

Consumer Health Protection Inspections Performed

4/20/2024 - 4/26/2024

Report amended on 04/30/2024 due to clerical errors

KELLERS FARM STORES - 6100 COORS BLVD NW

Description - KELLERS FARM STORES (Food Establishment Grocery Raw Milk)

Activity Date - 04/22/2024 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED

HOWIES SPORTS PAGE - 12500 MONTGOMERY BLVD NE

Description - HOWIES SPORTS PAGE FOOD (Food Service Establishment)

Activity Date - 04/25/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

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

REPEAT VIOLATION

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

Observed cleaned single-service and single-use articles stored improperly. Single-service and single-use articles was not stored six (6) inches above the floor.

Single-service and single-use articles Type: PLATES AND TO GO ITEMS]

Storage Method: DIRECTLY ON THE FLOOR

Location: FOOD PREPARATION AREA.

Clean equipment and multiuse utensils which have been cleaned and sanitized, laundered linens, and single-service and single-use articles can become contaminated before their intended use in a variety of ways such as through water leakage, pest infestation, or other insanitary condition.

Clean equipment, utensils, linens, and single-service and single-use articles must be stored in a clean, dry location, protected from contamination, and at least six (6) inches above the floor. Equipment and utensils must be stored so that they are in a self-draining and inverted position or are covered. Single-service and single-use articles should be kept in the original packaging until use.

Instructed PIC to store items so that the risk of contamination prior to use is minimized.

S51 Toilet facilities: properly constructed, supplied, & cleaned

6-501.18 Cleaning of Plumbing Fixtures

"Observed plumbing fixtures with the build up of soil residues.

The plumbing fixture was located IN MENS RESTROOM. The condition of the surface was SOILED WITH DEBRIS IN TOILET AND ON TOILET SEAT at the time of inspection.

Plumbing facilities are critical to food protection and must be maintained in operating order at all times so they will be used.

Plumbing fixtures shall be cleaned as often as necessary to keep them clean. Instructed PIC to clean plumbing fixture(s).

Description - HOWIES SPORTS PAGE (Food Service Establishment-Bar)

Activity Date - 04/25/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S51 Toilet facilities: properly constructed, supplied, & cleaned

6-501.18 Cleaning of Plumbing Fixtures

"Observed plumbing fixtures with the build up of soil residues.

The plumbing fixture was located IN MENS RESTROOM. The condition of the surface was SOILED WITH DEBRIS IN TOILET AND ON TOILET SEAT at the time of inspection.

Plumbing facilities are critical to food protection and must be maintained in operating order at all times so they will be used.

Plumbing fixtures shall be cleaned as often as necessary to keep them clean. Instructed PIC to clean plumbing fixture(s).

S53 Physical facilities installed, maintained, and clean

6-501.12 Cleaning, Frequency and Restrictions

Observed build up and debris on the floor and walls underneath bar top and underneath equipment at the time of inspection.

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 floor and walls] and to clean and sanitize floors and walls in bar area.

BIG 5 NEW MEXICO INC - 9391 COORS BLVD NW

Description - BIG 5 NEW MEXICO INC. (Retail-Prepackaged)

Activity Date - 04/26/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

PERICOS - 2810 COORS BLVD NW

Description - PERICOS (Food Service Establishment)

Activity Date - 04/22/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S26 Toxic substances properly identified, stored, and used

7-101.11 Identifying Information, Prominence-Original Containers

OBSERVED SANITIZER BEING STORED IN SPRAY BOTTLE WITHOUT IDENTIFYING LABEL AT THE TIME OF INSPECTION. INFORMED PIC THAT COMMON NAME OF THE CHEMICAL MUST BE AVAILABLE ON THE SPRAY BOTTLE AT ALL TIMES.

S8 Adequate hand washing sinks properly supplied and accessible

6-301.14 Handwashing Signage

1. OBSERVED NO SIGNAGE POSTED INSIDE OF THE RESTROOM HAND WASHING STATION REMINDING EMPLOYEES TO WASH THERE HANDS BEFORE RETURNING TO WORK, AT THE TIME OF INSPECTION. INSTRUCTED PIC A SIGN OR POSTER IS REQUIRED TO REMIND FOOD EMPLOYEES TO WASH THEIR HANDS.

6-301.12 Hand Drying Provision

OBSERVED NO PAPER TOWELS OR DISPENSER AVAILABLE AT THE EMPLOYEE RESTROOM HAND WASHING STATION AT THE TIME OF INSPECTION. PERSON IN CHARGE INFORMED ME THAT THE A NEW PAPER TOWEL DISPENSER HAD BEEN ORDERED. INSTRUCTED PIC THAT ALL HAND WASHING STATIONS MUST BE FULLY STOCKED AT ALL TIMES FOR EMPLOYEES TO PROPERLY WASH HANDS.

ISOTOPES PARK - OVATIONS - 1601 AVENIDA CESAR CHAVEZ SE

Description - MAIN KITCHEN SUITES ONLY (Food Service Establishment-Seasonal Venue)

Activity Date - 04/25/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

OBSERVED BOTH SANITIZER BUCKETS IN THE KITCHEN AREA TESTING AT 0 PPM QUAT AT THE TIME OF INSPECTION. INSTRUCTED PIC SANITIZER BUCKETS MUST BE MAINTAINED IN PROPER CONCENTRATION OF 200-400PPM QUAT AT ALL TIMES DURING OPERATIONS.

S36 Insects, rodents, and animals not present

OBSERVED VISIBLE GAP ALONG THE BOTTOM RECEIVING DOOR ALLOWING SUNLIGHT TO ENTER INTO FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC TO INSTALL WEATHER STRIPPING TO SEAL OF DOOR GAP, PREVENTING A PEST ENTRY POINT.

S38 Personal cleanliness

2-303.11 Prohibition-Jewelry

OBSERVED EMPLOYEE WEARING WRIST JEWELRY SUCH AS BRACELETS WHILE HANDLING FOOD IN THE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC ONLY A SINGLE WEDDING BAND IS THE APPROVED JEWELRY ON HANDS WHILE PREPARING FOOD.

S4 Proper eating, tasting, drinking, or tobacco use

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED PERSONAL BEVERAGES BEING STORED ON FOOD CONTACT SURFACES IN KITCHEN AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL PERSONAL BEVERAGES MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD STORAGE CONTAINERS AND UTENSILS AT ALL TIMES TO PREVENT CONTAMINATION. INFORMED PIC THAT ALL PERSONAL BEVERAGES MUST HAVE A TIGHT FITTING LID AND STRAW TO LIMIT HAND TO MOUTH CONTACT.

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

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

OBSERVED FOOD EQUIPMENT AND UTENSILS BEING IMPROPERLY STORED UPRIGHT ON RACK AT THE TIME OF INSPECTION. ALSO OBSERVED STORAGE RACK IS DIRECTLY UNDERNEATH SOILED AIR CONDITIONING VENT. INSTRUCTED PIC THAT ALL FOOD STORAGE CONTAINERS MUST BE STORED UPSIDE DOWN TO PREVENT CONTAMINATION FROM THE ENVIRONMENT.

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

4-101.11 Characteristics-Materials for Construction and Repair

OBSERVED TORN AND DAMAGED DOOR GASKET ALONG THE SIDE OF THE PRODUCE WALK IN REFRIGERATOR DOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE THE DAMAGED DOOR GASKET TO COME BACK INTO COMPLIANCE AND TO ENSURE TEMPERATURE INSIDE THE WALK IN REFRIGERATOR UNIT IS BEING MAINTAINED AT 41°F OR BELOW.

S49 Plumbing installed; proper backflow devices

5-205.15 System Maintained in Good Repair

1. OBSERVED DRAIN PIPE IS NOT PROPERLY INSTALLED CAUSING THE GREY WATER TO MISS THE FLOOR DRAIN AND IS CREATING STANDING WATER UNDER THE ICE MACHINE IN RECEIVING AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO EXTEND TO DRAIN OUTLET TO PROPERLY DRAIN DIRECTLY INTO FLOOR DRAIN TO PREVENT THE STANDING WATER.

2. OBSERVED SANITIZER NOZZLE SPRAY HOSE LOCATED ON THE DISHWASHER RINSE SINK WITH HOSE THAT IS DROPPING INTO THE COMPARTMENT AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT THE SPRAY NOZZLE HOSE MUST HAVE A 1 INCH AIR GAP AT ALL TIMES TO PREVENT BACK SIPHONAGE FROM OCCURRING.

S53 Physical facilities installed, maintained, and clean

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

OBSERVED MULTIPLE 1/4 HOLES THAT NEED TO BE SEALED THROUGHOUT THE KITCHEN IN DISH PIT AREA, IN REAR KITCHEN AREA BY STORAGE RACKS AND HAND WASH STATION AT THE TIME OF INSPECTION. INSTRUCTED PIC TO SEAL ALL HOLES TO PREVENT PESTS OR RODENTS FROM ENTERING INTO THE FACILITY.

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED FLOORS UNDER GRILL STATION TO HAVE SUBSTANTIAL SOIL AND FOOD DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO ENSURE CLEANING / SANITIZING BEHIND AND UNDERNEATH EQUIPMENT IS BEING EXECUTED ON A REGULAR BASIS TO PREVENT FURTHER BUILD UP AND TO PREVENT THE ATTRACTION OF PESTS.

S54 Adequate ventilation and lighting; designated areas used

6-202.12 Heating, Ventilation, Air Conditioning System Vents

OBSERVED MULTIPLE OVERHEAD AIR CONDITIONING VENTS IN KITCHEN AREA ABOVE PREP TABLE AND STORAGE RACK TO HAVE DUST AND DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS, AS WELL AS TO CLEAN AND SANITIZE VENTS AT THE NECESSARY FREQUENCY TO PREVENT CONTAMINATION OF DUST AND DEBRIS FROM FALLING ONTO FOOD AND FOOD CONTACT SURFACES.

6-305.11 Designation-Dressing Areas and Lockers

OBSERVED EMPLOYEE BELONGINGS SUCH AS PERSONAL BEVERAGE BOTTLES, CELL PHONES, SPEAKER AND KEYS BEING STORED IN THE KITCHEN, ON SURFACES DESIGNATED FOR FOOD AND FOOD EQUIPMENT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE ITEMS AND STORE IN DESIGNATED AREA AWAY FROM FOOD AND FOOD CONTACT SURFACES.

Description - BATTERS UP (STAND 2) (Food Service Establishment-Seasonal Venue)
Activity Date - 04/25/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

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09 OUT OF COMPLIANCE

S34 Thermometers provided and accurate

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

AT THE OF INSPECTION OBSERVED NO AMBIENT AIR THERMOMETER IN REACH IN COOLER. INSTRUCTED PIC TO HAVE THERMOMETER PLACED IN REACH IN COOLER TO EFFECTIVELY MONITOR TEMPERATURE TO ENSURE PROPER COLD HOLDING TEMPERATURE OF 41°F OR BELOW

S38 Personal cleanliness

2-303.11 Prohibition-Jewelry

Observed employee wearing unapproved jewelry while preparing food.

Food Preparation Activity: HANDLING HOT DOGS AND PASSING FOOD TO CUSTOMER

Inappropriate Jewelry Observed: WRIST WATCH

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.

S4 Proper eating, tasting, drinking, or tobacco use

2-401.11 Eating, Drinking

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: COLD HOLDING UNIT

Activity: LETTUCE, TOMATOES AND ONIONS

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 work station so long as they are in a closed container.

Instructed PIC to retrain employees on designated drinking areas.

Description - PECOS RIVER CAFE (STAND 3) (Food Service Establishment-Seasonal Venue)

Activity Date - 04/25/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

S8 Adequate hand washing sinks properly supplied and accessible

6-301.12 Hand Drying Provision

OBSERVED NO PAPER TOWELS AVAILABLE AT HAND WASHING STATION AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL HAND WASHING STATIONS MUST BE STOCKED AT ALL TIMES TO PROPERLY WASH HANDS. PIC CORRECTED ION SITE BY ADDING PAPER TOWELS TO HAND WASHING STATION.

Description - DIONS PIZZA (STAND 4) (Food Service Establishment-Seasonal Venue)

Activity Date - 04/25/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

S8 Adequate hand washing sinks properly supplied and accessible

5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED HOT BOX STORED IN FRONT OF HAND WASHING STATION BEHIND CASHIER AREA AT THE TIME OF INSPECTION. OBSERVED ROLLING BAKERY CART STORED IN FRONT OF HAND WASHING STATION IN THE BACK OF FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL HAND WASHING SINKS MUST BE KEPT CLEAR AND FREE OF DEBRIS TO ALLOW EASY ACCESS TO WASH HANDS.

MING DYNASTY CHINESE RESTAURANT - 1551 EUBANK NE

Description - MING DYNASTY CHINESE RESTAURANT (Food Service Establishment)

Activity Date - 04/25/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S21 Proper date marking and disposition

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

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

Location: WALK IN COOLER

Food Items: TEMPURA CHICKEN AND FRIED RICE

Expiration Dates: NO DATE MARKING

Ready-to-eat, time/temperature control for safety food prepared in a food establishment and held longer than a 24 hour period shall be marked to indicate the date or day by which the food is to be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days.

Instructed PIC to retrain food employees on the proper date marking of food items held longer than 24 hour period inside the facility.

S36 Insects, rodents, and animals not present

6-202.15 Outer Openings, Protected

Observed back door to the outside is not tight fitting, light can be seen at the bottom edge at the time of inspection.

The presence of insects and rodents is minimized by protecting outer openings to the food establishment. Outer openings of a food establishment shall be protected against the entry of insects and rodents by having solid, self-closing, tight-fitting doors.

Instructed PIC to repair or replace the doors so that they are solid, self-closing, and tight-fitting. Light should not be seen through the door when closed. Self-closing doors are not required when they are exit doors that are solid and tight-fitting, designated as an emergency exit, or have limited use.

S37 Contamination prevented during food preparation, storage and display

3-305.11 Food Storage-Preventing Contamination from the Premises

Observed food stored improperly where it was exposed to contamination from splash, dust, or other contamination.

Location: walk in cooler

Food Item: container of tempura chicken and container of fried rice

Condition: dirty tool poles used as shelving coming into close contact with containers of tempura chicken and container of fried rice is uncovered on the shelf at the time of inspection.

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.

S53 Physical facilities installed, maintained, and clean

6-501.114 Maintaining Premises, Unnecessary Items and Litter

Observed items on the premises of the food establishment that is no longer used or is non-functional at the time of inspection.

Location: PREP AREA

Items list: HOT HOLDING EQUIPMENT, DELI SLICER

Condition of the items: NON-FUNCTIONAL, DIRTY

The presence of unnecessary articles, including equipment which is no longer used, makes regular and effective cleaning more difficult and less likely. It can also provide harborage for insects and rodents.

Areas designated as equipment storage areas and closets must be maintained in a neat, clean, and sanitary manner. They must be routinely cleaned to avoid attractive or harborage conditions for rodents and insects.

Instructed the PIC to keep the premises clean of unused articles and litter."

6-201.11 Floors, Walls and Ceilings-Cleanability

"Observed floor is not smooth and easily cleanable.

The surface was located in prep room in front of prep sink. The surface was uneven and graded to a possible drain covered with wood pieces at the time of inspection. Photos were taken of uneven flooring area.

6-501.12 Cleaning, Frequency and Restrictions

Observed grease build up and debris on the floor underneath wok area, in between fryer and wok station and on exterior surfaces of wok and fryer at the time of inspection.

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 floor and equipment and to clean and sanitize floor and equipment.

BLAKES LOTABURGER - 2301 CARLISLE BLVD NE

Description - BLAKES (Food Service Establishment)

Activity Date - 04/26/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

OBSERVED DEBRIS BUILD UP INSIDE REACH IN FREEZER WHERE FRENCH FRIES ARE STORED AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN INSIDE OF REACH IN FREEZER ON A DAILY BASIS TO PREVENT CONTAMINATION FROM OCCURRING

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

2-103.11(M) Person in Charge, Duties

Observed person in charge and or employees were not aware of the food borne illnesses or their symptoms at the time of the inspection

Violation addressed on site by providing information to the pic for discussion with employes and posting

What are the symptoms of a foodborne illness?

The most common symptoms of foodborne illnesses are vomiting and diarrhea.

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

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

S20 Proper cold holding food temperatures

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

OBSERVED FOOD LOCATED IN REACH IN COOLER BY THE GRILL THAT WAS OUT OF TEMPERATURE (48 DEGREES F)
INSPECTOR HAD PIC DISPOSE OF FOOD THAT WAS ABOVE THE 41 DEGREES F

FOOD DISPOSED OF WAS:
CARNE ADOVADA 50 DEGREES DISPOSED OF FOOD
CHORIZO 49 DEGREES F DISPOSED OF FOOD
HAMBURGER PATTIES 46.5 DISPOSED OF FOOD

OBSERVED PACKAGE OF BACON ON COUNTER TOP BY THE GRILL ABOVE 41 DEGREES F AT THE TIME OF THE
INSPECTION
BACON TEMP 55.5 DEGREES F

INSTRUCTED PIC TO DISPOSE OF BACON

PIC CORRECTED ON SITE AND DISPOSED OF FOOD

S33 Approved thawing methods used

3-501.13 Thawing

OBSERVED BAGS OF CHOPPED GREEN CHILI SITTING INSIDE SERVICE SINK WITH WATER AT THE TIME OF THE
INSPECTION

INSTRUCTED PIC THAT THE TWO PROPER WAYS TO THAW FOOD WAS PUT FROZEN FOOD INTO COOLER TO THAW
OR TO PUT UNDER A STEADY STREAM OF COLD WATER TO THAW TO BE IN COMPLIANCE

PIC CORRECTED ON SITE AND PUT BAGS OF CHOPPED GREEN CHILI INSIDE WALK IN COOLER

S47 Nonfood-contact surfaces clean

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

OBSERVED DEBRIS BUILD UP ON COUNTER TOPS IN FOOD PREP AREA AND GRILL AREA AT THE TIME OF THE
INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE COUNTER TOPS IN FOOD PREP AREA AND GRILL AREA ON A MORE
FREQUENT BASIS TO PREVENT CONTAMINATION FROM OCCURRING

S53 Physical facilities installed, maintained, and clean

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED DEBRIS BUILD UP ON FLOORS IN DINING AREA AND GRILL AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN FLOORS IN DINING AREA AND GRILL AREA ON A DAILY BASIS TO PREVENT
CONTAMINATION FROM OCCURRING

S8 Adequate hand washing sinks properly supplied and accessible

6-301.12 Hand Drying Provision

OBSERVED NO PAPER TOWELS TO BE ABLE TO DRY HANDS AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO HAVE PAPER TOWELS AVAILABLE FOR INSPECTOR AND EMPLOYEES PROPERLY DRY HANDS TO BE IN COMPLIANCE

WECKS - 3913 LOUISIANA BLVD NE

Description - WECKS (Food Service Establishment)

Activity Date - 04/22/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S13 Food separated and protected

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

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

Location: reach in freezer in kitchen near prep table

Food Item: frozen chicken fried stake patties

S26 Toxic substances properly identified, stored, and used

7-102.11 Common Name-Working Containers

Observed working containers used for storing poisonous or toxic materials taken from bulk supplies not properly labeled or identified.

Container Type: plastic spray bottle

Alleged Material: chlorine sanitizer

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.

S35 Food properly labeled; original container

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

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

Working Container of Food: powder sugar, season/spice shaker

Location: prep table near cold hold prep station

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.

S37 Contamination prevented during food preparation, storage and display

3-307.11 Miscellaneous Sources of Contamination

OBSERVED BLUE TOOTH SPEAKER ON MAKE LINE TABLE WHERE FOOD IS BEING PREPARED AT TIME OF INSPECTION.

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

S38 Personal cleanliness

OBSERVED EMPLOYEES WITH WRIST JEWELRY (WATCH) AT TIME OF INSPECTION. INSTRUCTED THE PERSON IN CHARGE TO TRAIN ALL EMPLOYEES EXCEPT FOR A PLAIN RING SUCH AS A WEDDING BAND, WHILE PREPARING FOOD, FOOD EMPLOYEES MAY NOT WEAR JEWELRY INCLUDING MEDICAL INFORMATION JEWELRY ON THEIR ARMS AND HANDS IN ORDER TO PREVENT CROSS CONTAMINATION.

S4 Proper eating, tasting, drinking, or tobacco use

2-401.11 Eating, Drinking

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: ware wash station storage shelf for clean utensils

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 work station so long as they are in a closed container.
Instructed PIC to retrain employees on designated drinking areas.

S53 Physical facilities installed, maintained, and clean

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

Observed floor and wall juncture covering (cove base) missing in kitchen behind cold holding unit.

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*.

DH LESCOMBES WINERY - 901 RIO GRANDE BLVD NW STE B100

Description - DH LESCOMBES WINERY (Food Service Establishment)

Activity Date - 04/25/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

OBSERVED CAN OPENER WITH CAKED ON SOIL BUILD UP AT THE TIME OF INSPECTION. CAN OPENERS MUST BE CLEANED AND SANITIZED AFTER EACH USE TO PREVENT CONTAMINATION.

S47 Nonfood-contact surfaces clean

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

OBSERVED FOOD EQUIPMENT AND LIGHTING WITH SOIL DEBRIS AND GREASE BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC. EQUIPMENT AND LIGHTING MUST BE CLEANED ON A REGULAR BASIS TO REDUCE EXCESSIVE SOIL BUILD UP.

S48 Hot and cold water available; adequate pressure

5-103.11 Capacity-Quantity and Availability

OBSERVED HOT WATER IN THE RESTROOMS TOOK OVER 1 MINUTE AND A HALF TO REACH TEMPERATURE OF 100 DEGREES AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY 5/3/24. WATER MUST REACH A TEMPERATURE OF 100 IN 35 SECONDS. SEND PHOTO OF THE REPAIRS AT (505) 977-3455.

S52 Garbage/refuse properly disposed; facilities maintained

5-501.13 Receptacles

OBSERVED CARD BOARD AND DEBRIS BUILD UP AROUND THE TRASH RECEPTACLES AT THE TIME OF INSPECTION. AREAS MUST BE CLEANED TO PREVENT RODENTS FROM MOVING INTO THE RECEPTACLE AREAS. INSTRUCTED PIC AREA MUST BE CLEANED BY 4/26/24.

S53 Physical facilities installed, maintained, and clean

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED SUBSTANTIAL DEBRIS AND SOIL BUILD BEHIND ICE MACHINES, SHELVING, FOOD EQUIPMENT AT THE TIME OF INSPECTION. INSTRUCTED PIC. AREAS MUST BE CLEANED ON A REGULAR BASIS TO REDUCE EXCESSIVE SOIL BUILD UP.

OBSERVED WALLS BY THE FIRE SUPPRESSION SYSTEM IN THE BACK OF THE FOOD PREP BY THE WALK IN COOLER 3 6 TO 8 INCH HOLES AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY 5/10 /24. WALL MUST BE SEALED SO THERE IS NO ENTRY POINTS FOR RODENTS TO ENTER IN TO THE FACILITY, WALLS MUST BE SMOOTH AND EASILY CLEANABLE. SEND PHOTO TO CHPD AT (505) 977-3455.

S54 Adequate ventilation and lighting; designated areas used

6-202.11 Light Bulbs, Protective Shielding

OBSERVED LIGHTING MISSING THE COVER TO THE WIRE LIGHTING AT THE TIME OF INSPECTION INSTRUCTED PIC TO PLACE A TEMPORARILY FIX THE WIRING SO THEY ARE NOT HANGING DOWN. PIC STATED THEY ARE CHANGING ALL LIGHTING TO NEW LED LIGHTING.

Description - DH LESCOMBES WINERY (Food Service Establishment-Bar)

Activity Date - 04/25/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S53 Physical facilities installed, maintained, and clean

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED DEBRIS AND SOIL BUILD UP BEHIND FOOD EQUIPMENT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

WALGREENS 09608 - 6250 PASEO DEL NORTE BLVD NE

Description - WALGREENS (Retail-Prepackaged)

Activity Date - 04/26/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S11 Food in good condition, safe, and unadulterated

3-202.15 Package Integrity

OBSERVED THREE DENTED CANS OF FOOD ON DISPLAY SHELVES IN ISLE 10 AT TIME OF THE INSPECTION. INSTRUCTED PIC TO REMOVE ALL DENTED CANS FROM RETAIL SHELVES.

S36 Insects, rodents, and animals not present

6-202.15 Outer Openings, Protected

OBSERVED GAP IN BOTTOM OF BACK DOOR AT TIME OF THE INSPECTION. INSTRUCTED PIC TO INSTALL DOOR SWEEP TO PREVENT ELIMINATE ENTRY POINTS OF PESTS.

6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest

OBSERVED TWO DEAD COCKROACHES IN BACK STOCK AREA OF FACILITY AT TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEAD PESTS AND CLEAN AND SANITIZE AREA.

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

4-101.11 Characteristics-Materials for Construction and Repair

OBSERVED GASKET ON WALK IN COOLER DOOR TORN AND IN NEED OF REPAIR AT TIME OF THE INSPECTION. INSTRUCTED PIC TO REPLACE DOOR GASKET SO THAT THEY MAINTAIN COLD HOLDING TEMPERATURE AT 41°F . CHPD INSPECTOR IS REQUESTING PHOTO DOCUMENTATION OF REPAIR OR WORK ORDER THAT WAS SUBMITTED WITHIN FIVE BUSINESS DAYS BE SENT TO CONTACT INFORMATION PROVIDED ON BUSINESS CARD

S47 Nonfood-contact surfaces clean

4-602.13 Nonfood Contact Surfaces

- 1.OBSERVED SHELVING IN SODA SECTION ON ISLE 11 WITH FOOD AND SOIL DEBRIS DEBRIS AT TIME OF THE INSPECTION. INSTRUCTED PIC TO REMOVE FOOD AND SOIL DEBRIS, CLEAN AND SANITIZE AND PUT ON CLEANING SCHEDULE TO PREVENT FUTURE BUILD UP.
2. OBSERVED FAN GUARDS AND FANS IN WALK IN COOLER WITH SUBSTANTIAL SOIL DEBRIS AT TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE SOIL DEBRIS AND CLEAN AND SANITIZE.

PANDA EXPRESS 1334 - 3601 BOSQUE PLAZA LN NW

Description - PANDA EXPRESS (Food Service Establishment)
Activity Date - 04/26/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S49 Plumbing installed; proper backflow devices

5-205.15 System Maintained in Good Repair

1. OBSERVED MISSING FLOOR DRAIN COVER ON FLOOR DRAIN LOCATED DIRECTLY INSIDE THE MOP SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL FLOOR DRAINS MUST HAVE A COVER TO PREVENT BLOCKAGES INSIDE DRAIN AND TO ENSURE DRAIN IS FREE FLOWING AT ALL TIMES.
2. OBSERVED WATER LEAK IN PREP SINK FAUCET AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR THE FAUCET TO COME BACK INTO COMPLIANCE.

S6 Hands clean and properly washed

2-301.14 When to Wash

OBSERVED FOOD HANDLING EMPLOYEE USING THEIR PHONE IN KITCHEN AND THEN PROCEEDED TO HANDLE FOOD WITHOUT WASHING HANDS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO WASH HANDS AND INFORMED HIM THAT ALL EMPLOYEES MUST WASH HANDS AFTER USING CELL PHONE, TOUCHING SKIN / HAIR, OR CHANGING TASKS.

ALBUQUERQUE SCHOOL OF EXCELLENCE - 13201 LOMAS BLVD NE

Description - ALBQ SCHOOL OF EXCELLENCE MAIN KITCHEN (Not-For-Profit-School)
Activity Date - 04/22/2024 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S21 Proper date marking and disposition

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

Observed ready-to-eat time and temperature controlled for safety food commercially prepared opened in the facility with no date marking indicators.

Location: Reach In Cooler

Food Items: Shredded cheese

Expiration Dates: n/a

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

Description - ALBQ SCHOOL OF EXCELLENCE MID/HS (Not-For-Profit-School)
Activity Date - 04/22/2024 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

FAMILY DOLLAR STORES OF NM 8471 - 2511 OURAY RD NW

Description - FAMILY DOLLAR STORES (Retail -Grocery)

Activity Date - 04/25/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S21 Proper date marking and disposition

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

OBSERVED 10 CONTAINERS OF CHOCOLATE CHIP COOKIES WITH OUT OF DATE OF 3/29/24, VARIOUS PACKAGES WITH OUT OF OF 3/30/24, AND 6 TUBES OF PILLSBURY BISCUIT DOUGH WITH OUT OF DATE OF 4/21/24 AT THE TIME OF INSPECTION. INSTRUCTED PIC FOLLOW FIFO PROCEDURES TO ENSURE OUT OF DATE PRODUCTS ARE REMOVED AND DISCARDED PRIOR TO REACHING BEST BY DATE.

S36 Insects, rodents, and animals not present

6-202.15 Outer Openings, Protected

OBSERVED LARGE GAP IN BETWEEN MAIN DOORS ALLOWING FOR A PEST ENTRY POINT INTO FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC TO INSTALL WEATHER STRIPPING TO SEAL OF DOOR GAP, PREVENTING A PEST ENTRY POINT.

S53 Physical facilities installed, maintained, and clean

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED FLOORS UNDER FOOD SHELVEING GONDOLAS TO HAVE SUBSTANTIAL FOOD AND SOIL DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO ENSURE CLEANING / SANITIZING UNDERNEATH GONDOLAS IS BEING EXECUTED ON A REGULAR BASIS TO PREVENT FURTHER BUILD UP AND TO PREVENT THE ATTRACTION OF PESTS.

WILLIAM W AND JOSEPHINE DORN CHARTER COMMUNITY SCHOOL - 1119 EDITH BLVD SE

Description - WILLIAM W AND JOSEPHINE DORN CHARTER SCHOOL (Not-For-Profit-School)

Activity Date - 04/26/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S37 Contamination prevented during food preparation, storage and display

3-305.11 Food Storage-Preventing Contamination from the Premises

OBSERVED EMPLOYEE FOOD STORED ABOVE FACILITY FOOD ITEMS SUCH AS READY TO EAT SANDWICHES FOR CHILDREN AT THE TIME OF INSPECTION. INSTRUCTED PIC EMPLOYEE FOOD ITEMS MUST BE STORED AWAY OR BELOW FACILITY FOOD ITEMS TO PREVENT CONTAMINATION OF FACILITY FOOD ITEMS.

WINGSTOP - 251 98TH ST NW D

Description - WINGSTOP (Food Service Establishment)

Activity Date - 04/22/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S47 Nonfood-contact surfaces clean

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

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

S49 Plumbing installed; proper backflow devices

5-205.15 System Maintained in Good Repair

OBSERVED 3 COMPARTMENT SINK SCRAPER SPRAYER LEAKING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE THE APPROBATE CORRECTIONS BY 4/29/24. LEAK MUST BE REPAIRED. SEND PHOTO OF THE REPAIR INVOICE TO ENVIRONMENTAL HEALTH AT (505) 977-3455.

S53 Physical facilities installed, maintained, and clean

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED DEBRIS AND SOIL BUILD UP BEHIND THE FOUNTAIN DRINK DISPENSER DINING AREA AND BEHIND THE SODA BOX RACKS BACK ROOM AREA AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC CLEANING BOTH AREAS.

STARBUCKS 5467 - 6707 JEFFERSON ST

Description - STARBUCKS (Food Service Establishment)

Activity Date - 04/26/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S13 Food separated and protected

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

OBSERVED MUFFIN AND CAKE POP ON COUNTER UNCOVERED AND UNPROTECTED AT TIME OF THE INSPECTION. INSTRUCTED PIC THAT ALL FOOD NOT IN USE NEED TO BE COVERED AND PROTECTED TO PREVENT CONTAMINATION. VIOLATION CORRECTED ON SITE BY PIC VOLUNTARY DISCARDING UNCOVERED AND UNPROTECTED FOOD ITEMS.

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

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

OBSERVED SINGLE USE SERVICE ARTICLES STORED DIRECTLY ON THE FLOOR ON THE EAST SIDE OF LINE AT TIME OF THE INSPECTION. INSTRUCTED PIC THAT ALL FOOD AND SINGLE USE ARTICLES MUST BE STORED 6 INCHES OFF THE FLOOR AT ALL TIMES.

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

4-202.16 Nonfood-Contact Surfaces

OBSERVED FOOD AND SOIL DEBRIS BUILD UP UNDER AND BEHIND REACH IN COOLERS AND FOOD EQUIPMENT AT TIME OF THE INSPECTION. INSTRUCTED PIC TO REMOVE FOOD AND SOIL DEBRIS, CLEAN AND SANITIZE AND PUT ON CLEANING SCHEDULE TO PREVENT BUILDUP

4-202.16 Nonfood-Contact Surfaces

OBSERVED SHELVING BEHIND COUNTER WITH PLATES AND GLASSES WITH FOOD AND SOIL DEBRIS BUILD UP AT TIME OF THE INSPECTION. INSTRUCTED PIC TO REMOVE FOOD AND SOIL DEBRIS, CLEAN AND SANITIZE AND PUT ON CLEANING SCHEDULE TO PREVENT FOOD AND SOIL BUILD UP

PARADISE LIQUORS THE TAP - 311 98TH ST NW

Description - PARADISE LIQUORS THE TAP (Retail-Prepackaged)

Activity Date - 04/22/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S47 Nonfood-contact surfaces clean

4-602.13 Nonfood Contact Surfaces

OBSERVED DRAIN BY THE WALK IN COOLER WITH SUBSTANTIAL DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN DRAINS ON A REGULAR BASIS TO REDUCE EXCESSIVE SOIL BUILD UP.

S53 Physical facilities installed, maintained, and clean

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED DEBRIS AND SOIL BUILD ON THE INTERIOR FRONT FLOORING OF ALL THE COLD SALES CASE REFRIGERATED DOORS UNITS AT THE TIME OF INSPECTION. AT THE TIME OF INSPECTION. INSTRUCTED PIC AREAS MUST BE CLEANED ON A REGULAR BASIS TO PREVENT EXCESSIVE SOIL BUILD UP

Description - PARADISE LIQUORS THE TAP (Food Service Establishment-Bar)

Activity Date - 04/22/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

OBSERVED CHEMICAL DISH MACHINE IS TESTED AT LESS THAN 50 PPM CHLORINE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS AND HAVE DISH WASHER SANITIZER CONCENTRATION TESTING AT 50 PPM CHLORINE BY 4/22/24. SEND PHOTO OF THE DISH MACHINE BROUGHT TO COMPLIANCE AT (505) 977-3455.

S53 Physical facilities installed, maintained, and clean

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED DEBRIS AND SOIL BUILD UP UNDER STORAGE RACKS AND THREE COMPARTMENT SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC AREAS MUST BE CLEANED AND SANITIZED ON A REGULAR BASIS.

S8 Adequate hand washing sinks properly supplied and accessible

6-301.11 Handwashing Cleanser, Availability

6-301.12 Hand Drying Provision

OBSERVED NO HAND CLEANSER OR PAPER TOWELS SET UP AT THE HAND WASH STATION AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PLACE PAPER TOWELS AND HAND CLEANSER BEFORE FACILITY OPENS FOR BUSINESS.

WENDYS - 3340 COORS BLVD NW

Description - WENDYS (Food Service Establishment)

Activity Date - 04/25/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S26 Toxic substances properly identified, stored, and used

7-201.11 Separation-Storage

OBSERVED CHEMICAL SPRAY BOTTLE BEING STORED ON TOP OF FOOD CONTACT SURFACE NEXT TO FRENCH FRY MAKE STATION AND FOOD PACKAGING AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL CHEMICALS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, FOOD CONTACT SURFACES, AND STENCILS TO PREVENT CONTAMINATION OF FOOD ITEMS.

S38 Personal cleanliness

2-303.11 Prohibition-Jewelry

OBSERVED EMPLOYEE WEARING WRIST JEWELRY SUCH AS BRACELETS WHILE HANDLING FOOD IN THE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC ONLY A SINGLE WEDDING BAND IS THE APPROVED JEWELRY ON HANDS WHILE PREPARING FOOD.

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

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

OBSERVED UN COVERED AND UNPROTECTED COFFEE FILTERS BEING STORED IN DRY STORAGE COUNTER UNDER COFFEE BREWERS AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL SINGLE USE ITEMS MUST BE KEPT COVERED AT ALL TIMES TO PROTECT AGAINST CONTAMINATION.

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

4-101.11 Characteristics-Materials for Construction and Repair

OBSERVED TORN AND DAMAGED DOOR GASKET ALONG THE BOTTOM OF THE WALK IN REFRIGERATOR DOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE THE DAMAGED DOOR GASKET TO COME BACK INTO COMPLIANCE AND TO ENSURE TEMPERATURE INSIDE THE WALK IN REFRIGERATOR UNIT IS BEING MAINTAINED AT 41°F OR BELOW.

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

4-203.13 Mechanical Warewashing Equipment

OBSERVED MECHANICAL WARE WASHING DISH MACHINE TO BE NON OPERATIONAL AND IN DESPAIR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CONTACT VENDOR TO SERVICE MACHINE SO IT IS IN GOOD REPAIR TO COME BACK INTO COMPLIANCE. INSTRUCTED PIC TO USE 3 COMPARTMENT SINK FOR MANUAL WARE WASHING.

S47 Nonfood-contact surfaces clean

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

- 1. OBSERVED INTERIOR OF SPRAY NOZZLE TO HAVE ORGANIC BLACK MATTER AND DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS BUILD AS WELL AS CLEAN AND SANITIZE THE SPRAY NOZZLE ON A REGULAR BASIS TO PREVENT CONTAMINATION FROM OCCURRING.
- 2. OBSERVED REACH IN REFRIGERATOR CASE UNDERNEATH THE LEMONADE MACHINE ACROSS THE DRIVE TROUGH WINDOW TO HAVE EXCESSIVE SYRUP AND SUGAR RESIDUE BUILD UP ON GASKET AND EXTERIOR PANEL AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND ALL AFFECTED SURFACES TO PREVENT CONTAMINATION UP FROM OCCURRING.
- 3. OBSERVED TOP OF DISH MACHINE TO HAVE DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AS WELL AS TO CLEAN AND SANITIZE DISH MACHINE EXTERIOR ON A REGULAR BASIS.

S53 Physical facilities installed, maintained, and clean

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED FLOORS AND WALLS IN KITCHEN AREA, BEVERAGE STATION, WALK IN REFRIGERATOR, UNDER DISH MACHINE AND UNDER KITCHEN EQUIPMENT TO HAVE FOOD, SOIL AND GREASE BUILD AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE FLOORS ON A REGULAR BASIS TO PREVENT THE ATTRACTION OF PESTS AND TO PREVENT CONTAMINATION.

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED FLOOR DRAINS THROUGHOUT THE FACILITY TO HAVE SUBSTANTIAL SOIL AND DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AND CLEAN AND SANITIZE THE FLOOR DRAIN ON A REGULAR BASIS TO PREVENT THE BUILD UP FROM OCCURRING AND TO ENSURE DRAIN IS FREE FLOWING AT ALL TIMES.

S54 Adequate ventilation and lighting; designated areas used

6-202.12 Heating, Ventilation, Air Conditioning System Vents

OBSERVED MULTIPLE OVERHEAD AIR CONDITIONING VENTS AND INTAKES IN KITCHEN AND IN THROUGHOUT THE FACILITY TO HAVE DUST AND DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS, CLEAN AND SANITIZE THE NECESSARY FREQUENCY TO PREVENT THE CONTAMINATION OF DUST AND DEBRIS FROM FALLING ONTO FOOD AND FOOD CONTACT SURFACES BELOW.

STUFFED POTATOES & BRATS - 1909 BELLAMAH AV NW J1

Description - STUFFED POTATOES & BRATS (Food Service Establishment)

Activity Date - 04/25/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

OBSERVED SANITIZER BUCKET AND THREE COMPARTMENT SINK TESTED BELOW COMPLIANCE IN SANITIZER CONCENTRATION OF 200 TO 300 PPM QUAT AMMONIUM AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC ADDING SANITIZER TO THE SINK AND SANITIZER BUCKET. SANITIZER CONCENTRATION TESTED AT 200 PPM QUAT.

S19 Proper hot holding temperatures

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

OBSERVED CHILI BEANS BEANS ON A STEAM TABLE AND WAS HOLDING BELOW HOT HOLDING OF 128.05 DEGREES ALL TCS FOOD ITEMS MUST B REHEATED TO 165 DEGREES F. BEFORE PLACING TO HOT HOLD. VIOLATION WAS CORRECTED ON SITE BY PIC REHEATING CHILI BEANS TO 165 DEGREES.

S47 Nonfood-contact surfaces clean

4-602.13 Nonfood Contact Surfaces

OBSERVED DRAIN IN NEED OF CLEANING AT THE TIME OF INSPECTION. INSTRUCTED PIC DRAINS MUST BE CLEANED ON A REGULAR BASIS TO REDUCE EXCESSIVE SOIL BUILD UP.

S53 Physical facilities installed, maintained, and clean

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

OBSERVED BASE COVING BY THE RIGHT SIDE OF THE 3 COMPARTMENT SINK NOT SEALED AT THE TIME OF INSPECTION. BASE COVING BE SEALED AGAINST THE WALL SO THERE IS NO ENTRY FOR MOISTURE AND RODENTS TO ENTER INTO THE WALL. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY 5/10/24, BASE COVING MUST SECURED TO THE WALL AND SEALED. SEND PHOTO TO ENVIRONMENTAL HEALTH AT (505) 977-3455.

S8 Adequate hand washing sinks properly supplied and accessible

5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED HAND WASH STATION WAS BLOCKED WITH A BUCKET OF SANITIZER STORED INSIDE THE HAND WASH SINK AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC REMOVING THE SANITIZER BUCKET AND DISCUSSED PROPER STORAGE OF SANITIZER BUCKETS ALONG WITH HAND WASH SINKS MUST BE CLEAR AND PROPERLY SUPPLIED AT ALL TIMES.

DON TORTAS LLC - 251 98TH ST NW

Description - DON TORTAS LLC (Food Service Establishment)

Activity Date - 04/22/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

DURING THE INSPECTION OBSERVED CAN OPENER FOOD CONTACT SURFACE AND BASE WITH A STICK AND WHITE SOIL RESIDUE AT THE TIME OF INSPECTION. CAN OPENERS MUST BE CLEANED AND SANITIZED AFTER EACH USE TO REDUCE CONTAMINATION WHEN OPENING OTHER CAN GOOD ITEMS. VIOLATION WAS CORRECTED ON SITE BY PIC PRE SOAKING AND WASHING AND SANITIZING.

OBSERVED ICE MACHINE INTERIOR. ICE GUARD WITH A BROWN LIKE SOIL RESIDUE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DUMP THE ICE AND INTERIOR OF ICE MACHINE MUST BE CLEANED AND SANITIZED. ICE MACHINES MUST BE CLEANED AND SANITIZED ON A REGULAR BASIS TO REDUCE CONTAMINATION TO READY TO ICE.

S21 Proper date marking and disposition

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

DURING INSPECTION OBSERVED TO READY TO EAT SLICED HAM AND MEAT NO DATED AS TO WHEN THE MEATS WERE PREPARED OR A USED BY DATE. VIOLATION WAS CORRECTED ON SITE BY PIC PLACING A USED BY DATE.

S47 Nonfood-contact surfaces clean

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

OBSERVED GASKETS ON THE FRONT COFFIN FREEZER WITH A STICK BROWN SUBSTANCE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS TO REDUCE EXCESSIVE SOIL BUILD UP.

S53 Physical facilities installed, maintained, and clean

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

OBSERVED COVE BASE BY THE LEFT GRILL COMING ATTACHED TO THE WALL AT THE TIME OF INSPECTION. COVE MUST BE ATTACHED AND SEALED SO THERE IS NO ENTRY FOR PESTS AND MOISTURE. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY 4/29/24 COVE BASE MUST BE ATTACHED AND SEALED. SEND PHOTO TO ENVIRONMENTAL HEALTH AT (505) 977-3455.

THE MOUSE HOLE - 300 BROADWAY BLVD NE A

Description - THE MOUSE HOLE (Food Establishment Grocery Raw Milk)

Activity Date - 04/26/2024 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

CREME DE LA CREME - 1909 BELLAMAH AV NW X

Description - CREME DE LA CREME (Retail-Bakery)

Activity Date - 04/25/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S4 Proper eating, tasting, drinking, or tobacco use

2-401.11 Eating, Drinking or Using Tobacco

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

S53 Physical facilities installed, maintained, and clean

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED SUBSTANTIAL DEBRIS AND SOIL BUILD UP ON THE COOLER UNDER STORAGE RACKS AND MILK CRATES AT THE TIME OF INSPECTION. INSTRUCTED PIC COOLER FLOORS MUST BE CLEANED ON A REGULAR BASIS TO REDUCE EXCESSIVE SOIL BUILD UP.

DUNKIN DONUTS BASKING ROBBINS - 1902 CENTRAL AV SE

Description - DUNKIN DONUTS BASKING ROBBINS (Food Service Establishment)

Activity Date - 04/26/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

OBSERVED QUAT SANITIZER IN DISPENSER AT THREE COMPARTMENT SINK AND BUCKET ON MAIN LINE TESTED AT ZERO PARTS PER MILLION AT THE TIME OF INSPECTION. UPON FURTHER INSPECTION QUAT SANITIZER CONTAINER WAS EMPTY AT DISPENSER AT THE TIME OF INSPECTION. INSTRUCTED PIC QUAT SANITIZER MUST BE VERIFIED BEFORE PLACING IN OPERATIONS. ALSO, INSTRUCTED PIC QUAT SANITIZER MUST BE HELD BETWEEN 200 TO 400 PARTS PER MILLION.

S20 Proper cold holding food temperatures

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

OBSERVED MULTIPLE FOOD ITEMS ON MAIN COLD HOLDING MAKE TABLE TEMPERING AT 45 DEGREES F AT THE TIME OF INSPECTION. COLD HOLDING MAKE TABLE WAS MISSING A CONTAINER WHICH WAS ALLOWING COLD AIR TO ESCAPE CAUSING COLD HOLDING MAKE TABLE FOOD ITEMS TEMPERATURE ABOVE 41 DEGREES F AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL COLD HOLDING FOOD ITEMS MUST BE COLD HELD AT 41 DEGREES F OR BELOW. ADVISED PIC TO PLACE CONTAINER IN EMPTY AREAS IN COLD HOLDING UNIT TO KEEP COLD AIR INSIDE COLD HOLDING UNIT AND VERIFY COLD HOLDING UNIT IS ABLE TO COLD HOLD AT 41 DEGREES F OR BELOW.

S21 Proper date marking and disposition

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

OBSERVED MULTIPLE POTENTIALLY HAZARDOUS FOODS IN WALK IN REFRIGERATOR, SUCH AS COOKED SAUSAGE AND BACON, WHIPPING CREAM, AND SLICED CHEESE WITH NO DATE MARKING AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT READY TO EAT TCS FOOD ITEMS BEING HELD LONGER THAN 24 HOURS NEED TO HAVE DATE MARKING WITH COMMON NAME AND CONTAIN EITHER A USE BY OR PREPARATION DATE, NOT TO EXCEED SEVEN DAYS.

S35 Food properly labeled; original container

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

OBSERVED LARGE STORAGE BIN UNDERNEATH PREP TABLE CONTAINING SUGAR AND OTHER UNKNOWN FOOD ITEM WITH NO LABEL OR IDENTIFICATION AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS NOT EASILY IDENTIFIABLE MUST CONTAIN LABEL WITH COMMON NAME TO PROPERLY IDENTIFY FOOD ITEM AND ALLERGENS.

S37 Contamination prevented during food preparation, storage and display

3-305.11 Food Storage-Preventing Contamination from the Premises

OBSERVED EMPLOYEE FOOD ITEMS STORED ABOVE FACILITY BEVERAGES AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL EMPLOYEE FOOD ITEMS MUST BE STORED AWAY OR BELOW ALL FACILITY FOOD ITEMS TO PREVENT CONTAMINATION OF FACILITY FOOD ITEMS.

S38 Personal cleanliness

2-303.11 Prohibition-Jewelry

OBSERVED EMPLOYEES PREPARING FOOD AND BEVERAGES WITH BRACELETS AT THE TIME OF INSPECTION. INSTRUCTED PIC ONLY SINGLE BAND WEDDING RING IS ALLOWED WHILE PREPARING FOOD AND BEVERAGES TO PREVENT CONTAMINATION.

S4 Proper eating, tasting, drinking, or tobacco use

2-401.11 Eating, Drinking or Using Tobacco

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

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

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

OBSERVED CAKE CARDBOARD ROUNDS STORED IN DRY STORAGE AREA UNCOVERED AND UNPROTECTED AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL SINGLE USE FOOD ITEMS MUST BE STORED COVERED AND PROTECTED UNTIL USED TO PREVENT CONTAMINATION OF FOOD ITEMS.

S49 Plumbing installed; proper backflow devices

5-205.15 System Maintained in Good Repair

OBSERVED FLOOR DRAIN MISSING FLOOR DRAIN COVER LOCATED BEHIND ICE CREAM DISPLAY AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE MISSING FLOOR DRAIN COVER TO PREVENT POSSIBILITY OF CLOG OR BACK FLOW OF SEWAGE.

S51 Toilet facilities: properly constructed, supplied, & cleaned

5-203.12 Toilets and Urinals

OBSERVED CRACKED CERAMIC TOILET LID INSIDE MEN'S RESTROOM AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE TOILET LID TO MAKE SMOOTH AND EASILY CLEANABLE

S53 Physical facilities installed, maintained, and clean

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED DEBRIS BUILD UP UNDERNEATH SHELIVING AND KITCHEN EQUIPMENT ON MAIN LINE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AND CLEAN UNDERNEATH ALL AREAS. ADVISED PIC TO ADD TO ROUTINE CLEANING TO AVOID FUTURE BUILD UP.

OBSERVED DEBRIS BUILD UP ON CEILING TILES ABOVE LARGE FOOD PREP TABLE AT ENTRANCE TO BACK OF HOUSE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AND CLEAN CEILING TILES . ADVISED PIC TO ADD TO ROUTINE CLEANING TO AVOID FUTURE BUILD UP.

S54 Adequate ventilation and lighting; designated areas used

6-305.11 Designation-Dressing Areas and Lockers

OBSERVED MULTIPLE PURSES AND BACKPACKS STORED ON FOOD PREP TABLE NEXT TO FOOD ITEMS AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL EMPLOYEE PERSONAL BELONGINGS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, FOOD CONTACT SURFACES, KITCHEN EQUIPMENT AND UTENSILS TO AVOID CONTAMINATION OF FOOD ITEMS.

6-202.11 Light Bulbs, Protective Shielding

OBSERVED CEILING LIGHT COVER MISSING NEXT TO ICE MACHINE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE MISSING LIGHT SHIELD COVER TO PREVENT CONTAMINATION OF FOOD ITEMS.

FAMILY TRADITIONS 505 FLAVORS LLC - 4714 INDIAN SCHOOL RD NE BLDG 4714

Description - FAMILY TRADITIONS 505 FLAVORS LLC (Mobile Food Unit)

Activity Date - 04/20/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

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

2-103.11(M) Person in Charge, Duties

Observed person in charge and or employees were not aware of the food borne illnesses or their symptoms at the time of the inspection

Violation addressed on site by providing information to the pic for discussion with employees and posting

What are the symptoms of a foodborne illness?

The most common symptoms of foodborne illnesses are vomiting and diarrhea.

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

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

SANDIA PEAK INN - 4814 CENTRAL AV SW

Description - SANDIA PEAK INN (Retail - Self Service & Prepackage Foods)

Activity Date - 04/26/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

OBSERVED NO SANITIZER MADE UP TO CLEAN AND SANITIZE FOOD CONTACT SURFACES OR NON FOOD CONTACT SURFACES AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST TO HAVE SANITIZER MADE UP ON A DAILY BASIS. CHANGED OUT EVERY FOUR HOURS.

OBSERVED THE INTERIOR OF THE REFRIGERATOR AND FREEZER WITH SUBSTANTIAL DEBRIS AND DRY LIQUID BUILD UP AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC CLEANING REFRIGERATOR.

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

4-302.14 Sanitizing Solutions, Testing Devices

OBSERVED NO SANITIZER TEST STRIPS TO TEST SANITIZER CONCENTRATION AT THE TIME OF INSPECTION. PIC MUST HAVE TEST STRIPS AVAILABLE TO TEST SANITIZER CONCENTRATION OF 50 TO 100 PPM CHLORINE. SEND PHOTO ENVIRONMENTAL HEALTH AT (505) 977-3455.

S47 Nonfood-contact surfaces clean

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

OBSERVED SUBSTANTIAL DEBRIS AND SOIL BUILD UP INSIDE CABINETS AND DRAWERS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS TO MAINTAIN EXCESSIVE SOIL BUILD UP AND DEBRIS.

S53 Physical facilities installed, maintained, and clean

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED DEBRIS AND SOIL BUILD UP ON THE SIDES OF THE ICE MACHINE AT THE TIME OF INSPECTION. FLOORS MUST BE CLEANED AND SANITIZED AROUND AND BEHIND EQUIPMENT ON A REGULAR BASIS TO MAINTAIN FLOORS.

S8 Adequate hand washing sinks properly supplied and accessible

5-203.11 Hand washing Sinks-Numbers and Capacities

OBSERVED HAND WASH SINK WAS BLOCKED WITH A TRASH CAN STORED IN FRONT OF THE HAND WASH STATION AT THE TIME OF INSPECTION. HAND WASH STATIONS MUST BE UNBLOCKED AND PROPERLY SUPPLIED SO WHEN EMPLOYEES HAND GET CONTAMINATED THEY CAN BE WASHED.

ATRIOS CATERING LLC - 4725 LUMBER AV NE STE 6

Description - ATRIOS CATERING LLC (Food Service Establishment)

Activity Date - 04/22/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

MUGSYS GRILL AND CATERING - 6901 SAN ANTONIO DR NE

Description - MUGSYS GRILL AND CATERING (Food Service Establishment)

Activity Date - 04/26/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

RIO GRANDE SOCIAL - 10127 COORS BLVD NW

Description - RIO GRANDE SOCIAL (Food Service Establishment-Bar)

Activity Date - 04/22/2024 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S37 Contamination prevented during food preparation, storage and display

3-307.11 Miscellaneous Sources of Contamination

OBSERVED BROKEN GLASS IN BAR GLASS COOLER AT BAR AT TIME OF THE INSPECTION. INSTRUCTED PIC TO REMOVE ALL BROKEN GLASS FROM COOLER AND CLEAN AND SANITIZER COOLER. ALSO INSTRUCTED PIC TO WASH AND SANITIZE ALL GLASS WEAR IN COOLER. VIOLATION WAS CORRECTED BY PIC REMOVING ALL BROKEN GLASS AND WASHING AND SANITIZING COOLER AS WELL AS ALL GLASS WARE IN COOLER.

S4 Proper eating, tasting, drinking, or tobacco use

2-401.11 Eating, Drinking or Using Tobacco

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

S47 Nonfood-contact surfaces clean

4-602.13 Nonfood Contact Surfaces

OBSERVED FOOD AND SOIL AND DEBRIS AND FLOOR UNDER COOLERS AND SINKS IN BAR AREA AT TIME OF THE INSPECTION. INSTRUCTED PIC TO REMOVE ALL FOOD AND SOIL DEBRIS, CLEAN AND SANITIZE AND PUT ON CLEANING SCHEDULE TO PREVENT FUTURE DEBRIS BUILD UP.

S49 Plumbing installed; proper backflow devices

5-202.13 Backflow Prevention, Air Gap

OBSERVED DRAIN OUTLET OF COKE AND ICE MACHINE IS BELOW THE FLOOD LEVEL OF THE FLOOR SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC TO RAISE DRAIN OUTLETS TO PROVIDE A MINIMUM AIR GAP OF AT LEAST 1 INCH. OBSERVED SUBSTANTIAL DEBRIS AND BUILD UP IN FLOOR DRAINS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS, CLEAN AND SANITIZE DRAINS ON REGULAR BASIS TO PREVENT DEBRIS BUILD UP.

09 OUT OF COMPLIANCE

S13 Food separated and protected

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

OBSERVED CONTAINER OF LASAGNA UNCOVERED AND UNPROTECTED IN REACH IN COOLER AT PIZZA STATION AT TIME OF THE INSPECTION. INSTRUCTED PIC THAT ALL FOOD ITEMS NEED TO BE COVERED TO PREVENT CONTAMINATION OF THE FOOD.

S14 Food-contact surfaces: cleaned and sanitized

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

1.OBSERVED QUAT SANITIZER BUCKET TESTING BELOW THE MINIMUM REQUIRED PARTS PER MILLION IN THE SERVER STATION AT THE TIME OF INSPECTION. INSTRUCTED PIC QUAT SANITIZER MUST BE HELD BETWEEN 200 TO 400 PARTS PER MILLION. PIC CORRECTED ON SITE BY REMIXING QUAT SANITIZER RETESTED AT 400 PARTS PER MILLION.

2. OBSERVED VEGETABLE DICER IN KITCHEN PREP AREA WITH FOOD AND SOIL DEBRIS AT TIME OF INSPECTION INSTRUCTED PIC TO REMOVE FOOD AND SOIL DEBRIS AND CLEAN AND SANITIZE AFTER EVERY USE.

3. OBSERVED CAN OPENER IN KITCHEN PREP AREA WITH FOOD AND SOIL DEBRIS AT TIME OF INSPECTION INSTRUCTED PIC TO REMOVE FOOD AND SOIL DEBRIS AND CLEAN AND SANITIZE AFTER EVERY USE.

4. OBSERVED SANITIZER BUCKET STORED DIRECTLY ON THE FLOOR IN KITCHEN AT TIME OF THE INSPECTION. INSTRUCTED PIC TO RELOCATE IT OFF THE FLOOR BUT NOT ABOVE OR NEXT TO FOOD.

S21 Proper date marking and disposition

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

1. OBSERVED MULTIPLE FOOD ITEMS INCLUDING COOKED BACON, TOMATO SAUCE, COOKED RICE, COOKED CHICKEN, MARINATED CHICKEN, SLICED ONIONS, PICKLES AND LETTUCE IN WALK IN COOLER AND REACH IN COOLERS WITH NO DATE MARKINGS AND OR LABELS AT THE TIME OF INSPECTION. PHOTOS OF PRODUCTS WITH NO DATE WERE TAKEN AT THE TIME OF VIOLATION OCCURRED. INSTRUCTED PIC THAT READY TO EAT TCS FOOD ITEMS BEING HELD LONGER THAN 24 HOURS NEED TO HAVE DATE MARKING WITH COMMON NAME AND CONTAIN EITHER A USE BY OR PREPARATION DATE, NOT TO EXCEED SEVEN DAYS.

S39 Wiping cloths: properly used and stored

3-304.14 Wiping Cloths, Use Limitation

OBSERVED SOILED WIPING CLOTHS NOT STORED IN THE SANITIZER BUCKET BETWEEN USE AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL WIPING CLOTHS NEED TO BE STORED IN SANITIZER BUCKET BETWEEN USE.

S4 Proper eating, tasting, drinking, or tobacco use

2-401.11 Eating, Drinking or Using Tobacco

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

S41 In-use utensils: properly stored

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

OBSERVED FOOD SCOOPS STORED DIRECTLY IN BINS OF FLOUR AND CORN MEAL AT TIME OF INSPECTION. INSTRUCTED PIC THAT ALL SCOOPS NEED TO BE STORED IN A SEPARATE CLEAN CONTAINER TO PREVENT CONTAMINATION.

S47 Nonfood-contact surfaces clean

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

OBSERVED FOOD AND SOIL DEBRIS BUILD UP IN REACH IN COOLER AT PIZZA STATION AT TIME OF THE INSPECTION. INSTRUCTED PIC TO REMOVE FOOD AND SOIL DEBRIS, CLEAN AND SANITIZE AND PUT ON CLEANING SCHEDULE TO PREVENT FUTURE DEBRIS BUILD UP.

S49 Plumbing installed; proper backflow devices

5-205.15 System Maintained in Good Repair

OBSERVED ICE MACHINE DRAIN IS NOT PROPERLY LINED UP WITH FLOOR DRAIN AND CAUSING WATER TO POOL ON FLOOR AROUND AND UNDER SODA AND ICE MACHINES. INSTRUCTED PIC TO PROPERLY INSTALL DRAIN LINE WITH THE FLOOR DRAIN TO PREVENT ANY FURTHER LEAKING OR STANDING WATER.

S53 Physical facilities installed, maintained, and clean

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED FLOOR DRAIN IN BACK OF FACILITY BY WALK IN COOLER WITH SUBSTANTIAL SOIL AND FOOD DEBRIS AT TIME OF INSPECTION, INSTRUCTED PIC TO REMOVE FOOD AND SOIL DEBRIS, CLEAN AND SANITIZE AND PUT ON CLEANING SCHEDULE TO PREVENT FUTURE BUILD UP.

S8 Adequate hand washing sinks properly supplied and accessible

6-301.14 Handwashing Signage

OBSERVED NO HAND WASHING SIGN POSTED REMINDING EMPLOYEES TO WASH HANDS AT THE REAR KITCHEN HAND WASHING STATION AT TIME OF THE INSPECTION. INSTRUCTED PIC TO POST PROPER HAND WASHING SIGNAGE REMINDING ALL EMPLOYEES MUST WASH HANDS.

MOJO RISING - 701 CENTRAL AV NE

Description - MOJO RISING (Food Service Establishment-Bar)

Activity Date - 04/22/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

OBSERVED NO SANITIZER BOTTLE/BUCKET MADE AT TIME OF INSPECTION.

INSTRUCTED PIC TO MAKE BOTTLE VIOLATION CORRECTED ON SITE BY MAKING SANITATION BOTTLE TESTED QUATERNARY SANITIZER AT 200 PPM.

INSTRUCTED PIC TO MAKE SANITIZER BOTTLE/BUCKET AT THE START OF DAY AND CHANGE FREQUENTLY.

VIOLATION DISCUSSION WITH PERSON IN CHARGE REGARDING PROPER PROCEDURES.

DUTCH BROS COFFEE - 10001 CENTRAL AV NE

Description - DUTCH BROS COFFEE (Food Service Establishment)

Activity Date - 04/22/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S53 Physical facilities installed, maintained, and clean

6-501.12 Cleaning, Frequency and Restrictions

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

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

Instructed person in charge to remove build up, debris and standing water on floor and to clean and sanitize floor.

SIPPS - 6901B SAN ANTONIO DR NE

Description - SIPPS (Food Service Establishment)

Activity Date - 04/26/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

VINAIGRETTE ABQ - 1720 CENTRAL AV SW

Description - VINAIGRERRE ABQ (Food Service Establishment-Bar)

Activity Date - 04/26/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S39 Wiping cloths: properly used and stored

3-304.14 Wiping Cloths, Use Limitation

OBSERVED WIPING CLOTH NOT STORED IN THE SANITIZER BUCKET BETWEEN USE AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC PLACING WIPING CLOTH IN A BUCKET OF SANITIZER. DISCUSSED PROPER PROCEDURES.

S41 In-use utensils: properly stored

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

OBSERVED A IN USE ICE SCOOP STORED IN FRONT OF A ICE BOX WITH THE SCOOP STORED BETWEEN TO SQUEEZE CONTAINERS OF FOOD ON A SOILED RACK SHELF AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ICE SCOOP AND STORE IN A CLEANED SANITIZED CONTAINER.

Description - VINAIGRERRE ABQ (Food Service Establishment)

Activity Date - 04/26/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

OBSERVED CAN OPENER WITH A DRY SOIL RESIDUE AT THE TIME OF INSPECTION. CAN OPENERS MUST BE CLEANED AND SANITIZED ON A REGULAR BASIS TO PREVENT CONTAMINATION OF OTHER CAN GOODS WHEN OPENING . VIOLATION WAS CORRECTED ON SITE BY PIC CLEANING AND SANITIZING.

S35 Food properly labeled; original container

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

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

S47 Nonfood-contact surfaces clean

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

OBSERVED THE INTERIOR OF THE REACH IN REFRIGERATOR OUT SIDE WITH SUBSTANTIAL DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC REFRIGERATOR MUST BE CLEANED AND SANITIZED ON A REGULAR BASIS.

S53 Physical facilities installed, maintained, and clean

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED REACH IN STORAGE AREA RAMP DOES NOT HAVE A SMOOTH CLEANABLE SURFACE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY MAY 17TH. 2024. RAMP MUST HAVE DURABLE CLEANABLE SURFACE. SEND PHOTO TO ENVIRONMENTAL HEALTH AT (505) 977-3455.

S8 Adequate hand washing sinks properly supplied and accessible

6-301.14 Handwashing Signage

OBSERVED AT KITCHEN HAND WASH STATION MISSING THE REQUIRED HAND WASH SIGN AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PLACE A HAND WASH SIGN BY THE END OF THE BUSINESS DAY.

5-203.11 Handwashing Sinks-Numbers and Capacities

OBSERVED BACK HAND WASH STATION WAS BLOCKED WITH CARD BOARD IN FRONT OF THE HAND WASH STATION AT THE TIME OF INSPECTION. HAND WASH SINKS MUST BE CLEAR AND EASY TO GET AND MUST BE PROPERLY SUPPLIED. VIOLATION WAS CORRECTED ON SITE BY PIC CLEARING THE HAND WASH STATION.

LA LOTERIA - 9800 CENTRAL AV SE

Description - LA LOTERIA (Food Service Establishment)

Activity Date - 04/22/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S21 Proper date marking and disposition

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

Observed ready-to-eat time and temperature controlled for safety food held within the establishment exceeding the seven (7) day limit at the time of inspection.

Location: Make Cooler

Food Items: Brisket

Expiration Dates: 04-13-2024

Ready-to-eat, time/temperature control for safety food held longer than a 24 hour period shall be marked to indicate the date or day by which the food is to be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days.

Instructed PIC to retrain food employees on ensuring the proper disposition of food items.

PIC voluntarily discarded food items exceeding date markings. Violation corrected on site.

A TOUCH OF MISSISSIPPI - 5701 GIBSON BLVD SE

Description - A TOUCH OF MISSISSIPPI (Mobile Food Unit)

Activity Date - 04/26/2024 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S35 Food properly labeled; original container

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

OBSERVED FLOUR STORED INSIDE CONTAINER WITH NO LABEL OR IDENTIFICATION AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS NOT EASILY IDENTIFIABLE MUST CONTAIN LABEL OR IDENTIFICATION OF COMMON NAME OF FOOD ITEM TO IDENTIFY FOOD ITEMS AND ALLERGENS.

S39 Wiping cloths: properly used and stored

3-304.14 Wiping Cloths, Use Limitation

OBSERVED USED WIPING CLOTH STORED ON EDGE OF THREE COMPARTMENT SINK BASIN AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL USED WIPING CLOTHS MUST BE STORED IN SANITIZER AFTER EACH USE TO PROPERLY DISINFECT AFTER EACH USE.

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

4-301.12 Manual Warewashing, Sink Compartment Requirements

OBSERVED THREE COMPARTMENT SINK FAUCET NON OPERATIONAL AT THE TIME OF INSPECTION. PIC STATED FAUCET WAS STRIPPED AND IS LOOKING FOR SOMEONE TO REPAIR. WATER IS AVAILABLE BY TURNING KNOB UNDERNEATH THREE COMPARTMENT SINK TO PROVIDE WATER. INSTRUCTED PIC TO REPAIR THREE COMPARTMENT SINK TO ACCESS WATER THROUGH WORKING FAUCET.

S8 Adequate hand washing sinks properly supplied and accessible

5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED HAND WASHING SINK NOT EASILY ACCESSIBLE DUE TO CASHIER SHELVING CLOSE TO HAND WASHING SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC HAND WASHING SINK MUST BE EASILY ACCESSIBLE TO PROPERLY WASH HANDS AS NEEDED.

LOVN JS BBQ - 6320 ZUNI RD SE

Description - LOVN JS BBQ (Mobile Food Unit)

Activity Date - 04/26/2024 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S26 Toxic substances properly identified, stored, and used

7-201.11 Separation-Storage

OBSERVED CHLORINE SANITIZER BUCKET STORED ABOVE GRILL TOP AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL CHEMICALS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, FOOD CONTACT SURFACES, KITCHEN EQUIPMENT AND UTENSILS TO PREVENT CONTAMINATION OF FOOD ITEMS.

S4 Proper eating, tasting, drinking, or tobacco use

2-401.11 Eating, Drinking or Using Tobacco

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

CHALINOS TACOS - 1725 BROADWAY BLVD SE

Description - CHALINOS TACOS (Mobile Food Unit)

Activity Date - 04/26/2024 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

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

OBSERVED NO SANITIZER AVAILABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE EITHER CHLORINE OR QUAT SANITIZER AVAILABLE AT ALL TIMES DURING OPERATION TO PROPERLY CLEAN AND SANITIZE.

S19 Proper hot holding temperatures

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

OBSERVED COOKED MEATS CORN AND RAW MEATS STORED AT ROOM TEMPERATURE AT THE TIME OF INSPECTION. PIC STATED THEY HAD JUST PUT FOOD ITEMS THERE AS THEY WERE ABOUT TO CLOSE BUT BUSINESS PICKED UP. INSTRUCTED PIC ALL TCS FOOD ITEMS MUST BE HOT OR COLD HELD. PIC REHEATED AND COOKED FOOD ITEMS TO 165 DEGREES F.

S20 Proper cold holding food temperatures

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

OBSERVED SERRANO FRIED CHILES STORED AT ROOM TEMPERATURE ON PREP TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL TCS FOOD ITEMS MUST BE EITHER HOT OR COLD HELD AT ALL TIMES.

S38 Personal cleanliness

2-402.11 Effectiveness-Hair Restraints

OBSERVED EMPLOYEES PREPARING FOOD WITH NO HAIR RESTRAINT AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL EMPLOYEES PREPARING FOOD MUST HAVE HAIR RESTRAINTS TO PREVENT CONTAMINATION OF FOOD ITEMS.

S39 Wiping cloths: properly used and stored

3-304.14 Wiping Cloths, Use Limitation

OBSERVED USED WIPING CLOTHS STORED ON THREE COMPARTMENT SINK AND COUNTER TOP AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL USED WIPING CLOTHS MUST BE STORED IN SANITIZER BUCKET AFTER EACH USE TO PROPERLY DISINFECT AFTER EACH USE.

S4 Proper eating, tasting, drinking, or tobacco use

2-401.11 Eating, Drinking or Using Tobacco

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

S6 Hands clean and properly washed

2-301.14 When to Wash

2-301.15 Where to Wash

OBSERVED NO HAND WASHING AT THE TIME OF INSPECTION. HAND WASHING SINK HAD MIXING BOWL, GLOVES AND PAPER TOWELS STORED INSIDE HAND WASHING SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST WASH HANDS WHEN SWITCHING JOB DUTIES, AFTER TOUCHING PERSONAL ITEMS AND AS NEED THROUGHOUT OPERATIONS

S8 Adequate hand washing sinks properly supplied and accessible

5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED HAND WASHING SINK HAD MIXING BOWL, GLOVES AND PAPER TOWELS STORED INSIDE HAND WASHING SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL HAND WASHING SINK CAN ONLY BE USED TO WASH HANDS. INSTRUCTED PIC ALL HAND WASHING STATIONS MUST BE KEPT CLEAR AND FREE OF DEBRIS TO ALLOW EASY ACCESS TO WASH HANDS.

IHATOV - 3400 CENTRAL AV SE

Description - IHATOV (Food Service Establishment)

Activity Date - 04/22/2024 (Service - HIGH RISK / Result - IMMEDIATE CLOSURE / Action - UNSATISFACTORY)

09 OUT OF COMPLIANCE

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

2-102.11(A)(B)(C-1)(4-16) Demonstration

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

PIC failed in duties and failed to demonstrate adequate knowledge. This was due to having 5 Priority Violations and 2 Priority Foundation violations and an ongoing imminent health hazard of a rodent infestation. Instructed PIC to retrain employees on food safety and violations listed on this form to help ensure the safety of consumers and public.

S13 Food separated and protected

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

Observed non-ready-to-eat raw animal food stored with ready-to-eat food without protection from contamination.

Location: Reach in cooler in the back storage area near 3 compartment sink

Food Item: Packaged and unpackaged raw eggs

Condition: stored directly above produce such as tomatoes, and leafy greens, and other RTE food items such as shredded cheese and smoked salmon. 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.

S14 Food-contact surfaces: cleaned and sanitized

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

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

4-602.12 Cooking and Baking Equipment

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

Equipment Type such as: Standing mixers, reach in coolers, dough proofing equipment, baking equipment, preparation tables.

Location: Bakery area

Condition of the Location: Coated in significant food debris, soil residues from previous days operations. 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 food-contact surface of cooking equipment and pans with encrusted grease deposits or of soil residues.

Food contact surface type: bakery equipment such as loaf pans Location: Kitchen area

Condition of the Location: significant food debris and grease deposits/soil residues coating the bakery equipment Food-contact surfaces of cooking equipment and pans shall be cleaned at a frequency to prevent the build up of soil residues and encrusted grease deposits. 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 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.

S20 Proper cold holding food temperatures

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

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

Location: Reach in coolers in

Food Items: Butter, Milk, Buttermilk

Temperature: 46.5F, 46.0F, 44.5. Maintaining TCS foods under the cold temperature control requirements prescribed in this code will limit the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Instructed PIC that food items held in the establishment must be maintained at proper levels to ensure safety and inhibit the growth of pathogens.

S34 Thermometers provided and accurate

Observed in a mechanically refrigerated food storage unit no temperature measuring devices were placed in the unit.

Equipment Location: Reach in coolers

Thermometer Location: none present. 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. 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 place a temperature measuring device in the reach in coolers and that they need to be in the warmest part of the cold holding unit to ensure that all areas of the storage unit are maintaining proper cold holding temperatures.

S36 Insects, rodents, and animals not present

6-501.111 Controlling Pests

Observed significant rodent droppings throughout the bakery area, dry storage area including on boxes stored there, restrooms, counter, on the equipment such as proofing boxes, behind and underneath oven, in the lobby area including inside bookcases, warewashing area.

Insects and other pests are capable of transmitting disease to humans by contaminating food and food-contact surfaces. Effective measures must be taken to eliminate their presence in food establishments.

The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by using methods such as trapping devices or other means of pest control.

Instructed PIC to remove any dead pests or pest fecal material and to perform pest control activities set traps and perform treatment as needed. Facility is to provide EHD with appropriate pest control records. Provided facility with CDC guidelines for cleaning of rodent fecal matter, urine, and nesting material.

6-202.16 Exterior Walls and Roofs, Protective Barrier

Observed gaps and holes from the exterior walls into the facility with rodent droppings present. Walls and roofs provide a barrier to protect the interior and foods from the weather, windblown dirt and debris, and flying insects.

Instructed PIC to make repairs to perimeter walls and roofs of the food establishment so that it shall effectively protect the establishment from the weather and the entry of insects, rodents, and other animals.

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

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

Observed cleaned utensils stored improperly. Utensils were not stored in a clean, dry location.

Utensil Type: Spatulas and bakery tools

Location: bakery area and counter

Condition of the Location: On surfaces with significant debris build up. Clean equipment and multiuse utensils which have been cleaned and sanitized, laundered linens, and single-service and single-use articles can become contaminated before their intended use in a variety of ways such as through water leakage, pest infestation, or other insanitary condition.

Clean equipment, utensils, linens, and single-service and single-use articles must be stored in a clean, dry location, protected from contamination, and at least six (6) inches above the floor. Equipment and utensils must be stored so that they are in a self-draining and inverted position or are covered. Single-service and single-use articles should be kept in the original packaging until use.

Instructed PIC to store items so that the risk of contamination prior to use is minimized.

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

4-501.11 Good Repair and Proper Adjustment-Equipment

Observed mixing equipment with significant amounts of paint flaking and peeling off of the equipment. Instructed PIC to to repair or replace bakery equipment such as paint to ensure they can be properly maintained, cleaned and sanitized and prevent contaminating the food.

S47 Nonfood-contact surfaces clean

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

4-602.13 Nonfood Contact Surfaces

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

The surface was located throughout the facility including counter, bakery area on the undersides of equipment, support for equipment, cabinets.

The condition of the surface was coated in significant debris and soil. 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.

S49 Plumbing installed; proper backflow devices

5-205.15 System Maintained in Good Repair

Observed 3 compartment sink and mop sink area is not maintained in good repair or is not repaired by law .

Observed 3 compartment sink and mop sink found in disrepair by having multiple leaks present. 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.

S50 Sewage and waste water properly disposed

5-402.13 Conveying Sewage

Observed plumbing system from 3 compartment sink not in good repair leaking sewage onto the floor and inside a bucket that was placed underneath it to catch waste water. Sewage shall be conveyed to the point of disposal through an approved sanitary sewage system or other system, including use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to law.

S53 Physical facilities installed, maintained, and clean

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

Observed the following areas of the facility in disrepair.

Observed gaps, holes and crevices in the walls and ceilings including in ware washing area, bakery area, counter area and storage areas, by no longer adequately forming a barrier and potentially causing contamination. 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 gaps, holes, crevices, repaired so that it is able to serve their intended purpose properly.

6-501.12 Cleaning, Frequency and Restrictions

Observed significant, large quantities of build up and debris on the floors and walls throughout the entire facility. 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.

S54 Adequate ventilation and lighting; designated areas used

6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition

Observed interior intake and exhaust air ducts with debris build up.

Location: throughout bakery area, and dining area. 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.

S55 Permit To Operate

§§ 9-6-1-7 (C)(3) Suspension of Permits

Observed evidence of rodent infestation throughout the entire facility, in all production areas including on equipment, utensils, storage areas, warewashing area, service counter, dining room and restrooms. Photos were taken of the violations. Whenever the enforcement authority finds an imminent health hazard or other conditions in the operation of a food establishment, which, in its judgment, constitute a substantial hazard to the public health, the enforcement authority may without any prior warning, notice, or hearing, issue a written notice to the permit holder or operator that the permit is immediately suspended and all food-service or food processing operations are to be immediately discontinued. PIC was issued a notice of closure and suspension and has 5 business days April, 29th, 2024 to rectify and rem. Advised PIC to send proof of corrective action measures taken, such as photos, work orders, or pest control documentation. PIC may contact EHD to schedule a follow-up inspection prior to the corrective action deadline, or to request an extension of the corrective action deadline.

S8 Adequate hand washing sinks properly supplied and accessible

6-301.14 Handwashing Signage

Observed handwashing sink(s) without a handwashing sign.
Location: bakery area. 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.

THE MOUSE HOLE - 300 BROADWAY BLVD NE A

Description - THE MOUSE HOLE (Food Establishment Grocery Raw Milk)

Activity Date - 04/26/2024 (Service - VERY HIGH RISK / Result - IMMEDIATE CLOSURE / Action - UNSATISFACTORY

09 OUT OF COMPLIANCE

S34 Thermometers provided and accurate

4-204-112 Temperature Measuring Devices-Functionality
9-6-8-9(I) Food Safety

Observed in a mechanically refrigerated food storage unit the temperature measuring device was not placed in the warmest part of the unit.

Equipment Location: standing reach in cooler in the lobby area

Thermometer Location: Absent 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 place temperature measuring device in the cold holding unit and to place it in the warmest part of the cold holding unit to ensure that all areas of the storage unit are maintaining proper cold holding temperatures.

In addition the facility was missing the required temperature logs. Instructed PIC that the facility shall maintain for 90 days and make available for inspection by the enforcement authority, adequate and contemporaneous temperature logs of raw milk and raw milk product while being stored, vended, held and transported.

S35 Food properly labeled; original container

9-6-8-9(E) Food Safety

Observed facility placard with label too small of font measuring at 1/4 inch. Placard was also missing the statement stating "raw milk is not pasteurized and may contain organisms that cause human disease". Instructed PIC to replace label with all applicable statements, sizing requirements and other requirements of NMAC 21.34.2.

S56 Immediate Closure - Imminent Health Hazard

§§ 9-6-1-7 (C)(3) Suspension of Permits

Observed in violation of the Raw Milk Ordinance. Photos were taken of the violations. Whenever the enforcement authority finds an imminent health hazard or other conditions in the operation of a food establishment, which, in its judgment, constitute a substantial hazard to the public health, the enforcement authority may without any prior warning, notice, or hearing, issue a written notice to the permit holder or operator that the permit is immediately suspended and all food-service or food processing operations are to be immediately discontinued. PIC was issued a notice of closure and suspension and has 5 business days 05/03/24. Advised PIC to send proof of corrective action measures taken, such as photos, work orders, or pest control documentation. PIC may contact EHD to schedule a follow-up inspection prior to the corrective action deadline, or to request an extension of the corrective action deadline.