



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

**Consumer Health Protection Inspections Performed
4/21/2025-4/25/2025
Report Amended on 4/29/2025 for clerical errors**

AMERICAN GOLF CORP - Tanoan CC - Bar Downstairs - 10801 ACADEMY RD NE - Current Status: Approved

AMERICAN GOLF CORP - 10801 ACADEMY RD NE
Food Establishment Class B - Tanoan CC - Bar Downstairs
Inspection Date: 4/24/2025 Inspection #: PT0043766 Inspection Result: Approved

AMERICAN GOLF CORP - Tanoan CC - Banquet Kitchen - 10801 ACADEMY RD NE - Current Status: Approved

AMERICAN GOLF CORP - 10801 ACADEMY RD NE
Food Establishment Class C - Tanoan CC - Banquet Kitchen
Inspection Date: 4/24/2025 Inspection #: PT0043767 Inspection Result: Approved

Violation: Hot & Cold Water Availability & Pressure

- Water Capacity-Quantity and Availability

Availability of sufficient water is a basic requirement for proper sanitation and must be provided within a food establishment. An insufficient supply of safe water will prevent the proper cleaning of items such as equipment and utensils and of food employees' hands. Instructed PIC to contact repair personnel to have water temperature lowered to make hand washing sink usable.

Observed facility with insufficient water capacity.

Location: Hand washing sink near prep area/dessert table

Manner: observed water at combination faucet is too hot. Observed hand washing sink water temping at 143°F at the time of inspection.

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.

Location: Hot Box

Food Item: full pan of Chicken Enchiladas

Food Temperature: 118°F

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 damaged wall section and replace with material that is smooth and easily cleanable.

Observed wall is not smooth and easily cleanable by being damaged, warped, cracked, with interior insulation exposed.

The surface was located in the ADA accessible stall in women's restroom

The surface was made out of drywall and wall paper.

AMERICAN GOLF CORP - Tanoan CC - Zia Cafe' - 10801 ACADEMY RD NE - Current Status: Approved

AMERICAN GOLF CORP - 10801 ACADEMY RD NE

Food Establishment Class C - Tanoan CC - Zia Cafe'

Inspection Date: 4/24/2025 Inspection #: PT0043764 Inspection Result: Approved

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints for facial hair.

Location: Kitchen area

Activity: food preparation

AMERICAN GOLF CORP - Tanoan CC - Halfway House - 10801 ACADEMY RD NE - Current Status: Approved

AMERICAN GOLF CORP - 10801 ACADEMY RD NE

Food Establishment Class C - Tanoan CC - Halfway House

Inspection Date: 4/24/2025 Inspection #: PT0043770 Inspection Result: Approved

Violation: Physical Facilities, Construction and Repair

- Surface Characteristics-Indoor Areas

- 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 PIC to provide CHPD with photos when repairs are made to wall section.

Observed section of interior and exterior wall is not smooth and easily cleanable by being damaged with cracks and exposed insulation at the time of inspection.

The surface was damaged due to an accident with work equipment. The surface was made out of drywall on the interior and brick on the outside.

AUNTIE ANNE'S PRETZELS - AUNTIE ANNE'S PRETZELS - 10000 COORS BYPASS NW, E 225 - Current Status: Approved

AUNTIE ANNE'S PRETZELS - 10000 COORS BYPASS NW, E 225

Food Establishment Class C - AUNTIE ANNE'S PRETZELS

Inspection Date: 4/23/2025 Inspection #: PT0151974 Inspection Result: Approved

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: Wiping cloth container

Alleged Material: Quat sanitizer

Violation: Physical Facilities, Construction and Repair

- Walls and Ceilings, Attachments

- 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 electrical outlet where slushie machine is plugged in repaired so that it is able to serve its intended purpose properly.

Observed the following areas of the facility in disrepair. Observed electrical outlet where slushie machine is plugged in disrepair by missing outlet cover.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Utensil Type: Ice maker

Location: Rear storage area

Condition of the Location: Soiled with organic build up along defector

AZI STORE - AZI STORE - 7011 LOMAS BLVD NE - Current Status: Approved

AZI STORE - 7011 LOMAS BLVD NE

Retail Food Establishment Class 3 - AZI STORE

Inspection Date: 4/24/2025 Inspection #: PT0154627 Inspection Result: Approved

Violation: Operations

- Valid Business Registration

- Advised PIC to contact the CABQ Planning Department, Business Registration office to renew or apply for a business registration.
<https://www.cabq.gov/planning/business-registration-information>

Observed that the facility was unable to provide proof of a valid business registration.

Violation: Approved Source

- Compliance with Food Law

- A primary line of defense in ensuring that food is safe, unadulterated and honestly presented is to obtain food from approved sources. Instructed PIC that only food from an approved source that complies with law can be offered or used inside an establishment. PIC voluntarily discard all food from an unapproved source.

Observed food obtained from a source that does not comply with law. Location: retail front counter and in display case in front of the front counter by entrance of facility Food items: bottles of kryptic kratom and feel free classic plant based herbal supplement Condition: sealed in bottles Manner: product contains kratom and or kava

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the ceiling vent covers.

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 front and back stock areas in disrepair by having missing ceiling tiles and or vent covers hanging from roof please repair and send pictures of repair to CHPD

BANDIDO BAKERY - EL BANDIDO DEL VALLE BAR - 1119 CANDELARIA RD NW - Current Status: Approved

BANDIDO BAKERY - 1119 CANDELARIA RD NW

Food Establishment Class B - EL BANDIDO DEL VALLE BAR

Inspection Date: 4/24/2025 Inspection #: PT0076214 Inspection Result: Approved

<p>Violation: Operation and Maintenance</p> <ul style="list-style-type: none"> - Hand Drying Provision <ul style="list-style-type: none"> - 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. <p>Observed no approved method of hand drying at handwashing sink(s). Location: Bar area handwashing station</p>
<ul style="list-style-type: none"> - Handwashing Signage <ul style="list-style-type: none"> - 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. <p>Observed handwashing sink(s) without a handwashing sign. Location: Bar area handwash station</p>
<p>Violation: Physical Facilities</p> <ul style="list-style-type: none"> - Outer Openings, Protected <ul style="list-style-type: none"> - 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. <p>Observed rear doors by pool table to the outside that is not tight fitting, light can be seen at the edges.</p>
<p>Violation: Surface Not Clean</p> <ul style="list-style-type: none"> - Nonfood Contact Surfaces - Cleaning Frequency <ul style="list-style-type: none"> - 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. <p>Observed nonfood contact surface with the build up of soil residues. The surface was located in bar area such as reach in coolers, bar tops and walls The surface was made out of stainless steel The condition of the surface was soiled in debris accumulation</p>

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 faucet on west side of bar is not maintained in good repair or is not repaired by law. Observed faucet found in disrepair by having continuous leak.

- 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 in bar under 3 comp sink

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.

BLAKES LOTABURGER 68 - LOTABURGER 68 - 12345 CENTRAL AVE NE - Current Status: Approved

BLAKES LOTABURGER 68 - 12345 CENTRAL AVE NE

Food Establishment Class C - LOTABURGER 68

Inspection Date: 4/25/2025 Inspection #: PT0052585 Inspection Result: Approved

Violation: Designated Areas

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

- 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 employee drink stored with non- employee food and drink items inside walk in cooler at the time of inspection. Observed facility did not provide lockers or other suitable facilities for storage of employees clothing or other personal belongings.

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

- Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food at the time of inspection.

Poisonous/Toxic Substance: Chlorine Sanitizer Container

Location: on top of cold holding drawer unit with pans of raw burger patties in the drawers in grill area, directly next to in-use utensil (grill scraper), plastic wrap container.

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. PIC corrected violation by diluting chlorine sanitizer. Retested at 100 ppm. Violation corrected on site.

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

Location: Sanitizer containers and three compartment sink sanitizer basin

Concentration: 200 ppm

CIRCLE K 1223 - RETAIL SELF SERV CIRCLE K 1223 - 1425 UNIVERSITY BLVD NE - Current Status: Approved

CIRCLE K 1223 - 1425 UNIVERSITY BLVD NE

Retail Food Establishment Class 3 - RETAIL SELF SERV CIRCLE K 1223

Inspection Date: 4/21/2025 Inspection #: PT0134585 Inspection Result: Approved

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located in front retail area The surface was made out of plastic and metal The condition of the surface had debris build up on the exterior of the soda, coffee and icee machines

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed Back prep area in disrepair by having holes in ceiling where pipes come into ceiling.

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 below soda, icee and coffee machine located in back prep area.

COSTCO WHOLESALE CORPORATION - Costco - Deli - 500 EUBANK BLVD SE - Current Status: Approved

COSTCO WHOLESALE CORPORATION - 500 EUBANK BLVD SE

Retail Food Establishment Class 5 - Costco - Deli

Inspection Date: 4/21/2025 Inspection #: PT0046105 Inspection Result: Approved

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, debris and standing water and to clean and sanitize floor.

Observed standing water and food debris on the floor in the deli area at the time of inspection.

Violation: Plumbing

- System Maintained in Good Repair

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

Observed chemical dispenser is not maintained in good repair or is not repaired by law. Observed chemical dispenser found in disrepair by leaking water at the time of inspection.

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 75°F with a contact time of 30 seconds. PIC corrected violation by remaking sanitizer solution in container.

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

Location: Deli and Rotisserie Chicken preparation area

Concentration: 200 ppm

COSTCO WHOLESALE CORPORATION - COSTCO FOOD COURT - 500 EUBANK BLVD SE - Current Status: Approved

COSTCO WHOLESALE CORPORATION - 500 EUBANK BLVD SE

Food Establishment Class C - COSTCO FOOD COURT

Inspection Date: 4/21/2025 Inspection #: PT0046101 Inspection Result: Approved

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, debris and standing water and to clean and sanitize floors.

Observed build up, debris and standing water on the floor at the time of inspection.

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

CRAFT REPUBLIC - 4301 THE LANE 25 NE

Food Establishment Class C - CRAFT REPUBLIC FOOD SERVICE

Inspection Date: 4/21/2025 Inspection #: RT-FOODEST-032201-2025 Inspection Result: Approved

Violation: Ventilation and Hood Systems

- Heating, Ventilation, Air Conditioning System Vents

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

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

Violation: 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: Mac and Cheese Food Temperature: 129

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located on sides of kitchen equipment(Fryers, stove, flat top, coolers) on main cook line The condition of the surface was grease and soil build up

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

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

Violation: Physical Facilities, Construction and Repair

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

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

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

Violation: Use Limitations

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

DOMINOS PIZZA - DOMINOS PIZZA - 5920 HOLLY AVE NE, B - Current Status: Approved

DOMINOS PIZZA - 5920 HOLLY AVE NE, B

Food Establishment Class C - DOMINOS PIZZA

Inspection Date: 4/25/2025 Inspection #: PT0154397 Inspection Result: Approved

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

- Food Storage Containers Identified with Common Name of Food

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

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: Corn meal Location: main pizza cook line

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: Degreaser

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

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

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 sanitizer dispenser is not maintained in good repair or is not repaired by law. Observed sanitizer solution found in disrepair by small leak of fresh water into three compartment sink

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 Limitations

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

Observed wiping cloths improperly used. Observed soiled wiping cloths stored on faucet of three compartment sink

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

Predefined Comment: 9. Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: wiping cloth bucket Concentration: OppmTemperature: 67

DOWNTOWN CHILD CARE CENTER - DOWNTOWN CHILD CARE CTR - 1503 6TH ST NW - Current Status: Approved

DOWNTOWN CHILD CARE CENTER - 1503 6TH ST NW

Food Establishment Class C - DOWNTOWN CHILD CARE CTR

Inspection Date: 4/22/2025 Inspection #: PT0044723 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. Instructed pic to make the appropriate corrections by 5/20/25 bottom of sink must be a durable surface and smooth and easily cleanable. send photo to EHD.

Observed nonfood contact surface that was not smooth. The surface was located Kitchen under the sink. The surface was made out of wood. The condition of the surface was Wrotten from water damage at the time of inspection.

Violation: Physical Facilities, Construction and Repair

- Floors, Walls and Ceilings-Cleanability

- Floors, walls, and ceilings that are constructed of smooth and durable surface materials are more easily cleaned. Floor surfaces that are graded to drain and consist of effectively treated materials will prevent contamination of foods from dust and organisms from pooled moisture. The special requirements for carpeting materials and nonabsorbent materials in areas subject to moisture are intended to ensure that the cleanability of these surfaces is retained. Instructed person in charge to repair flooring with non-absorbent, smooth and easily cleanable material. Repairs must be completed by May 13/2025. send photo to EHD

Observed floor is constructed synthetic Tile cracking and lifting up at the time of inspection.

Violation: Testing Devices

- Sanitizing Solutions, Testing Devices

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

- Observed n testing kit or other device to measure the concentration of chemical sanitizing solution was expired in 2024 at the time of inspection.

EINSTEIN AND NOAH CORP - EINSTEIN BAGELS 2378 - 5010 CUTLER AVE NE, B - Current Status: Conditional Approved

EINSTEIN AND NOAH CORP - 5010 CUTLER AVE NE, B

Food Establishment Class C - EINSTEIN BAGELS 2378

Inspection Date: 4/21/2025 Inspection #: PT0045045 Inspection Result: Conditional Approved

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located front area where food is handed out The surface was made out of metal The condition of the surface had debris build up on the exterior of coffee machine.

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the ceiling vent covers near ovens in kitchen prep areas.

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

- 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 in front prep 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 freezer and front prep ad serving area Food Item: uncovered boxes of lattice pies in freezer, no cover for front display where bagels are handed out and uncovered trays of bagels in food prep area

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 commercially prepared opened in the facility with no date marking indicators. Location: Walk in Cooler Food Items: Container of chopped green chili Expiration Dates: No dates observed on the container

EINSTEIN BROS BAGELS 3659 - EINSTEIN BROS BAGELS 3659 - 4500 OSUNA RD NE, 155 - Current Status: Approved

EINSTEIN BROS BAGELS 3659 - 4500 OSUNA RD NE, 155

Food Establishment Class C - EINSTEIN BROS BAGELS 3659

Inspection Date: 4/25/2025 Inspection #: PT0149098 Inspection Result: Approved

Violation: Designated Areas

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

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

- Designation-Dressing Areas and Lockers

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

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

Violation: Pest Control

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

Observed pests allowed to accumulate in traps. Location: by back door behind co2 tank Pest Type: cockroach Pest Condition: dead Number of Pests Present: 2

<p>Violation: Physical Facilities</p> <ul style="list-style-type: none"> - Outer Openings, Protected <ul style="list-style-type: none"> - 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. <p>Observed doors to the outside that are not tight fitting, light can be seen at the edges Door on west side of restaurant</p>
<p>Violation: Surface Condition</p> <ul style="list-style-type: none"> - Nonfood-Contact Surfaces, Smooth, Corrosion-Resistant, Non-Absorbent <ul style="list-style-type: none"> - 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. <p>Observed nonfood contact surface that was not smooth. The surface was located inside cabinets in dinning room The surface was made out of wood The condition of the surface was coating coming off of the wood making it not smooth and easily cleanable</p>
<p>Violation: Surface Not Clean</p> <ul style="list-style-type: none"> - Nonfood Contact Surfaces - Cleaning Frequency <ul style="list-style-type: none"> - 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. <p>Observed nonfood contact surface with the build up of soil residues. The surface was located inside reach in coolers with food and soil debris build up , Fan shrouds in walk in freezer with heavy dust and debris build up, Pipes behind condenser unit in walk in freezer with ice build up, Inside cabinets in dinning room with food and soil debris build up</p>
<p>Violation: Physical Facilities, Cleaning</p> <ul style="list-style-type: none"> - Cleaning, Frequency and Restrictions <ul style="list-style-type: none"> - Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove build up and debris on floors and to clean and sanitize area <p>Observed build up and debris on the floors in kitchen and behind counter especially under tables and equipment in the hard to reach areas.</p>

Violation: Plumbing

- System Maintained in Good Repair

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

Observed Floor drain is not maintained in good repair or is not repaired by law. Observed floor drain found in disrepair by missing protective cover

- 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 in back kitchen by soda bib station

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Ice machine Location: Back kitchen prep area
Condition of the Location: yellow brown build up inside of ice machine

ESCUELA DEL SOL MONTESSORI INC - ESCUELA DEL SOL MONTESSORI INC - 1114 7TH ST NW - Current Status: Conditional Approved

ESCUELA DEL SOL MONTESSORI INC - 1114 7TH ST NW

Food Establishment Class C - ESCUELA DEL SOL MONTESSORI INC

Inspection Date: 4/23/2025 Inspection #: RT-FOODEST-033755-2025 Inspection Result: Conditional Approved

Violation: Operation and Maintenance

- Cleaning of Handwashing Fixtures

- Handwashing facilities are critical to food protection and must be maintained in operating order at all times so they will be used. Handwashing sinks shall be cleaned as often as necessary to keep them clean. Instructed PIC to clean handwashing sink(s).

- Observed handwashing fixtures with the buildup of soil residues. The plumbing fixture was located hand wash station. The condition of the surface was Soiled with debris and soil build up at the time of inspection.

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

- Observed nonfood contact surface Reach in freezer, ovens with the buildup of soil residues. The surface was located the kitchen. The surface was made out of Commercial metal and cook wear. The condition of the surface Had dry baked on food build up and interior of the freezer with debris build up at the time of inspection.

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 Kitchen floors under storage racks and equipment.

- Observed build up and debris on the Floors in food cooking and prep areas under the storage racks and equipment at the time of inspection.

Violation: Training Records

- Certified Food Protection Manager

- All Food Establishments shall have at least one Certified Food Protection Manager. Instructed PIC that the permit holder must designate an employee to be certified as a food protection manager. The facility must provide a certificate to EHD to have on file. EHD will give until 6/4/25 send photo. Gave my Business card to the PIC along with my email and phone number.

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

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 50-99ppm must also be at a minimum temperature of 75F with a contact time of 7 seconds. PIC corrected violation by Remaining the sanitizer to 50 ppm Chlorine at 65 degrees f.

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

Location wiping Cloth container.

Concentration: Tested at 10 ppm and 89 degrees f at the time of inspection.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Utensil Type: Can opener.

Location: Can opener be located in the Kitchen food prep area mounted on a table with dry food debris food contact surface at the time of inspection.

EVEREST CANNABIS CO - EVEREST CANNABIS CO UNSER - 10660 UNSER BLVD NW - Current Status: Approved

EVEREST CANNABIS CO - 10660 UNSER BLVD NW

Retail Food Establishment Cannabis Class 1 - EVEREST CANNABIS CO UNSER

Inspection Date: 4/22/2025 Inspection #: PT0158869 Inspection Result: Approved

HOME 2 SUITES - HOME 2 SUITES - 3021 UNIVERSITY BLVD SE - Current Status: Approved

HOME 2 SUITES - 3021 UNIVERSITY BLVD SE

Retail Food Establishment Class 3 - HOME 2 SUITES

Inspection Date: 4/24/2025 Inspection #: PT0160381 Inspection Result: Approved

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: TCS Food items such as yogurt, sandwiches, microwavable meals and prepackaged burritos Activity of the Food: Stored

JESUS T. MATA/SARAH JARAMILLO - EL SABOR DE JUAREZ - 3527 GIBSON BLVD SE - Current Status: Approved

JESUS T. MATA/SARAH JARAMILLO - 3527 GIBSON BLVD SE

Food Establishment Class C - EL SABOR DE JUAREZ

Inspection Date: 4/22/2025 Inspection #: PT0043995 Inspection Result: Approved

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 underneath kitchen equipment and shelving inside kitchen and to clean and sanitize.

Observed build up and debris on shelving and under kitchen equipment.

Violation: Use Limitations

- Wiping Cloths, Use Limitation

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

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

JOHN Q HAMMONS - 1000 WOODWARD PL NE

Food Establishment Class B - EMBASSY SUITES - CYPRUS BAR

Inspection Date: 4/24/2025 Inspection #: PT0068355 Inspection Result: Approved

Violation: Designated Areas

- Designation-Dressing Areas and Lockers

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

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

Violation: Operation and Maintenance

- 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: Bar Area Manner: Storing rags and bottles inside hand washing sink

- 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: Bar Area

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located in bar area The surface was made out of wood The condition of the surface had debris build up on shelving in bar area

JUANITA MUNOZ - 910 4TH ST SW

Food Establishment Class C - JUANITAS COMIDA MEXICANA RESTAURANT

Inspection Date: 4/22/2025 Inspection #: PT0044671 Inspection Result: Approved

Violation: Designated Areas

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

Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products. bottles water stored on prep tables where food was being chopped and prepared at the time of inspection.

Violation: Ventilation and Hood Systems

- Ventilation Hood Systems, Drip Prevention and Adequacy
 - Instructed PIC to make repairs or replace hood ventilation system to allow for filters or other grease extracting equipment to be readily removable for cleaning and replacement, or cleaned in place.

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur, observed grease and condensation drip on to and contaminating equipment surface.

Location: Kitchen hood and filter vents

Equipment: Filter vents and hoods with excessive grease and soil build up causing dripping on the ends of the hoods at the time of inspection.

Violation: Storage

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

Observed utensils during a pause in use stored incorrectly. Utensil was not stored on a clean and sanitized portion of the equipment.

Utensil Type: Four knives.

Location Kitchen cooking area.

Condition of the Location: Knives were stored upright between a prep table and a steam table at the time of inspection.

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 the cook and prep area floors, must be cleaned and sanitized on a regular basis.

Observed build up and debris at the Cook area and prep area floors under prep table and refrigerators at the time of inspection.

Violation: Physical Facilities, Construction and Repair

- Floors, Walls and Ceilings-Cleanability
 - Floors, walls, and ceilings that are constructed of smooth and durable surface materials are more easily cleaned. Floor surfaces that are graded to drain and consist of effectively treated materials will prevent contamination of foods from dust and organisms from pooled moisture. The special requirements for carpeting materials and nonabsorbent materials in areas subject to moisture are intended to ensure that the cleanability of these surfaces is retained. Instructed person in charge to repair flooring with non-absorbent, smooth and easily cleanable material. Instructed PIC to make the required corrections by 6/22/25. send EHD a photo of the tiles installed. Gave mu business card along with my Phone number and email.

Observed Prep area floors missing tile floors are not smooth and easily cleanable at the time of inspection.

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 Employees employment. Instructed PIC to provide updated training records to EHD for review. EHD will give the PIC thirty days to obtain the food handlers card. send photo EHD. gave my Business card along with my email and phone number.

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

Violation: Warewashing Temperature and Concentration

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

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

Location Three Compartment sink

. Concentration tested above 200 ppm at a temperature of 78 degrees at the time of inspection.

Violation: Date Marking and Disposition

- Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition
 - Ready-to-eat, time/temperature control for safety food prepared in a food establishment and held longer than a 24 hour period shall be marked to indicate the date or day by which the food is to be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. Instructed PIC to retrain food employees on the proper date marking of food items held longer than 24-hour period inside the facility. PIC voluntarily discarded food items bearing no date markings.
 - Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators.
- Location refrigerators
- Food Items: Food items were Caren con chili and cheeses, Guacamole sauce, Chorizo, Refried Beans, green Salsa, Red salsa with no used by dated or dates as to when it was prepared at the time of inspection.

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

LINDA'S DOLCI - 8520 MONTGOMERY BLVD NE, B4

Food Establishment Class C - LINDA'S DOLCI

Inspection Date: 4/22/2025 Inspection #: RT-FOODEST-032106-2025 Inspection Result: Approved

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: Front display case and in reach in cooler below display case Food Item: Pastries

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.

LONG JOHN SILVERS - 4720 SAN MATEO BLVD NE

Food Establishment Class C - LONG JOHN SILVERS 70071

Inspection Date: 4/24/2025 Inspection #: PT0150820 Inspection Result: Conditional Approved

Violation: Designated Areas

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

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

Violation: Operation and Maintenance

- Cleaning of Handwashing Fixtures
 - Handwashing facilities are critical to food protection and must be maintained in operating order at all times so they will be used. Handwashing sinks shall be cleaned as often as necessary to keep them clean. Instructed PIC to clean handwashing sink(s).

Observed handwashing fixtures with the build up of soil residues. Handwashing sink in back prep area and handwashing sink on main cook line had food and soil debris build up on sinks and fixtures

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

Observed no handwashing cleanser available at handwashing sink(s). Location: Men's restroom. Soap dispenser broken and missing cover.

Violation: Ventilation and Hood Systems

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

Observed interior intake and exhaust air ducts with debris build up. Location: Rest rooms

Violation: Lighting

- Light Bulbs, Protective Shielding

- Instructed PIC to make repairs necessary so that light bulbs are shielded, coated, or made otherwise shatter-resistant to prevent the contamination of exposed food, clean equipment, utensils, linens, or unwrapped single-service-single-use articles.

Observed light bulbs with no protective shielding, coating or by other means shatter-resistant. Location: light fixture above handwashing sink on main cook line Manner: not shatter proof bulb, missing cover

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: back kitchen prep area exhaust pipe for water heater going into the roof has 1 to 1 1/2 inch gap around it. Light can be seen around edges from outside when looking up at it

Violation: Surface Condition

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

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

Observed nonfood contact surface that was absorbent. The surface was located swinging doors to kitchen The surface was covered up with duct tape The condition of the surface was absorbent material

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. Observed reach in coolers with food and soil debris build up inside and on doors, Observed hot holding unit in back prep area of kitchen with debris build up inside unit. Observed Knife holder next to three compartment sink with debris build up. Observed substantial food and soil debris build up in water heater floor tray. Observed very heavy grease build up inside of fryer units by fryer oil drain spouts.

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the floors and walls throughout the kitchen area mainly under and behind kitchen equipment (i.e. coolers, freezers, fryers, prep tables, ice machine etc.)

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 items listed below repaired so that it is able to serve their intended purpose properly.

Observed the following areas of the facility in disrepair. Observed floor tile in disrepair by cracked, broken and missing floor tiles

Observed the following areas of the facility in disrepair. Observed walls in disrepair by 2 large holes(4-6 inch) in walls on north side of walk in cooler where soda lines are going through wall and below soda lines

Violation: Plumbing

- System Maintained in Good Repair

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

Observed floor drain in mop sink and floor drain next to ice machine are not maintained in good repair or is not repaired by law. Observed Floor drains found in disrepair by missing protective cover on drains

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drain for soda behind soda machine

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Can opener and Ice machine Location: Back kitchen prep area Condition of the Location: Dried food and soil debris build up on blade of can opener, Ice machine with build up inside machine and 1 small insect in ice bin

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

Food Establishment Class C - RICHIE BS PIZZA

Inspection Date: 4/25/2025 Inspection #: RT-FOODEST-031253-2025 Inspection Result: Conditional Approved

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

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

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

Violation: Lighting

- Light Bulbs, Protective Shielding

- Instructed PIC to make repairs necessary so that light bulbs are shielded, coated, or made otherwise shatter-resistant to prevent the contamination of exposed food, clean equipment, utensils, linens, or unwrapped single-service-single-use articles.

Observed light bulbs with no protective shielding, coating or by other means shatter-resistant. Location: Kitchen area over exposed food, equipment, utensils, linens, unwrapped single service articles. Manner: Lighting was not protected not shatter proof bulb, missing cover

Violation: Pest Control

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

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

Observed pests allowed to accumulate in traps.
Location: In kitchen near pizza oven
Pest Type: Cockroach.
Pest Condition: One living and two dead

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located in Kitchen, dough room and back storage room. The surface was made out of Metal, stainless steel, and reinforced vinyl panel (RVP). The condition of the surface has build up of soil residues and includes reach in cooler exteriors, bulk floor container.

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 soiled wiping cloths improperly used. Observed wiping cloths used for cleaning and sanitizing not stored in wiping cloth buckets between uses as required.

Violation: Cold Holding

- Time/Temperature Control for Safety Food, Cold Holding

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

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

Location: Prep top cooler east wall kitchen and pizza make table by grill

Food Items: Sliced ham (44°F), sausage chunks (49°F), sliced mushrooms (56°F), sliced onions (51°F). Instructed PIC to use smaller portions more often and to cover food containers when not in use.

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: Deli slicer / Can opener

Location: Dough room / Kitchen

Condition of the Location: Soiled with dry food residue and debris accumulation

Violation: Date Marking and Disposition

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

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

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

Location: Rear kitchen reach in cooler

Food Items: House made viper sauce and ranch

Expiration Dates: Not available but produced the day before

MOUNTAIN MAHOGANY COMMUNITY SCHOOL - MOUNTAIN MAHOGANY COMMUNITY SCHOOL - 5014 4TH ST NW - Current Status: Approved

MOUNTAIN MAHOGANY COMMUNITY SCHOOL - 5014 4TH ST NW

Food Establishment Class C - MOUNTAIN MAHOGANY COMMUNITY SCHOOL

Inspection Date: 4/22/2025 Inspection #: PT0117499 Inspection Result: Approved

Violation: Installation

- Handwashing Sinks-Numbers and Capacities

- Hands are a common vehicle for the transmission of pathogens to foods in an establishment. Hands can become soiled with a variety of contaminants during routine operations. The transfer of contaminants can be limited by providing food employees with handwashing sinks that are properly equipped and conveniently located. Hand washing sinks must be installed as required by law, and handwashing sinks shall be located to allow convenient use by employees in food preparation, food dispensing, and warewashing areas, and in or immediately adjacent to, toilet rooms. Instructed PIC to install handwashing sink(s) in food prep area.

Observed facility with an inadequate number of handwashing sinks necessary for the convenient use by employees.

Location: Food prep area

Condition: Instructed PIC that the 2 compartment sink may not be used for handwashing. A dedicated handwashing sink must be installed.

Violation: Operation and Maintenance

- Handwashing Signage

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

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

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 cooler

The surface was made out of stainless steel

The condition of the surface was soiled in dry milk residue

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 under 2 compartment sink.

OASIS CANNABIS CO - OASIS CANNABIS CO - 3730 COORS BLVD NW, B - Current Status: Approved

OASIS CANNABIS CO - 3730 COORS BLVD NW, B

Retail Food Establishment Cannabis Class 1 - OASIS CANNABIS CO

Inspection Date: 4/23/2025 Inspection #: PT0160288 Inspection Result: Approved

R GREENLEAF ORGANICS INC - R GREENLEAF ORGANICS INC MENAUL - 4414 MENAUL BLVD NE - Current Status: Approved

R GREENLEAF ORGANICS INC - 4414 MENAUL BLVD NE

Retail Food Establishment Cannabis Class 1 - R GREENLEAF ORGANICS INC MENAUL

Inspection Date: 4/24/2025 Inspection #: PT0158581 Inspection Result: Approved

R GREENLEAF ORGANICS INC - R GREENLEAF ORGANICS INC OURAY - 5201 OURAY RD NW - Current Status: Approved

R GREENLEAF ORGANICS INC - 5201 OURAY RD NW

Retail Food Establishment Cannabis Class 1 - R GREENLEAF ORGANICS INC OURAY

Inspection Date: 4/23/2025 Inspection #: PT0158584 Inspection Result: Approved

RAWROOT LLC - RAWROOT LLC - 10000 COORS BYPASS NW - Current Status: Approved

RAWROOT LLC - 10000 COORS BYPASS NW

Food Establishment Class C - RAWROOT LLC

Inspection Date: 4/23/2025 Inspection #: PT0161660 Inspection Result: Approved

Violation: Designated Areas

- Designation-Dressing Areas and Lockers

- Employees shall store their personal care items in proper storage facilities. Instructed PIC to move employee belongings to an approved location.

Observed employee personal care items stored incorrectly. Location: Rear kitchen area (recommended PIC designates employee storage area for personal items and food).

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 restraint (beard guard).

Location: Kitchen

Activity: Handling food items

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 in the floor drains and to clean and sanitize on a regular basis.

Observed build up and debris on the facility floor drains under the 3 compartment sinks.

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: All temperature controlled foods items where missing temperature logs

Activity of the Food: stored, thawed, cooled

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

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

Location: Beverage bar

Concentration: 0 PPM

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Utensil Type: Knives

Location: Clean knife magnet storage

Condition of the Location: Soiled with dried residue

RIO BRAVO BREWING COMPANY LLC - RIO BRAVO BREWERY BAR - 1912 2ND ST NW - Current Status: Approved

RIO BRAVO BREWING COMPANY LLC - 1912 2ND ST NW

Food Establishment Class B - RIO BRAVO BREWERY BAR

Inspection Date: 4/24/2025 Inspection #: PT0143847 Inspection Result: Approved

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 below taps in bar area.

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: three compartment sinks exterior Location: Bar Area Condition of the Location: three compartment sink exterior had calcium/debris build up

instructed pic to clean three compartment sink on a more frequent basis

SANDIA PEAK INN (SV HOTELS LLC) - SANDIA PEAK INN - 4614 CENTRAL AVE SW - Current Status: Approved

SANDIA PEAK INN (SV HOTELS LLC) - 4614 CENTRAL AVE SW

Retail Prepackaged Food Est Class 1 - SANDIA PEAK INN

Inspection Date: 4/23/2025 Inspection #: PT0160220 Inspection Result: Approved

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

- Honestly Presented

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

- Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification.
Working Container of Food: Bulk sugar in a clear container.

Location: Sugar was stored in a cabinet, kitchen service counter at the time of inspection.

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 Service counters. and to clean and sanitize Interior of the service counters.

Observed build up and debris on the bottom of the service counters at the time of inspection.

SOUTHWEST CHILD CARE - SOUTHWEST CHILD CARE CTR - 11800 LOMAS BLVD NE - Current Status: Approved

SOUTHWEST CHILD CARE - 11800 LOMAS BLVD NE

Food Establishment Class C - SOUTHWEST CHILD CARE CTR

Inspection Date: 4/25/2025 Inspection #: PT0054740 Inspection Result: Approved

Violation: Plumbing

- System Maintained in Good Repair

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

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

SUSHI KING LLC - 9421 COORS BLVD NW, M

Food Establishment Class C - SUSHI KING LLC

Inspection Date: 4/24/2025 Inspection #: PT0095320 Inspection Result: Closure Re-Inspection 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: Bulk storage containers

Location: Kitchen

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: Multiple spray bottles

Alleged Material: Fabuloso

Violation: Operation and Maintenance

- Handwashing Cleanser, Availability

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

Observed no handwashing cleanser available at handwashing sink(s).

Location: Sushi bar handwashing sink

Violation: Ventilation and Hood Systems

- Ventilation Hood Systems, Drip Prevention and Adequacy

- Instructed PIC to make repairs or replace hood ventilation system to allow for filters or other grease extracting equipment to be readily removable for cleaning and replacement, or cleaned in place.

Observed filters or grease extracting equipment improperly designed or constructed to make it easily cleanable.

Location: Kitchen make line

Manner: Filters are missing and not properly installed

Violation: Maintenance and Operation

- Cutting Surfaces

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

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

Location: Clean dish storage rack and mounted on prep tables

Type: Cutting boards

Violation: Pest Control

- Controlling Pests, If Present: Treatment

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

Observed the facility has inadequate procedures to effectively control pests. As pests have built a harborage area inside of wooden sushi bar that is unable to be treated. PIC stated that the wooden bar will be taken out and replaced.

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

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

The surface's are vent covers in walk in coolers, drink serving trays for servers, reach in coolers, storage shelving above cutting boards, exterior of ice machine.

The surface was made out of plastic, stainless steel and rubber.

The condition of the surface was soiled in grease, calcium, dried residue and soil accumulation.

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints.

Location: Kitchen

Activity: Kitchen staff members handling food did not have proper hair restraints as required.

Violation: Conformance with Approved Procedures, Records

- Conformance with Approved Procedures, Records

- When EHD grants a variance or HACCP for a facility, the facility must keep a record of that variance or HACCP on file at the facility at all times, and produce it during inspection. The facility must also be able to produce supporting records such as monitoring logs and standard operating procedures that are used in the processes outlined in the variance or HACCP. Instructed PIC to provide the records to EHD and keep them on file at the establishment at all times.

Observed that the facility has a variance or HACCP granted by EHD, but is unable to provide records that demonstrates the facility is actively monitoring critical control points. Approved Variance/HACCP: Sushi rice acidification logs where not accurate and available at the time of inspection.

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 floor drains and to clean and sanitize on a regular basis.

Observed build up and debris on the facility floors and floor drains.

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 multiple floor drains through out facility

Violation: Testing Devices

- Food Temperature Measuring 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 food temperature measuring devices were not provided or readily accessible. Facility only had infrared and ambient thermometers used in cold holding units.

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: All temperature control foods lacked logs

Activity of the Food: stored, thawed, cooled, prepared, displayed

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

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

Location: Dish pit

Concentration: 0 PPM

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: Make line

Condition of the Location: Soiled with debris build up and food residue

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Ice machine / knife on magnet

Location: Kitchen

Condition of the Location: Soiled with debris accumulation

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

Food Items: shrimp tempura / unknown TCS food item labeled salmon

Expiration Dates: April 12th / April 17th

SW CONVENIENCE STORES LLC - DK 713 - 3801 CENTRAL AVE NE - Current Status: Approved

SW CONVENIENCE STORES LLC - 3801 CENTRAL AVE NE

Retail Food Establishment Class 3 - DK 713

Inspection Date: 4/23/2025 Inspection #: PT0045184 Inspection Result: Approved

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located in retail area The surface was made out of plastic and metal The condition of the surface had debris build up on the exterior of the soda machine and coffee machine.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed back prep and back stock area by exterior exit door in disrepair by having holes in ceiling repair and send pictures of repair to CHPD

TACO BELL 273 - 2615 SAN MATEO BLVD NE

Food Establishment Class C - TACO BELL 273

Inspection Date: 4/23/2025 Inspection #: PT0116984 Inspection Result: Approved

Violation: Ventilation and Hood Systems

- Ventilation Hood Systems, Drip Prevention and Adequacy

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur, observed grease and condensation drip on to and contaminating equipment surface. Location: on ansel system above deep fryers Equipment: Ansel pipping

Violation: Maintenance and Operation

- Good Repair and Proper Adjustment-Equipment

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

Observed equipment not maintained in good repair. Location: Kitchen Area Type of Equipment: freeze drink machine Condition of the equipment: leaking

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located in kitchen area The surface was made out of metal and plastic The condition of the surface was Contaminated with debris build up.

observed freeze drink machines exterior with debris build up

<p>Violation: Physical Facilities, Cleaning</p> <ul style="list-style-type: none"> - Cleaning, Frequency and Restrictions <ul style="list-style-type: none"> - 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 . <p>Observed build up and debris on the Ceiling Vent Cover.</p>
<p>Violation: Physical Facilities, Construction and Repair</p> <ul style="list-style-type: none"> - Repairing-Premises, Structures, Attachments, and Fixtures-Methods <ul style="list-style-type: none"> - 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. <p>Observed the following areas of the facility in disrepair. Observed back area where single service items are stored in disrepair by having electrical panel missing a door repair and send picture of repair to CHPD</p>
<p>Violation: Plumbing</p> <ul style="list-style-type: none"> - System Maintained in Good Repair <ul style="list-style-type: none"> - 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. <p>Observed Mop Sink faucet and Water softener is not maintained in good repair or is not repaired by law. Observed Mop Sink Faucet and Water Softener System connection found in disrepair by Leaking.</p>
<p>Violation: Food Separation</p> <ul style="list-style-type: none"> - Packaged and Unpackaged Food-Separation, Packaging, and Segregation, Cross Contamination <ul style="list-style-type: none"> - 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. <p>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 freezer Food Item: box of cinnamon delights uncovered</p>

Violation: Date Marking and Disposition

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

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: Walk in cooler Food Items: Container of guacamole Expiration Dates: no dates observed]

TACO BELL 3218 - TACO BELL 3218 - 2901 MONTE VISTA BLVD NE - Current Status: Approved

TACO BELL 3218 - 2901 MONTE VISTA BLVD NE

Food Establishment Class C - TACO BELL 3218

Inspection Date: 4/23/2025 Inspection #: PT0116989 Inspection Result: Approved

Violation: Designated Areas

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

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

observed employee cell phone on top of cash register

Violation: Physical Facilities, Construction and Repair

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

Observed the following areas of the facility in disrepair. Observed back area of facility and food cooking line in disrepair by having holes in ceiling repair holes and send picture to ndvigil@cabq.gov to come into compliance

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 Service sink faucet is not maintained in good repair or is not repaired by law. Observed Service Sink Faucet found in disrepair by leaking from faucet

Violation: Knowledgeable

- Knowledgeable Person In Charge

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

Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances. Knowledge Tested: What are the reportable foodborne illnesses pic did not know answers

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: hot holding equipment and cooking equipment Location: food prep area and cookline Condition of the Location: Observed debris build up on the exterior and interior of hot holding case and on cook line equipment where taco shells, chips are being held.

VOZ COLLEGIATE PREPARATORY CHARTER - 2000 RANDOLPH RD SE

Food Establishment Class B - VOZ COLLEGIATE PREPARATORY CHARTER

Inspection Date: 4/24/2025 Inspection #: PT0161453 Inspection Result: Approved

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. Recommended using time as a public health control for this type of operations.

Observed time/temperature control for safety food not hot held at 135°F or above. Food Item: Cooked sausage and French toast sticks Food Temperature: French toast sticks 109 degrees f, Cooked sausage 120 degrees f

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: Plating food Inappropriate Jewelry Observed: Multiple bracelets and watch.

Violation: Testing Devices

- Sanitizing Solutions, Testing Devices

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

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

Violation: Use Limitations

- Wiping Cloths, Use Limitation

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

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

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. Recommended using time as a public health control for this type of operations.

Observed food items in cold holding unit measuring above 41°F. Location: Stored on top of insulated food containers and table. Food Items: String cheese and White and Chocolate milk Temperature: Milk 50 degrees f, String cheese 57 degrees f

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: Quaternary ammonium Location: Spray bottle Concentration: Above 400 parts per million.

WHOLE HOG CAFE - WHOLE HOG CAFE - 9880 MONTGOMERY BLVD NE - Current Status: Approved

WHOLE HOG CAFE - 9880 MONTGOMERY BLVD NE

Food Establishment Class C - WHOLE HOG CAFE

Inspection Date: 4/22/2025 Inspection #: PT0093086 Inspection Result: Closure Re-Inspection Required

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

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

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

Poisonous/Toxic Substance: can of paint

Location: stored on shelving next to a container of liquid margarine.

Violation: Medications and First Aid Kits

- Restriction and Storage-Medicines, Prevention of Contamination

- Medicines that are in a food establishment for the employees' use shall be labeled and located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles. Instructed PIC to move medications to an approved location and ensure they are labeled properly.

Observed employee medication improperly stored or labeled.

Location: in the same plastic bin in direct contact with bags of brown sugar

Label Condition: in compliance with 7-101.11

Medication Name: Ibuprofen

Violation: Operation and Maintenance

- Hand Drying Provision

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

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

Location: food prep and warewashing area

Violation: Hot & Cold Water Availability & Pressure

- Water Capacity-Quantity and Availability

- Hot water required for washing items such as equipment and utensils and employees' hands, must be available in sufficient quantities to meet demand during peak water usage periods. Instructed PIC to immediately contact service repair personnel to have hot water temperature adjusted so that it is able to supply hot water temps of 101°F to all hand washing sinks.

Observed facility with insufficient hot water.

Location: Handwashing sinks at the following locations:

1. Food prep and warewashing area hand washing sink
2. Food service line hand washing sink next to ice machine
3. Men's restroom
4. Women's restroom

Manner: Observed after 20 minutes of running hot water, temperature did not get above 81°F at all hand washing sinks.

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: Macaroni and Cheese

Food Temperature: 121°F

Violation: Plumbing

- System Maintained in Good Repair

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

Observed three compartment sink faucet sprayer is not maintained in good repair or is not repaired by law. Observed three compartment sink faucet sprayer found in disrepair by leaking water when the handle is not activated.

Violation: Training Records

- Food Handler Cards

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

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

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 sanitizing prep tables and countertops stored on top of the countertop and not kept in sanitizer container at the time of inspection.

WHOLE HOG CAFE - 9880 MONTGOMERY BLVD NE

Food Establishment Class C - WHOLE HOG CAFE

Inspection Date: 4/23/2025 Inspection #: RT-FOODEST-033370-2025 Inspection Result: Approved

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.

1.) Observed three compartment sink faucet sprayer is not maintained in good repair or is not repaired by law. Observed three compartment sink faucet sprayer found in disrepair by leaking water when the handle is not activated.

2.) Observed a leak at hot water heater valve/piping at time of re-inspection. Instructed PIC to provide CHPD with completed work order/invoice when repairs are completed.

Violation: Training Records

- Food Handler Cards

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

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