



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

**Consumer Health Protection Inspections Performed  
4/28/2025-5/2/2025  
Report Amended on 5/6/2025 for clerical errors**

**135 Degrees, LLC - Taco Único - 7921 CENTRAL AVE NW - Current Status: Approved**

**135 Degrees, LLC - 7921 CENTRAL AVE NW  
Food Establishment Class C - Taco Único  
Inspection Date: 5/1/2025 Inspection #: RT-MBFOOD-036252-2025 Inspection Result: Approved**

**Violation: Ventilation and Hood Systems**

- Ventilation Hood Systems, Filters

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

Observed filters or grease with dust and grease build up at the time of inspection.

**Violation: Warewashing Temperature and Concentration**

- Manual Warewashing Equipment, Hot Water Sanitization Temperatures

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

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Mobile food trailer wiping cloth. Concentration: tested at the 200 ppm however temperature was below 75 at 69 degrees.

Violation: Date Marking and Disposition

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

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

Location: Mobile trailer.

Food Items: Squeeze bottle of Guacamole and crema with no Expiration Dates: as to when it was made or when it expires.

**ALICE KING COMMUNITY SCHOOL - ALICE KING COMMUNITY SCHOOL - 8100 MOUNTAIN RD - Current Status: Approved**

**ALICE KING COMMUNITY SCHOOL - 8100 MOUNTAIN RD**

**Food Establishment Class C - ALICE KING COMMUNITY SCHOOL**

**Inspection Date: 4/30/2025 Inspection #: PT0161216 Inspection Result: Approved**

Violation: Personal Cleanliness

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

Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: Preparing chicken salad sandwiches. Inappropriate Jewelry Observed: Bracelets on both wrists.

Violation: Knowledgeable

- Knowledgeable Person In Charge

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

Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances. Knowledge Tested: PIC did not know what type of sanitizer is utilized and proper parts per million.

Facility utilizes both Chlorine and Quat sanitizer during operation.

Violation: Testing Devices

- Sanitizing Solutions, Testing Devices

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

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

Violation: Availability

- Cleaning Agents and Sanitizers, Availability

- Instructed PIC to remake sanitizer solution to proper parts per million (PPM) of 50 to 100 PPM for Chlorine sanitizer. Advised PIC sanitizer solution must be made at the start of each work day and replaced every four hours or more frequently depending on usage and utilizing the correct test strips to ensure proper parts per million (PPM).

Observed sanitizer bucket testing at zero parts per million (PPM).

Violation was corrected on site by PIC remaking sanitizer solution to proper parts per million (PPM).

**BLAKES LOTABURGER - BLAKES - 2301 CARLISLE BLVD NE - Current Status: Approved**

**BLAKES LOTABURGER - 2301 CARLISLE BLVD NE**

**Food Establishment Class C - BLAKES**

**Inspection Date: 4/30/2025 Inspection #: PT0052567 Inspection Result: Approved**

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed wall by hand washing sink in disrepair by having a hole in wall where new thermostat was put in.

Violation: Plumbing

- System Maintained in Good Repair

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

Observed PVC Piping below hand washing sink is not maintained in good repair or is not repaired by law. PVC piping below hand washing sink found in disrepair by Having a water leak.

Violation: Food Separation

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

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

Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping.  
Location: inside reach in cooler Food Item: bags of French fries and onion rings uncovered inside reach in cooler

**Violation: Equipment, Food Contact Surfaces, and Utensils Clean**

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Reach in freezer Location: near deep fryers  
Condition of the Location: debris build up inside reach in freezer

**CALIFORNIA PIZZA KITCHEN INC - CALIFORNIA PIZZA KITCHEN - 2241 Q ST NE, #7G - Current Status: Conditional Approved**

**CALIFORNIA PIZZA KITCHEN INC - 2241 Q ST NE, #7G**

**Food Establishment Class C - CALIFORNIA PIZZA KITCHEN**

**Inspection Date: 4/30/2025 Inspection #: PT0095756 Inspection Result: Conditional Approved**

**Violation: Designated Areas**

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

Observed employee personal care items stored incorrectly. Location: On storage rack next to single serve items.

**Violation: Food Identification, Safe, Unadulterated and Honestly Presented**

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

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification.  
Working Container of Food: Peanuts plastic food container Location: Dry storage shelf in storage room.

Violation corrected on site by PIC discarding unlabeled product

Violation: Operation and Maintenance

- Handwashing Cleanser, Availability

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

Observed no handwashing cleanser available at handwashing sink(s). Location: Hand wash station near prep table in back of house on east wall.

Violation corrected on site by PIC properly stocking hand wash station.

Violation: Hot & Cold Water Availability & Pressure

- Water Capacity-Quantity and Availability

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

Observed facility with insufficient hot water. Location: Hand wash station front of house Manner: Hot water valve broken and missing

Violation: Storage

- In-Use Utensils, Between-Use Storage

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

Observed utensils with use for non-time/temperature controlled for safety food during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food. Utensil Type: Plastic measuring cup. Location: Dry storage room shelf. Condition of the Location: Handle in direct contact with item (peanuts) being stored

Violation: Personal Cleanliness

- Prohibition-Jewelry

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

Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: Line cook handling several food items. Inappropriate Jewelry Observed: Bracelet

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Front of house. Activity: Preparing plates of ready to eat food/ items.

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drain near bar area.

- System Maintained in Good Repair

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

Observed floor drain is not maintained in good repair or is not repaired by law. Observed floor drain found in disrepair by trash debris.

Violation: Cold Holding

- Time/Temperature Control for Safety Food, Cold Holding

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

Observed food items in cold holding unit measuring above 41°F. Location: Prep top cooler drawer. Food Items: Sliced pickles, Hamburger mayo. Temperature: Sliced pickles 48°F Hamburger mayo 54°F

Violation corrected on site by PIC discarding out of temperature items.

**CANTEEN ESPERANZA - CANTEEN ESPERANZA - 7311 GLENRIO RD NW - Current Status: Approved**

**CANTEEN ESPERANZA - 7311 GLENRIO RD NW**

**Food Establishment Class C - CANTEEN ESPERANZA**

**Inspection Date: 4/30/2025 Inspection #: PT0161261 Inspection Result: Approved**

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the floors in the kitchen under equipment and shelving, tables at the time of inspection.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed Walls by the ice machine dry wall torn/ damaged, several 1/4 holes on walls in kitchen in need of sealing .

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Ice machine interior top where ice dispense with a brown and Black soil build up. condensation comes out of the ice machine a trickle down the ice chute on to the soil and can contaminate the ice.

**CREME DE LA CREME - CREME DE LA CREME - 1909 BELLAMAH AVE NW, X - Current Status: Approved**

**CREME DE LA CREME - 1909 BELLAMAH AVE NW, X**

**Retail Food Establishment Class 5 - CREME DE LA CREME**

**Inspection Date: 4/28/2025 Inspection #: PT0159271 Inspection Result: Approved**

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the floors on the side of the ovens and mixers at the time of inspection.

Violation: Storage

- Food Storage-Preventing Contamination from the Premises

- Food must be stored in a clean, dry location to prevent contamination. Instructed PIC to clean and sanitize the area and to ensure that the area is kept dry.

Observed food stored improperly in an unclean location.

Location: Baking rack.

Brown Butter was stored on a bakery rack. and Brown butter was contaminated by black particles falling into the brown butter at the time of inspection. Violation was corrected on site by PIC discarding.

Violation: Testing Devices

- Sanitizing Solutions, Testing Devices

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

- Observed Expires test strips quat strips dated October 1 st 2024, Chlorine test strips expired August 2024 at the time of inspection.

Violation: Date Marking and Disposition

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

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

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

Location: Walk in cooler.

Food Items: Sour creme no used by date, Beurre Noisette dated 3/11/2024, Carrot cake batter dated 4/16 expired at the time of inspection.

**DIVINE HOSPITALITY MANAGEMENT LLC - 1350 SUNPORT PL SE**

**Food Establishment Class B - DIVINE HOSPITALITY MANAGEMENT LLC**

**Inspection Date: 4/30/2025 Inspection #: PT0156170 Inspection Result: Closure Re-Inspection Required**

**Violation: Poisonous and Toxic/Chemical Substances**

**- Poisonous or Toxic Material Containers**

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

Observed working containers used for storing poisonous or toxic materials taken from bulk supplies not properly labeled or identified. Container Type: Red sanitizer bucket labeled as sanitizer. Also, spray bottles with no label or identification Alleged Material: PIC stated dawn soap and water inside red bucket labeled as sanitizer. Degreaser inside spray bottles.

**Violation: Hands Clean & Properly Washed**

**- When to Wash**

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

Observed food employee not wash hands when required. Condition: Observed employee switching job duties and exiting and entering kitchen without washing hands. Employee was unable to wash hands due to hand dispenser is non operational.

**Violation: Operation and Maintenance**

**- Handwashing Cleanser, Availability**

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

Observed no handwashing cleanser available at handwashing sink(s). Location: Hand washing sink. Soap dispenser is non operational to supply hand soap.

Violation: Storage

- Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing

- Clean equipment and multiuse utensils which have been cleaned and sanitized, laundered linens, and single-service and single-use articles can become contaminated before their intended use in a variety of ways such as through water leakage, pest infestation, or other insanitary condition. Clean equipment, utensils, linens, and single-service and single-use articles must be stored in a clean, dry location, protected from contamination, and at least six (6) inches above the floor. Equipment and utensils must be stored so that they are in a self-draining and inverted position or are covered. Single-service and single-use articles should be kept in the original packaging until use. Instructed PIC to store items so that the risk of contamination prior to use is minimized.

Observed clean single-service and single-use articles stored improperly. Single-service and single-use articles was not stored in a clean, dry location. Single-service and single-use articles Type: Single use spoons in display area next to cereals and kitchen utensils on stainless steel dry storage dish ware rack Location: Inside kitchen on stainless steel shelving Condition of the Location: Utensils stored with food contact surfaces up instead of handle part of utensils up to prevent hand contact from portion that will come in contact with food item.

Violation: Surface Condition

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

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

Observed nonfood contact surface that was absorbent. The surface was located inside dry storage pantry The surface was made out of synthetic wood The condition of the surface was unsealed causing to be absorbent not smooth and easily cleanable.

Violation: Functionality and Accuracy

- Temperature Measuring Devices, Ambient Air and Water-Accuracy

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

Observed in a mechanically refrigerated food storage unit the temperature measuring device was not placed in the warmest part of the unit. Equipment Location: Inside multiple cold holding units. Thermometer Location: None available in cold holding units.

Violation: Testing Devices

- Sanitizing Solutions, Testing Devices

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

Observed no quaternary ammonium testing kit or other device to measure the concentration of quaternary ammonium chemical sanitizing solution. Observed chlorine test strips expired as of February 2025

Violation: Records

- Calibration Logs

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

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

- Temperature Logs

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Prepped produce, raw meats, dairy products, cooked meats etc Activity of the Food: Cold and hot storage

Violation: Use Limitations

- Wiping Cloths, Use Limitation

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

Observed wiping cloths improperly used. Observed wiping cloths used for cleaning stored on prep table.

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Three compartment sink and sanitizer bucket Concentration: None available. Quaternary ammonium is hooked up to three compartment sink no sanitizer being pumped or available due to dispenser non operational.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Ice Machine Location: Inside kitchen Condition of the Location: Red and black substance on deflector.

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: Reach in refrigerator Food Items: Chopped green chile, prepped watermelon and romaine lettuce Expiration Dates: None available

**DIVINE HOSPITALITY MANAGEMENT LLC - 1350 SUNPORT PL SE**

**Food Establishment Class B - DIVINE HOSPITALITY MANAGEMENT LLC**

**Inspection Date: 5/2/2025 Inspection #: RT-FOODEST-035927-2025 Inspection Result: Conditional Approved**

Violation: Storage

- Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing

- Clean equipment and multiuse utensils which have been cleaned and sanitized, laundered linens, and single-service and single-use articles can become contaminated before their intended use in a variety of ways such as through water leakage, pest infestation, or other insanitary condition. Clean equipment, utensils, linens, and single-service and single-use articles must be stored in a clean, dry location, protected from contamination, and at least six (6) inches above the floor. Equipment and utensils must be stored so that they are in a self-draining and inverted position or are covered. Single-service and single-use articles should be kept in the original packaging until use. Instructed PIC to store items so that the risk of contamination prior to use is minimized.

Observed clean single-service and single-use articles stored improperly. Single-service and single-use articles was not stored in a clean, dry location. Single-service and single-use articles Type: Single use spoons in display area next to cereals and Location: Cereal display area Condition of the Location: Utensils stored with food contact surfaces up instead of handle part of utensils up to prevent hand contact from portion that will come in contact with food item.

Violation: Records

- Calibration Logs

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

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

- Temperature Logs

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Prepped produce, raw meats, dairy products, cooked meats etc Activity of the Food: Cold and hot storage

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Sanitizer bucket Concentration: Zero parts per million

**DIVINE HOSPITALITY MANAGEMENT LLC - DIVINE HOSPITALITY MANAGEMENT LLC - 1350 SUNPORT PL SE - Current Status: Approved**

**DIVINE HOSPITALITY MANAGEMENT LLC - 1350 SUNPORT PL SE**

**Retail Food Establishment Class 3 - DIVINE HOSPITALITY MANAGEMENT LLC**

**Inspection Date: 4/30/2025 Inspection #: PT0156169 Inspection Result: Approved**

**Violation: Functionality and Accuracy**

**- Temperature Measuring Devices, Ambient Air and Water-Accuracy**

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

Observed in a mechanically refrigerated food storage unit the temperature measuring device was not placed in the warmest part of the unit.  
Equipment Location: Retail display area Thermometer Location: None available

**Violation: Records**

**- Temperature Logs**

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Burritos, microwavable meals, milk etc Activity of the Food: Stored

**EVEREST CANNABIS CO - EVEREST CANNABIS CO JUAN TABO - 5809 JUAN TABO BLVD NE - Current Status: Approved**

**EVEREST CANNABIS CO - 5809 JUAN TABO BLVD NE**

**Retail Food Establishment Cannabis Class 1 - EVEREST CANNABIS CO JUAN TABO**

**Inspection Date: 5/1/2025 Inspection #: PT0158866 Inspection Result: Approved**

**EZRAS TASTE OF HOME - EZRAS TASTE OF HOME - 302 SAN FELIPE - Current Status: Approved**

**EZRAS TASTE OF HOME - 302 SAN FELIPE**

**Food Establishment Class C - EZRAS TASTE OF HOME**

**Inspection Date: 5/1/2025 Inspection #: PT0158642 Inspection Result: Approved**

**G AND S MEAT AND FOOD COMPANY INC - 1333 ASPEN NW**

**Retail Food Establishment Class 4 - G AND S MEAT AND FOOD CO MEAT MARKET**

**Inspection Date: 4/28/2025 Inspection #: PT0122031 Inspection Result: Approved**

**Violation: Physical Facilities**

**- Outer Openings, Protected**

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

Observed doors to the outside that are not tight fitting, light can be seen at the edges. receiving door damaged and in need of repair at the time of inspection.

**G AND S MEAT AND FOOD COMPANY INC - G AND S MEAT AND FOOD CO - 1333 ASPEN NW - Current Status: Approved**

**G AND S MEAT AND FOOD COMPANY INC - 1333 ASPEN NW**

**Warehouse - G AND S MEAT AND FOOD CO**

**Inspection Date: 4/28/2025 Inspection #: PT0063230 Inspection Result: Approved**

**Violation: Lighting**

**- Light Bulbs, Protective Shielding**

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

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

1. Observed light bulbs with no protective shielding, coating or by other means shatter resistant. Location: Walk in Main Cooler. meat items were stored in the cooler. Lighting was missing the protective shielding and caps at the time of inspection.

Observed inadequate amount of lighting. Location: Main walk-in cooler. inadequate lighting. Manner: Main walk-in cooler Inadequate. lighting. some light bulbs burned out and v some very dim at the time of inspection.

Violation: Storage

- Food Storage-Preventing Contamination from the Premises

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

- Observed food stored improperly less than six (6) inches off the floor. Location: Walk in cooler. 6 cases of ground beef stored on the cooler floor at the time of inspection.

Violation: Testing Devices

- Sanitizing Solutions, Testing Devices

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

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

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

- Observed equipment food-contact surface with the buildup of soil residues. Equipment Type Meat Cuber. Location: Meat Cutting room. Condition of the Location. Meat Cuber Blades with dry meat protein build up at the time of inspection.

**GNC FOR STORE #6690 - GNC STORE - 9311 COORS BLVD NW - Current Status: Approved**

**GNC FOR STORE #6690 - 9311 COORS BLVD NW**

**Retail Food Establishment Class 3 - GNC STORE**

**Inspection Date: 5/2/2025 Inspection #: PT0043601 Inspection Result: Approved**

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed dust and cottonwood build up and debris on the facility floors under all shelving and gondolas. Including hard to reach areas such as corners behind coving.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed multiple walls to be in disrepair by having holes in dry wall throughout stockroom.

**HAPPY ACCIDENTS - HAPPY ACCIDENTS - 3225 CENTRAL AVE NE - Current Status: Approved**

**HAPPY ACCIDENTS - 3225 CENTRAL AVE NE**

**Food Establishment Class C - HAPPY ACCIDENTS**

**Inspection Date: 5/1/2025 Inspection #: PT0156409 Inspection Result: Approved**

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the Ceiling vent covers throughout kitchen area and walk in coolers vent covers.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed kitchen and back prep areas in disrepair by Holes in ceiling and missing vent cover in bathroom.

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

Violation: Training Records

- Certified Food Protection Manager

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

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

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Reach in Cooler Location: kitchen area Condition of the Location: debris build up on the inside of reach in cooler.

**HAPPY ACCIDENTS - HAPPY ACCIDENTS - 3225 CENTRAL AVE NE - Current Status: Approved**

**HAPPY ACCIDENTS - 3225 CENTRAL AVE NE**

**Food Establishment Class B - HAPPY ACCIDENTS**

**Inspection Date: 5/1/2025 Inspection #: PT0156504 Inspection Result: Approved**

Violation: Food Separation

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

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

Location: Bar Area Food Item: Both three compartment sinks where ice is stored are uncovered and possible contamination from the environment can occur.

instructed pic to cover ice when not in use to come into compliance to prevent contamination from occurring

**JERSEY MIKES SUBS 39008 - JERSEY MIKES SUBS 39008 - 9411 COORS BLVD NW - Current Status: Conditional Approved**

**JERSEY MIKES SUBS 39008 - 9411 COORS BLVD NW**

**Food Establishment Class C - JERSEY MIKES SUBS 39008**

**Inspection Date: 5/2/2025 Inspection #: PT0158976 Inspection Result: Conditional Approved**

Violation: Poisonous and Toxic/Chemical Substances

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

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

Container Type: Spray bottle

Alleged Material: Chlorine sanitizer

Violation: Installation

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

Observed handwashing sink with hot water not available.

Location: Rear kitchen across 3 comp sink

Condition: Was only able to reach 74°F

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the kitchen floor behind equipment especially by bread oven.

Violation: Food Separation

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

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

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

Location: Display cooler with meat chubs and cheese Food Item: Observed unwrapped chubs of turkey and ham sitting directly on shelving inside the display cooler.

Violation: Use Limitations

- Wiping Cloths, Use Limitation

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

Observed wiping cloths improperly used. Observed soiled wiping cloth used for cleaning and sanitizing stored directly on prep table and not in wiping cloth bucket in between uses as required.

Violation: Cold Holding

- Time/Temperature Control for Safety Food, Cold Holding

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

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

Location: Make table / Display case for deli meat and cheese

Food Items: Ham (48°F), Roast beef (44°F), sliced onions (46°F), Green Chile (45°F)

**JUICE IT UP - JUICE IT UP - 9311 COORS BLVD NW, #67 - Current Status: Unsatisfactory Re-Inspection Required**

**JUICE IT UP - 9311 COORS BLVD NW, #67**

**Food Establishment Class B - JUICE IT UP**

**Inspection Date: 5/1/2025 Inspection #: PT0133133 Inspection Result: Closure Re-Inspection Required**

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

- Food Storage Containers Identified with Common Name of Food

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

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

Working Container of Food: Bulk food storage for powdered ingredients

Location: Kitchen make line

Violation: Ventilation and Hood Systems

- Heating, Ventilation, Air Conditioning System Vents

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

Observed interior intake and exhaust air ducts with debris build up. Location: Kitchen above make line

Violation: Pest Control

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

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

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

Location: Throughout facility but observed heavy activity in rear kitchen area.

Pest Type: Rodent

Condition: Heavy amount of rodent droppings +50

Violation: Surface Condition

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

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

Observed nonfood contact surface that was absorbent. The surface was located inside the frozen fruit and sherbet chest freezer. The surface was made out of metal and rubber but being held in place with duct tape. The condition of the surface was covered in strips of soiled and frayed duct tape that is absorbent.

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located in side reach in coolers, make line and dry storage shelving. The surface was made out of stainless steel. The condition of the surface was covered in debris accumulation and food residue.

Violation: Plumbing

- System Maintained in Good Repair, Repaired According to Law

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

Observed 3 compartment sink faucet and utility sink basin on make line is not maintained in good repair or is not repaired by law. Observed 3 compartment sink faucet and utility sink basin found in disrepair by having leaks causing standing water.

Violation: Cold Holding

- Time/Temperature Control for Safety Food, Cold Holding

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

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

Location: Ice bath on prep line

Food Items: Orange juice (57°F), Strawberries (45°F)

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

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

Location: 3 compartment sink and wiping cloth bucket

Concentration: 0 PPM. \*PIC stated that the quat dispenser is broken and not functional so staff is having to manually prepare quat sanitizer.

Instructed PIC to retrain staff on preparing sanitizer and to test concentration often.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Ice machine / M4 soda guns, Utensils

Location: Kitchen make line

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

Violation: Date Marking and Disposition

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

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

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

Location: Prep table

Food Items: Chopped apple slices and banana in state of decay

**JUNGLE JAM - JUNGLE JAM - 9227 COORS BLVD NW - Current Status: Approved**

**JUNGLE JAM - 9227 COORS BLVD NW**

**Food Establishment Class C - JUNGLE JAM**

**Inspection Date: 5/2/2025 Inspection #: PT0156432 Inspection Result: Conditional Approved**

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

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

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

Poisonous/Toxic Substance: OXI cleaner / Premoistened mop wipes

Location: Directly above and next to single use items

Violation: Installation

- Handwashing Sinks, Installation, Water 85F

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

Observed handwashing sink with hot water not available.

Location: Restrooms

Condition: Water could only reach 70°F

Violation: Ventilation and Hood Systems

- Heating, Ventilation, Air Conditioning System Vents

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

Observed interior intake and exhaust air ducts with debris build up. Location: In kitchen above pizza oven.

Violation: Surface Not Clean

- Nonfood-Contact Surfaces, Easily Cleanable

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

Observed nonfood contact surface that was not easily cleanable. The surface was located on ice machine condenser. The surface was made out of stainless steel. The condition of the surface was covered in sticky note that prevent surface from being smooth, easily cleanable and non absorbent.

Violation: Personal Cleanliness

- Prohibition-Jewelry

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

Observed employee wearing unapproved jewelry while preparing food.

Food Preparation Activity: Making pizza

Inappropriate Jewelry Observed: Wrist watch

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the kitchen floor behind equipment and in floor drain underneath soda machine.

Violation: Food Separation

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

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

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

Location: Walk in freezer

Food Item: Pretzel bites

Violation: Records

- Temperature Logs

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: All temperature controlled foods lacked temperature logs. Activity of the Food: Stored, thawed, cooled, prepared, displayed, dispensed

**Violation: Equipment, Food Contact Surfaces, and Utensils Clean**

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

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

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

Location: Kitchen

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

**K STYLE KITCHEN - K STYLE KITCHEN - 6001 WINTER HAVEN RD NW, G - Current Status: Approved**

**K STYLE KITCHEN - 6001 WINTER HAVEN RD NW, G**

**Food Establishment Class C - K STYLE KITCHEN**

**Inspection Date: 4/30/2025 Inspection #: PT0157960 Inspection Result: Approved**

**Violation: Designated Areas**

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

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

**Violation: Food Identification, Safe, Unadulterated and Honestly Presented**

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

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

Working Container of Food: Bulk food storage containers

Location: Dry storage

Violation: Ventilation and Hood Systems

- Ventilation Hood Systems, Filters

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

Observed hood ventilation system inadequately collecting grease and dust allowing for accumulation contaminating equipment surface.

Location: Above cook line

Equipment: Hood system filters

Violation: Storage

- In-Use Utensils, Between-Use Storage

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

Observed utensils with use for non-time/temperature controlled for safety food during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food.

Utensil Type: Single use cup

Location: Inside bulk food container

Condition of the Location: Not stored handle up. Observed single use item submerged in food item.

Violation: Single-Service

- Single-Service and Single-Use Articles-Use Limitations

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

Observed single-use containers being re-used.

Location: Kitchen

Use: Observed 5 gallon soy sauce bucket being reused to hold sauce.

Violation: Training Records

- Food Handler Cards

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

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

Violation: Records

- Temperature Logs

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

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

Food Items: All temperature controlled and prepared foods

Activity of the Food: stored, thawed, cooled

Violation: Consumer Advisories

- Allergen Warning, Unpackaged Food

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

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

**Violation: Warewashing Temperature and Concentration**

**- Sanitizers, Criteria-Chemicals**

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

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

Location: Kitchen line

Concentration:0 PPM

**KIDDIE ACADEMY - KIDDIE ACADEMY - 7010 ALAMEDA BLVD NE - Current Status: Approved**

**KIDDIE ACADEMY - 7010 ALAMEDA BLVD NE**

**Food Establishment Class C - KIDDIE ACADEMY**

**Inspection Date: 4/30/2025 Inspection #: PT0152293 Inspection Result: Approved**

**Violation: Ventilation and Hood Systems**

**- Heating, Ventilation, Air Conditioning System Vents**

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

Observed interior intake and exhaust air ducts with debris build up. Location: Inside kitchen area by handwashing sink

**Violation: Physical Facilities, Cleaning**

**- Cleaning, Frequency and Restrictions**

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

Observed build up and debris on the roof and wall around hood system with dust build up

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at Floor drain under three compartment sink and floor drain for dishwasher

Violation: Training Records

- Certified Food Protection Manager

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

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

Violation: Testing Devices

- Sanitizing Solutions, Testing Devices

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

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

**LPG ENTERPRISES INC - McDonalds 5553 - 13301 CENTRAL AVE NE - Current Status: Approved**

**LPG ENTERPRISES INC - 13301 CENTRAL AVE NE**

**Food Establishment Class C - McDonalds 5553**

**Inspection Date: 5/2/2025 Inspection #: PT0088150 Inspection Result: Approved**

Violation: Operation and Maintenance

- Hand Drying Provision

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

Observed no approved method of hand drying at handwashing sink(s). Observed paper towel dispenser was empty at the time of inspection.  
Location: hand washing sink near drive thru and fryer areas

Violation: Plumbing

- System Maintained in Good Repair

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

Observed handwashing sink faucet is not maintained in good repair or is not repaired by law. Observed handwashing faucet found in disrepair due to an active leak at the time of inspection.

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization.  
Location: sanitizer solution containers  
Concentration: 25 ppm

**LUIGIS RESTAURANT - LUIGI'S RESTAURANT - 6225 4TH ST NW - Current Status: Conditional Approved**

**LUIGIS RESTAURANT - 6225 4TH ST NW**

**Food Establishment Class C - LUIGI'S RESTAURANT**

**Inspection Date: 4/29/2025 Inspection #: PT0044977 Inspection Result: Conditional Approved**

Violation: Designated Areas

- Designation-Dressing Areas and Lockers

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

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

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

- Food Storage Containers Identified with Common Name of Food

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

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

Working Container of Food: Bulk storage containers

Location: Kitchen

Violation: Operation and Maintenance

- Handwashing Signage

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

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

<p>Violation: Ventilation and Hood Systems</p> <ul style="list-style-type: none"> <li>- Heating, Ventilation, Air Conditioning System Vents <ul style="list-style-type: none"> <li>- Instructed PIC to clean and sanitize the indoor ventilation system and to replace filters as necessary to prevent it from becoming a source of contamination of food and food contact surfaces in the surrounding area.</li> </ul> </li> </ul> <p>Observed interior intake and exhaust air ducts with debris build up. Location: Above pizza prep table and bread holding station.</p>
<ul style="list-style-type: none"> <li>- Ventilation Hood Systems, Filters <ul style="list-style-type: none"> <li>- Ventilation hood systems and devices must be sufficient in number and capacity to and designed to prevent grease or condensation from collecting on walls and ceilings and from draining or dripping onto food, equipment, utensils, linens, and single-service/single-use articles. Instructed PIC to make repairs to ventilation hood system to accumulation and to prevent contamination of food or food contact surfaces.</li> </ul> </li> </ul> <p>Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur, observed grease and condensation drip on to and contaminating equipment surface. Location: Kitchen line Equipment: Hood system filters</p>
<p>Violation: Surface Condition</p> <ul style="list-style-type: none"> <li>- Nonfood-Contact Surfaces, Smooth, Corrosion-Resistant, Non-Absorbent <ul style="list-style-type: none"> <li>- Nonfood-contact surfaces of equipment routinely exposed to splash or food debris are required to be constructed of nonabsorbent materials to facilitate cleaning. Equipment that is easily cleaned minimizes the presence of pathogenic organisms, moisture, and debris and deters the attraction of rodents and insects. Instructed PIC to replace the surface with a material that is smooth.</li> </ul> </li> </ul> <p>Observed nonfood contact surface that was not smooth. The surface was located in kitchen next to ice machine. (Clean pot and pan storage rack.) The surface was made out of rubber and stainless steel. The condition of the surface was corroded and had flakey rubber lining revealing rust</p>
<p>Violation: Surface Not Clean</p> <ul style="list-style-type: none"> <li>- Nonfood Contact Surfaces - Cleaning Frequency <ul style="list-style-type: none"> <li>- 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.</li> </ul> </li> </ul> <p>Observed nonfood contact surface with the build up of soil residues. The surface was located inside reach in standing reach in freezer by walk in cooler. The surface was made out of plastic and stainless steel. The condition of the surface was covered in ice and frost accumulation directly above food items.</p>

Violation: Training Records

- Food Handler Cards

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

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

Violation: Records

- Temperature Logs

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

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

Food Items: All temperature controlled food items lacked logs.

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

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

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

Location: Rear kitchen prep area / Server station

Concentration: 100 PPM

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Equipment Type: Ice maker

Location: Kitchen

Condition of the Location: Observed organic matter on the deflector.

Violation: Date Marking and Disposition

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

- Ready-to-eat, time/temperature control for safety food held longer than a 24 hour period shall be marked to indicate the date or day by which the food is to be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. Instructed PIC to retrain food employees on the proper date marking of food items held longer than 24 hour period inside the facility. PIC voluntarily discarded food items bearing inappropriate date markings.

Observed ready-to-eat time and temperature controlled for safety food held within the establishment inappropriately marked.

Location: Walk in cooler, reach in coolers, prep tables

Food Items: All prepared food where missing date labels at the time of inspection.

Manner: No date labels available

**MARIOS PIZZA & PASTA INC - MARIO'S PIZZA AND PASTA - 11500 MENAUL BLVD NE - Current Status: Approved**

**MARIOS PIZZA & PASTA INC - 11500 MENAUL BLVD NE**

**Food Establishment Class C - MARIO'S PIZZA AND PASTA**

**Inspection Date: 4/29/2025 Inspection #: PT0086583 Inspection Result: Approved**

Violation: Maintenance and Operation

- Cutting Surfaces

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

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

Location: drying shelf and dish machine

Type: HDPE

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints.

Location: food service area

Activity: food preparation

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

1. Observed standing water on the floor underneath dish machine and warewashing area at the time of inspection.

2. Observed food debris and build up on the floor in the walk in cooler flooring underneath shelving.

Violation: Plumbing

- Backflow Prevention, Air Gap

- Nondrinking water may be of unknown or questionable origin. Waste water is either known or suspected to be contaminated. Neither of these sources can be allowed to contact and contaminate the drinking water system. Instructed PIC to immediately remove cross connection created by dual hose splitter device so that drinking water system is not at risk for contamination. Violation corrected on site by observing PIC remove hose splitter device.

Observed an unapproved connection created between the drinking water system and a nondrinking water system or system of unknown quality. The connection is created by hose splitter device installed. The connection is created at service sink.

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

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

Violation: Training Records

- Food Handler Cards

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

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

**MAVERIK COUNTRY STORE#638 - MAVERIK COUNTRY STORE RS - 1915 MENAUL BLVD NE - Current Status: Approved**

**MAVERIK COUNTRY STORE#638 - 1915 MENAUL BLVD NE**

**Retail Food Establishment Class 3 - MAVERIK COUNTRY STORE RS**

**Inspection Date: 5/1/2025 Inspection #: PT0156493 Inspection Result: Approved**

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located Retail Area The surface was made out of Plastic and Metal The condition of the surface had debris build up on the retail dry good shelves and on the exterior of coffee machines, soda machines and Slurpee machines

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

- Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Walk in and Reach in Coolers Location: Retail Area Condition of the Location: Debris build up inside the walk-in cooler and Reach in Cooler

**Mulez Incorporated - Mulez Incorporated - 8512 Calle Alameda NE - Current Status: Approved**

**Mulez Incorporated - 8512 Calle Alameda NE**

**Warehouse Cannabis - Mulez Incorporated**

**Inspection Date: 4/28/2025 Inspection #: PT0161636 Inspection Result: Approved**

**PANDA EXPRESS INC - PANDA EXPRESS - 3601 BOSQUE PLAZA LN NW - Current Status: Approved**

**PANDA EXPRESS INC - 3601 BOSQUE PLAZA LN NW**

**Food Establishment Class C - PANDA EXPRESS**

**Inspection Date: 4/30/2025 Inspection #: PT0092639 Inspection Result: Approved**

Violation: Storage

- Prohibitions, Storage Areas

- Clean equipment and multiuse utensils which have been cleaned and sanitized, laundered linens, and single-service and single-use articles can become contaminated before their intended use in a variety of ways such as through water leakage, pest infestation, or other insanitary condition. Clean equipment, utensils, linens, and single-service and single-use articles must be stored in a clean, dry location, protected from contamination, and at least six (6) inches above the floor. Equipment and utensils must be stored so that they are in a self-draining and inverted position or are covered. Single-service and single-use articles should be kept in the original packaging until use. Instructed PIC to store items so that the risk of contamination prior to use is minimized.

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

Type: Forks and cup lids

Storage Method: Directly on the floor

Location: Underneath self serve beverage station

Violation: Plumbing

- System Maintained in Good Repair, Repaired According to Law

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

Observed drain pipe underneath wok station closest to drive through is not maintained in good repair or is not repaired by law. Observed drain pipe found in disrepair by having a leak causing standing water to build up on floor.

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap underneath wok station closet to drive through.

<b>SATELLITE COFFEE AND TOYS INC-PT0154542 - 7600 JEFFERSON BLVD NE, 1</b> <b>Food Establishment Class D - SATELLITE COFFEE AND TOYS INC</b> <b>Inspection Date: <u>5/1/2025</u> Inspection #: <u>RT-FOODEST-004647-2025</u> Inspection Result: <u>Conditional Approved</u></b>
<p>Violation: Designated Areas</p> <ul style="list-style-type: none"><li>- Designated Areas-Employee Accommodations for eating/drinking/smoking<ul style="list-style-type: none"><li>- Employees could introduce pathogens to food by hand-to-mouth-to-food contact areas. Instructed PIC to create a designated to accommodate employees' personal which food, food equipment and utensils, clean linens, and single-service and single-use articles must not be in jeopardy of contamination from these areas.</li></ul></li></ul> <p>Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products.</p>
<p>Violation: Food Identification, Safe, Unadulterated and Honestly Presented</p> <ul style="list-style-type: none"><li>- Food Storage Containers Identified with Common Name of Food<ul style="list-style-type: none"><li>- Certain foods may be difficult to identify after they are removed from their original packaging. Consumers may be allergic to certain foods or ingredients or the mistaken use of food from labeled containers could result in chemical poisoning and may result in severe medical consequences. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Instructed PIC to label all containers.</li></ul></li></ul> <p>Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: cinnamon and sugar Location: front counter</p>
<p>Violation: Surface Not Clean</p> <ul style="list-style-type: none"><li>- Nonfood Contact Surfaces - Cleaning Frequency<ul style="list-style-type: none"><li>- 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.</li></ul></li></ul> <p>Observed nonfood contact surface with the build up of soil residues. The surface was located spray nozzle for three compartment sink The condition of the surface was hardwater and soil debris build up</p>

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the floors under front counter and under kitchen equipment- coolers, sinks, cabinets

Violation: Plumbing

- System Maintained in Good Repair

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

Observed auto clor chemical dispensing system on three compartment sink is not maintained in good repair or is not repaired by law. Observed chemical dispensing system found in disrepair by small leak from fresh water line into dispenser

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drain behind ware washing machine and grease trap

Violation: Storage

- Food Storage-Preventing Contamination from the Premises

- Pathogens can contaminate and/or grow in food that is not stored properly. Drips of condensate and drafts of unfiltered air can be sources of microbial contamination for stored food. Shoes carry contamination onto the floors of food preparation and storage areas. Even trace amounts of refuse or wastes in rooms used as toilets or for dressing, storing garbage or implements, or housing machinery can become sources of food contamination. Moist conditions in storage areas promote microbial growth. Food must be protected from contamination and must not be stored in locker rooms, toilet rooms, dressing rooms, garbage rooms, mechanical rooms, under sewer lines, under leaking water lines, under open stairwells, or under other sources of contamination.

Observed food stored improperly under a miscellaneous source of contamination. Location: Front counter Food Item: baked goods

<p>Violation: Records</p> <ul style="list-style-type: none"> <li>- Calibration Logs <ul style="list-style-type: none"> <li>- Food Establishments shall calibrate measuring equipment in accordance with the manufacturer recommendations and shall maintain adequate and contemporaneous calibration logs for calibration of equipment</li> </ul> </li> </ul> <p>Observed the food establishment does not have calibration logs for temperature measuring devices.</p>
<ul style="list-style-type: none"> <li>- Temperature Logs <ul style="list-style-type: none"> <li>- TCS Foods must be kept at safe temperatures at all times and Food Establishments shall maintain adequate temperature logs of TCS Foods while being stored, thawed, cooled, prepared, displayed, dispensed, or transported</li> </ul> </li> </ul> <p>Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: All TCS food items Activity of the Food: stored</p>
<p>Violation: Consumer Advisories</p> <ul style="list-style-type: none"> <li>- Allergen Warning, Unpackaged Food <ul style="list-style-type: none"> <li>- Unintended food allergen food allergen exposures poses a serious risk to consumers with food allergies. Consumers with food allergies depend on allergen information, written notification of the presence of major food allergens as an ingredient in unpackaged foods that are served or sold by the food establishment must be provided. Written notification can be provided in many forms such as: physical or electronic means, including, but not limited to, brochures, deli case or menu notifications, label statements, table tents, placards, or other effective written means. Notifying the consumer to the presence of major food allergens may prevent an inadvertent exposure. Instructed PIC to provide written notification of major allergen information for all unpackaged food offered for sale or served to consumers.</li> </ul> </li> </ul> <p>Predefined Comment: Observed no written notification of the presence of major food allergens for unpackaged food served or sold to consumers. Brownies labeled (contains Gluten) but not contains nuts, Very berry scones labeled (Gluten not) . The rest of the pastry's did not have any allergen information or signage</p>
<p>Violation: Warewashing Temperature and Concentration</p> <ul style="list-style-type: none"> <li>- Sanitizers, Criteria-Chemicals <ul style="list-style-type: none"> <li>- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 50-99ppm must also be at a minimum temperature of 75F with a contact time of 7 seconds. PIC corrected violation by utilizing three compartment sink until service provider is able to come out and fix the ware washing machine</li> </ul> </li> </ul> <p>Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: ware washing machine Concentration: 10 ppm Temperature: 117</p>

**SONIC DRIVE IN - 11715 CENTRAL AVE NE**

**Food Establishment Class C - SONIC DRIVE IN**

**Inspection Date: 5/2/2025 Inspection #: PT0044381 Inspection Result: Closure Re-Inspection Required**

**Violation: Poisonous and Toxic/Chemical Substances**

**- Common Name-Working Containers**

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

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

Container Type: soap and sanitizer dispensers in womens restroom

Alleged Material: soap and sanitizer

**Violation: Operation and Maintenance**

**- Handwashing Cleanser, Availability**

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

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

Location: hand washing sink next to ice machine

**- Hand Drying Provision**

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

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

Location: hand washing sinks in mens restroom, food prep and warewashing areas.

Violation: Ventilation and Hood Systems

- Ventilation Hood Systems, Drip Prevention and Adequacy

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

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

Location: fryer area

Equipment: exterior surfaces of fryer and reach in cooler

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

1. Observed nonfood contact surface with the build up of soil residues. The surface was located underneath the reach in freezer. The surface was made out of hard plastic, The condition of the surface: observed food debris and build up in the crevices and sections of the plastic pallet being used to hold the reach in freezer.

2. Observed food debris and build up such as chocolate pieces, peanut pieces in direct contact with packages of apple sauce in the reach in cooler at the time of inspection.

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris in the floor drains and on the floor underneath equipment at the time of inspection.

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at drain pipe at three compartment sink at the time of inspection.

- System Maintained in Good Repair

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

Observed hand washing sink faucet is not maintained in good repair or is not repaired by law. Observed hand washing sink faucet found in disrepair by having a leak at the time of inspection.

Violation: Food Separation

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

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

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

Location: beverage preparation area next to soda dispenser

Food Item: uncovered containers of cherries, strawberries, lime and lemon wedges

Violation: Training Records

- Food Handler Cards

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

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

Violation: Toilet Facilities

- Toilet Rooms, Enclosed

- Instructed to enclose and provide the toilet rooms with a tight-fitting and self-closing door; and, that they must be maintained closed except during cleaning and maintenance.

Observed toilet room is not equipped with a tight-fitting self-closing door by lock/door handle being broken at the time of inspection

- Toilet Tissue, Availability

- Instructed to make toilet tissue available at each toilet for the hygienic use of the facilities.

Observed no toilet tissue available at toilet in men's restroom.

Violation: Date Marking and Disposition

- Date Marking Altered or Concealed

- 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. Instructed PIC to discard food items bearing no date markings.

Observed ready-to-eat time and temperature controlled for safety food held within the establishment inappropriately marked.

Location: walk in cooler

Food Items: frozen bag green chile

Manner: Observed date marking on container with dates of: pull/prep of 4/16. However, observed green chile is frozen at the time of inspection.

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

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

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

Location: slim beverage dispenser

Food Items: lemonade

Expiration Dates: pull / prep date: 04/27 discard date: 04/29

**SPRINGHILL SUITES ALBUQUERQUE - 1101 CENTRAL AVE NE**

**Retail Food Establishment Class 3 - SPRING HILL SUITES ALBUQUERQUE RETAIL**

**Inspection Date: 5/2/2025 Inspection #: PT0156327 Inspection Result: Approved**

**SPRINGHILL SUITES ALBUQUERQUE - SPRING HILL SUITES ALBUQUERQUE - 1101 CENTRAL AVE NE - Current Status: Approved**

**SPRINGHILL SUITES ALBUQUERQUE - 1101 CENTRAL AVE NE**

**Food Establishment Class B - SPRING HILL SUITES ALBUQUERQUE**

**Inspection Date: 5/2/2025 Inspection #: PT0156326 Inspection Result: Approved**

**Violation: Designated Areas**

**- Designation-Dressing Areas and Lockers**

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

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

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

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

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

**Violation: Date Marking and Disposition**

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

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

Observed ready-to-eat time and temperature controlled for safety food commercially prepared opened in the facility with no date marking indicators. Location: Reach in cooler Food Items: Container of Green Chili Expiration Dates: No dates observed on container

**SUNNYSIDE UP - 6909 MENAUL BLVD NE, 1**

**Food Establishment Class C - SUNNYSIDE UP**

**Inspection Date: 5/1/2025 Inspection #: PT0123253 Inspection Result: Unsatisfactory Re-Inspection required**

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

- Food Storage Containers Identified with Common Name of Food

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

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification.  
Working Container of Food: Quick oats for oatmeal in plastic container. Location: Above prep top cooler north wall.

Violation: Poisonous and Toxic/Chemical Substances

- Common Name-Working Containers

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

Observed working containers used for storing poisonous or toxic materials taken from bulk supplies not properly labeled or identified. Container Type: Plastic spray bottle. Alleged Material: Chlorine sanitizer.

Violation corrected on site by PIC labeling container

Violation: Hot & Cold Water Availability & Pressure

- Water System-Distribution, Delivery, and Retention

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

Observed facility with insufficient hot water. Location: Hand wash station northwest wall near ice machine. Manner: Hot water failed to reach a temperature of 100°F or above.

Violation was corrected on site by PIC adjusting hot water valve.

Violation: Personal Cleanliness

- Prohibition-Jewelry

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

Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: One female employee making toast. Inappropriate Jewelry Observed: Rings and wrist watch

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: ON cook line Activity: Cooking and preparing RTE food items.

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at several floor drains throughout kitchen.

Violation: Preventing Contamination From Hands

- Preventing Contamination from Hands, No Barehand Contact with RTE food

- 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.

Observed a food employee touching ready-to-eat food with bare hands. Location: Near toaster and prep table. Activity: Handling ready to eat toast Food Contacted: Ready to eat toast.

Violation was corrected on site by PIC instructing employees to utilize food tongs

Violation: Training Records

- Certified Food Protection Manager

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

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

Violation: Testing Devices

- Sanitizing Solutions, Testing Devices

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

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

Violation: Availability

- Cleaning Agents and Sanitizers, Availability

- Instructed PIC to remake Quat sanitizer to proper parts per million (PPM) of 100 to 200 (PPM). Advised PIC that sanitizer must be made at the start of each work day and must be replaced every four hour or more frequently depending on usage and utilizing test strips to ensure proper parts per million (PPM)

Observed sanitizer wiping cloth container testing at zero (PPM) near prep top cooler north wall.

Violation corrected on site by PIC remaking sanitizer solution

**SUSHI KING LLC - SUSHI KING LLC - 9421 COORS BLVD NW, M - Current Status: Conditional Approved**

**SUSHI KING LLC - 9421 COORS BLVD NW, M**

**Food Establishment Class C - SUSHI KING LLC**

**Inspection Date: 5/1/2025 Inspection #: RT-FOODEST-034304-2025 Inspection Result: Conditional Approved**

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

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

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

Poisonous/Toxic Substance: Quat sanitizer bucket

Location: On prep table directly next to dishware's and single use articles.

Violation: Maintenance and Operation

- Good Repair and Proper Adjustment-Equipment

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

Observed equipment components not maintained.

Location: Sushi bar

Type of equipment: Fish display cooler

Condition of component: Observed gap in plexiglass not allowing sliding door to properly seal and maintain proper temperature.

Violation: Physical Facilities

- Outer Openings, Protected

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

Observed doors to the outside that are not tightly shut. Front door with red sticker was propped open while not in use allowing for a possible pest entry point to allow various pest to make entry via unprotected doorway.

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints.

Location: Kitchen

Activity: Preparing and handling food

Violation: Cold Holding

- Time/Temperature Control for Safety Food, Cold Holding

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

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

Location: Prep table Kitchen / sushi prep station

Food Items: Tuna (47°F), White fish battered (46°F), Tempura (50°F), stuffed jalapenos (59°F), battered mushrooms (67°F).

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

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

Location: All sanitizer buckets (kitchen did not have one available, Instructed PIC to prepare one during inspection.)

Concentration: 0 PPM

**TARGET STORE # 356 - STARBUCKS AT TARGET 625 - 9371 COORS BLVD NW - Current Status: Conditional Approved**

**TARGET STORE # 356 - 9371 COORS BLVD NW**

**Food Establishment Class C - STARBUCKS AT TARGET 625**

**Inspection Date: 5/2/2025 Inspection #: PT0132722 Inspection Result: Closure Re-Inspection Required**

Violation: Hands Clean & Properly Washed

- When to Wash

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

Observed food employee not wash hands when required. Condition: handling consumers cash and immediately move to food preparation.

Violation: Operation and Maintenance

- Handwashing Signage

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

Observed handwashing sink(s) without a handwashing sign.

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located inside the counter service area (i.e. cubbies, and storage areas). The condition of the surface was significant food and other debris build up

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: food service counter operations Activity: food and beverage preparation

- Maintenance-Fingernails

- The requirement for fingernails to be trimmed, filed, and maintained is designed to address both the cleanability of areas beneath the fingernails and the possibility that fingernails or pieces of the fingernails may end up in the food due to breakage. Failure to remove fecal material from beneath the fingernails after defecation can be a major source of pathogenic organisms. Ragged fingernails present cleanability concerns and may harbor pathogenic organisms. Food employees must keep their fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable and not rough. Instructed PIC to retrain employees on personal cleanliness requirements.

Observed an employee with unkept fingernails, with long fake nails.

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the floors and walls throughout the facility, in the service area and the back storage area

Violation: Physical Facilities, Construction and Repair

- Floors, Walls and Ceilings-Cleanability

- Walls and ceilings that are of smooth construction, nonabsorbent, and in good repair can be easily and effectively cleaned. Special requirements related to the attachment of accessories and exposure of wall and ceiling studs, joists, and rafters are intended to ensure the cleanability of these surfaces. Instructed PIC to remove build up of soil residues and to clean and sanitize floor and wall junctures. Additionally, instructed the facility to make repairs to remove the gap between the floor and wall juncture so that the surface can be smooth, and easily cleanable.

Observed walls and/or ceilings with the build up of soil residues. The surface was located throughout the facility on service line, and back storage area. The surface was made out of tile and concrete. The condition of the surface was the wall juncture between the floor and the wall had significant gap between the two with significant build up present. The gap between the juncture makes it significantly harder to appropriately, and adequately clean and sanitize at a frequency necessary.

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

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

Observed the following areas of the facility in disrepair. Observed wall in back storage area particularly by water heater and beverages lines, electrical boxes in disrepair by having large, significant holes present into the wall.

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at multiple floor drains including plumbing for hand washing sinks, and service sinks.

Violation: Knowledgeable

- Knowledgeable Person In Charge

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

Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances. Knowledge Tested: Asked about 6 reportable illnesses, allergen information, and cold holding temperatures.

Violation: Testing Devices

- Sanitizing Solutions, Testing Devices

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

Observed testing kit or other device to measure the concentration of chemical sanitizing solution were expired, and staff was unaware of the location of the test stripes which were sitting in a container of pooled liquid.

Violation: Precleaning and Rinsing

- Rinsing Procedures

- It is important to rinse off detergents, abrasive, and food debris after the wash step to avoid diluting or inactivating the sanitizer. Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted by using a distinct water rinse step if warewashing with a three (3) compartment sink, alternative manual warewashing equivalent, or performing cleaning in place on large or installed equipment. Instructed PIC to retrain employees on the necessity of the water rinse step and that equipment and utensils observed being cleaned and sanitized improperly must be re-cleaned and sanitized.

Observed a three (3) compartment sink being used for warewashing without use of a water rinse step. 3 compartment sink had no rinse step set up with active dishes present.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: 3 compartment sink Concentration: chlorine sanitizer was testing between 25-50, approximately 40 Temperature: 71

The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 25-49ppm must also be at a minimum temperature of 120F with a contact time of 10 seconds. PIC corrected violation by 3 compartment sink sanitizer being drained and refilled

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

- Observed equipment food-contact surface with the build up of soil residues. Equipment Type: ice machine Location: Ice machine was located in the back stock area Condition of the Location: Debris build up on the interior of the ice machine on the shoot and interior ceiling of the ice machine.

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

Violation: Date Marking and Disposition

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

Observed ready-to-eat time and temperature controlled for safety food commercially prepared opened in the facility with no date marking indicators. Location: low boy reach in coolers Food Items: Alternative milks Expiration Dates: none present

**TARGET STORE # 356 - TARGET STORE GROCERY - 9371 COORS BLVD NW - Current Status: Approved**

**TARGET STORE # 356 - 9371 COORS BLVD NW**

**Retail Food Establishment Class 3 - TARGET STORE GROCERY**

**Inspection Date: 5/2/2025 Inspection #: PT0044186 Inspection Result: Conditional Approved**

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

- Package Integrity
  - Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Instructed PIC to ensure all food with compromised packaging is not offered for sale and is segregated for return. OR PIC voluntarily discard food items in compromised packaging.

Observed food packaging not in good condition and failing to protect the integrity of the contents of the food from adulteration or potential contaminants. Packaged Food: Hormel chili with beans in metal can, Nestle Carnation evaporated milk in metal can. Location: Grocery isle shelf Condition: Both cans dented

Violation corrected on site by PIC removing dented cans from shelf and discarded items.

- Honestly Presented
  - Food shall be offered for human consumption in a way that does not mislead or misinform the consumer.

Observed food offered for human consumption in a way that misleads or misinforms the consumer. Food: GO-GO apple sauce packets Location: Grocery isle shelf. Condition: Exceeding best by date

Violation: Operation and Maintenance

- Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink(s) was observed blocked or inaccessible. Location: Hand wash sink in produce storage room. Manner: Blocked by cardboard

Violation: Pest Control

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

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

Observed the facility has inadequate procedures to effectively control pests. Current Policy: Facility has active pest control. Facility is not maintaining and cleaning observed rodent droppings in areas of facility that cause no concern for food safety. PIC was provided with CDC guidance on safe rodent clean up.

Areas noted for clean up are under coolers on south wall, back storage room under shelves and behind shelves between metal wall studs rafters. And shelves in produce storage area and online order section.

Violation: Physical Facilities

- Outer Openings, Protected

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

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

Violation: Surface Condition

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

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

Observed nonfood contact surface that was absorbent. The surface was located Back storage room for prepackaged goods. The surface was made out of Plywood shelves and cardboard storage containers The condition of the surface had debris and food build up.

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located Coolers located on south wall and under gondolas for produce. The surface was made out of metal on coolers and concrete under produce gondolas. The condition of the surface was extreme trash and food debris.

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drain in produce room near hand wash station.

- System Maintained in Good Repair, Repaired According to Law

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

Observed floor drain is not maintained in good repair or is not repaired by law. Observed floor drain found in disrepair with substantial trash debris build up.

**THE CRAFTROOM - The Craftroom - FOOD SERVICE - 2809 BROADBENT PKWY NE, D - Current Status: Unsatisfactory Re-Inspection Required**

**THE CRAFTROOM - 2809 BROADBENT PKWY NE, D**

**Food Establishment Class C - The Craftroom - FOOD SERVICE**

**Inspection Date: 5/1/2025 Inspection #: PT0150815 Inspection Result: Closure Re-Inspection Required**

Violation: Designated Areas

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

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

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

observed employee drink (can of sprite) and phone on make/prep table in kitchen area

Violation: Hands Clean & Properly Washed

- When to Wash

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

Observed food employee not wash hands when required. Condition: observed cook touch ham, pepperoni, cheese and green chili then walk to cooler touch handles wipe hands on dress and then go back to prep line to start an order that came in.

instructed pic before pic touched any pizzas or toppings to wash hands with soap and hot water

Violation: Operations

- Permit Posted

- Instructed PIC that the permit to operate must be posted in a conspicuous place on the premises of the Food Establishment and made available for examination by the Enforcement Authority. Provided a copy of the valid permit for posting.

Observed that no food permit was posted at the facility.

Violation: Personal Cleanliness

- Clean Condition-Outer Clothing

- Dirty clothing may harbor diseases that are transmissible through food. Food employees who inadvertently touch their dirty clothing may contaminate their hands. This could result in contamination of the food being prepared. Food may also be contaminated through direct contact with dirty clothing. In addition, employees wearing dirty clothes send a negative message to consumers about the level of sanitation in the establishment. Food employees shall wear clean outer clothing to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles. Instructed PIC to retrain employees on personal cleanliness requirements.

Observed employee wearing soiled clothing.

observed front staff with shirt having animal hair on shirt

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the ceiling vent covers.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed holes in walls by cold holding unit where plug is located holes and dangling light switch near walk in cooler, hanging ceiling vent in kitchen and gap in walk in cooler door and missing floor tiles in kitchen area

Violation: Knowledgeable

- Knowledgeable Person In Charge

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

Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances. Knowledge Tested: pic could not name foodborne illnesses or what cold holding or hot holding temperatures under food code were

food borne illnesses shigella, hepatitis, salmonella, e coli, norovirus

cold holding is 41f degrees or below

hot holding is 135f or above

Violation: Training Records

- Certified Food Protection Manager

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

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

Violation: Testing Devices

- Food Temperature Measuring Devices

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

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

- Sanitizing Solutions, Testing Devices

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

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

observed no test strips for sanitation or warewashing machine

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

Observed chemical solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Type of Sanitizer: Chlorine Location: Kitchen Area Concentration: no sanitation bucket was made at time of inspection

instructed pic to make bucket of sanitation and not use three compartment sink where dishes were being cleaned do to possible contamination of clean dishes and debris from wiping food and non food contact surfaces can occur

pic made sanitation bucket while inspection was being conducted

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed food-contact surface of cooking equipment and pans with encrusted grease deposits or of soil residues. Food contact surface type: Pizza oven, pannini grill and inside reach in coolers Location: Kitchen Area Condition of the Location: debris build up on equipment

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food commercially prepared opened in the facility with no date marking indicators. Location: cold holding reach in cooler Food Items: packages of ham Expiration Dates: No dates were observed.

THE IMPERIAL DIVE - 701 CENTRAL AVE NE

Food Establishment Class B - THE IMPERIAL DIVE

Inspection Date: 5/1/2025 Inspection #: PT0160420 Inspection Result: Approved

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

- Food Storage Containers Identified with Common Name of Food

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

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: Container of Mushroom coffee Location: Prep Area

Violation: Operation and Maintenance

- Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink used for purposes other than handwashing. Location: Coffee Prep Area Manner: storing cleaning pads and drain plugs on top of handwashing sink.

- Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink(s) was observed blocked or inaccessible. Location: coffee prep area Manner: Ice bucket hanging from hand washing sink.

pic moved ice bucket next to espresso machine

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located coffee prep area The surface was made out of Metal The condition of the surface had debris build up on the exterior of the coffee machine

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Reach in Cooler Location: Front barista area Condition of the Location: Debris build up inside reach in cooler

**WHICH WICH 219 - WHICH WICH 219 - 8110 LOUISIANA BLVD NE - Current Status: Approved**

**WHICH WICH 219 - 8110 LOUISIANA BLVD NE**

**Food Establishment Class C - WHICH WICH 219**

**Inspection Date: 4/28/2025 Inspection #: PT0152697 Inspection Result: Unsatisfactory Re-Inspection required**

Violation: Lighting

- Intensity-Lighting

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

Observed inadequate amount of lighting. Location: Ware washing area Manner: light bulb burned out

Violation: Pest Control

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

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

Observed pests allowed to accumulate in traps. Location: By kitchen door by three compartment sink and under storage rack to the north of three compartment sink Pest Type: cockroach Pest Condition: dead Number of Pests Present: 2

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located in ice cream cooler behind front counter with frost build up on sides and food and soil debris on bottom, Soda machine metal plate behind nozzles with debris build up

Violation: Maintenance

- Maintaining Premises, Unnecessary Items and Litter

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

- Observed items on the premises of the food establishment that is no longer used or is non-functional. Location: kitchen and storage areas  
Items list: Food slicer, ovens,  
and other restaurant equipment Condition of the items: grease and soil debris build up

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: kitchen area Activity: prepping and making orders with open food items

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the floors in kitchen and storage area under food service equipment i.e. coolers, storage racks, ice machine, prep tables and three compartment sink. Observed debris build up on ceiling above three compartment sink Observed substantial debris build up on floors and walls of walk in freezer.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed wall in kitchen next to walk in cooler and wall next to ice machine in disrepair by holes in wall. One Nickle size hole in wall by walk in cooler and 3-5 small pencil sized holes in wall by ice machine

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at drain for soda machine in lobby area

- System Maintained in Good Repair, Repaired According to Law

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

Observed Plumbing under three compartment sink is not maintained in good repair or is not repaired by law. Observed plumbing found in disrepair by leaking grey water on to floor and bucket below sink

Violation: Training Records

- Food Handler Cards

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

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

Violation: Cold Holding

- Time/Temperature Control for Safety Food, Cold Holding

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

Observed food items in cold holding unit measuring above 41°F. Location: Make table coolers behind front counter Food Items: Tuna Salad 44°F, Sliced Roast beef 45°F, Sliced red onions 48°F, Banana Peppers 44°F, Sliced tomatoes 51°F

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: No sanitizer solution made at time of the inspection 11:15 am facility opens at 10am

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Ice machine in separate storage room across from kitchen with build up in shoot and yellow sludge in ice Can Opener in back prep area of kitchen with dried food and soil debris build up on blade of can opener

**WHICH WICH 219 - 8110 LOUISIANA BLVD NE**

**Food Establishment Class C - WHICH WICH 219**

**Inspection Date: 5/2/2025 Inspection #: RT-FOODEST-035075-2025 Inspection Result: Approved**

Violation: Maintenance

- Maintaining Premises, Unnecessary Items and Litter

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

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

Observed items on the premises of the food establishment that is no longer used or is non-functional. Location: kitchen and storage areas Items list: Food slicer, ovens, and other restaurant equipment Condition of the items: grease and soil debris build up

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the floors in kitchen and storage area under food service equipment i.e. coolers, storage racks, ice machine, prep tables and three compartment sink. Observed debris build up on ceiling above three compartment sink Observed substantial debris build up on floors and walls of walk in freezer.

Violation: Physical Facilities, Construction and Repair

Violation: Plumbing

- System Maintained in Good Repair

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

Observed SSDS chemical dispenser at three compartment sink is not maintained in good repair or is not repaired by law. Observed chemical dispenser found in disrepair by small leak from fresh water line. Ecolab is taking over chemicals at facility and will be in Next week to hook up new disperser

Violation: Training Records

- Certified Food Protection Manager

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

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

- Food Handler Cards

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

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

**YUMMY NOODLE HOUSE - YUMMY NOODLE HOUSE - 6001 WINTER HAVEN RD NW, E - Current Status: Approved**

**YUMMY NOODLE HOUSE - 6001 WINTER HAVEN RD NW, E**

**Food Establishment Class C - YUMMY NOODLE HOUSE**

**Inspection Date: 4/28/2025 Inspection #: PT0158991 Inspection Result: Closure Re-Inspection Required**

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

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

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

Poisonous/Toxic Substance: WD-40 / floor cleaner

Location: Stored on shelf above soup broth and directly above fortune cookies.

- Common Name-Working Containers

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

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

Container Type: Spray bottle / wiping cloth container

Alleged Material: Chlorine sanitizer / Quat sanitizer

Violation: Ventilation and Hood Systems

- Heating, Ventilation, Air Conditioning System Vents

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

Observed interior intake and exhaust air ducts with debris build up. Location: In kitchen directly above food prep table.

Violation: Physical Facilities

- Outer Openings, Protected

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

Observed rear door to the outside by kitchen, that was propped open while not in use.

Violation: Surface Condition

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

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

Observed nonfood contact surface that was not smooth. The surface was located in clean dish storage (Wooden spoons). The surface was made out of wood. The condition of the surface was frayed and had noticeable shaving on along food contact side.

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints.

Location: Kitchen make line

Activity: Handling food items

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up on the boba bar wall and recommended PIC to install (FRP) Fiber reinforced plastic to ensure wall is smooth and non-absorbent to be properly cleaned / sanitized.

- Drying Mops

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

Observed a soiled mop not in use, stored directly on the floor.

Violation: Storage

- Food Storage, Prohibited Areas

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

Observed food stored improperly less than six (6) inches off the floor.

Location: Rear hallway / Boba drink bar

Food Item: Fortune cookies / Tea bag and drink ingredients

Violation: Testing Devices

- Food Temperature Measuring Devices

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

Observed food temperature measuring devices and several ambient thermometers for cold holding units were not provided or readily accessible.

Violation: Records

- Temperature Logs

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

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

Food Items: All cold held and prepared foods.

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

Violation: Cold Holding

- Time/Temperature Control for Safety Food, Cold Holding

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

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

Location: Observed multiple food items left out on prep table holding at room temperature without use of refrigeration, time as a public health control procedure or ice bath.

Food Items: Ramen (54°F), Vegetable mix (64°F), Bok choy (53°F).

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 50-100ppm must also be at a minimum temperature of 55°F. PIC corrected violation by making fresh 50 PPM chlorine batch.

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

Location: Wiping cloth bucket / 3 compartment sink

Concentration: 0 PPM

Violation: Date Marking and Disposition

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

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

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

Location: Reach in coolers

Food Items: Chopped vegetables, prepared sauces, and cooked meats

Expiration Dates: Not available