

# Consumer Health Protection Inspections Performed

4/15/2024 - 4/19/2024

## TENNIS CLUB OF ALBUQ - 2901 INDIAN SCHOOL RD NE

Description - TENNIS CLUB OF ALBUQ SNACK (Food Service Establishment)

Activity Date - 04/17/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

### 09 OUT OF COMPLIANCE

#### **S34 Thermometers provided and accurate**

4-203.11 Temperature Measuring Devices, Food-Accuracy

observed no food thermometer inside kitchen at the time of the inspection

instructed pic to acquire food thermometer and send a picture to ndvigil@cabq.gov to come into compliance

## BURGER KING - 10901 MONTGOMERY BLVD NE

Description - BURGER KING (Food Service Establishment)

Activity Date - 04/15/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

### 09 OUT OF COMPLIANCE

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

4-603.16 Rinsing Procedures

OBSERVED THREE COMP SINK SET UP WITHOUT RINSE STEP AT THE TIME OF INSPECTION. OBSERVED EMPLOYEE WAREWASHING CONTAINERS BY WASHING IN SOAPY WATER, THEN SKIPPED RINSE STEP AND PLACED CONTAINER IN SANITIZER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO RETRAIN EMPLOYEES ON APPROVED SET UP AND USE OF WARE WASHING WHEN UTILIZING THREE COMP SINK FOR WAREWASHING. REMINDED PIC THAT APPROVED THREE COMP SINK WAREWASHING MUST CONSIST WASH, RINSE AND SANITIZE STEPS.

## AMADEOS PIZZA & SUBS - 809 98TH ST SW

Description - AMADEO'S PIZZA & SUBS (Food Service Establishment)

Activity Date - 04/15/2024 (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 THE FOLLOWING EQUIPMENT WITH SUBSTANTIAL FOOD AND SOIL DEBRIS AND IN NEED OF CLEANING AT TIME OF THE INSPECTION.

1. REACH IN COOLERS AND FREEZERS WITH SUBSTANCIAL FOOD AND SOIL DEBRIS ON AND IN COOLERS.
2. DELI SLICER WITH SUBSTANTIAL DRIED FOOD AND SOIL DEBRIS.
3. HOT HOLDING UNITS AND PIZZA OVEN WITH SUBSTANTIAL FOOD, SOIL, AND DUST DEBRIS.

INSTRUCTED PIC TO REMOVE ALL SOIL AND FOOD DEBRIS AND CLEAN AND SANITIZE ALL EQUIPMENT AND PUT ALL ON CLEANING SCHEDULE TO PREVENT FUTURE DEBRIS BUILD UP.

#### **S19 Proper hot holding temperatures**

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

OBSERVED MARINARA AT 50 DEGREES F STORED INSIDE HOT HOLDING UNIT BY PIZZA OVEN INSIDE THE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL HOT HELD TCS FOOD ITEMS MUST BE HOT HELD AT 135

DEGREES F OR ABOVE. PIC CORRECTED ISSUE ON SITE BY REMOVED MARINARA FROM HOT HOLDING UNIT AND REHEATING IN MICROWAVE TO 165 DEGREES F.

#### **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 FOOD ITEMS INCLUDING SLICED MEATS, PREPPED SLICED VEGETABLES, CHEESES AND SAUCES IN WALK IN COOLER WITH NO DATE MARKINGS AND OR LABELS 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.

**S26 Toxic substances properly identified, stored, and used**

7-204.11 Sanitizers, Criteria-Chemicals

OBSERVED CHOLINE SANITIZER BUCKET TESTING ABOVE THE MINIMUM REQUIRED PARTS PER MILLION IN THE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC CHOLINE SANITIZER MUST BE HELD BETWEEN 50 TO 100 PARTS PER MILLION. PIC CORRECTED ON SITE BY REMIXING CHLORINE SANITIZER RETESTED AT 50 PARTS PER MILLION.

**S36 Insects, rodents, and animals not present**

6-202.15 Outer Openings, Protected

OBSERVED SIDE DOOR BY BATHROOMS LEADING OUTSIDE WITH ONE INCH GAPS AROUND DOOR. INSTRUCTED PIC TO MAKE APPROPRIATE REPAIRS TO MAKE DOOR COMPLETELY SEALED TO PREVENT ENTRY FROM INSECTS AND RODENTS. PLEASE MAKE REPAIRS BY 4/29/24 AND SEND PHOTOS TO ENVIRONMENTAL HEALTH CHPD AT 505-970-3455.

6-501.111 Controlling Pests

6-501.115 Prohibiting Animals

OBSERVED THREE DEAD COCKROACHES AND ONE DYING COCKROACH IN WOMENS BATHROOM AT TIME OF THE INSPECTION. INSTRUCTED PIC TO REMOVE DEAD COCKROACHES AND CLEAN AND SANITIZE AREA.

**S38 Personal cleanliness**

2-402.11 Effectiveness-Hair Restraints

OBSERVED EMPLOYEE WORKING WITH FOOD WITH HAIR INEFFECTIVELY RESTRAINED AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ANYONE WORKING WITH FOOD NEED TO HAVE HAIR PROPERLY RESTRAINED OBSERVED HAIR RESTRAINTS VIOLATION CORRECTED ON SITE BY DISCUSSION WITH PIC REGARDING PROPER PROCEDURES.

**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 WALLS AND FLOOR IN KITCHEN UNDER EQUIPMENT WITH EXCESSIVE SOIL AND FOOD DEBRIS BUILD UP . INSTRUCTED PIC TO REMOVE ALL FOOD AND SOIL DEBRIS, CLEAN AND SANITIZE AND ADD TO CLEANING SCHEDULE TO PREVENT SOIL AND FOOD DEBRIS BUILD UP. VIOLATION WAS NOTED ON LAST INSPECTION 8/11/23.

**S51 Toilet facilities: properly constructed, supplied, & cleaned**

**S53 Physical facilities installed, maintained, and clean**

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED SUBSTANTIAL SOIL DEBRIS BUILD UP ON AIR VENTS AND LIGHT COVERS IN KITCHEN AREA AT TIME OF THE INSPECTION . INSTRUCTED PIC TO REMOVE DEBRIS, CLEAN AND SANITIZE AND PUT ON CLEANING SCHEDULE TO PREVENT FUTURE BUILD UP. THIS VIOLATION WAS NOTED LAST INSPECTION 8/11/23.

OBSERVED BROKEN FLOOR TILES IN KITCHEN UNDER PIZZA OVEN AND BY MOB BUCKETS IN KITCHEN AT TIME OF THE INSPECTION. INSTRUCTED PIC TO REPAIR OR REPLACE TILE TO MAKE A SMOOTH CLEANABLE SURFACE BY 5/15/24. PLEASE SEND PHOTOS OF COMPLETED WORK TO ENVIRONMENTAL HEALTH CHPD AT 505-977-3455

**S8 Adequate hand washing sinks properly supplied and accessible**

6-301.12 Hand Drying Provision

OBSERVED NO PAPER TOWELS AVAILABLE AT THE HAND WASHING SINK NEXT TO THREE COMPARTMENT SINK AT TIME OF THE INSPECTION. INSTRUCTED PIC THAT ALL HAND WASHING SINKS NEED TO BE STOCKED WITH SOAP, PAPER TOWELS, A TRASH CAN AND HOT AND COLD WATER AT ALL TIMES. PIC CORRECTED VIOLATION ON SITE BY REPLACING PAPER TOWELS IN DISPENSER

### **SBARRO ITALIAN EATERY - 6600 MENAUL NE**

Description - SBARRO ITALIAN EATERY (Food Service Establishment)

*Activity Date - 04/16/2024 (Service - FOOD FOLLOW-UP INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)*

### **SCHLOTZSKYS - 4717 MENAUL BLVD NE**

Description - SCHLOTZSKY'S (Food Service Establishment)

*Activity Date - 04/16/2024 (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 COOLER IN BACK PREP AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN THE INSIDE OF THE REACH IN COOLER ON A MORE FREQUENT BASIS TO BE IN 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 CONTAINERS OF TOMATOES IN REACH IN COOLER WITH NO DATE MARKINGS AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO ALWAYS HAVE A USE BY OR PRODUCTION DATE ON READY TO EAT FOOD TO BE IN COMPLIANCE

### **S49 Plumbing installed; proper backflow devices**

5-202.13 Backflow Prevention, Air Gap

OBSERVED PVC PIPE INSIDE DRAIN BELOW SERVICE SINK IN BREAD MAKING AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC THAT PVC PIPE SHOULD HAVE A TWO INCH AIR GAP TO PREVENT BACKFLOW FROM OCCURRING AND TO REPAIR AND SEND A PICTURE OF THE REPAIR TO NDVIGIL@CABQ.GOV BY 04/23/24 TO BE IN COMPLIANCE

### **S53 Physical facilities installed, maintained, and clean**

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

OBSERVED HOLES IN WALLS IN PREP AREA, BREAD MAKING AREA AND IN BACK AREA WHERE REACH IN COOLERS AND FREEZERS ARE LOCATED AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REPAIR HOLES AND SEND A PICTURE OF THE REPAIRS BY 05/16/24 TO COME INTO COMPLIANCE

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED DEBRIS BUILD UP ON CEILING VENT COVER IN BREAD MAKING AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN CEILING VENT COVER AND SEND A PICTURE OF THE CLEANING TO NDVIGIL@CABQ.GOV BY 04/23/24 TO COME INTO COMPLIANCE

OBSERVED DEBRIS BUILD UP ON FLOORS BELOW SODA MACHINE BELOW AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN FLOORS BELOW SODA MACHINE ON A DAILY BASIS AND TO SEND A PICTURE OF THE CLEANING TO NDVIGIL@CABQ.GOV TO COME INTO COMPLIANCE

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED DEBRIS BUILD UP ON WATER HEATER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN THE TOP OF THE WATER HEATER AND SEND A PICTURE OF THE CLEANING TO NDVIGIL@CABQ.GOV TO COME INTO COMPLIANCE

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

OBSERVED GAP UNDERNEATH BACK DOOR OF THE FACILITY AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REPAIR GAP AND SEND A PICTURE OF THE REPAIR TO NDVIGIL@CABQ.GOV BY 04/24/23 TO COME INTO COMPLIANCE

**TACO CABANA - 6500 SAN MATEO BLVD NE**

Description - TACO CABANA (Food Service Establishment)

**Activity Date - 04/17/2024 (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 CHILE RELLENOS UNCOVERED AND UNPROTECTED IN THE WALK IN COOLER AT TIME OF THE INSPECTION. PIC STATED RELLENOS WERE MADE THE DAY BEFORE. INSTRUCTED PIC ALL FOOD ITEMS MUST BE STORED COVERED AND PROTECTED TO PREVENT CONTAMINATION FROM THE ENVIRONMENT.

OBSERVED LARGE OPEN BAG OF SUGAR STORED IN LARGE FOOD CONTAINER UNCOVERED AND PROTECTED NEAR THE PREP SINK AND DRIVE THROUGH WINDOW AT TIME OF THE INSPECTION. INSTRUCTED PIC ALL FOODS NEED TO BE COVERED AND PROTECTED FROM CONTAMINATION AND THE ENVIRONMENT

**S14 Food-contact surfaces: cleaned and sanitized**

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

OBSERVED CHLORINE SANITIZER BUCKET IS TESTED BELOW AT ZERO PARTS PER MILLION AT TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY REMAKING CHLORINE SANITIZER TO 100 PPM.

OBSERVED TOMATO DICER WITH DRIED FOOD AND SOIL DEBRIS AT TIME OF THE INSPECTION. INSTRUCTED PIC TO REMOVE SOIL AND FOOD DEBRIS AND CLEAN AND SANITIZE ON A REGULAR BASIS TO PREVENT FOOD AND SOIL DEBRIS BUILD UP.

OBSERVED SMALL FOOD MIXER IN KITCHEN WITH SUBSTANTIAL FOOD AND SOIL DEBRIS AT TIME OF THE INSPECTION. INSTRUCTED PIC TO REMOVE FOOD AND SOIL DEBRIS AND CLEAN AND SANITIZE ON A REGULAR BASIS TO PREVENT FOOD AND SOIL BUILD UP.

**S21 Proper date marking and disposition**

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

OBSERVED POTENTIALLY HAZARDOUS FOODS IN WALK IN REFRIGERATOR, SUCH AS CHILE RELLENOS, AND ROLLED TACOS WITH NO DATE MARKING 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.

**S36 Insects, rodents, and animals not present**

6-202.15 Outer Openings, Protected

OBSERVED GAP AT BOTTOM OF BACK DOOR AT TIME OF THE INSPECTION. INSTRUCTED PIC TO INSTALL DOOR SWEEP TO SEAL OPENING AND PREVENT ENTRY POINTS FOR INSECTS AND RODENTS.

**S4 Proper eating, tasting, drinking, or tobacco use**

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER EMPLOYEE DRINKS STORED UNDER PREP TABLES NEXT TO SINGLE USE FOOD CONTAINERS 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.

**S49 Plumbing installed; proper backflow devices**

5-205.15 System Maintained in Good Repair

OBSERVED LEAK IN FAUCET WITH PLASTIC BAG WRAPPED AROUND TO STOP THE LEAK IN THE KITCHEN ABOVE THE PREP SINKS AT TIME OF THE INSPECTION. INSTRUCTED PIC TO REPAIR LEAK. PIC STATED WORK ORDER WAS PUT IN AND WOULD BE FIXED BY THE END OF THE WEEK.

**S54 Adequate ventilation and lighting; designated areas used**

4-301.14 Ventilation Hood Systems, Adequacy

OBSERVED GAP IN HOOD VENT FILTERS AT TIME OF THE INSPECTION. INSTRUCTED PIC REPAIR GAP.

6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition

OBSERVED HOOD VENT FILTERS WITH GREASE AND SOIL DEBRIS INSTRUCTED PIC TO REMOVE GREASE AND SOIL DEBRIS AND CLEAN AND SANITIZE HOOD VENT FILTERS AND REPLACE OR REPAIR HOOD VENT FILTERS TO ADEQUATELY ACCUMULATE GREASE WITHOUT CONTAMINATING THE SURROUNDING AREA.

**S7 No bare hand contact with RTE food or a pre-approved alternative procedure properly followed**

3-301.11 Preventing Contamination from Hands

OBSERVED EMPLOYEE PREPARING READY TO EAT TORTILLAS WITH BARE HAND CONTACT AT TIME OF THE INSPECTION. INSTRUCTED PIC NO BARE HAND CONTACT WITH READY TO EAT FOODS. ADVISED PIC TO USE UTENSILS OR GLOVES WHEN HANDING READY TO EAT FOODS

## BLAKES LOTABURGER 72 - 114 ATRISCO DR SW

Description - LOTABURGER (Food Service Establishment)

Activity Date - 04/19/2024 (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

DURING INSPECTION IN WALK IN COOLER SHELLED EGGS STORED ABOVE READY TO EAT GREEN CHILI AND RED CHILI SAUCES AT THE TIME OF INSPECTION. RAE SHELLED EGGS MUST BE STORED BELOW READY TO EAT FOOD ITEMS. VIOLATION WAS CORRECTED ON SITE BY SEPARATING RAW SHELLED EGGS BELOW READY TO CHILIES.

#### **S21 Proper date marking and disposition**

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

OBSERVED REFRIGERATED FOODS SUCH AS 1000 ISLAND DRESSING DATED 3/29/24, HONEY MUSTARD, NO USED BY DATE, RANCH DRESSING NO USED BY DATE COOKED HELD WITHIN REFRIGERATORS NOT MARKED AND EXPIRED DATE TO INDICATE THE DATE OR DAY THE FOOD MUST BE CONSUMED, OR DISCARDED.

INFORMED PERMIT HOLDER THAT REFRIGERATED FOODS MUST BE CLEARLY MARKED TO INDICATE THE DATE OR DAY THE FOOD MUST BE CONSUMED, OR DISCARDED WHEN HELD AT 41 DEGREES OR LESS FOR A MAXIMUM OF 7 DAYS.

#### **S26 Toxic substances properly identified, stored, and used**

7-201.11 Separation-Storage

OBSERVED A SPRAY BOTTLE OF SANITIZER STORED ON A PREP TABLE NEXT TO CHILIES AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE REMOVING THE SPRAY. EDUCATING EMPLOYEES ON PROPER STORAGE OF CLEANING CHEMICALS.

#### **S36 Insects, rodents, and animals not present**

6-202.15 Outer Openings, Protected

DURING INSPECTION. OBSERVED GAP AT REAR ENTRY DOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 4/26/24 LEFT SIDE OF OF DOOR MUST BE SEALED SO THERE IS NO ENTRY WAY FOR RODENTS TO ENTER INTO THE FACILITY. SEND CHPD A PHOTO OF THE OF THE REAR ENTRY DOOR BROUGHT INTO COMPLIANCE AT (505) 977-3455.

## SONIC DRIVE IN 13 - 9900 MONTGOMERY BLVD NE

Description - SONIC DRIVE IN 13 (Food Service Establishment)

Activity Date - 04/15/2024 (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 UNCOVERED AND OVERFILLED PANS OF PRETZELS AND CHICKEN TENDERS STORED IN THE REACH IN FREEZER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO RE-TRAIN EMPLOYEES TO KEEP ALL PANS COVERED AND NOT OVERFILLED IN REACH IN FREEZER TO PREVENT CONTAMINATION OF FOOD ITEMS.

#### **S47 Nonfood-contact surfaces clean**

**\*\*REPEAT VIOLATION\*\***

1. OBSERVED DRIED FOOD DEBRIS AND BUILD UP ON THE BOTTOM INTERIOR SURFACE OF THE REACH IN FREEZER AT THE TIME OF INSPECTION.

2. OBSERVED DRIED FOOD DEBRIS AND BUILD UP ON THE EXTERIOR SURFACE OF THE HOT BOX AT THE TIME OF INSPECTION.

3. OBSERVED ICE BUILD UP ON THE TOP CONDENSER UNIT OF REACH IN FREEZER AT THE TIME OF INSPECTION.

INSTRUCTED PIC TO REMOVE DEBRIS AND TO CLEAN AND SANITIZE SURFACES.

**S53 Physical facilities installed, maintained, and clean**

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED THE FOLLOWING AT THE TIME OF INSPECTION:

1. BUILD UP AND DEBRIS ON THE SHELVES IN THE SINGLE SERVICE ITEMS STORAGE SHELF AND SLUSH SYRUP SHELF.

2. BUILD UP AND DEBRIS ON THE FLOOR AND WALL JUNCTURES (WHERE APPLICABLE) BEHIND REACH IN COOLERS AND FREEZERS, SLUSH MACHINE, SODA DISPENSER MACHINE.

3. BUILD UP AND DEBRIS IN THE FLOOR DRAINS.

INSTRUCTED PIC TO REMOVE DEBRIS AND TO CLEAN AND SANITIZE FLOOR DRAINS, FLOORS AND WALLS IN FACILITY.

**MCDONALDS 23529 - 1523 4TH ST SW**

Description - MCDONALDS (Food Service Establishment)

Activity Date - 04/16/2024 (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 UNCOVERED PACKAGE OF SAUSAGE PATTIES IN REACH IN FREEZER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO ALWAYS COVER/CLOSE PACKAGES OF FOOD TO PREVENT CONTAMINATION FROM OCCURRING

**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 THE EXTERIOR OF SODA, ICEE, AND COFFEE MACHINES IN THE FRONT OF THE FACILITY BY THE DRIVE THRU AND FRONT COUNTER AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN THE EXTERIOR OF THE EQUIPMENT ON A MORE FREQUENT BASIS TO BE IN COMPLIANCE

OBSERVED DEBRIS BUILD UP ON COUNTER TOP NEAR ICEE MACHINE AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN COUNTER TOP FREE OF DEBRIS ON A DAILY BASIS TO BE IN COMPLIANCE

**ALBERTSONS 905 - 2910 JUAN TABO BLVD NE**

Description - ALBERTSONS 905 MEAT FISH (Retail-Meat/Seafood)

Activity Date - 04/16/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

Description - STARBUCKS 905 (Food Service Establishment)

Activity Date - 04/16/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

Description - ALBERTSONS 905 DELI (Retail-Deli)

Activity Date - 04/16/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

## 09 OUT OF COMPLIANCE

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

4-501.11 Good Repair and Proper Adjustment-Equipment

Observed equipment not maintained in good repair.

Location: DELI FRYING AREA

Type of Equipment: CABINET DOORS

Condition of the equipment: CABINET DOORS ARE HELD CLOSED BY USING DUCT TAPE and PIECES OF CARDBOARD.

Proper maintenance of equipment to manufacturer specifications helps ensure that it will continue to operate as designed. Failure to properly maintain equipment could lead to violations that place the health of the employees and consumer at risk. Equipment and its components shall be maintained in a state of repair. Instructed PIC to repair or replace equipment or components so that cardboard pieces and duct tape do not have to be used to keep cabinet doors closed.

Description - ALBERTSONS 905 BAKERY (Retail-Bakery)

Activity Date - 04/16/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

Description - ALBERTSONS 905 GROCERY (Retail -Grocery)

Activity Date - 04/16/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

## 09 OUT OF COMPLIANCE

### **S11 Food in good condition, safe, and unadulterated**

3-101.11 Safe, Unadulterated and Honestly Presented

Observed food that is unsafe for consumption present inside the facility.

Food: SMOOTHIES

Location: BABY FOOD SECTION

Condition: EXPIRATION DATE OF APRIL 04 2024

Food shall be safe, unadulterated, and, honestly presented. Pathogens may be transmitted from person to person through contaminated food. The potential spread of illness is limited when food is discarded if it may have been contaminated by employees who are infected, or are suspected of being infected, or by any person who otherwise contaminates it. Food may also be contaminated by other means that endanger their safety and present a serious potential hazard.

Instructed PIC that food that is unsafe, adulterated, not honestly presented must not be served or offered for sale. Observed PIC remove smoothies from shelf. Violation corrected on site.

## DOLLAR TREE 3892 - 120 98TH ST STE B

Description - DOLLAR TREE (Retail-Prepackaged)

Activity Date - 04/17/2024 (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 5 UNITS OF DAMAGED CAN GOODS ON THE SALES FLOOR SHELVING AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PIC PULLING ALL FIVE UNITS OF DAMAGED CAN GOODS AND DISCARDING.

### **S13 Food separated and protected**



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

OBSERVED READY TO EAT FOOD ITEMS IN CASES STORED ON THE STORAGE ROOM FLOOR, FREEZER , COOLER AT THE TIME OF INSPECTION. ALL FOOD ITEMS MUST BE STORED SIX INCHES OFF THE FLOOR. INSTRUCTED PIC TO STORE ALL FOODS OFF THE FLOOR BY THE END OF THE BUSINESS DAY.

**S36 Insects, rodents, and animals not present**

6-202.15 Outer Openings, Protected

OBSERVED RECEIVING REAR DOOR SEAL WITH A OUTER OPENING AT THE TIME OF INSPECTION. ALL DOORS MUST BE SEALED SO THERE ARE NO ENTRY POINTS FOR RODENTS TO ENTER INTO THE FACILITY. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY MAY 1ST 2024. REEVING DOORS MUST BE SEALED. SEND PHOTO TO ENVIRONMENTAL HEALTH AT (505) 977-3455.

**S53 Physical facilities installed, maintained, and clean**

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED FREEZER AND COOLER FLOORS WITH SUBSTANTIAL DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC AREAS MUST BE CLEANED AND SANITIZED ON A REGULAR BASIS.

**S54 Adequate ventilation and lighting; designated areas used**

6-202.11 Light Bulbs, Protective Shielding

6-304.11 Mechanical-Ventilation

OBSERVED VERY LOW LIGHTING PROVIDED AND SHIELDING IN WALK IN COOLER AT TIME OF INSPECTION. FACILITY MUST MAKE THE APPROPRIATE CORRECTIONS BY 4/24/24/ TO ENSURE THAT LIGHTING IS PROVIDED IN THE WALK IN COOLER A LIGHT INTENSITY AT LEAST 20 FOOT CANDLES/30 INCHES ABOVE THE FLOOR.

**S8 Adequate hand washing sinks properly supplied and accessible**

6-301.14 Handwashing

OBSERVED NO HAND WASH SIGN IN THE RESTROOMS TO REMIND EMPLOYEES TO WASH THERE HANDS BEFORE RETURNING TO WORK. INSTRUCTED PIC TO PLACE HAND WASH SIGNS BY 4/24/24.

**EL MEZQUITE MARKET - 100 98TH ST NW**

Description - EL MEZQUITE BAKERY (Retail-Bakery)

Activity Date - 04/18/2024 (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 IN THE CAKE DECORATING AREA NO SANITIZER MADE UP TO CLEAN AND SANITIZE FOOD CONTACT SURFACES AND HAND CONTACT SURFACES AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE PLACING SANITIZER AT THE CAKE DECORATING AREA.

**S35 Food properly labeled; original container**

3-601.11 Standards of Identity

OBSERVED BULK FOOD REMOVED FROM ORIGINAL BAG AND PLACED IN A BULK FOOD CONTAINERS 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. VIOLATION WAS CORRECTED ON SITE BY PIC PLACING THE COMMON NAME.

3-602.11 Food Labels

OBSERVED ON THE SALES FLOOR PACKAGES OF CONCHAS, CAKES, BOLLIO ROLLS , POUNDS CAKE WITHOUT THE REQUIRED INGREDIENT STATEMENTS AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL BAKE GOOD ITEMS MUST BE PULLED AND INGREDIENT STATEMENTS MUST BE PLACED ON ALL BAKE GOOD ITEMS BY THE END OF THE BUSINESS DAY.

**S41 In-use utensils: properly stored**

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

OBSERVED IN-USE UTENSILS WERE IMPROPERLY STORED AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PLACING THE SCOOPS IN A CLEAN SANITIZED CONTAINER.

**S47 Nonfood-contact surfaces clean**

4-602.13 Nonfood Contact Surfaces

OBSERVED BAKERY COOLER WITH EXCESSIVE DEBRIS AND SOIL BUILD UP UNDER THE STORAGE RACKS AT THE TIME OF INSPECTION. INSTRUCTED PIC WALK IN COOLERS MUST BE CLEANED AND SANITIZED ON A REGULAR BASIS TO REDUCE EXCESSIVE SOIL BUILD UP.

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

OBSERVED CAKE DECORATING AREA MICROWAVE INTERIOR WITH DRY SOIL DEBRIS BUILD UP. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

**S8 Adequate hand washing sinks properly supplied and accessible**

5-203.11 Handwashing Sinks-Numbers and Capacities

OBSERVED BAKERY HAND WASH SINK WAS BLOCKED WITH FOOD EQUIPMENT IN FRONT OF THE HAND SINK. HAND WASH SINKS MUST BE CLEAR AND PROPERLY SUPPLIED AT ALL TIMES. VIOLATION WAS CORRECTED BY EMPLOYEE CLEARING EQUIPMENT AWAY FROM THE BAKERY HAND WASH STATION.

Description - EL MEZQUITE FOOD SERVICE (Food Service Establishment)

Activity Date - 04/18/2024 (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 IN MAKE TABLE TWO CARTONS OF RAW SHELLED EGGS STORED ABOVE READY TO EAT HAM AT THE TIME OF INSPECTION. RAW SHELLED EGGS ALWAYS BE STORED AWAY AND BELOW READY TO EAT FOOD ITEMS.

**S14 Food-contact surfaces: cleaned and sanitized**

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

OBSERVED CAN OPENER WITH DRY SOIL RESIDUE ON THE BLADE OF THE CAN OPENER AT THE TIME OF INSPECTION. CAN OPENERS MUST BE CLEANED AND SANITIZED AFTER EACH USE. VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE CLEANING AND SANITIZING CAN OPENER.

**S26 Toxic substances properly identified, stored, and used**

7-204.11 Sanitizers, Criteria-Chemicals

OBSERVED SANITIZER BUCKETS ARE TESTED ABOVE COMPLIANCE IN SANITIZER CONCENTRATION AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC REMAKING SANITIZER. CONCENTRATION TESTED AT 100 PPM CHLORINE.

7-101.11 Identifying Information, Prominence-Original Containers

OBSERVED A BLUE TOXIC SUBSTANCE IN A SPRAY BOTTLE WITH OUT THE PROPER LABELING AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC LABELING THE SPRAY BOTTLE GLASS CLEANER.

**S39 Wiping cloths: properly used and stored**

4-901.12 Wiping Cloths, Air Drying Location

OBSERVED WIPING CLOTHS NOT STORED IN THE SANITIZER BUCKET BETWEEN USE AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED BY EMPLOYEE . DISCUSSED PROPER STORAGE OF WIPING CLOTHS, SANITIZER CONCENTRATION TESTED AT 100 PPM CHLORINE.

**S53 Physical facilities installed, maintained, and clean**

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED FLOORING AROUND THE SINK AND FLOOR DRAIN DAMAGED AND IN NEED OF REPAIR. FLOORS ARE NOT SMOOTH AND EASILY CLEANABLE . INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY JUNE 18, 2024. FLOORS MUST BE REPAIRED SO THE FLOOR HAS AND EASY CLEANABLE SURFACE.

**S8 Adequate hand washing sinks properly supplied and accessible**

6-301.12 Hand Drying Provision

OBSERVED PAPER TOWELS SUPPLIED AT THE HAND SINK AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC STOCKING THE PAPER TOWELS.

Description - EL MEZQUITE MEAT & SEAFOOD (Retail-Meat/Seafood)

Activity Date - 04/18/2024 (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 THE INTERIOR OF THE ICE MACHINE WITH EXCESSIVE SOIL AND BROWN BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DISCARD ALL ICE AND INTERIOR MUST BE CLEANED AND SANITIZED ON A REGULAR BASIS TO REDUCE EXCESSIVE SOIL BUILD UP.

**S21 Proper date marking and disposition**

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

OBSERVED MARINATED BEEF AND TRIMMED BEEF IN WALK IN COOLER WITH NO DATE AS TO WHEN IT WAS TRIMMED AND MARINATED AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED BY PLACING A DATE WHEN THEY WERE TRIMMED AND MARINATED.

**S41 In-use utensils: properly stored**

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

OBSERVED ICE SCOOPS STORED ON TOP OF THE SOILED ICE MACHINE AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC CLEANING AND SANITIZING THE SCOOPS AND STORING IN A CLEANED SANITIZED CONTAINER.

**S53 Physical facilities installed, maintained, and clean**

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED SUBSTANTIAL DEBRIS AND SOIL BUILD UP UNDER THE PALLETS IN THE MEAT FREEZER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE PALLETS AND AREA MUST BE CLEANED AND SANITIZED.

Description - EL MEZQUITE GROCERY (Retail -Grocery)

Activity Date - 04/18/2024 (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 8 MANGOES ROTTEN ON DISPLAY AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY REMOVING ROTTEN MAGOES.

**S14 Food-contact surfaces: cleaned and sanitized**

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

OBSERVED THE INTERIOR OF THE ICE MACHINE WITH SOIL RESIDUE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE AND DISCARD ALL ICE AND CLEAN AND SANITIZE THE INTERIOR. ICE MACHINES MUST BEL CLEANED ON A REGULAR BASIS.

**S21 Proper date marking and disposition**

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

CONSERVED 6 BAGS OF CHOPPED VEGETABLES VA CUM PACKED WITHOUT THE REQUIRED USED BY DATES AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC PLACING A USED BY DATES.

**S41 In-use utensils: properly stored**

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

OBSERVED ICE SCOOP STORED ON SOILED AREA OF THE ICE MACHINE AT THE TIME OF INSPECTION. ICE SCOOPS ME BE STORED IN A CLEAN SANITIZED SURFACE. VIOLATION WAS CORRECTED BY PIC PLACING THE ICE SCOOP IN A CLEAN CONTAINER.

**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 PRODUCE WET CASE INTERIOR WITH EXCESSIVE DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. DISPLAY CASES MUST BE CLEANED AND SANIRIZED ON A REGULAR BASIS TO REDUCE EXCESSIVE SOIL BUILD UP.

**S53 Physical facilities installed, maintained, and clean**

6-201.11 Floors, Walls and Ceilings-

OBSERVED IN THE MENS RESTROOM MISSING TILE ON THE WALL NEAR URINAL WITH AN OUTER OPENING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY MAY 2 ND TILE WALL MUST BE REPAIRED AND SEALED . SEND PHOTO TO ENVIRONMENTAL HEALTH AT (505) 977-3455.

**S8 Adequate hand washing sinks properly supplied and accessible**

6-301.11 Handwashing Cleanser, Availability

6-301.12 Hand Drying Provision

OBSERVED AT DELI SECTION NO SOAP OR PAPER TOWELS SUPPLIED AT THE HAND SINK AT THE TIME OF INSPECTION. INSTRUCTED EMPLOYEE TO PLACE SOPA AND PAPER TOWELS IMMEDIATELY FOR HAND WASHING.

**ADVANCED HEALTH CARE OF ALB LLC - 2701 RICHMOND DR NE**

Description - ADVANCED HEALTH CARE OF ALB (Not-For-Profit-Institutional Kitchen)

Activity Date - 04/18/2024 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

**09 OUT OF COMPLIANCE**

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

4-202.12 CIP Equipment

OBSERVED DEBRIS BUILD UP ON REACH IN COOLERS VENT COVER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN VENT COVER AND SEND A PICTURE OF THE CLEANING TO NDVIGIL@CABQ.GOV TO COME INTO COMPLIANCE

4-202.15 Can Openers

OBSERVED DEBRIS BUILD UP ON CAN OPENER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE CAN OPENER AFTER SWITCHING FROM ONE FOOD TO THE OTHER OR WHEN DONE USING CAN OPENER TO PREVENT CONTAMINATION FROM OCCURRING

**WALGREENS 12407 - 10800 UNSER BLVD NW**

Description - WALGREENS 12407 (Retail-Prepackaged)

Activity Date - 04/16/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

**09 OUT OF COMPLIANCE**

**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 ON THE TOP PORTION OF THE RETAIL BEVERAGE COOLER DOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR DOOR GASKET TO COME BACK INTO COMPLIANCE.

### **ABC PRESCHOOL - 801 98TH ST SW**

Description - ABC PRESCHOOL (Not-For-Profit-Childcare)

**Activity Date - 04/15/2024 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)**

#### **09 OUT OF COMPLIANCE**

##### **S19 Proper hot holding temperatures**

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

OBSERVED PINTO BEANS AT 88 DEGREES F STORED INSIDE HOT HOLDING STEAM WELL INSIDE THE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL HOT HELD TCS FOOD ITEMS MUST BE HOT HELD AT 135 DEGREES F OR ABOVE. PIC CORRECTED ISSUE ON SITE BY REMOVED PINTO BEANS FROM STEAM WELL AND REHEATING ON FLAT TOP TO 165 DEGREES F.

##### **S26 Toxic substances properly identified, stored, and used**

7-101.11 Identifying Information, Prominence-Original Containers

OBSERVED SPRAY BOTTLE WITH GREEN CHEMICAL IN IT WITH NO IDENTIFYING LABEL NEXT TO THE THREE COMPARTMENT SINK AT TIME OF THE INSPECTION. INSTRUCTED PIC THAT ALL CHEMICALS NEED TO HAVE AN INDENTING LABEL ON THEM.

##### **S50 Sewage and waste water properly disposed**

5-402.12 Grease Trap

OBSERVED NO GREASE TRAP AT FACILITY AT TIME OF THE INSPECTION. INSTRUCTED PIC THAT THEY WILL NEED TO HAVE A GREASE TRAP INSTALLED TO SEPARATE THE GREASE AND FATS FROM THE WATER. PLEASE SEND PHOTOS OF INSTALLED GREASE TRAP TO ENVIRONMENTAL HEALTH CHPD AT 505-977-3455 BY APRIL 29, 2024.

##### **S53 Physical facilities installed, maintained, and clean**

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

OBSERVED FLOOR COVING IN THE MAIN KITCHEN BY CHEST FREEZER NO FULLY SEALED TO WALL. INSTRUCTED PIC TO SEAL COVING TO WALL TO PREVENT ENTRY FROM PESTS. PLEASE SEND PHOTOS OF REPAIR TO ENVIRONMENTAL HEALTH CHPD AT 505-977-3455 BY 4/22/24.

### **LITTLE CAESARS 501 - 4201 CENTRAL AV NW**

Description - LITTLE CAESARS 501 (Food Service Establishment)

**Activity Date - 04/19/2024 (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 CAN OPENER BLADE NOT IN USE WITH DRY SOIL RESIDUE AT THE TIME OF INSPECTION. INSTRUCTED PIC CAN OPENER MUST BE CLEANED AFTER EACH USE. TO PREVENT CONTAMINATION ACCRUING WHEN OPENING ANOTHER CAN OF FOOD.

##### **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 STORAGE RACKS AND FOOD EQUIPMENT AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC REMOVING THE PERSONA 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.

**S47 Nonfood-contact surfaces clean**

4-602.13 Nonfood Contact Surfaces

OBSERVED SUBSTANTIAL DEBRIS UNDER FRONT TONNAGE RACKS, ALSO UNDER THE 3 COMPARTMENT SINK AT THE TIME OF INSPECTION. AREAS MUST BE CLEANED ON A REGULAR BASIS TO REDUCE EXCESSIVE SOIL BUILD UP. INSTRUCTED PIC TO CLEAN AND SANITIZE BY THE END OF THE BUSINESS DAY.

**S53 Physical facilities installed, maintained, and clean**

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED AT THE TIME OF INSPECTION OBSERVED PIPING COMING OUT OF THE CEILING WITH A SIX INCH HOLE AT THE TIME OF INSPECTION. INSTRUCTED PIC HOLE MUST BE SEALED SO THERE IS NO ENTRY POINTS FOR PESTS. PIC MUST MAKE THE APPROPRIATE CORRECTIONS BY 5/3/24 HOLE MUST BE SEALED. SEND PHOTO TO ENVIRONMENTAL HEALTH AT (505) 977-3455.

OBSERVED TILE BY THE GREASE TRAP DAMAGED AND LOOSE AT THE TIME OF INCEPTION. INSTRUCTED PIC TILES MUST BE REPLACED AND SEALED SO NO MOISTURE GETS BELOW THE TILES. PIC MUST MAKE THE APPROPRIATE CORRECTIONS BY 5/3/24 OF THE TILES REPLACED . SEND PHOTO TO ENVIRONMENTAL HEALTH AT (505) 977-3455.

**WINGS GONE WILD LLC - 101 98TH ST NW 109**

Description - WINGS GONE WILD (Food Service Establishment)

Activity Date - 04/18/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

**09 OUT OF COMPLIANCE**

**S20 Proper cold holding food temperatures**

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

OBSERVED THE FOLLOWING POTENTIALLY HAZARDOUS FOODS NOT MAINTAINED AT A COLD HOLDING TEMPERATURE OF 41 DEGREES OR LESS AT TIME OF INSPECTION. TEMPERATURES: PORK MEAT IN MAKE TABLE AT 48.05 DEGREES, CUT CABBAGE F IN MAKE TABLE AT 55 DEGREES AND BACON IN MAKE TABLE AT 50 DEGREES. CHOPPED OILED GARLIC 47 DEGREES.

VIOLATION CORRECTED ON SITE BY INFORMING/OBSERVING PERSON IN CHARGE DISCARD TCS FOOD ITEMS BECAUSE THEY WERE IN THE MAKE TABLE SINCE YESTERDAY. CHEF WILL ONLY USE THE TOP HALF OF THE MAKE TABLE FOR TIME CONTROLLED FOR FOOD SAFETY FOR A FOUR HOUR TIME PERIOD UNTIL MAKE TABLE IS REPAIRED AND BROUGHT TO COMPLIANCE OF 41 DEGREES OR MORE. PIC MUST SEND ENVIRONMENTAL HEALTH A PHOTO OF THE REPAIR INVOICE ONCE HAS BEEN BROUGHT TO COMPLIANCE. SEND PHOTO OF THE INVOICE AT (505) 977-3455.

**S21 Proper date marking and disposition**

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

OBSERVED REFRIGERATED PREPARED FOOD SUCH AS CHIPOLTE SAUCE , JALAPENO SAUCE , WITHIN MAKE TABLE NOT MARKED TO INDICATE THE DATE OR DAY THE FOOD MUST BE CONSUMED, OR DISCARDED. INFORMED PERMIT HOLDER THAT REFRIGERATED PREPARED FOODS MUST BE CLEARLY MARKED TO INDICATE THE DATE OR DAY THE FOOD MUST BE CONSUMED, OR DISCARDED WHEN HELD AT 41 DEGREES OR LESS FOR A MAXIMUM OF 7 DAYS.

**S26 Toxic substances properly identified, stored, and used**

7-204.11 Sanitizers, Criteria-Chemicals

OBSERVED THREE COMPARTMENT SINK IS TESTED ABOVE COMPLIANCE IN SANITIZER CONCENTRATION AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC REMAKING THE SANITIZER. CONCENTRATION TESTED AT 100 PPM CHLORINE .

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

4-302.14 Sanitizing Solutions, Testing Devices

OBSERVED NO SANITIZER TEST STRIPS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY 4/19/24 TEST STRIPS MUST BE ON HAND TO TEST SANITIZER ACCURACY. SEND ENVIRONMENTAL HEALTH A PHOTO OF THE TEST STRIPS.

**S47 Nonfood-contact surfaces clean**

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

OBSERVED FOUNTAIN DRINK DISPENSER WITH SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC DISPENSER MUST BE CLEANED AND SANITIZED ON A DAILY BASIS.

**S49 Plumbing installed; proper backflow devices**

5-205.15 System Maintained in Good Repair

OBSERVED HAND WASH SINK, THREE COMPARTMENT SINK LEAKING AT THE TIME OF INSPECTION INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTION BY 4/23/24 SEND PHOTO OF THE INVOICE ONCE THE FAUCETS ARE BROUGHT TO COMPLIANCE.

**S53 Physical facilities installed, maintained, and clean**

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED CEILING TILES AND AIR VENT WITH SUBSTANTIAL SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TILES AND AIR VENTS MUST BE CLEANED ON A REGULAR BASIS.

**S54 Adequate ventilation and lighting; designated areas used**

4-202.18 Ventilation Hood Systems, Filters

OBSERVED HOOD WAS MISSING THE REQUIRED FILTER VENT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO INSTALL VENT BY THE END OF THE BUSINESS DAY.

Description - WINGS GONE WILD (Food Service Establishment-Bar)

Activity Date - 04/18/2024 (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 CONCENTRATION TEST BELOW SANITIZER CONCENTRATION AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC REMAKING SANITIZER. CONCENTRATION TESTED AT 100 PPM.

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

4-302.14 Sanitizing Solutions, Testing Devices

OBSERVED NO TEST STRIPS AVAILABLE AT THE TIME OF INSPECTION . PIC STATED HE WILL HAVE ON HAND ON 4/19/24.

**S47 Nonfood-contact surfaces clean**

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

OBSERVED INTERIOR OF THE KEG REFRIGERATOR WITH SUBSTANTIAL DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC KEG CASE MUST BE CLEANED ON A REGULAR BASIS.

KEVA JUICE SW LLC - 6800 MENAUL BLVD NE

Description - KEVA JUICE 11 (Food Service Establishment)

Activity Date - 04/17/2024 (Service - FOOD FOLLOW-UP INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

**09 OUT OF COMPLIANCE**

**S36 Insects, rodents, and animals not present**

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

AT THE TIME OF INSPECTION OBSERVED ONE DEAD COCKROACH ON HANDLE OF FOOD SCOOP IN DIRECT CONTACT WITH ICE IN ICE MACHINE. INSTRUCTED PIC TO REMOVE DEAD COCKROACH FROM ICE MACHINE AND FOOD SCOOP, REMOVE ICE AND DISCARD ICE CLEAN AND SANITIZE ICE MACHINE.

## **CIELOS ABIERTOS LLC - 3111 TOREADOR DR NE**

Description - CIELOS ABIERTOS (Not-For-Profit-Limited Facility, Commercial)

Activity Date - 04/19/2024 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

### **09 OUT OF COMPLIANCE**

#### **S14 Food-contact surfaces: cleaned and sanitized**

4-702.11 Before Use After Cleaning

Observed utensils and equipment are not being properly sanitized after being washed at the time of inspection, due to dish machine not being operational. Instructed PIC to temporarily set up basins for rinse and sanitize for warewashing. Instructed PIC to contact CHPD for re-inspection when dish machine is replaced for verification. All corrections must be made by 04-22-2024. Failure to comply may result in further enforcement actions up to and including closure of facility.

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

4-101.19 Nonfood-Contact Surfaces

Observed nonfood contact surface that was absorbent at the time of inspection.

The surface was located inside the side cabinet -is shelving.

The surface was made out of unsealed wood.

The condition of the surface was not sealed or is porous and not easily cleanable.

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

Instructed PIC to replace the surface with a material that is nonabsorbent or to seal or paint the shelving so that it is nonabsorbent, non-porous and easily cleanable.

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



4-501.15 Warewashing Machines, Manufacturers' Operating Instructions

Observed a warewashing machine being operated outside of the manufacturer's operating specifications.

The machine was not operating at the proper temperature.

Location: under counter

Cycle: ALL. NOT OPERATIONAL AT THE TIME OF INSPECTION.

Actual Operating Temperature: N/A

To ensure properly cleaned and sanitized equipment and utensils, warewashing machines must be operated properly. The manufacturer affixes a data plate to the machine providing vital, detailed instructions about the proper operation of the machine including wash, rinse, and sanitizing cycle times and temperatures which must be achieved.

A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions.

Instructed PIC that the equipment or utensils from the observed batch of warewashing must be recleaned and sanitized through other means> Instructed PIC to set up manual warewashing temporarily that consists of two basins set up next to sink to allow required wash, rinse and sanitize steps for warewashing.

**S8 Adequate hand washing sinks properly supplied and accessible**

5-203.11 Handwashing Sinks-Numbers and Capacities

Observed a single basin sink in the kitchen area with soiled dishes in the basin at the time of inspection. Upon inquiring about location of designated hand washing sink. Employee stated that they either use the single basin sink in kitchen or the one in the restroom.

Observed designated hand washing sink is not available or being used for other purposes other than hand washing or is not installed in kitchen area at the time of inspection. Instructed operator to install separate hand washing sink within 30 days.

Instructed operator to contact chpd when hand washing sink is installed. Failure to comply by 05-19-2024, may result in further enforcement actions. PIC must also contact CHPD when sink is installed for verification.

**OAK TREE CAFE INC - 4545 ALAMEDA BLVD NE**

Description - OAK TREE CAFE (Food Service Establishment)

Activity Date - 04/19/2024 (Service - HIGH RISK / 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 CONTAINERS OF SALAD TOPPINGS WITH NO COMMON NAME IDENTIFYING THEM. INSTRUCTED PIC THAT ALL FOOD ITEMS NEED A COMMON NAME IDENTIFYING LABEL.

**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 GASKETS ON BOTH THE SANDWICH AND SALAD STATION REACH IN COOLERS

AT TIME OF THE INSPECTION. INSTRUCTED PIC TO REPLACE ALL DAMAGED DOOR GASKETS TO ENSURE TEMPERATURE INSIDE COLD HOLDING UNITS IS MAINTAINED AT 41°F OR BELOW.

**TENAMPA NM RESTAURANT LLC - 101 98TH ST NW STE 105**

Description - TENAMPA NM RESTAURANT LLC (Food Service Establishment)

Activity Date - 04/16/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

**09 OUT OF COMPLIANCE**

**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 CHORIZO AT 52.5 DEGREES SLICED SAUSAGE AT 47 DEGREES F STORED INSIDE ICE BATH INSIDE THE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL COLD HELD TCS FOOD ITEMS MUST BE HOT HELD AT 41 DEGREES F OR BELOW. INSTRUCTED PIC TO ADD ICE TO ICE BATH AND TIME STAMP TO ICE BATH STATING WHEN FOOD WAS PUT INTO ICE BATH AND NOT TO EXCEED 4 HOURS.

**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 REACH IN REFRIGERATOR, SUCH AS GUACAMOLE, DICED TOMATOES, DICED ONION, SLICED JALAPEÑOS, CHORIZO, CHOPPED BACON, SHREDDED CHEESE WITH NO DATE MARKING 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. VIOLATION WAS CORRECTED ON SITE BY PIC DATE MARKING ALL ITEMS.

**S22 Time as a public health control: procedures and record**

3-501.19 Time as a Public Health Control

OBSERVED ITEMS SUCH AS ONIONS, PEPPERS, CHORIZO AND SLICED SAUSAGE IN ICE BATH WITH NO RECORD OF TIME STAMP OF WHEN THE FOOD WAS PUT INTO THE ICE AT TIME OF THE INSPECTION. INSTRUCTED PIC THAT THEY MUST HAVE A LOG AND RECORD TIME STAMP OF WHEN FOOD WAS PUT INTO ICE BATH NOT TO EXCEED 4 HOURS.

**S36 Insects, rodents, and animals not present**

6-202.15 Outer Openings, Protected

OBSERVED GAP IN BACK DOOR AT BOTTOM OF DOOR AT TIME OF THE INSPECTION. INSTRUCTED PIC TO INSTALL OR REPLACE DOOR SWEEP TO FILL GAB AND PREVENT ENTRY POINTS FOR PESTS. PLEASE MAKE REPAIRS BY 4/23/24 AND SEND PHOTOS OF COM PLEATED WORK TO ENVIRONMENTAL HEALTH CHPD AT 505-977-3455

**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 WIRE FOOD STORAGE SHELVING NEXT TO AND ABOVE FOOD AND FOOD SERVICE ARTICLES AT THE TIME OF INSPECTION. 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. NO EATING OR SMOKING IS ALLOWED IN THE FOOD AREAS.

**S47 Nonfood-contact surfaces clean**

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

OBSERVED SOIL AND DEBRIS BUILD UP ON LARGE STAND MIXER IN KITCHEN AT TIME OF THE INSPECTION. INSTRUCTED PIC TO REMOVE SOIL AND DEBRIS BUILD UP, CLEAN AND SANITIZE AND PUT ON CLEANING SCHEDULE TO PREVENT FUTURE SOIL AND DEBRIS BUILD UP.

OBSERVED SUBSTANTIAL FOOD AND SOIL DEBRIS ON FLOOR AND ON SIDES OF FRYER, GRILL AND, DISH MACHINE IN KITCHEN AT TIME OF THE INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS CLEAN AND SANITIZE AND PUT ON CLEANING SCHEDULE TO PREVENT FUTURE BUILD UP.

**S53 Physical facilities installed, maintained, and clean**

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED CEILING IN KITCHEN WITH GAPS DUE TO MOVED OR MISSING CEILING TILES AT THE TIME OF INSPECTION. INSTRUCTED PIC TO SEAL ALL OPENINGS IN CELING TO PREVENT ACCES POINTS FOR INSECTS OR RODENTS. PLEASE MAKE REPAIRS BY 4/30/24 AND SEND PHOTOS OF REPAIR TO ENVIRONMENTAL HEALTH CHPD AT 505-977-3455.

**S54 Adequate ventilation and lighting; designated areas used**

6-403.11 Designated Areas-Employee Accommodations for eating/drinking/smoking

OBSERVED PERSONAL BELONGING (CELL PHONES, CHECKBOOK) STORED ON WIRE SHELF NEXT TO AND ABOVE FOOD ITEMS AND SERVICE ARTICLE IN THE KITCHEN AT TIME OF THE INSPECTION. INSTRUCTED PIC THAT NO PERSONAL BELONGINGS CAN BE STORED WITH FOOD, FOOD EQUIPMENT, AND FOOD SERVICE ARTICLES TO PREVENT POTENTIAL CONTAMINATION.

4-202.18 Ventilation Hood Systems, Filters

OBSERVED HOOD VENT FILTERS WITH SUBSTANTIAL GREASE AND SOIL BUILD UP AT TIME OF THE INSPECTION. INSTRUCTED PIC TO REMOVE GREASE AND SOIL BUILD UP, CLEAN AND SANITIZE AND PUT ON A ROUTINE CLEANING SCHEDULE TO PREVENT FUTURE BUILD UP.

**TERCER CIELO - 4409 GLENWOOD HILLS DR NE**  
Description - TERCER CIELO (Not-For-Profit-Limited Facility, Commercial)  
**Activity Date - 04/18/2024 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)**

**CIRCLE K - 361 COORS BLVD NW**  
Description - CIRCLE K (Retail - Self Service & Prepackage Foods)  
**Activity Date - 04/15/2024 (Service - ROUTINE FOOD INSPECTION / 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 FOOD AND SOIL DEBRIS BUILD UP ON COFFEE EQUIPMENT LOCATED AT THE SELF SERVE BEVERAGE BAR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AS WELL AS TO CLEAN AND SANITIZE ALL BEVERAGE BAR SURFACES AND EQUIPMENT TO PREVENT CONTAMINATION FROM OCCURRING.

**CIRCLE K 1243 - 141 98TH ST NW**  
Description - CIRCLE K 1243 (Retail - Self Service & Prepackage Foods)  
**Activity Date - 04/17/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)**

**09 OUT OF COMPLIANCE**

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

4-204.17 Ice Units, Separation of Drains

OBSERVED EXCESSIVE CONDENSATION BUILD UP IN THE ICE CREAM FREEZER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE THE APPROPRIATE CORRECTIONS BY 4/24/24 FREEZER MUST BE BROUGHT TO COMPLIANCE CLEANED AND REPAIRED. SEND PHOTO OF THE SERVICE INVOICE AT ENVIRONMENTAL HEALTH AT (505) 977-3455.

**S47 Nonfood-contact surfaces clean**

4-602.13 Nonfood Contact Surfaces

OBSERVED SUBSTANTIAL DEBRIS BEHIND THE STORAGE RACKS WHERE THE COKE SYRUPS ARE STORED AT THE TIME OF INSPECTION. INSTRUCTED PIC AREAS MUST BE CLEANED AND SANITIZED ON A REGULAR BASIS TO REDUCE EXCESSIVE SOIL BUILD UP.

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

OBSERVED HOT CASE WITH DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. CASE MUST BE CLEANED AND SANITIZED WHEN NOT IN USE.

OBSERVED MILK COLD CASE INTERIOR WITH EXCESSIVE DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC SALES CASES MUST BE CLEANED ON A REGULAR BASIS TO REDUCE EXCESSIVE SOIL BUILD UP.

**S54 Adequate ventilation and lighting; designated areas used**

6-304.11 Mechanical-Ventilation

OBSERVED FAN GUARDS AND CEILINGS IN THE WALK IN COOLER WITH EXCESSIVE SOIL AND DUST BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC FAN GUARDS MUST BE CLEANED AND SANITIZED ON A REGULAR BASIS TO REDUCE EXCESSIVE SOIL BUILD UP.

Description - CIRCLE K 1243 (Food Service Establishment)

Activity Date - 04/17/2024 (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 AND HAND CONTACT SURFACES AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC MAKING QUAT SANITIZER. CONCENTRATION TESTED AT 300 PPM.

**S47 Nonfood-contact surfaces clean**

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

OBSERVED FOOD EQUIPMENT WITH A HANDLE NOT CLEANED AFTER USE AT THE TIME OF INSPECTION. INSTRUCTED PIC FOOD EQUIPMENT MUST BE CLEANED AND SANITIZED BY THE END OF THE BUSINESS DAY.

4-602.13 Nonfood Contact Surfaces

OBSERVED FREEZER AND COOLER WITH SUBSTANTIAL DEBRIS ON FLOORS UNDER STORAGE RACKS AT THE TIME OF INSPECTION. INSTRUCTED PIC AREAS 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 DRAINS IN FOOD SERVICE ARE WITH SUBSTANTIAL DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC DRAINS MUST BE CLEANED ON A REGULAR BASIS TO REDUCE EXCESSIVE SOIL BUILD UP.

**S8 Adequate hand washing sinks properly supplied and accessible**

6-301.12 Hand Drying Provision

OBSERVED NO SOAP OR PAPER TOWELS SUPPLIED AT THE HAND SINK AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE STOCKING THE HAND WASH SINK.

6-301.11 Handwashing Cleanser, Availability

OBSERVED HAND SINK BY DISH WASHING AREA WITH NO HAND CLEANSER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PLACE HAND SOAP AT THE HAND WASH STATION BY THE END OF THE BUSINESS DAY.

**PINON COFFEE HOUSE - 4545 ALAMEDA BLVD NE STE I**

Description - PINON COFFEE (Food Service Establishment)

Activity Date - 04/19/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

**09 OUT OF COMPLIANCE**

**S13 Food separated and protected**

3-304.11 Food Contact with Equipment and Utensils

OBSERVED COFFEE ICE CUBES IN FREEZER IN MAKE AREA AND BACK STOCK FREEZER UNCOVERED AND UNPROTECTED FROM CONTAMINATION AT TIME OF THE INSPECTION. INSTRUCTED PIC THAT ALL FOOD ITEMS MUST BE COVERED AND PROTECTED TO PREVENT CONTAMINATION DURING FREEZING PROCESS AND WHILE IN STORAGE. THIS VIOLATION WAS NOTED ON LAST INSPECTION REPORT 7/5/2022

**S14 Food-contact surfaces: cleaned and sanitized**

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

OBSERVED QUAT SANITIZER BUCKET TESTING BELOW THE MINIMUM REQUIRED PARTS PER MILLION AT (50 PPM) 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.

**S39 Wiping cloths: properly used and stored**

3-304.14 Wiping Cloths, Use Limitation

OBSERVED SOILED TOWELS ON TOP OF AS WELL AS UNDER THE ESPRESSO MACHINE AT TIME OF THE INSPECTION. INSTRUCTED PIC THAT ALL TOWELS NEED BE PUT BACK INTO SANITIZER BUCKET IF NOT IN USE.

**S4 Proper eating, tasting, drinking, or tobacco use**

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER EMPLOYEE DRINKS STORED ON PREP TABLE NEXT TO COFFEE SYRUPS, SINGLE USE CUPS AND LIDS AT THE TIME OF INSPECTION. OBSERVED EMPLOYEE DRINKS STORED IN REACH IN COOLER WITH AND NEXT TO PREPACKAGED BURRITOS IN REAR STORAGE AREA. 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.

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

4-101.11 Characteristics-Materials for Construction and Repair

OBSERVED TORN GASKETS ON REACH IN COOLER ON BOTH THE MAKE LINE COOLER AS WELL AS THE REAR STORAGE COOLER IN BACK OF FACILITY. INSTRUCTED PIC TO REPLACE ALL DAMAGED DOOR GASKETS TO ENSURE TEMPERATURE INSIDE COLD HOLDING UNITS IS MAINTAINED AT 41°F OR BELOW.

4-101.19 Nonfood-Contact Surfaces

OBSERVED SUBSTANTIAL ICE BUILD UP IN REACH IN COOLER BELOW COFFEE MAKERS AT TIME OF THE INSPECTION. INSTRUCTED PIC TO REMOVE ICE BUILD UP AND CLEAN AND SANITIZE REACH IN COOLER.

**S47 Nonfood-contact surfaces clean**

4-602.13 Nonfood Contact Surfaces

OBSERVED REACH IN COOLER IN REAR STORAGE AREA WITH SOIL AND DEBRIS BUILD UP ON INSIDE THE COOLER AT TIME OF THE INSPECTION. INSTRUCTED PIC TO REMOVE SOIL AND DEBRIS, CLEAN AND SANITIZE AND PUT ON CLEANING SCHEDULE TO PREVENT SOIL AND DEBRIS BUILD UP.

OBSERVED CABINET SHELVES UNDER PASTRY DISPLAY CASE WITH FOOD AND SOIL DEBRIS AT TIME OF THE INSPECTION. INSTRUCTED PIC TO REMOVE FOOD AND SOIL DEBRIS, CLEAN AND SANITIZE AND PUT ON CLEANING SCHEDULE TO PREVENT DEBRIS BUILD UP.

**TURNING POINT DETOX LLC - 9808 CLAREMONT AV NE**

Description - TURNING POINT DETOX LLC (Not-For-Profit-Limited Facility, Commercial)

Activity Date - 04/18/2024 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

## 09 OUT OF COMPLIANCE

### **S33 Approved thawing methods used**

3-501.13 Thawing

Observed frozen time/temperature control for safety food improperly thawing at the time of inspection.

Food: CHORIZO

Location: IN BASIN OF SINK

Method: WITHOUT COLD RUNNING WATER

Freezing prevents microbial growth in foods, but usually does not destroy all microorganisms. Improper thawing provides an opportunity for surviving bacteria to grow to harmful numbers and/or produce toxins. Food must be thawed in an approved method such as:

- A. under refrigeration maintaining food below 41\* F or below,
- B. submerged under running water at 70\* F, or below with sufficient velocity to agitate and float off loose particles in the overflow, if ready-to-eat does not go above 41\*F, or if raw, does not exceed 41\* F for four (4) hours including the cooking or re-cooling process
- C. in a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process, or when the entire, uninterrupted cooking process takes place in the microwave oven
- D. as part of the cooking process
- E. prepared for immediate service in response to an individual consumer's order

Instructed PIC to retrain food employees on thawing food and PIC corrected violation by observed employee place chorizo into refrigerator

OR

PIC voluntarily discarded improperly thawing product.

**LONGHORN STEAKHOUSE #5553 - 6600 MENAUL BLVD NE STE 700**

Description - LONGHORN STEAKHOUSE BAR (Food Service Establishment-Bar)

**Activity Date - 04/15/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED**

## 09 OUT OF COMPLIANCE

### **S47 Nonfood-contact surfaces clean**

4-602.13 Nonfood Contact Surfaces

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

Observed nonfood contact surface with the build up of soil residues.  
The surface was located inside cabinets, and keg coolers.

The condition of the surface was covered in debris. 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.

### **S50 Sewage and waste water properly disposed**

5-402.13 Conveying Sewage

5-403.11 Approved Sewage Disposal System

Observed liquid food wastes and liquid that containers chemicals at the sink basins and hand washing station located in the bar leaking liquid directly on to the ground from the plumbing system. Liquid food wastes and rainwater can provide a source of bacterial contamination and support populations of pests. Proper storage and disposal of wastes and drainage of rainwater eliminate these conditions.

Instructed PIC to make repairs to the plumbing system to ensure that condensate and other non-sewage liquids and rainwater drain from the point of discharge to the point of disposal.

### **S53 Physical facilities installed, maintained, and clean**

Facility cleaned the flooring and walls.

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

Observed the following areas of the facility in disrepair. Observed corners of walls in disrepair by having gaps, and crevices. 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 have gaps and crevices repaired so that it is able to serve their intended purpose properly such as preventing harborage for insects.

## **THE CHEESECAKE FACTORY - 6600 MENAUL BLVD NE STE 600**

Description - THE CHEESECAKE FACTORY BAR (Food Service Establishment-Bar)

Activity Date - 04/15/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

### **09 OUT OF COMPLIANCE**

#### **S36 Insects, rodents, and animals not present**

6-202.15 Outer Openings, Protected

Observed holes or other gaps in the structure of the facility and observed doors to the outside that are not tight fitting, light can be seen at the edges.

Location: exterior doors The presence of insects and rodents is minimized by protecting outer openings to the food establishment. Outer openings of a food establishment shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls and ceilings.

Instructed PIC to repair the holes/gaps identified to prevent entrance of pests.

6-501.111 Controlling Pests

6-202.16 Exterior Walls and Roofs, Protective Barrier

Observed minimal rodent droppings behind the bar area equipment. The area is inaccessible to clean. Instructed PIC to work with pest control services to monitor and maintain the area to prevent it from becoming a further issue. Immediately on the outside exterior wall along the patio perimeter, observed large gaps between the wall and flooring. Instructed PIC to seal the gap to prevent it from becoming an entry point or a site of harborage for insects, rodents or debris build up.

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 actives set traps and perform treatment as needed. Facility is to provide EHD with appropriate pest control records. Instructed PIC to follow the provided CDC guidelines for cleaning of rodent fecal matter, urine, and nesting material.

#### **S48 Hot and cold water available; adequate pressure**

#### **S50 Sewage and waste water properly disposed**

5-402.13 Conveying Sewage

5-403.11 Approved Sewage Disposal System

Observed liquid food wastes and liquid that containers chemicals at multiple hand washing station located in bar area by pouring liquid directly on to the ground from the plumbing system. Liquid food wastes and rainwater can provide a source of bacterial contamination and support populations of pests. Proper storage and disposal of wastes and drainage of rainwater eliminate these conditions.

Instructed PIC to make repairs to the plumbing system to ensure that condensate and other non-sewage liquids and rainwater drain from the point of discharge to the point of disposal.

**S52 Garbage/refuse properly disposed; facilities maintained**

6-202.110 Outdoor refuse Areas, Curbed and Graded to Drain

5-501.15 Outside Receptacles

5-501.11 Outdoor Storage Surface

5-501.12 Outdoor Enclosure

Observed that the outdoor surface for refuse and recyclables was not sloped to drain.

The surface was located in the exterior garbage coral. The surface was made out of concrete and metal.

The condition of the surface was pooling with waste water. Liquid food wastes and rainwater can provide a source of bacterial contamination and support populations of pests. Proper storage and disposal of wastes and drainage of rainwater eliminate these conditions. Instructed PIC to only store refuse and recyclables on a surface that is nonabsorbent, smooth, durable, and sloped to drain. Facility stated they were going to make repairs and add a slot to drain waste liquid properly to the trough drain.

**S53 Physical facilities installed, maintained, and clean**

6-501.12 Cleaning, Frequency and Restrictions

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

Instructed person in charge to remove build up and debris, and to clean and sanitize the floors and walls.

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 bar area and server station. 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, and tears repaired so that it is able to serve their intended purpose properly.

Description - THE CHEESECAKE FACTORY BAR (Food Service Establishment-Bar)

Activity Date - 04/18/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

**09 OUT OF COMPLIANCE**

**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: Bar reach in coolers and ice well

Food Items: Strawberry lemonade, Cucumber Lemonade, Pineapple Syrup, Ambient Air.

Temperature: 48.0F, 53.0F, 51.5F, 48.0F, 51.5F. 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. PIC voluntarily discarded food items improperly cold held.

**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 coolers Food Items: Cold Brew Concentrate

Expiration Dates: None Present. 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

### S36 Insects, rodents, and animals not present

#### 6-202.15 Outer Openings, Protected

Observed holes or other gaps in the structure of the facility and observed doors to the outside that are not tight fitting, light can be seen at the edges.

Location: exterior doors The presence of insects and rodents is minimized by protecting outer openings to the food establishment. Outer openings of a food establishment shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls and ceilings.

Instructed PIC to repair the holes/gaps identified to prevent entrance of pests.

### S50 Sewage and waste water properly disposed

#### 5-403.12 Other Liquid Wastes and Rainwater

Observed significant pooling liquid underneath the west side of the bar area with liquid drops on plumbing pipes. Liquid food wastes and rainwater can provide a source of bacterial contamination and support populations of pests. Proper storage and disposal of wastes and drainage of rainwater eliminate these conditions.

Instructed PIC to ensure that condensate and other non-sewage liquids and rainwater drain from the point of discharge to the point of disposal.

### S53 Physical facilities installed, maintained, and clean

#### 6-501.12 Cleaning, Frequency and Restrictions

Observed build up and debris on the flooring and walls in the bar area, area is improving with cleanliness. 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 continue remove build up and debris, and to clean and sanitize the floors and walls.

#### 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 bar area and server station. 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, and tears repaired so that it is able to serve their intended purpose properly.

Description - THE CHEESECAKE FACTORY (Food Service Establishment)

Activity Date - 04/18/2024 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

## 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 4 Priority Violations, and 2 Priority Foundation. Instructed PIC to retrain employees on food safety and violations listed on this form to help ensure the safety of consumers and public. CHPD will require Cheesecake Factory to attend Food Safety Training provided by CHPD. CHPD will work with PIC on scheduling time to perform training. Reminded PIC to continue to work on creating a food safety culture with staff.

### 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: Walk in cooler

Food Item: Multiple varieties of pasta open to the elements and placing printed sticker in the food items. Food must be protected from contamination by storing the food in packages, covered containers, or wrappings.

Instructed PIC to ensure that all food is covered during storage and to train employees on proper food storage procedures.

### 3-304.15(A) Gloves, Use Limitation

Observed employees fail to change single-use gloves when switching between tasks and performing other tasks.

Location: kitchen area

Activity: moving in and out of areas from kitchen to walk ins opening and closing doors etc., cleaning and sanitizing surfaces with sanitizer towels, taking dirty dishes back to warewashing area and back to preparing food dishes Single-use gloves must only be used for one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.

Cross contamination may occur when single use gloves are not changes regularly or kept in good, clean condition.

Instructed PIC to retrain staff on the proper use of single-use gloves and the frequency and times they should be changed.

Single-use gloves are a food utensil and must be treated as such to prevent the contamination of food. Advised PIC to ensure replacement single-use gloves are readily available to encourage employees to change them as often as necessary.

### **S21 Proper date marking and disposition**

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

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

Location: Walk in cooler Food Items such as: Steak Rub Date: 4/18/24 at 7:45 Ready-to-eat, time/temperature control for safety food held longer than a 24 hour period shall be marked to indicate the date or day by which the food is to be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days.

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

PIC voluntarily discarded food items bearing no date markings.

### **S36 Insects, rodents, and animals not present**

#### 6-202.15 Outer Openings, Protected

Observed holes or other gaps in the structure of the facility and observed doors to the outside that are not tight fitting, light can be seen at the edges.

Location: exterior doors The presence of insects and rodents is minimized by protecting outer openings to the food establishment. Outer openings of a food establishment shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls and ceilings.

Instructed PIC to repair the holes/gaps identified to prevent entrance of pests.

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

#### 4-501.11 Good Repair and Proper Adjustment-Equipment

Observed utensils in a state of poor repair.

Type: Food Container

The condition of the utensils: Broken, with pieces missing and cracks. A utensil can act as a source of contamination to the food it contacts if it is not maintained in good repair. Instructed PIC to repair or replace utensil.

### **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 significant soil residues.

The surfaces were located in such areas as: minimal in cabinets, compressor area, fire suppression system, standing mixer, floor drains and warewashing machine particularly shoots for pan area.

The condition of the surface was covered in 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.

#### **S50 Sewage and waste water properly disposed**

5-402.13 Conveying Sewage

5-403.11 Approved Sewage Disposal System

Observed liquid food wastes and liquid that containers chemicals at warewashing machine pouring waste liquid directly on to the ground from the plumbing system. Liquid food wastes and rainwater can provide a source of bacterial contamination and support populations of pests. Proper storage and disposal of wastes and drainage of rainwater eliminate these conditions.

Instructed PIC to make repairs to the plumbing system to ensure that condensate and other non-sewage liquids and rainwater drain from the point of discharge to the point of disposal.

#### **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 including in dry storage area, garbage area around plumbing systems, kitchen area and soda beverage in a box area. 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, and tears repaired so that it is able to serve their intended purpose properly.

#### **S6 Hands clean and properly washed**

2-301.14 When to Wash

Observed food employee not wash hands when required.

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

### **TROPICAL SMOOTHIE CAFE - 9935 COORS BYPASS BLVD NW STE D**

Description - TROPICAL SMOOTHIE CAFE (Food Service Establishment)

Activity Date - 04/17/2024 (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 ON PRODUCE DICER BEING STORED ON CLEAN DISH STORAGE RACK AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE DICER AND INFORMED PIC THAT THE DICER MUST BE CLEANED BETWEEN EACH USE BEFORE BEING PUT AWAY TO PREVENT BUILD UP FROM OCCURRING.

##### **S35 Food properly labeled; original container**

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

OBSERVED MULTIPLE FOODS AND CONDIMENTS THROUGHOUT KITCHEN BEING STORED IN BULK CONTAINERS MISSING LABELING INFORMATION AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL FOODS REMOVED FROM THERE CONTAINER OF ORIGIN NEED TO BE LABELED WITH A COMMON NAME ON ALL BULK CONTAINERS.

**S47 Nonfood-contact surfaces clean**

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

1. OBSERVED FOOD DEBRIS BUILD UP INSIDE MULTIPLE REACH IN REFRIGERATORS AND REFRIGERATED MAKE TABLES AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AS WELL AS CLEAN AND SANITIZE ON A REGULAR BASIS TO PREVENT THE ACCUMULATION OF FOOD DEBRIS WITH IN THE COLD HOLDING UNITS.

2. OBSERVED WARMING COUNTER AREA AND OVENS TO BE IN NEED OF CLEANING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ALL FOOD EQUIPMENT ON A REGULAR BASIS TO PREVENT CONTAMINATION FROM OCCURRING.

3. OBSERVED BEVERAGE BAR PREP AREA TO HAVE SOIL AND DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ALL FOOD EQUIPMENT ON A REGULAR BASIS TO PREVENT CONTAMINATION FROM OCCURRING.

4. OBSERVED INTERIOR OF BOTH SPRAY NOZZLES ON 3 UTILITY SINKS 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 NOZZLES ON A REGULAR BASIS TO PREVENT CONTAMINATION FROM OCCURRING.

**S53 Physical facilities installed, maintained, and clean**

6-501.12 Cleaning, Frequency and Restrictions

1. OBSERVED FLOORS THROUGHOUT FACILITY AND UNDERNEATH FOOD EQUIPMENT AND STORAGE RACKS TO HAVE EXCESSIVE FOOD AND DEBRIS BUILD AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AS WELL AS TO CLEAN AND SANITIZE ON A REGULAR BASIS TO PREVENT THE BUILD UP FROM OCCURRING AND TO PREVENT THE ATTRACTION OF PESTS.

2. OBSERVED SUBSTANTIAL FOOD BUILD UP UNDER STORAGE RACKS LOCATED INSIDE THE WALK IN COOLERS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE FOOD DEBRIS BUILD UP AS WELL AS CLEAN AND SANITIZE THE WALK IN COOLER FLOORS ON A REGULAR BASIS TO PREVENT CONTAMINATION FROM OCCURRING.

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

1. OBSERVED MULTIPLE 1/4 HOLES THAT NEED TO BE SEALED SUCH AS ABOVE THE 3 COMP SINK, ON THE NORTH SIDE WALL IN BACK PREP AREA AND ON SOUTH WALL ABOVE FOOD PREP LINE, AT THE TIME OF INSPECTION. INSTRUCTED PIC TO SEAL ALL HOLES TO PREVENT MOISTURE AND INSECTS FROM ENTERING INTO THE FACILITY.

2. OBSERVED DAMAGED BASE COVING ALONG THE WALL IN FRONT OF THE STOCK ROOM ICE MACHINE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR THE DAMAGED BASE COVING TO COME BACK INTO COMPLIANCE.

**S54 Adequate ventilation and lighting; designated areas used**

6-501.12 Cleaning, Frequency and Restrictions

1. OBSERVED DUST DEBRIS AND BUILD UP ON OVERHEAD AIR CONDITIONING VENTS ABOVE THE LOBBY SEATING AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT A REGULAR CLEANING SCHEDULE SHOULD BE ESTABLISHED AND FOLLOWED TO MAINTAIN THE FACILITY IN A CLEAN AND SANITARY MANNER TO PREVENT CONTAMINATION OF FOOD AND FOOD EQUIPMENT BELOW FROM OCCURRING.

2. OBSERVED LIGHTING ABOVE THE FOOD PREP AREA WITH SUBSTANTIAL SOIL DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN ON A FREQUENT BASIS TO ELIMINATE DEBRIS BUILD UP.

**S8 Adequate hand washing sinks properly supplied and accessible**

6-301.12 Hand Drying Provision

OBSERVED NO PAPER TOWELS AVAILABLE IN THE MENS RESTROOM HAND WASHING STATION AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL HAND WASHING STATIONS MUST BE FULLY STOCKED AT ALL TIMES FOR EMPLOYEES TO PROPERLY WASH HANDS.

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

Description - AUNTIE ANNE'S PRETZELS (Food Service Establishment)

Activity Date - 04/17/2024 (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 ORGANIC BUILD UP IN ICE MACHINE AT THE TIME OF INSPECTION. ALCOHOL SWAB WAS USED TO WIPE THE GASKET ON THE INSIDE OF THE MACHINE AND CAME BACK DIRTY. INSTRUCTED PIC TO REMOVE ICE, CLEAN AND SANITIZE THE MACHINE AND INFORMED THAT THIS SHOULD OCCUR AT LEAST ONCE PER MONTH TO AVOID FUTURE BUILDUP.

**S36 Insects, rodents, and animals not present**

6-202.15 Outer Openings, Protected

OBSERVED MAIN DOOR TO BE MISSING DOOR SWEEP CREATING A GAP BETWEEN THE DOOR AND FLOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO INSTALL DOOR SWEEP TO COME BACK INTO COMPLIANCE.

**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 UNCOVERED SINGLE USE PASTY BAGS WITH FOOD DEBRIS BUILD UP STORED ON SHELF IN SERVICE AREA COUNTER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO COVER AND PROTECT ALL STORED FOOD CONTACT SINGLE USE ITEMS TO PREVENT CONTAMINATION.

**S47 Nonfood-contact surfaces clean**

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

1. OBSERVED SOIL AND FOOD DEBRIS BUILD UP ON PRETZEL OVEN INTERIOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE THE OVEN ON A REGULAR BASIS TO PREVENT CONTAMINATION FROM OCCURRING.

**S53 Physical facilities installed, maintained, and clean**

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

1. OBSERVED OPEN AND UNENCLOSED CEILING ABOVE STOCK ROOM FOOD PREP AREA LEAVING RAFTERS AND UTILITY LINES EXPOSED CREATING A PEST ENTRY POINT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR THE CEILING SO IT IS PROPERLY SEALED OFF AND ENCLOSED PREVENTING A PEST ENTRY POINT AND TO PROTECT FOOD AND FOOD CONTACT SURFACES BELOW FROM CONTAMINATION.

2. OBSERVED COUNTER ON THE RIGHT SIDE OF THE OF THE SLUSHY MACHINES TO HAVE LARGE OPENING BETWEEN THE COUNTER AND UNSEALED WALL CREATING A PEST ENTRY POINT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PROPERLY SEAL OFF THE LARGE OPENING TO COME BACK INTO COMPLIANCE.

6-201.17 Walls and Ceilings, Attachments

OBSERVED MISSING CEILING TILE ABOVE ELECTRICAL CONDUIT CREATING A LARGE OPENING AND PEST ENTRY POINT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE THE CEILING TILE TO PROPERLY FIT AND SEAL OFF CEILING TO PREVENT A PEST ENTRY POINT INTO THE FACILITY.

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED FLOORS THROUGHOUT STOCKROOM AND UNDERNEATH EQUIPMENT BUT ESPECIALLY UNDER STORAGE RACKS TO HAVE SUBSTANTIAL SOIL AND DEBRIS BUILD AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AS WELL AS TO CLEAN AND SANITIZE FLOORS ON A REGULAR BASIS TO PREVENT THE BUILD UP FROM OCCURRING AND TO PREVENT THE ATTRACTION OF PESTS.

## STARBUCKS COFFEE #51106 - 5730 MCMAHON BLVD NW

Description - STARBUCKS COFFEE #51106 (Food Service Establishment)

Activity Date - 04/16/2024 (Service - ROUTINE FOOD INSPECTION / 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 MULTIPLE GALLONS OF MILK SITTING DIRECTLY IN SPILLED MILK IN THE REACH IN REFRIGERATOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE THE SPILL TO PREVENT CONTAMINATION FROM OCCURRING.

#### **S14 Food-contact surfaces: cleaned and sanitized**

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

OBSERVED BOTH SANITIZER BUCKETS IN THE BARISTA 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**

6-202.15 Outer Openings, Protected

OBSERVED VISIBLE GAP ALONG THE BOTTOM OF REAR 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.

#### **S4 Proper eating, tasting, drinking, or tobacco use**

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED PERSONAL FOOD CONTAINER AND PERSONAL BEVERAGES BEING STORED IN REACH IN REFRIGERATOR DIRECTLY OVER FOOD ITEMS MEANT FOR RESTAURANT OPERATIONS AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL EMPLOYEE FOOD AND PERSONAL FOOD CONTAINERS MUST BE STORED AWAY FROM FOOD, FOOD EQUIPMENT AND UTENSILS MEANT FOR RESTAURANT PATRONS TO PREVENT CONTAMINATION FROM OCCURRING.

**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 GASKET INSIDE REACH IN FREEZER IN STOCKROOM HOUSING SANDWICHES AT THE TIME OF INSPECTION. INSTRUCTED PIC TO TO REPLACE GASKETS TO INSURE COLD HOLDING UNIT IS ABLE TO MAINTAIN TEMPERATURE AT 0°F OR BELOW.

**S47 Nonfood-contact surfaces clean**

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

1. OBSERVED FOOD DEBRIS BUILD UP INSIDE REACH IN REFRIGERATORS LOCATED IN HE IN BARISTA AREA AND IN THE STOCKROOM AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS BUILD UP AS WELL AS TO CLEAN AND SANITIZE ALL REACH IN REFRIGERATORS TO PREVENT CONTAMINATION FROM OCCURRING.

2. OBSERVED WARMING COUNTER AREA AND OVENS TO BE IN NEED OF CLEANING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ALL FOOD EQUIPMENT ON A REGULAR BASIS TO PREVENT CONTAMINATION FROM OCCURRING.

3. OBSERVED BEVERAGE BAR PREP AREA TO HAVE SOIL AND DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ALL FOOD EQUIPMENT ON A REGULAR BASIS TO PREVENT CONTAMINATION FROM OCCURRING.

**S53 Physical facilities installed, maintained, and clean**

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED SUBSTANTIAL DEBRIS BUILD UP ON FACILITY FLOORS UNDER KITCHEN EQUIPMENT, IN FLOOR DRAIN SINK COMPARTMENTS AND UNDER REACH IN FRIDGES AND AND FREEZERS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AS WELL AS TO CLEAN AND SANITIZE FLOORS IN ALL AREAS.

**ADVANCE SUSHI CONCEPTS AFC SUSHI - 2910 JUAN TABO BLVD NE**

Description - AFC SUSHI ALBERTSONS #905 (Retail-Specialty)

Activity Date - 04/16/2024 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

**DON SUSHI LLC - 205 SILVER AV SW STE H**

Description - DON SUSHI LLC (Mobile Food Unit)

Activity Date - 04/19/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

**09 OUT OF COMPLIANCE**

**S35 Food properly labeled; original container**

3-601.11 Standards of Identity

OBSERVED TWO BULK FOOD CONTAINER WITH NO LABELS AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC LABELING 1. FLOUR, 2, RICE.

**S39 Wiping cloths: properly used and stored**

3-304.14 Wiping Cloths, Use Limitation

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

**S8 Adequate hand washing sinks properly supplied and accessible**

5-203.11 Handwashing Sinks-Numbers and Capacities

OBSERVED HAND WASH SINK WAS BLOCKED WITH DISHES IN THE HAND SINK AT THE TIME OF INSPECTION. HAND WASH SINKS MUST BE CLEAR AND STOCKED AT ALL TIMES SO EMPLOYEES CAN WASH SOILED HANDS. . VIOLATION WAS CORRECTED PIC CLEARING SINK AND ADDING HAND CLEANSER.

6-301.11 Handwashing Cleanser, Availability

OBSERVED NO HAND SOAP AT THE HAND SINK AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PLACING HAND SOAP AT THE HAND SINK.

**MUY DELICIOSO - 5916 HOLLY AV NE**

Description - MUY DELICIOSO (Food Service Establishment)

Activity Date - 04/17/2024 (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 LARGE BAG OF RICE OPENED AND UNCOVERED NEXT TO HAND SINK AND DIRECTLY UNDER THE SOAP DISPENSER AT TIME OF THE INSPECTION. INSTRUCTED PIC THAT ALL FOOD ITEMS MUST BE COVERED AND PROTECTED AGAINST CONTAMINATION AT ALL TIMES. PIC CORRECTED ON SITE BY REMOVING BAG OF RICE FROM THIS AREA.

**S26 Toxic substances properly identified, stored, and used**

7-201.11 Separation-Storage

OBSERVED BOTTLES OF FOOD GRADE PESTICIDE STORED ABOVE THREE COMPARTMENT SINK AND NEXT TO COFFEE CUP AND ABOVE DISHES AT TIME OF THE INSPECTION. INSTRUCTED PIC THAT CHEMICALS INCLUDING PESTICIDES CANNOT BE STORED NEXT TO OR ABOVE FOOD, FOOD CONTAINERS, FOOD CONTACT SURFACES, KITCHEN EQUIPMENT AND UTENSILS.

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

4-202.11 Food-Contact Surface's-Cleanability

OBSERVED SHELF COVERED WITH ALUMINUM FOIL WITH SPICES STORED ON TOP, ABOVE PREP TABLE NEXT TO WALK IN REFRIGERATOR AT TIME OF THE INSPECTION. INSTRUCTED PIC THAT ALL FOOD CONTACT SURFACES MUST BE NON ABSORBENT SMOOTH AND EASY CLEANABLE.

**S54 Adequate ventilation and lighting; designated areas used**



6-202.12 Heating, Ventilation, Air Conditioning System Vents

OBSERVED AIR CONDITIONING VENTS IN KITCHEN ABOVE SODA MACHINE WITH DUST AND SOIL DEBRIS BUILD UP AT TIME OF THE INSPECTION. INSTRUCTED PIC TO REMOVE DUST AND SOIL DEBRIS, CLEAN AND SANITIZE AND ADD TO CLEANING SCHEDULE TO PREVENT FUTURE DEBRIS BUILD UP

6-305.11 Designation-Dressing Areas and Lockers

OBSERVED EMPLOYEE BELONGINGS SUCH AS BLUE TOOTH SPEAKER STORED ON THE PREP TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE ITEMS AND STORE IN DESIGNATED AREA AWAY FROM FOOD AND FOOD CONTACT SURFACES

**TOWNEPLACE SUITES ALBUQUERQUE OLD TOWN - 2510 12TH ST NW**

Description - TOWNEPLACE SUITES IN A PINCH (Retail-Prepackaged)

Activity Date - 04/15/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

**09 OUT OF COMPLIANCE**

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

4-202.12 CIP Equipment

OBSERVED REACH IN COOLER WHERE SODAS ARE STORED IN RETAIL AREA WITH DEBRIS BUILD UP ON VENT COVER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN VENT COVER AND SEND A PICTURE OF THE CLEANING TO NDVIGIL@CABQ.GOV TO COME INTO COMPLIANCE

Description - TOWNEPLACE SUITES MORNING BREAK (Food Service Establishment)

Activity Date - 04/15/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

**09 OUT OF COMPLIANCE**

**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 TIME NOT TEMPERATURE BEING USED AT THE FACILITY BUT NO TIME RECORDS WERE LOCATED ON SALSA AND GRAPE JELLY CONTAINERS IN THE KITCHEN REACH IN COOLER THAT WERE USED IN THE MORNING SERVICE AT THE TIME OF THE INSPECTION

GRAPE JELLY CONTAINER WAS 57 DEGREES F  
SALSA CONTAINERS WAS 55 DEGREES

FOOD WAS OUT OF TIME AND TEMPERATURE RANGE AND WAS DISPOSED OF IN FRONT OF INSPECTOR

**S21 Proper date marking and disposition**

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

OBSERVED CONTAINERS OF GRAPE JELLY AND SALSA WITH NO DATE MARKING INSIDE THE REACH IN COOLER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO ALWAYS DATE MARK FOOD WITH A USE BY OR PRODUCTION DATE NOT TO EXCEED SEVEN DAYS TO BE IN COMPLIANCE

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

4-302.14 Sanitizing Solutions, Testing Devices

OBSERVED NO QUATERNARY TEST STRIPS TO TEST SANITATION BUCKET OR THREE COMPARTMENT SINK AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO ACQUIRE QUATERNARY TEST STRIPS AND SEND A PICTURE TO NDVIGIL@CABQ.GOV TO COME INTO COMPLIANCE

**S49 Plumbing installed; proper backflow devices**

5-202.13 Backflow Prevention, Air Gap

OBSERVED PVC LINE FROM THREE COMPARTMENT SINK AND BLACK LINE FROM DISHWASHER INSIDE DRAIN BELOW THREE COMPARTMENT SINK AT THE TIME OF THE INSPECTION

INSTRUCTED PIC THAT A TWO INCH AIR GAP IS NEEDED TO PREVENT BACK SIPHONAGE FROM OCCURRING INSIDE THE KITCHEN FACILITY AND TO SEND A PICTURE OF THE REPAIR TO NDVIGIL@CABQ.GOV TO COME INTO COMPLIANCE

**GARCIAS KITCHEN - 6390 COORS BLVD NW**

Description - GARCIAS KITCHEN (Food Service Establishment)

Activity Date - 04/18/2024 (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 MULTIPLE ITEMS UNCOVERED IN FACILITY SUCH AS CUT FRIES, STRAWBERRY SAUCE, RAW BURGERS, RAW BACON IN COOLERS AT TIME OF INSPECTION. INSTRUCTED PIC TO COVER FOODS AFTER USE TO PREVENT CONTAMINATION.

**S14 Food-contact surfaces: cleaned and sanitized**

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

1. OBSERVED BLACK BUILD UP IN ICE MACHINE AT THE TIME OF INSPECTION. ALCOHOL SWAB WAS USED TO WIPE THE GASKET

ON THE INSIDE OF THE MACHINE AND CAME BACK DIRTY. INSTRUCTED PIC TO REMOVE ICE, CLEAN AND SANITIZE THE MACHINE. INSTRUCTED THAT THIS SHOULD OCCUR AT LEAST ONCE PER MONTH TO AVOID FUTURE BUILDUP.

2. OBSERVED CAN OPENER WITH SUBSTANTIAL FOOD AND SOIL DEBRIS AT TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE FOOD AND SOIL DEBRIS AND CLEAN AND SANITIZE AFTER EACH USE TO PREVENT DEBRIS BUILD UP.

**S21 Proper date marking and disposition**

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

OBSERVED LARGE PAN OF STRAWBERRY TOPPING IN SERVERS STATION FRIDGE, AND PANS OF VEGETABLES, COOKED MEAT, AND RAW BURGERS IN REACH IN COOLER ON KITCHEN MAIN LINE WITHOUT ANY IDENTIFYING LABELS OR DATE MARKINGS AT TIME OF THE 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.

**S36 Insects, rodents, and animals not present**

6-202.15 Outer Openings, Protected

1. OBSERVED GAP IN BACK DOOR DUE TO WEATHER TORN AND MISSING WEATHER STRIPPING AT TIME OF THE INSPECTION. INSTRUCTED PIC TO REPAIR OR REPLACE WEATHER STRIPPING TO FILL GAB AND ELIMINATE ENTRY POINTS FOR PEST.

2. OBSERVED MULTIPLE DIME TO NICKEL SIZED HOLES IN WALL BETWEEN MAIN KITCHEN LINE AND SERVERS LINE AT TIME OF THE INSPECTION. ALSO OBSERVED LARGE 4 INCH HOLE IN WALL BETWEEN MAIN KITCHEN LINE AND PREP AREA UNDER HAND SINK AT TIME OF THE INSPECTION. INSTRUCTED PIC TO FILL IN HOLE TO PREVENT ENTRY POINTS OF PESTS.

3. OBSERVED PEST CONTROL DEVICE MOUNTED DIRECTLY ABOVE FOODS AT TIME OF INSPECTION. INSTRUCTED PIC TO MOVE PEST CONTROL DEVICE SO THAT IS NOT ABOVE FOOD OR FOOD CONTACT SURFACES.

**S37 Contamination prevented during food preparation, storage and display**

3-307.11 Miscellaneous Sources of Contamination

OBSERVED LARGE ELECTRIC FANS WITH SUBSTANTIAL DUST AND SOIL DEBRIS STATIONED ABOVE KITCHEN LINE AND ABOVE FOOD AND FOOD CONTACT SURFACES. INSTRUCTED PIC TO REMOVE DUST AND SOIL DEBRIS ON FAN TO PREVENT CONTAMINATION OF FOOD OR FOOD CONTACT SURFACES.

**S4 Proper eating, tasting, drinking, or tobacco use**

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED MULTIPLE IMPROPER (NO LID OR STRAW) DRINKS AND EMPLOYEE FOOD STORED THROUGHOUT THE FACILITY ON SHELVES, TABLES, AND IN FRIDGES AT THE TIME OF INSPECTION. 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. NO EATING OR SMOKING IS ALLOWED IN THE FOOD AREAS.

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

4-302.14 Sanitizing Solutions, Testing Devices

OBSERVED QUAT TEST STRIPS EXPIRED (JANUARY 1 2023) AND NO CHLORINE TEST STRIPS AT TIME OF THE INSPECTION. INSTRUCTED PIC TO HAVE TESTING DEVICES (TEST STRIPS) AVAILABLE AND UNEXPIRED TO VERIFY PROPER CONCENTRATION OF CHEMICAL.

**S52 Garbage/refuse properly disposed; facilities maintained**

5-501.115 Maintaining Refuse Areas and Enclosures

OBSERVED GREASE DUMPSTER OUTSIDE WITH SUBSTANTIAL GREASE AND SOIL BUILD UP ON DUMPSTER AS WELL AS ON THE GROUND AROUND IT AT TIME OF THE INSPECTION. INSTRUCTED PIC TO REMOVE GREASE AND SOIL DEBRIS, CLEAN AND SANITIZE AND PUT ON CLEANING SCHEDULE TO PREVENT FUTURE BUILD UP.

**S53 Physical facilities installed, maintained, and clean**

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

OBSERVED MISSING ROOF TILE IN DINING ROOM RIGHT OUT SIDE OF THE KITCHEN AT TIME OF THE INSPECTION. OBSERVED BROKEN AND MISSING AIR HANDLER VENTS IN KITCHEN ABOVE PREP AREA AND IN KITCHEN AT TIME OF THE INSPECTION. INSTRUCTED PIC TO REPLACE MISSING CEILING TILE AND REPLACE OR REPAIR AIR HANDLER VENTS TO PREVENT CONTAMINATION AND ELIMINATE ENTRY POINTS FOR PESTS.

6-501.16 Drying Mops

OBSERVED SOILED MOP SITTING IN MOP SINK AND NOT HUNG TO DRY AT TIME OF THE INSPECTION. INSTRUCTED PIC THAT ALL MOPS NEED TO BE HUNG TO DRY PROPERLY.

**S54 Adequate ventilation and lighting; designated areas used**

6-403.11 Designated Areas-Employee Accommodations for eating/drinking/smoking

OBSERVED EMPLOYEE BELONGINGS SUCH AS PURSES, CELL PHONES, BAGS AND JACKETS STORED IN THE KITCHEN ON SHELVES NEXT TO FOOD OR FOOD EQUIPMENT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE ITEMS AND STORE IN DESIGNATED AREA AWAY FROM FOOD AND FOOD CONTACT SURFACES

4-202.18 Ventilation Hood Systems, Filters

OBSERVED HOOD VENT FILTERS IN KITCHEN WITH GREASE AND SOIL DEBRIS AT TIME OF THE INSPECTION. INSTRUCTED PIC TO REMOVE GREASE AND SOIL DEBRIS, CLEAN AND SANITIZE AND PUT ON CLEANING SCHEDULE TO PREVENT FUTURE BUILDUP.

**S8 Adequate hand washing sinks properly supplied and accessible**

6-301.12 Hand Drying Provision

OBSERVED NO PAPER TOWELS AVAILABLE AT THE HAND SINK IN THE SERVERS STATION AT TIME OF INSPECTION. INSTRUCTED PIC THAT ALL HAND SINKS NEED TO BE STOCKED WITH SOAP, PAPER TOWELS, TRASH CAN, AND HOT AND COLD WATER AT ALL TIMES.

6-301.14 Handwashing Signage

OBSERVED NO SIGNAGE POSTED STATING THAT EMPLOYEES MUST WASH HANDS BEFORE RETURNING TO WORK IN THE BATHROOMS AT TIME OF THE INSPECTION. INSTRUCTED PIC TO POST SIGNAGE STATING EMPLOYEES MUST WASH HANDS BEFORE RETURNING TO WORK.

**LOS POOKIES RESTAURANT - 5614 MENAUL BLVD NE**

Description - LOS POOKIES (Mobile Food Unit)

Activity Date - 04/18/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

**09 OUT OF COMPLIANCE**

**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

AT THE TIME OF INSPECTION OBSERVED SEVERAL ROLLS OF PAPER TOWELS BEING STORED DIRECTLY ON THE GROUND. INSTRUCTED PIC TO ALL SINGLE SERVE ITEMS STORED AT A MINIMUM OF SIX INCHES ABOVE GROUND TO PREVENT CONTAMINATION

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

4-204.121 Vending Machines, Liquid Waste Products

AT THE TIME OF INSPECTION OBSERVED AGUA FRESCA DISPENSING MACHINE NOZZLE WITH HEAVY BUILD UP. INSTRUCTED PIC TO BREAK DOWN MACHINE FOLLOWING MANUFACTURE GUIDE LINES CLEAN AND SANITIZE. ADVISED PIC TO ESTABLISH A FREQUENT CLEANING ROUTINE.

**S47 Nonfood-contact surfaces clean**

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

AT THE TIME OF INSPECTION OBSERVED HEAVY FOOD DEBRIS BUILD UP ON AND AROUND COLD HOLDING UNIT. INSTRUCTED PIC TO REMOVE FOOD DEBRIS BUILD UP CLEAN AND SANITIZE TO PREVENT CONTAMINATION. ADVISED PIC TO ESTABLISH A FREQUENT CLEANING ROUTINE

**S53 Physical facilities installed, maintained, and clean**

6-501.16 Drying Mops

Observed a soiled mop not in use, stored directly on the floor next to dry storage shelf holding utensils.

Mops can contaminate food and food preparation areas if not properly cleaned and stored after use. Mops should be cleaned and dried in a sanitary manner away from food flow areas.

Instructed person in charge to relocate mop to an area away from food and food preparation area and to ensure that mop is stored to promote air drying.

Description - LOS POOKIES RESTAURANT (Food Service Establishment)

Activity Date - 04/18/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

**09 OUT OF COMPLIANCE**

**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 cooler kitchen

Food Items: raw carne asada

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

**S26 Toxic substances properly identified, stored, and used**

7-102.11 Common Name-Working Containers

AT THE TIME OF INSPECTION OBSERVED SPRAY BOTTLE CONTAINING AN UNIDENTIFIED YELLOW LIQUID/CHEMICAL. INSTRUCTED PIC TO LABEL ALL CHEMICALS BEING UTILIZED OUTSIDE OF IT ORIGINAL CONTAINER TO PREVENT MISUSE OR CONTAMINATION

**S34 Thermometers provided and accurate**

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

AT THE TIME OF INSPECTION OBSERVED REACH IN COOLER AND TWO COFFIN FREEZERS WITHOUT ANY THERMOMETERS AVAILABLE. INSTRUCTED PIC TO HAVE THERMOMETERS PLACED OR INSTALLED TO MONITOR THE AMBIENT TEMPERATURE OF COLD HOLDING UNITS.

**S36 Insects, rodents, and animals not present**

6-202.15 Outer Openings, Protected

AT THE TIME OF INSPECTION OBSERVED BACK DOOR ENTERING THE FACILITY DAMAGED AND NOT TIGHT FITTING TO PROPERLY FROM A SEAL TO PREVENT PEST AND RODENTS FRO ENTERING THE FACILITY. INSTRUCTED PIC TO HAVE DOOR REPLACED TO ENSURE DOOR IS TIGHT FITTING AND CAN EFFECTIVELY PREVENT PEST AND RODENTS FROM ENTERING THE FACILITY.

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

4-202.16 Nonfood-Contact Surfaces

AT THE TIME OF INSPECTION OBSERVED SUBSTANTIAL TRASH AND FOOD DEBRIS BUILD UP UNDER FRYERS, STOVE TOP AND FLAT GRIDDLE. INSTRUCTED TO REMOVE TRASH AND FOOD DEBRIS CLEAN AND SANITIZE TO PREVENT PEST AND RODENT ACTIVITY IN THE FACILITY. ADVISED PIC TO ESTABLISH A FREQUENT CLEANING ROUTINE.

**S47 Nonfood-contact surfaces clean**

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

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

The surface was located near stove and fryers

The surface was made out of metal. Metal storage rack

The condition of the surface was dirty and had substantial grease build up

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

AT THE TIME OF INSPECTION OBSERVED HOT WATER SHUT OFF VALVE FOR PRODUCE SINK LEAKING. INSTRUCTED PIC TO HAVE SHUT OFF VALVE REPAIRED OR REPLACED.

**S50 Sewage and waste water properly disposed**

5-401.11 Capacity and Drainage

AT THE TIME OF INSPECTION OBSERVED DRAIN PIPE FOR PRODUCE SINK LEAK JUST BELOW P-TRAP FITTING. INSTRUCTED PIC TO HAVE FITTING REPLACED TO ENSURE PROPER DRAINAGE AND TO PREVENT A SEWAGE BACK UP IN THE FACILITY

**S53 Physical facilities installed, maintained, and clean**

6-501.16 Drying Mops

Observed a soiled mop not in use, stored directly in mop bucket containing old mop water from the prior business day.

Mops can contaminate food and food preparation areas if not properly cleaned and stored after use. Mops should be cleaned and dried in a sanitary manner away from food flow areas.

Instructed person in charge to relocate mop to an area away from food and food preparation area and to ensure that mop is stored to promote air drying.

**S54 Adequate ventilation and lighting; designated areas used**

4-202.18 Ventilation Hood Systems, Filters

AT THE TIME OF INSPECTION OBSERVED ONE HOOD VENT FILTER NOT BEING UTILIZED PROPERLY VENT FILTER WAS NOT SET IN PLACE CORRECTLY. Instructed PIC to make repairs or replace hood ventilation system to allow for filters or other grease extracting equipment to be readily removable for cleaning and replacement, or cleaned in place.

**BURGER KNIGHTS - 1601 4TH ST NW**

Description - BURGER KNIGHTS (Mobile Food Unit)

**Activity Date - 04/17/2024 (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 DRIED FOOD DEBRIS AND BUILD UP ON THE EXTERIOR SURFACE OF THE CHEST FREEZER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AND BUILD UP AND CLEAN AND SANITIZE EXTERIOR SURFACES OF CHEST FREEZER.

**SONESTA ES SUITES ALBUQUERQUE - 3300 PROSPECT AV NE**

Description - SONESTA ES SUITES-RETAIL (Retail-Prepackaged)

**Activity Date - 04/19/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)**

**09 OUT OF COMPLIANCE**

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

4-202.12 CIP Equipment

OBSERVED DEBRIS BUILD UP ON REACH IN COOLERS VENT COVER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN VENT COVER ON A MORE FREQUENT BASIS TO PREVENT CONTAMINATION FROM OCCURRING

Description - SONESTA ES SUITES-FSE (Food Service Establishment)

**Activity Date - 04/19/2024 (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 COOLERS AND FREEZERS AS WELL AS INSIDE WALK IN COOLER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN THE INSIDE OF THE REACH IN COOLERS AND FREEZERS AND WALK IN COOLER ON A DAILY BASIS TO PREVENT CONTAMINATION FROM OCCURRING AND TO SEND A PICTURE OF THE CLEANING TO NDVIGIL@CABQ.GOV BY 04/24/24 TO BE IN COMPLIANCE

**S35 Food properly labeled; original container**

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

OBSERVED PACKAGED FOOD OR BULK FOOD (FRUIT COMPOTE) REMOVED FROM ORIGINAL CONTAINER WITHOUT THE PROPER LABELING AT THE TIME OF INSPECTION.

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

**S38 Personal cleanliness**

2-402.11 Effectiveness-Hair Restraints

OBSERVED EMPLOYEE NOT WEARING HAIR RESTRAINTS IN FOOD PREP AREA AND KITCHEN AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC THAT HAIR RESTRAINTS ARE NEEDED IN FOOD PRODUCTION AREA OR WHEN HANDLING FOOD FOR THE PUBLIC TO BE IN COMPLIANCE

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

4-202.12 CIP Equipment

OBSERVED WALK IN COOLERS WITH DEBRIS BUILD UP ON VENT COVER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN VENT COVER ON A MORE FREQUENT BASIS TO PREVENT CONTAMINATION FROM OCCURRING

**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 THE EXTERIOR OF COFFEE MACHINE, ICE MACHINE, MICROWAVE, REACH IN COOLER, REACH IN FREEZER, WALK IN COOLER AND OVEN IN KITCHEN AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN AND SANITIZE THE EXTERIOR OF MICROWAVE, REACH IN COOLER, REACH IN FREEZER, OVEN, WALK IN COOLER, COFFEE MACHINE AND ICE MACHINE ON A DAILY BASIS TO PREVENT CONTAMINATION FROM OCCURRING AND TO SEND A PICTURE OF THE CLEANING TO NDVIGIL@CABQ.GOV BY 04/25/24 TO COME INTO COMPLIANCE

**S49 Plumbing installed; proper backflow devices**

5-202.13 Backflow Prevention, Air Gap

OBSERVED LINES IN IN DRAIN IN BUFFET AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC THAT A 2 INCH AIR GAP IS NEED FOR ALL LINES FOR BACK FLOW PREVENTION TO BE IN COMPLIANCE AND TO SEND A PICTURE OF THE REPAIR TO NDVIGIL@CABQ.GOV BY 04/25/24

**S53 Physical facilities installed, maintained, and clean**

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

OBSERVED HOLE IN WALL BY HAND WASHING SOAP DISPENSER AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO REPAIR HOLE AND SEND A PICTURE OF THE REPAIR TO NDVIGIL@CABQ.GOV BY 04/24/24 TO BE IN COMPLIANCE

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED DEBRIS BUILD UP ON FLOORS WALLS AND CEILING IN THE KITCHEN AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN WALLS, FLOORS AND CEILING ON A MORE FREQUENT BASIS AND SEND A PICTURE OF THE CLEANING BY 04/24/24 TO NDVIGIL@CABQ.GOV TO BE IN COMPLIANCE

OBSERVED DEBRIS BUILD UP IN CABINET IN BUFFET AREA WHERE CEREAL IS STORED AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN CABINET WHERE CEREAL IS STORED AND SEND A PICTURE OF THE CLEANING TO NDVIGIL@CABQ.GOV BY 04/24/24 TO BE IN COMPLIANCE

OBSERVED DEBRIS BUILD UP ON CEILING VENT COVER ABOVE BUFFET LINE AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO CLEAN CEILING VENT COVER ON A MORE FREQUENT BASIS AND SEND A PICTURE OF THE CLEANING TO NDVIGIL@CABQ.GOV BY 04/24/24 TO BE IN COMPLIANCE

**S8 Adequate hand washing sinks properly supplied and accessible**

6-301.12 Hand Drying Provision

OBSERVED NO PAPER TOWELS TO DRY HANDS IN HAND WASHING SINK AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO ALWAYS HAVE PAPER TOWELS/TOWELS TO PROPERLY DRY HANDS TO BE IN COMPLIANCE

5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED FOOD INSIDE HAND WASHING SINK BASIN AT THE TIME OF THE INSPECTION

INSTRUCTED PIC THAT HAND WASHING SINKS ONLY FOR WASHING HANDS AND TO NOT DUMP FOOD INSIDE BASIN TO PREVENT CONTAMINATION FROM OCCURRING

**TANTRUM BARBECUE - 5701 GIBSON BLVD SE**

Description - TANTRUM BARBECUE (Mobile Food Unit)

Activity Date - 04/15/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

**09 OUT OF COMPLIANCE**

**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 A BOX OF SINGLE SERVICE UTENSILS STORED ON THE FLOOR OF THE MOBILE UNIT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO KEEP ALL SINGLE SERVICE ITEMS STORED SIX INCHES ABOVE THE FLOOR AT ALL TIMES.

**PENNEY OPCO LLC DBA JCPENNEY - 6600 MENAUL BLVD NE STE 600**

Description - PENNEY OPCO LLC DBA JCPENNEY (Retail-Prepackaged)

Activity Date - 04/17/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

**HOLIDAY INN EXPRESS - 2500 MENAUL BLVD NE**

Description - HOLIDAY INN EXPRESS (Food Service Establishment)

Activity Date - 04/17/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)



## 09 OUT OF COMPLIANCE

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

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

2-103.11(M) Person in Charge, Duties

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

### **S34 Thermometers provided and accurate**

4-203.11 Temperature Measuring Devices, Food-Accuracy

OBSERVED NO FOOD THERMOMETER IN THE KITCHEN AREA AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO ACQUIRE FOOD THERMOMETER AND SEND A PICTURE TO NDVIGIL@CABQ.GOV TO COME INTO COMPLIANCE

### **S37 Contamination prevented during food preparation, storage and display**

3-307.11 Miscellaneous Sources of Contamination

OBSERVED EMPLOYEE CELLPHONE ON FOOD PREP TABLE AT THE TIME OF THE INSPECTION

INSTRUCTED PIC TO STORE CELL PHONE AWAY FROM FOOD CONTACT SURFACE TO PREVENT CONTAMINATION FROM OCCURRING

## **LA PATRONA - 7850 ZUNI RD SE**

Description - LA PATRONA (Mobile Food Unit)

Activity Date - 04/18/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

## 09 OUT OF COMPLIANCE

### **S14 Food-contact surfaces: cleaned and sanitized**

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

OBSERVED CHLORINE SANITIZER WITH HIGH CONCENTRATION OF CHLORINE AT THE TIME OF INSPECTION.

INSTRUCTED PIC CHLORINE SANITIZER MUST BE HELD BETWEEN 50 TO 200 PARTS PER MILLION.

### **S21 Proper date marking and disposition**

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

OBSERVED SLICED HAM AND SHREDDED CHEESE STORED INSIDE REACH IN REFRIGERATOR 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.

### **S26 Toxic substances properly identified, stored, and used**

7-201.11 Separation-Storage

OBSERVED STOMACH MEDICINE, ALIEVE, AND BURN CREAM STORED INSIDE CABINET NEXT TO FOOD SUCH AS MASA AND FOOD CONTACT EQUIPMENT SUCH AS FOIL AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL CHEMICALS AND MEDICINE MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, FOOD CONTACT SURFACES, KITCHEN EQUIPMENT AND UTENSILS TO PREVENT CONTAMINATION OF FOOD ITEMS.

**S54 Adequate ventilation and lighting; designated areas used**

6-305.11 Designation-Dressing Areas and Lockers

OBSERVED COAT STORED IN CABINET ABOVE AND NEXT TO FOOD CONTAINERS 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 PREVENT CONTAMINATION OF FOOD ITEMS.

Description - LA PATRONA 2 (Mobile Food Unit)

Activity Date - 04/18/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

**09 OUT OF COMPLIANCE**

**S14 Food-contact surfaces: cleaned and sanitized**

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

OBSERVED CHLORINE SANITIZER WITH HIGH CONCENTRATION OF CHLORINE AT THE TIME OF INSPECTION. INSTRUCTED PIC CHLORINE SANITIZER MUST BE HELD BETWEEN 50 TO 200 PARTS PER MILLION.

**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 FOOD PAGERS FOR ORDERS STORED ABOVE SINGLE USE UTENSILS INSIDE MOBILE FOOD UNIT ON THE SHELVING IN ABOVE CASHIER AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL SINGLE USE FOOD CONTAINERS OR UTENSILS MUST BE STORED COVERED AND PROTECTED UNTIL USED TO PREVENT CONTAMINATION OF FOOD ITEMS..

**MENCHIES FROZEN YOGURT - 6500 HOLLY AV NW A-1**

Description - MENCHIES FROZEN YOGURT (Food Service Establishment)

Activity Date - 04/18/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

**09 OUT OF COMPLIANCE**

**S11 Food in good condition, safe, and unadulterated**

3-101.11 Safe, Unadulterated and Honestly Presented

OBSERVED PACKAGE OF STRAWBERRIES WITH MOLD LIKE SUBSTANCE ON THEM BEING STORED IN THE WALK IN COOLER AT TIME OF THE INSPECTION. VIOLATION CORRECTED ON SITE BY PIC VOLUNTARILY DISCARDING CONTAINER OF STRAWBERRIES.

**S14 Food-contact surfaces: cleaned and sanitized**

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

OBSERVED QUAT SANITIZER BUCKET TESTING BELOW THE MINIMUM REQUIRED PARTS PER MILLION AT (50 PPM) 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.

**S36 Insects, rodents, and animals not present**

6-202.15 Outer Openings, Protected

OBSERVED BACK DOOR OF FACILITY PROPPED OPEN AT TIME OF INSPECTION. PIC EXPLAINED THEY HAD JUST GOT AN ORDER EARLIER IN THE DAY. INSTRUCTED PIC THAT BACK DOOR NEEDS TO BE CLOSED AND SEALED TO PREVENT A ENTRY POINT FOR PESTS INTO THE FACILITY.

**S4 Proper eating, tasting, drinking, or tobacco use**

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER (NO LID OR STRAW) EMPLOYEE DRINK ON FOOD SERVICE CART DIRECTLY NEXT TO RAW FRUITS AND FOOD SERVICE CONTAINERS AT THE TIME OF INSPECTION. 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. NO EATING OR SMOKING IS ALLOWED IN THE FOOD AREAS.

**S8 Adequate hand washing sinks properly supplied and accessible**

5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED HAND WASHING SINK IN FRONT OF STORE BEHIND COUNTER BLOCKED WITH A BUCKET OF SANITIZER AT TIME OF THE INSPECTION. INSTRUCTED PIC THAT ALL HAND WASHING SINKS NEED TO BE ACCESSIBLE AT ALL TIMES TO PROPERLY WASH HANDS.

**SHERATON ALBUQUERQUE AIRPORT HOTEL - 2910 YALE BLVD SE**

Description - SHERATON ALBUQUERQUE AIRPORT HOTEL (Food Service Establishment)

Activity Date - 04/19/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

**09 OUT OF COMPLIANCE**

**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 SAUSAGE LINKS STORED UNDERNEATH HOT WARMER IN EXPEDITING WINDOW AT 114 DEGREES F AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL TCS FOOD ITEMS MUST BE HOT HELD AT 135 DEGREES F OR ABOVE. PIC CORRECTED ON SITE BY DISCARDING SAUSAGE.

**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 TEMPING ABOVE 41 DEGREE F INSIDE COLD HOLDING MAKE TABLE TO THE RIGHT OF INSIDE MAIN LINE AT THE TIME OF INSPECTION. PIC VOLUNTARILY DISCARDED ALL FOOD ITEMS HELD ABOVE 41 DEGREES F. INSTRUCTED PIC TO REPAIR COLD HOLDING UNIT TO COLD HOLD AT 41 DEGREES F OR BELOW.

OBSERVED WALK IN REFRIGERATOR FOOD ITEMS TEMPING SLIGHTLY ABOVE 41 DEGREES F AT THE TIME OF INSPECTION. PIC ADJUSTED THERMOSTAT AND CLOSED WALK IN REFRIGERATOR. WALK IN REFRIGERATOR WAS RE TEMPED IS NOW DROPPING TEMPERATURE AND IS TEMPING AT 41 DEGREES F.

**S34 Thermometers provided and accurate**

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

OBSERVED AMBIENT AIR THERMOMETER WAS NON OPERATIONAL INSIDE WALK IN REFRIGERATOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE AMBIENT AIR THERMOMETER TO VERIFY COLD HOLDING UNIT IS ABLE TO COLD HOLD AT 41 DEGREES F OR BELOW. ADVISED PIC TO PLACE AMBIENT AIR THERMOMETER IN THE WARMEST AREA OF WALK IN REFRIGERATOR.

**S49 Plumbing installed; proper backflow devices**

5-205.15 System Maintained in Good Repair

OBSERVED MISSING FLOOR DRAIN COVER ON FLOOR DRAIN CONNECTED TO ICE MACHINES AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE MISSING FLOOR DRAIN COVER TO PREVENT CLOG AND POSSIBLE BACK FLOW OF SEWAGE.

**S53 Physical facilities installed, maintained, and clean**

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

OBSERVED SUBSTANTIAL HOLES IN WALLS IN CATERING HALL AND BANQUET STORAGE ROOM AT THE TIME OF INSPECTION. INSTRUCTED PIC TO SEAL AND REPAIR ALL DAMAGED HOLES IN WALLS TO PREVENT PEST FROM HARBORING IN WALLS.

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED SUBSTANTIAL FOOD AND GREASE DEBRIS UNDERNEATH KITCHEN EQUIPMENT ON MAIN LINE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AND CLEAN UNDERNEATH MAIN KITCHEN LINE.

OBSERVED MOBILE CATERING CARTS STORED IN BANQUET HALL WITH SUBSTANTIAL DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS, CLEAN AND SANITIZE ALL MOBILE CATERING CARTS.

6-501.114 Maintaining Premises, Unnecessary Items and Litter

OBSERVED SUBSTANTIAL CLUTTER IN BANQUET STORAGE ROOMS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO ORGANIZE ITEMS AND REMOVE FROM THE FLOOR TO OBSERVE IF ANY PEST ACTIVITY AND PREVENT PEST FROM HARBORING IN THESE AREAS.

**S54 Adequate ventilation and lighting; designated areas used**

6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition

OBSERVED HOOD VENT AND FILTERS WITH SUBSTANTIAL GREASE DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE GREASE DEBRIS AND CLEAN HOOD VENT AND FILTERS.

**S8 Adequate hand washing sinks properly supplied and accessible**

5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED HAND WASHING SINK WATER UNABLE TO COMPLETELY SHUT OFF IN SERVERS AREA INSIDE KITCHEN WITH SUBSTANTIAL AMOUNT OF WATER WASTE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR HAND WASHING SINK TO COMPLETELY SHUT OFF WHEN NOT IN USE.

**VETERANS ASSISTED LIVING OF ALBUQUERQUE (VALA) - 6001 ROGERS AV NE**

Description - VETERANS ASSISTED LIVING OF ALBUQUERQUE (VALA) (Limited Facility-Residential)

Activity Date - 04/15/2024 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

**APPLEBEES NEIGHBORHOOD GRILL & BAR - 10895 MONTGOMERY BLVD NE**

Description - APPLEBEES NEIGHBORHOOD GRILL & BAR (Food Service Establishment)

Activity Date - 04/15/2024 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

Description - APPLEBEES NEIGHBORHOOD GRILL & BAR (Food Service Establishment-Bar)

Activity Date - 04/15/2024 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

**WOWZA BURGERS AND FRIES - 1801 4TH ST NW**

Description - WOWZA BURGERS AND FRIES (Food Service Establishment)

Activity Date - 04/19/2024 (Service - HIGH RISK / Result - NOT IN COMPLIANCE / Action - APPROVED)

**09 OUT OF COMPLIANCE**

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

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

PIC FAILED TO DEMONSTRATE KNOWLEDGE OF THE 6 REPORTABLE ILLNESS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO TEACH AND TRAIN ALL STAFF ON FOOD BOURNE ILLNESS AND PREVENTION TO COME BACK INTO COMPLIANCE. HEALTH INSPECTOR PROVIDED FOOD SAFETY GUIDE TO PIC AND RECOMMENDED THAT ALL KITCHEN STAFF TAKE FOOD SAFETY COURSE.

**S14 Food-contact surfaces: cleaned and sanitized**

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

OBSERVED SANITIZER BUCKET IN POP UP KITCHEN AREA TESTING AT 25 PARTS PER MILLION CHLORINE AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT CHLORINE SANITIZER MUST BE HELD AT 50-100 PARTS PER MILLION TO PROPERLY CLEAN AND SANITIZE FOOD CONTACT SURFACES AND EQUIPMENT. INSTRUCTED PIC TO MAKE A FRESH BATCH OF SANITIZER AND THAT SANITIZER MUST BE MAINTAINED IN PROPER CONCENTRATION THROUGHOUT THE DAY.

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

2-102.11(C)(2)-(3) & (17) Demonstration

PIC FAILED TO DEMONSTRATE BASIC FOOD SAFETY KNOWLEDGE DUE TO REFRIGERATION VIOLATIONS, TOBACCO USE AND IMPROPER HAND WASHING AT THE TIME OF INSPECTION. INSTRUCTED PIC, PERSON IN CHARGE MUST BE ABLE TO DEMONSTRATE KNOWLEDGE AND PERFORM DUTIES AS STATED IN THE FDA FOOD CODE SECTIONS 2-101.11, 2-102.11, and 2-103.11.

**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 IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS TCS FOOD ITEMS SUCH AS SLICED CHEESE (66.5°F), SLICED TOMATOES (65.5), BURGER PATTYS (53.5°F) AND SLICED PICKLES (67.0°F) ALL BEING STORED IN CHEST COOLER WITH NO ICE AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL TCS FOODS BEING STORED IN COLD HOLDING UNITS MUST BE MAINTAINED IN PROPER TEMPERATURE OF 41°F OR BELOW.

**S34 Thermometers provided and accurate**

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

OBSERVED MISSING THERMOMETER INSIDE CHEST COOLER WHERE MEAT AND BURGER INGREDIENTS ARE BEING STORED AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT A THERMOMETER MUST BE AVAILABLE INSIDE THE COLD HOLDING UNIT AT ALL TIMES TO ENSURE TEMPERATURE IS BEING HELD AT 41°F OR BELOW.

**S39 Wiping cloths: properly used and stored**

3-304.14 Wiping Cloths, Use Limitation

OBSERVED WIPING CLOTHS BEING STORED ON FOOD CONTACT SURFACES AND FOOD PREP COUNTERS, NOT IN THE SANITIZER BUCKET BETWEEN USES AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL WIPING CLOTHES MUST BE STORED IN THE SANITIZER BUCKETS BETWEEN USES TO PREVENT CONTAMINATION AND TO MAINTAIN AN EFFECTIVE CONCENTRATION OF SANITIZER SOLUTION.

**S4 Proper eating, tasting, drinking, or tobacco use**

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED COOK ACTIVELY SMOKING WHILE AT THE OUTDOOR GRILL STATION IN KITCHEN AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALTHOUGH POP UP KITCHEN IS SET UP OUTSIDE IT IS STILL A COMMERCIAL KITCHEN AND NEEDS TO BE OPERATED IN ACCORDANCE TO CODE. INSTRUCTED PIC THAT NO EATING, DRINKING OR SMOKING IS ALLOWED IN THE KITCHEN AREA.

**S6 Hands clean and properly washed**

2-301.14 When to Wash

OBSERVED KITCHEN EMPLOYEE NOT WASHING HANDS AFTER SMOKING A CIGARETTE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO HAVE EMPLOYEE WASH HANDS IMMEDIATELY AND INFORMED HIM THAT ALL EMPLOYEES MUST WASH HANDS AFTER SMOKING, USING CELL PHONE, TOUCHING SKIN OR HAIR, OR CHANGING TASKS.

**S8 Adequate hand washing sinks properly supplied and accessible**

5-203.11 Handwashing Sinks-Numbers and Capacities

OBSERVED NO HAND WASHING STATION TO BE READILY AVAILABLE OR EASILY ACCESSIBLE FOR POP UP KITCHEN AREA. INSTRUCTED PIC THAT A HAND WASHING STATION MUST BE EASILY ACCESSIBLE AT ALL TIMES FOR EMPLOYEES TO PROPERLY WASH HANDS.

**QUICK TRACK 84 - 1801 SAN PEDRO DR NE**

Description - QUICK TRACK 84 (Food Service Establishment)

Activity Date - 04/16/2024 (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 cooler at the time of the inspection

instructed pic to clean the inside of the reach in cooler on a daily basis to prevent contamination from occurring

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

observed pizza oven with debris build up at the time of the inspection

instructed pic to clean pizza oven on a more frequent basis to prevent contamination from occurring to be in compliance

**S34 Thermometers provided and accurate**

4-203.11 Temperature Measuring Devices, Food-Accuracy

observed no working food thermometer in pizza making area at the time of the inspection

instructed pic to acquire food thermometer and send a picture to ndvigil@cabq.gov to come into compliance

**S49 Plumbing installed; proper backflow devices**

5-205.15 System Maintained in Good Repair

observed three compartment sink leaking from the faucet at the time of the inspection

instructed pic to repair faucet and send a picture of the repair to ndvigil@cabq.gov by 05/01/24 to come into compliance

**S53 Physical facilities installed, maintained, and clean**

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

observed holes in ceiling in back prep area of the facility at the time of the inspection

instructed pic to repair holes and send a picture of the repair to ndvigil@cabq.gov to come into compliance

Description - QUICK TRACK 84 (Retail-Prepackaged)

Activity Date - 04/16/2024 (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 debris build up inside reach in cooler where breakfast sandwiches are stored at the time of the inspection

instructed pic to clean the inside of the reach in cooler on a more frequent basis to prevent contamination from occurring

**S53 Physical facilities installed, maintained, and clean**

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

observed holes in ceiling in retail area at the time of the inspection

instructed pic to repair holes and send a picture of the repair to ndvigil@cabq.gov to come into compliance

**PARS AND REC GOLF AND SOCIAL SHOP - 8212 MENAUL BLVD NE**

Description - PARS AND REC LLC (Food Service Establishment)

Activity Date - 04/17/2024 (Service - New Business Inspection / Result - NOT APPLICABLE / Action - NON-GRADED)

**DLR LLC - 5901 GIBSON BLVD SE**

Description - FUSION TACOS (Food Service Establishment)

Activity Date - 04/18/2024 (Service - HIGH RISK / Result - NOT APPLICABLE / Action - NON-GRADED)

**09 OUT OF COMPLIANCE**

**S14 Food-contact surfaces: cleaned and sanitized**

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

OBSERVED CHLORINE SANITIZER TESTED BELOW THE REQUIRED 50 PARTS PER MILLION AT THE TIME OF INSPECTION. INSTRUCTED PIC CHLORINE SANITIZER MUST BE HELD BETWEEN 50 TO 200 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 AGUAS FRESCAS TEMPED AT 57 DEGREES F AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL COLD HOLDING MUST BE HELD AT 41 DEGREES F OR BELOW. PIC CORRECTED ON SITE BY DISCARDING FOOD ITEMS.

**PERICOS - 2810 COORS BLVD NW**

Description - PERICOS (Food Service Establishment)

Activity Date - 04/17/2024 (Service - HIGH RISK / Result - DOWNGRADE / 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

PIC FAILED TO DEMONSTRATE BASIC FOOD SAFETY KNOWLEDGE DUE TO THE NUMBER OF PRIORITY VIOLATIONS AT THE TIME OF INSPECTION. INSTRUCTED PIC, PERSON IN CHARGE MUST BE ABLE TO DEMONSTRATE KNOWLEDGE AND

PERFORM DUTIES AS STATED IN THE FDA FOOD CODE SECTIONS 2-101.11, 2-102.11, and 2-103.11.

**S13 Food separated and protected**

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

OBSERVED SEVERAL FOOD ITEMS BEING STORED UNCOVERED IN THE PREP LINE REACH IN REFRIGERATOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CORRECT VIOLATION BY COVERING ALL PROCESSED FOOD ITEMS TO PREVENT CONTAMINATION FROM OCCURRING.

**S14 Food-contact surfaces: cleaned and sanitized**

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

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

2. OBSERVED DEBRIS BUILD UP ON CAN OPENER BLADE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE CAN OPENER AND THAT CAN OPENER SHOULD BE CLEANED BETWEEN EACH USE TO PREVENT BUILD UP FROM OCCURRING.

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

OBSERVED NO SANITIZER BUCKETS PREPARED OR AVAILABLE IN FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC SANITIZER THAT SANITIZER MUST BE AVAILABLE AND MAINTAINED IN PROPER CONCENTRATION OF 200-400PPM QUAT AT ALL TIMES DURING FOOD OPERATIONS.

**S18 Proper cooling time and temperatures**

3-501.14 Cooling

OBSERVED COOKED GROUND BEEF (123.5°F) BEING IMPROPERLY COOLED WITH NO DOCUMENTATION OF COOLING TIME AND TEMPERATURE AFTER COOKING AT THE TIME OF INSPECTION. INSTRUCTED PIC TCS FOODS SHALL BE RAPIDLY COOLED FROM 135°F - 70°F WITHIN 2 HOURS AND FROM 70 - 41 IN 4 HOURS. COOLING TIME NOT TO EXCEED 6 HOURS, IF PROPERLY DOCUMENTED. INFORMED PIC TO USE AN ICE BATH OR TO COOL FOOD ITEMS IN SMALLER PORTIONS.

**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 IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS TCS FOOD ITEMS SUCH AS SHREDDED CHEESE (52.5°F), CHOPPED TOMATOES (45.5), AND CREAM CHEESE (49.0°F) ALL BEING STORED IN KITCHEN LINE MAKE TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL TCS FOODS BEING STORED IN COLD HOLDING UNITS MUST BE MAINTAINED IN PROPER TEMPERATURE OF 41°F OR BELOW. ALSO INSTRUCTED PIC TO ENSURE MAKE TABLE IS KEPT SHUT WHILE NOT IN USE.

**S21 Proper date marking and disposition**

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

OBSERVED SEVERAL PREPARED FOOD ITEMS SUCH AS CHORIZO, LIQUID EGG MIX, SHREDDED LETTUCE AND CHOPPED POTATOES BEING STORED WITHIN THE KITCHEN LINE REACH IN COOLER MISSING DATE LABELS AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL READY TO EAT TCS FOOD ITEMS BEING HELD LONGER THAN 24HOURS NEED TO HAVE DATE MARKING WITH COMMON NAME AND CONTAIN EITHER A USE BY OR PREPARATION DATE, NOT TO EXCEED SEVEN DAYS.

**S31 Proper cooling methods used; adequate equipment for temperature control**

3-501.15 Cooling Methods

OBSERVED IMPROPER COOLING OF MULTIPLE TRAYS CONTAINING COOKED GROUND BEEF AND PINTO BEANS AT THE TIME OF INSPECTION. OBSERVED COOKED FOODS LEFT OUT TO COOL ON TOP OF A PREP TABLE IN AMBIENT AIR WITH NO MEANS TO CHILL SUCH AS AN ICE BATH OR COOLING EQUIPMENT. INFORMED PIC AND KITCHEN EMPLOYEE OF PROPER COOLING PROCEDURES SUCH AS DIVIDING FOOD INTO SMALLER PORTIONS AND PLACING FOOD UNDER REFRIGERATION WHILE USING OF ICE BATHS AND COOLING EQUIPMENT.

**S34 Thermometers provided and accurate**



#### 4-204-112 Temperature Measuring Devices-Functionality

OBSERVED DAMAGED AMBIENT AIR THERMOMETER ON EXTERIOR PANEL OF THE WALK IN REFRIGERATOR AT THE TIME OF INSPECTION. OBSERVED AMBIENT AIR THERMOMETER TO BE UNREADABLE AND INSTRUCTED PIC THAT A THERMOMETER MUST BE AVAILABLE INSIDE THE WALK IN REFRIGERATOR AT ALL TIMES TO ENSURE TEMPERATURE IS BEING HELD AT 41°F OR BELOW.

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

OBSERVED MISSING THERMOMETER INSIDE STANDING REACH IN REFRIGERATOR / FREEZER IN SODA BIB AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT A THERMOMETER MUST BE AVAILABLE INSIDE THE REACH IN REFRIGERATOR AND FREEZER AT ALL TIMES TO ENSURE TEMPERATURE IS BEING HELD AT 41°F OR BELOW.

#### 4-302.12 Food Temperature Measuring Devices

OBSERVED NO FOOD TEMPERATURE MEASURING DEVICE PROVIDED OR READILY AVAILABLE, NO KITCHEN STAFF OR PIC HAD THERMOMETER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO ENSURE A FOOD TEMPERATURE MEASURING DEVICE IS AVAILABLE AT ALL TIMES.

### **S35 Food properly labeled; original container**

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

OBSERVED MULTIPLE BULK FOODS SUCH AS RICE AND FLOUR REMOVED FROM ORIGINAL CONTAINER AND STORED IN BULK CONTAINERS WITHOUT THE PROPER LABELING AT THE TIME OF INSPECTION. INFORMED PIC ALL FOOD WHICH HAS BEEN PACKAGED MUST BE LABELED WITH COMMON NAME.

### **S36 Insects, rodents, and animals not present**

#### 6-202.13 Insect Control Devices, Design and Installation

OBSERVED BROKEN AND EXPOSED PEST CONTROL DEVICE MOUNTED DIRECTLY OVER REAR FOOD PREP TABLE ACROSS DISH PIT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO RELOCATE THE DEVICE SO IT AWAY FROM FOOD, FOOD EQUIPMENT AND FOOD CONTACT SURFACES.

### **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.

### **S39 Wiping cloths: properly used and stored**

#### 3-304.14 Wiping Cloths, Use Limitation

OBSERVED WIPING CLOTHS BEING STORED ON FOOD CONTACT SURFACES AND FOOD PREP COUNTERS, NOT IN THE SANITIZER BUCKET BETWEEN USES AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL WIPING CLOTHES MUST BE STORED IN THE SANITIZER BUCKETS BETWEEN USES TO PREVENT CONTAMINATION AND TO MAINTAIN AN EFFECTIVE CONCENTRATION OF SANITIZER SOLUTION.

### **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.

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

4-101.11 Characteristics-Materials for Construction and Repair

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

2. OBSERVED REAR PREP TABLE WITH RUST BUILD UP IN THE BACK KITCHEN AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE RUST SO IT IS SMOOTH EASILY CLEANABLE AND NON ABSORBENT.

**S47 Nonfood-contact surfaces clean**

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

1. OBSERVED GREASE AND FOOD DEBRIS BUILD UP IN OPENING BETWEEN STOVE AND DEEP FRYERS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS TO PREVENT THE BUILD UP FROM OCCURRING AND TO PREVENT ATTRACTION OF PESTS.

2. OBSERVED FANS WITHIN THE WALK IN COOLERS TO HAVE EXCESSIVE 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 UNPROTECTED FOOD ITEMS BELOW.

3. OBSERVED FOOD AND SOIL DEBRIS BUILD UP ON BASE INTERIOR OF MULTIPLE REACH IN REFRIGERATORS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AS WELL AS CLEAN AND SANITIZE THE OVEN ON A REGULAR BASIS TO PREVENT CONTAMINATION FROM OCCURRING.

**S53 Physical facilities installed, maintained, and clean**

6-201.11 Floors, Walls and Ceilings-Cleanability

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

6-501.16 Drying Mops

OBSERVED MOPS IMPROPERLY STORED DIRECTLY IN MOP BUCKET AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL MOPS MUST BE HUNG UP TO DRY TO PREVENT CONTAMINATION FROM OCCURRING.

6-201.17 Walls and Ceilings, Attachments

OBSERVED MISSING CEILING TILE ABOVE SODA BIB AREA AND IN LOBBY CREATING A LARGE OPENING AND PEST ENTRY POINT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE THE CEILING TILE TO PROPERLY FIT AND SEAL OFF CEILING TO PREVENT A PEST ENTRY POINT INTO THE FACILITY.

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, DISH PIT AREA, REAR HALLWAY AND IN DINNING AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO SEAL ALL HOLES TO PREVENT PESTS OR RODENTS FROM ENTERING INTO THE FACILITY.

**S54 Adequate ventilation and lighting; designated areas used**

6-303.11 Intensity-Lighting

1. OBSERVED LIGHT BULB INSIDE THE WALK IN FREEZER TO BE IN INOPERABLE AND IN NEED OF REPLACEMENT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE THE LIGHT BULB SO THERE IS ADEQUATE LIGHTING AVAILABLE INSIDE THE WALK IN FREEZER.

2. OBSERVED LIGHT OVER THE SODA BIB STORAGE AREA TO BE IN FALLING AND IN DESPAIR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR LIGHT FIXTURE TO COME BACK INTO COMPLIANCE.

4-202.18 Ventilation Hood Systems, Filters

OBSERVED EXCESSIVE GREASE AND DUST DEBRIS BUILD UP ON HOOD SYSTEM FILTERS LOCATED DIRECTLY ABOVE THE STOVE TOP AND COOKING STATION AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE HOOD SYSTEM FILTERS TO PREVENT BUILD UP AND CONTAMINATION OF FOOD BELOW.

6-305.11 Designation-Dressing Areas and Lockers

OBSERVED EMPLOYEE BELONGINGS SUCH AS PERSONAL BEVERAGE BOTTLES, CELL PHONES, PURSE 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.

6-202.12 Heating, Ventilation, Air Conditioning System Vents

OBSERVED MULTIPLE OVERHEAD AIR CONDITIONING VENTS 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.

**S58 Result of complaint investigation**

EVIDENCE WAS OBSERVED TO SUBSTANTIATE COMPLAINT.

**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 STATIONS REMINDING EMPLOYEES TO WASH THEIR HANDS BEFORE RETURNING TO WORK, AT THE TIME OF INSPECTION. ALSO OBSERVED KITCHEN HAND WASHING STATION TO HAVE SIGN AVAILABLE HOWEVER IT IS IN DESPAIR AND UNREADABLE. 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 AVAILABLE AT ANY FACILITY HAND WASHING STATION AT THE TIME OF INSPECTION. ALSO OBSERVED ALL AUTOMATIC PAPER TOWEL DISPENSERS TO BE IN DESPAIR AND NON OPERATIONAL. INSTRUCTED PIC THAT ALL HAND WASHING STATIONS MUST BE FULLY STOCKED AT ALL TIMES FOR EMPLOYEES TO PROPERLY WASH HANDS.

#### 5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED HOT WATER IN EMPLOYEE RESTROOM HAND WASHING SINK WAS UNABLE TO REACH HOT WATER WITHIN 30 SECONDS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR HAND WASHING SINK TO ENSURE HOT WATER IS AVAILABLE WITHIN 30 SECONDS TO PROPERLY WASH HANDS

### THE CHEESECAKE FACTORY - 6600 MENAUL BLVD NE STE 600

Description - THE CHEESECAKE FACTORY (Food Service Establishment)

Activity Date - 04/15/2024 (Service - VERY HIGH RISK / Result - DOWNGRADE / 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 4 Priority Violations, and 4 Priority Foundation. Instructed PIC to retrain employees on food safety and violations listed on this form to help ensure the safety of consumers and public. CHPD will require Cheesecake Factory to attend Food Safety Training provided by CHPD. CHPD will work with PIC on scheduling time to perform training. Reminded PIC to work on creating a food safety culture with staff.

Facility was re-inspected after downgrade to Unsatisfactory resulting in maintaining a score of Unsatisfactory.

### **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

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

Equipment Type: Lemon Slicer

Location: Prep area

Condition of the Location: Left over food debris from previous uses. 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. Instructed PIC to clean and sanitize prior to use.

### **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: Two cold holding units

on the kitchen line Food Items: Cheese, Diced Tomatoes, Marinara, Tomato Sauce, Batter, Ground Beef

Temperature: 56.0F, 57.0F, 49.0F, 49.5F, 47.5F, 49.5F 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. PIC voluntarily discarded food items improperly cold held. Instructed PIC until repairs are made to follow time as a public health control policy. PIC placed whiteboard at kitchen line with time of restocked food items, and instructed staff to discard after 4 hours.

### **S36 Insects, rodents, and animals not present**

#### 6-202.15 Outer Openings, Protected

Observed holes or other gaps in the structure of the facility and observed doors to the outside that are not tight fitting, light can be seen at the edges.

Location: exterior doors The presence of insects and rodents is minimized by protecting outer openings to the food establishment. Outer openings of a food establishment shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls and ceilings.

Instructed PIC to repair the holes/gaps identified to prevent entrance of pests.

#### 6-501.111 Controlling Pests

Observed minimal rodent droppings the under expo line the area between the kitchen and server station where food dishes are picked up for service to guests.

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 actives set traps and perform treatment as needed. Facility is to provide EHD with appropriate pest control records. Instructed PIC to follow the provided CDC guidelines for cleaning of rodent fecal matter, urine, and nesting material.

### **S38 Personal cleanliness**

#### 2-402.11 Effectiveness-Hair Restraints

Observed food employees without proper hair restraints. Observed staff putting on gloves and hair restraints while CHPD waited to be allowed to the back area.

Location: kitchen line, and server line

Activity: preparing food, and beverages, and handling open containers of food. Hair can be both a direct and indirect vehicle of contamination. Food employees may contaminate their hands when they touch their hair. A hair restraint keeps dislodged hair from ending up in the food and may deter employees from touching their hair.

Food employees must wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

Instructed PIC to retrain food employees on proper hair restraints.

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

#### 4-101.11 Characteristics-Materials for Construction and Repair

#### 4-201.11 Equipment and Utensils-Durability and Strength

Observed surfaces made of a material that is unsafe, not durable, corrosion resist and non-smooth. Materials utilized must not transfer detrimental substances to food, and inhibit the ability the ability to clean and sanitize. Surfaces were made of stone cutting board with damage and debris present. Materials of food-contact surfaces shall be safe and non-smooth. Instructed PIC to replace or repair with surfaces made of material that is safe, cleanable, durable, and smooth.

### **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 significant soil residues.

The surfaces were located in such areas as: cabinets, warewashing machine particularly shoots for pan area, counter areas, kitchen line equipment, shelving, reach in coolers.

The condition of the surface was covered in 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.

#### **S48 Hot and cold water available; adequate pressure**

5-103.12 Pressure

5-103.11 Capacity-Quantity and Availability

Observed facility with inadequate water pressure.

Location: handwashing station in mens restroom

Manner: handwashing station only had minimal pressure making it difficult to wash hands. Inadequate water pressure could lead to situations that place the public health at risk such as improper handwashing or equipment operation. Water under pressure must be provided to all fixtures, equipment, and nonfood equipment that are required to use water.

#### **S50 Sewage and waste water properly disposed**

5-402.13 Conveying Sewage

5-403.11 Approved Sewage Disposal System

Observed liquid food wastes and liquid that containers chemicals at multiple hand washing stations located in kitchen area and server area by pouring liquid directly on to the ground from the plumbing system. Liquid food wastes and rainwater can provide a source of bacterial contamination and support populations of pests. Proper storage and disposal of wastes and drainage of rainwater eliminate these conditions.

Instructed PIC to make repairs to the plumbing system to ensure that condensate and other non-sewage liquids and rainwater drain from the point of discharge to the point of disposal.

#### **S52 Garbage/refuse properly disposed; facilities maintained**

6-202.110 Outdoor refuse Areas, Curbed and Graded to Drain

5-501.15 Outside Receptacles

5-501.11 Outdoor Storage Surface

5-501.12 Outdoor Enclosure

Observed that the outdoor surface for refuse and recyclables was not sloped to drain.

The surface was located in the exterior garbage coral. The surface was made out of concrete and metal.

The condition of the surface was pooling with waste water. Liquid food wastes and rainwater can provide a source of bacterial contamination and support populations of pests. Proper storage and disposal of wastes and drainage of rainwater eliminate these conditions. Instructed PIC to only store refuse and recyclables on a surface that is nonabsorbent, smooth, durable, and sloped to drain. Facility stated they were going to make repairs and add a slot to drain waste liquid properly to the trough drain.

#### **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 kitchen line area. 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, and tears repaired so that it is able to serve their intended purpose properly.

#### **S7 No bare hand contact with RTE food or a pre-approved alternative procedure properly followed**

### 3-301.11 Preventing Contamination from Hands

Observed a food employee touching non ready-to-eat food with bare hands and utensils: forks, knives and spoons that become food contact surfaces.

Location: Server Line Activity: Preparing beverages such as coffee or tea and setting tables. Food employees shall minimize bare hand and arm contact with exposed food that is not in a ready-to-eat form. Instructed PIC to retain employees on proper food and food contact surface handling procedures.

### **S8 Adequate hand washing sinks properly supplied and accessible**

#### 6-301.11 Handwashing Cleanser, Availability

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

Location: kitchen line. Hand cleanser must always be present to aid in reducing microorganisms and particulate matter found on hands. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleanser. PIC corrected violation on site by replacing soap dispenser. Instructed PIC to ensure that hand cleanser is available at all times of operation.