



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

Summary Table
Consumer Health Protection Inspections Performed
6/30/2025-7/04/2025
Report Amended on 7/07/2025 for clerical errors

AMYS DONUTS - 6001 SAN MATEO BLVD NE, G3

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0154460	7/2/2025	Open	Approved	CAC-Food-055978-2025	Corrective Action Compliance	Approved	1
PT0154460	6/30/2025	Open	Approved	PT0154460	Routine Food Establishment Inspection	Closure Re-Inspection Required	2

CERVANTES MEXICAN FOODS INC - 5801 GIBSON BLVD SE

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0043754	7/1/2025	Open	Approved	PT0043754	Routine Food Establishment Inspection	Approved	11

CERVANTES MEXICAN FOODS INC - 5801 GIBSON BLVD SE

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PT0043753	7/1/2025	Open	Approved	PT0043753	Routine Food Establishment Inspection	Approved	13

CHURCHS CHICKEN #695 - 5407 CENTRAL AVE NW

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PT0152768	7/3/2025	Open	Approved	RT-FOODEST-054693-2025	Routine Food Establishment Inspection	Approved	14

COA - FAMILY & COMMUNITY SVCS - 1830 WILLIAM ST SE

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
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PT0104641	6/30/2025	Open	Approved	PT0104641	Routine Food Establishment Inspection	Approved	15
CRACKER BARREL OLD COUNTRY STR - 5700 REDLANDS RD NW							
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PT0084870	7/2/2025	Open	Approved	RT-FOODEST-054708-2025	Routine Food Establishment Inspection	Approved	15
Downtown Java Joe's - 906 PARK AVE SW							
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PT0045626	7/3/2025	Open	Approved	RT-FOODEST-054661-2025	Routine Food Establishment Inspection	Approved	16
EL MEZQUITE MARKET - 100 98TH ST NW							
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PT0092882	7/1/2025	Open	Conditional Approved	PT0092882	Routine Food Establishment Inspection	Conditional Approved	17
EL MEZQUITE MARKET - 100 98TH ST NW							
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PT0092885	7/1/2025	Open	Approved	PT0092885	Routine Food Establishment Inspection	Approved	19
FUJI JAPAN - 10000 COORS BYPASS NW, VC6							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0102316	6/23/2025	Open	Approved	RT-FOODEST-054672-2025	Routine Food Establishment Inspection	Approved	20
HOMEWOOD SUITES ALBUQUERQUE UPTOWN - 7101 ARVADA AVE NE							
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PT0157204	6/30/2025	Open	Approved	PT0157204	Routine Food Establishment Inspection	Approved	21
HOMEWOOD SUITES ALBUQUERQUE UPTOWN - 7101 ARVADA AVE NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0157205	6/30/2025	Open	Approved	PT0157205	Routine Food Establishment Inspection	Approved	21
JJ Hawaiian BBQ LLC - 2270 WYOMING BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
FOODEST-2025-004173	7/3/2025	Open	Approved	RT-FOODEST-056427-2025	Routine Food Establishment Inspection	Approved	21

FOODEST-2025-004173	6/30/2025	Open	Approved	RT-FOODEST-047876-2025	Routine Food Establishment Inspection	Unsatisfactory Re-Inspection Required	22
LINDO MEXICO II - 7209 CENTRAL AVE NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0123833	7/2/2025	Open	Conditional Approved	PT0123833	Routine Food Establishment Inspection	Conditional Approved	26
LITTLE ANITAS #2 - 2105 MOUNTAIN RD NW							
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PT0043799	7/2/2025	Open	Conditional Approved	PT0043799	Routine Food Establishment Inspection	Conditional Approved	27
LITTLE ANITAS #2 - 2105 MOUNTAIN RD NW							
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PT0043802	7/2/2025	Open	Approved	PT0043802	Routine Food Establishment Inspection	Approved	29
MCDONALDS #23895 - 2801 CARLISLE BLVD NE							
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PT0152762	7/3/2025	Open	Approved	PT0152762	Routine Food Establishment Inspection	Conditional Approved	30
SANDIA CHURCH OF THE NAZARENE - 8216 CENTRAL AVE SE							
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PT0112156	7/3/2025	Open	Approved	PT0112156	Routine Food Establishment Inspection	Approved	34
SONIC #6608 - 6310 4TH ST NW							
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PT0151040	6/30/2025	Open	Approved	PT0151040	Routine Food Establishment Inspection	Approved	35
WAL MART SUPERCENTER 850 BAKERY- 2701 CARLISLE BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0060944	7/2/2025	Open	Approved	PT0152762	Routine Food Establishment Inspection	Approved	37
WAL MART SUPERCENTER 850 RETAIL/PRODUCE - 2701 CARLISLE BLVD NE							
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PT0060943	7/2/2025	Open	Approved	PT0060943	Routine Food Establishment Inspection	Approved	38

WAL MART SUPERCENTER 850 - 2701 CARLISLE BLVD NE							
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PT0060946	7/2/2025	Open	Approved	PT0060946	Routine Food Establishment Inspection	Approved	39

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

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

APPROVED

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

CONDITIONAL APPROVED

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

UNSATISFACTORY

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

CLOSED

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



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**Consumer Health Protection Inspections Performed
6/30/2025-7/4/2025
Report Amended on 7/7/2025 for clerical errors**

AMYS DONUTS - AMYS DONUTS - 6001 SAN MATEO BLVD NE, G3 - Current Status: Closure Re-Inspection Required

AMYS DONUTS - 6001 SAN MATEO BLVD NE, G3

Food Establishment Class C - AMYS DONUTS

Date: 7/2/2025 Inspection #: CAC-Food-055978-2025 Inspection Result: Unsatisfactory Re-Inspection Required

- Facility has sent documentation to EHD demonstrating and verified through site visit that the following violations were satisfactorily completed to be in compliance changing status to Unsatisfactory Required including:
- Poisonous and Toxic/Chemical Substances Separation-Storage
- System Maintained in Good Repair
- Sanitizing Solutions, Testing Devices
- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch

AMYS DONUTS - 6001 SAN MATEO BLVD NE, G3

Food Establishment Class C - AMYS DONUTS

Inspection Date: 6/30/2025 Inspection #: PT0154460 Inspection Result: Closure Re-Inspection Required

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

- Food Storage Containers Identified with Common Name of Food

- Corrective Action

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: flours and sugars Location: Back prep area of kitchen

Violation: Poisonous and Toxic/Chemical Substances

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food. Poisonous/Toxic Substance: Easy off oven cleaner Location: one can of easy off over cleaner stored on beverage shelf and another can of easy off oven cleaner stored on top of oven.

Violation: Hands Clean & Properly Washed

- When to Wash

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

Observed food employee not wash hands when required. Condition: Employees packing up donuts then cashing customer out at cash register then took off gloves and put new gloves on to help next customer without washing hands before changing tasks and donning new gloves

<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: Men's restrooms paper towel machine not working at time of the inspection</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: back handwashing sink next to fryers and men's restroom</p>
<ul style="list-style-type: none"> - Using a Handwashing Sink-Operation and Maintenance <ul style="list-style-type: none"> - 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. <p>Observed handwashing sink(s) was observed blocked or inaccessible. Location: Handwashing sink in kitchen prep area next to decoration station Manner blocked with sanitizer buckets full of water in sink</p> <p>Observed handwashing sink(s) was observed blocked or inaccessible. Location: Handwashing sink behind front counter Manner: blocked with soaking coffee urn in sink at time of the inspection</p>
<ul style="list-style-type: none"> - Cleaning of Handwashing Fixtures <ul style="list-style-type: none"> - 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). <p>Observed handwashing fixtures with the build up of soil residues. The plumbing fixture was located in the handwashing sink in the back prep area of kitchen The condition of the surface was soil and food debris build up</p>
<p>Violation: Ventilation and Hood Systems</p> <ul style="list-style-type: none"> - Heating, Ventilation, Air Conditioning System Vents <ul style="list-style-type: none"> - 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 <p>Observed interior intake and exhaust air ducts with debris build up. Location: though out kitchen area and vent by bathrooms</p>

Violation: Storage

- In-Use Utensils, Between-Use Storage

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

Observed utensils with use for non-time/temperature controlled for safety food during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food. Utensil Type: scoops and cups Location: back kitchen prep area in food bins and bags Condition of the Location: scoops and cups stored in containers and bags of food products with handles directly touching the food product it is in.

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 beverage storage rack in kitchen area Pest Type: cockroach Pest Condition: dead Number of Pests Present: Two (2)

Violation: Physical Facilities

- Outer Openings, Protected

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

Observed doors to the outside that are not tight fitting, light can be seen at the edges. front doors and back door light can be seen coming in

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located in reach in coolers and freezer with food and soil debris build up inside coolers and freezer, Handles on coolers and freezers with substantial food and soil build up. Inside drawers and cabinets with food and soil debris build up. and all kitchen equipment (mixers , fryers, tables, sheet pan racks) with substantial food and soil debris build up. Tops of food bins with substantial food and soil debris build up

Violation: Operations

- Valid Permit

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

Observed that the facility was operating with an expired permit.

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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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: behind front counter Activity: Actively making orders and working with open food items

- Eating, Drinking, or Using Tobacco Products

- Eating by employees in food preparation areas is prohibited because of the potential that the hands, food, and food-contact surfaces may become contaminated. Instructed PIC to retrain employees on designated eating areas.

Observed employee eating in an undesignated area. Proper hygienic practices must be followed by food employees in performing assigned duties to ensure the safety of the food, prevent the introduction of foreign objects into the food, and minimize the possibility of transmitting disease through food. Location: back kitchen prep area Activity: employee eating and drinking over prep table.

<p>Violation: Physical Facilities, Cleaning</p> <ul style="list-style-type: none"> - Drying Mops <ul style="list-style-type: none"> - Mops can contaminate food and food preparation areas if not properly cleaned and stored after use. Mops should be cleaned and dried in a sanitary manner away from food flow areas. Instructed person in charge to relocate mop to an area away from food and food preparation area and to ensure that mop is stored to promote air drying. <p>Observed a soiled mop not in use, stored directly on the floor.</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 walls and to clean and sanitize area <p>Observed substantial build up and debris on the floors and walls throughout the facility. Walls covered in frosting, floors with substantial food and soil debris build up especially under equipment with old donuts and dough and other food and soil debris build up</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 walls by dining room handwashing sink in disrepair by small holes in walls</p>
<p>Violation: Designated Areas</p> <ul style="list-style-type: none"> - Designation-Dressing Areas and Lockers <ul style="list-style-type: none"> - 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. <p>Observed facility did not provide lockers or other suitable facilities for storage of employees clothing or other personal belongings.</p>
<ul style="list-style-type: none"> - Designated Areas-Employee Accommodations for eating/drinking/smoking <ul style="list-style-type: none"> - 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. <p>Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products.</p>

Violation: Plumbing

- System Maintained in Good Repair, Repaired According to Law

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

Observed drain pipe for three compartment sink is not maintained in good repair or is not repaired by law. Observed drain pipe under three compartment sink found in disrepair by leaking grey water directly onto the floor

- 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 three compartment sink is not maintained in good repair or is not repaired by law. Observed Faucet found in disrepair by leaking water and not fully shutting off.

Observed Water valve under three compartment sink is not maintained in good repair or is not repaired by law. Observed Water valve found in disrepair by leaking directly onto the floor under the three compartment sink causing standing water

Observed Floor drains are not maintained in good repair or is not repaired by law. Observed Floor drains found in disrepair by missing protective dome cover

Violation: Miscellaneous

- Miscellaneous Sources of Contamination

- Regardless of its specificity, a Code can not anticipate all the diverse means by which food can become contaminated after receipt. Food must be protected from all sources of contamination.

Method of contamination: Used dirty Vacuum cleaner stored on bulk containers Food that was contaminated: flours and sugars Location: back kitchen by mop sink

Violation: Knowledgeable

- Knowledgeable Person In Charge

- Designation of a person in charge during all hours of operations ensures the continuous presence of someone who is responsible for monitoring and managing all food establishment operations and who is authorized to take actions to ensure that the Code's objectives are fulfilled. The permit holder must be or assign a person in charge to be present at all hours of operation.

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. Facility had multiple priority violations.

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.

- Certified Food Protection Manager

- Corrective Action

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

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

Violation: Testing Devices

- 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.

- Food Temperature Measuring Devices

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

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

Violation: Records

- Calibration Logs

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

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

- 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: Eggs, Green chile, Activity of the Food: cooled

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 prep tables and left in empty sanitizer buckets

Violation: Consumer Advisories

- Allergen Warning, Unpackaged Food

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

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

Violation: 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 remaking sanitizer solution. Solution was retested a 50ppm

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Chlorine sanitizer Location: wiping cloth container Concentration: 400ppm

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

- Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness
 - Facility must have sanitizer solution available at all times they are in operation

Observed facility had no sanitizer solution made though out facility at time of the inspection . Facility opened at 4am and I arrived at 11.30am for inspection

- 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: Can openers, spatulas, Location: kitchen prep area
Condition of the Location: dried food and soil debris build up

CERVANTES MEXICAN FOODS INC - CERVANTES RESTAURANT - 5801 GIBSON BLVD SE - Current Status: Approved

CERVANTES MEXICAN FOODS INC - 5801 GIBSON BLVD SE

Food Establishment Class C - CERVANTES RESTAURANT

Inspection Date: 7/1/2025 Inspection #: PT0043754 Inspection Result: Approved

Violation: Operation and Maintenance

- Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink(s) was observed blocked or inaccessible. Location: Hand washing sink in prep kitchen Manner: Large stock pot covering hand washing sink basin and prevent access to faucet.

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Main kitchen line Activity: Preparing entrees

- Eating, Drinking, or Using Tobacco Products

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

Observed a food employee with an improper drink. Location: On shelving in prep kitchen above food contact surface and food items and under expediting. Window on shelving next to single use items. Type of Drink: Stainless steel refillable beverage containers.

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.

- Certified Food Protection Manager

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

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

Violation: Records

- Temperature Logs

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Cooked meats, salsas, chopped vegetables, recipe items, cheese and dairy products Activity of the Food: stored, thawed, cooled, hot and cold held

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 stored on prep tables.

CERVANTES MEXICAN FOODS INC - CERVANTES LOUNGE - 5801 GIBSON BLVD SE - Current Status: Approved

CERVANTES MEXICAN FOODS INC - 5801 GIBSON BLVD SE

Food Establishment Class B - CERVANTES LOUNGE

Inspection Date: 7/1/2025 Inspection #: PT0043753 Inspection Result: Approved

Violation: Installation

- Handwashing Sinks, Installation, Water 85F

- A handwashing sink shall be equipped to provide water at a temperature of at least 85°F through a mixing valve or combination faucet. Instructed PIC to repair or replace handwashing sink so it has hot water available at all times.

Observed handwashing sink with hot water not available. Location: Inside bar area Condition: Hot water faucet nonoperational

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located underneath bar equipment such as three compartment sinks, reach in refrigerator, ice cold holding area, and hand washing sink the surface was made out of tile The condition of the surface was debris build up on flooring

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.

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.

Observed no sanitizer solution available to adequately achieve sanitization. Facility uses both quaternary ammonium and chlorine to sanitize. However, was not available or set up to use while in operation.

CHURCHS CHICKEN #695 - CHURCHS CHICKEN #695 - 5407 CENTRAL AVE NW - Current Status: Approved

CHURCHS CHICKEN #695 - 5407 CENTRAL AVE NW

Food Establishment Class C - CHURCHS CHICKEN #695

Inspection Date: 7/3/2025 Inspection #: RT-FOODEST-054693-2025 Inspection Result: Approved

Violation: Hot & Cold Water Availability & Pressure

- Water Pressure

- Inadequate water pressure could lead to situations that place the public health at risk such as improper handwashing or equipment operation. Water under pressure must be provided to all fixtures, equipment, and nonfood equipment that are required to use water. Facility has an extra 5 business days by 7/11/25 to repair water pressure to hand wash sink. send video to CHPD.

Observed facility with inadequate water pressure Location: Both handwashing sinks (located at drive-up and in kitchen food prep area). Manner: water pressure is insufficient.

Violation: Physical Facilities, Construction and Repair

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

- Poor repair and maintenance compromises the functionality of the physical facilities. This requirement is intended to ensure that the physical facilities are properly maintained in order to serve their intended purpose. Instructed PIC to contact repair personnel to have 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 base coating in disrepair against the cooler walls.

COA - FAMILY & COMMUNITY SVCS - HERMAN SANCHEZ CHILD DEV CTR - 1830 WILLIAM ST SE - Current Status: Approved

COA - FAMILY & COMMUNITY SVCS - 1830 WILLIAM ST SE

Food Establishment Class B - HERMAN SANCHEZ CHILD DEV CTR

Inspection Date: 6/30/2025 Inspection #: PT0104641 Inspection Result: Approved

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 quaternary ammonium compound sanitizing solution.

CRACKER BARREL OLD COUNTRY STR - CRACKER BARREL - 5700 REDLANDS RD NW - Current Status: Approved

CRACKER BARREL OLD COUNTRY STR - 5700 REDLANDS RD NW

Food Establishment Class C - CRACKER BARREL

Inspection Date: 7/2/2025 Inspection #: RT-FOODEST-054708-2025 Inspection Result: Approved

Violation: Ventilation and Hood Systems

- Cleaning Ventilation Systems, Nuisance and Discharge Prohibition

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur, observed grease and condensation drip on to and contaminating food. Location: hood vents Condition: observed grease build up and debris

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 employee don Beard restraint during inspection after PIC instructed them to wear one.

Observed a food employee without proper hair restraints. Location: food prep and cook line Activity: preparing and serving food.

Violation: Food Separation

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

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

Observed non-ready-to-eat raw animal food stored with ready-to-eat food without protection from contamination at the time of inspection. Location: shelf in walk in cooler Food Item: not cooked country ham Condition: stored next to fully cooked sugar ham and above pasteurized eggs.

Downtown Java Joe's - DOWNTOWN JAVA JOE'S - 906 PARK AVE SW - Current Status: Approved

Downtown Java Joe's - 906 PARK AVE SW

Food Establishment Class C - DOWNTOWN JAVA JOE'S

Inspection Date: 7/3/2025 Inspection #: RT-FOODEST-054661-2025 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 ware washing areas, and in or immediately adjacent to, toilet rooms. Instructed PIC to install handwashing sink(s) Front counter and crepes making area by 7/7/25 hand wash sink must be installed with hand soap, paper towels, hand wash sign, hot and cold water must be able to drain gray water into a floor drain with and air gap. send photo to EHD once sink is installed. gave my business card to the pic with all my information.

Observed facility with an inadequate number of handwashing sinks necessary for the convenient use by employees. Location Front service counter and food prep area. Condition Front areas prepare crepes serve drinks at the time of inspection.

Violation: Physical Facilities, Construction and Repair

- Floors, Walls and Ceilings-Cleanability

- Wall and ceiling covering materials shall be attached so that they are EASILY CLEANABLE. Instructed person in charge to replace or clean and sanitize prep area Crepe making area and kitchen cooking area so that it is maintained or is easily cleanable.

Observed prep area floors front prep area Crepe making area and kitchen cooking area Floors are not easily cleanable. The surface was made out of Concrete.

EL MEZQUITE MARKET - EL MEZQUITE FOOD SERVICE - 100 98TH ST NW - Current Status: Conditional Approved

EL MEZQUITE MARKET - 100 98TH ST NW

Food Establishment Class C - EL MEZQUITE FOOD SERVICE

Inspection Date: 7/1/2025 Inspection #: PT0092882 Inspection Result: Conditional Approved

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

- Food Storage Containers Identified with Common Name of Food

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

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: Sugar and Salt Location: Storage shelf in storage containers with no labels.

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: Chicharron soup 129, Chicken, corn, and gravy soup 116 degrees, hot holding in the steam well at the time of inspection.

Violation: Storage

- Prohibitions, Storage Areas

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

Observed utensils with use for non-time/temperature controlled for safety food during a pause in use stored incorrectly. Utensil was not stored in a clean, protected location. Utensil Type: Food Scoops. stored on a bottom of a prep table that was soiled. scoops were used to scoop ice for display and add to food items.

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. PIC stated they are only going to use quat sanitizer for now on.

Observed testing kit to measure the concentration of chemical of chlorine sanitizing solution test strips were expired as of 5/01/25/ 4/1/25

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 75°F with a contact time of 7 seconds. PIC corrected violation by Employee remaking sanitizer to 50 ppm chlorine.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Front of Food service counter. Concentration: tested at 300 ppm at a temperature of 75 degrees f

EL MEZQUITE MARKET - 100 98TH ST NW

Retail Food Establishment Class 4 - EL MEZQUITE MEAT & SEAFOOD

Inspection Date: 7/1/2025 Inspection #: PT0092885 Inspection Result: Approved

Violation: Personal Cleanliness

- Eating, Drinking, or Using Tobacco Products

- . Drinking by employees in food preparation areas is prohibited because of the potential that the hands, food, and food-contact surfaces may become contaminated. Employees working a grill may have drinks at the workstation so long as they are in a closed container. Instructed PIC to retrain employees on designated drinking areas.

Observed employee drinking in an undesignated area. Proper hygienic practices must be followed by food employees in performing assigned duties to ensure the safety of the food, prevent the introduction of foreign objects into the food, and minimize the possibility of transmitting disease through food. Location: Meat prep area observed a bottled water stored a a cutting board table where meat is cut at the time of inspection.

Violation: Plumbing

- System Maintained in Good Repair, Repaired According to Law

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

Observed Scrapper sprayer hose is not maintained in good repair or is not repaired by law. Observed Hose to the cleaning dispenser leaking at the time of inspection.

Violation: Storage

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

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

Observed food stored improperly under leaking water lines. Location: Front display meat counter. Food Item: Raw Chicken in Display cold case condensation dripping out of the condensation line onto the raw chicken 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

Observed no testing kit or other device to measure the concentration of chemical sanitizing solution Meat market prepping area 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: Ice machine Location: Meat Market. Interior of the ice machine top and door seal with a black like soil residue at the time of inspection.

FUJI JAPAN - FUJI JAPAN - 10000 COORS BYPASS NW, VC6 - Current Status: Approved

FUJI JAPAN - 10000 COORS BYPASS NW, VC6

Food Establishment Class C - FUJI JAPAN

Inspection Date: 6/30/2025 Inspection #: RT-FOODEST-054672-2025 Inspection Result: Approved

Violation: Date Marking and Disposition

- Raw Meat Date Marking

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

Observed raw meat food not date marked.

Location: Walk in cooler

Food Items: Raw pork meat

HOMEWOOD SUITES ALBUQUERQUE UPTOWN - HOMEWOOD SUITES ALBUQUERQUE UPTOWN - 7101 ARVADA AVE NE - Current Status: Approved

HOMEWOOD SUITES ALBUQUERQUE UPTOWN - 7101 ARVADA AVE NE

Food Establishment Class C - HOMEWOOD SUITES ALBUQUERQUE UPTOWN

Inspection Date: 6/30/2025 Inspection #: PT0157204 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 at floor drain near three compartment sink.

HOMEWOOD SUITES ALBUQUERQUE UPTOWN - HOMEWOOD SUITES ALBUQUERQUE UPTOWN - 7101 ARVADA AVE NE - Current Status: Approved

HOMEWOOD SUITES ALBUQUERQUE UPTOWN - 7101 ARVADA AVE NE

Retail Food Establishment Class 3 - HOMEWOOD SUITES ALBUQUERQUE UPTOWN

Inspection Date: 6/30/2025 Inspection #: PT0157205 Inspection Result: Approved

JJ Hawaiian BBQ LLC - JJ Hawaiian BBQ LLC - 2270 WYOMING BLVD NE - Current Status: Approved

JJ Hawaiian BBQ LLC - 2270 WYOMING BLVD NE

Food Establishment Class C - JJ Hawaiian BBQ LLC

Inspection Date: 7/3/2025 Inspection #: RT-FOODEST-056427-2025 Inspection Result: Approved

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper Beard restraints.

Location: Prep table

Activity: Preparing raw chicken

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 by back manager room in disrepair by having missing ceiling tiles and broken ceiling tiles

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for sanitizer utilized it must be at the manufacturer specified concentration and temperature range with a contact time of 30 seconds. Manufacturer Specified Concentration: sanitation bucket not made Manufacturer Specified Temperature: PIC corrected violation by making a chlorine based sanitation bucket testing at 150ppm.

Observed chemical solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Type of Sanitizer: Chlorine Location: Cook Line Concentration: zero concentration

pic corrected on site chlorine sanitizer bucket tested at 150ppm

JJ Hawaiian BBQ LLC - 2270 WYOMING BLVD NE

Food Establishment Class C - JJ Hawaiian BBQ LLC

Inspection Date: 6/30/2025 Inspection #: RT-FOODEST-047876-2025 Inspection Result: Unsatisfactory Re-Inspection required

Violation: Designated Areas

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

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

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

Violation: Storage

- In-Use Utensils, Between-Use Storage

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

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container.

Utensil Type: Metal food scoop

Location: Under food prep table in bulk food container

Condition of the Location: Handle in direct contact with food item (salt) being stored.

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: Prep table

Activity: Preparing raw chicken

- 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: Working flat top griddle, preparing raw chicken

Inappropriate Jewelry Observed: Wrist watch and bracelet

Violation: Plumbing

- Backflow Prevention, Air Gap

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

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

Violation: Thawing

- Thawing Method

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

Observed frozen time/temperature control for safety food improperly thawing.

Food: Pork ribs

Location: Produce sink

Condition: Thawed

Method: Being thawed in standing water

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, food prep table, and two compartment sink used for thawing frozen food.

Food Items/Temperature: House made mac and cheese 63°F, battered fish filets 50°F, and Thawed fish filets 50°F

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate single-service and single-use articles.

Poisonous/Toxic Substance: Stainless steel cleaner

Location: Prep table shelf near flat top griddle.

Violation: Hands Clean & Properly Washed

- When to Wash

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

Observed food employee not wash hands when required.

Condition: Switching tasks and donning new gloves

Violation: Operation and Maintenance

- Using a Handwashing Sink-Operation and Maintenance

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

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

Location: Hand wash station near single service storage rack

Manner: Blocked by boxes of single service items

KINGDOM BUILDERS PRE SCHOOL - KINGDOM BUILDERS PRE-SCHOOL - 8216 CENTRAL AVE SE - Current Status: Approved

KINGDOM BUILDERS PRE SCHOOL - 8216 CENTRAL AVE SE

Food Establishment Class C - KINGDOM BUILDERS PRE-SCHOOL

Inspection Date: 7/3/2025 Inspection #: PT0093826 Inspection Result: Approved

Violation: Training Records

- Certified Food Protection Manager

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

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

Violation: Functionality and Accuracy

- Temperature Measuring Devices-Functionality

- Due to the lack of a large safety margin in the temperature requirements themselves, thermometer accuracy is imperative for the safety of food. Instructed PIC to calibrate food thermometers or to acquire new thermometers to ensure that the proper accuracy has been achieved to be within \pm two (2) degree F.

Observed food temperature measuring device that is scaled only in Fahrenheit failing to meet accuracy requirements. Location: Kitchen Type: Probe thermometer Accuracy: Was not calibrated and only able to use with hot food temperatures.

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: Meats, vegetable, cheese
Activity of the Food: stored and received.

LINDO MEXICO II - LINDO MEXICO II - 7209 CENTRAL AVE NE - Current Status: Conditional Approved

LINDO MEXICO II - 7209 CENTRAL AVE NE

Food Establishment Class C - LINDO MEXICO II

Inspection Date: 7/2/2025 Inspection #: PT0123833 Inspection Result: Conditional Approved

Violation: Training Records

- Food Handler Cards

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

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

- Certified Food Protection Manager

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

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

Violation: Records

- Temperature Logs

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Cooked meats, salsas, aguas frescas, chopped vegetables, seafood Activity of the Food: Stored hot and cold holding and received.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed utensil food-contact surface with the buildup of soil residues. Utensil Type: Ice machine Location: Walk in refrigerator Condition of the Location: Debris build up.

LITTLE ANITAS #2 - LITTLE ANITAS KITCHEN - 2105 MOUNTAIN RD NW - Current Status: Conditional Approved

LITTLE ANITAS #2 - 2105 MOUNTAIN RD NW

Food Establishment Class C - LITTLE ANITAS KITCHEN

Inspection Date: 7/2/2025 Inspection #: PT0043799 Inspection Result: Conditional Approved

Violation: Designated Areas

- Designation-Dressing Areas and Lockers

- Personal belongings can contaminate food, food equipment, and food-contact surfaces. Proper storage facilities are required for articles such as purses, coats, shoes, and personal medications. Instructed PIC to create an area designated for personal belongings in which food, food equipment and utensils, clean linens, and single-service and single-use articles are not 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: 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: kitchen. north exhaust hood by the walk-in cooler. observed an 8-to-10-inch hole exhaust vent not covered.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed Kitchen area Base coving by the cooler and managers office missing and 2 in hole in the wall.

Violation: Training Records

- Certified Food Protection Manager

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

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

Violation: 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 Employee remaking sanitizer to 200 ppm.

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location Cook line Concentration was below 100 ppm quat 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 buildup of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours.

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type Ice Machine Location: Kitchen food prep area. interior of the ice machine ceiling had a black like soil build up along with condensation dropping onto the readymade ice cubes.

LITTLE ANITAS #2 - LITTLE ANITAS TAKEOUT - 2105 MOUNTAIN RD NW - Current Status: Approved

LITTLE ANITAS #2 - 2105 MOUNTAIN RD NW

Food Establishment Class C - LITTLE ANITAS TAKEOUT

Inspection Date: 7/2/2025 Inspection #: PT0043802 Inspection Result: Approved

Violation: Pooled Eggs

- Pooled Eggs Prohibition

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

Observed pooled eggs in the food establishment that were not being combined for a customer's order or for a batter. Location: Kitchen prep area. observed employee pooling approximately 25 shelled eggs cracked and placed in a container for use on the cook line for cooking for the business day.

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located North counter area ready to go food service area The surface was made out of Commercial metal. The condition of the surface was soiled with substantial debris and soil build up.

Violation: Physical Facilities, Construction and Repair

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

- When cleaning is accomplished by spraying or flushing, coving and sealing of the floor/wall junctures is required to provide a surface that is conducive to water flushing. Grading of the floor to drain allows liquid wastes to be quickly carried away, thereby preventing pooling which could attract pests such as insects and rodents or contribute to problems with certain pathogens such as *Listeria monocytogenes*.

Observed wall covering above the three-compartment sink with eight 1/4-inch holes at the time of inspection.

Violation: Plumbing

- System Maintained in Good Repair, Repaired According to Law

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

Observed Water valve to a water line is not maintained in good repair or is not repaired by law. Observed Water line shut off valve found in disrepair by leaking. had a pan underneath catching the water at the time of inspection.

MCDONALDS #23895 - MCDONALDS #23895 - 2801 CARLISLE BLVD NE - Current Status: Approved

MCDONALDS #23895 - 2801 CARLISLE BLVD NE

Food Establishment Class C - MCDONALDS #23895

Inspection Date: 7/3/2025 Inspection #: PT0152762 Inspection Result: Conditional Approved

Violation: Hands Clean & Properly Washed

- When to Wash

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

Observed food employee not wash hands when required. Condition: Food handling employees were touching their body with bare hands, additionally food handling employees were changing gloves after handling raw meat without washing their hands multiple times. Instructed PIC to have food handler wash hands, PIC had to request the food handling employee do it multiple times

Violation: Storage

- Equipment and Utensils, Air-Drying Required

- Items must be allowed to drain and to air-dry before being stacked or stored. Stacking wet items such as pans prevents them from drying and may allow an environment where microorganisms can begin to grow. Instructed PIC to allow items to be air-dried, and to retrain staff on preventing wet stacking.

Observed equipment was not air dried and was wet stacked. Location: dish storage area Equipment Type: trays, and other pans Manner: interior was wet visibly with containers directly nestled inside not allowing for the drying of containers.

Violation: Pest Control

- Controlling Pests, Inspection/Harborage

- Insects and other pests are capable of transmitting disease to humans by contaminating food and food-contact surfaces. Effective measures must be taken to eliminate their presence in food establishments. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by routinely inspecting incoming shipments of food and supplies, routinely inspecting the premises for evidence of pests, and eliminating harborage conditions. Instructed PIC to ensure doors are being kept closed and not propped open to prevent entry point for insects and to continue treatment.

Observed the facility had multiple flies present throughout the facility.

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located in the kitchen area on door handles of reach in coolers. The surface was made out of metal. The condition of the surface was contaminated with raw meat. Observing food handling employee with the same gloved hands after handling raw meat, with raw meat in their hand open reach in cooler door. Immediately had PIC sanitize the equipment

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: service line Activity: handling open exposed food

- Prohibition-Jewelry

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

Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: handling open exposed food Inappropriate Jewelry Observed: wrist and ring jewelry

Violation: Physical Facilities, Cleaning

- Storing Maintenance Tools

- Brooms, mops, vacuum cleaners, and other maintenance equipment can contribute contamination to food and food-contact surfaces. These items must be stored in a manner that precludes such contamination. To prevent harborage and breeding conditions for rodents and insects, maintenance equipment must be stored in an orderly fashion to permit cleaning of the area. Instructed person in charge to relocate mops, brooms and/or other maintenance equipment away from food prep areas and away from food items to prevent possible contamination.

Observed broom storage rack immediately next to ice machine where the broom would have to be pushed out of the way to open the ice machine lid, and then the broom would swing back to the opening of the ice machine.

- 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 floors and walls and to clean and sanitize.

Observed build up and debris on the floors and walls throughout facility behind and below equipment.

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 walls throughout the back area in disrepair by having numerous (too many to count) holes and gaps. These were present throughout the facility in warewashing areas, service line, drive through, back stock areas.

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 3 compartment sink and food preparation sink.

Violation: Functionality and Accuracy

- Temperature Measuring Devices-Functionality

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

Observed in a mechanically refrigerated food storage unit the temperature measuring device was not placed in the warmest part of the unit. Equipment Location: Walk in cooler Thermometer Location: thermometer was placed on the back of the walk in cooler furthest from the opening, directly across from the compressor fans.

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 machines Location: On service line, and the back area ice machine Condition of the Location: significant debris build up on the inside of the ice machine along the ceiling and the ice shoot area.

SANDIA CHURCH OF THE NAZARENE - SANDIA CHURCH OF THE NAZARENE FOOD BANK - 8216 CENTRAL AVE SE - Current Status: Approved

SANDIA CHURCH OF THE NAZARENE - 8216 CENTRAL AVE SE

Charitable Food Provider - SANDIA CHURCH OF THE NAZARENE FOOD BANK

Inspection Date: 7/3/2025 Inspection #: PT0112156 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: Sliced meats, frozen food items Activity of the Food: Stored

SONIC #6608 - 6310 4TH ST NW Food Establishment Class C - SONIC #6608 Inspection Date: <u>6/30/2025</u> Inspection #: <u>PT0151040</u> Inspection Result: <u>Approved</u>
<p>Violation: Poisonous and Toxic/Chemical Substances</p> <ul style="list-style-type: none"> - Common Name-Working Containers <ul style="list-style-type: none"> - 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. <p>Observed working containers used for storing poisonous or toxic materials taken from bulk supplies not properly labeled or identified. Container Type: Soap dispenser Alleged Material: soap</p>
<p>Violation: Ventilation and Hood Systems</p> <ul style="list-style-type: none"> - Mechanical-Ventilation <ul style="list-style-type: none"> - Instructed PIC if necessary, to keep rooms free of excessive heat, steam, condensation, obnoxious odors, and fumes; mechanical ventilation of sufficient capacity shall be provided. <p>Observed obnoxious odor in men's restroom at the time of inspection.</p>
<p>Violation: Lighting</p> <ul style="list-style-type: none"> - Intensity-Lighting <ul style="list-style-type: none"> - Instructed PIC to replace or repair lighting to permit the conducting of operations safely, and thorough cleaning. <p>Observed inadequate amount of lighting. Location: Walk in cooler. Manner: Observed light in walk in cooler is flickering and is not providing adequate lighting.</p>
<p>Violation: Hot & Cold Water Availability & Pressure</p> <ul style="list-style-type: none"> - Water Capacity-Quantity and Availability <ul style="list-style-type: none"> - 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. Observed PIC turn on cold water at hand washing sink. Instructed PIC to contact repair personnel to have hand washing sink repairs so that it is able to supply both hot and cold water at all times. <p>Observed facility with insufficient cold water capacity. Location: Hand washing sink near service sink area. Manner: Observed cold water was turned off at hand washing sink at the time of inspection.</p>

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 PIC immediately dispose of chili during inspection. Re-educated PIC on hot holding temperature requirements and equipment limitations for reheating and hot holding.

Observed time/temperature control for safety food not hot held at 135°F or above. Food Item: Pan of Chili. Food Temperature: 79°F. Upon inquiring with PIC about pan of chili temperature and when it was placed in warmer, PIC asked employee when it was placed in food warmer, employee stated that pan of chili was left in the warmer overnight.

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 for the following:

- 1.) Location: Storage area. Equipment Type: push cart Condition of Equipment: Observed spilled food debris (flavoring syrups) on push cart at the time of inspection.
- 2.) Location: inside undercounter cooler in drive thru area. Condition of Equipment: Observed standing liquid on the internal surface 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 hand washing sinks repaired.

Observed handwashing sinks near front entrance and near service sink are not maintained in good repair or are not repaired by law. Observed handwashing sink near west entry door's drain pipe is leaking; handwashing sink near service sink is coming off the wall at the time of inspection.

Violation: Storage

- Food Storage-Preventing Contamination from the Premises

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

Observed food stored improperly less than six (6) inches off the floor. Location: Walk in freezer Food Item: bags of ice

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.

WAL MART SUPERCENTER 850 - WALMART #850 BAKERY - 2701 CARLISLE BLVD NE - Current Status: Approved

WAL MART SUPERCENTER 850 - 2701 CARLISLE BLVD NE

Retail Food Establishment Class 5 - WALMART #850 BAKERY

Inspection Date: 7/2/2025 Inspection #: PT0060944 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 and to clean and sanitize.

Observed build up and debris on the debris build up on floors behind bakery oven.

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 bakery area ceiling and wall behind oven in disrepair by having holes and walls in ceiling and wall behind oven in bakery area.

Violation: Training Records

- Food Handler Cards

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

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

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

Observed chemical solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Type of Sanitizer: Quaternary Location: food prep area Concentration: no concentration observed bottle was empty Temperature: 0

PIC corrected on site by making quaternary sanitation bottle and testing with test strips at 200ppm at 75f

WAL MART SUPERCENTER 850 - WALMART #850 RETAIL/PRODUCE - 2701 CARLISLE BLVD NE - Current Status: Approved

WAL MART SUPERCENTER 850 - 2701 CARLISLE BLVD NE

Retail Food Establishment Class 4 - WALMART #850 RETAIL/PRODUCE

Inspection Date: 7/2/2025 Inspection #: PT0060943 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 and to clean and sanitize.

Observed build up and debris on the display coolers in the grocery areas in frozen good coolers, eggs cooler, meat coolers, dairy coolers, cheese coolers.

observed debris build up on the floors in the walk in dairy cooler and in the back stock dry good area

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 in receiving area in disrepair by having a gap in the roll up gate and holes in walls, ceiling near mop sink area

WAL MART SUPERCENTER 850 - WALMART #850 DELI - 2701 CARLISLE BLVD NE - Current Status: Approved

WAL MART SUPERCENTER 850 - 2701 CARLISLE BLVD NE

Retail Food Establishment Class 5 - WALMART #850 DELI

Inspection Date: 7/2/2025 Inspection #: PT0060946 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 faucet not able to turn off water on faucet knob.

Violation: Training Records

- Certified Food Protection Manager

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

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

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

Observed chemical solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Type of Sanitizer: Quaternary Location: food prep area Concentration: no concentration observed bottle was empty Temperature: 0

pic corrected on site by making quaternary sanitation bottle and testing with test strips at 200ppm at 75f