

Consumer Health Protection Inspections Performed

11/20/2021 - 11/26/2021

CRACKER BARREL OLD COUNTRY STR - 5200 SAN ANTONIO DR NE

Description - CRACKER BARREL OLD CNTRY (Food Service Establishment)

Activity Date - 11/23/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S13 Food separated and protected

OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.

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

OBSERVED BOXES OF FOOD STORED ON THE FLOOR IN FREEZER AT TIME OF INSPECTION.

VIOLATION ADDRESS WITH PIC THE NECESSITY OF KEEPING ALL FOOD PACKAGES CLOSED IN ORDER TO PREVENT CROSS CONTAMINATION FROM ENVIRONMENT. CORRECTED ON SITE

COVENANT SCHOOL DEL NORTE LLC - 7120 WYOMING BLVD NE #19A

Description - COVENANT SCHOOL DEL NORTE (Not-For-Profit-Childcare)

Activity Date - 11/23/2021 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S4 Proper eating, tasting, drinking, or tobacco use

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER WATER BOTTLE (NO LID OR STRAW) DRINK STORED ON THE PREP TABLE AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED AND INSTRUCTED PERSON IN CHARGE THAT ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER THAT CAN EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT. (EX. A CUP WITH A TIGHT- FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS. NO EATING OR SMOKING IS ALLOWED IN THE FOOD AREAS IN ORDER TO PREVENT CONTAMINATION BY HANDS.

S49 Plumbing installed; proper backflow devices

OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.

5-205.15 System Maintained in Good Repair

OBSERVED A SEWER ODOR IN THE KITCHEN AT TIME OF INSPECTION

VIOLATION ADDRESSED INSTRUCTED PIC TO SEEK A LICENSE PLUMBER TO HELP OUT WITH THE ISSUE.

WALGREENS 09608 - 6250 PASEO DEL NORTE BLVD NE

Description - WALGREENS (Retail-Prepackaged)

Activity Date - 11/24/2021 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S34 Thermometers provided and accurate

OBSERVED FOOD THERMOMETERS MISSING, INACCURATE, OR NOT EASILY ACCESSIBLE FOR USE BY EMPLOYEES.

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

OBSERVED MISSING THERMOMETERS AS REQUIRED IN WALK IN, FREEZERS AND ALL OTHER COOLING DEVICES AT THE TIME OF INSPECTION.

VIOLATION ADDRESS ON SITE BY DISCUSSING THE IMPORTANCE OF BEING ABLE TO VERIFY TEMPERATURES AND IS REQUIRED TO HAVE IN ALL WALK IN, FREEZERS AND COOLING DEVICES.

ALAM LLC - RETAIL - 2016 CARLISLE BLVD NE

Description - ALAM LLC-RETAIL (Retail-Prepackaged)

Activity Date - 11/24/2021 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

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

OBSERVED NO SANITIZER BUCKET MADE AT TIME OF INSPECTION.

VIOLATION DISCUSSION WITH PERSON IN CHARGE REGARDING PROPER PROCEDURES.

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

OBSERVED PERSON IN CHARGE (PIC) WAS NOT ABLE TO ANSWER INSPECTOR'S INQUIRIES AT THE TIME OF INSPECTION.

PERSON IN CHARGE WAS NOT ON-SITE OR FAILED TO DEMONSTRATE KNOWLEDGE OF DUTIES.

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

OBSERVED PERSON IN CHARGE (PIC) WAS NOT ABLE TO ANSWER INSPECTOR'S INQUIRIES AT THE TIME OF INSPECTION

S36 Insects, rodents, and animals not present

OBSERVED HARBORAGE, EVIDENCE, OR PRESENCE OF RODENTS, INSECTS, AND ANIMALS IN FACILITY.

6-501.111 Controlling Pests

OBSERVED PIC COULD NOT PROVIDE COPY OF LAST PEST CONTROL TREATMENT. INSTRUCTED PIC TO CONTACT A CERTIFIED PEST CONTROL COMPANY AND SEND CHPD A COPY OF INVOICE FOR TREATMENT.

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

OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.

4-202.12 CIP Equipment

OBSERVED DEBRIS, DIRT AND COB WEBS IN AND ON THE EXTERIOR ICE MACHINE AT TIME OF INSPECTION.

INSTRUCTED PIC NOT USE MACHINE UNTIL THE UNIT IS REPAIRED AND IN GOOD CONDITION TO SERVE NICE AND TO ALWAYS CLEAN ON A REGULAR BASIS.

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

OBSERVED FACILITY IS USING IMPROPER WARE WASHING OR INEFFECTIVE SANITIZATION.

4-302.14 Sanitizing Solutions, Testing Devices

OBSERVED FACILITY WITH NO TEST STRIPS TO TEST SANITIZING SOLUTION AT TIME OF INSPECTION.

INSTRUCTED PERSON IN CHARGE THAT TESTING DEVICES IS REQUIRED IN ORDER TO PREVENT A TOXIC CHEMICAL.

4-302.14 Sanitizing Solutions, Testing Devices

OBSERVED FACILITY WITH NO TEST STRIPS TO TEST SANITIZING SOLUTION AT TIME OF INSPECTION.

INSTRUCTED PERSON IN CHARGE THAT TESTING DEVICES IS REQUIRED TO VERIFY CHEMICAL CONCENTRATION FOR COMPLIANCE.

ABC CAKE SHOP INC - 1830 SAN PEDRO NE

Description - ABC CAKE SHOP (Retail-Bakery)

Activity Date - 11/24/2021 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED MISSING TRIM IN THE CAKE DECORATING IN NEED OF REPAIR INSTRUCTED PIC TO REPLACE MISSING TRIM AND SEND A PICTURE TO CHPD INSPECTOR WHEN COMPLETED

PRECIOUS MOMENTS CHILDCARE CTR - 6711 CHURCHILL RD SW

Description - PRECIOUS MOMENTS DAYCARE (Not-For-Profit-Childcare)

Activity Date - 11/23/2021 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

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

OBSERVED NO QUAT OR CHLORINE SANITIZER AVAILABLE AT TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE EITHER QUAT OR CHLORINE SANITIZER AVAILABLE AT ALL TIMES WHEN PREPPING AND SERVING FOOD TO PROPERLY CLEAN AND SANITIZE.

S19 Proper hot holding temperatures

OBSERVED IMPROPER HOT HOLDING TEMPERATURES.

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

OBSERVED HOT HOLDING FOOD SUCH AS COOKED BEANS AT 121 DEGREES F, COOKED GROUND BEEF AT 115 DEGREES F FOOD WAS DATED AS RECEIVED FROM CANTEEN AT 930 AM AT 180 DEGREES F. DAYCARE HAD ONLY ONE FOOD BEEF AT 120 DEGREES F RECORDED. INSTRUCTED PIC TO RECORD ALL POTENTIALLY HAZARDS FOODS SUCH AS BEANS, GROUND BEEF AND BOILED EGGS THAT WERE RECEIVED TODAY RECORDED WHEN DELIVERED AND HOT FOODS MUST BE HELD AT 135 DEGREES OR ABOVE AND REHEATED TO 165 DEGREES F.

S20 Proper cold holding food temperatures

OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

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

OBSERVED COLD FOOD ITEMS SUCH AS YOGURT AT 46 DEGREES F AND STRING CHEESE AT 45 DEGREES AT TIME OF INSPECTION. INSTRUCTED PIC ALL COLD HOLDINGS MUST HOLD FOODS AT 41 DEGREES OR BELOW.

S26 Toxic substances properly identified, stored, and used

OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.

7-102.11 Common Name-Working Containers

7-201.11 Separation-Storage

OBSERVED CHEMICAL SPRAY BOTTLE STORED ON KITCHEN COUNTER TOP WITH NO LABEL OF COMMON CHEMICAL NAME AT TIME OF INSPECTION. INSTRUCTED PIC ALL CHEMICALS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS AND FOOD CONTACT SURFACES AND MUST BE LABELED WITH COMMON NAME OF CHEMICAL.

S38 Personal cleanliness

OBSERVED PERSONNEL WITHOUT CLEAN OUTER CLOTHING, INAPPROPRIATE HAIR RESTRAINT, USING PROHIBITED JEWELRY, OR INAPPROPRIATE FINGERNAILS.

2-402.11 Effectiveness-Hair Restraints

OBSERVED EMPLOYEE IN KITCHEN AREA WITHOUT HAIR RESTRAINTS AT TIME OF INSPECTION. INSTRUCTED PIC ALL EMPLOYEES IN KITCHEN AREA MUST HAVE PROPER HAIR RESTRAINTS TO PREVENT CONTAMINATION OF FOOD.

S4 Proper eating, tasting, drinking, or tobacco use

OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA.

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER (NO LID OR STRAW) DRINKS STORED ON THE KITCHEN COUNTER TOP AT THE TIME OF INSPECTION. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT- FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS. NO EATING OR SMOKING IS ALLOWED IN THE FOOD AREAS.

S6 Hands clean and properly washed

OBSERVED EMPLOYEES NOT WASHING HANDS CORRECTLY OR AS OFTEN AS REQUIRED.

2-301.14 When to Wash

OBSERVED EMPLOYEE EATING IN KITCHEN THEN SERVED FOOD WITHOUT WASHING HANDS AT TIME OF INSPECTION. INSTRUCTED PIC NO EATING IS ALLOWED IN KITCHEN AND MUST WASH HANDS AFTER EATING AND BEFORE SERVING FOOD.

CHOCOLATE CARTEL - 315 JUAN TABO BLVD NE

Description - CHOCOLATE CARTEL (Food Processor II)

Activity Date - 11/23/2021 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

PAPA MURPHYS - 2838 CARLISLE BLVD NE STE. 110

Description - PAPA MURPHYS (Food Service Establishment)

Activity Date - 11/23/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S35 Food properly labeled; original container

OBSERVED PACKAGED FOOD WITHOUT APPROPRIATE LABELS.

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

OBSERVED FLOUR IN A BUCKET REMOVED FROM ORIGINAL CONTAINER WITHOUT THE PROPER LABELING AT THE TIME OF INSPECTION.

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

S36 Insects, rodents, and animals not present

OBSERVED HARBORAGE, EVIDENCE, OR PRESENCE OF RODENTS, INSECTS, AND ANIMALS IN FACILITY.

6-501.111 Controlling Pests

OBSERVED PIC COULD NOT PROVIDE COPY OF LAST PEST CONTROL TREATMENT. INSTRUCTED PIC TO CONTACT A CERTIFIED PEST CONTROL COMPANY AND SEND CHPD A COPY OF INVOICE FOR TREATMENT.

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

OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.

4-202.15 Can Openers

OBSERVED CAN OPENER WITH DEBRIS BUILD UP AT TIME OF INSPECTION.

DISCUSSED WITH PIC THE IMPORTANCE OF WASHING RINSING AND SANITIZING AFTER EACH USE TO PREVENT CROSS CONTAMINATION.

ICON MOTION PICTURES AND MUSIC INC - 13120 CENTRAL AV SE

Description - ICON MOTION PICTURES AND MUSIC INC (Food Service Establishment)

Activity Date - 11/24/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S19 Proper hot holding temperatures

OBSERVED IMPROPER HOT HOLDING TEMPERATURES.

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

OBSERVED HOT DOGS IN HOT BOX TEMPING AT 117°F AT THE TIME OF INSPECTION. EMPLOYEE STATED THAT HOT DOGS WERE IN HOT BOX LESS THAN 2 HOURS. INSTRUCTED EMPLOYEE TO REHEAT HOT DOGS TO 165°F.

S22 Time as a public health control: procedures and record

PERSON IN CHARGE DOES NOT HAVE A STANDARD OPERATING PROCEDURE IN PLACE TO USE TIME AS A PUBLIC HEALTH CONTROL WHILE STORING POTENTIALLY HAZARDOUS FOODS OUTSIDE OF PROPER HOLDING TEMPERATURES.

3-501.19 Time as a Public Health Control

OBSERVED TIMERS DESIGNATED TO MONITOR TEMPERATURES FOR HOT DOGS INSIDE HOT BOX WAS NOT BEING USED AT THE TIME OF INSPECTION. OBSERVED EMPLOYEE RESET TIMERS AND REHEAT HOT DOGS.

INSTRUCTED OPERATOR TO FOLLOW ALL REQUIREMENTS FOR UTILIZING TIME AS A PUBLIC HEALTH CONTROL BY RETRAIN EMPLOYEES TO UTILIZE TIMERS FOR HOT HOLDING FOOD ITEMS.

S37 Contamination prevented during food preparation, storage and display

OBSERVED INADEQUATE METHODS TO PREVENT FOOD CONTAMINATION DURING FOOD PREPARATION, STORAGE, AND DISPLAY.

3-305.11 Food Storage-Preventing Contamination from the Premises

OBSERVED EMPLOYEE FOOD ITEMS STORED ABOVE CUSTOMER FOOD ITEMS IN A REACH IN COOLER AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO RELOCATE ALL EMPLOYEE FOOD STORAGE SO THAT IT IS STORED BELOW OR A WAY FROM CUSTOMER FOOD ITEMS.

S41 In-use utensils: properly stored

OBSERVED IMPROPER STORAGE OF IN-USE UTENSILS DURING PAUSES IN FOOD PREPARATION OR DISPENSING.

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

OBSERVED ICE CREAM SCOOP STORED IN A CONTAINER FILLED WITH STANDING WATER IN THE BASIN OF THE TWO COMPARTMENT SINK AT THE TIME OF INSPECTION. REMINDED PERSON IN CHARGE TO RETRAIN EMPLOYEES TO STORE ICE CREAM SCOOP UNDER CONSTANTLY RUNNING WATER AT A TEMPERATURE OF AT 70°F, IN A CONTAINER WITH WATER MAINTAINED AT 135°F OR HIGHER, OR IN A CONTAINER THAT IS TIME MONITORED. IN USE UTENSILS THAT ARE STORED UTILIZING TIME MONITORING, MUST BE CLEANED AND SANITIZED EVERY 4 HOURS.

S54 Adequate ventilation and lighting; designated areas used

OBSERVED INADEQUATE VENTILATION, LIGHTING, OR STORAGE OF PERSONAL BELONGINGS.

6-303.11 Intensity-Lighting

OBSERVED INADEQUATE LIGHTING IN THE FOOD STORAGE / WAREWASHING AREA AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO REPAIR INADEQUATE LIGHTING.

7 ELEVEN #734 - 4510 LOMAS BLVD NE

Description - 7 ELEVEN #734 (Retail - Self Service & Prepackage Foods)

Activity Date - 11/24/2021 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S13 Food separated and protected

OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.

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

OBSERVED FROZEN HAM SANDWICHES AND FROZEN BURRITOS STORED ON THE FLOOR OF THE WALK IN FREEZER AS WELL AS MILK JUGS STORED ON THE FLOOR OF THE WALK IN COOLER AT THE TIME OF THE INSPECTION INSTRUCTED PIC FOOD MUST BE STORED SIX INCHES OFF THE GROUND TO PREVENT FROM CONTAMINATION.

S36 Insects, rodents, and animals not present

OBSERVED HARBORAGE, EVIDENCE, OR PRESENCE OF RODENTS, INSECTS, AND ANIMALS IN FACILITY.

6-501.111 Controlling Pests

OBSERVED PIC COULD NOT PROVIDE COPY OF LAST PEST CONTROL TREATMENT. INSTRUCTED PIC TO CONTACT A CERTIFIED PEST CONTROL COMPANY AND SEND CHPD A COPY OF INVOICE FOR TREATMENT.

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

OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.

4-204.13 Dispensing Equipment, Protection of Equipment and Food

OBSERVED SODA/ICE MACHINE WITH DEBRIS BUILD LOCATED ON THE DISPENSER AND NOZZLES UP AT TIME OF INSPECTION.

VIOLATION ADDRESSED INSTRUCTED PERSON IN CHARGE TO CLEAN ON A REGULAR BASIS IN ORDER TO PREVENT CROSS CONTAMINATION FROM ENVIRONMENT.

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

OBSERVED FACILITY IS USING IMPROPER WARE WASHING OR INEFFECTIVE SANITIZATION.

4-302.14 Sanitizing Solutions, Testing Devices

OBSERVED FACILITY WITH NO TEST STRIPS TO TEST SANITIZING SOLUTION AT TIME OF INSPECTION.

INSTRUCTED PERSON IN CHARGE THAT TESTING DEVICES IS REQUIRED TO VERIFY CHEMICAL CONCENTRATION FOR COMPLIANCE.

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.12 Hand Drying Provision

OBSERVED NO PAPER TOWELS TO DRY HANDS AT THE HAND WASHING SINK IN THE FRONT COUNTER AREA WERE NOT AVAILABLE AT TIME OF INSPECTION.

VIOLATION ADDRESSED ON SITE BY DISCUSSION AND INSTRUCTING PIC TO HAVE TOWELS AVAILABLE AT ALL TIME AS REQUIRED.

SUBWAY 49977 - 2839 CARLISLE BLVD NE

Description - SUBWAY 49977 (Food Service Establishment)

Activity Date - 11/23/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

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

OBSERVED QUAT SANITIZER BUCKET ON TOP OF THE THREE COMPARTMENT SINK WITH NO QUAT SANITATION IN THE BUCKET TEST STRIP READ 0PPM AT TIME OF INSPECTION.

INSTRUCTED PIC TO HAVE SANITATION BUCKETS MADE AT THE START OF THE DAY AND CHANGE FREQUENTLY TO PREVENT CROSS CONTAMINATION.

S36 Insects, rodents, and animals not present

OBSERVED HARBORAGE, EVIDENCE, OR PRESENCE OF RODENTS, INSECTS, AND ANIMALS IN FACILITY.

6-501.111 Controlling Pests

OBSERVED PIC COULD NOT PROVIDE COPY OF LAST PEST CONTROL TREATMENT. INSTRUCTED PIC TO CONTACT A CERTIFIED PEST CONTROL COMPANY AND SEND CHPD A COPY OF INVOICE/FINDINGS FOR TREATMENT.

S8 Adequate hand washing sinks properly supplied and accessible

HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED HAND SINK WITH BREAD BLOCKING THE HAND WASHING SINK IN THE KITCHEN AREA AT TIME OF INSPECTION.

VIOLATION ADDRESSED ON SITE BY DISCUSSING WITH PIC ABOUT PROPER PROCEDURES FOR HAND SINKS USAGE.

SUBWAY 49976 - 4451 OSUNA RD NE

Description - SUBWAY 49976 (Food Service Establishment)

Activity Date - 11/24/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

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

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

2-103.11(M) Person in Charge, Duties

OBSERVED PERSON IN CHARGE AND/OR EMPLOYEES WERE NOT AWARE OF THE FOOD BORNE ILLNESSES OR THEIR SYMPTOMS AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED AND CORRECTED ON SITE BY PROVIDING INFORMATION TO THE PIC FOR DISCUSSION WITH EMPLOYEES AND POSTING

RECOMMEND HAVING EMPLOYEES, SIGN THE "FORM 1-B", AND INCLUDE IT IN THE EMPLOYEE'S FILES.

S34 Thermometers provided and accurate

OBSERVED FOOD THERMOMETERS MISSING, INACCURATE, OR NOT EASILY ACCESSIBLE FOR USE BY EMPLOYEES.

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

OBSERVED MISSING THERMOMETERS AS REQUIRED IN WALK IN, FREEZERS AND ALL OTHER COOLING DEVICES AT THE TIME OF INSPECTION.

VIOLATION ADDRESS ON SITE BY DISCUSSING THE IMPORTANCE OF BEING ABLE TO VERIFY TEMPERATURES AND IS REQUIRED TO HAVE IN ALL WALK IN, FREEZERS AND COOLING DEVICES.

SUBWAY - 8101 SAN PEDRO DR NE

Description - SUBWAY (Food Service Establishment)

Activity Date - 11/24/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

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

OBSERVED SANITIZER BUCKETS TESTED AT 100 PPM QUAT AT TIME OF INSPECTION.

VIOLATION COS BY INSTRUCTING PIC TO HAVE SANITATION BUCKETS MADE AT THE START OF THE DAY AND CHANGE FREQUENTLY TO PREVENT CROSS CONTAMINATION. TESTED 300 PPM

S20 Proper cold holding food temperatures

OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

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

OBSERVED GREEN CHILE AND SLICE ONIONS TEMPING AT 52 AND 53 DEGREES AT TIME OF INSPECTION

VIOLATION ADDRESSED WITH PIC WHO STATED THAT TIME AT TEMP IS BEING USED ALL FOODS HAVE BEEN PUT ON THE LINE AT 9AM AND WILL BE DISCARDED AT 1PM TODAY. INSTRUCTED TO USE TIME STAMP WHEN USING TIME FOR SAFETY.

CHOCOLATE CARTEL - 315 JUAN TABO BLVD NE

Description - CHOCOLATE CARTEL (Mobile Pre-Packaged)

Activity Date - 11/23/2021 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED)

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED MOBILE UNIT DOES NOT HAVE A HAND WASHING SINK INSTALLED AT THE TIME OF INSPECTION.
OBSERVED FACILITY USES GRAVITY HAND WASHING SINK FOR MOBILE PREPACKAGED UNIT.

INSTRUCTED OPERATOR TO INSTALL A HAND WASHING SINK WITH HOT AND COLD WATER IF MOBILE UNIT WILL BE USED FOR EVENTS OTHER THAN CATERING.

SHOULD OPERATOR DECIDE TO OFFER HOT BEVERAGES SUCH AS COFFEE, HOT CHOCOLATE OR APPLE CIDER, A THREE COMPARTMENT SINK WILL ALSO NEED TO BE INSTALLED IN MOBILE FOOD UNIT.

WENDYS - 8100 LOUISIANA BLVD NE

Description - WENDYS (Food Service Establishment)

Activity Date - 11/24/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S38 Personal cleanliness

OBSERVED PERSONNEL WITHOUT CLEAN OUTER CLOTHING, INAPPROPRIATE HAIR RESTRAINT, USING PROHIBITED JEWELRY, OR INAPPROPRIATE FINGERNAILS.

2-303.11 Prohibition-Jewelry

OBSERVED EMPLOYEES WITH WRIST JEWELRY AT TIME OF INSPECTION.

INSTRUCTED THE PERSON IN CHARGE TO TRAIN ALL EMPLOYEES EXCEPT FOR A PLAIN RING SUCH AS A WEDDING BAND, WHILE PREPARING FOOD, FOOD EMPLOYEES MAY NOT WEAR JEWELRY INCLUDING MEDICAL INFORMATION JEWELRY ON THEIR ARMS AND HANDS IN ORDER TO PREVENT CROSS CONTAMINATION. THIS IS A REPEAT VIOLATION

S4 Proper eating, tasting, drinking, or tobacco use

OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA.

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER DRINK (NO LID OR STRAW) DRINK STORED INSIDE A CABINET ON THE MAKE LINE AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED AND INSTRUCTED PERSON IN CHARGE THAT ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER THAT CAN EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT. (EX. A CUP WITH A TIGHT- FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS. NO EATING OR SMOKING IS ALLOWED IN THE FOOD AREAS IN ORDER TO PREVENT CONTAMINATION BY HANDS.
THIS IS A REPEAT VIOLATION

SUBWAY - 11111 MENAUL BLVD NE

Description - SUBWAY (Food Service Establishment)

Activity Date - 11/24/2021 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED)

THE POP CO - 8338 COMANCHE RD NE

Description - THE POP CO (Retail-Bakery)

Activity Date - 11/22/2021 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S26 Toxic substances properly identified, stored, and used

OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.

7-102.11 Common Name-Working Containers

OBSERVED CHEMICAL SPRAY BOTTLE WITH NO LABEL OF COMMON NAME OF CHEMICAL AT TIME OF INSPECTION.
INSTRUCTED PIC ALL CHEMICAL SPRAY BOTTLES MUST BE LABELED WITH COMMON NAME OF CHEMICAL.

S4 Proper eating, tasting, drinking, or tobacco use

OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA.

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER (NO LID OR STRAW) DRINKS STORED NEXT TO HAND WASHING STATION AT THE TIME OF INSPECTION. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT- FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS. NO EATING OR SMOKING IS ALLOWED IN THE FOOD AREAS.

TACOS LOCOS GRILL LLC SONORA QUERIDA MEXICAN GRILL - 520 LOUISIANA BLVD SE

Description - TACOS LOCOS GRILL LLC SONORA QUERIDA MEXICAN GRILL (Mobile F

Activity Date - 11/22/2021 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

STOIC OFFEE CO - 11601 MENAUL BLVD NE

Description - STOIC COFFEE CO (Food Service Establishment)

Activity Date - 11/24/2021 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S13 Food separated and protected

OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.

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

OBSERVED RAW SHELL EGGS STORED ON THE SHELF INSIDE REACH IN COOLER ABOVE PREMADE FOIL WRAPPED BURRITOS AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO KEEP EGGS STORED ON BOTTOM SHELF TO PREVENT CONTAMINATION.

S39 Wiping cloths: properly used and stored

OBSERVED WIPING CLOTHS INAPPROPRIATELY STORED, USED, OR HELD IN IMPROPER SANITIZER CONCENTRATION.

3-304.14 Wiping Cloths, Use Limitation

OBSERVED NO SANITIZER SOLUTION BUCKET OR SPRAY BOTTLE SET UP IN KITCHEN/COFFEE PREPARATION AREAS AT TIME OF INSPECTION. ANYTIME THE FACILITY IS IN OPERATION SANITIZER BUCKETS OR SPRAY BOTTLES MUST BE SET UP AND MAINTAINED WITHIN THE PROPER CONCENTRATION OF 50 PPM TO 100 PPM FOR CHLORINE OR 200 TO 300 PPM FOR QUAT.

S49 Plumbing installed; proper backflow devices

OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.

5-202.11 Approved System and Cleanable Fixtures

OBSERVED FLOOR DRAIN IS INACCESSIBLE FOR REGULAR AND ROUTINE CLEANING AND DISINFECTING AT THE TIME OF INSPECTION BY BEING ENCLOSED WITHIN A CLOSED COUNTER TOP STRUCTURE. INSTRUCTED OPERATOR TO RECONFIGURE CLOSED COUNTER TOP STRUCTURE SO THAT FLOOR DRAIN IS ACCESSIBLE FOR REGULAR AND ROUTINE CLEANING AND DISINFECTING.

OBSERVED ICE MACHINE DRAIN HOSE STORED DIRECTLY IN A PLASTIC CONTAINER ON THE FLOOR DUE TO FLOOR DRAIN BEING INACCESSIBLE. INSTRUCTED OPERATOR TO RECONFIGURE DRAIN HOSE FOR ICE MACHINE SO THAT IT HAS REQUIRED AIR GAP AND IS ABLE TO DRAIN INTO THE FLOOR DRAIN.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED A LARGE OPENING IN THE WALL WITH EXPOSED PIPES BEHIND THE COFFEE AND ESPRESSO MACHINES AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO COVER OPENING SO THAT WALLS ARE SMOOTH AND EASILY CLEANABLE.

TIKKA HUT - 1 CENTRAL AV NW A

Description - TIKKA HUT (Food Service Establishment)

Activity Date - 11/24/2021 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S13 Food separated and protected

OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.

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

OBSERVED SHELLED RAW EGGS IN WALK IN STORED ABOVE FACILITY FOODS AT TIME OF INSPECTION. INSTRUCTED PIC RAW MEATS MUST BE STORED BELOW OR AWAY FROM FACILITY FOODS TO PREVENT CONTAMINATION.

OBSERVED RAW SHRIMP IN COLD HOLDING UNIT STORED ABOVE READY TO EAT FOODS SUCH AS CAULIFLOWER MIX. INSTRUCTED PIC RAW MEATS MUST BE STORED BELOW OR AWAY FROM READY TO EAT FOODS.

OBSERVED MULTIPLE FOOD ITEMS IN COLD HOLDING AND WALK IN COOLER LEFT UNCOVERED AND UNPROTECTED AT TIME OF INSPECTION. INSTRUCTED PIC MUST KEEP FOODS COVERED AND PROTECTED AT ALL TIMES.

S26 Toxic substances properly identified, stored, and used

OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.

7-201.11 Separation-Storage

7-206.11 Restricted Use Pesticides, Criteria

OBSERVED HOT SHOT INSECT KILLER STORED ABOVE OVEN NEXT TO PAPER PLATES AND ALL PURPOSE COOKING SPRAY AT TIME OF INSPECTION. INSTRUCTED PIC ALL CHEMICALS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS AND FOOD CONTACT SURFACES.

S37 Contamination prevented during food preparation, storage and display

OBSERVED INADEQUATE METHODS TO PREVENT FOOD CONTAMINATION DURING FOOD PREPARATION, STORAGE, AND DISPLAY.

3-303.12 Storage or Display of Food in Contact with Water or Ice

OBSERVED REACH IN ICE CREAM FREEZER WITH SUBSTANTIAL AMOUNT OF FROST AND ICE BUILD UP AT TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS, CLEAN AND SANITIZE REACH IN FREEZER.

S38 Personal cleanliness

OBSERVED PERSONNEL WITHOUT CLEAN OUTER CLOTHING, INAPPROPRIATE HAIR RESTRAINT, USING PROHIBITED JEWELRY, OR INAPPROPRIATE FINGERNAILS.

2-303.11 Prohibition-Jewelry

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

2-402.11 Effectiveness-Hair Restraints

OBSERVED EMPLOYEES WORKING WITH FOOD WITH HAIR INEFFECTIVELY RESTRAINED AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL EMPLOYEES IN KITCHEN AREA MUST HAVE PROPER HAIR RESTRAINTS TO PREVENT CONTAMINATION OF FOOD.

S41 In-use utensils: properly stored

OBSERVED IMPROPER STORAGE OF IN-USE UTENSILS DURING PAUSES IN FOOD PREPARATION OR DISPENSING.

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

OBSERVED UTENSILS STORED IN FOOD CONTAINERS WITH FOOD IN WALK IN COOLER AT TIME OF INSPECTION. INSTRUCTED PIC UTENSILS MUST BE REMOVED FROM FOOD CONTAINERS WHEN NOT IN USE.

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

OBSERVED OR ASSESSED OVERALL STORAGE AND HANDLING OF EQUIPMENT AND UTENSILS IS INAPPROPRIATE.

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

OBSERVED UTENSILS ON DRYING RACK STORED IN PLASTIC BINS WITH SUBSTANTIAL AMOUNTS OF FOOD DEBRIS AT TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE FOOD DEBRIS, CLEAN AND SANITIZE UTENSIL STORAGE BINS.

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

OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.

4-101.19 Nonfood-Contact Surfaces

OBSERVED FOOD SAFETY INFORMATION IN BACK OF THE HOUSE TORN AND RIPPED UN LAMINATED AT TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE FOOD SAFETY INFORMATION WITH LAMINATE PAPERS TO MAKE EASILY CLEANABLE.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED SUBSTANTIAL AMOUNTS OF DEBRIS THROUGHOUT FRONT KITCHEN AREA ON THE FLOOR UNDER EQUIPMENT AT TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AND CLEAN KITCHEN FLOORS.

S54 Adequate ventilation and lighting; designated areas used

OBSERVED INADEQUATE VENTILATION, LIGHTING, OR STORAGE OF PERSONAL BELONGINGS.

4-202.18 Ventilation Hood Systems, Filters

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

6-305.11 Designation-Dressing Areas and Lockers

OBSERVED PERSONAL ITEMS SUCH AS VEHICLE KEYS AND CELL PHONE STORED NEXT TO CUTTING BOARD AND KNIFE ON TOP OF FOOD PREP COUNTER AT TIME OF INSPECTION. INSTRUCTED PIC PERSONAL BELONGINGS MUST BE STORED IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS, AND FOOD CONTACT SURFACES.

Description - LATTE CORAZON (Mobile Pre-Packaged)

Activity Date - 11/22/2021 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

DOMINOS PIZZA - 13110 CENTRAL AV SE

Description - DOMINOS PIZZA (Food Service Establishment)

Activity Date - 11/24/2021 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S26 Toxic substances properly identified, stored, and used

OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.

7-201.11 Separation-Storage

OBSERVED A SPRAY BOTTLE OF WINDOW CLEANER HANGING ON THE SPLASH GUARD OF HAND WASHING SINK NEAR PIZZA PREP COOLER AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO RETRAIN EMPLOYEES TO KEEP CHEMICALS STORED AWAY FROM FOOD PREP AREAS TO PREVENT CONTAMINATION.

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

OBSERVED OR ASSESSED OVERALL STORAGE AND HANDLING OF EQUIPMENT AND UTENSILS IS INAPPROPRIATE.

4-803.11 Storage of Soiled Linens

OBSERVED SOILED CLEANING CLOTHS HANGING ON THE SPLASH GUARD OF HAND WASHING SINK NEAR PIZZA MAKE COOLERS AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO RETRAIN EMPLOYEES TO KEEP SOILED CLEANING AND WIPING CLOTHS STORED SO THAT CONTAMINATION DOES NOT OCCUR.

REMINDED PERSON IN CHARGE THAT SOILED LINENS SHALL BE KEPT IN CLEAN, NONABSORBENT RECEPTACLES OR CLEAN, WASHABLE LAUNDRY BAGS AND STORED AND TRANSPORTED TO PREVENT CONTAMINATION OF FOOD, CLEAN EQUIPMENT, CLEAN UTENSILS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES.

OBSERVED PERSON IN CHARGE RELOCATE SOILED CLEANING CLOTHS TO LAUNDRY AREA AWAY FROM FOOD PREP AND FOOD STORAGE AREA. VIOLATION CORRECTED ON SITE.

S51 Toilet facilities: properly constructed, supplied, & cleaned

OBSERVED TOILET FACILITY ARE IMPROPERLY CONSTRUCTED, SUPPLIED, OR CLEANED.

6-501.18 Cleaning of Plumbing Fixtures

OBSERVED DEBRIS IN THE INTERIOR WALLS OF THE TOILET IN THE MEN'S RESTROOM AT THE TIME OF INSPECTION. INSTRUCTED PERSON IN CHARGE TO CLEAN AND SANITIZE TOILETS ON A ROUTINE BASIS.

6-302.11 Toilet Tissue, Availability

OBSERVED TOILET TISSUE IS NOT AVAILABLE IN THE WOMEN'S RESTROOM AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO KEEP RESTROOMS SUPPLIED WITH TOILET TISSUE.

OBSERVED PERSON IN CHARGE CLEANING AND DISINFECTING MEN'S RESTROOM AND SUPPLYING WOMEN'S RESTROOM WITH TOILET PAPER DURING INSPECTION. VIOLATION CORRECTED ON SITE.

BRUNCHING AND MUNCHING - 5420 CENTRAL AV SW

Description - BRUNCHING AND MUNCHING (Mobile Food Unit)

Activity Date - 11/24/2021 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S13 Food separated and protected

OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.

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

OBSERVED FOOD ITEMS SUCH AS FLOUR AND SUGAR STORED ON THE FLOOR AT TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE STORED SIX INCHES ABOVE THE FLOOR.

S26 Toxic substances properly identified, stored, and used

OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.

7-201.11 Separation-Storage

OBSERVED CHLORINE SANITIZER BUCKET STORED ON FOOD CONTACT SURFACE AT TIME OF INSPECTION. INSTRUCTED PIC MUST STORE CHEMICALS IN DESIGNATED AREA AWAY FROM FOOD, FOOD CONTAINERS AND FOOD CONTACT SURFACES.

S35 Food properly labeled; original container

OBSERVED PACKAGED FOOD WITHOUT APPROPRIATE LABELS.

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

OBSERVED FOOD ITEMS SUCH AS FLOUR AND SUGAR WITH NO IDENTIFICATION OF COMMON NAME OF FOOD AT TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD ITEMS MUST BE LABELED WITH COMMON NAME OF FOOD.