

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

Summary Table
Consumer Health Protection Inspections Performed
Week: October 05, 2025 to October 11, 2025
Report Amended on 10/14/2025 for clerical errors

999 SEAFOOD SUPERMARKET INC - 5315 GIBSON BLVD SE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0142645) - Operational Status - Open				
10/06/2025	CAC-Food-090752-2025	Corrective Action Compliance	Unsatisfactory Re-Inspection required	4
10/06/2025	PT0142645	Routine Food Establishment Inspection	Closure Re-Inspection Required	4

COMFORT INN - 1801 YALE BLVD SE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0157364) - Operational Status - Open				
10/08/2025	CAC-Food-092024-2025	Corrective Action Compliance	Approved	6
10/08/2025	PT0157364	Routine Food Establishment Inspection	Closure Re-Inspection Required	6

Duke City BBQ 3 LLC - 12501 CANDELARIA RD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - FOODEST-2025-01054) - Operational Status - Open				
10/08/2025	CAC-Food-092124-2025	Corrective Action Compliance	Approved	9
10/08/2025	RT-FOODEST-015683-2025	Routine Food Establishment Inspection	Closure Re-Inspection Required	9

EL DORADO BAKERY - 640 COORS BLVD NW, 20

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0156908) - Operational Status - Open				
10/07/2025	CAC-Food-091558-2025	Corrective Action Compliance	Approved	11
10/07/2025	PT0156908	Routine Food Establishment Inspection	Closure Re-Inspection Required	11

ELOTES EL VIEJITO - 437 LOUISIANA BLVD SE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Mobile Food - EHD (Permit # - PT0154735) - Operational Status - Open				
10/06/2025	PT0154735	Routine Mobile Food Inspection	Approved	15

MOKA JOES COFFEE - 219 CENTRAL AVE NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0159642) - Operational Status - Open				
10/08/2025	PT0159642	Routine Food Establishment Inspection	Unsatisfactory Re-Inspection required	15

NEWALA INC - 913 SAN PEDRO DR SE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Retail Food Establishment (Permit # - PT0071319) - Operational Status - Open				
10/07/2025	PT0071319	Routine Retail Food Inspection	Approved	17

QUALITY INN & SUITES - 1315 MENAUL BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0154709) - Operational Status - Open				
10/06/2025	RT-FOODEST-050556-2025	Routine Food Establishment Inspection	Approved	18

SONIC DRIVE IN - 9400 GOLF COURSE RD NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
-----------------	----------------------	-----------------	-------------------	--------

Food Establishment (Permit # - PT0045948) - Operational Status - Open				
10/08/2025	RT-FOODEST-092146-2025	Routine Food Establishment Inspection	Conditional Approved	18
10/08/2025	PT0045948	Routine Food Establishment Inspection	Closure Re-Inspection Required	18
STARBUCKS CORP - 4407 LOMAS BLVD NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0144549) - Operational Status - Open				
10/07/2025	PT0144549	Routine Food Establishment Inspection	Approved	20
Walgreens 04047 - 101 COORS BLVD NW				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Retail Food Establishment (Permit # - PT0043324) - Operational Status – Open				
10/09/2025	PT0043324	Routine Food Establishment Inspection	Approved	21
SUNNYSIDE UP - 6909 MENAUL BLVD NE, 1				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0123253) - Operational Status – Open				
10/09/2025	RT-FOODEST-092355-2025	Routine Food Establishment Inspection	Conditional Approved	21
QUARTER CELTIC BREWPUB - 1100 SAN MATEO BLVD NE, 50				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0146783) - Operational Status – Open				
10/09/2025	PT0146783	Routine Food Establishment Inspection	Approved	23
LIMONATIA CAFE - 3222 SILVER AVE SE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0155633) - Operational Status – Open				
10/09/2025	CAC-Food-092524-2025	Corrective Action Compliance	Approved	23
10/09/2025	PT0155633	Routine Food Establishment Inspection	Closure Re-Inspection required	24
HONG KONG BUFFET - 10100 COORS BLVD NW				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0154378) - Operational Status – Open				
10/10/2025	RT-FOODEST-073385-2025	Routine Food Establishment Inspection	Closure Re-Inspection required	26

A Corrective Action Compliance does not represent a full routine health inspection. Instead, it reflects that a facility has taken specific corrective actions in response to violations identified during an inspection. These actions may be taken during the inspection or afterward, and the Corrective Action Compliance allows for the facility's grade or status to be updated based on those corrections.

Corrective actions may be demonstrated through documentation such as photos, videos, receipts, work orders, site visits, or other verifiable means showing that the violation has been addressed and compliance has been achieved.

APPROVED

An "Approved" grade indicates that a food establishment that has demonstrated compliance with the standards in the Food Code, the Food Service and Retail Ordinance, other industry standards, and other laws and has received a Grade of Approved and is able to operate.

CONDITIONAL APPROVED

A "Conditional Approved" grade is issued when a facility is found to have violations of the Food Code, the Food Service and Retail Ordinance, industry standards, or applicable laws. While the facility may continue operating, it must complete specific corrective actions to address the violations. A yellow sticker is placed alongside the green "Approved" sticker.

UNSATISFACTORY

An "Unsatisfactory" grade indicates that a facility has not met the required standards but is allowed to continue operating temporarily while corrective actions are completed. A red "Unsatisfactory" sticker will be displayed at the facility for the duration of this grade. This is a temporary status and requires timely follow-up to verify compliance.

CLOSED

A "Closed" grade is assigned when violations pose a significant risk to public health, requiring the facility to immediately cease operations. The facility must remain closed until corrective actions have been completed and verified. A facility with this grade will display an orange "Closed" sticker for the duration of the closure.

999 SEAFOOD SUPERMARKET INC - 5315 GIBSON BLVD SE - Closure Re-Inspection Required**999 SEAFOOD SUPERMARKET INC - 5315 GIBSON BLVD SE****Food Establishment Class C****Date: 10/06/2025 - #: CAC-Food-090752-2025 - Inspection Result: Unsatisfactory Re-Inspection required**

Facility is being downgraded effective 10/06/2025 to the unsatisfactory operational level due to numerous priority, priority foundation and core violations during inspection. All priority violations must be brought into compliance and facility must pass a re-inspection prior to being allowed to return to normal operations.

Facility is being moved from a Closure status to Unsatisfactory status due to correcting the following violations on site. PIC must contact CHPD for re-inspection when priority and priority foundation violations are corrected.

Time/Temperature Control for Safety Food, Hot Holding. Observed PIC removed roast pig from hot box and place in smoker for reheating process.

Backflow Prevention, Air Gap: Observed PIC disconnect and remove hose from service sink and repair drain pipe so that an air gap exists.

Packaged and Unpackaged Food - Separation, Packaging, and Segregation, Cross Contamination: Observed PIC place a cover on the opened packaged of tofu.

999 SEAFOOD SUPERMARKET INC - 5315 GIBSON BLVD SE**Food Establishment Class C****Date: 10/06/2025 - #: PT0142645 - Inspection Result: Closure Re-Inspection Required**

Violation: Thawing

• Thawing Method

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

Observed frozen time/temperature control for safety food improperly thawing. Food: raw whole duck. Location: Three compartment sink basins. Condition: partially thawed. Standing water temping at 62°F. Method: Observed raw whole ducks placed in standing water in three compartment sink basins with no constant running water or drainage in place.

Violation: Hot Holding & Reheating

• Time/Temperature Control for Safety Food, Hot Holding

- If food is held at improper temperatures for enough time, pathogens have the opportunity to multiply to dangerous numbers. Instructed PIC to rapidly reheat TCS foods to 165°F and to maintain temperature at 135°F and above.

Observed time/temperature control for safety food not hot held at 135°F or above. Food

Item: cooked pork

Food Temperature: 127°F

• Heating Capacities-Equipment

- The ability of equipment to heat foods at Code-required temperatures is critical to food safety. Improper holding and cooking temperatures continue to be major contributing factors to foodborne illness. Therefore, it is very important to have adequate equipment with enough capacity to meet the heating demands of the operation. Instructed PIC to make repairs necessary to have adequate equipment or must acquire sufficient equipment to do so. PIC must also contact CHPD when repairs have been made. Also instructed PIC to discontinue use of section without hot bulb available.

Observed insufficient equipment to properly heat food.

Location: Hot box with hot bulbs.

Condition: Observed one hot bulb receptacle is not operational, but cooked pork stored in area where bulb is not operational.

Violation: Knowledgeable

• Knowledgeable Person In Charge

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

Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances by receiving multiple priority and priority foundation violations during inspection.

• **Backflow Prevention, Air Gap**

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

Observed an inadequate air gap at drain pipe under wok station and at service sink by having a hose connected and coiled into basin of service sink.

Violation: Training Records

• **Certified Food Protection Manager**

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

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

• **Food Handler Cards**

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

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

Violation: Food Separation

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

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

Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping. Location: reach in cooler. Food Item: opened and uncovered container of tofu.

Violation: Testing Devices

• **Sanitizing Solutions, Testing Devices**

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

Observed testing kit or other device to measure the concentration of chemical sanitizing solution expired as of September 1, 2025.

Violation: Hands Clean & Properly Washed

• **When to Wash**

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

Observed food employee not wash hands when required. Condition: Observed employee stick gloved hand into three compartment sink basin filled with raw whole duck and standing water to remove drain plug to allow water to drain, then proceed to drain gloves over trash can but not remove gloves or wash hands after.

Violation: Physical Facilities, Cleaning

• **Drying Mops**

- Mops can contaminate food and food preparation areas if not properly cleaned and stored after use. Mops should be cleaned and dried in a sanitary manner away from food flow areas. Instructed person in charge to relocate mop to an area away from food and food preparation area and to ensure that mop is stored to promote air drying.

Observed a soiled mop not in use, with mop head leaning on wall with handle stored directly in contact with the floor.

• **Cleaning, Frequency and Restrictions**

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

Observed build up and debris on the walls and floors in food preparation areas.

COMFORT INN - 1801 YALE BLVD SE - Closure Re-Inspection Required**COMFORT INN - 1801 YALE BLVD SE****Food Establishment Class B****Date: 10/08/2025 - #: CAC-Food-092024-2025 - Inspection Result: Approved****Sanitizers, Criteria-Chemicals**

PIC corrected with direction by inspector retested quat sanitizer at 200 parts per million.

Common Name-Working Containers

PIC corrected by adding label to chemical spray bottles and purchasing red sanitizer buckets and labeling as sanitizer.

When to Wash

Inspector demonstrated and reviewed when and how to wash hands.

Using a Handwashing Sink-Operation and Maintenance PIC corrected by removing items from sink basin.

Hand Drying Provision

PIC corrected on site by adding paper towels to hand washing sink.

Water Capacity-Quantity and Availability

PIC corrected on site by contacting plumber to add hot water to hand washing sink. Hot water temperature of 150 degrees f

System Maintained in Good Repair, Repaired According to Law

PIC corrected on site by having plumber replace faucet and add drain cover to floor drain.

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

PIC Corrected on site by removing raw eggs from above ready to eat foods. -

Certified Food Protection Manager

PIC corrected on site by purchasing manager food safety certification bundle. Instructed PIC to email manager food safety certification once test is passed and certification is issued.

Temperature Measuring Devices, Ambient Air and Water-Accuracy PIC corrected by purchasing ambient air thermometers for all cold holding units.

Food Temperature Measuring Devices

PIC corrected by purchasing probe thermometers to verify hot and cold holding temperatures-

Sanitizing Solutions, Testing Devices

PIC corrected on site by purchasing quat sanitizer test strips.

COMFORT INN - 1801 YALE BLVD SE**Food Establishment Class B****Date: 10/08/2025 - #: PT0157364 - Inspection Result: Closure Re-Inspection Required****Violation: Poisonous and Toxic/Chemical Substances****• Common Name-Working Containers**

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

Observed working containers used for storing poisonous or toxic materials taken from bulk supplies not properly labeled or identified. Container Type: Spray bottles and buckets Alleged Material: Window cleaner and degreaser

Violation: Thawing**• Thawing Method**

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

Observed frozen time/temperature control for safety food improperly thawing. Food: Chorizo, potatoes and sausage links Location: On prep table and in hand washing sink basin Condition: Still frozen Method: Thawing at room temperature

Violation: Use Limitations**• Wiping Cloths, Use Limitation**

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

Observed wiping cloths improperly used. Observed wiping cloths used for cleaning.

Violation: Plumbing

- **System Maintained in Good Repair, Repaired According to Law**

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

Observed hand washing sink faucet does not secure to base and no hot water available to faucet also floor drain missing cover not maintained in good repair or is not repaired by law. Observed hand washing sink, and floor drain is found in disrepair by faucet does not secure to base and no hot water available, floor drain missing floor drain cover.

Violation: Training Records

- **Certified Food Protection Manager**

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

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

- **Food Handler Cards**

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

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

Violation: Food Separation

Violation: Testing Devices

- **Food Temperature Measuring Devices**

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

Observed food temperature measuring devices were not provided or readily accessible.

- **Sanitizing Solutions, Testing Devices**

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

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

Violation: Designated Areas

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

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

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

- **Designation-Dressing Areas and Lockers**

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

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

Violation: Operation and Maintenance

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

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

Observed non-ready-to-eat raw animal food stored with ready-to-eat raw animal food without protection from contamination. Location: Inside kitchen in multiple cold holding units Food Item: Raw eggs Condition: Stored above whipped butter container, cream cheese packages, lemons, precooked sausages and potatoes.

• Hand Drying Provision

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

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

• Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink(s) was observed blocked or inaccessible. Location: Inside kitchen Manner: Food item stored in sink basin along with black plastic storage container. Also, empty butter containers at front of hand sink basin.

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

Observed handwashing sink used for purposes other than handwashing. Location: Inside kitchen Manner: Thawing food items.

Violation: Warewashing Temperature and Concentration

• Sanitizers, Criteria-Chemicals

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

Observed no quaternary ammonium compound solution utilized to adequately achieve sanitization. Location: Inside kitchen
No sanitizer available while in operations inside kitchen.

Violation: Personal Cleanliness

• Prohibition-Jewelry

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

Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: Preparing food and washing dish ware Inappropriate Jewelry
Observed: Bracelets and watches

Violation: Hot & Cold Water Availability & Pressure

• Water Capacity-Quantity and Availability

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

Observed facility with insufficient hot water. Location: Inside kitchen at hand washing sink Manner: Hot water handle is non-operational no hot water available at hand washing sink to properly wash hands.

Violation: Hands Clean & Properly Washed

• When to Wash

- Food employees must clean their hands and exposed arms before food preparation, including working with exposed food, clean equipment, and unwrapped items. This includes after touching bare human body parts, using the toilet room, caring for service and aquatic animals, coughing, sneezing, using tobacco products, eating, drinking, handling soiled equipment or utensils, removing soil and contamination during food preparation, switching between raw and ready-to-eat food, and donning gloves. Employees must wash their hands after any activity which may result in contamination of the hands. Instructed food employee to wash and sanitize hands, and PIC to retrain employees on when handwashing is required. Predefined Comment: 3. 2-301.14

Observed food employee does not wash hands when required. Condition: When switching gloves and from handling dirty dish ware to clean dish ware.

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located inside cold holding units and cabinets inside kitchen. The surface was made out of plastic, glass, and synthetic wood The condition of the surface was substantial debris build up.

Violation: Records

• Temperature Logs

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Cooked sausage, cooked potatoes, dairy products and chorizo
Activity of the Food: Stored and received

Duke City BBQ 3 LLC - 12501 CANDELARIA RD NE - Closure Re-Inspection Required

Duke City BBQ 3 LLC - 12501 CANDELARIA RD NE

Food Establishment Class C

Date: 10/08/2025 - #: CAC-Food-092124-2025 - Inspection Result: Approved

The facility is being upgraded from Closure status to Approved status due to correcting priority violations onsite. Code: 7-204.11 - Sanitizers, Criteria-Chemicals

- Observed PIC correct violation by adding water to dilute the sanitizer solution to 200ppm. Manual and Mechanical Warewashing Equipment, Chemical Sanitization Temperature, pH, Concentration and Hardness - Observed PIC fill sanitizer buckets during inspection. Equipment, Food-Contact Surfaces and Utensils - Clean to Sight

and Touch - PIC removed can opener from its position to clean it from residue buildup and soil - In-Use Utensils, Between-Use Storage - PIC removed scoop from the pinto beans bin. - Packaged and Unpackaged Food-Separation, Packaging, and Segregation, Cross Contamination

Observed PIC move the raw meats to prevent cross contamination. - Packaged and Unpackaged Food-Separation, Packaging, and Segregation, Cross Contamination - PIC wrapped all the uncovered food in the upright coolers.

Duke City BBQ 3 LLC - 12501 CANDELARIA RD NE

Food Establishment Class C

Date: 10/08/2025 - #: RT-FOODEST-015683-2025 - Inspection Result: Closure Re-Inspection Required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. When the inspection began, there was no sanitizer prepared in the facility.

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

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

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

Location: Kitchen area

Condition of the Location: The area was clean

Violation: Date Marking and Disposition

• Raw Meat Date Marking

- Food Establishments shall date mark raw meat or raw meat products that have been combined with ready-to-eat food to reflect the use by or expiration date of the ready-to-eat food item. Instructed PIC that the combined food must not be used in the operations of the food establishment as it cannot be determined when the food was combined and when it should have been discarded or used by. Instructed PIC to retain staff on date marking procedures for raw meat combined with ready-to-eat foods.

Observed raw meat combined with ready-to-eat food not date marked.

Location: Upright cooler

Food Items Combined: Raw chicken, raw beef, raw pork, green chile sausage, and baked potatoes

Violation: Training Records

• Food Handler Cards

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

Observed that food employees did not have a food handler card or had not been trained in another approved food safety course.

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

• **Food Storage Containers Identified with Common Name of Food**

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

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

Working Container of Food: Meat seasoning in storage bin, rice, pinto beans, and sugar or salt

Location: storage shelf and rolling storage bins

Violation: Food Separation

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

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

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

Location: Kitchen area in upright cooler

Food Item: Raw chicken, raw pork, raw meat, and green chile sausage.

Violation: Designated Areas

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

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

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

Violation: Warewashing Temperature and Concentration

• **Sanitizers, Criteria-Chemicals**

- Chemical sanitizers may be toxic if not used in accordance with requirements listed in the Code of Federal Regulations (CFR). Large concentrations of sanitizer in excess of the CFR requirements can be harmful because residues of the materials remain. Instructed PIC that sanitizer concentration levels must be within manufacturers guidelines and the CFR.

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Quat

Location: Drink station

Concentration: 300ppm

Violation: Personal Cleanliness

• **Prohibition-Jewelry**

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

Observed employee wearing unapproved jewelry while preparing food.

Food Preparation Activity: Actively working and preparing open food

Inappropriate Jewelry Observed: Watch and bracelet

• **Effectiveness-Hair Restraints**

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

Observed a food employee without proper hair restraints.

Location: Kitchen area

Activity: Preparing open food

Violation: Hands Clean & Properly Washed

• **When to Wash**

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

Observed a food employee not wash hands when required. Food service employees must wash their hands when changing tasks and putting on new gloves.

Violation: Consumer Advisories

• **Allergen Warning, Unpackaged Food**

- Unintended food allergen food allergen exposures poses a serious risk to consumers with food allergies. Consumers with food allergies depend on allergen information, written notification of the presence of major food allergens as an ingredient in unpackaged foods that are served or sold by the food establishment must be provided. Written notification can be provided in many forms such as: physical or electronic means, including, but not limited to, brochures, deli case or menu notifications, label statements, table tents, placards, or other effective written means. Notifying the consumer to the presence of major food allergens may prevent an inadvertent exposure. Instructed PIC to provide written notification of major allergen information for all unpackaged food offered for sale or served to consumers.

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

Violation: Storage

• **In-Use Utensils, Between-Use Storage**

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

EL DORADO BAKERY - 640 COORS BLVD NW, 20 - Closure Re-Inspection Required

ELOTES EL VIEJITO - 437 LOUISIANA BLVD SE

Mobile Food Unit Class C

Date: 10/06/2025 - #: PT0154735 - Inspection Result: Approved

Facility is being upgraded from a Closure status to an Approved status by correcting several priority violations..

Corrected Violations:

Manual and Mechanical Ware washing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness: PIC corrected violation on site by remaking chlorine sanitizer to test at 100 PPM.

Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch: PIC corrected violation on site by draining the ice maker and cleaning and sanitizing interior walls.

Cooling: PIC corrected violation on site by chilling food items in an ice bath and putting them in the upright cooler to chill.

Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition: PIC voluntarily discarded all food items exceeding the 7-day limit and the food items in the temperature danger zone.

Handwashing Aids and Devices, Use Restrictions: PIC removed items from handwashing sink and cleaned and sanitized sink basin.

Backflow Prevention, Air Gap: PIC corrected violation by cutting/raising plumbing pipe to create the proper air gap.

Food Storage, Prohibited Areas: PIC removed flour sacks off the floor and put them on a crate 6 inches off the floor.

EL DORADO BAKERY - 640 COORS BLVD NW, 20

Food Establishment Class C

Date: 10/07/2025 - #: PT0156908 - Inspection Result: Closure Re-Inspection Required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 50-99ppm must also be at a minimum temperature of 75F with a contact time of 7 seconds. PIC corrected violation by remaking sanitizer to test at 100 ppm.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: three-compartment sink 10 ppm, wiping cloth container 10 ppm.

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice maker Location: near front counter. Condition of the Location: substantial black, brown, and pink build up.

Violation: Pest Control

- **Controlling Pests, Inspection/Harborage**

- Insects and other pests are capable of transmitting disease to humans by contaminating food and food-contact surfaces. Effective measures must be taken to eliminate their presence in food establishments. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by using methods such as trapping devices or other means of pest control. Instructed PIC to remove any dead pests or pest fecal material and to have a professional pest control company set traps and perform treatment as needed. Facility is to provide EHD with appropriate pest control records.

Observed pests in the facility with no control methods in place. Location: throughout facility. Pest Type: Flies. Pest Condition: living

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food held within the establishment exceeding the seven (7) day limit. Location: Walk-in cooler and the upright cooler. Food Items: Chile exp: 9/29, Rejas exp: 9/23, Red sauce exp: 9/13, green enchilada sauce exp: 9/30, rellenos 9/30.

Violation: Plumbing

- **Backflow Prevention, Air Gap**

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

Observed an inadequate air gap at handwashing sink near the front counter.

Violation: Cooling

- **Cooling**

- Instructed PIC to use an alternate method of cooling to minimize the opportunity for pathogen growth; recommended to utilize one or more methods such as 1) Place the food in a shallow pan 2) Separate the food into smaller or thinner portions 3) Use rapid cooling equipment 4) Stir the food in a container placed in an ice/water bath 5) Use containers that facilitate heat transfer 6) Only partially cover product, if protected from overhead contamination.

Observed TCS food items cooling in a method that does not facilitate the necessary rate of heat transfer to cool the food in an appropriate time frame. Location: on a cart cooling at room temperature. Food Items: cooked vegetables, cooked meat, cooked meat & corn, cooked shredded chicken. Manner: improperly being cooled by being left out at room temperature to cool. Instructed PIC to put the food in an ice bath.

Violation: Training Records

• **Certified Food Protection Manager**

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

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

• **Food Handler Cards**

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

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

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

• **Food Storage Containers Identified with Common Name of Food**

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

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: various sauces in plastic squeeze bottles being stored and used near the prep top cooler. Dry storage food bins in the bakery/ not labeled with common names (sugar, flour)

Violation: Storage

• **Food Storage, Prohibited Areas**

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

Observed food stored improperly less than six (6) inches off the floor. Location: bakery. Food Item: sacks of flour (open and being used/working containers)

• **Food Storage-Preventing Contamination from the Premises**

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

Observed food stored improperly where it was exposed to contamination from splash, dust, or other contamination. Location: Bakery food prep area. Food Item: Food bin with powdered sugar being stored with no lid (open to the elements) near a fan. Chopped onions and sliced limes stored in the upright cooler with no cover.

Violation: Designated Areas

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

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

Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products. Food employees storing water bottles in the upright cooler next to RTE food items.

Violation: Operation and Maintenance

• **Handwashing Aids and Devices, Use Restrictions**

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

Observed handwashing sink used for purposes other than handwashing. Location: Manner: Front kitchen handwashing sink was being utilized for other purpose by storing a bucket in the sink basin

• **Handwashing Signage**

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

Observed handwashing sink(s) without a handwashing sign. Location: Front counter/front kitchen handwashing sink for the bakery.

Violation: Hot & Cold Water Availability & Pressure

• **Water Capacity-Quantity and Availability**

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

Observed facility with insufficient hot water. Location: Men and Women's Restroom sinks. Manner: the hot water is insufficient

Violation: Consumer Advisories

• **Allergen Warning, Unpackaged Food**

- Unintended food allergen food allergen exposures poses a serious risk to consumers with food allergies. Consumers with food allergies depend on allergen information, written notification of the presence of major food allergens as an ingredient in unpackaged foods that are served or sold by the food establishment must be provided. Written notification can be provided in many forms such as: physical or electronic means, including, but not limited to, brochures, deli case or menu notifications, label statements, table tents, placards, or other effective written means. Notifying the consumer to the presence of major food allergens may prevent an inadvertent exposure. Instructed PIC to provide written notification of major allergen information for all unpackaged food offered for sale or served to consumers.

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

• **Consumer Advisory Consumption of Animal Foods**

- Notice must be provided to consumers that animal-derived foods that are not subjected to adequate heat treatment pose a risk because they may contain biological agents that cause foodborne disease and must communicate the risk on the consumer's health status and the food being consumed. Instructed PIC that consumers must be informed of the significantly increased risk of consuming animal foods not processed to eliminate pathogens or served raw, or undercooked through both a disclosure and a reminder. The disclosure shall include: (1) a description of the animal-derived foods, such as oysters on the half shell (raw oysters), raw-egg Caesar salad, and hamburgers (can be cooked to order); or (2) identification of the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Reminder shall include asterisking the animal-derived foods requiring disclosure to a footnote that states: (1) regarding the safety of these items, written information is available upon request; (2) consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; or consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Observed inadequate consumer advisory warning for the consumption of raw, undercooked and not otherwise treated animal products. Observed no consumer advisory was provided on the menu or in the facility at the time of inspection.

Violation: Storage

• **In-Use Utensils, Between-Use Storage**

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

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container. Utensil Type: scoop. Location: Food container. Condition of the Location: food being contaminated by handle being stored in the flour and unknown brown powder container.

Violation: Physical Facilities, Construction and Repair

• **Floor and Wall Junctures, Coved, and Enclosed or Sealed**

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

Observed the following areas of the facility in disrepair. Observed floor tile is damaged in the back kitchen area.

Violation: Records

• **Temperature Logs**

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

Observed that the food establishment does not have temperature logs available for all TCS foods items. Activity of the Food: stored, thawed, cooled, hot holding.

ELOTES EL VIEJITO - 437 LOUISIANA BLVD SE - Approved**ELOTES EL VIEJITO - 437 LOUISIANA BLVD SE****Mobile Food Unit Class C****Date: 10/06/2025 - #: PT0154735 - Inspection Result: Approved****Violation: Training Records****• Certified Food Protection Manager**

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

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

Violation: Records**• Mobile Visit logs**

- Mobile food establishments must visit their commissary each day of operation and keep a log of visits to be made available to EHD for inspection. Instructed the PIC to obtain visit logs from the commissary and provide them to EHD for review, and to maintain a copy of those records on the mobile food establishment at all times.

Observed that the mobile food establishment was unable to provide a log of visits to its commissary.

Violation: Poisonous and Toxic/Chemical Substances**• Separation-Storage**

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food. Poisonous/Toxic Substance: Rubbing Alcohol and hand sanitizer stored next to single use items, gloves, and napkins on shelving inside mobile unit.

MOKA JOES COFFEE - 219 CENTRAL AVE NW - Unsatisfactory Re-Inspection required**MOKA JOES COFFEE - 219 CENTRAL AVE NW****Food Establishment Class C****Date: 10/08/2025 - #: PT0159642 - Inspection Result: Unsatisfactory Re-Inspection required****Violation: Plumbing****• System Maintained in Good Repair**

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

Observed Handwashing Sink is not maintained in good repair or is not repaired by law. Observed Handwashing Sink found in disrepair by leaking on piping below handwashing sink and slowly draining water inside hand washing sinks basin after use.

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap at below three compartment sink.

Violation: Training Records

- **Certified Food Protection Manager**

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

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

pic provided a receipt of registration for certified food protection manager class please provide certificate once class is completed to ndvigil@cabq.gov to be in compliance.

Violation: Testing Devices

- **Food Temperature Measuring Devices**

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

Observed food temperature measuring devices were not provided or readily accessible.

- **Sanitizing Solutions, Testing Devices**

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

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

observed no chlorine test strips please acquire and send pictures to CHPD

Violation: Designated Areas

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

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

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

observed drink in kitchen area at time of inspection

Violation: Operation and Maintenance

- **Using a Handwashing Sink-Operation and Maintenance**

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

Observed handwashing sink(s) was observed blocked or inaccessible. Location: handwashing sink area Manner: upright cooler in front of handwashing sink as well as papers and drinks on top of upright cooler at time of the inspection.

Violation: Operations

- **Valid Permit**

Instructed the PIC that no person is allowed to operate a Food Establishment in the City without a valid permit to operate issued by the Enforcement Authority for that Food Establishment. Provided a 5-Day notice of nonpayment and the outstanding invoice(s) that must be paid to receive a valid permit.

Observed that the facility was operating with an expired permit.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed electrical panel area in disrepair by hole in electrical panel please repair and send picture to CHPD to come into compliance

NEWALA INC - 913 SAN PEDRO DR SE - Approved**NEWALA INC - 913 SAN PEDRO DR SE****Retail Food Establishment Class 4****Date: 10/07/2025 - #: PT0071319 - Inspection Result: Approved****Violation: Surface Condition****• Nonfood-Contact Surfaces, Smooth, Corrosion-Resistant, Non-Absorbent**

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

Observed nonfood contact surface that was not smooth. The surface was located multiple areas back of facility, front of facility The surface was made out of synthetic wood The condition of the surface was unsealed and damaged.

Violation: Functionality and Accuracy**• Temperature Measuring Devices, Ambient Air and Water-Accuracy**

- Due to the lack of a large safety margin in the temperature requirements themselves, thermometer accuracy is imperative for the safety of food. Instructed PIC to calibrate ambient air and water thermometers or to acquire new thermometers to ensure that the proper accuracy has been achieved to be within 1.5 degrees C.

Observed ambient air and water temperature measuring device that is scaled for both Celsius and Fahrenheit failing to meet accuracy requirements. Location: Inside cold holding units Type: None available in cold holding units

Violation: Maintenance**• Maintaining Premises, Unnecessary Items and Litter**

- The presence of unnecessary articles, including equipment which is no longer used, makes regular and effective cleaning more difficult and less likely. It can also provide harborage for insects and rodents. Areas designated as equipment storage areas and closets must be maintained in a neat, clean, and sanitary manner. They must be routinely cleaned to avoid attractive or harborage conditions for rodents and insects. Instructed the PIC to keep the premises clean of unused articles and litter.

Observed items on the premises of the food establishment that is no longer used or is non-functional. Location: Throughout entire facility Items list: Display cases non operational equipment, boxes, banners, tools, damaged products Condition of the items: non-functional and dirty

Violation: Surface Not Clean**• Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the build up of soil residues. The surface was located throughout facility The surface was made out of metal shelving and wood, flooring, tile The condition of the surface was substantial debris build up.

Violation: Records**• Temperature Logs**

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Bacon, cheese, eggs, raw meats, dairy products etc Activity of the Food: Stored and received

Violation: Physical Facilities**• Outer Openings, Protected**

- The presence of insects and rodents is minimized by protecting outer openings to the food establishment. Outer openings of a food establishment shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls and ceilings. Instructed PIC to repair the holes/gaps identified to prevent entrance of pests.

Observed holes or other gaps in the structure of the facility. Location: In back of facility and sides of facility Size: Multiple golf ball, baseball, and cracks in walls

Violation: Physical Facilities, Cleaning**• Cleaning, Frequency and Restrictions**

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

Observed build up and debris under display units, cold holding units, shelving, pallets, boxes, and aisles.

Violation: Lighting**• Intensity-Lighting**

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

Observed inadequate amount of lighting. Location: In back of facility and storage rooms Manner: Light switches non operational.

QUALITY INN & SUITES - 1315 MENAUL BLVD NE - Approved**QUALITY INN & SUITES - 1315 MENAUL BLVD NE****Food Establishment Class B****Date: 10/06/2025 - #: RT-FOODEST-050556-2025 - Inspection Result: Approved****Violation: Training Records****• Certified Food Protection Manager**

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

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

Violation: Functionality and Accuracy**• Temperature Measuring Devices, Ambient Air and Water-Accuracy**

- Due to the lack of a large safety margin in the temperature requirements themselves, thermometer accuracy is imperative for the safety of food. Instructed PIC to calibrate ambient air and water thermometers or to acquire new thermometers to ensure that the proper accuracy has been achieved to be within 3 degrees F.

Observed ambient air and water temperature measuring device that is scaled only in Fahrenheit failing to meet accuracy requirements. Type: no thermometer in reach in cooler or reach in freezer Accuracy: no thermometer observed

SONIC DRIVE IN - 9400 GOLF COURSE RD NW- Closure Re-Inspection Required**SONIC DRIVE IN - 9400 GOLF COURSE RD NW****Food Establishment Class C****Date: 10/08/2025 - #: RT-FOODEST-092146-2025 - Inspection Result: Conditional Approved**

Facility has been upgraded to Conditional approved status after correcting the following violations on site in front of the Environmental Health Department.

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

-Using a Handwashing Sink-Operation and Maintenance

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

SONIC DRIVE IN - 9400 GOLF COURSE RD NW**Food Establishment Class C****Date: 10/08/2025 - #: PT0045948 - Inspection Result: Closure Re-Inspection Required****Violation: Equipment, Food Contact Surfaces, and Utensils Clean****• Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness**

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

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

Location: Kitchen grill line sanitizer buckets

Concentration: 0ppm

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Ice maker / cutting board / Mechanical ice cream mixing probe

Location: Kitchen

Condition of the Location: Soiled with food residue and organic matter

Violation: Records

• **Temperature Logs**

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

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

Food Items: All TCS food items

Activity of the Food: Cooked, stored, thawed, cooled

Violation: Maintenance and Operation

• **Good Repair and Proper Adjustment-Equipment**

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

Observed equipment not maintained in good repair.

Location: Beverage bar

Type of Equipment: Cold holding ice tray for condiments

Condition of the equipment: Broken and being held together with cardboard and tape no longer being able to serve its intended purpose. Also observed it is no longer water tight causing water to leak out into a bucket below.

Violation: Plumbing

• **System Maintained in Good Repair, Repaired According to Law**

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

Observed plumbing drains and piping are not maintained in good repair or is not repaired by law. Observed damaged misaligned drain pipe under ice machine to be draining grey water directly on to the floor, multiple floor drains are missing protective dome cover or strainer basket.

• **Backflow Prevention, Air Gap**

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

Observed an inadequate air gap at floor drain under 3 compartment sink in beverage bar area.

Violation: Food Separation

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

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

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

Location: Walk in cooler / Reach in cooler

Food Item: Croissant pastry's, sausage, smasher sauce package, seasoning salt package, Frozen chicken patties.

Violation: Operation and Maintenance

• **Using a Handwashing Sink-Operation and Maintenance**

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

Observed handwashing sink used for purposes other than handwashing.

Location: Hand washing sink in between front desk and ice cream machine

Manner: Hand washing sink is being utilized as dump sink

Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

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

Observed build up and debris on the facility floors under storage rack and especially under ice maker.

Violation: Surface Not Clean

• **Nonfood Contact Surfaces - Cleaning Frequency**

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

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

The surface was located in reach in coolers, fan covers in walk in coolers, soda nozzles and spray nozzle on 3 compartment sink

The surface was made out of stainless steel and plastic

The condition of the surface was soiled with dust and food debris build up.

STARBUCKS CORP - 4407 LOMAS BLVD NE - Approved

STARBUCKS CORP - 4407 LOMAS BLVD NE

Food Establishment Class C

Date: 10/07/2025 - #: PT0144549 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: reach in coolers, shelves and countertops Location: back prep area front service area Condition of the Location: debris build up inside reach in coolers and freezers as well as debris build up on countertops and shelving holding matcha powder for drinks.

Violation: Designated Areas

• Designation-Dressing Areas and Lockers

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

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

observed used aprons on dry goods shelving at time of the inspection

Violation: Personal Cleanliness

• Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: front service area Activity: making drinks

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

Observed build up and debris on the floors throughout the whole facility (front, drive thru and backstock areas).

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located front service area The surface was made out of metal The condition of the surface had debris build up on the basin of the handwashing sink and service sinks and on the exterior doors and handles on reach in coolers and reach in freezers

Walgreens 04047 - Walgreens 04047 - 101 COORS BLVD NW - Approved**Walgreens 04047 - 101 COORS BLVD NW****Retail Food Establishment Class 3****Date: 10/9/2025 #: PT0043324 Inspection Result: Approved****- Handwashing Signage**

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

Observed handwashing sink(s) without a handwashing sign.

Location: women's restrooms

Violation: Pest Control**Controlling Pests, Inspection/Harborage**

- Insects and other pests are capable of transmitting disease to humans by contaminating food and food-contact surfaces. Effective measures must be taken to eliminate their presence in food establishments. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by using methods such as trapping devices or other means of pest control. Instructed PIC to remove any dead pests or pest fecal material and to have a professional pest control company set traps and perform treatment as needed. Facility is to provide EHD with appropriate pest control records.

Observed pests in the facility with no control methods in place.

Location: Back storage room and side storage room by refrigeration units.

Pest Type: cockroach, Several Crickets.

Violation: Physical Facilities**Outer Openings, Protected**

- Walls and roofs provide a barrier to protect the interior and foods from the weather, windblown dirt and debris, and flying insects. Perimeter walls and roofs of a food establishment shall effectively protect the establishment from the weather and the entry of insects, rodents, and other animals

Observed holes or other gaps in the structure of the facility.

Location: Side storage area by coolers and freezers.

Size: observed 4 inch by 6 ft gap above the cooler and ceiling tiles, ceiling tiles with 2-to-4-inch Gaps on the ceiling tiles, wall and PVC piping about 2-inch Gap between the walls and PVC Piping.

Violation: Surface Not Clean**Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located Sales floor. The surface was made out of metal The condition of the surface was soiled with debris and food build up under the bags of Potato chips.

Violation: Physical Facilities, Cleaning**Cleaning, Frequency and Restrictions**

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

Observed build up and debris on the Cooler and freezer storage area and shelving, backroom storage under shelving and rolling carts. also, cooler and Freezer floors and liquor floors under shelving at the time of inspection.

SUNNYSIDE UP - SUNNYSIDE UP - 6909 MENAUL BLVD NE, 1 - Conditional Approved**SUNNYSIDE UP - 6909 MENAUL BLVD NE, 1****Food Establishment Class C - SUNNYSIDE UP****Date: 10/9/2025 #: RT-FOODEST-092355-2025 Inspection Result: Conditional Approved****Food Storage Containers Identified with Common Name of Food**

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

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: 3 containers of unidentified foods.

Location: 3 Bulk food items not labeled,

Violation: Poisonous and Toxic/Chemical Substances**Separation-Storage**

- The storage of poisonous or toxic materials directly above or adjacent to food could result in contamination of the food from spillage. Poisonous or toxic materials must be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic materials by spacing or partitioning; and storing them in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. Instructed PIC to store sanitizer buckets six inches off the floor.

Observed a container previously used to store poisonous or toxic materials used for storage Location: Stored on the floor.

Sanitizer bucket stored on the floor by the prep area hand wash station.

Violation: Storage**- Equipment and Utensils, Air-Drying Required**

- Equipment, a cabinet used for the storage of food, or a cabinet that is used to store cleaned and sanitized equipment, utensils, laundered linens, and single-service and single-use may not be located: (1) In locker rooms; (2) In toilet rooms (3) In garbage rooms; (4) In mechanical rooms; (5) Under sewer lines that are not shielded to intercept potential drips; (6) Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed; (7) Under open stairwells; or (8) Under other sources of contamination. Instructed PIC to move to approved location

Observed utensils were not air dried and were wet stacked. Location: Storage utensil shelf.

Utensil Type: pans.

Manner: Were store wet stacked.

Violation: Personal Cleanliness**Effectiveness-Hair Restraints**

- effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

Instructed PIC to retrain food employees on proper hair restraints.

Observed. food employee without proper hair restraints. Location: Cook line

Activity: cooks without the required beard guards at the time of inspection.

Eating, Drinking, or Using Tobacco Products

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

Observed a food employee with an improper drink.

Location on a Cart at the back of the cook line, two other drinks stored on a prep top cooler.

Cleaning, Frequency and Restrictions

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

Observed build up and debris on the Kitchen floors under equipment, storage racks, storage racks walk in cooler, sinks at the time of inspection.

Violation: Plumbing**System Maintained in Good Repair**

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

Violation: Training Records**- Certified Food Protection Manager**

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

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

Violation: Testing Devices**Food Temperature Measuring Devices**

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

Observed food temperature measuring devices were not provided or readily accessible for the measuring of thin foods. for several of the make tables and upright reach in refrigerators.

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

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

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

Location: left of the kitchen as you walk in.

Interior and top of the ice machine had a brown. green and Black soil residue at the time of inspection.

QUARTER CELTIC BREWPUB - QUARTER CELTIC KITCHEN - 1100 SAN MATEO BLVD NE, 50 - Approved

QUARTER CELTIC BREWPUB - 1100 SAN MATEO BLVD NE, 50

Food Establishment Class C -

Date: 10/9/2025 #: PT0146783 Inspection Result: Approved

Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: cooking and prep food areas Activity: prepping food in back area and chef was cooking food in front cooking area

Prohibition-Jewelry

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

Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: chef was cooking food Inappropriate Jewelry Observed: wristwatch observed on chefs arm while cooking food

Violation: Plumbing**System Maintained in Good Repair**

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

Observed glassware/drinkware three compartment sink and three compartment sink is not maintained in good repair or is not repaired by law. found in disrepair by glassware/drinkware three compartment sinks piping is draining onto the floor as well as three compartment sinks faucet is leaking from the faucet.

Violation: Records**Temperature Logs**

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: hot holding, cold holding, cooling, equipment and cooking logs were not observed at time of the inspection.

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

Microwave ovens shall be cleaned at least every 24 hours and at frequency to prevent the build up of soil residues. The presence of food debris may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed microwave oven cavities and door seals with deposits of soil residues. Location: front cooking area Condition of the Location: debris build up inside the microwave

LIMONATIA CAFE - LIMONATIA CAFE - 3222 SILVER AVE SE – Closure Re-Inspection Required

LIMONATIA CAFE - 3222 SILVER AVE SE

Food Establishment Class C

Date: 10/09/2025 - #: CAC-Food-092524-2025 - Inspection Result: Approved

Time/ Temperature Control for Safety Food, Cold Holding PIC corrected on site by disposing of creamer and removing saran wrap from product in display case to allow hot air to escape

Sanitizers, Criteria-Chemicals PIC corrected on site by remixing quat sanitizer in red sanitizer bucket and three compartment sink tested at 300 parts per million.

Cooling Methods 5. 3-501.16(A)(2),(B) - Time/ Temperature Control for Safety Food, Cold Holding PIC corrected on site by disposing of creamer and removing saran wrap from product in display case to allow hot air to escape

Sanitizers, Criteria-Chemicals PIC corrected on site by remixing quat sanitizer in red sanitizer bucket and three compartment sink tested at 300 parts per million.

Cooling Methods PIC corrected by placing eggs in potatoes in cold holding unit and removed covering from lasagna.

Separation – Storage PIC removed chemicals from kitchen.

Using a Handwashing Sink-Operation and Maintenance PIC corrected by removing items from handwashing sink.

Temperature Logs Inspector emailed required log templates to owner via email.

PIC corrected by placing eggs in potatoes in cold holding unit and removed covering from lasagna.

Common Name-Working Containers PIC corrected by adding name of chemical to spray bottle.

LIMONATIA CAFE - 3222 SILVER AVE SE

Food Establishment Class C

Date: 10/09/2025 - #: PT0155633 - Inspection Result: Closure Re-Inspection Required

Violation: Designated Areas

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

- Employees could introduce pathogens to food by hand-to-mouth-to-food contact areas. Instructed PIC to create a designated to accommodate employees' personal which food, food equipment and utensils, clean linens, and single-service and single-use articles must not be in jeopardy of contamination from these areas.
- Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products

Designation-Dressing Areas and Lockers

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

Observed facility did not provide lockers or other suitable facilities for storage of employees clothing or other personal belongings. Coats purses stored on dry storage shelving next to single use items and food items.

Violation: Poisonous and Toxic/Chemical Substances

Common Name-Working Containers

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

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

Stored inside kitchen above kitchen equipment next to utensils

Separation-Storage

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food. Poisonous/Toxic Substance: Computer duster spray stored next to waffle and waffle maker.

Violation: Hands Clean & Properly Washed

When to Wash

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

Observed food employee does not wash hands when required. Condition: Observed employees switching job duties without washing hands, exiting and entering barista and sandwich prep area without washing hands, and preparing sandwiches then delivering to table without washing hands when returning, when donning new gloves not washing hands prior.

Using a Handwashing Sink-Operation and Maintenance-

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

Observed handwashing sink(s) was observed blocked or inaccessible. Location: Inside main kitchen in back of facility Manner: Rubber gloves stored above sink faucet and on edge of sink basin

• Maintaining Premises, Unnecessary Items and Litter

The presence of unnecessary articles, including equipment, which is no longer used, makes regular and effective cleaning more difficult and less likely. It can also provide harborage for insects and rodents. Areas designated as equipment storage areas and closets must be maintained in a neat, clean, and sanitary manner. They must be routinely cleaned to avoid attractive or harborage conditions for rodents and insects. Instructed the PIC to keep the premises clean of unused articles and litter.

Observed items on the premises of the food establishment that is no longer used or is non-functional. Location: Office / Storage where potatoes and eggs are cooling on baker's, on shelving in barista area next to food items, in dining room area, inside kitchen rack Items list: nonoperational cold holding units, shirts, decor, toys, trophy's, hats, glasses, etc. Condition of the items: Non-functional, dirty and unorganized

Violation: Records**Temperature Logs**

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Dairy products, chopped fruit and vegetables, cooked meats, sliced meats Activity of the Food: Stored, cooling and received

Violation: Personal Cleanliness**Effectiveness-Hair Restraints**

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

Observed a food employee without proper hair restraints. Location: Inside main kitchen and sandwich prep area Activity: Preparing pastries and sandwiches

Certified Food Protection Manager

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

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

Food Handler Cards

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

Violation: Toilet Facilities**• Toilet Room Receptacle, Covered**

- Instructed to provide a covered receptacle for sanitary napkins.

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

Violation: Use Limitation

Wiping Cloths, Use Limitation

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

Observed wiping cloths improperly used. Observed wiping cloths used for cleaning Manner: Hand washing sink is being utilized as dump sink

Violation: Cold Holding

Time/Temperature Control for Safety Food, Cold Holding –

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

Observed food items in cold holding unit measuring above 41°F. Location: Inside display case Food Items: Lasagna and creamer Temperature: Lasagna 50 degrees f and creamer 51 degrees f

Violation: Warewashing Temperature and Concentration

• Sanitizers, Criteria-Chemicals

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

Observed no quaternary ammonium compound solution utilized to adequately achieve sanitization. Location: Inside kitchen while in operations. Also, at three compartment sink quat sanitizer temperature at 73 degrees f

Violation: Cooling

Cooling Methods

- Instructed PIC to use an alternate method of cooling to minimize the opportunity for pathogen growth; recommended to utilize one or more methods such as 1) Place the food in a shallow pan 2) Separate the food into smaller or thinner portions 3) Use rapid cooling equipment 4) Stir the food in a container placed in an ice/water bath 5) Use containers that facilitate heat transfer 6) Only partially cover product, if protected from overhead contamination.

Observed TCS food items cooling in a method that does not facilitate the necessary rate of heat transfer to cool the food in an appropriate time frame. Location: Food Items: Lasagna Manner: Completely covered with saran wrap not allowing hot air to escape. Also, eggs and potatoes cooling in storage room with no documentation of process..

HONG KONG BUFFET - HONG KONG BUFFET - 10100 COORS BLVD NW - Current Status: Closure Re-inspection Required**HONG KONG BUFFET - 10100 COORS BLVD NW****Food Establishment Class C**

Date: 10/10/2025 - #: RT-FOODEST-073385-2025 - Inspection Result: Closure Re-Inspection Required

Violation: Use Limitations

Utensils and Food-Contact Surfaces Characteristics-Materials for Construction and Repair, Safe –

Materials of utensils shall be safe and smooth. Utensils must be resistant to pitting, chipping, crazing, scratching, scoring, distortion or decomposition. Instructed PIC to cease use of unsafe and nondurable utensils and to replace the utensils made of material that is safe and durable.

Observed numerous containers storing food made of a material that is unsafe, and non-smooth Materials utilized must not transfer detrimental substances to food, and inhibit the ability the ability to clean and sanitize. Utensils were made of non food grade containers, which were not stamped with NSF which were not easily cleanable. Containers had significant debris build up.

Violation: Parasite Destruction

Parasite Destruction

In order to ensure destruction of parasites, fish may be frozen before service as an alternative public health control to that which is provided by adequate cooking. Before the service or sale in ready-to-eat form, raw, raw-marinated, partially cooked, or marinated-partially cooked fish must be: (1) Frozen and stored at a temperature of -4°F or below for a minimum of 168 hours (7 days) in a freezer; (2) Frozen at -31°F or below until solid and stored at -31°F or below for a minimum of 15 hours; or (3) Frozen at -31°F or below until solid and stored at -4°F or below for a minimum of 24 hours. Instructed PIC that if in-house freezing of fish is performed with no records the PIC must refreeze the fish for the prescribed time and temperature, or fully cook fish in order to ensure parasite destruction.

Observed fish intended to be consumed as a ready-to-eat form, raw, raw-marinated without parasite destruction documentation or verification. Type of Fish: salmon and other unknown fish Location: Sushi station and walk in freezer Condition: Observed thawed fish and fish frozen inside the walk in freezer. Asked PIC about parasite destruction process and was told the fish was kept in the freezer between 12 hours and 7 days. When fish product temperature was taken observed that the fish was temping at 14 degrees F, not the -4F as required

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

Food Storage Containers Identified with Common Name of Food –

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

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: Numerous, too many quantify, unknown containers of food throughout the facility, in storage, walk in cooler, walk in freezer, etc.

Violation: Poisonous and Toxic/Chemical Substances**Separation-Storage**

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate utensils. Poisonous/Toxic Substance: Container of bleach was stored directly next to container of utensils which were sticking outside of the container.

Violation: Hands Clean & Properly Washed**Clean condition-Hands and Arms**

- The hands are particularly important in transmitting foodborne pathogens. Food employees with dirty hands and/or fingernails may contaminate the food being prepared. Therefore, any activity which may contaminate the hands must be followed by thorough handwashing. Violation was corrected by having food employee wash and sanitize their hands. Reminded PIC to ensure food employee's hands and arms are clean at all times.

Observed food employee with unclean hands or arms. Location: Throughout the kitchen Condition: During inspection both inspectors did not observe any food handling employees wash hands. This involved the food employees handling soiled, clean and sanitized equipment and utensils, handling open food containers, and raw animal ingredients

Violation: Hot Holding & Reheating**Time/Temperature Control for Safety Food, Hot Holding**

- If food is held at improper temperatures for enough time, pathogens have the opportunity to multiply to dangerous numbers.

Observed time/temperature control for safety food not hot held at 135°F or above. Food Item: Cooked Rice

Food Temperature: 97

Violation: Storage**In-Use Utensils, Between-Use Storage**

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

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container. Utensil Type: Multiple scoops, and a bowl with no handle Condition of the Location: bowl had no handle and was in contact with the food, scoops were stored inside the food containers coming in contact with the sides of the containers which had food present

Violation: Maintenance and Operation**Good Repair and Proper Adjustment-Utensils**

A utensil can act as a source of contamination to the food it contacts if it is not maintained in good repair. Instructed PIC to repair or replace utensil.

Observed utensils in a state of poor repair. Type: Food containers The condition of the utensils: damaged with deep cuts, were torn, chipped, cracked

Violation: Pest Control**Controlling Pests, If Present: Treatment**

Insects and other pests are capable of transmitting disease to humans by contaminating food and food-contact surfaces. Effective measures must be taken to eliminate their presence in food establishments. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by using methods such as trapping devices or other means of pest control. Instructed PIC to remove any dead pests or pest fecal material and to have a professional pest control company set traps and perform treatment as needed. Facility is to provide EHD with appropriate pest control records.

Observed pests in the facility with inadequate control methods in place to prevent infestation. Location: In kitchen area, food preparation areas and storage Pest Type: Numerous cockroaches and flies present, Flies were flying throughout kitchen landing on cooking equipment, and food contact surfaces, ceiling. Cockroaches were present in storage cabinets underneath cold holding on the sushi and to order cook line of buffet, under handwashing sink, and in crevices in food storage area Pest Condition: living

Violation: Physical Facilities**Outer Openings, Protected**

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

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

Violation: Surface Not Clean**-Nonfood Contact Surfaces - Cleaning Frequency -**

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

Observed nonfood contact surface with the build up of soil residues. The surface was located throughout the kitchen on the sides of equipment such as ovens, wok stations, storage containers. The condition of the surface was significant, heavy debris build up

-Nonfood-Contact Surfaces, Easily Cleanable-

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

Observed nonfood contact surface that was not easily cleanable. The surface was located in various areas of the kitchen such as in walk in coolers, food preparation areas with cold holding and cooking equipment. The surface was made out of untreated and unsealed wood, and wood composite with debris build up present.

Violation: Receptacle Condition**Covering Receptacles**

- Waste bins with food residue must have tight fitting lids or doors and be emptied once they are filled. Instructed PIC empty the waste bin(s) and to ensure that waste bins are kept sanitary by installing tight fitting lids and emptying the bins once they are filled.

Observed waste bins outside the food establishment without tight fitting lids or doors being utilized with waste bins uncovered.

Violation: Maintenance**Maintaining Refuse Areas and Enclosures**

- A storage area and enclosure for waste shall be maintained clean. Instructed PIC to clean the area.

Observed the waste storage area to be unclean. Location: Outside waste area/corral Condition of the storage area: significant debris build up and waste stored throughout the waste area. Additionally, facility has multiple pallets strewn about the waste area.

Violation: Personal Cleanliness**Effectiveness-Hair Restraints**

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

Observed a food employee without proper hair restraints. Location: In kitchen Activity: Handling and preparing open food.

Violation: Variance**Variance Requirement**

Specific food processes that require a variance have historically resulted in more foodborne illness than standard processes. They present a significant health risk if not conducted under strict operational procedures. A food establishment must obtain a variance from EHD prior to using food additives or adding components (vinegar) as a method to render food as non-TCS. Instructed PIC to submit a written request for a variance, that no additives or adding components (vinegar) can be added to food to render food as non-TCS until such time the variance is granted, and that the food previously rendered as non-TCS through use of additives must not be used in the operations of the food establishment.

Observed facility using food additives or adding components (vinegar) as a method to render food as non-TCS without a variance issued by EHD. Food Items: rice for sushi preparation Additive or Component: vinegar to render sushi rice non-TCS, PIC stated that they make a single batch of rice for the day and then hold it all day, keeping for 24 hours. Facility had no HACCP plan, or logs to show procedure was performed correctly. PIC stated that they do have the HACCP plan, however, could not provide any supporting documents.

Violation: Physical Facilities, Cleaning**Cleaning, Frequency and Restrictions**

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

Observed build up and debris on the floors and walls throughout kitchen area, and bathroom with significant volume of liquid, sewage and debris present.

Violation: Physical Facilities, Construction and Repair

-Floors, Walls and Ceilings-Cleanability

-Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, maintained and/or installed from materials so that they are SMOOTH and EASILY CLEANABLE. Instructed person in charge to remove, repair and/or replace not easily cleanable non-smooth material with material that is smooth and easily cleanable.

Observed floors, and walls are not smooth and easily cleanable. The surface was located throughout kitchen with damaged areas with missing grout with pooling liquid, and debris

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

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

Observed the following areas of the facility in disrepair. Observed walls throughout kitchen area in disrepair by having numerous, too many to quantify, holes, gaps, crevices, cracks throughout the kitchen walls, and ceiling with missing ceiling tiles present as well above food cooking equipment and storage where water was leaking from unknown sources.

Violation: Plumbing**-System Maintained in Good Repair –**

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

Observed plumbing system faucet is not maintained in good repair or is not repaired by law. Observed faucets found in disrepair by leaking from faucet area, and knobs. Observed leaks from unknown sources with water dripping from ceiling in multiple areas into the kitchen.

-Backflow Prevention, Air Gap

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

Observed an inadequate air gap at multiple floor drains including, floor drains with 3 compartment sinks and ice machines.

-System Maintained in Good Repair, Repaired According to Law

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

Observed plumbing system is not maintained in good repair or is not repaired by law. Observed multiple grey water drain piping draining on to the floor, and leaking from 3 compartment sink basin and pipes.

Violation: Storage**-Storage or Display of Food in Contact with Water or Ice**

- Storage of unpackaged food on undrained ice creates potential for increasing the microbial load of a food because, as the ice melts, pathogens from one food may be carried by water to other foods. The potential for contamination is reduced by continuous draining of melting ice. Except for whole raw fruits and vegetables; cut, raw vegetables such as celery or carrot sticks or cut potatoes; and tofu or raw poultry or raw fish received immersed in ice during shipping; unpackaged food must not be stored in direct contact with undrained ice.

Observed unpackaged food improperly stored in contact with undrained ice. The packaging of the food was not sufficient to prevent the entry of water or the dripping of condensation on to the foods surface. Location: Food cook line Food Items: noodles, raw shrimp, bean sprouts, multiple sliced vegetables.

-Food Storage-Preventing Contamination from the Premises

- Food must be protected from contamination of splashing water, chemical, or other foods; dust; and other contaminants. Instructed PIC to have food protected in containers/wrapping and not to store food in those areas unless the source of contamination can be mediated another way. Instructed PIC that food must be stored at least 6 inches off of the ground to help prevent contamination.

Observed food stored improperly where it was exposed to contamination from splash, dust, or other contamination. Location: Walk in cooler Food Item Cooked muscles, wontons, cooling chicken, ice cream, sliced bell peppers, sliced jalapeno, misc. sauces, sliced lemons, cut broccoli with a small bowl on top, celery, Condition: Uncovered open to elements, including mussels stored in milk crates

Violation: Sewage and Waste Water

Conveying Sewage

- Sewage shall be conveyed to the point of disposal through an approved sanitary sewage system or other system, including use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to law.

Observed the toilet in the restroom in the kitchen leaking with waste water leaking out of the toilet onto the floor where employees were stepping in the water pooling onto the floor.

Violation: Single-Service**Single-Service and Single-Use Articles-Use Limitations**

Single-service and single-use articles may not be reused. Articles that are not constructed of multiuse materials may not be reused as they are unable to withstand the rigors of multiple uses, including the ability to be subjected to repeated washing, rinsing, and sanitizing. Instructed PIC that all single-service and single-use articles being reused must be replaced with multiuse containers and/articles.

Observed single-use containers being re-used. Use: Storage of food, and utensils

Violation: Knowledgeable**Knowledgeable Person In Charge**

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

Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances. PIC had multiple priority violations, and an infestation of cockroaches present found during inspection. PIC failed to adequately demonstrate knowledge, and duties to prevent food safety issues which posed risk to consumers.

Violation: Functionality and Accuracy**- Temperature Measuring Devices-Functionality--**

-The placement of the temperature measuring device is important. If the device is placed in the coldest location in the storage unit, it may not be representative of the temperature of the unit. Food could be stored in areas of the unit that exceed temperature requirements for cold holding. Instructed PIC to move temperature measuring device to the warmest part of the cold holding unit to ensure that all areas of the storage unit are maintaining proper cold holding temperatures.

Observed in a mechanically refrigerated food storage unit the temperature measuring device was not placed in the warmest part of the unit. Equipment Location: Upright cooler
Thermometer Location: In the back of the cooler, in the coldest area of the shelf

Violation: Records**Temperature Logs**

- Food Establishments shall calibrate measuring equipment in accordance with the manufacturer recommendations and shall maintain adequate and contemporaneous calibration logs for calibration of equipment

Observed the food establishment does not have calibration logs for temperature measuring devices.

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

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

Violation: Time as Public Health Control**-Time as a Public Health Control, Written Procedures, Labeling**

-Instructed PIC that procedures must be written in advance and available to the regulatory authority upon request that specify the methodology for compliance while utilizing time as public health control. These must include ensure proper cooling, heating, temperature requirements, labeling, monitoring and disposition are met for safety.

Observed written procedures were not prepared in advance, or not available, when using time in place of temperature as a control for TCS foods.

-Time as a Public Health Control, Temperature, Disposition

-When Time/Temperature Control for Safety foods are not held under refrigeration and allowed to remain at room temperature, disease-causing organisms, pathogens, multiply more rapidly. In addition to the threat present from the pathogens themselves, some pathogens also produce toxins as they grow. These toxins cannot be removed from the food once they are present.

Observed the entire cold buffet line was intended to be utilizing time as a public health control. PIC stated that they have a sign on the buffet line that states that they have to change the food every 4 hours, but had no method of indication of when the food was placed on the buffet line, how long the food had been outside of temperature control. This included items such as cut ready-to-eat fruits (melons (watermelon, honeydew, cantaloupe), bananas covered in sauce or vegetables, misc. sauces, boiled eggs, cucumbers, ranch dressing, shredded cheese, chile oil, zucchini, celery, cut bell peppers, broccoli, jalapenos, prepared sushi products with raw and cooked fish, puddings, gelatin desserts using time as a public health control.

Violation: Use Limitations**Wiping Cloths, Use Limitation**

- Wiping cloths should be stored in a sanitizer solution to prevent pathogens from transferring to food. Change the sanitizer solution as needed to maintain proper concentration and avoid over-accumulation of organic material. Regular chemical test kits can ensure proper sanitizer concentration. While wiping down surfaces with reusable wet cloths is acceptable, it doesn't meet the requirements for cleaning and sanitizing food contact surfaces. Dry cloths and disposable towels are acceptable for situations where full cleaning isn't needed. To effectively clean and sanitize food contact surfaces, remove organic material with detergents or cleaners, then apply a sanitizing solution of appropriate temperature and chemical concentration. The solution should stay on the surface for a specific contact time and follow the manufacturer's EPA-registered label. Instructed PIC to retrain employees on wiping cloths use requirements and restrictions and to discontinue misuse of wiping cloths. Instructed PIC that wiping cloth containers must be stored at least 6 inches off of the ground.

Observed wiping cloth bucket stored on the ground throughout kitchen.

Violation: Cold Holding**- Time/Temperature Control for Safety Food, Cold Holding**

- Maintaining TCS foods under the cold temperature control requirements prescribed in this code will limit the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Instructed PIC that food items held in the establishment must be maintained at proper levels to ensure safety and inhibit the growth of pathogens.

Observed food items in cold holding unit measuring above 41°F. Location: In kitchen area and buffet line Food Items: Boiled Eggs, imitation crab, noodles, cantaloupe, honey dew, sprouts, cut carrots, cut mushrooms, cut cabbage, cut zucchini, pineapple chunks, cut bell peppers, raw shrimp, raw beef, raw chicken, wasabi paste, pickled ginger, cut cucumber, unknown mandarin salad mixture, shredded cheese, chile oil, cut green beans, unknown sauce, tomato paste Temperature: 49, 49, 44, 46, 55, 46, 45, 47, 46, 45, 45, 54

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

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

Violation: Cooling**Cooling Methods**

- Instructed PIC to use an alternate method of cooling to minimize the opportunity for pathogen growth; recommended to utilize one or more methods such as
1) Place the food in a shallow pan 2) Separate the food into smaller or thinner portions 3) Use rapid cooling equipment 4) Stir the food in a container placed in an ice/water bath 5) Use containers that facilitate heat transfer 6) Only partially cover product, if protected from overhead contamination.

Observed TCS food items cooling in a method that does not facilitate the necessary rate of heat transfer to cool the food in an appropriate time frame.

Location: on wire rack in kitchen Food Items: fried breaded chicken Manner: fried chicken was sitting out on sheet pans (6 in total) on wire racks at room temperature next to cook line, chicken was sitting out for over an hour based off of start of inspection and from conversation with PIC food was still temping at 120F and 123F

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

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

Observed ready-to-eat time and temperature controlled for safety food prepared in the facility with no date marking indicators. Observed ready- to-eat time and temperature controlled for safety food held within the establishment exceeding the seven (7) day limit. Location: Walk in cooler, reach in cooler, upright coolers Food Items: imitation crab, sliced onions, multiple varieties of unlabeled and unidentified product including various sauces, thawed and open to the elements mussels, prepared gelatin product, cooked eggs, sliced jalapenos, sliced peppers, product the PIC identified as chopped garlic, and chopped ginger Expiration Dates: None observed, or sliced onions marked as expiring on 10/08

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

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

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: 3 compartment sink, wiping cloth buckets Concentration: 0ppm

Violation: Miscellaneous**Miscellaneous Sources of Contamination**

- Instructed PIC to utilize safe clean, and sanitized areas for food production. Food must be protected from all sources of contamination.

Food container with open sections where cut green beans were being placed was being prepared and placed was on in use trash can with waste products placed in the trash can