

Consumer Health Protection Inspections Performed

3/18/2023 - 3/24/2023

RIO GRANDE PRES CHURCH - 600 COORS BLVD NW

Description - RIO GRANDE FOOD PROJECT (Food Bank)

Activity Date - 03/22/2023 (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

OBSERVE AT THE TIME OF INSPECTION RECEIVING DOOR FOR THE FOOD BANK BOTTOM DOOR SEAL DAMAGED AND IN NEED OF REPLACEMENT. BOTTOM OF DOOR MUST BE SEALED SO THERE IS NO ENTRY WAY FOR RODENTS TO ENTER INTO THE FACILITY. PERSON IN CHARGE MUST MAKE THE APPROPRIATE CORRECTIONS 4/05/23.

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 AT THE TIME OF INSPECTION DRY FOOD STORAGE AREA FLOORS WITH DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. DISCUSSED WITH THE PERSON IN CHARGE FLOORS MUST BE CLEANED AND SANITIZED ON A FREQUENT BASIS TO PREVENT HARBOR AGE OF INSECTS AND BUILD UP OF SOIL.

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 AT THE TIME OF INSPECTION WALK IN FREEZER LIGHTING MISSING THE REQUIRED PROTECTIVE SHIELDING. IT IS IMPERATIVE THAT ALL LIGHTING WHERE FOOD IS STORED IS SHIELDED PROPERLY TO PREVENT PHYSICAL CONTAMINATION TO FOOD ITEMS. INSTRUCTED PERSON IN CHARGE TO MAKE THE APPROPRIATE CORRECTIONS BY 4/8/23. SEND PHOTO TO ENVIRONMENTAL HEALTH. CITY BUSINESS CARD WAS GIVEN TO THE PERSON IN CHARGE WITH AND EMAIL AND PHONE NUMBER.

6-304.11 Mechanical-Ventilation

OBSERVED AT THE TIME OF INSPECTION WALK IN COOLER VENT GUARDS AND CEILING IN NEED OF CLEANING. CLEANING SHOULD BE DONE TO THE WALK IN COOLERS ON A FREQUENT BASIS TO PREVENT EXCESSIVE BUILD UP.

CIRCLE K 686 - 10000 DEVARGAS BLVD SW

Description - CIRCLE K (Retail - Self Service & Prepackage Foods)

Activity Date - 03/24/2023 (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.

3-202.15 Package Integrity

OBSERVED AT THE TIME OF INSPECTION 5 CONTAINERS OF SALAD ON A SALES CASE ROTTEN AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PERSON IN CHARGE DISCARDING THE SALAD 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 AT THE TIME OF INSPECTION IN THE WALK IN COOLER TWO CONTAINERS WITH READY TO EAT FOOD ITEMS SUCH AS TORONADOS, AND HOT DOGS WITH OUT THE REQUIRED USED BY DATES AS TO WHEN THEY WERE PLACED IN THE CONTAINERS AND WHEN THE FOOD ITEMS EXPIRE. VIOLATION WAS CORRECTED ON SITE BY THE PERSON IN CHARGE PLACING A USED BY DATE. ITEMS WERE PLACED IN THE CONTAINERS ON 3/20/23 .

S37 Contamination prevented during food preparation, storage and display

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

3-305.14 Food Preparation

OBSERVED ON A STORAGE RACK PACKAGED FOOD ITEMS SUCH AS PACKAGED CHEX, JERKY, OTHER FOOD ITEMS STORED NEXT TO OFF SPRAY, WD-40 AND OTHER TOXIC SUBSTANCES. TOXIC SUBSTANCES SHOULD ALWAYS BE STORED BELOW FOOD ITEMS. INSTRUCTED PIC TO REMOVE TOXIC ITEMS .

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 AT THE TIME OF INSPECTION A CASE OF SINGLE SERVICE ARTICLES STORED ON THE FLOOR AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PERSON IN CHARGE STORING OFF THE FLOOR.

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 AT THE TIME OF INSPECTION STORAGE AREA FLOORS WITH SUBSTANTIAL DEBRIS AND SOIL BUILD UP. INSTRUCTED PIC STORAGE AREA FLOORS MUST BE CLEANED FREQUENTLY TO REDUCE EXCESSIVE SOIL AND PESTS IN THE FACILITY.

S49 Plumbing installed; proper backflow devices

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

5-202.13 Backflow Prevention, Air Gap

OBSERVED AT THE TIME OF INSPECTION. A DRAIN LINE TOUCHING THE BOTTOM OF THE DRAIN UNDER THE THREE COMPARTMENT SINK. DRAIN LINES MUST HAVE A ONE INCH AIR GAP. VIOLATION WAS CORRECTED ON SITE BY PERSON IN CHARGE SECURING THE DRAIN LINE TO THE MAIN SINK DRAIN PIPING WITH A ONE INCH AIR GAP.

ALBUQ COUNTRY CLUB - 601 LAGUNA BLVD SW

Description - ALBUQ COUNTRY CLUB MAIN KITCHEN (Food Service Establishment)

Activity Date - 03/24/2023 (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 AT THE TIME OF INSPECTION IN THE WALK IN COOLER TWO CASES OF RAW SHELLED EGGS STORED ABOVE TWO CASES OF LETTUCE. VIOLATION WAS CORRECTED ON SITE BY THE PERSON IN CHARGE SEPARATING RAW SHELLED EGGS AWAY 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 AT THE TIME OF INSPECTION BACK SIDE MAKE TABLE TOP FOLLOWING ITEMS HOLDING ABOVE THE REQUIRED 41 DEGREES F.

1. SLICED SAUSAGE HOLDING 42 DEGREES.
2. CHOPPED COOKED HAM 42 DEGREES.

ITEMS WERE IN THE MAKE TABLE SINCE LAST NIGHT AND THE LID OF THE MAKE TABLE WAS NOT CLOSED PROPERLY DO TO CUTTING BOARD NOT LETTING THE LID CLOSE PROPERLY. VIOLATION WAS CORRECTED ON SITE BY PERSON IN CHARGE DISCARDING THE FOOD ITEMS. AND PLACING THE CUTTING BOARD ONE INCH AWAY FROM THE LID. ALL OTHER TIME CONTROLLED FOR FOOD SAFETY FOODS WERE 41 DEGREES OR LOWER.

S26 Toxic substances properly identified, stored, and used

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

7-203.11 Poisonous or Toxic Material Containers-Container Prohibitions

OBSERVED AT THE TIME OF INSPECTION A GALLON OF HAND CLEANSER STORED ON TOP OF TWO CLEAN PLATES . VIOLATION WAS CORRECTED ON SITE BY PERSON IN CHARGE REMOVING THE HAND CLEANSER AND STORING THE HAND CLEANSER IN CHEMICAL STORAGE AREA. INSTRUCTED PIC TO CLEAN AND SANITIZE PLATES. ALWAYS STORE CHEMICALS AWAY FROM FOOD, FOOD CONTACT SURFACES ,CLEAN DISHES.

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.

4-102.11 Characteristics-Single-Service and Single-Use

OBSERVED AT THE TIME OF INSPECTION, A COOKING PANS STORED ON STORAGE RACKS AND BOTTOM OF TABLES STORED UPWARD WITH SOIL AND DEBRIS BUILD UP. INSTRUCTED PERSON IN CHARGE TO REMOVE SOILED COOKING PANS, TO WASH , RINSE, AND SANITIZE THEM FOR THREE MINUTES AND ALLOW TO AIR DRY. ONCE THAT IS COMPLETED STORE THE PANS UP SIDE DOWN TO PREVENT CONTAMINATION.

S47 Nonfood-contact surfaces clean

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

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

OBSERVED THE FOLLOWING EQUIPMENT AND TABLE BOTTOMS WHERE CLEAN PANS ARE STORED AND NOT CLEAN TO SIGHT AND TOUCH.

1. ACCUMULATION OF FOOD DEBRIS AND SOIL RESIDUE ON BOTTOM SHELVES OF PREP TABLES.
- 2 ACCUMULATION OF SOIL RESIDUE ON FOOD EQUIPMENT SUCH AS MIXER , COLANDER, LOCATED BACK AREA OF THE FOOD PREP AREA MAIN KITCHEN.
- 3 ACCUMULATION OF SOIL AND GREASE BUILD UP UNDER FRYER. AND FRYER PIPING.
- 4 ACCUMULATION OF FOOD DEBRIS, SOIL RESIDUE AND OTHER DEBRIS ON AND UNDER FOOD COOKING EQUIPMENT LOCATED IN BACK OF THE GRILLS AND FRONT STOVES / OVENS .

FACILITY MUST MAKE THE APPROPRIATE CORRECTIONS TO ENSURE THAT EQUIPMENT IS CLEANED/SANITIZED AND MAINTAINED CLEAN AT A FREQUENCY NECESSARY TO AVOID ACCUMULATION OF FOOD DEBRIS, SOIL RESIDUE AND ANY OTHER DEBRIS.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED AT THE TIME OF INSPECTION 11 1/4 INCH HOLES ABOVE THE THREE COMPARTMENT SINK. HOLES ABOVE SINKS CAN RESULT INTO MOISTURE AND INSECTS ENTERING INTO THE WALLS. WALLS SHOULD BE SMOOTH AND EASILY CLEANABLE. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY 3/31/23 WALLS WILL NEED TO SEALED AND SMOOTH AND EASILY CLEANABLE.

AMERICAN LEGION POST 13 - 1201 MOUNTAIN RD NE

Description - AMER LEGION POST 13 KITCH (Food Service Establishment)

Activity Date - 03/23/2023 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

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

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

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

INSTRUCTED PIC TO CLEAN EXTERIOR OF THE ICE MACHINE AND SEND A PICTURE OF THE ICE MACHINE NDVIGIL@CABQ.GOV

S21 Proper date marking and disposition

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

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

OBSERVED CONTAINER OF GREEN CHILI STEW IN REACH IN COOLER WITH NO DATE MARKINGS AT TIME OF INSPECTION.

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

PIC LABELED WITH PRODUCTION GREEN CHILI STEW AT TIME OF INSPECTION

S34 Thermometers provided and accurate

2ND NOTICE VIOLATION WAS SEEN LAST INSPECTION

PLEASE TRAIN/EDUCATE EMPLOYEES/MANAGERS WITH KNOWLEDGE THAT ALL COOLERS AND FREEZERS NEED THERMOMETER TO VERIFY 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 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.

Description - AMER LEGION POST 13 BAR (Food Service Establishment-Bar)

Activity Date - 03/23/2023 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

OBSERVED FACILITY IS USING IMPROPER WARE WASHING OR INEFFECTIVE SANITIZATION.

4-302.14 Sanitizing Solutions, Testing Devices

OBSERVED NO TEST STRIPS FOR QUATERNARY AT TIME OF INSPECTION.

VIOLATION ADDRESSED ON SITE BY DEMONSTRATING PROPER WAY TO USE TEST STRIPS THAT INSPECTOR PROVIDED AND INSTRUCTED PIC TO ACQUIRE TEST STRIPS AND SEND A PICTURE OF THE TEST STRIPS TO NDVIGIL@CABQ.GOV

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.12 Hand Drying Provision

OBSERVED 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.

PIC PUT PAPER TOWELS NEAR HAND WASHING SINK AT TIME OF INSPECTION

FIRST UNITED METHODIST - 314 LEAD AV SW

Description - WESLEY KIDS CHILDCARE (Not-For-Profit-Childcare)

Activity Date - 03/24/2023 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

4-703.11 Hot Water and Chemical-Methods

OBSERVED AT THE TIME OF INSPECTION. OBSERVATION OF THE DISHES BEING WASHED IN THE DISH WASHER, AFTER THE SANITIZER CYCLE I TESTED A UTENSIL WITH A CHLORINE TEST STRIP AND TESTED AT 0 PPM. INSTRUCTED PERSON IN CHARGE TO MANUALLY WASH, RINSE, SANITIZE AT THE THREE COMPARTMENT SINK WITH BLEACH WATER OF 50 TO 100 PPM. SUBMERGE UTENSILS IN THE SANITIZER FOR 1 TO 3 MINUTES TO KILL ANY HARMFUL BACTERIAS. PERSON IN CHARGE STATED THE DISH WASHER WAS OUT OF SANITIZER AND THAT AN ORDER WILL BE PLACED.

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 AT THE TIME OF INSPECTION. RIGHT REFRIGERATOR DOOR GASKET DAMAGED AND IN NEED OF REPLACEMENT. FAILURE TO DO CAN RESULT INTO LOSS OF AMBIENT TEMPERATURE AND TIME CONTROLLED FOR FOOD SAFETY FOODS CAN BE HOLDING INTO THE TEMPERATURE DANGER ZONE. INSTRUCTED PERSON IN CHARGE TO MAKE THE APPROPRIATE CORRECTIONS HAVE THE DOOR GASKET REPLACED. SEND PHOTO OF THE REPAIR COMPLETED TO ENVIRONMENTAL HEALTH BY 4/07/23 BUSINESS CARD WAS GIVEN TO THE PERSON IN CHARGE WITH MY PHONE NUMBER AND EMAIL.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED AT THE TIME OF INSPECTION FLOOR TILES IN THE KITCHEN DAMAGED AND NEED OF REPLACEMENT AT THE TIME OF INSPECTION. DAMAGED FLOORS CAN RESULT INTO MOISTURE GETTING UNDER THE TILE AND CAUSE BACTERIA GROWTH AND THE MOISTURE CAN LOOSEN OTHER TILES AS WELL. FLOORS MUST BE SMOOTH AND EASILY CLEANABLE. INSTRUCTED PERSON IN CHARGE TO MAKE THE APPROPRIATE CORRECTIONS BY 4/07/23 SEND PHOTOS OF THE REPAIRS COMPLETED TO ENVIRONMENTAL HEALTH. BUSINESS CARD WAS GIVEN WITH MY EMAIL AND PHONE NUMBER.

FRONTIER RESTAURANT - 2400 CENTRAL AV SE

Description - FRONTIER RESTAURANT (Food Service Establishment)

Activity Date - 03/22/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

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

OBSERVED AUTOMATIC DISH MACHINE IN FLOUR TORTILLA PRODUCTION ROOM READING AT ZERO PARTS PER MILLION OF CHLORINE SANITIZER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CALL FOR SERVICE. PIC IMMEDIATELY CALLED FOR SERVICE. ADVISED PIC ALL WARE WASHING, WHETHER MECHANICAL OR MANUAL MUST BE HELD BETWEEN 50 TO 200 PARTS PER MILLION TO PROPERLY CLEAN WASH AND SANITIZE DISH WARE AND EQUIPMENT. FACILITY HAD A SECOND AUTOMATIC DISH MACHINE THAT TESTED AT 100 PARTS PER MILLION. INSTRUCTED PIC TO DIS CONTINUE USE OF DISH MACHINE UNTIL PROPER REPAIRS ARE MADE. INSTRUCTED PIC TO EMAIL PHOTO OF DISH MACHINE INVOICE AND TEST STRIP MEASUREMENT OF CHLORINE IN DISH MACHINE TO RASILVA@CABQ.GOV WITHIN TEN BUSINESS DAYS.

S38 Personal cleanliness

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

2-303.11 Prohibition-Jewelry

OBSERVED EMPLOYEES WEARING A WATCHES AND BRACELETS WHILE PREPARING FOOD IN THE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC ONLY A SINGLE WEDDING BAND IS THE APPROVED JEWELRY ON HANDS WHILE PREPARING FOOD TO PREVENT CONTAMINATION OF FOOD ITEMS AND TO PROPERLY CLEAN AND SANITIZE ARMS AND WRIST WHEN HAND WASHING OCCURS.

S4 Proper eating, tasting, drinking, or tobacco use

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER EMPLOYEE DRINK STORED INSIDE REACH IN REFRIGERATOR ABOVE FACILITY FOODS AT THE TIME OF INSPECTION. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH TIGHT - FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM FOOD PREP/ STORAGE AREAS. NO EATING OR SMOKING IS ALLOWED IN FOOD AREAS. INSTRUCTED PIC TO DESIGNATE AN EMPLOYEE DRINK AREA AND RE-TRAIN EMPLOYEES ON PROPER DRINK PRACTICES.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED CRACKS AND MISSING TILES UNDER REACH IN REFRIGERATORS IN TOGO PICK UP CASHIER AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR FLOOR TO MAKE FLOORS EASILY CLEANABLE AND PREVENT DEBRIS BUILD UP IN DAMAGED FLOOR AREAS.

S54 Adequate ventilation and lighting; designated areas used

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

6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition

OBSERVED HOOD FILTERS WITH SUBSTANTIAL GREASE DEBRIS INSIDE HOOD VENT IN BACK OF FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AND CLEAN HOOD FILTERS.

S6 Hands clean and properly washed

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

2-301.14 When to Wash

OBSERVED EMPLOYEE CRACKING RAW EGGS ON MAIN LINE THEN PROCEEDED TO REMOVE SHELLS THAT FELL INTO EGG MIX INSIDE STAINLESS STEEL MIXING BOWL THEN CONTINUED TO WORK, WHILE PREPARING BURRITO CONTAMINATED GLOVES THEN TOUCHED READY TO EAT FOODS ALONG WITH DISH WARE THAT WAS THEN SENT OUT FOR SERVICE. INSTRUCTED PIC EMPLOYEES MUST WASH HANDS AFTER HANDLING RAW MEATS TO PREVENT CONTAMINATION OF FOOD ITEMS AND BEFORE DORNING CLEAN GLOVES.

SMITHS FOOD AND DRUG CENTERS INC - 4016 LOUISIANA BLVD NE

Description - SMITHS 485 BAKERY (Retail-Bakery)

Activity Date - 03/24/2023 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

Description - SMITHS 485 MEAT/FISH (Retail-Meat/Seafood)

Activity Date - 03/24/2023 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

Description - SMITHS 485 GROCERY (Retail -Grocery)

Activity Date - 03/24/2023 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

Description - SMITHS 485 MEAT/FISH (Retail-Meat/Seafood)

Activity Date - 03/24/2023 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

Description - SMITHS 485 DELI (Retail-Deli)

Activity Date - 03/24/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S49 Plumbing installed; proper backflow devices

5-205.15 System Maintained in Good Repair

AT THE TIME OF INSPECTION OBSERVED NO STRAINER ON FLOOR DRAIN IN DELI AREA. INSTRUCTED PIC TO HAVE STRAINER INSTALLED OR REPLACED TO PREVENT A SEWAGE BACK UP.

S8 Adequate hand washing sinks properly supplied and accessible

5-205.11 Using a Handwashing Sink-Operation and Maintenance

AT THE TIME OF INSPECTION OBSERVED NO TRASH CAN AVAILABLE NEAR HAND WASHING STATION. ADVISED PIC A TRASH IS REQUIRED TO DISPOSE OF PAPER TOWELS AFTER WASHING HANDS. PIC CORRECTED VIOLATION BY PLACING TRASH CAN NEAR HAND WASHING STATION.

LOVES TRAVEL STOP 210 - 2200 6TH ST NW

Description - LOVE'S SUBWAY (Food Service Establishment)

Activity Date - 03/22/2023 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S2 Management, food employee and conditional employee; knowledge, responsibilities and reporting

PERSON IN CHARGE FAILED TO DEMONSTRATE THAT EMPLOYEES ARE INFORMED ON REPORTABLE ILLNESSES.

2-103.11(M) Person in Charge, Duties

OBSERVED PERSON IN CHARGE AND/OR EMPLOYEES WERE NOT AWARE OF THE FOOD BORNE ILLNESSES OR THEIR SYMPTOMS AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED ON SITE BY PROVIDING INFORMATION TO THE PIC FOR DISCUSSION WITH EMPLOYEES AND POSTING

RECOMMEND HAVING EMPLOYEES, SIGN THE "FORM 1-B", AND INCLUDE IT IN THE EMPLOYEE'S FILES.

What are the symptoms of a foodborne illness? The most common symptoms of foodborne illnesses are vomiting and diarrhea.

Some people may also experience headache, cramps, nausea, fever, tiredness, and sometimes bloody stools.

norovirus, the Hepatitis A virus, Salmonella, Shigella, and Escherichia coli (E. coli) O157:H7.

Description - LOVE'S COUNTRY STORE (Retail -Grocery)

Activity Date - 03/22/2023 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

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

OBSERVED DEBRIS BUILD UP IN MICROWAVE AT TIME OF INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE FOOD CONTACT SURFACES TO COME INTO COMPLIANCE

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

REPEAT VIOLATION 2ND NOTICE

PLEASE EDUCATE/TRAIN SO THAT EMPLOYEES/MANAGERS CAN NOT REPEAT SAME VIOLATION

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 COFFEE 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.

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

4-202.12 CIP Equipment

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

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

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 FLOORS THROUGHOUT THE FACILITY AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE FLOORS ON A DAILY BASIS TO PREVENT CROSS CONTAMINATION FROM OCCURRING

PLEASE SWEEP FLOOR WITH A BROOM SWEEP ALL DEBRIS INTO A PILE SWEEP PILE INTO A PAN AND DISPOSE OF DEBRIS INTO TRASH CAN THEN USE A MOP BUCKET FILLED WITH SANITATION TAKE MOP OUT AND MOP FLOOR FREE OF LEFT OVER DEBRIS PUT UP SIGN STATING WET FLOOR LET FLOOR DRY AND THEN REMOVE SIGN TO COME INTO COMPLIANCE

CHILIS BAR & GRILL - 8100 WYOMING BLVD NE

Description - CHILIS RESTAURANT (Food Service Establishment)

Activity Date - 03/21/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

Observed slimy debris and hard water build up on the inside of ice machine along ceiling and ice shoot at the time of inspection. Instructed PIC to discard ice, clean and sanitize the inside of ice machine to prevent contamination. Recommended that the facility drain ice, clean and sanitize on a monthly and as needed basis to prevent debris build up from occurring.

S38 Personal cleanliness

2-303.11 Prohibition-Jewelry

Observed food handling employees with bracelets and watches on at the time of inspection. Instructed PIC: employees handling food cannot wear jewelry including medical information jewelry on their arms and hands, except for a plain ring such as a wedding band.

S39 Wiping cloths: properly used and stored

3-304.14 Wiping Cloths, Use Limitation

Observed multiple wiping cloths stored on service counters at the time of inspection. Instructed PIC that wiping cloths must be stored in sanitizer at the correct concentration between uses to maintain solution on wiping cloths and to prevent contamination coming from towels.

S41 In-use utensils: properly stored

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

At the time of inspection observed scoop utilized for chips with handle inside the bin in contact with chips. Instructed PIC to discard the chips in contact with the scoop and to wash and sanitize the scoop before utilizing again. Instructed PIC to store scoop with handle above the bin to prevent contamination.

S47 Nonfood-contact surfaces clean

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

At the time of inspection observed significant debris build up on the sides of equipment such as dish machine, fryers, shelving with plate ware, the heat lamp expo window shelves and reach in coolers. Instructed PIC to clean and sanitize equipment to prevent contamination and to remove harborage conditions for insects and rodents.

S49 Plumbing installed; proper backflow devices

5-205.15 System Maintained in Good Repair

At the time of inspection observed plumbing system leaks dripping on to the floor and creating pooled water from faucet heads between kitchen and server line, and from spray hose line from food prep equipment on the back line. Instructed PIC to make repairs in which to seal the leaks to prevent harborage conditions for insects and rodents.

At the time of inspection observed water leaking from ceiling into the kitchen server line area. PIC stated that it was their soda lines which had been leaking and have bids to fix the leak from occurring. Instructed PIC to make repairs in which to seal the leaks to prevent contamination below, to prevent harborage conditions for insects or rodents.

S51 Toilet facilities: properly constructed, supplied, & cleaned

5-501.17 Toilet Room Receptacle, Covered

Observed no covered trash receptacles in the all-gendered family restroom at the time of inspection. Instructed PIC to purchase and place in each restroom a covered trash receptacle for sanitary napkins.

S53 Physical facilities installed, maintained, and clean

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

At the time of inspection observed broken, and missing tiles and grout with pooling grey water in the kitchen, server line, prep line and dish area. Instructed PIC to make repairs in which to seal the area to prevent pooling of water creating harborage conditions for insects and rodents, and to make the area smooth and easily cleanable.

6-501.12 Cleaning, Frequency and Restrictions

At the time of inspection observed significant debris build up on the walls and floors in the kitchen, and dish room. Instructed PIC to clean and sanitize the areas to prevent harborage conditions for insects and rodents.

S54 Adequate ventilation and lighting; designated areas used

6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition

At the time of inspection observed significant debris build up on the ventilation system throughout kitchen, dish area and prep. Instructed PIC to clean and sanitize the ventilation system and to do so at a frequency that prevents it from becoming a source of contamination

S58 Result of complaint investigation

EVIDENCE WAS OBSERVED TO SUBSTANTIATE COMPLAINT OF ROOF LEAKING WATER INSIDE ESTABLISHMENT.

S8 Adequate hand washing sinks properly supplied and accessible

5-205.11 Using a Handwashing Sink-Operation and Maintenance

At the time of inspection observed rolling rack with multiple deep plastic containers blocking hand washing sink in the kitchen and a tea urn blocking hand washing sink in the server area. Instructed PIC to ensure that hand washing stations are kept clean and clear to allow staff easy access and the ability to wash hands.

Description - CHILIS BAR (Food Service Establishment-Bar)

Activity Date - 03/21/2023 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S51 Toilet facilities: properly constructed, supplied, & cleaned

5-501.17 Toilet Room Receptacle, Covered

Observed no covered trash receptacles in the all-gendered family restroom at the time of inspection. Instructed PIC to purchase and place in each restroom a covered trash receptacle for sanitary napkins.

S53 Physical facilities installed, maintained, and clean

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

At the time of inspection observed hole in wall in the bar area on the west side wall. Instructed PIC to make repairs in which to seal the wall to prevent moisture from penetrating into wall, and to prevent an opening for insects.

At the time of inspection observed tile and grout missing at the floor drain at the 3 compartment sink with pooling water. Instructed PIC to make repairs in which to seal the area to prevent pooling water to prevent harborage conditions for insects or rodents.

S8 Adequate hand washing sinks properly supplied and accessible

5-205.11 Using a Handwashing Sink-Operation and Maintenance

At the time of inspection observed metal container inside the hand washing sink basin. Instructed PIC to ensure that hand washing stations are kept clean and clear to allow staff easy access and the ability to wash hands.

NOAHS ARK CHILDRENS ACADEMY - 4525 MORRIS ST NE

Description - NOAHS ARK CHILDREN CENTER (Not-For-Profit-Childcare)

Activity Date - 03/21/2023 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

4-702.11 Before Use After Cleaning

OBSERVED SANITIZER BUCKET OR SPRAY BOTTLE NOT SET UP AT THE TIME OF INSPECTION. OBSERVED EMPLOYEE SET UP SANITIZER BUCKET DURING INSPECTION. TESTED QUAT SANITIZER AT 200 PPM. VIOLATION CORRECTED ON SITE.

BASKIN ROBBINS - 5241 OURAY NW STE C

Description - BASKIN ROBBINS (Food Service Establishment)

Activity Date - 03/23/2023 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

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 AT THE TIME OF INSPECTION EMPLOYEE DECORATING READY TO EAT CAKES WITH HAIR NOT RESTRAINED. IT IS IMPERATIVE THAT HAIR RESTRAINTS ARE BEEN WORN WHEN HANDLING READY TO EAT FOOD ITEMS TO PREVENT CONTAMINATION TO FOODS. VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE RESTRAINING HAIR.

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 AT THE TIME OF INSPECTION FOOD PREP AREA FLOORS UNDER FOOD EQUIPMENT SUCH AS REACH IN REFRIGERATORS, ICE MACHINES AND STORAGE RACKS WITH SUBSTANTIAL DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A FREQUENT BASIS TO PREVENT EXCESSIVE SOIL BUILD UP.

THAI TIP RESTAURANT - 1512 WYOMING BLVD NE STE NE

Description - THAI TIP (Food Service Establishment)

Activity Date - 03/20/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S4 Proper eating, tasting, drinking, or tobacco use

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED EMPLOYEE DRINKS (REUSABLE TWIST TOP BOTTLE) STORED ON MAKE STATION TABLE AT TIME OF INSPECTION. INSTRUCTED PIC THAT ALL DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT FITTING LID AND STRAW). THEY MUST ALSO BE STORED BELOW OR AWAY FROM ALL FOOD PREP / STORAGE SURFACES.

S53 Physical facilities installed, maintained, and clean

6-501.12 Cleaning, Frequency and Restrictions

AT THE TIME OF INSPECTION GREASE BUILD AND DEBRIS ON THE FLOORS AND WALLS BEHIND THE GRILL AND FRYER AREAS. INSTRUCTED PIC TO CLEAN AND SANITIZE FLOORS AND WALLS ON A REGULAR BASIS

CF HELLER DIST CO LLC - 4920 WILSHIRE AV NE

Description - CF HELLER DISTRIBUTING WAREHOUSE (Warehouse)

Activity Date - 03/23/2023 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

TUCANOS BRAZILIAN GRILL - 110 CENTRAL AV SW

Description - TUCANOS KITCHEN (Food Service Establishment)

Activity Date - 03/21/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

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

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

4-202.12 CIP Equipment

OBSERVED DEBRIS BUILD UP ON FAN COVER IN THE REACH IN COOLERS LOCATED ON THE NORTH WEST SIDE OF THE KITCHEN AREA AT THE TIME OF THE INSPECTION.

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

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 WATER HEATER LEAKING FROM THE BOTTOM OF THE WATER HEATER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REPAIR WATER HEATER SO THAT IT IS NOT LEAKING WATER AND SEND A PICTURE/INVOICE OF THE REPAIR TO NDVIGIL@CABQ.GOV BY 03/27/23

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

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

OBSERVED HOLES IN WALL NEAR DISHWASHING AREA AS WELL AS HOLES IN CEILING AND WALLS IN THE KITCHEN AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REPAIR HOLES AND SEND A PICTURE OF THE REPAIR TO NDVIGIL@CABQ.GOV BY 03/27/23

GENGHIS GRILL - 4410 THE 25 WAY NE

Description - GENGHIS GRILL (Food Service Establishment)

Activity Date - 03/22/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S49 Plumbing installed; proper backflow devices

5-205.15 System Maintained in Good Repair

Observed at the 3 compartment sink the detergent dispenser leaking on to the floor at the time of inspection. Observed leak from rinse sink next to warewashing machine with leak from the bottom of the sink basin area on to the floor at the time of inspection.

Instructed PIC to have repairs made to prevent the leak from occurring creating harborage for insects and rodents. Instructed PIC to send photos of repairs or work order of repairs to CHPD inspector at AWOODY@CABQ.GOV

S53 Physical facilities installed, maintained, and clean

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

At the time of inspection observed gaps into the wall area at the dish machine area along the bottom of the wall above the coving tile and further up the wall at the juncture. Instructed PIC to make repairs to seal the holes in the wall to prevent an entry point for insects or rodents.

S54 Adequate ventilation and lighting; designated areas used

6-202.12 Heating, Ventilation, Air Conditioning System Vents

Observed ventilation system with debris accumulation throughout kitchen, service closet and he surrounding area at the time of inspection. Instructed PIC to clean and sanitize ventilation system to prevent it from becoming a source of contamination of food and food contact surfaces in the surrounding area.

DIONS - 11000 CENTRAL AV SE

Description - DIONS 5 (Food Service Establishment)

Activity Date - 03/24/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S13 Food separated and protected

3-304.11 Food Contact with Equipment and Utensils

OBSERVED FOOD SCOOPS BEING STORED INSIDE BINS OF FLOUR AT TIME OF INSPECTION.
VIOLATION ADDRESSED BY DISCUSSING WITH PERSON IN CHARGE STORING SCOOPS IN FOOD CONTAINER IS ALLOWED WHEN HANDLES ARE KEPT FROM TOUCHING FOODS IN ORDER TO PREVENT CROSS CONTAMINATION.

FILIBERTOS MEXICAN FOOD - 4011 CENTRAL AV NW

Description - FILIBERTOS MEXICAN FOOD (Food Service Establishment)

Activity Date - 03/21/2023 (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 PINTO BEANS BEING COOLED WITH OUT THE REQUIRED TIME STAMP AT THE TIME OF INSPECTION.
VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE PLACING A TIME STAMP AND TEACHING AND TRAINING ON PROPER COOLING PROCEDURES OF TCS FOODS.

S20 Proper cold holding food temperatures

OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

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

OBSERVED THE FOLLOWING POTENTIALLY HAZARDOUS FOODS NOT MAINTAINED AT A COLD HOLDING TEMPERATURE OF 41 DEGREES OR LESS AT TIME OF INSPECTION. TEMPERATURES: IN BOTTOM OF MAKE TABLE. GUACAMOLE WITH COOKED BEEF AT 44 DEGREES, SHREDDED BEEF AND VEGGIES AT 44 DEGREES, COOKED GROUND BEEF AT 44 DEGREES, TOP OF MAKE TABLE SOUR CREAM AT 43 DEGREES, PICE DE GALLO AT 43.05 . FOODS WERE PLACED IN THE MAKE TABLE AT 8:30 AM.

VIOLATION CORRECTED ON SITE BY INFORMING/OBSERVING PERSON IN CHARGE MAKE THE APPROPRIATE CORRECTIONS: 1. PLACE ALL FOOD ITEMS IN ICE TO RAPIDLY COOL AND MAINTAIN AT A REQUIRED COLD HOLDING TEMPERATURE OF 41 DEGREES OR LESS. IT IS IMPERATIVE THAT TCS FOODS THAT ARE HELD ABOVE THE 41 DEGREES LONGER THEN FOUR HOURS MUST BE DISCARDED.

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 REFRIGERATED PREPARED FOODS SUCH AS POTATOES E, COOKED SHREDDED PORK , COOKED SHREDDED BEEF, HELD WITHIN REFRIGERATORS NOT MARKED TO INDICATE THE DATE OR DAY THE FOOD WAS PREPARED AND/OR MUST BE CONSUMED, SOLD, DISCARDED.
FACILITY MUST MAKE THE APPROPRIATE CORRECTIONS BY THE CLOSE OF THE BUSINESS DAY TO ENSURE THAT REFRIGERATED PREPARED FOODS ARE CLEARLY MARKED TO INDICATE THE DATE OR DAY THE FOOD WAS PREPARED AND/OR MUST BE CONSUMED, SOLD, OR DISCARDED WHEN HELD AT 41 DEGREES OR LESS FOR A MAXIMUM OF 7 DAYS.

S26 Toxic substances properly identified, stored, and used

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

7-204.11 Sanitizers, Criteria-Chemicals

OBSERVED SANITIZER BUCKETS ARE TESTED ABOVE COMPLIANCE IN SANITIZER CONCENTRATION AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE REMAKING SANITIZER. CONCENTRATION TESTED AT 50 PPM CHLORINE. EMPLOYEE WAS TRAINED ON PROPER MAKING OF SANITIZER SOLUTIONS.

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. VIOLATION WAS CORRECTED ON SITE BY DISCUSSION OF PERSONAL HYGIENE AND EMPLOYEES PLACING ON A HAIR RESTRAINT.

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 THE MAKE TABLE DOOR GASKETS DAMAGED AND IN NEED OF REPLACEMENT AT THE TIME OF INSPECTION. FAILURE TO DO SO, AMBIENT TEMPERATURES OF TCS FOOD COULD HOLD IN THE TEMPERATURE DANGER ZONE ABOVE THE 41 DEGREES F.. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY 4/11/23. GASKETS MUST BE REPLACED AND AMBIENT TEMPERATURE MUST BE 41 DEGREES OR LOWER. SEND PHOTOS TO CHPD AT (505) 977-3455.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED QUARRY TILES IN FRONT OF THE COOKING AREA LOOSE AND IN NEED OF REPAIR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY 4/04/23 QUARRY TILES MUST BE SECURE AND GROUTED TO PREVENT WATER FROM ENTERING UNDERNEATH THE TILES. SEND PHOTO TO CHPD AT (505) 977-3455.

OBSERVED BASE COVING IN BACK OF THE KITCHEN AND FRONT SID WALL MISSING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY 4/04/23 BASE COVING MUST BE INSTALLED SEND PHOTOS TO CHPD AT (505) 977-3455.

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 LIGHTING OF INADEQUATE LIGHTING IN THE KITCHEN PREP AND STORAGE AREA EITHER MISSING, LIGHTS NOT WORKING AREAS NEEDING LIGHTING , MISSING CAPS AND SHIELDS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY 4/11/23 ALL LIGHTING MUST BE BROUGHT TO COMPLIANCE. SEND CHPD A PHOTO OF THE LIGHTS WORKING, INSTALLED, AND SAFETY SHIELDS INSTALLED . AT (505) 977-3455.

Description - PIZZERIA LUCA (Food Service Establishment)

Activity Date - 03/24/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

MISSION FOODS CORPORATION - 4300 ALEXANDER BLVD NE A

Description - MISSION FOODS ALBUQUERQUE PLANT (Food Processor)

Activity Date - 03/20/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S37 Contamination prevented during food preparation, storage and display

3-307.11 Miscellaneous Sources of Contamination

At the time of inspection observed ceiling coating chipping and coming off and paint on the ventilation system throughout an directly above corn and flour tortilla preparation and processing lines. Instructed PIC to make repairs in which to seal the coating and paint to prevent contamination of food items and surfaces below.

S53 Physical facilities installed, maintained, and clean

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

At the time of inspection observed flooring with coating chipping and coming undone throughout dough processing areas. Observed the flooring in the sanitizer spray room area that had construction around plumbing drain system with unsealed flooring pitting. Instructed PIC to make repairs to make the floor smooth, cleanable and non-porous and to prevent locations of pooling water.

At the time of inspection observed door frame at the flour dough mix area rusted, flaking apart and with gaps into the wall. Instructed PIC to make repairs to the door frame to prevent openings, for insects, rodents and moisture build up into walls.

S8 Adequate hand washing sinks properly supplied and accessible

5-202.12 Handwashing Sink, Installation

At the time of inspection observed hand washing sink in the flour dough preparation area next to the ice machine non-functional with water lines unattached. PIC stated that they had a work order in to have hand washing sink repaired with a hot water pump booster. Instructed PIC to finish having repairs made to make hand washing sink available to properly wash and sanitize hands.

TACO CABANA - 3301 COORS BLVD NW

Description - TACO CABANA (Food Service Establishment)

Activity Date - 03/20/2023 (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 EXCESSIVE CARBON AND SOIL BUILD UP ABOVE THE FRYER UNIT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN OFTEN TO PREVENT EXCESSIVE BUILD UP.

S18 Proper cooling time and temperatures

OBSERVED IMPROPER COOLING TIME AND TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

3-501.14 Cooling

OBSERVED COOKED SHREDDED CHICKEN BEING COOLED IN A ICE BATH WITHOUT THE REQUIRED TIME STAMP AT THE TIME OF INSPECTION EMPLOYEE STATED THE COOKED SHREDDED CHICKEN WAS PLACED IN THE ICE BATH AT 12:30 PM. VIOLATION WAS CORRECTED ON SITE BY PIC PLACING A TIME STAMP.

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 THE FRONT MAKE TABLE GUACAMOLE AND SOUR CREAM HOLDING ABOVE 41 DEGREES FAHRENHEIT AT THE TIME OF INSPECTION. SOUR CREAM 45.05 DEGREES. GUACAMOLE 48 DEGREES PIC STATED BOTH ITEMS WERE PLACED IN AROUND 12:30 PM VIOLATION CORRECTED ON SITE BY PIC PLACING IN AN ICE BATH AND DISCUSSION WITH PIC REGARDING 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 REFRIGERATED PREPARED FOODS SUCH AS COOKED SHREDDED CHICKEN, COOKED SHREDDED BEEF, COOKED GREEN CHILI STEW WITH BEEF, HELD WITHIN REFRIGERATORS NOT MARKED TO INDICATE THE DATE OR DAY THE FOOD WAS PREPARED AND/OR MUST BE CONSUMED, SOLD, DISCARDED. FACILITY MUST MAKE THE APPROPRIATE CORRECTIONS BY THE CLOSE OF THE BUSINESS DAY TO ENSURE THAT REFRIGERATED PREPARED FOODS ARE CLEARLY MARKED TO INDICATE THE DATE OR DAY THE FOOD WAS PREPARED AND/OR MUST BE CONSUMED, SOLD, OR DISCARDED WHEN HELD AT 41 DEGREES OR LESS FOR A MAXIMUM OF 7 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 STORAGE OF DRINKS ON A FOOD STORAGE RACKS ABOVE AND NEXT TO PACKAGED FOOD ITEMS AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE DISCARDING THE 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. AND DISCUSSION WITH PIC PROPER PROCEDURES OF STORING DRINKS.

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 EXCESSIVE GREASE AND SOIL BUILD UP UNDER GRILL AREAS AND OVENS, ALSO UNDER SINKS AND ICE BATHE AREAS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE UNDER FOOD EQUIPMENT AS OFTEN AS NEEDED.

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 WATER VALVE FOR BACK HAND WASH STATION IN DISREPAIR AT THE TIME OF INSPECTION. FACILITY MUST IMMEDIATELY MAKE THE APPROPRIATE CORRECTIONS TO ENSURE THAT THE HAND WASH STATION IS REPAIRED AND MAINTAINED IN GOOD REPAIR. SEND CHPD A PHOTO OF THE INVOICE ONCE THE HAND WASH SINK IS BROUGHT TO COMPLIANCE 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 WALLS IN THE DRY STORAGE AREA WITH 23 1/4 HOLES AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 3/27/23 HOLES WILL NEED TO BE FILLED IN WITH SO THERE IS NE ENTRY WAY FOR INSECTS TO ENTER INTO THE WALL. SEND PHOTO OF THE WALLS REPAIRED AT ACTRUJILLO@CABQ.GOV.

HAMPTON INN - 4412 THE 25 WY NE

Description - HAMPTON INN (Retail - Self Service & Prepackage Foods)

Activity Date - 03/21/2023 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

Description - HAMPTON INN (Food Service Establishment)

Activity Date - 03/21/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S49 Plumbing installed; proper backflow devices

5-205.15 System Maintained in Good Repair

At the time of inspection observed no protective cover at the floor drain at the 3 compartment sink. Instructed PIC to place a protective cover to prevent blockage and possible back flow of sewage.

S53 Physical facilities installed, maintained, and clean

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

At the time of inspection observed water damaged ceiling tile above service area. Instructed PIC to verify that leak has been fixed and to replace ceiling tile.

S8 Adequate hand washing sinks properly supplied and accessible

6-301.12 Hand Drying Provision

Observed no paper towels or other approved method of drying hands at the hand washing sink in the kitchen, next to 3 compartment sink at the time of inspection. PIC corrected violation by replacing paper towels during inspection. Reminded PIC of the importance of having paper towels to properly wash hands.

6-301.11 Handwashing Cleanser, Availability

Observed no soap at the hand washing sink in the kitchen next to the 3 compartment sink at the time of inspection. PIC corrected violation by replacing soap in dispenser. Reminded PIC the importance of maintaining hand soap availability to properly wash and sanitize hands.

OUMI SUSHI - 5112 LOMAS BLVD NE

Description - OUMI SUSHI (Retail-Specialty)

Activity Date - 03/22/2023 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S2 Management, food employee and conditional employee; knowledge, responsibilities and reporting

PERSON IN CHARGE FAILED TO DEMONSTRATE THAT EMPLOYEES ARE INFORMED ON REPORTABLE ILLNESSES.

2-103.11(M) Person in Charge, Duties

OBSERVED PERSON IN CHARGE AND/OR EMPLOYEES WERE NOT AWARE OF THE FOOD BORNE ILLNESSES OR THEIR SYMPTOMS AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED ON SITE BY PROVIDING INFORMATION TO THE PIC FOR DISCUSSION WITH EMPLOYEES AND POSTING

RECOMMEND HAVING EMPLOYEES, SIGN THE "FORM 1-B", AND INCLUDE IT IN THE EMPLOYEE'S FILES.

What are the symptoms of a foodborne illness?

The most common symptoms of foodborne illnesses are vomiting and diarrhea. Some people may also experience headache, cramps, nausea, fever, tiredness, and sometimes bloody stools.

norovirus, the Hepatitis A virus, Salmonella, Shigella, and Escherichia coli (E. coli) O157:H7.

S47 Nonfood-contact surfaces clean

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

4-602.13 Nonfood Contact Surfaces

OBSERVED DEBRIS BUILD UP ON FLOORS NEXT TO PREP STATION AT TIME OF THE INSPECTION

INSTRUCTED PIC TO SWEEP DEBRIS INTO PAN AND DISPOSE IN TRASH CAN TO COME INTO COMPLIANCE

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 EMPLOYEES DUMPING PH SOLUTION TO TEST SUSHI INTO SINK BASIN AT TIME OF INSPECTION.

INSTRUCTED PIC THAT PH SOLUTION OR ANY FOOD SHOULD NOT BE DUMPED INTO HAND WASHING SINK THAT ALL FOOD AND SOLUTIONS FOR THE PROCESS OF MAKING SUSHI SHOULD BE DISCARDED INTO TRASH OR THREE COMPARTMENT SINK AND THAT HAND WASHING SINK IS ONLY FOR THE PROCESS OF WASHING HANDS

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

TWISTERS #13 - 3240 COORS BLVD NW

Description - TWISTERS # 13 (Food Service Establishment)

Activity Date - 03/20/2023 (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 8 TO 10 BULK YELLOW ONIONS IN A CONTAINER ROTTEN AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DISCARD IMMEDIATELY. PRODUCE ITEMS MUST BE GONE THROUGH ON A REGULAR BASIS TO MAINTAIN QUALITY AND FRESHNESS.

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 THE INTERIOR OF THE BULK ICE MACHINE WITH A BLACK LIKE SOIL RESIDUE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE ALL BULK ICE AND DISCARD. INTERIOR OF THE ICE MACHINE MUST BE CLEANED AND SANITIZED . CLEANING AND SANITIZING MUST BE DONE FREQUENTLY. PHOTO WERE TAKEN AND SENT TO CHPD.

OBSERVED CHEMICAL DISH MACHINE IS TESTED AT LESS THAN 50 PPM CHLORINE AT THE TIME OF INSPECTION. INSTRUCTED PIC CALL THERE TECHNICIAN OUT TO REPAIR THE DISH WASHER BY 3/23/23,. DISH WASHER MUST TEST TO 50 TO 100 PPM CHLORINE TO PROPERLY SANITIZE UTENSILS AND FOOD WARE. SEND CHPD A PHOTO OF THE DISH WASHER TESTING AT 50 TO 100 PPM AT ACTRUJILLO@CABQ.GOV.

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 THE MAKE TABLE, THE FOLLOWING POTENTIALLY HAZARDOUS FOODS NOT MAINTAINED AT A COLD HOLDING TEMPERATURE OF 41 DEGREES OR LESS AT TIME OF INSPECTION. TCS FOOD ITEMS WERE PLACED IN THE MAKE TABLE AT 5:30 AM. 1. TEMPERATURE OF COOKED BREADED CHICKEN 47 DEGREES 2. TEMPERATURE OF COOKED CHICKEN NUGGETS 47 DEGREES, SOUR CREAM 48 DEGREES, CHOPPED AND SLICED TOMATOES 47.05 AND 47 DEGREES, SOUR CREAM 48 DEGREES.

VIOLATION CORRECTED ON SITE BY PIC DISCARDING THE TCS FOOD ITEMS. INSTRUCTED PIC NOT TO PLACE TCS FOOD ITEMS IN MAKE TABLE UNTIL MAKE TABLE IS REPAIRED. PLEASE MAKE THE APPROPRIATECORRECTIONS BY 3/24/23 AMBIENT TEMPERATURE OF THE MAKE TABLE MUST BE 41 OR LOWER. SEND CHPD A PHOTO OF THE SERVICE INVOICE AFTER REPAIRS ARE COMPLETED. SEND TO ACTRUJILLO@CABQ.GOV.

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 NAME OF THE BULK FOOD ITEM AT THE TIME OF INSPECTION. ALL FOODS WHICH HAVE BEEN PLACED IN BULK FOOD CONTAINERS MUST BE LABELED PROPERLY WITH THE COMMON NAME.

S36 Insects, rodents, and animals not present

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

6-202.15 Outer Openings, Protected

OBSERVE GAP AT REAR ENTRY DOOR BOTTOM AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 3/31/23. BOTTOM OF DOOR MUST BE SEALED SO THERE IS NO ENTRY WAY FOR RODENTS TO ENTER INTO THE FACILITY. SEND CHPD A PHOTO OF THE OF THE REAR ENTRY DOOR BROUGHT INTO COMPLIANCE AT ACTRUJILLO@CABQ.GOV.

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. VIOLATION CORRECTED ON SITE BY EMPLOYEE PLACING ON A HAIR RESTRAINT AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES .

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 EXTERIOR HOT HOLDING CASE WITH EXCESSIVE DRY SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO HAVE FOOD EQUIPMENT CLEANED FREQUENTLY TO PREVENT BUILD UP.

S52 Garbage/refuse properly disposed; facilities maintained

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

5-501.13 Receptacles

OBSERVED OUTSIDE GREASE RECEPTACLE IN NEED OF CLEANING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE THE APPROPRIATES CORRECTIONS BY 3/24/23. GREASE RECEPTACLE MUST BE CLEANED FREQUENTLY.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED BACK OF KITCHEN RECEIVING AREA COVE BASE MISSING AND SOME BROKEN AND IN NEED OF REPLACEMENT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 4/10/23. BASE COVING MUST BE INSTALLED SO THE AREAS ARE SMOOTH AND EASILY CLEANABLE. SEND CHPD A PHOTO OF THE REPAIRS BROUGHT TO COMPLIANCE AT ACTRUJILLO@CABQ.GOV.

A LOVE FOR LIFE LLC - 4108 ALCAZAR NE

Description - A LOVE FOR LIFE LLC (Not-For-Profit-Limited Facility, Commercial)

Activity Date - 03/23/2023 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S37 Contamination prevented during food preparation, storage and display

3-307.11 Miscellaneous Sources of Contamination

AT THE TIME OF INSPECTION OBSERVED BLUE TOOTH DEVICE ON COUNTER NEAR PREP AREA NEXT TO THREE COMPARTMENT SINK. ADVISED PIC THAT ALL PERSONAL ITEMS NEED TO BE STORED IN A DESIGNATED AREA OR ON HER/HIS PERSON TO PREVENT CONTAMINATION. PIC CORRECTED VIOLATION ON SITE BY PLACING BLUE TOOTH DEVICE ON HER/HIS PERSON. INSTRUCTED PIC TO CLEAN AND SANITIZE AREA WHERE BLUE TOOTH DEVICE WAS FOUND TO PREVENT CONTAMINATION.

SUBWAY 48841 - 933 SAN MATEO BLVD NE STE 103

Description - SUBWAY 48841 (Food Service Establishment)

Activity Date - 03/22/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S2 Management, food employee and conditional employee; knowledge, responsibilities and reporting

PERSON IN CHARGE FAILED TO DEMONSTRATE THAT EMPLOYEES ARE INFORMED ON REPORTABLE ILLNESSES.

2-103.11(M) Person in Charge, Duties

OBSERVED PERSON IN CHARGE AND/OR EMPLOYEES WERE NOT AWARE OF THE FOOD BORNE ILLNESSES OR THEIR SYMPTOMS AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED ON SITE BY PROVIDING INFORMATION TO THE PIC FOR DISCUSSION WITH EMPLOYEES AND POSTING

RECOMMEND HAVING EMPLOYEES, SIGN THE "FORM 1-B", AND INCLUDE IT IN THE EMPLOYEE'S FILES.

What are the symptoms of a foodborne illness?

The most common symptoms of foodborne illnesses are vomiting and diarrhea. Some people may also experience headache, cramps, nausea, fever, tiredness, and sometimes bloody stools.

norovirus, the Hepatitis A virus, Salmonella, Shigella, and Escherichia coli (E. coli) O157:H7.

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/TABLET CHARGER ON MAKE LINE TABLE WHERE FOOD IS BEING PREPARED AT TIME OF INSPECTION.

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

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED DEBRIS BUILD UP ON FLOORS THROUGHOUT THE FACILITY AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE FLOORS ON A DAILY BASIS TO PREVENT CROSS CONTAMINATION FROM OCCURRING

PLEASE SWEEP FLOOR WITH A BROOM SWEEP ALL DEBRIS INTO A PILE SWEEP PILE INTO A PAN AND THROW DEBRIS INTO TRASH CAN THEN USE A MOP BUCKET FILLED WITH SANITATION TAKE MOP OUT AND MOP FLOOR FREE OF LEFT OVER DEBRIS PUT UP SIGN STATING WET FLOOR LET FLOOR DRY AND THEN REMOVE SIGN TO COME INTO COMPLIANCE

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 NO CLEANSER AVAILABLE AT BACK HAND WASHING STATION WHERE FOOD PREPARATION IS BEING CONDUCTED AT TIME OF INSPECTION.

VIOLATION ADDRESSED ON SITE BY DISCUSSION AND INSTRUCTING PIC TO HAVE CLEANSER AVAILABLE AT ALL TIME IN ORDER FOR EMPLOYEE TO WASH HANDS AS REQUIRED.

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.12 Hand Drying Provision

OBSERVED NO PAPER TOWELS AVAILABLE AT BACK HAND WASHING STATION WHERE FOOD PREPARATION IS BEING CONDUCTED AT TIME OF INSPECTION.

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

HAND WASHING SINK LOCATED IN THE FRONT PREP AREA HAS PAPER TOWELS AND SOAP PLEASE USE THE FRONT SINK UNTIL BACK HAND WASHING SINK IS RE STOCKED WITH PAPER TOWELS AND SOAP

RINSE HANDS UNDER WARM WATER TEMPING ABOVE 100 DEGREES F APPLY SOAP AND SCRUB FOR A MINIMUM OF 20 SECONDS AND THEN DRY HANDS WITH PAPER TOWELS AND DISCARD PAPER TOWEL INTO TRASH

MCDONALDS - 8001 HARPER DR NE

Description - MCDONALDS (Food Service Establishment)

Activity Date - 03/21/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S38 Personal cleanliness

2-303.11 Prohibition-Jewelry

AT THE TIME OF INSPECTION OBSERVED EMPLOYEE HANDLING FOOD WEARING WRIST JEWELRY. INSTRUCTED THE PERSON IN CHARGE TO TRAIN ALL EMPLOYEES 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 IN ORDER TO PREVENT CROSS CONTAMINATION.

S49 Plumbing installed; proper backflow devices

5-205.15 System Maintained in Good Repair

AT THE TIME OF INSPECTION OBSERVED FLOOR DRAIN NEAR ICE CREAM MACHINE WITHOUT A FLOOR DRAIN STRAINER. INSTRUCTED PIC TO HAVE STRAINER INSTALLED OR REPLACED TO PREVENT A SEWAGE BACK UP IN THE FACILITY.

S8 Adequate hand washing sinks properly supplied and accessible

6-301.14 Handwashing Signage

AT THE TIME OF INSPECTION OBSERVED NO SIGNAGE FOR HAND WASHING ONLY AT HAND WASHING STATION NEAR DRIVE UP WINDOW. INSTRUCTED PIC TO HAVE SIGN INSTALLED. CHPD INSPECTOR IS REQUESTING PHOTO OF SIGNAGE BE SENT TO JOSEPHSILVA@CABQ.GOV BY 3/28/2023

CIELITO LINDO 2 - 5109 CENTRAL AV NW

Description - CIELITO LINDO 2 (Food Service Establishment)

Activity Date - 03/23/2023 (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 AT THE TIME OF INSPECTION THE FOLLOWING FOOD ITEMS STORED IMPROPERLY.

1. COOKED PINTO BEANS STORED ON THE FLOOR IN THE WALK IN COOLER.
2. CASE OF CATCHUP STORED ON THE FLOOR IN FOOD STORAGE AREA.

TRAINED PERSON IN CHARGE ON PROPER STORAGE OF READY TO EAT ITEMS. ALL READY TO EAT FOOD ITEMS MUST BE STORED SIX INCHES OFF THE FLOOR TO PREVENT CONTAMINATION OF READY TO EAT FOOD ITEMS. VIOLATION WAS CORRECTED ON SITE.

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 AT THE TIME OF INSPECTION CONCENTRATION OF CHEMICAL SANITIZER SOLUTION IN BUCKET BELOW THE MANUFACTURER RECOMMENDATION OF 200 PPM QUAT AT TIME OF INSPECTION. TESTED CONCENTRATION OF CHEMICAL SANITIZER SOLUTION AT 0 PPM QUAT.

VIOLATION CORRECTED ON SITE BY FOOD EMPLOYEE ADDING SANITIZER SOLUTION MANUALLY TO THE SANITIZER BUCKET. TESTED CONCENTRATION OF NEW CHEMICAL SANITIZER SOLUTION AT 200 PPM QUAT. INSTRUCTED EMPLOYEE WHEN CLEANING AND SANITIZING AT THE THREE COMPARTMENT SINK TO ADD QUAT SANITIZER TO SANITIZER SIDE OF 200 TO 400 PPM QUAT.

SANITIZER DISPENSER IS NOT DISPENSING QUAT SANITIZER. INSTRUCTED PIC TO CALL THERE SERVICE TECHNICIAN OUT TO REPAIR THE QUAT DISPENSER. HAVE DISPENSER REPAIRED BY 3/25/23. DISPENSER MUST DISPENSE SANITIZER 200 TO 400 PPM QUAT. SEND PHOTO OF THE DISPENSER DISPENSING PROPERLY TO MY PHONE NUMBER. BUSINESS CARD WAS GIVEN TO THE PERSON IN CHARGE WITH MY PHONE NUMBER.

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

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

4-901.11 Equipment and Utensils, Air-Drying Required

OBSERVED AT THE TIME OF INSPECTION THE FOLLOWING UTENSILS STORED IMPROPERLY.

1. ICE SCOOP STORED IN THE COKE ICE DISPENSER WITH THE HANDLE TOUCHING THE CONSUMABLE ICE.
2. SCOOPS, AND OTHER UTENSILS TOGETHER STORED ABOVE THE MAKE TABLE IN A SOILED CONTAINER.

VIOLATIONS WERE CORRECTED ON SITE BY PERSON IN CHARGE CLEANING AND SANITIZING UTENSILS AND STORING THEM IN A CLEAN CONTAINERS.

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 AT THE TIME OF INSPECTION SERVICE ARTICLES SUCH AS PLASTIC FORKS AND SPOONS ,KNIFES STORED ON THE FLOOR. DISCUSSED WITH THE PERSON IN CHARGE ON PROPER STORAGE OF SERVICE ARTICLES. ALL SERVICED ARTICLES NEED TO BE STORED OFF THE FLOOR SIX INCHES. VIOLATION WAS CORRECTED BY THE PERSON IN CHARGE.

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 AT THE TIME OF INSPECTION DOOR GASKETS OF THE LARGE MAKE TABLE DAMAGED AND IN NEED OF REPLACEMENT AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO MAKE THE APPROPRIATE CORRECTIONS BY 4/06/23 . GASKETS MUST BE SOFT AND CREATE A SUCTION TO THE DOOR JUNCTURE TO PREVENT LOSS OF AMBIENT AIR TEMPERATURES, AMBIENT AIR TEMPERATURES MUST BE 41 DEGREES OR LOWER . SEND PHOTO TO ENVIRONMENTAL HEALTH OF THE REPAIR COMPLETED . BUSINESS CARD WAS GIVEN WITH MY EMAIL AND PHONE NUMBER.

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 THE FOLLOWING EQUIPMENT NOT CLEAN TO SIGHT AND TOUCH.

1. ACCUMULATION OF FOOD DEBRIS AND SOIL RESIDUE ON BOTTOM SHELVES OF REFRIGERATION AND FREEZER UNITS.
 1. ACCUMULATION OF GREASE RESIDUE ON STORAGE SHELVES LOCATED ADJACENT TO MAKE TABLE.
 2. LOCATED IN FRONT KITCHEN.
 3. ACCUMULATION OF SOIL DEBRIS IN THE BOTTOM OF THE MEAT GRINDER BACK OF KITCHEN AREA.
 4. ACCUMULATION OF DRY SOIL RESIDUE ALL FOOD CONTACT SURFACE OF THE MEAT SLICER AND BODY AND CARRIAGE.
 5. ACCUMULATION OF DRY FOOD RESIDUE ON THE EXTERIOR OF THE STEAM TABLES.
 6. ACCUMULATION OF FOOD DEBRIS, SOIL RESIDUE AND OTHER DEBRIS ON STORAGE SHELVES LOCATED IN FRONT AND BACK KITCHEN.
- FACILITY MUST MAKE THE APPROPRIATE CORRECTIONS TO ENSURE THAT EQUIPMENT IS CLEANED/SANITIZED AND MAINTAINED CLEAN AT A FREQUENCY NECESSARY TO AVOID ACCUMULATION OF FOOD DEBRIS, SOIL RESIDUE AND ANY OTHER DEBRIS.

S52 Garbage/refuse properly disposed; facilities maintained

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

5-501.13 Receptacles

OBSERVED AT THE TIME OF INSPECTION OUTSIDE TRASH RECEPTACLE MISSING THE REQUIRED LIDS AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO PLACE A CALL WITH SOLID WASTE HAVE THE TRASH LIDS INSTALLED .TRASH LIDS MUST BE INSTALLED BY 4/06/23. SEND PHOTO TO ENVIRONMENTAL HEALTH. BUSINESS CARD WAS GIVEN TO THE PERSON IN CHARGE WITH MY EMAIL AND PHONE NUMBER.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED ACCUMULATION OF FOOD DEBRIS AND SOIL RESIDUE ON FLOOR AREAS UNDERNEATH EQUIPMENT SUCH AS STORAGE SHELVES, PREP TABLES AND REFRIGERATION UNITS.
FACILITY MUST CLEAN FLOORS AND MAINTAIN FLOORS CLEANED AS OFTEN AS NECESSARY TO KEEP THEM CLEAN AND SANITIZED.

OBSERVED ACCUMULATION OF DRY FOOD DEBRIS AND SOIL ON WALLS IN THE KITCHEN FOOD PREP AND COOKING AREAS AND ABOVE THE 3 COMPARTMENT SINK.
FACILITY MUST CLEAN WALLS AND MAINTAIN WALLS CLEANED AS OFTEN AS NECESSARY TO KEEP THEM CLEAN .

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 AT THE TIME OF INSPECTION A PURSE AND A JACKET STORED ON A SHELF IN THE KITCHEN NEXT TO CLEAN LINEN AND CLEAN APRONS. PERSONAL BELONGINGS MUST BE STORED IN A DESIGNATED AREA AWAY FROM FOOD, CLEAN LINEN, APRONS, FOOD UTENSILS. VIOLATION WAS CORRECTED ON SITE BY STORING THE PERSONAL BELONGINGS IN A DESIGNATED AREA.

6-202.11 Light Bulbs, Protective Shielding

OBSERVED AT THE TIME OF INSPECTION LIGHTING IN THE KITCHEN FOOD COOKING AND PREPPING AREAS, WASH STATION, MISSING THE REQUIRED PROTECTIVE SHIELDING. PERSON IN CHARGE MUST MAKE THE APPROPRIATE CORRECTIONS BY 4/04/23 PROTECTIVE SHIELDING IS NECESSARY AND MUST BE INSTALLED TO PREVENT LIGHTING FROM FALLING AND SHATTERING AND CONTAMINATING FOOD. SEND ENVIRONMENTAL HEALTH A PHOTO OF THE LIGHTING BROUGHT TO COMPLIANCE. BUSINESS CARD WAS GIVEN TO THE PERSON IN CHARGE WITH MY EMAIL AND PHONE NUMBER.

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.12 Hand Drying Provision

OBSERVED AT THE TIME OF INSPECTION WOMENS RESTROOM WITHOUT THE REQUIRED PAPER TOWELS . IT IS IMPORTANT TO HAVE ALL HAND WASH STATION PROPERLY SUPPLIED WITH THE FOLLOWING ITEMS, HOT AND COLD WATER, PAPER TOWELS, HAND CLEANSER. VIOLATION WAS CORRECTED ON SITE BY PIC PLACING PAPER TOWELS IN THE PAPER TOWEL DISPENSER.

OBSERVED AT THE TIME OF INSPECTION FRONT HAND WASH STATION WITHOUT THE REQUIRED HAND CLEANSER. VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE PLACING HAND SOAP IN THE DISPENSER.

MCDONALDS #23895 - 2801 CARLISLE BLVD NE

Description - MCDONALDS #23895 (Food Service Establishment)

Activity Date - 03/24/2023 (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.

3-304.11 Food Contact with Equipment and Utensils

OBSERVED DEBRIS BUILD UP ON REACH IN COOLER FLOORS NEXT TO BOXES OF HAMBURGER PATTIES IN THE PREP LINE KITCHEN AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE FOOD CONTACT SURFACES ON A DAILY BASIS TO PREVENT CROSS CONTAMINATION FROM OCCURRING

REMOVE ALL FOOD/BOXES FROM REACH IN COOLER GET SANITATION BUCKET REMOVE CLOTH FROM BUCKET WIPE DEBRIS INTO PILE REMOVE DEBRIS WITH WASH CLOTH THROW DEBRIS IN TRASH THEN WIPE INSIDE OF COOLER DOWN WITH SANITATION LET DRY THEN PUT FOOD/BOXES BACK INTO COOLER TO COME INTO COMPLIANCE

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

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

4-202.12 CIP Equipment

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

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

UNSCREW VENT COVER FROM REACH IN COOLER PLACE IN THREE COMPARTMENT SINK WASH RINSE AND SANITIZE THEN PUT VENT COVER BACK ONTO REACH IN COOLER TO COME INTO 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 DEBRIS BUILD UP ON TOP OF COFFEE MACHINES CUP DISPENSERS AND THE REACH IN DOOR IN THE DRIVE THRU AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE ALL NON FOOD CONTACT SURFACES ON A DAILY BASIS TO BE IN COMPLIANCE

WIPE DEBRIS INTO PILE AND DISPOSE OF IN TRASH AND THEN WITH A CLEAN CLOTH/PAPER TOWEL AND SANITATION WIPE CLEAR OF ANY REMAINING DEBRIS AND DISPOSE OF PAPER TOWEL OR PLACE CLOTH BACK INTO SANITATION BUCKET

GODS WAREHOUSE/KRISTY'S YUM YUMS - 8011 CENTRAL AV NE

Description - KRISTY'S YUM YUM (Mobile Food Unit)

Activity Date - 03/24/2023 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S26 Toxic substances properly identified, stored, and used

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

7-102.11 Common Name-Working Containers

OBSERVED CHLORINE SANITIZER BUCKET WITH NO LABEL OR IDENTIFICATION AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL CHEMICALS MUST BE BE LABELED TO PROPERLY IDENTIFY CHEMICAL.

S49 Plumbing installed; proper backflow devices

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

5-205.15 System Maintained in Good Repair

OBSERVED LEAK UNDER MOBILE FOOD UNIT FROM RELEASE VALVE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR LEAK TO PROPERLY DISPOSE OF GREY WATER.

WOW WOW HAWAIIAN LEMONADE - 573 COMMERCIAL ST NE

Description - WOW WOW HAWAIIAN LEMONADE (Mobile Food Unit)

Activity Date - 03/24/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

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 ICE CUBES INSIDE BASIN AT TIME OF INSPECTION.

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

HAND WASHING SINK IS A DESIGNATED PIECE OF EQUIPMENT THAT IS MEANT TO WASH HANDS ONLY

PEPPERMINT STICK PRESCHOOL - 501 JEFFERSON ST NE

Description - PEPPERMINT STICK PRESCHOOL (Not-For-Profit-Childcare)

Activity Date - 03/22/2023 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

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

OBSERVED DEBRIS BUILD UP IN REACH IN FREEZER AT TIME OF THE INSPECTION

PLEASE CLEAN AND SANITIZE FREEZER AND SEND A PICTURE OF THE CLEANUP TO NDVIGIL@CABQ.GOV BY 03/29/23

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 FLOORS THROUGHOUT THE FACILITY AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE FLOORS ON A DAILY BASIS TO PREVENT CROSS CONTAMINATION FROM OCCURRING

PLEASE SWEEP FLOOR WITH A BROOM SWEEP ALL DEBRIS INTO A PILE SWEEP PILE INTO A PAN AND DISPOSE OF DEBRIS INTO TRASH CAN THEN USE A MOP BUCKET FILLED WITH SANITATION TAKE MOP OUT AND MOP FLOOR FREE OF LEFT OVER DEBRIS PUT UP SIGN STATING WET FLOOR LET FLOOR DRY AND THEN REMOVE SIGN TO COME INTO COMPLIANCE

WENDYS - 6670 CENTRAL AV SW

Description - WENDYS (Food Service Establishment)

Activity Date - 03/20/2023 (Service - 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 WATER VALVE TO THE MOP SINK LEAKING SUBSTANTIALLY AND IN DISREPAIR AT THE TIME OF INSPECTION.

FACILITY MUST MAKE THE APPROPRIATE CORRECTIONS BY 3/27/23 TO ENSURE THAT FAUCET SYSTEM IS REPAIRED AND MAINTAINED IN GOOD REPAIR AND NOT LEAKING. SEND CHPD A PHOTO OF THE SERVICE INVOICE AT ACTRUJILLO@CABQ.GOV. WAS NOTED ON 10.04/2022.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED WALLS OVER THE 3 COMPARTMENT SINK WITH 8 1/4 HOLES AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY 3/27/23. HOLES MUST FILLED TO PREVENT MOISTURE FROM ENTERING INTO THE WALLS. SEND CHPD A PHOTO OF THE WALLS SEALED AT ACTRUJILLO@CABQ.GOV.

NEW MEXICO FERMENTS - 2506 WASHINGTON ST NE

Description - NEW MEXICO FERMENTS (Food Processor)

Activity Date - 03/23/2023 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

TULIPANI - 1909 BELLAMAH AV NW

Description - TULIPANI (Food Service Establishment)

Activity Date - 03/23/2023 (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 THE FOLLOWING POTENTIALLY HAZARDOUS FOODS NOT MAINTAINED AT A COLD HOLDING TEMPERATURE OF 41 DEGREES OR LESS AT TIME OF INSPECTION. OBSERVED THROUGH DISCUSSION WITH PERSON IN CHARGE FOODS IN MAKE TABLE TOP ON COLD DRAWERS HELD ABOVE 41 DEGREES. TIME OF INSPECTION 1:45 P.M. 1. TEMPERATURE OF COOKED CHICKEN CHUNKS IN BAGS ON TOP AND BOTTOM OF MAKE TABLE BETWEEN 56 AND 56 TO 57 DEGREES. 2. TEMPERATURE OF COOKED BURRATA SAUCE WAS AT 43.05 DEGREES.

VIOLATION CORRECTED ON SITE BY INFORMING/OBSERVING PIC MAKE THE APPROPRIATE CORRECTIONS:

1.VIOLATION WAS CORRECTED ON SITE BY DISCARDING BOTH COOKED FOOD ITEMS BECAUSE THEY WERE PLACED IN THE MAKE TABLE SINCE 9:00 AM. PIC STATED HE IS GOING TO USE THE REACH REFRIGERATOR TEMPORARILY UNTIL MAKE TABLE IS SERVICED. TECHNICIAN WAS CALLED OUT TO DO THE REPAIR . PIC STATED HE WILL SEND ME THE REPAIR INVOICE ONCE THE MAKE TABLE HAS BEEN SERVICED. SEND REPAIR INVOICE TO ENVIRONMENTAL HEALTH. BUSINESS CARD WAS GIVEN THE THE PERSON IN CHARGE

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 AT THE TIME OF INSPECTION A SPRAY BOTTLE WITH A TOXIC SUBSTANCE NOT LABELED. VIOLATION WAS CORRECTED ON SITE BY PIC PLACING A LABEL SANITIZER. SANITIZER CONCENTRATION TESTED AT 300 PPM QUAT.

RUSTY TACO - 5800 CORRS BLVD NW STE E5 E6

Description - RUSTY TACO (Food Service Establishment)

Activity Date - 03/21/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S13 Food separated and protected

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

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

OBSERVED OPEN BOXES OF CHURROS AND SOPAPILLAS IN FREEZER AS WELL AS UNCOVER CONTAINER OF CHIPS UNDERNEATH THE PREP TABLE AT TIME OF INSPECTION.

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

S14 Food-contact surfaces: cleaned and sanitized

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

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

OBSERVED DEBRIS BUILD UP ON PREP TABLES IN THE KITCHEN AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN ALL FOOD CONTACT SURFACES ON A CONSISTENT BASIS TO PREVENT CROSS CONTAMINATION FROM OCCURRING

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

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

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

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

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 SEASONING MIX) REMOVED FROM ORIGINAL CONTAINER WITHOUT THE PROPER LABELING AT THE TIME OF INSPECTION.

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

S37 Contamination prevented during food preparation, storage and display

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

3-307.11 Miscellaneous Sources of Contamination CELL PHONE

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

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

S4 Proper eating, tasting, drinking, or tobacco use

2ND NOTICE OF REPEAT VIOLATION

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED EMPLOYEE DRINKING A DRINK NEXT TO PREP TABLE IN THE KITCHEN BACK AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO ALWAYS HAVE A DESIGNATED AREA FOR EMPLOYEE DRINKS TO PREVENT ANY CROSS CONTAMINATION IN THE PREP AREAS

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

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

4-202.15 Can Openers

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

VIOLATION ADDRESSED 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

AT THE TIME OF THE INSPECTION INSPECTOR OBSERVED DEBRIS BUILD UP ON REACH IN COOLER AND REACH IN FREEZER DOORS IN THE KITCHEN AREA AT THE TIME OF THE INSPECTION

OBSERVED DEBRIS BUILD UP ON HAND WASHING SINKS PAPER TOWEL DISPENSER AND HAND SOAP CONTAINER AT TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE ALL NON FOOD CONTACT SURFACES ON A DAILY BASIS TO PREVENT CONTAMINATION FROM OCCURRING

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED DEBRIS THROUGHOUT FLOORS IN THE KITCHEN AND BACK PREP AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE FLOORS ON A DAILY BASIS TO PREVENT CONTAMINATION FROM OCCURRING

HOT STUFF CAFE LLC - 6320 ZUNI RD SE

Description - HOT STUFF CAFE LLC 1 (Mobile Food Unit)

Activity Date - 03/22/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

MIGHTY MIKES MEATS AND MORE - 2933 MONTE VISTA BLVD NE

Description - MIGHTY MIKES MEATS AND MORE (Mobile Food Unit)

Activity Date - 03/20/2023 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S2 Management, food employee and conditional employee; knowledge, responsibilities and reporting

PERSON IN CHARGE FAILED TO DEMONSTRATE THAT EMPLOYEES ARE INFORMED ON REPORTABLE ILLNESSES.

2-103.11(M) Person in Charge, Duties

OBSERVED PERSON IN CHARGE AND/OR EMPLOYEES WERE NOT AWARE OF THE FOOD BORNE ILLNESSES OR THEIR SYMPTOMS AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED AND CORRECTED ON SITE BY PROVIDING INFORMATION TO THE PIC FOR DISCUSSION WITH EMPLOYEES AND POSTING

RECOMMEND HAVING EMPLOYEES, SIGN THE "FORM 1-B", AND INCLUDE IT IN THE EMPLOYEE'S FILES.

What are the symptoms of a foodborne illness?

The most common symptoms of foodborne illnesses are vomiting and diarrhea. Some people may also experience headache, cramps, nausea, fever, tiredness, and sometimes bloody stools.

norovirus, the Hepatitis A virus, Salmonella, Shigella, and Escherichia coli (E. coli) O157:H7.

NEW MEXICO FRESH FOODS - 5600 VENICE AV NE

Description - NM FRESH FOODS (Food Processor)

Activity Date - 03/23/2023 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

Observed quat sanitizer in bucket and 3 compartment sink testing at 0 ppm at the time of inspection. PIC corrected violation by remaking sanitizer bucket testing at 200 ppm during inspection. Instructed PIC that each time the sanitizer bucket and 3 compartment sink basin is made to test it and verify it is at correct parts per million (200-400).

S27 Compliance with variance, specialized process, and HACCP plan

8-201.14 Contents of a HACCP Plan

At the time of inspection observed critical control point #2 had two different sets of time requirements documented in HACCP plan. Facility must clarify and make corrections to HACCP plan and verify which time is the critical limit. Facility must send photo of clarified and rectified HACCP plan to CHPD at AWOODY@CABQ.GOV no later 3/27/2023.

S37 Contamination prevented during food preparation, storage and display

3-305.11 Food Storage-Preventing Contamination from the Premises

At the time of inspection observed lemon juice stored on the ground in the walk in freezer. Instructed PIC to move products off of the ground at least 6 inches to prevent contamination.

At the time of inspection observed significant frost build up in the walk in freezer that was dripping on to food items below. Instructed PIC to make corrections and/or procedures to the walk in freezer such as adjustment to defrost, ensuring that the door is being maintained closed to prevent moisture build up, in which to prevent frost build up and contamination of the surfaces below.

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

4-302.14 Sanitizing Solutions, Testing Devices

At the time of inspection observed quat test strips at the 3 compartment sink in the juice production room had been water logged and not functioning. PIC replaced test strips during inspection. Reminded PIC to monitor test strips for functionality and expiration.

S53 Physical facilities installed, maintained, and clean

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

At the time of inspection observed flooring coating around drain had flaked off and was partially raised with water between the coating and the floor subsurface. Instructed PIC to make repairs to flooring to seal it, to make it a smooth cleanable surface and to prevent location of stagnant water.

S8 Adequate hand washing sinks properly supplied and accessible

5-205.11 Using a Handwashing Sink-Operation and Maintenance

At the time of inspection observed box of equipment in the hand washing sink basin preventing the sinks use. PIC corrected violation by moving box out of the sink. Reminded PIC to keep hand washing sinks clean and clear at all times to ensure hand washing can be performed.

6-301.12 Hand Drying Provision

At the time of inspection observed two hand washing sinks in the juice processing room with no paper towels available. PIC replaced paper towels during inspection. Instructed PIC to have paper towels or other approved method of drying hands available at all times to ensure that proper hand washing can occur.

MARIPOSA SENIOR CARE - 3508 RAINA DR NE

Description - MARIPOSA SENIOR CARE (Not-For-Profit-Limited Facility, Commercial)

Activity Date - 03/23/2023 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

EL ROI CAFE - 616 LOMAS BLVD NW A

Description - EL ROI CAFE (Food Service Establishment)

Activity Date - 03/21/2023 (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 THE FOLLOWING EQUIPMENT FOOD CONTACT SURFACES IN NEED OF CLEANING AT THE TIME OF INSPECTION .

1. INTERIOR OF THE MAKE TABLE WITH SUBSTANTIAL DEBRIS AND SOIL BUILD UP.
2. MEAT SLICER WITH DRY DEBRIS BUILD UP.
3. FOOD SHREDDER INTERIOR WITH DRY SOIL BUILD UP.
4. INTERIOR OF THE STOVES. WITH DEBRIS AND SOIL BUILD UP.

FACILITY MUST MAKE THE APPROPRIATE CORRECTIONS TO ENSURE THAT EQUIPMENT IS CLEANED/SANITIZED AND MAINTAINED CLEAN AT A FREQUENCY NECESSARY TO AVOID ACCUMULATION OF FOOD DEBRIS, SOIL RESIDUE AND ANY OTHER DEBRIS.

S26 Toxic substances properly identified, stored, and used

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

7-204.11 Sanitizers, Criteria-Chemicals

OBSERVED SANITIZER BUCKETS AT THE FRONT DINING AREA ARE TESTED ABOVE COMPLIANCE IN SANITIZER CONCENTRATION AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE REMAKING THE SANITIZER. CONCRETION TESTED AT 200 PPM QUAT.

S35 Food properly labeled; original container

OBSERVED PACKAGED FOOD WITHOUT APPROPRIATE LABELS.

3-601.11 Standards of Identity

OBSERVED CONTAINERS AND BAGS OF BULK FOODS WITHIN THE STORAGE AREAS NOT PROPERLY IDENTIFIED WITH COMMON NAME OF FOOD AT TIME OF INSPECTION.
FACILITY MUST MAKE THE APPROPRIATE CORRECTIONS BY THE CLOSE OF THE BUSINESS DAY TO ENSURE THAT CONTAINERS OF FOOD WITHIN THE STORAGE AREAS ARE PROPERLY IDENTIFIED WITH COMMON NAME.

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

OBSERVED EVIDENCE OF EMPLOYEES IMPROPERLY MAINTAINING AND/OR DRINKING IN THE REACH IN REFRIGERATOR AT TIME OF INSPECTION.

1. EMPLOYEE OPEN DRINK STORED ON SHELF HOLDING IN THE REACH IN REFRIGERATOR ABOVE READY TO EAT FOODS ITEMS.

VIOLATION CORRECTED ON SITE BY PERSON IN CHARGE DISPOSING OF CANNED DRINK AND INSTRUCTING FOOD EMPLOYEE TO PLACE DRINKS IN CONTAINER WITH A LID/STRAW AND STORING EMPLOYEE DRINK WITHIN AN AREA IN KITCHEN AWAY FROM FOOD, EQUIPMENT, CLEAN LINEN AND SINGLE SERVICE/SINGLE USE ARTICLES.

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 CEILING TILES AND VENTS NEAR THE FOOD COOKING AREA IN NEED OF CLEANING AT THE TIME OF INSPECTION. FACILITY MUST MAKE THE APPROPRIATE CORRECTIONS TO ENSURE THAT EQUIPMENT IS CLEANED/SANITIZED AND MAINTAINED CLEAN AT A FREQUENCY NECESSARY TO AVOID ACCUMULATION OF BUILD UP.

OBSERVED SOIL AND DEBRIS BUILD UP UNDER STORAGE RACKS AND REFRIGERATION EQUIPMENT AT THE TIME OF INSPECTION. FACILITY MUST MAKE THE APPROPRIATE CORRECTIONS TO ENSURE THAT FLOORS ARE CLEANED/SANITIZED AND MAINTAINED CLEAN AT A FREQUENCY NECESSARY TO AVOID ACCUMULATION OF FOOD DEBRIS, SOIL RESIDUE AND ANY OTHER DEBRIS.

QDC ROCKY MOUNTAIN - 3205 BROADWAY BLVD SE

Description - QCD ROCKY MOUNTAIN (Warehouse)

Activity Date - 03/22/2023 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF 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 AT THE TIME OF INSPECTION WALL IN THE WALK IN FREEZER DAMAGED AND IN NEED OF REPAIR. DISCUSSED VIOLATION WITH THE PERSON IN CHARGE TO MAKE THE APPROPRIATE CORRECTIONS AND HAVE THE WALL REPAIRED TO WHERE THE WALLS ARE SMOOTH AND EASILY CLEANABLE. MAKE THE APPROPRIATE CORRECTIONS BY 4/12/23 . SEND PHOTO TO ENVIRONMENTAL HEALTH. CITY BUSINESS CARD WAS GIVEN TO THE PERSON IN CHARGE WITH AND EMAIL AND PHONE NUMBER.

PLANTY SWEET - 2506 WASHINGTON ST NE

Description - PLANTY SWEET (Food Processor)

Activity Date - 03/23/2023 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

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

observed debris build up on reach in cooler floors at the time of the inspection

instructed pic to clean cooler floors free of debris and wipe down with sanitation to come into compliance

TUCANOS BRAZILIAN GRILL - 110 CENTRAL AV SW

Description - TUCANOS KITCHEN (Food Service Establishment)

Activity Date - 03/20/2023 (Service - HIGH RISK / Result - IMMEDIATE CLOSURE / Action - UNSATISFACTORY)

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 TOMATOES, SALAMI/SAUSAGE, ROLLS IN WALK IN COOLER AND REACH IN COOLERS AT TIME OF INSPECTION.

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

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

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

OBSERVED A BOX OF MEAT STORED ON THE FLOOR OF THE WALK IN COOLER AT THE TIME OF THE INSPECTION

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

S2 Management, food employee and conditional employee; knowledge, responsibilities and reporting

PERSON IN CHARGE FAILED TO DEMONSTRATE THAT EMPLOYEES ARE INFORMED ON REPORTABLE ILLNESSES.

2-103.11(M) Person in Charge, Duties

OBSERVED PERSON IN CHARGE AND/OR EMPLOYEES WERE NOT AWARE OF THE FOOD BORNE ILLNESSES OR THEIR SYMPTOMS AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED ON SITE BY PROVIDING INFORMATION TO THE PIC FOR DISCUSSION WITH EMPLOYEES AND POSTING

RECOMMEND HAVING EMPLOYEES, SIGN THE "FORM 1-B", AND INCLUDE IT IN THE EMPLOYEE'S FILES.

What are the symptoms of a foodborne illness? The most common symptoms of foodborne illnesses are vomiting and diarrhea. Some people may also experience headache, cramps, nausea, fever, tiredness, and sometimes bloody stools.

norovirus, the Hepatitis A virus, Salmonella, Shigella, and Escherichia coli (E. coli) O157:H7.

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 COD IN A PAN SITTING ON TOP OF DEEP FRYER TEMPING AT 70 DEGREES F AT TIME OF INSPECTION

INSTRUCTED PIC TO DISPOSE OF COD FISH DUE TO IT BEING ABOVE THE 41 DEGREES F COLD HOLDING THAT IS THE PROPER TEMPERATURE FOR COLD HOLDING FOODS

PIC DISCARDED FOOD IN FRONT OF INSPECTOR

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 PITCHERS GARBANZO BEANS, TOMATOES, PEAS, CARROTS 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 PACKAGES OF BEEF THAWING ON TOP OF TWO COMPARTMENT SINK AT THE TIME OF THE INSPECTION

INSTRUCTED PIC THAT THE PROPER WAY TO THAW FOOD IS UNDER A CONSISTENT FLOW OF COLD WATER OR IN THE REFRIGERATOR

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 DEAD COCKROACHES IN THE KITCHEN AREA BEHIND THE STOVES IN THE DISHWASHING AREA AND IN THE BACK AREA WHERE THE HOT WATER HEATER IS LOCATED AT THE TIME OF THE INSPECTION.

INSTRUCTED PIC TO CONTACT A CERTIFIED PEST CONTROL COMPANY TO SPRAY AND TO CLEAN UP ALL DEAD PESTS IN THE FACILITY AND SEND CHPD A COPY OF INVOICE FOR TREATMENT TO NDVIGIL@CABQ.GOV BY 03/27/23.

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

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

4-904.12 Soiled and Clean Tableware

OBSERVED DEBRIS BUILD UP ON PLATES AND UTENSILS IN THE DRYING AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REMOVE SOILED/DEBRIS BUILD UP PLATES AND UTENSILS AWAY FROM CLEAN PLATES AND UTENSILS TO PREVENT CONTAMINATION FROM OCCURRING

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 MISSING HANDLE ON WALK IN COOLER DOOR AT TIME OF INSPECTION

OBSERVED DISH WASHING DOOR NOT PROPERLY OPENING AND WATER COMING OUT THE TOP OF THE DOOR AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REPAIR DISH WASHING MACHINE DOOR AND SEND A PICTURE OF THE REPAIR TO NDVIGIL@CABQ.GOV BY 03/27/23

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

4-202.15 Can Openers

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

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

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

4-202.12 CIP Equipment

OBSERVED DEBRIS BUILD UP ON FAN COVER IN THE REACH IN COOLERS LOCATED ON THE NORTH WEST SIDE OF THE KITCHEN AREA AT THE TIME OF THE INSPECTION.

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

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

OBSERVED FACILITY IS USING IMPROPER WARE WASHING OR INEFFECTIVE SANITIZATION.

4-501.14 Warewashing Equipment, Cleaning Frequency

OBSERVED EXCESSIVE AMOUNT OF DEBRIS INSIDE THE DISH WASHING MACHINE A THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN DISHWASHER ON A DAILY BASIS TO PREVENT CROSS CONTAMINATION FROM OCCURRING

S47 Nonfood-contact surfaces clean

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

4-602.13 Nonfood Contact Surfaces

OBSERVED DEBRIS BUILD UP ON THE TOP OF THE OVENS ON THE WALK IN AND REACH IN COOLERS DOORS AND FLOORS AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE ALL NON FOOD CONTACT SURFACES ON A DAILY BASIS TO PREVENT

S48 Hot and cold water available; adequate pressure

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

5-104.11 System-Distribution, Delivery, and Retention

OBSERVED HAND WASHING SINK NEAR THE NORTHWEST ENTRANCE OF THE KITCHEN TEMPING AT 69.8 DEGREES F AND A TWO COMPARTMENT SINK TEMPING AT 75.92 DEGREES F AND CUSTOMERS BATHROOMS FAUCET TEMPING AT 65.84 DEGREES F ALL NOT REACHING PROPER HAND WASHING TEMP OF MINIMUM OF 103 DEGREES AT TIME OF INSPECTION.

INSTRUCTED PERSON IN CHARGE TO MAKE REPAIRS TO SINK IN ORDER THAT HOT WATER BE EVENLY DISTRIBUTE THROUGHOUT FACILITY IN ORDER TO PROPER WASH HAND TO PREVENT CROSS CONTAMINATION.

FACILITY DUE TO NOT HAVING A STEADY FLOW OF HOT WATER THE FACILITY WILL BE SHUT DOWN UNTIL HOT WATER CAN BE REPAIRED

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 WATER HEATER LEAKING FROM THE BOTTOM AT THE TIME OF THE INSPECTION

OBSERVED SINK LOCATED ON THE NORTH WEST SIDE OF THE KITCHEN WITH WATER/DEBRIS NOT DRAINING AT TIME OF THE INSPECTION

INSTRUCTED PIC TO REPAIR SINK SO THAT IT DRAINS PROPERLY AND SEND A PICTURE OF THE REPAIR TO NDVIGIL@CABQ.GOV BY 03/27/23

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

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

OBSERVED HOLES IN WALL NEAR DISHWASHING AREA AS WELL AS HOLES IN CEILING AND WALLS IN THE KITCHEN AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REPAIR HOLES AND SEND A PICTURE OF THE REPAIR TO NDVIGIL@CABQ.GOV BY 03/27/23

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 TWO HAND WASHING STATION NOT IN OPERATION IN THE KITCHEN AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC THAT HAND WASHING SINKS ARE NEEDED TO WASH RINSE AND SANITIZE HANDS PROPERLY TO PREPARE AND HANDLE FOOD

HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED HAND WASHING SINK LOCATED TO THE SOUTH WEST SIDE OF THE KITCHEN WITH WIPING CLOTH INSIDE BASIN AT TIME OF INSPECTION.

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

SAHARA MIDDLE EASTERN EATERY - 2622 CENTRAL AV SE #A

Description - SAHARA MIDDLE EASTERN EATRY (Food Service Establishment)

Activity Date - 03/22/2023 (Service - HIGH RISK / Result - DOWNGRADE / Action - UNSATISFACTORY)

09 OUT OF COMPLIANCE

S1 Person in charge present, demonstrates knowledge, and performs duties

PERSON IN CHARGE WAS NOT ON-SITE OR FAILED TO DEMONSTRATE KNOWLEDGE OF DUTIES.

2-103.11(A)-(L) Person-In-Charge-Duties

PIC FAILED TO DEMONSTRATE KNOWLEDGE OF DUTIES DUE TO MULTIPLE PRIORITY VIOLATIONS.

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 CHICKEN STORED ABOVE READY TO EAT SALAD MIX INSIDE WALK IN REFRIGERATOR. OBSERVED RAW GROUND BEEF STORED NEXT TO GALLON MILK CONTAINERS INSIDE WALK IN REFRIGERATOR. SALAD CONTAINER WITH SALAD MIX STORED BELOW RAW MEAT SKEWERS INSIDE REACH IN COLD HOLDING MAKE TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL RAW MEATS MUST BE STORED AWAY OR BELOW READY TO EAT FOODS TO PREVENT CONTAMINATION AND POSSIBLE FOOD BORNE ILLNESS.

OBSERVED BUTTER MIXTURE STORED IN LARGE STAINLESS STEEL CROCK POT IN BACK PREP AREA ON THE FLOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE STORED SIX INCHES ABOVE THE FLOOR TO PREVENT CONTAMINATION OF FOOD AND FOOD CONTACT SURFACES.

OBSERVED SOILED USED GLOVE STORED WITH POTATOES IN DRY STORAGE AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE SOILED GLOVE AND DISPOSE OF CONTAMINATED POTATOES.

S14 Food-contact surfaces: cleaned and sanitized

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

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

OBSERVED NO SANITIZER AVAILABLE IN KITCHEN AND BOTH PREP AREAS IN BACK OF FACILITY WHERE EMPLOYEES WHERE PREPARING FOOD AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE EITHER QUAT OR CHLORINE SANITIZER AVAILABLE AT ALL TIMES DURING OPERATION TO PROPERLY CLEAN AND SANITIZE AS NEEDED. PIC CORRECTED ON SITE BY MIXING CHLORINE SANITIZER HOWEVER CHLORINE CONCENTRATION WAS VERY HIGH. DEMONSTRATED TO PIC HOW TO PROPERLY MIX CHLORINE SANITIZERS AND TEST CHLORINE SANITIZER. ADVISED PIC MUST BE HELD AT 50 TO 100 PARTS PER MILLION TO SAFELY AND PROPERLY CLEAN AND SANITIZE.

S21 Proper date marking and disposition

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

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

OBSERVED MULTIPLE POTENTIALLY HAZARDOUS FOODS IN WALK IN REFRIGERATOR, SUCH AS COOKED BEEF, HUMMUS AND COOKED CHICKEN, COOKED LAMB WITH NO DATE MARKING AT THE TIME OF INSPECTION. PHOTOS OF PRODUCTS WITH NO DATE WERE TAKEN AT THE TIME OF VIOLATION OCCURRED AND UPLOADED TO EBRIDGE. INSTRUCTED PIC THAT READY TO EAT FOOD TCS FOOD ITEMS BEING HELD LONGER THAN 24 HOURS NEED TO HAVE DATE MARKING WITH COMMON NAME AND CONTAIN EITHER A USE BY OR PREPARATION DATE, NOT TO EXCEED SEVEN DAYS.

S22 Time as a public health control: procedures and record

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

3-501.19 Time as a Public Health Control

OBSERVED COOKED RICE STORED AT ROOM TEMPERATURE IN NON OPERATING HOT HOLDING UNIT INSIDE KITCHEN AT THE TIME OF INSPECTION. RICE TEMPERATURE WAS AT 57 DEGREES F. INSTRUCTED PIC ALL TCS FOODS NOT, EITHER COLD OR HOT HELD MUST CONTAIN TIME STAMP OF THE TIME FOOD WAS REMOVED FROM EITHER COLD OR HOT HOLDING AND TIME FOOD WILL BE DISCARDED NOT TO EXCEED FOUR HOURS UNLESS FOOD ITEM IS MAINTAINED AT 70 DEGREES OR BELOW THAN FOOD MAY HAVE A SIX HOUR SHELF LIFE. ALL FOOD ITEMS MUST BE DISCARDED AFTER TIME EXPIRATION.

S26 Toxic substances properly identified, stored, and used

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

7-204.11 Sanitizers, Criteria-Chemicals

OBSERVED CHLORINE SANITIZER BUCKETS WITH HIGH LEVELS OF CHLORINE UNABLE TO DETERMINE LEVEL DUE TO HIGH LEVELS AT THE TIME OF INSPECTION. INSTRUCTED PIC CHLORINE SANITIZER MUST BE HELD AT 50 TO 100 PARTS PER MILLION TO SAFELY AND CORRECTLY CLEAN AND SANITIZE.

7-102.11 Common Name-Working Containers

OBSERVED CHLORINE SANITIZER BUCKETS DID NOT HAVE REQUIRED LABEL AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL CHEMICALS MUST BE LABELED WITH COMMON NAME OF CHEMICAL TO PROPERLY IDENTIFY CHEMICAL.

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 PREPARING FOOD INSIDE KITCHEN WITH NO HAIR RESTRAINT AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL EMPLOYEES PREPARING FOOD MUST HAVE PROPER HAIR RESTRAINTS SUCH AS HAT OR HAIR NET TO PREVENT CONTAMINATION OF FOOD ITEMS.

S39 Wiping cloths: properly used and stored

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

3-304.14 Wiping Cloths, Use Limitation

OBSERVED USED WIPING CLOTHS STORED ABOVE PREP TABLE NEXT TO EMPLOYEE DISH WARE AND EMPLOYEE DRINKS AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL USED WIPING CLOTHS MUST BE STORED IN EITHER QUAT OR CHLORINE SANITIZER AFTER EACH USE TO PROPERLY DISINFECT AFTER EACH USE.

S4 Proper eating, tasting, drinking, or tobacco use

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER EMPLOYEE DRINK STORED ON PREP TABLE IN BACK OF FACILITY PREP AREA AND INSIDE REACH IN COOLER ABOVE READY TO EAT PRODUCE ITEMS AT THE TIME OF INSPECTION. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH TIGHT - FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM FOOD PREP/ STORAGE AREAS. NO EATING OR SMOKING IS ALLOWED IN FOOD AREAS. INSTRUCTED PIC TO DESIGNATE AN EMPLOYEE DRINK AREA AND RE-TRAIN EMPLOYEES ON PROPER DRINK PRACTICES.

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

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

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

OBSERVED SINGLE USE SPOONS AND FORKS INSIDE BOX STORED ON THE FLOOR UNDER CASHIER AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL SINGLE USE FOOD ITEMS MUST BE STORED SIX INCHES ABOVE THE FLOOR TO PREVENT CONTAMINATION FROM PESTS AND FLOOR DEBRIS.

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 FACILITY USING FOIL TO COVER SHELVING IN KITCHEN NEXT TO GRILL AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD CONTACT SURFACES MUST BE EASILY CLEANABLE TO PROPERLY CLEAN AND SANITIZE AS NEEDED.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-501.114 Maintaining Premises, Unnecessary Items and Litter

OBSERVED DRY STORAGE AREA IN FAR BACK AREA WHERE CANNED FOOD AND LARGE BAGS OF FLOUR ARE STORED WITH LARGE AMOUNT OF CLUTTER SUCH AS UNUSED KITCHEN EQUIPMENT, BROKEN AND UN OPERATIONAL EQUIPMENT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE UNNECESSARY CLUTTER TO PREVENT PEST OR RODENTS FROM HARBORING IN THESE AREAS.

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED SUBSTANTIAL AMOUNT OF GREASE DEBRIS UNDER KITCHEN EQUIPMENT SUCH AS STOVE TOP, GRILL AND FRYER AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE GREASE DEBRIS TO PREVENT PEST AND RODENTS.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED FACILITY WALLS IN BACK PREP AREA ARE NOT SMOOTH AND EASILY CLEANABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE PROPER REPAIRS TO WALLS TO MAKE EASILY CLEANABLE TO CLEAN AND SANITIZE PROPERLY.

S54 Adequate ventilation and lighting; designated areas used

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

6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition

OBSERVED SUBSTANTIAL AMOUNT OF GREASE DEBRIS ON HOOD VENT FILTERS IN KITCHEN AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AND CLEAN HOOD VENT FILTERS.

6-202.12 Heating, Ventilation, Air Conditioning System Vents

OBSERVED A/C VENT IN BACK PREP AREA NEXT TO REAR EXIT DOOR WITH SUBSTANTIAL AMOUNT OF DEBRIS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AND CLEAN A/C VENT TO PREVENT CONTAMINATION OF FOOD ITEMS.

6-305.11 Designation-Dressing Areas and Lockers

OBSERVED EMPLOYEE COATS STORED ON SHELVEING NEXT TO DRY SPICES THAT WERE UNCOVERED AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL EMPLOYEE PERSONAL ITEMS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, FOOD CONTACT SURFACES AND UTENSILS TO PREVENT CONTAMINATION OF FOOD ITEMS.

ALSO, OBSERVED EMPLOYEE CELL PHONE STORED ON PREP TABLE IN KITCHEN AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL EMPLOYEE PERSONAL BELONGINGS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, FOOD CONTACT SURFACES AND UTENSILS TO PREVENT CONTAMINATION OF FOOD ITEMS.

S6 Hands clean and properly washed

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

2-301.14 When to Wash

OBSERVED EMPLOYEE SWITCHING JOB DUTIES FROM CASHIER TO COOKING WITHOUT WASHING HANDS. ALSO OBSERVED EMPLOYEES HANDLING RAW MEATS SUCH AS BEEF AND PORK AND THEN PLATING READY TO EAT FOODS WITHOUT WASHING HANDS AT THE TIME OF INSPECTION. INSTRUCTED PIC EMPLOYEES MUST WASH HANDS WHEN SWITCHING JOB DUTIES, AFTER USING RESTROOM, WHEN SWITCHING FROM HANDLING RAW TO READY TO EAT FOODS, AFTER TOUCHING PERSONAL ITEMS AND AS NEEDED THROUGHOUT SHIFT TO PROPERLY CLEAN AND SANITIZE HANDS, PREVENT CROSS CONTAMINATION AND POSSIBLE FOOD BORNE ILLNESSES. EMPLOYEES WERE UNABLE TO WASH HANDS DUE TO HAND WASHING STATION WAS NOT STOCKED WITH HAND CLEANSER AND PAPER TOWELS AT THE TIME OF INSPECTION.

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.11 Handwashing Cleanser, Availability

6-301.12 Hand Drying Provision

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

SPINNS BURGER AND BEER - 4411 MONTANO RD NW STE A

Description - SPINNS BURGER AND BEER (Food Service Establishment)

Activity Date - 03/23/2023 (Service - HIGH RISK / Result - DOWNGRADE / Action - UNSATISFACTORY)

09 OUT OF COMPLIANCE

S1 Person in charge present, demonstrates knowledge, and performs duties

PERSON IN CHARGE WAS NOT ON-SITE OR FAILED TO DEMONSTRATE KNOWLEDGE OF DUTIES.

2-103.11(A)-(L) Person-In-Charge-Duties

OBSERVED PIC FAILED TO DEMONSTRATE BASIC FOOD SAFETY DUE TO SEVERAL PRIORITY VIOLATIONS AT THE TIME OF INSPECTION. INSTRUCTED PIC THERE MUST BE A PIC THAT HAS KNOWLEDGE AND DEMONSTRATES BASIC FOOD SAFETY IN THE OPERATION.

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 SUBSTANTIAL DENT ON CAN OF SHRIMP COCKTAIL SAUCE IN DRY STORAGE AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL DAMAGED REDUCED OXYGEN PACKAGED FOODS MUST BE DISCARDED TO PREVENT POSSIBLE SPOILAGE BACTERIA AND BOTULISM.

S14 Food-contact surfaces: cleaned and sanitized

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

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

OBSERVED BUILD UP IN ICE MACHINE AT THE TIME OF INSPECTION. ALCOHOL SWAB WAS USED TO WIPE THE GASKET ON THE INSIDE OF THE MACHINE AND CAME BACK DIRTY, PHOTO ATTACHED TO REPORT AND UPLOADED TO EBRIDGE. INSTRUCTED PIC TO REMOVE ICE, CLEAN AND SANITIZE THE MACHINE DURING THE TIME OF THE INSPECTION. INSTRUCTED THAT THIS SHOULD OCCUR AT LEAST ONCE PER MONTH TO AVOID FUTURE BUILDUP.

OBSERVED POTATO DICER STORED ON KITCHEN WALL WITH SUBSTANTIAL FOOD DEBRIS AT THE TIME OF INSPECTION. INSTRUCTED PIC POTATO DICER MUST BE WASH RINSED AND SANITIZED AFTER EACH USE TO PREVENT CONTAMINATION OF FOOD ITEMS AND FUTURE BUILD UP.

OBSERVED EMPLOYEE FOOD SUCH AS COOKED RICE, NOODLES, AND BAG OF FOOD STORED ABOVE FACILITY FOOD ITEMS INSIDE WALK IN REFRIGERATOR AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL EMPLOYEE FOODS MUST BE STORED IN DESIGNATED AREA BELOW OR AWAY FROM ALL FACILITY FOOD ITEMS. ALSO ADVISED TO LABEL AS EMPLOYEE FOOD TO IDENTIFY WHERE EMPLOYEES MAY STORE FOOD ITEMS.

S19 Proper hot holding temperatures

OBSERVED IMPROPER HOT HOLDING TEMPERATURES.

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

OBSERVED TWO STAINLESS STEEL PANS OF GRAVY ON HOT HOLDING UNIT ONE TEMPING AT 57 DEGREES F AND THE OTHER TEMPING AT 102 DEGREES F AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL HOT HELD FOOD ITEMS MUST BE HELD AT 135 DEGREES F OR ABOVE. INSTRUCTED PIC TO REHEAT GRAVY TO 165 DEGREES F. PIC CORRECTED ON SITE BY REHEATING GRAVY TO 165 DEGREES F.

S2 Management, food employee and conditional employee; knowledge, responsibilities and reporting

PERSON IN CHARGE FAILED TO DEMONSTRATE EMPLOYEES ARE INFORMED ON REPORTABLE ILLNESSES.

2-201.11(A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees

OBSERVED PIC WAS NOT AWARE OF FOOD BOURNE ILLNESSES FAMILIAR WITH OPERATIONS OF FOOD SERVICE ESTABLISHMENT. PIC WAS UNABLE TO IDENTIFY FOOD BOURNE ILLNESS AND WAS NOT POSTED FOR REFERENCE INSIDE FACILITY.

S21 Proper date marking and disposition

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

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

OBSERVED MULTIPLE POTENTIALLY HAZARDOUS FOODS IN WALK IN REFRIGERATOR, SUCH AS COOKED BEEF TEXAS CHILE, SLICED TOMATOES, HOMEMADE RANCH DRESSING AND COOKED PINTO BEANS WITH NO DATE MARKING AT THE TIME OF INSPECTION. PIC STATED FOOD ITEMS WERE PREPARED ON TUESDAY 3/21/2023. PHOTOS OF PRODUCTS WITH NO DATE WERE TAKEN AT THE TIME OF VIOLATION OCCURRED AND UPLOADED TO EBRIDGE. INSTRUCTED PIC THAT READY TO EAT FOOD TCS FOOD ITEMS BEING HELD LONGER THAN 24 HOURS NEED TO HAVE DATE MARKING WITH COMMON NAME AND CONTAIN EITHER A USE BY OR PREPARATION DATE, NOT TO EXCEED SEVEN DAYS.

S22 Time as a public health control: procedures and record

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

3-501.19 Time as a Public Health Control

OBSERVED GREEN CHILE AT 50 DEGREES F STORED ON PREP COUNTER TOP AT ROOM TEMPERATURE INSIDE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL TCS FOOD ITEMS NOT EITHER COLD OR HOT HELD MUST CONTAIN TIME STAMP OF WHEN TCS FOOD ITEM WAS REMOVED FROM COLD OR HOT HOLDING AND THE TIME OF EXPIRATION NOT TO EXCEED FOUR HOURS. ONCE EXPIRATION TIME IS REACHED FOOD ITEMS MUST BE DISCARDED.

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

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 FLOUR STORED INSIDE FOOD CONTAINER ABOVE PREP TABLE IN KITCHEN AREA WITH NO LABEL OR IDENTIFICATION AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL NON EASILY IDENTIFIABLE FOOD ITEMS MUST CONTAIN LABEL WITH COMMON NAME TO PROPERLY IDENTIFY FOOD ITEM AND ALLERGENS.

S37 Contamination prevented during food preparation, storage and display

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

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

OBSERVED ICE CREAM STORED IN FREEZER CHEST WITHOUT LIDS AND IN CONTACT WITH FROST BUILD UP FREEZER CHEST IN THE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC STORE ICE CREAM WITH LIDS TO PROTECT AGAINST 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 EMPLOYEE PREPARING FOOD IN KITCHEN WITH WATCH ON AT THE TIME OF INSPECTION. INSTRUCTED PIC ONLY A SINGLE WEDDING BAND IS THE APPROVED JEWELRY ON HANDS WHILE PREPARING FOOD.

S39 Wiping cloths: properly used and stored

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

3-304.14 Wiping Cloths, Use Limitation

OBSERVED USED WIPING CLOTHS STORED ON PREP TABLE INSIDE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL USED WIPING CLOTHS MUST BE STORED INSIDE QUAT OR CHLORINE SANITIZER AFTER EACH USE TO PROPERLY DISINFECT AFTER EACH USE.

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

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

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

OBSERVED UTENSILS WITH FOOD DEBRIS STORED INSIDE STAINLESS STEEL CONTAINER UNDER PREP TABLE AT THE TIME OF INSPECTION. ALSO KNIVES PLACED ON MAGNETIC RACK WITH FOOD DEBRIS IN KITCHEN AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE UTENSILS AND WASH RINSE AND SANITIZE ALL UTENSILS, STORAGE BIN AND KNIFE RACK TO PREVENT CONTAMINATION.

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

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

4-202.15 Can Openers

OBSERVED FOOD DEBRIS BUILD UP ON COMMERCIAL CAN OPENER MOUNTED ON PREP TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS CLEAN AND SANITIZE CAN OPENER. ADVISED PIC TO CLEAN CAN OPENER DAILY TO PREVENT FUTURE BUILD UP.

4-202.11 Food-Contact Surface's-Cleanability

OBSERVED TAPE WITH DEBRIS BUILD UP ON AUTOMATIC DISH MACHINE TABLE ENTRANCE OF DISH MACHINE AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD CONTACT EQUIPMENT MUST BE SMOOTH AND EASILY CLEANABLE TO PROPERLY CLEAN AND SANITIZE AS NEEDED.

4-101.19 Nonfood-Contact Surfaces

OBSERVED TORN GASKET INSIDE REACH IN REFRIGERATOR MAKE STATION AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE TORN GASKET TO MAKE EASILY CLEANABLE AND TO INSURE COLD HOLDING UNIT IS ABLE TO COLD HOLD AT 41 DEGREES F OR BELOW AT ALL TIMES.

S51 Toilet facilities: properly constructed, supplied, & cleaned

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

5-501.17 Toilet Room Receptacle, Covered

OBSERVED TRASH CAN INSIDE MENS RESTROOM MISSING REQUIRED LID AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE MISSING LID ON TRASH RECEPTACLE.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED SUBSTANTIAL FOOD DEBRIS ON KITCHEN AND SERVER AREA WALLS AND UNDER KITCHEN EQUIPMENT IN KITCHEN AND SERVER AREAS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE FOOD DEBRIS AND CLEAN ALL AREAS. ALSO ADVISED PIC TO ESTABLISH DAILY, WEEKLY, AND MONTHLY CLEANING DUTIES TO PREVENT FUTURE BUILD UP.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED CUTS SCRAPES AND DAMAGE TO FACILITY WALL IN FRONT OF DISH MACHINE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE PROPER REPAIRS TO WALL TO MAKE EASILY CLEANABLE SURFACE TO PROPERLY CLEAN AS NEEDED.

S54 Adequate ventilation and lighting; designated areas used

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

6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition

OBSERVED SUBSTANTIAL GREASE DEBRIS ON HOOD VENT FILTERS UNDER HOOD VENT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AND CLEAN HOOD VENT FILTERS TO PREVENT CONTAMINATION OF FOOD AND TO INSURE HOOD VENT IS ABLE TO PROPERLY REMOVE GREASE VAPORS AND ODORS.

6-305.11 Designation-Dressing Areas and Lockers

OBSERVED EMPLOYEE COAT STORED ON TOP OF COKE BIBS IN KITCHEN AREA. ALSO OBSERVED EMPLOYEE SPEAKERS AND HEAD PHONES STORED ON STORAGE TABLE NEXT TO SPICES AND FOOD CONTAINERS INSIDE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL EMPLOYEE PERSONAL BELONGINGS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, FOOD CONTACT SURFACES AND UTENSILS TO PREVENT CONTAMINATION.

S6 Hands clean and properly washed

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

2-301.14 When to Wash

OBSERVED EMPLOYEE SWITCHING JOB DUTIES FROM BUSING TABLES WITH SOILED DISH WARE TO RETURNING TO SERVE WITHOUT WASHING HANDS AT THE TIME OF INSPECTION. ALSO, OBSERVED EMPLOYEE EATING THEN PROCEEDED TO KITCHEN HANDLING EQUIPMENT WITHOUT WASHING HANDS PRIOR. INSTRUCTED PIC EMPLOYEES MUST WASH HANDS WHEN SWITCHING JOB DUTIES, AFTER TOUCHING PERSONAL ITEMS, AFTER USING RESTROOM, AFTER HANDLING RAW MEATS, AFTER EATING AND AS NEEDED WHEN SOILED THROUGHOUT SHIFT.

PIZZERIA LUCA - 8850 HOLLY AV NE J

Description - PIZZERIA LUCA (Food Service Establishment)

Activity Date - 03/20/2023 (Service - HIGH RISK / Result - IMMEDIATE CLOSURE / Action - UNSATISFACTORY)

09 OUT OF COMPLIANCE

S36 Insects, rodents, and animals not present

6-202.15 Outer Openings, Protected

At the time of inspection observed back door with gap along the bottom leading the back dock/trash area. Instructed PIC to make repairs such as door sweep or gasket to seal the opening to prevent an opening for insects or rodents.

6-501.111 Controlling Pests

At the time of inspection observed rodent droppings in bar area on top of reach in cooler, kegerator, on the side of reach in cooler between wooden shelving partition, on top of bar counter, behind the lit up alcohol shelving stairs and in the corner of bar next to the hand washing sink. Observed one hole in the wall behind equipment, equipment is unmovable in which to look at wall/flooring verify further entry points. Instructed PIC to clean, sanitize the area and to seal any holes, gaps, or points of entry. Facility has licensed pest control services, recommended facility continue to work with services to cease rodent infestation. Pest control services noted rodent activity. Instructed PIC to send pest control records and photos of repairs made to facility to AWOODY@CABQ.GOV.

INSTRUCTED PIC THAT PER THE CDC WEBSITE THESE ARE THE APPROPRIATE STEPS IN WHICH TO CLEAN RODENT DROPPINGS:

CLEAN UP RODENT URINE AND DROPPINGS

STEP 1: PUT ON RUBBER OR PLASTIC GLOVES.

STEP 2: SPRAY URINE AND DROPPINGS WITH BLEACH SOLUTION OR AN EPA-REGISTERED DISINFECTANT UNTIL VERY WET. LET IT SOAK FOR 5 MINUTES OR ACCORDING TO INSTRUCTIONS ON THE DISINFECTANT LABEL.

STEP 3: USE PAPER TOWELS TO WIPE UP THE URINE OR DROPPINGS AND CLEANING PRODUCT.

STEP 4: THROW THE PAPER TOWELS IN A COVERED GARBAGE CAN THAT IS REGULARLY EMPTIED.

STEP 5: MOP OR SPONGE THE AREA WITH A DISINFECTANT.

- CLEAN ALL HARD SURFACES INCLUDING FLOORS, COUNTERTOPS, CABINETS, AND DRAWERS.
- FOLLOW INSTRUCTIONS BELOW TO CLEAN AND DISINFECT OTHER TYPES OF SURFACES.

STEP 6: WASH GLOVED HANDS WITH SOAP AND WATER OR A DISINFECTANT BEFORE REMOVING GLOVES.

STEP 7: WASH HANDS WITH SOAP AND WARM WATER AFTER REMOVING GLOVES OR USE A WATERLESS ALCOHOL-BASED HAND RUB WHEN SOAP IS NOT AVAILABLE AND HANDS ARE NOT VISIBLY SOILED.

S38 Personal cleanliness

2-303.11 Prohibition-Jewelry

Observed food handling employees with bracelets and watches on at the time of inspection. Instructed PIC: employees handling food cannot wear jewelry including medical information jewelry on their arms and hands, except for a plain ring such as a wedding band.

S47 Nonfood-contact surfaces clean

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

At the time of inspection observed wire racks in the walk in cooler with significant debris build up. Instructed PIC to clean and sanitize the shelving to prevent contamination.

S49 Plumbing installed; proper backflow devices

5-205.15 System Maintained in Good Repair

At the time of inspection observed significant debris build up in the floor drain at the bar and soda beverage station. Instructed PIC to clean and sanitize the floor drains to prevent clogs and back ups.

S53 Physical facilities installed, maintained, and clean

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

At the time of inspection observed hole in brick and into the sheet rock behind kegerator with opening in to wall. Instructed PIC to make repairs to seal the opening to prevent an entry point for insects and rodents.

S56 Immediate Closure - Imminent Health Hazard

Observed evidence of rodent infestation at the time of inspection. Photos were taken of the violations. Whenever the enforcement authority finds an imminent health hazard or other conditions in the operation of a food establishment, which, in its judgment, constitute a substantial hazard to the public health, the enforcement authority may without any prior warning, notice, or hearing, issue a written notice to the permit holder or operator that the permit is immediately suspended and all food-service or food processing operations are to be immediately discontinued. PIC was issued a notice of closure and suspension and has 5 business days, 03/28/2023 to remove and prevent rodent infestation, clean and sanitize, remove harborage conditions and seal any openings for rodents to enter facility. Advised PIC to send proof of corrective action measures taken, such as photos, work orders, or pest control documentation. PIC may contact EHD to schedule a follow-up inspection prior to the corrective action deadline, or to request an extension of the corrective action deadline.

S58 Result of complaint investigation

EVIDENCE WAS OBSERVED TO SUBSTANTIATE COMPLAINT OF RODENTS IN THE FACILITY. NO EVIDENCE OBSERVED TO SUBSTANTIATE COMPLAINT OF SPOILED FOOD .

FREDDYS FROZEN CUSTARD - 6240 PASEO DEL NORTE AV NE

Description - FREDDYS FROZEN CUSTARD (Food Service Establishment)

Activity Date - 03/21/2023 (Service - HIGH RISK / Result - DOWNGRADE / Action - UNSATISFACTORY)

09 OUT OF COMPLIANCE

S1 Person in charge present, demonstrates knowledge, and performs duties

2-103.11(A)-(L) Person-In-Charge-Duties

Facility had 5 priority violations and 4 priority foundation violations resulting with the facility being downgraded and deemed unsatisfactory. PIC failed to ensure that employees follow necessary procedures, take appropriate corrective actions and coaching to properly prevent contamination and protect consumers and staff. Provided copies of food handler guide to PIC and discussed training classes with PIC and will follow up with facility on scheduling training class.

S13 Food separated and protected

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

At the time of inspection observed raw unpasteurized eggs in the walk in cooler on wire rack above food items such as sliced tomatoes, lettuce, sliced onions, and sliced jalapenos. PIC discarded eggs during inspection. Reminded PIC that food items must be stored in succession of minimum cook temperatures and in methods to which to separate and protect to prevent contamination of the food product and the surrounding areas.

S14 Food-contact surfaces: cleaned and sanitized

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

Observed quat sanitizer in multiple buckets and 3 compartment sink testing at 0 ppm at the time of inspection. PIC corrected violation by calling service provider to make repairs to dispenser and remaking sanitizers testing at 200 ppm during inspection. Instructed PIC that each time the sanitizer bucket is made to test it and verify it is at correct parts per million (200-400).

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

Observed debris build up including large amounts of blue sludge-like material on the inside of ice machine along ceiling and ice shoot at the time of inspection. Instructed PIC to immediately cease use of ice machine and discard ice, PIC turned off ice machine, PIC discarded ice during inspection. Instructed PIC to discard ice, clean and sanitize the inside of ice machine to prevent contamination. Recommended that the facility drain ice, clean and sanitize on a monthly and as needed basis to prevent debris build up from occurring. Photo of debris taken and uploaded to ebridge. PIC called sanitation company to service machine and scheduled appointment for tomorrow 3/22/2023. Instructed PIC to send completed cleaning to CHPD at AWOODY@CABQ.GOV.

S20 Proper cold holding food temperatures

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

At the time of inspection observed multiple food items out of proper cold holding temperatures. This product included: raw breaded chicken at 44.5F, and 46.0F, french onion sauce 47.0F, mayonnaise at 47.0F, tartar sauce 45.0F, sauerkraut 51.0F held on the top portion of the make station cooler. Product held within the inner portion were at the correct cold holding temperature. PIC corrected violation during inspection by discarding the food items. Instructed PIC to make adjustments to cold holding units to ensure all products are maintained below 41.0F. Recommended facility take temperatures every 2 hours in which to verify cold holding temperatures are being maintained and if not would have adequate time to make corrective actions such as moving products to working cold holding units or ice bathing to bring back below 41.0, if time allows based on cooling requirements of 135°F to 41°F or 45°F in 6 hours, with cooling from 135°F to 70°F in 2 hours. Recommended facility ensure that lid is being closed when unit is not in use to help maintain temperatures.

S21 Proper date marking and disposition

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

At the time of inspection observed multiple food items exceeding 7 day shelf life such as a tartar sauce 3 days past expiration, fry sauce 2 days, cooked chicken breast 1 day. PIC discarded products during inspection. Reminded PIC that ready-to-eat, refrigerated, potentially hazardous food prepared and held in food establishment, or prepared and packaged in food processing plant and opened in the food establishment, shall be sold, consumed on premises, or discarded within 7 calendar days, if held at 41°F or below

S36 Insects, rodents, and animals not present

6-202.15 Outer Openings, Protected

Observed gaps along the bottom of back door at soda BIB area leading to the outside at the time of inspection. Instructed PIC to make repairs such as door sweeps/gaskets to seal the gaps to prevent opening for insects or rodents.

S37 Contamination prevented during food preparation, storage and display

3-305.11 Food Storage-Preventing Contamination from the Premises

At the time of inspection observed multiple products in walk in freezer uncovered such as completely open box of chocolate chips, and pecan pieces and two sheet trays of open ice cream sandwiches. PIC corrected violation by having food items covered and protected. Reminded PIC that food shall be stored in clean, dry location; not exposed to splash, dust, or other contamination.

S38 Personal cleanliness

2-303.11 Prohibition-Jewelry

Observed food handling employees with wrist jewelry such as bracelets, and watches on at the time of inspection. Instructed PIC: employees handling food cannot wear jewelry including medical information jewelry on their arms and hands, except for a plain ring such as a wedding band.

2-402.11 Effectiveness-Hair Restraints

At the time of inspection observed food handling employee working fryer station with no means of hair restraints. Instructed PIC that all food handling employees must have a means of restraining hair to prevent contamination.

S4 Proper eating, tasting, drinking, or tobacco use

2-401.11 Eating, Drinking or Using Tobacco

Observed employee drinks (multiple beverage products, lidded and non-lidded), employee food items stored on wire rack above single use articles such as linens and above food items such as tea, single use packet such as ketchup and mustard in the drive through at time of inspection. Instructed PIC that all drinks must be in a container which effectively prevents hand to mouth contact (ex. A cup with a tight fitting lid and straw). They must also be stored below or away from all food prep / storage surfaces. PIC discarded beverages and food items during inspection.

S47 Nonfood-contact surfaces clean

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

At the time of inspection observed equipment in the kitchen area with debris build up on the sides and support structures such as fryer, grill, and multiple reach in coolers, also including the doors and handles. Instructed PIC to clean and sanitize the equipment to prevent contamination and to prevent harborage conditions for insects and rodents.

S53 Physical facilities installed, maintained, and clean

6-501.12 Cleaning, Frequency and Restrictions

At the time of inspection observed debris build up on the floors and walls of drive through area, dish washing machine area, under cold holding units, prep tables and dry storage racks. Instructed PIC to clean and sanitize floors and walls to prevent harborage for insects and rodents.

S54 Adequate ventilation and lighting; designated areas used

6-202.11 Light Bulbs, Protective Shielding

At the time of inspection observed fluorescent light shielding broken with pieces missing at light in the back area near ice machine. Instructed PIC to replace shielding on lights to protect area below from contamination

S58 Result of complaint investigation

Evidence was observed to substantiate complaint of improper hair restraints.

No evidence was observed to substantiate complaint of roach or rodent infestation.

S6 Hands clean and properly washed

2-301.14 When to Wash

At the time of inspection observed multiple food handling employees touching their body including neck, and hair, and start to prepare food items. PIC instructed food handling employees to immediately wash hands and not utilize items touched with contaminated hands. PIC reminded food handling employees of when to wash hands including touching parts of their body and handling money. Reminded PIC that some of the times when to wash hands include: Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and; After touching bare human body parts other than clean hands and arms; After using the toilet room; After handling soiled equipment or utensils; During food preparation as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; When switching between working with raw food and working with RTE food; and Before donning gloves for working with food. Instructed PIC to retrain and coach staff on when to wash hands