREVENT CONTAMINATION OF FOOD ITEMS.

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

3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking
OBSERVED NO DATE MARKING BEING FOLLOWED IN FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOODS MUST BE LABELED WITH COMMON NAME OF FOOD AND CONTAIN EITHER A USE BY OR PRODUCTION DATE NOT TO EXCEED SEVEN DAYS.

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

7-102.11 Common Name-Working Containers
OBSERVED SPRAY BOTTLES CONTAINING CHEMICAL WITH NO LABEL OR IDENTIFICATION AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL CHEMICALS MUST CONTAIN LABEL OR IDENTIFICATION OF COMMON NAME OF CHEMICAL TO PROPERLY IDENTIFY CHEMICALS.

OBSERVED CHEMICAL SPRAY BOTTLES STORED NEXT TO CONDIMENTS SUCH AS SOY SAUCE PACKETS AND FORTUNE COOKIES AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL CHEMICALS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, AND FOOD CONTACT SURFACES.

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

3-302.12 Food Storage Containers Identified with Common Name of Food
OBSERVED FOOD ITEMS SUCH AS NUTS AND FLOUR WITH NO LABEL OR IDENTIFICATION AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOODS MUST CONTAIN LABEL OF COMMON NAME OF FOOD TO PROPERLY IDENTIFY FOOD AND ALLERGENS.

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

6-501.111 Controlling Pests
OBSERVED NO EVIDENCE OF LICENSED PEST CONTROL SERVICES AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE LICENSED PEST CONTROL SERVICES AND PROVIDE DOCUMENTATION ALONG WITH MOST RECENT PEST INSPECTION REPORT.

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

4-202.11 Food-Contact Surface's-Cleanability
OBSERVED PREP TABLE AND GRILL DEFLECTOR WITH FOIL COVERING OVER EQUIPMENT AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD CONTACT SURFACES, EQUIPMENT, FACILITY MUST BE SMOOTH AND EASILY CLEANABLE CONTACT SURFACES TO PROPERLY CLEAN AND SANITIZE.
**09 OUT OF COMPLIANCE**

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

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

OBSERVED OVEN RANGE WITH EXCESSIVE SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN SANITIZE ON A REGULAR BASIS.

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

7-204.11 Sanitizers, Criteria-Chemicals

OBSERVED SINK SANITIZER ARE TESTED ABOVE COMPLIANCE IN SANITIZER CONCENTRATION AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC ADDING WATER, SANITIZER TESTED AT 50 PPM CHLORINE.

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

4-602.13 Nonfood Contact Surfaces

OBSERVED WALLS AROUND THE OVEN WITH GREASE AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

OBSERVED EDGES OF THE FLOORS UNDER STORAGE RACKS WITH DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

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

4-202.18 Ventilation Hood Systems, Filters

OBSERVED HOODS WITH SOIL BUILD UP AT THE TIME OF INSPECTION. I9NSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

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**FASTINOS - 2600 JUAN TABO BLVD NE**

Description - (Food Service Establishment)

Activity Date - 03/09/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

**09 OUT OF COMPLIANCE**

**S19 Proper hot holding temperatures**
OBSERVED IMPROPER HOT HOLDING TEMPERATURES.

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

OBSERVED MEAT BALLS IN STEAM WELL TEMPING AT 115°F AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO REHEAT MEAT BALLS TO 165°F. OBSERVED PERSON IN CHARGE INSTRUCTING EMPLOYEE TO REHEAT MEATBALLS. VIOLATION CORRECTED ON SITE.

**S27 Compliance with variance, specialized process, and HACCP plan**
OBSERVED UNAPPROVED SPECIALIZED FOOD PROCESS USED OR APPROVED VARIANCE NOT FOLLOWED.

3-502.12 Reduced Oxygen Packaging, Criteria
3-502.11 Variance Requirement
8-201.14 Contents of a HACCP Plan
8-201.13 When a HACCP Plan is Required

OBSERVED SPECIALIZED PROCESSING METHOD IN THE FORM OF REDUCED OXYGEN PACKAGING/COOK CHILL BEING UTILIZED FOR PRODUCTION OF MARINARA SAUCE AND ALFREDO SAUCE WITHOUT A HACCP PLAN IN PLACE AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO PROVIDE A COPY OF HACCP PLANS FOR EACH FOOD ITEM BEING PREPARED BY SPECIALIZED PROCESSING METHOD TO CHPD FOR REVIEW.

FACILITY MUST ALSO IMMEDIATELY CEASE ALL SPECIALIZED PROCESSING METHODS UNTIL HACCP PLANS HAVE BEEN REVIEWED AND APPROVED BY CHPD.

S30 Variance obtained for specialized processing method

OBSERVED FACILITY NOT FOLLOWING AN APPROVED VARIANCE FOR SPECIALIZED PROCESSING METHOD.

8-103.11 Documentation of Proposed Variance and Justification

OBSERVED FACILITY DOES NOT HAVE AN APPROVED VARIANCE FOR SPECIALIZED PROCESSING METHOD FOR REDUCED OXYGEN PACKAGING AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO PROVIDE CHPD WITH A COPY OF THEIR HACCP PLANS FOR REVIEW AND APPROVAL FOR EACH FOOD ITEM THAT IS PRODUCED UTILIZING SPECIALIZED METHOD. FAILURE TO COMPLY MAY RESULT IN FURTHER ENFORCEMENT ACTION.

S47 Nonfood-contact surfaces clean

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

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

OBSERVED DRIED FOOD DEBRIS AND BUILD UP ON THE DOOR HANDLES OF REACH IN COOLERS AND FREEZERS AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO CLEAN AND SANITIZE DOOR HANDLES ON A DAILY BASIS.

SANDIA CHURCH OF THE NAZARENE - 8216 CENTRAL AV SE
Description - SANDIA CHURCH OF THE NAZARENE FOOD BANK (Food Bank)
Activity Date - 03/07/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

KEVA JUICE SW LLC - 6600 MENAUL BLVD NE
Description - KEVA JUICE 11 (Food Service Establishment)
Activity Date - 03/11/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

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

OBSERVED OPEN FREEZER CHEST WITH FROZEN YOGURTS, FROZEN FRUITS, ON FRONT COUNTER LINE AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE TO HAVE ALL READY TO EAT FOODS COVERED AND PROTECTED TO AVOID ANY CROSS CONTAMINATION FROM ENVIRONMENT.

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

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

OBSERVED MISSING THERMOMETERS AS REQUIRED IN REACH IN COOLERS, FREEZERS AND ALL OTHER COOLING DEVICES AT THE TIME OF INSPECTION.

VIOLATION ADDRESS WITH THE PERSON IN CHARGE THE IMPORTANCE OF BEING ABLE TO VERIFY TEMPERATURES AND IS REQUIRED TO HAVE IN ALL REACH IN COOLERS, FREEZERS AND COOLING DEVICES.

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

4-101.11 Characteristics-Materials for Construction and Repair

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

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

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

5-205.15 System Maintained in Good Repair

OBSERVED LEAKING FAUCET ON THREE COMPARTMENT SINK AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE TO REPAIR LEAKING FAUCET. ALSO FACILITY MUST FORWARD A COPY OF THE SERVICE INVOICE TO CHPD NO LATER THAN MARCH 18, 2022 5 BUSINESS DAYS.

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

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED DEBRIS BUILD UP BEHIND AND UNDER EQUIPMENT IN THE KITCHEN AREA AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE TO CLEAN AND SANITIZE ON A REGULAR BASIS.

TACO BELL 3897 - 5215 LOMAS BLVD NE
Description - TACO BELL 3897 (Food Service Establishment)
Activity Date - 03/07/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE
S13 Food separated and protected
<table>
<thead>
<tr>
<th>Description</th>
<th>Location</th>
<th>Activity Date</th>
<th>Service</th>
<th>Result</th>
<th>Action</th>
</tr>
</thead>
<tbody>
<tr>
<td>OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.</td>
<td>TOTAL WINE AND MORE - 10420 COORS BYPASS BLVD NW</td>
<td>03/07/2022</td>
<td>ROUTINE FOOD INSPECTION</td>
<td>IN COMPLIANCE</td>
<td>APPROVED</td>
</tr>
<tr>
<td>OBSERVED BOX OF BREAD STICKS OPEN AND COVERED WITH ICE FROM A LEAKING COOLING UNIT AT THE TIME OF THE INSPECTION.</td>
<td>STEPS AHEAD LEARNING CENTER LLC - 3500 INDIAN SCHOOL RD NE</td>
<td>03/07/2022</td>
<td>VERY HIGH RISK</td>
<td>IN COMPLIANCE</td>
<td>APPROVED</td>
</tr>
<tr>
<td>3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation</td>
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<tr>
<td>OBSERVED UNCOVERED BOWL OF PASTA AND UNCOVERED JAR OF JELLY ON COUNTER TOP AT THE TIME OF THE INSPECTION.</td>
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<tr>
<td>OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.</td>
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<tr>
<td>OBSERVED DEBRIS BUILD UP ON THE MAKE LINE SHELVES AND HOLDING AREA AT THE TIME OF THE INSPECTION.</td>
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<td>OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.</td>
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<tr>
<td>OBSERVED LEAK COMING FROM THE FREEZERS COOLING UNIT AT THE TIME OF THE INSPECTION.</td>
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<tr>
<td>4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils</td>
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<tr>
<td>INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS TO PREVENT CONTAMINATION OF THE ENVIRONMENT.</td>
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<tr>
<td>OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.</td>
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<tr>
<td>INSTRUCTED PIC TO GET LEAK REPAIRED BY 03/14/22 AND SEND A PICTURE OF THE REPAIRED LEAK TO CHPD INSPECTOR AT <a href="mailto:NDVIGIL@CABQ.GOV">NDVIGIL@CABQ.GOV</a></td>
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<td>S14  Food-contact surfaces: cleaned and sanitized</td>
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<td>S34  Thermometers provided and accurate</td>
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</tbody>
</table>
OBSERVED FOOD THERMOMETERS MISSING, INACCURATE, OR NOT EASILY ACCESSIBLE FOR USE BY EMPLOYEES.

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

OBSERVED MISSING THERMOMETERS AS REQUIRED IN THE REACH IN COOLER AT THE TIME OF INSPECTION.

VIOLATION ADDRESS ON SITE BY DISCUSSING THE IMPORTANCE OF BEING ABLE TO VERIFY TEMPERATURES AND IS REQUIRED TO HAVE IN ALL COOLING DEVICES.

BEGINNING STEPS DAYCARE INC - 6621 PARADISE BLVD NW STE A
Description - BEGINNING STEPS DAYCARE INC (Not-For-Profit-Childcare)
Activity Date - 03/09/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

CHEBA HUT - 115 HARVARD DR SE BLG B
Description - CHEBA HUT (Food Service Establishment)
Activity Date - 03/10/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

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

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

OBSERVED IN A MAKE TABLE, HAM, TURKEY, ROAST BEEF, GREEN CHILI, TOMATOES, HOLDING ABOVE 41 DEGREES FAHRENHEIT AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PIC DISCARDING THE MEATS AND DISCUSSION WITH PIC REGARDING PROPER PROCURES.

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

2-402.11 Effectiveness-Hair Restraints

OBSERVED EMPLOYEES WORKING WITH FOOD WITH HAIR INEFFECTIVELY RESTRAINED AT THE TIME OF INSPECTION. CHPD ASKED MANAGEMENT TWICE TO HAVE EMPLOYEES WORKING WITH FOOD TO PLACE HAIR RESTRAINTS. DISCUSSED PROPER PROCURES.

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

4-204.17 Ice Units, Separation of Drains

OBSERVED WALK IN FREEZER DRIPPING EXCESSIVE CONDENSATION AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 3/17/22. FREEZER MUST BE REPAIRED. SEND CHPD A REPAIR INVOICE ONCE THE FREEZER IS BROUGHT TO COMPLIANCE AT actrujillo@cabq.gov

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

5-103.11 Capacity-Quantity and Availability

OBSERVED NO HOT WATER AVAILABLE AT THE BACK HAND WASH SINK AT THE TIME OF INSPECTION. HOWEVER HOT / COLD WATER IS AVAILABLE THROUGHOUT REST OF FACILITY. HOT AND COLD WATER MUST BE AVAILABLE AT ALL TIMES. PIC MUST FORWARD SERVICE INVOICE TO CHPD BY EMAIL NO LATER THAN 5 BUSINESS DAYS . SEND REPAIR INVOICE TO actrujillo@cabq.gov

S55 Permit To Operate

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

§§ 9-6-1-7 (A) Permits

OBSERVED FACILITY IS OPERATING WITHOUT A CURRENT PERMIT AT THE TIME OF INSPECTION. PERMIT HAD EXPIRED AS OF 11/30/ 2021 _. FACILITY HAS 5 DAYS TO MAKE PERMIT CURRENT TO AVOID FURTHER ENFORCEMENT ACTION. RECEIPT OF PERMIT PAYMENT MUST BE SUBMITTED TO CHPD.

OBSERVED THE FOOD SERVICE BAR ESTABLISHMENT IS ALSO OPERATING WITHOUT A PERMIT AT THE TIME OF INSPECTION. SPOKE WITH PIC THEY STATED THEY WILL HAVE THE APPROPRIATE PAPERWORK FOR THE PRE-OPENING INSPECTION FOR THE BAR NEXT WEEK SOME TIME.

NAGOMI JAPANESE RESTAURANT - 2400 JUAN TabO BLvd NE STE G
Description - NAGOMI JAPANESE RESTAURANT - RETAIL (Retail-Prepackaged)
Activity Date - 03/11/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

Description - NAGOMI JAPANESE RESTAURANT (Retail-Specialty)
Activity Date - 03/11/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

6-202.15 Outer Openings, Protected

OBSERVED SCREEN ON SCREEN DOOR IN KITCHEN AREA IS NOT ATTACHED TO SCREEN DOOR FRAME AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO REPAIR SCREEN DOOR SO THAT PEST ENTRY IS NOT ALLOWED.

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

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

OBSERVED DRIED FOOD DEBRIS ON DOOR HANDLES OF REACH IN COOLERS AND FREEZER AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO CLEAN AND SANITIZE DOOR HANDLES ON A DAILY BASIS.

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

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED TRASH AND BUILD UP ON THE FLOOR AND WALL BEHIND ICE MACHINE AT THE TIME OF INSPECTION.
INSTRUCTED OPERATOR TO CLEAN AND SANITIZE FLOORS AND WALLS ON A REGULAR BASIS.

HYATT PLACE ALBUQUERQUE UPTOWN - 6901 ARVADA AV NE
Description - HYATT PLACE ABQ UPTOWN (Food Service Establishment)
Activity Date - 03/10/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S37 Contamination prevented during food preparation, storage and display
OBSERVED INADEQUATE METHODS TO PREVENT FOOD CONTAMINATION DURING FOOD PREPARATION, STORAGE,
AND DISPLAY.
3-307.11 Miscellaneous Sources of Contamination CELL PHONE

OBSERVED CELL PHONE ON MAKE LINE TABLE WHERE FOOD IS BEING PREPARED AT TIME OF INSPECTION.

VIOLATION ADDRESSED WITH PERSON IN CHARGE TO KEEP PERSONAL ITEMS AWAY FROM FOOD AND FOOD
CONTACT SURFACES IN ORDER TO PREVENT CROSS CONTAMINATION.

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

2-402.11 Effectiveness-Hair Restraints

OBSERVED EMPLOYEES WITHOUT THE PROPER HAIR/BEARD RESTRAINTS AT TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE WITH DISCUSSION OF PROPER HAIR/BEARD RESTRAINT TO
PREVENT CROSS CONTAMINATION.

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED EMPLOYEE DRINK STORED IN REACH IN COOLER UNDER PREP TABLE AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED AND INSTRUCTED PERSON IN CHARGE THAT ALL EMPLOYEE DRINKS MUST BE IN A
CONTAINER THAT CAN EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT. (EX. A CUP WITH A TIGHT-FITTING LID
AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS. NO EATING OR
SMOKING IS ALLOWED IN THE FOOD AREAS IN ORDER TO PREVENT CONTAMINATION BY HANDS.

S43 Single-use/single-service articles: properly stored and used
OBSERVED SINGLE-USE /SINGLE-SERVICE ITEMS IMPROPERLY STORED OR USED.

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

OBSERVED IMPROPER STORAGE OF SINGLE SERVICE ITEMS AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE ON PROPER STORAGE OF SINGLE SERVICE ITEMS IN ORDER
TO PREVENT CROSS ANY CROSS CONTAMINATION.

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

4-101.11 Characteristics-Materials for Construction and Repair

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

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

S54 Adequate ventilation and lighting; designated areas used

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

6-202.11 Light Bulbs, Protective Shielding

OBSERVED BROKEN PROTECTIVE LIGHT SHIELDING IN KITCHEN AREA AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH PERSON IN CHARGE TO HAVE BROKEN LIGHT SHIELDING REPLACED.

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.14 Handwashing Signage

OBSERVED NO SIGNAGE ON HAND WASHING SINKS AT TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE TO POST SIGNAGE STATING "HAND WASHING SINK ONLY" ON ALL HAND WASHING SINKS.

SANCHEZ TACOS - 1607 BROADWAY BLVD SE
Description - SANCHEZ TACOS #1 (Mobile Food Unit)
Activity Date - 03/07/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

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

4-101.11 Characteristics-Materials for Construction and Repair

OBSERVED GASKET TORN AND IN NEED OF REPLACEMENT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE GASKET BY 4/07/22 SEND CHPD A PHOTO OF THE GASKET IN PLACE.

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.14 Handwashing Signage

OBSERVED NO HAND WASH SIGN TO REMIND EMPLOYEES TO WASH THERE HANDS AT THE TIME OF INSPECTION . INSTRUCTED PIC TO PLACE A HAND WASH SIGN BY 3/11/22 SEND CHPD A PHOTO OF THE HAND WASH SIGN POSTED.

ROCKY MOUNTAIN CHOCOLATE FACTORY - 6600 MENAUL BLVD NE STE D1
Description - ROCKY MOUNTAIN CHOCOLATE FACTORY (Food Processor II)
Activity Date - 03/11/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

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

OBSERVED MISSING THERMOMETERS AS REQUIRED IN REACH IN COOLERS, FREEZERS AND ALL OTHER COOLING DEVICES AT THE TIME OF INSPECTION.

VIOLATION ADDRESS WITH THE PERSON IN CHARGE THE IMPORTANCE OF BEING ABLE TO VERIFY TEMPERATURES AND IS REQUIRED TO HAVE IN ALL REACH IN COOLERS, FREEZERS AND COOLING DEVICES.

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

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

4-101.11 Characteristics-Materials for Construction and Repair

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

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

S47 Nonfood-contact surfaces clean

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

4-602.13 Nonfood Contact Surfaces

OBSERVED DEBRIS BUILD UP IN REACH IN COOLER AT THE TIME OF INSPECTION.

VIOLATION ADDRESS WITH PERSON IN CHARGE TO CLEAN AND SANITIZE ON A REGULAR BASIS.

S51 Toilet facilities: properly constructed, supplied, & cleaned

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

5-501.17 Toilet Room Receptacle, Covered

OBSERVED NO COVERED TRASH RECEPTACLE IN RESTROOM AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH THE PERSON IN CHARGE TO PUT COVERED TRASH RECEPTACLE IN RESTROOM.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED DEBRIS BUILD UP ON FLOOR AND UNDER EQUIPMENT IN BACK AREA AT TIME OF INSPECTION.

VIOLATION ADDRESSED WITH PERSON IN CHARGE TO CLEAN AND SANITIZE ON A REGULAR BASIS.
OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.

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

OBSERVED RAW MEATS ABOVE READY TO EAT FOODS AND PRODUCE ITEMS AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL RAW MEATS MUST BE STORED BELOW OR AWAY FROM READY TO EAT FOODS, PRODUCE, AND FACILITY FOODS.

S21 Proper date marking and disposition

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

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

OBSERVED NO DATE MARKING FOLLOWED IN FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD MUST BE LABELED AND CONTAIN EITHER USE BY OR PRODUCTION DATE NOT TO EXCEED SEVEN DAYS.

S4 Proper eating, tasting, drinking, or tobacco use

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

2-401.11 Eating, Drinking or Using Tobacco

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

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

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

OBSERVED BOX OF PORK STORED ON THE FLOOR OF THE WALK IN FREEZER AT THE TIME OF THE INSPECTION

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

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

4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency

OBSERVED DEBRIS BUILD UP ON MAKE TABLE AT THE TIME OF THE INSPECTION.

INSTRUCTED PIC TO CLEAN AND SANITIZE MAKE TABLE.

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

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

OBSERVED PACKAGES A CONTAINER OF COOKED BEEF IN THE WALK IN COOLER WITH NO DATE MARKINGS AS WELL AS ON THE COLD HOLDING TABLE OBSERVED PACKAGES OF SHRIMP BEEF PORK IN ZIPLOCK BAGS READY TO EAT ALL WITH NO DATE MARKINGS AT TIME OF INSPECTION.

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

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

3-501.13 Thawing

OBSERVED FROZEN MEAT(PORK) THAWING ON A CRATE AT THE TIME OF INSPECTION.

INSTRUCTED PIC THAW FROZEN FOOD UNDER COLD RUNNING WATER INSIDE CONTAINER, OR IN REFRIGERATION FOR IMMEDIATE USE.

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

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

OBSERVED MISSING THERMOMETERS AS REQUIRED IN WALK IN, FREEZERS AND ALL OTHER COOLING DEVICES AT THE TIME OF INSPECTION.

VIOLATION ADDRESS ON SITE BY DISCUSSING THE IMPORTANCE OF BEING ABLE TO VERIFY TEMPERATURES AND IS REQUIRED TO HAVE IN ALL WALK IN, FREEZERS AND COOLING DEVICES.

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

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

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

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

S36 Insects, rodents, and animals not present

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

6-501.111 Controlling Pests

OBSERVED PIC COULD NOT PROVIDE COPY OF LAST PEST CONTROL TREATMENT.

OBSERVED MICE DROPPINGS LOCATED IN THE BACK STORAGE AREA AT THE TIME OF THE INSPECTION.

INSTRUCTED PIC TO CONTACT A CERTIFIED PEST CONTROL COMPANY AND SEND CHPD A COPY OF INVOICE FOR TREATMENT BY 03/18/22.

S39 Wiping cloths: properly used and stored

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

3-304.14 Wiping Cloths, Use Limitation

OBSERVED SANITATION BUCKET STORED ON THE FLOOR IN PREP AREA AT TIME OF INSPECTION.

VIOLATION CORRECTED ON SITE BY DISCUSSION THAT CLARIFIES THAT SANITATION BUCKETS SHOULD BE STORED OFF THE FLOOR TO PREVENT TRANSFERRING OF CONTAMINATION TO FOOD EQUIPMENT, UTENSILS OR LINENS.

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

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

4-202.15 Can Openers

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

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

S47 Nonfood-contact surfaces clean

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

4-602.13 Nonfood Contact Surfaces

OBSERVED SHELVES AND RACKS WITH ACCUMULATION OF DEBRIS AT THE TIME OF THE INSPECTION THIS IS A SECOND NOTICE WITH SIMILAR VIOLATION.

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

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

6-201.18 Walls and Ceilings, Studs, Joists, and Rafters

OBSERVED AT THE TIME OF THE INSPECTION CEILING WITH DAMAGE SINKING DOWN FROM THE RAFTERS IN THE KITCHEN AREA AT THE TIME OF THE INSPECTION.

INSTRUCTED PIC TO REPAIR CEILING BY 03/24/22 AND SEND A PHOTO OF THE REPAIR TO CHPD INSPECTOR AT NDVIGIL@CABQ.GOV

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED SUBSTANTIAL BUILD UP OF DEBRIS AND FOOD BEHIND AND UNDER EQUIPMENT THROUGHOUT THE FACILITY WALLS, CEILINGS AND FLOORS AT THE TIME OF THE INSPECTION.

INSTRUCTED PIC THAT THIS BUILD UP MAY LEAD TO FUTURE PEST CONTROL ISSUES IF NOT ADDRESSED.

HO HO SOUTH VALLEY INC - 3211 COORS BLVD SW STE D3
Description - HO HO (Food Service Establishment)
Activity Date - 03/08/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

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

OBSERVED RAW EGGS STORED ABOVE FRIED CHICKEN IN WALK IN COOLER AT THE TIME OF INSPECTION.
INSTRUCTED PIC ALL RAW MEATS MUST BE STORED AWAY OR BELOW READY TO EAT FOODS, PRODUCE AND FACILITY FOODS.

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

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

OBSERVED NO DATE MARKING BEING FOLLOWED IN FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE LABELED WITH COMMON NAME OF FOOD AND CONTAIN EITHER USE BY OR PRODUCTION DATE NOT TO EXCEED SEVEN DAYS.

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

7-201.11 Separation-Storage

OBSERVED CHEMICALS STORED ABOVE BOTTLE DRINKS IN FRONT CASHIER AREA AT THE TIME OF INSPECTION.
INSTRUCTED PIC ALL CHEMICALS MUST BE STORED AWAY OR BELOW ALL FOOD ITEMS TO PREVENT CONTAMINATION.

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

4-204-112 Temperature Measuring Devices-Functionality

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

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

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

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

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

6-501.111 Controlling Pests

OBSERVED NO EVIDENCE OF LICENSED PEST CONTROL SERVICES AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST PROVIDE EVIDENCE OF LICENSED PEST CONTROL SERVICES ALONG WITH MOST RECENT PEST INSPECTION REPORT.

MAZAYA CAFE - 120 HARVARD DR SE
Description - MAZAYA CAFE (Food Service Establishment)
Activity Date - 03/10/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

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

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

OBSERVED SANITIZER BUCKET IS TESTED BELOW COMPLIANCE LEVEL AT TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PIC MAKING NEW SANITIZER. QUAT SANITIZER CONCENTRATION TESTED AT 200 PPM.

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

3-501.14 Cooling

OBSERVED A CURRY SOUP WITHOUT THE PROPER TIME STAMP AS TO WHEN THE SOUP STARTED THE COOLING PROCESS AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC PLACING A TIME STAMP. DISCUSSED PROPER PROCEDURES.

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

5-103.11 Capacity-Quantity and Availability

OBSERVED HOT / COLD WATER VALVES NOT WORKING PROPERLY AT THE TIME OF INSPECTION. HOWEVER HOT / COLD WATER IS AVAILABLE THROUGHOUT REST OF FACILITY. HOT AND COLD WATER MUST BE AVAILABLE AT ALL TIMES. PIC MUST FORWARD SERVICE INVOICE TO CHPD BY EMAIL NO LATER THAN 10 BUSINESS DAYS. HAND SINK MUST WORK TO COMPLIANCE.

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

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED CEILING TILES AND AIR VENTS IN NEED OF CLEANING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZER VENTS AND CEILING TILES ON A REGULAR BASIS.
**CIELITO LINDO 2 - 5109 CENTRAL AV NW**

Description - CIELITO LINDO 2 (Food Service Establishment)

Activity Date - 03/07/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

**09 OUT OF COMPLIANCE**

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

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

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

- OBSERVED FOOD STORAGE CONTAINERS IN STORAGE ON DISH RACK WITH TAPE AND RESIDUE LEFT ON CONTAINERS AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL TAPE AND RESIDUE MUST BE REMOVED FROM FOOD STORAGE CONTAINERS TO MAKE EASILY CLEANABLE AND PREVENT BACTERIA BUILD UP.

S53 Physical facilities installed, maintained, and clean

- OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

- 6-501.12 Cleaning, Frequency and Restrictions

- OBSERVED SUBSTANTIAL AMOUNT OF DEBRIS ABOVE COLD HOLDING UNIT MAKE STATION ON WALLS AND CEILING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AND CLEAN AREA TO PREVENT CONTAMINATION OF FOOD.

**HOME GOODS 767 - 10420 COORS BYPASS NW**

Description - HOME GOODS 767 (Retail-Prepackaged)

Activity Date - 03/07/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

**09 OUT OF COMPLIANCE**

S47 Nonfood-contact surfaces clean

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

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

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

- OBSERVED INTERIOR OF THE REACH IN REFRIGERATOR WITH DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO AND SANITIZE ON A REGULAR BASIS.
OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.

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

OBSERVED THE EXTERIOR OF THE FRYERS WITH BROWN LIKE SOIL RESIDUE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

**S49 Plumbing installed; proper backflow devices**

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

5-205.15 System Maintained in Good Repair

OBSERVED STANDING WATER IN FOOD PREP AREAS, WALK IN COOLER, MOP STATION AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MOP AND SQUEEGEE STANDING WATER AREAS ON A REGULAR BASIS. ALSO SANITIZE FREQUENTLY. DISCUSSED PROPER PROCEDURES WITH PIC.

**FAMILY DOLLAR STORES OF NM INC - 613 BROADWAY BLVD SE**

Description - FAMILY DOLLAR STORES OF NM INC (Retail-Prepackaged)
Activity Date - 03/10/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

**09 OUT OF COMPLIANCE**

**S11 Food in good condition, safe, and unadulterated**

OBSERVED FOOD IN POOR CONDITION, IS UNSAFE, OR IS ADULTERATED.

3-202.15 Package Integrity

OBSERVED TWO CANS OF FOOD CAN DAMAGED ON THE SALES FLOOR DENTED BADLY AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC DISCARDING. DISCUSSED PROPER PROCEDURES.

OBSERVED A UNIT OF CHOPPED HAM DISCOLORED IN THE SALES CASE AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC DISCARDING THE FOOD ITEM.

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

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

3-202.13 Nonfood Contact Surfaces

OBSERVED STORAGE AREA FLOORS WITH DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

**SUSHI AVENUE AT SMITHS 439 - 4700 TRAMWAY BLVD NE**

Description - SUSHI (Retail-Specialty)
Activity Date - 03/10/2022 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED
09 OUT OF COMPLIANCE

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

5-205.15 System Maintained in Good Repair

OBSERVED THE DRAIN PIPE FOR HAND WASHING SINK IN NEAR WAREWASHING AREA IS TOO SHORT AND CAUSES WATER TO SPRAY ONTO FLOOR AREA AND NOT INTO THE DRAIN. OBSERVED A LAMINATED SHEET OF PAPER ATTACHED TO PIPE USED AS A BLOCK IN AN ATTEMPT TO DIRECT WATER INTO DRAIN. INSTRUCTED PERSON IN CHARGE TO REPAIR DRAIN PIPE SO THAT IT WILL DRAIN WATER INTO THE DRAIN AND NOT ONTO FLOOR. REMINDED PERSON IN CHARGE TO ENSURE THERE IS ALSO AN AIR GAP WITH REPLACEMENT PIPE INSTALLATION.

PARADISE HILLS GOLF COURSE - 11035 COUNTRY CLUB LN NW
Description - PARADISE HILLS Golf Course (Food Service Establishment)
Activity Date - 03/09/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

3-501.14 Cooling

OBSERVED MUSHROOMS BEING COOLED IN THE WALK IN COOLER AT THE TIME OF INSPECTION WITHOUT DOCUMENTATION OF COOLING PROCESS. INSTRUCTED PIC TO FOLLOW THE PROPER COOLING PROCEDURES AS LISTED BELOW:

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

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

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

OBSERVED COOKED AND COOLED CHICKEN WINGS, BEEF BRISKET WITH DATE MARKINGS OF 2-22 IN THE WALK IN COOLER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO HAVE A USE BY DATE ON FOOD NOT TO EXCEED 7 DAYS. IF FOOD WAS PREVIOUSLY COOKED AND FROZEN A DATE WHEN FOOD THAWED ABOVE 32 DEGREES F MUST BE PLACED ON FOOD TO ENSURE THE 7 DAY SHELF LIFE AFTER FROZEN IS CORRECT.

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

6-501.110 Using Dressing Rooms and Lockers

OBSERVED PERSONAL BELONGINGS BEING STORED ON FOOD RACKS IN DRAY STORAGE SUCH AS JACKETS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO STORE ALL PERSONAL BELONGINGS IN A AREA AWAY FROM FOOD AND FOOD CONTACT SURFACES.

Description - RESTAURANT BAR (Food Service Establishment-Bar)
Activity Date - 03/09/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

EL BOTANERO DE GUAYMAS LLC - 475 COORS BLVD NW STE H
Description - EL BOTANERO DE GUAYMAS LLC (Food Service Establishment-Bar)
Activity Date - 03/09/2022 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED

CLAIRES BOUTIQUES - 10000 COORS BYPASS NW #C211
**Activity Date - 03/11/2022** (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

**Activity Date - 03/11/2022** (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

**Activity Date - 03/07/2022** (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

**NUTRISHOP - 15429 COORS BYPASS NW STE 101**
Description - NUTRISHOP (Retail-Prepackaged)

**DICKS SPORTING GOODS - 6000 MENAUL BLVD NE STE 2000**
Description - DICKS SPORTING GOODS (Retail-Prepackaged)

**SPENCER GIFTS INC - 10009 COORS BYPASS NW**
Description - SPENCER GIFTS INC (Retail-Prepackaged)

**GRANDMAS DINER LLC - 2500 BROADWAY BLVD SE**
Description - GRANDMAS DINER LLC (Food Service Establishment)

**09 OUT OF COMPLIANCE**

**S55 Permit To Operate**

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

§§ 9-6-1-7 (A) Permits

OBSERVED PERMIT EXPIRED ON 4-30-2021

**S18 Proper cooling time and temperatures**

OBSERVED IMPROPER COOLING TIME AND TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

3-501.14 Cooling

OBSERVED GREEN CHILI BEING COOLED WITHOUT THE REQUIRED TIME STAMP AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE PLACING A TIME STAMP. DISCUSSED PROPER PROCEDURES.

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

3-501.13 Thawing

OBSERVED THREE UNITS OF FROZEN GREEN CHILI STEW BEING THAWED A ROOM TEMPERATURE AT THE TIME OF INSPECTION. TIME CONTROLLED FOODS FOR FOOD SAFETY MUST THAWED UNDER COLD RUNNING WATER AT 70 F, OR IN THE WALK COOLER TWO DAYS PRIOR TO USE.

S54 Adequate ventilation and lighting; designated areas used

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

6-202.11 Light Bulbs, Protective Shielding

OBSERVED IN THE WALK IN FREEZER LIGHT COVER MISSING AS REQUIRED AT THE TIME OF INSPECTION. INSTRUCTED PIC TO INSTALL A LIGHT COVER BY 3/25/22. SEND CHPD A PHOTO OF THE LIGHT COVERED AT actrujillo@cabq.gov

GOLD STREET PIZZA AND MORE - 3211 COORS BLVD SW

Description - GOLD STREET PIZZA AND MORE BAR (Food Service Establishment-Bar)

Activity Date - 03/09/2022 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S13 Food separated and protected

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

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

OBSERVED LIQUOR BOTTLES STORED ON THE FLOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE STORED SIX INCHES ABOVE THE FLOOR.

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.14 Handwashing Signage

OBSERVED HAND WASHING SINK WITH NO SIGNAGE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO SIGNAGE NEEDED FOR HAND WASHING ONLY.

ALONSO ARTUROS MEXICAN RESTAURANT - 325 LOUISIANA BLVD SE

Description - OOB ALONSO ARTUROS MEXICAN RESTAURANT (Food Service Establish

Activity Date - 03/07/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S13 Food separated and protected

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

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

OBSERVED IN THE WALK IN COOLER READY TO EAT CALDO NOT COVERED AT THE TIME OF INSPECTION. INSTRUCTED PIC TO COVER ALL READY TO EAT FOODS. DISCUSSED PROPER PROCEDURES.

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

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

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

OBSERVED SANITIZER CONCENTRATION TESTED BELOW SANITIZER CONCENTRATION AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE A CHLORINE SANITIZER OF 50 TO 100 PPM CHLORINE. DISCUSSED PROPER PROCEDURES.

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

7-101.11 Identifying Information, Prominence-Original Containers

OBSERVED A SPRAY BOTTLE WITH A BROWN LIKE TOXIC SUBSTANCE NOT LABELED AT THE TIME OF INSPECTION. INSTRUCTED PIC TO LABEL. DISCUSSED PROPER PROCEDURES.

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

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

OBSERVED SIX CONTAINERS OF BULK FOODS NOT LABELED WITH THE COMMON NAME AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PLACE LABELS ON THE CONTAINERS.

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

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

OBSERVED AN IN USE ICE SCOOP STORED IN THE ICE ICE MACHINE WITH THE HANDLE TOUCHING THE ICE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO STORE THE ICE SCOOP IN A CLEAN SANITIZED BUCKET.

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

5-501.13 Receptacles

OBSERVED OUT DOOR RECEPTACLES LIDS NOT CLOSED AT THE TIME OF INSPECTION. INSTRUCTED PIC TO HAVE LIDS CLOSED AT ALL TIMES.

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

6-304.11 Mechanical-Ventilation

OBSERVED IN THE WALK INN COOLER VENT GUARDS WITH EXCESSIVE DUST BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

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

6-301.11 Handwashing Cleanser, Availability

OBSERVED IN THE KITCHEN HAND WASH SINK NO HAND CLEANSER FOR EMPLOYEES TO WASH THERE HANDS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO STOCK HAND CLEANSER IMMEDIATELY.

LA POSADA BY MAGGIE - 1653 4TH ST NW
Description - LA POSADA BY MAGGIE (Food Service Establishment)
Activity Date - 03/09/2022 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

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

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

OBSERVED MISSING THERMOMETERS AS REQUIRED IN WALK IN, FREEZERS AND ALL OTHER COOLING DEVICES AT THE TIME OF INSPECTION.

INSTRUCTED PIC TO ALWAYS HAVE THERMOMETERS IN COOLING DEVICES.

MESA PROVISIONS - 3120 CENTRAL AV SE
Description - MESA PROVISIONS (Food Service Establishment)
Activity Date - 03/09/2022 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED

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

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

OBSERVED FOUR READY TO EAT FOOD ITEMS IN THE MAKE TABLE NOT LABELED OR DATED AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PLACING USED BY DATES. AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES.

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

6-501.19 Closing Toilet Room Doors

OBSERVED TOILET ROOM DOOR ARE NOT SELF-CLOSING AS REQUIRED AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 4/09/22, RESTROOM DOOR MUST BE SELF CLOSING. SEND CHPD A PHOTO OF THE SELF CLOSING MECHANISM INSTALLED AT actrujillo@cabq.gov

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

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED 8 TO 10 1/4 HOLES ABOVE THE THREE COMPARTMENT SINK AND DISH WASHER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 3/18/22 HOLES MUST BE FILLED IN SO THERE IS NO WAY FOR MOISTURE TO ENTER INTO THE WALL. SEND CHPD A PHOTO OF THE WALL BROUGHT TO COMPLIANCE AT actrujillo@cabq.gov
09 OUT OF COMPLIANCE

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

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

OBSERVED 10 UNITS OF CORN TORTILLAS STORED ON THE FLOOR AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC REMOVING THE FOOD ITEM OFF THE FLOOR AND DISCUSSION OF PROPER STORAGE OF READY TO EAT FOODS.

OBSERVED IN THE FREEZER 10 CASES OF FROZEN FOOD STORED ON THE FREEZER FLOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO STORE ALL FOOD ITEMS SIX INCHES OFF THE FLOOR. DISCUSSED PROPER PROCEDURES.

OBSERVED IN THE WALK IN COOLER READY TO EAT FRIED FISH, CHILI MEAT, TAMALES, SALSA NOT COVERED AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC COVERING ALL THE READY TO EAT FOOD ITEMS.

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

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

OBSERVED CAN OPENER WITH DRY SOIL RESIDUE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE AFTER EACH USE.

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

3-501.14 Cooling

OBSERVED COOKED PINTO BEANS BEING COOLED AT ROOM TEMPERATURE WITH NO TIME STAMP AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC PLACING A TIME STAMP AND PINTO BEANS BEING PLACED IN THE COOLER WITH A ICE WAND STORED INTO THE COOKED BEANS, DISCUSSED PROPER PROCEDURES.

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

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

OBSERVED IN THE WALK IN COOLER READY TO EAT FISH, TAMALES, CHILI MEAT, TACOS NOT DATED AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY DATING ALL FOOD ITEMS. AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER (NO LID OR STRAW) DRINKS STORED ON A FOOD CONTACT SURFACE NEXT TO FOOD AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE DISCARDING / PROPERLY STORING DRINKS. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX: A CUP WITH A TIGHT-FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS.

S54 Adequate ventilation and lighting; designated areas used

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

6-403.11 Designated Areas-Employee Accommodations for eating/drinking/smoking

OBSERVED EMPLOYEES PERSONAL ITEMS SUCH AS JACKET, BACK PACK, KEYS STORED ON TOP OF BULK FOOD CONTAINERS AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY THE PIC REMOVING THE PERSONAL ITEMS TO A DESIGNATED AREA. DISCUSSED PROPER PROCEDURES.

MARHAM BLANKSTEIN & BOTTLE LLC DBA BLOOD SAUSAGE - 138 HARVARD DR SE

Description - MARHAM BLANKSTEIN & BOTTLE LLC DBA BLOOD SAUSAGE (Food Service Establishment)

Activity Date - 03/09/2022 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S47 Nonfood-contact surfaces clean

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

4-602.13 Nonfood Contact Surfaces

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

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED A 5 INCH HOLE IN THE WALL IN NEED OF FEELING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 3/23/22. SEND CHPD PHOTO OF THE WALL BROUGHT NO COMPLIANCE ACTRUIJILLO@CABQ.GOV

MAS TEA HOUSE - 6510 PARADISE BLVD NW STE B

Description - MAS TEA HOUSE (Food Service Establishment)

Activity Date - 03/09/2022 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S13 Food separated and protected

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

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

OBSERVED SHELL EGGS STORED ABOVE READY TO FOODS SUCH FRUITS IN REACH IN COOLER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO STORE ALL RAW FOODS BELOW ALL READY TO FOODS.

MORADA ALBUQUERQUE - 1620 INDIAN SCHOOL RD NE
Description - MORADA ALBUQUERQUE (Not-For-Profit-Limited Facility, Commercial)
Activity Date - 03/11/2022 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

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

OBSERVED OPEN PACKAGE OF BREAD IN FREEZER AND OPEN BAG OF CHEESE IN THE REACH IN COOLER AT TIME OF INSPECTION.

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

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

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

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

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

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

3-307.11 Miscellaneous Sources of Contamination

OBSERVED RADIO ON THE SHELF WHERE FOOD GRADE CONTAINERS BEING STORED AT THE TIME OF THE INSPECTION.

INSTRUCTED PIC TO REMOVE RADIO FROM THE AREA TO PREVENT CONTAMINATION FROM THE ENVIRONMENT FOR THE FOOD CONTAINERS.

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

4-204.13 Dispensing Equipment, Protection of Equipment and Food

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

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

Description - MORADA ALBUQUERQUE (Not-For-Profit-Institutional Kitchen)
Activity Date - 03/11/2022 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

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

OBSERVED OPEN PACKAGE OF BREAD IN FREEZER AND OPEN BAG OF CHEESE IN THE REACH IN COOLER AT TIME OF INSPECTION.

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

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

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

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

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

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

3-307.11 Miscellaneous Sources of Contamination

OBSERVED RADIO ON THE SHELF WHERE FOOD GRADE CONTAINERS BEING STORED AT THE TIME OF THE INSPECTION.

INSTRUCTED PIC TO REMOVE RADIO FROM THE AREA TO PREVENT CONTAMINATION FROM THE ENVIRONMENT FOR THE FOOD CONTAINERS.

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

4-204.13 Dispensing Equipment, Protection of Equipment and Food

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

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

Rainbow Dollar Store - 9550 Sage Rd SW A-104
Description - Rainbow Dollar Store (Retail-Prepackaged)
Activity Date - 03/07/2022 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

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

2-403.11 Handling Prohibition-Animals

OBSERVED ANIMAL CANINE INSIDE STORE AT THE TIME OF INSPECTION. INSTRUCTED PIC ONLY SERVICE ANIMALS ARE ALLOWED IN FOOD ESTABLISHMENTS.

El Sombrerete Restaurant LLC - 9018 Central Av SE
Description - EL SOMBRERETE RESTAURANT LLC (Food Service Establishment)
Activity Date - 03/09/2022 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED)
09 OUT OF COMPLIANCE

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

7-101.11 Identifying Information, Prominence-Original Containers
OBSERVED SPRAY BOTTLE WITH A TOXIC SUBSTANCE AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY LABELING THE SPRAY BOTTLE SANITIZER. DISCUSSSED PROPER PROCEDURES.

7-204.11 Sanitizers, Criteria-Chemicals
OBSERVED SANITIZER CONCENTRATION TO HIGH AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC ADDING WATER TO THE CHLORINE. SANITIZER CONCENTRATION TESTED AT 50 PPM CHLORINE.

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

3-601.11 Standards of Identity
OBSERVED BULK FOOD REMOVED FROM ORIGINAL BAG AND PLACED IN A BULK FOOD CONTAINER WITHOUT THE PROPER LABELING AT THE TIME OF INSPECTION. ALL FOODS WHICH HAVE BEEN PLACED IN BULK FOOD CONTAINERS MUST BE LABELED PROPERLY WITH THE COMMON NAME.

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

5-205.15 System Maintained in Good Repair
OBSERVED DRAIN OUTLET OF THE HAND WASH SINK IS BELOW THE FLOOD LEVEL OF THE FLOOR DRAIN AT THE TIME OF INSPECTION. ALL DRAINS MUST PROVIDE AN ADEQUATE AIR GAP. PIC MUST FORWARD A PHOTO OF THE DRAIN TUBING BROUGHT TO COMPLIANCE.
OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.

7-201.11 Separation-Storage

OBSERVED CHEMICALS STORED NEXT TO AND ABOVE SODAS AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL CHEMICALS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD ITEMS, FOOD CONTAINERS, AND FOOD CONTACT SURFACES.

**Description - GOOD 2 GO (Food Service Establishment)**

**Activity Date - 03/09/2022 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED**

**09 OUT OF COMPLIANCE**

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

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

7-201.11 Separation-Storage

OBSERVED SEVERAL CHEMICALS STORED ON THE FLOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC CHEMICALS CAN NOT BE STORED ON THE FLOOR MUST BE KEPT IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS AND FOOD CONTACT SURFACES.

OBSERVED QUAT SANITIZER BUCKET STORED ON THE FLOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC SANITIZER MUST BE STORED ABOVE THE FLOOR.

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

**S44 Gloves used properly**
OBSERVED SINGLE-USE GLOVES MISUSED OR ARE CONTRIBUTING TO CROSS-CONTAMINATION.

3-304.15(B)-(D) Gloves, Use Limitations

OBSERVED EMPLOYEE TOUCHING PHONE WITH GLOVES ON THEN PROCEEDED TO CONTINUE PREPPING FRUIT WITHOUT CHANGING GLOVES AND WASHING HANDS. INSTRUCTED PIC EMPLOYEES MUST REMOVE GLOVES BEFORE TOUCHING PERSONAL ITEMS AND WASH HANDS BEFORE PUTTING ON NEW GLOVES.