

Consumer Health Protection Inspections Performed

4/17/2021 - 4/23/2021

CHOICES FOR CHILDREN - 808 MENAUL BLVD NW

Description - CHOICES FOR CHILDREN (Childcare)

Activity Date - 04/19/2021 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S55 Permit To Operate

IT IS UNLAWFUL FOR ANY PERSON TO OPERATE A FOOD ESTABLISHMENT WITHIN THE CITY WHO DOES NOT POSSESS A VALID PERMIT ISSUED FOR THAT FOOD ESTABLISHMENT BY THE ENFORCEMENT AUTHORITY. SUCH PERMIT SHALL BE POSTED IN A CONSPICUOUS LOCATION, AND ONLY SUCH PERSONS WHO COMPLY WITH THE REQUIREMENT OF LAW SHALL RECEIVE AND RETAIN SUCH PERMIT. PERMITS SHALL NOT BE TRANSFERABLE FROM ONE PERSON TO ANOTHER PERSON OR ESTABLISHMENT. PERMITS FOR TEMPORARY FOOD-SERVICE ESTABLISHMENTS SHALL BE ISSUED FOR A PERIOD OF TIME NOT TO EXCEED TWO WEEKS, TO A SPECIFIC PERSON FOR A SPECIFIC LOCATION AND SHALL BE ISSUED ONLY FOR SPECIFIC SPECIAL EVENTS.

OBSERVED FACILITY OPERATING WITHOUT A CURRENT PERMIT AT THE TIME OF INSPECTION. PERMIT HAD EXPIRED AS OF 3-31-2021. PROOF OF PAYMENT MUST BE PROVIDED TO CHPD FOR VERIFICATION WHEN PAYMENT IS MADE.

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED THE HANDWASHING SINK BEING USED FOR FILLING WATER CONTAINERS, WITH A CONTAINER SITTING IN THE SINK BASIN AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO TRAIN EMPLOYEES TO DISCONTINUE USING THE HANDWASHING SINK FOR ANY OTHER PURPOSE BUT HAND WASHING TO PREVENT POSSIBLE CONTAMINATION.

SCARPAS - 5500 ACADEMY RD NE

Description - (Food Service Establishment)

Activity Date - 04/20/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S18 Proper cooling time and temperatures

OBSERVED IMPROPER COOLING TIME AND TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

3-501.14 Cooling

OBSERVED BAGGED NODDLES WRAP AND PILED UP TEMPPING AT 98 DEGREES AT THE TIME OF INSPECTION.

OBSERVED ADDRESSED INSTRUCTED PIC TO SEPARATING FOODS INTO SMALLER PANS AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES.

CHPD INSPECTOR PROVIDED FOOD SAFETY CHECK LIST INCLUDING PROPER COOLING PROCEDURES. COOLING LOGS MAY BE REQUIRED IF THIS IS A REPEAT VIOLATION.

COOLING INSTRUCTIONS

INSTRUCTED PERSON IN CHARGE TO RAPIDLY COOL AND DOCUMENT ALL POTENTIALLY HAZARDOUS FOODS AND REMINDED PIC THAT PHF (TCS FOODS) SHALL BE RAPIDLY COOLED FROM 135F TO 70 F WITHIN TWO HOURS, AND FROM 70 F TO 41F WITHIN 6 HOURS. COOLING TIME IS NOT TO EXCEED 6 HOURS. COOLING LOG RECOMMENDED AT THIS TIME.

S26 Toxic substances properly identified, stored, and used

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

SEPARATION

7-201.11 Separation-Storage

OBSERVED GLASS CLEANER NEAR OPEN TEA CONTAINER AT THE TIME OF INSPECTION.

ALL CHEMICALS MUST BE STORED BELOW OR AWAY FROM ALL FOOD AND CLEAN WARES

VIOLATION CORRECTED BY RE-LOCATING BUCKET IN ORDER TO PREVENT CROSS CONTAMINATION AT TIME OF INSPECTION.

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 EMPLOYEES WITHOUT THE PROPER HAIR/BEARD RESTRAINTS AT TIME OF INSPECTION.
VIOLATION ADDRESSED AND DISCUSSION OF PROPER HAIR/BEARD RESTRAINT TO PREVENT CROSS CONTAMINATION.

S4 Proper eating, tasting, drinking, or tobacco use

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER SODA GLASS (NO LID OR STRAW) DRINK STORED ON THE TABLE ON TEA STATION 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.

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 KNIVES BEING COOLER AND TABLE AT TIME OF INSPECTION.

VIOLATION ADDRESSED WITH PIC AND DISCUSSION OF PROPER STORAGE FOR UTENSILS

S58 Result of complaint investigation

EVIDENCE WAS OBSERVED TO SUBSTANTIATE COMPLAINT.

OBSERVED EVIDENCE IN THE FACILITY TO SUBSTANTIATE COMPLIANT AT TIME OF INSPECTION.

S6 Hands clean and properly washed

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

2-301.14 When to Wash

OBSERVED EMPLOYEES NOT WASHING HANDS WHEN LOADING DISHWASHER AND STORING CLEAN DISHES AT TIME OF INSPECTION.

VIOLATION ADDRESSED WITH PERSON IN CHARGE BY CORRECTING ON SITE BY INSTRUCTING EMPLOYEE TO WHEN TO WASH HAND IN ORDER TO PREVENT CROSS CONTAMINATION.

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

OBSERVED EMPLOYEES TOUCHING READY TO EAT FOODS WITH BARE HANDS.

3-301.11 Preventing Contamination from Hands

OBSERVED EMPLOYEE HANDLING READY TO EAT FOOD SUCH AS NOODLES WITH BARE HANDS AND PLACING IN BAGS AT THE TIME OF INSPECTION.

VIOLATION WITH PIC DISCUSSION OF PROPER PROCEDURES TO PREVENT CONTAMINATION FROM HANDS.

INSTRUCTED PERSON IN CHARGE TO RETRAIN EMPLOYEES.

POPEYES CHICKEN & BISCUITS - 4240 SAN MATEO BLVD NE

Description - (Food Service Establishment)

Activity Date - 04/19/2021 (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.

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. 4-202.11 Food-Contact Surface's-Cleanability
OBSERVED CARDBOARD USED AS A LINER AT PREP TABLE AT TIME OF VIRTUAL INSPECTION.
VIOLATION ADDRESSED WITH PIC INSTRUCTED TO REPLACE WITH A CLEANABLE SURFACE.
OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.
4-101.11 Characteristics-Materials for Construction and Repair
OBSERVED COOLER'S GASKETS IN NEED OF REPAIR FROM RIPS AND TEARING AT THE TIME OF INSPECTION.
VIOLATION ADDRESSED WITH PIC INSTRUCTED THAT ALL SURFACES MUST BE SMOOTH AND EASILY CLEANABLE

ALBUQUERQUE SCHOOL OF EXCELLENCE - 13201 LOMAS BLVD NE

Description - ALBUQUERQUE SCHOOL OF EXCELLENCE (School)

Activity Date - 04/19/2021 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

INTERNATIONAL SCHOOL AT MESA DEL SOL - 2660 EASTMAN CROSSING AV SE

Description - INTERNATIONAL SCHOOL AT MESA DEL SOL (Non School)

Activity Date - 04/19/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

NEW HO HOS LLC - 1212 SAN PEDRO DR SE

Description - (Food Service Establishment)

Activity Date - 04/21/2021 (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.

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

OBSERVED SANITIZER BUCKET IS TESTED BELOW COMPLIANCE LEVEL AT TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PIC REMAKING THE SANITIZER. CHLORINE SANITIZER TESTED AT 50 PPM CHLORINE.

S36 Insects, rodents, and animals not present

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

6-202.15 Outer Openings, Protected

OBSERVED FRONT DOOR OPEN AT THE TIME OF INSPECTION. INSTRUCTED PIC TO KEEP DOORS CLOSED TO REDUCE THE RISK OF PESTS ENTERING IN THE FACILITY. VIOLATION WAS CORRECTED ON SITE BY PIC.

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 EMPLOYEES WORKING WITH FOOD WITH HAIR INEFFECTIVELY RESTRAINED AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC PLACING ON A HAIR RESTRAINT.

S39 Wiping cloths: properly used and stored

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

4-901.12 Wiping Cloths, Air Drying Location

OBSERVED WIPING CLOTHS NOT STORED IN THE SANITIZER BUCKET BETWEEN USE AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC PLACING THE WIPING CLOTH IN THE SANITIZER BUCKET. SANITIZER TESTED AT 50 PPM CHLORINE.

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 A FOOD CONTACT SURFACE AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE DISCARDING / PROPERLY STORING DRINKS. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT-FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS.

S54 Adequate ventilation and lighting; designated areas used

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

6-304.11 Mechanical-Ventilation

OBSERVED VENT GUARDS IN THE COOLER WITH EXCESSIVE SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

S58 Result of complaint investigation

EVIDENCE WAS OBSERVED TO SUBSTANTIATE COMPLAINT.

OBSERVED EVIDENCE TO SUBSTANTIATE THE COMPLAINT, BY FRESH COOKED FOOD BEING PLACED IN THE SAME CONTAINER AT THE STEAM TABLE AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY BY DISCUSSION OF PROPER FOOD HANDLING OF FRESHLY COOKED FOODS.

999 SEAFOOD SUPERMARKET INC - 5315 GIBSON BLVD SE

Description - 999 SEAFOOD SUPERMARKET INC (Retail -Grocery)

Activity Date - 04/21/2021 (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.

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

OBSERVED AISLE 10,A GROCERY SHELVING WITH DRY SOIL BUILD UP AND DEBRIS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

OBSERVED PRODUCE WET RACK CASES WITH SOIL BUILD UP AND DEBRIS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE CASES ON A WEEKLY BASIS.

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 BEAN SPROUTS, 49.04 F, KIM CHEE 46.08 F, HOLDING ABOVE COMPLIANCE AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY EMPLOYEE DISCARDING AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS HAVE THE SALES CASES REPAIRED BY 4/26/21 CASES NEED TO HAVE AN AMBIENT TEMPERATURE OF 41 F OR LOWER SEND CHPD A PHOTO OF THE REPAIR INVOICE ONCE IT HAS BEEN BROUGHT TO COMPLIANCE.

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 RAW FROZEN MEAT AND SEAFOOD NO COVERED OR WRAPPED IN THE SALES CASES AT THE TIME OF INSPECTION . INSTRUCTED PIC TO CORRECT IMMEDIATELY.

S51 Toilet facilities: properly constructed, supplied, & cleaned

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

6-501.18 Cleaning of Plumbing Fixtures

OBSERVED PLUMBING FIXTURES AND WALLS AND FLOORS WITH SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND DISINFECT ON A DAILY BASIS.

S54 Adequate ventilation and lighting; designated areas used

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

6-202.11 Light Bulbs, Protective Shielding

OBSERVED LIGHTING OF INADEQUATE LIGHTING IN THE MENS RESTROOM AT THE TIME OF INSPECTION. INSTRUCTED PIC TO HAVE LIGHTING INSTALLED IN THE MENS RESTROOM BY 5/5/21. SEND CHPD A PHOTO OF THE LIGHTING BROUGHT TO COMPLIANCE.

OBSERVED WALK IN PRODUCE COOLER ON THE WEST SIDE OF THE FACILITY MISSING LIGHT COVERS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 5/5/21 LIGHT SHIELDS WILL NEED TO BE INSTALLED. SEND CHPD A PHOTO BROUGHT TO COMPLIANCE.

S58 Result of complaint investigation

EVIDENCE WAS OBSERVED TO SUBSTANTIATE COMPLAINT.

OBSERVED EVIDENCE TO SUBSTANTIATE THE COMPLAINT OF NO HAND SOAP IN THE MENS RESTROOM AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE STOCKING THE RESTROOMS.

SPEEDWAY 8690 - 6100 SAN MATEO BLVD NE

Description - SPEEDWAY 8690 (Retail - Self Service & Prepackage Foods)

Activity Date - 04/20/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

SPEEDWAY 8921 - 6104 ACADEMY RD NE

Description - SPEEDWAY 8921 RETAIL (Retail - Self Service & Prepackage Foods)

Activity Date - 04/20/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

Description - SPEEDWAY 8921 FOOD (Food Service Establishment)

Activity Date - 04/20/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

KIDS PLANET CDC - 1200 4TH ST SW

Description - KIDS PLANET (Childcare)

Activity Date - 04/19/2021 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S21 Proper date marking and disposition

OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED.

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

OBSERVED APPLE JUICE AND CHOCOLATE MILK EXPIRED AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PIC DISCARDING THE JUICE AND MILK ITEMS. DISCUSSED PROPER PROCEDURES.

S26 Toxic substances properly identified, stored, and used

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

7-101.11 Identifying Information, Prominence-Original Containers

OBSERVED A SPRAY BOTTLE WITH TOXIC SUBSTANCE NOT LABELED AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC LABELING THE SPRAY BOTTLE CHLORINE SANITIZER. DISCUSSED PROPER LABELING PROCEDURES.

S35 Food properly labeled; original container

OBSERVED PACKAGED FOOD WITHOUT APPROPRIATE LABELS.

3-601.11 Standards of Identity

OBSERVED A SQUEEZE BOTTLE OF A BROWN LIKE LIQUID AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC LABELING THE SQUEEZE BOTTLE SYRUP.

S36 Insects, rodents, and animals not present

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

6-202.15 Outer Openings, Protected

OBSERVE GAP AT RECEIVING ENTRY DOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 05/10/21. BOTTOM OF DOOR MUST BE SEALED SO THERE IS NO ENTRY WAY FOR RODENTS TO ENTER INTO THE FACILITY. SEND CHPD A PHOTO OF THE OF THE REAR ENTRY DOOR BROUGHT INTO COMPLIANCE.

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 A FOOD CONTACT SURFACE AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE DISCARDING / PROPERLY STORING DRINKS. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT- FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS.

Description - NOAHS ARK CHILDRENS ACADEMY (Childcare)

Activity Date - 04/21/2021 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S4 Proper eating, tasting, drinking, or tobacco use

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER WATER BOTTLE/CUPS (NO LID OR STRAW) DRINK STORED ON THE TABLE ACROSS FROM DISH WASHER 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

DOMINOS PIZZA 9310 - 2505 SAN MATEO BLVD NE

Description - DOMINOS PIZZA 9310 (Food Service Establishment)

Activity Date - 04/22/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

BURGER KING - 5215 MENAUL BLVD NE

Description - BURGER KING (Food Service Establishment)

Activity Date - 04/21/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S54 Adequate ventilation and lighting; designated areas used

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

6-501.110 Using Dressing Rooms and Lockers

OBSERVED AN EMPLOYEE'S CELL PHONE STORED DIRECTLY ON TOP OF A PREP TABLE IN THE FOOD SERVICE AREA AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO RETRAIN EMPLOYEES TO KEEP ALL PERSONAL BELONGINGS STORED AWAY FROM FOOD PREP AREAS TO PREVENT CONTAMINATION. OBSERVED PERSON IN CHARGE DISCUSS STORAGE REQUIREMENTS WITH EMPLOYEE. VIOLATION CORRECTED ON SITE.

KIDZ R US LEARNING ACADEMY LLC - 222 LA VETA DR NE

Description - KIDZ R US LEARNING ACADEMY LLC (Childcare)

Activity Date - 04/19/2021 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

COCINA AZUL - 4243 MONTGOMERY BLVD NE

Description - COCINA AZUL (Food Service Establishment)

Activity Date - 04/21/2021 (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 MEAT UNCOVERED IN WALK IN UNPROTECTED AT THE TIME OF INSPECTION.

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

S21 Proper date marking and disposition

OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED.
3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking

OBSERVED CONTAINERS OF RICE, BEEF AND OTHER SUCH ITEMS WALKIN WITH NO DATE MARKING AT TIME OF INSPECTION.
VIOLATION CORRECTED ON SITE BY PERSON IN CHARGE DISCARDING FOOD. INSTRUCTED THE PERSON IN CHARGE TO DATE MARK ALL FOODS IN THE WALK IN COOLER IN ORDER TO PREVENT FROM SERVING EXPIRED FOODS NOT TO EXCEED MORE THAN SEVEN DAYS.

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.

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 IN CONTAINERS OF SPICES CAN AT TIME OF INSPECTION.
VIOLATION CORRECTED ON SITE BY PIC REMOVING AND HAVING THEM WASH RINSED AND SANITIZE IN ORDER TO PREVENT CROSS CONTAMINATION.

DONUT MART - 4501 MONTGOMERY BLVD NE

Description - DONUT MART (Food Service Establishment)

Activity Date - 04/21/2021 (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 BUCKET TESTED AT 0 PPM AT TIME OF INSPECTION.

VIOLATION CORRECTED ON SITE BY MAKING SANITATION BUCKET TESTED CHLORINE SANITIZER AT 50 PPM.

S26 Toxic substances properly identified, stored, and used

OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.
SEPARATION
7-201.11 Separation-Storage
OBSERVED SANITATION BUCKET STORED ON PREP TABLE NEAR DONUTS AT TIME OF INSPECTION.

VIOLATION CORRECTED BY RE-LOCATING BUCKET IN ORDER TO PREVENT CROSS CONTAMINATION AT TIME OF INSPECTION.

S33 Approved thawing methods used

OBSERVED USE OF UNAPPROVED THAWING METHODS.
3-501.13 Thawing
OBSERVED GREEN CHILE THAWING ON TABLE TOP AT THE TIME OF INSPECTION.
VIOLATION ADDRESSED/CORRECTED ON SITE BY PIC AND HAD DISCUSSION WITH PIC REGARDING PROPER THAWING PROCEDURES.

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 DONUTS IN BACK ROOM ON RACK WITH AN ACCUMULATION OF DEBRIS AND NEXT TO APRON, ROLLING PIN AND CONTAINER WITH DEBRIS BUILD UP IN AT TIME OF INSPECTION.

VIOLATION ADDRESS AND DISCUSSION OF PROPER PROCEDURES TO PREVENT FOOD CONTAMINATION DURING STORAGE.

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

3-307.11 Miscellaneous Sources of Contamination CELL PHONE

OBSERVED CELL PHONE ON MAKE LINE TABLE WHERE DONUTS IS BEING PREPARED AT TIME OF INSPECTION.

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

S38 Personal cleanliness

OBSERVED 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.

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 WIPING TOWEL ON PREP TABLE AT TIME OF INSPECTION

VIOLATION ADDRESSED WITH PIC INSTRUCTED TO KEEP CLOTH IN SANITATION BUCKET WHEN NOT IN USE.

S4 Proper eating, tasting, drinking, or tobacco use

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER WATER BOTTLE -CUPS-(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

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. 4-202.11 Food-Contact Surface's-Cleanability

OBSERVED CARDBOARD USED ON FLOOR WITH AN ACCUMULATION OF GREASE AT TIME OF VIRTUAL INSPECTION.

VIOLATION ADDRESSED WITH PIC INSTRUCTED TO REPLACE WITH A CLEANABLE SURFACE.

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

4-101.17 Wood, Use Limitation

OBSERVED WOOD SHELVING ABOVE 3 COMPARTMENT SINK THAT IS NO LONGER A CLEANABLE SURFACE AT TIME OF INSPECTION.

INSTRUCTED PIC TO REPLACE/REPAIR WITH SHELVING THAT CAN BE EASILY CLEANED AND SANITIZED TO PREVENT CROSS CONTAMINATION FOR ENVIRONMENT.

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 ICE MACHINE WITH DEBRIS BUILD 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.

S47 Nonfood-contact surfaces clean

OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.

4-602.13 Nonfood Contact Surfaces

OBSERVED RACKS WITH AN ACCUMULATION OF DEBRIS BUILD UP AT TIME OF INSPECTION. VIOLATION ADDRESSED WITH PIC INSTRUCTED TO CLEAN ON A REGULAR BASIS.

S48 Hot and cold water available; adequate pressure

OBSERVED HOT AND COLD WATER IS NOT AVAILABLE OR IS NOT AT AN ADEQUATE PRESSURE.

5-103.11 Capacity-Quantity and Availability

OBSERVED NO HOT WATER AT HAND SINK UNTIL PIC ADJUSTED FAUCET IN ORDER FOR IT TO WORK AT TIME OF INSPECTION. VIOLATION ADDRESSED WITH PIC INSTRUCTED TO MAKE REPAIRS WITHIN THE NEXT 5 BUSINESS DAYS AND SEND INFORMATION TO CHPD INSPECTOR.

S52 Garbage/refuse properly disposed; facilities maintained

CHICK FIL A 04107 - 4001 COORS BLVD NW

Description - CHICK FIL A 04107 (Food Service Establishment)

Activity Date - 04/21/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S37 Contamination prevented during food preparation, storage and display

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

3-307.11 Miscellaneous Sources of Contamination

OBSERVED DEBRIS BUILD UP ON CLEAN GLOVE BOX IN PREP AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DISCARD BOX.

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 WALL DRINK STATION IN KITCHEN 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.

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

OBSERVED SINGLE-USE /SINGLE-SERVICE ITEMS IMPROPERLY STORED OR USED.

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

OBSERVED OPEN SINGLE SERVICE CARDBOARD BOXES WITH DEBRIS BUILD UP WHILE BEING STORED IN KITCHEN ON SHELVE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO COVER AND PROTECT ALL SINGLE USE ITEMS WHILE BEING STORED.

QUESADILLA WAY CAFE LLC - 2025 RIDGECREST DR SE

Description - QUESADILLA WAY CAFE LLC (Food Service Establishment)

Activity Date - 04/20/2021 (Service - New Business 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.

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

OBSERVED SANITIZER BUCKET IS TESTED BELOW COMPLIANCE LEVEL AT TIME OF INSPECTION. INSTRUCTED PIC TO REMAKE SANITIZER. . SANITIZER STRENGTH NEEDS TO BE 200 PPM QUAT.

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

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

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

OBSERVED PIC AND EMPLOYEES WERE NOT AWARE OF THE SIX FOOD BORNE ILLNESSES OR THEIR SYMPTOMS AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PROVIDING INFORMATION TO THE PIC FOR DISCUSSION AND POSTING. RECOMMEND HAVING EMPLOYEES READ AND SIGN THE "FORM 1-B" AND INCLUDE IT IN THE EMPLOYEE'S FILES.

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 RAW SHELLED EGGS HOLDING AT ROOM TEMPERATURE MORE THAN FOUR HOURS HOLDING ABOVE 41 DEGREES FAHRENHEIT AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY DISCARDING THE RAW SHELLED EGGS. AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES

S26 Toxic substances properly identified, stored, and used

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

7-204.11 Sanitizers, Criteria-Chemicals

OBSERVED HAND SANITIZERS STORED ON TOP OF FOOD CONDIMENTS AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC SEPARATING FOOD FROM CHEMICALS.

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 PREPARED FOODS IN THE FREEZER WITH NO LABEL OR DATES AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PLACE LABELS IMMEDIATELY.

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 EMPLOYEES WORKING WITH FOOD WITH HAIR INEFFECTIVELY RESTRAINED AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC PLACING ON A HAIR RESTRAINT.

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 A FOOD CONTACT SURFACE AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE DISCARDING / PROPERLY STORING DRINKS. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT-FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS.

S47 Nonfood-contact surfaces clean

OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.

4-602.13 Nonfood Contact Surfaces

OBSERVED FLOORS IN KITCHEN WITH EXCESSIVE GREASE AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A DAILY BASIS.

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 DRAINS IN THE KITCHEN WITH EXCESSIVE DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

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 SUPPLIED AT THE HAND SINK AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY STOCKING THE ITEMS.

NAPLES DRIZZLE - 5701 GIBSON BLVD SE

Description - NAPLES DRIZZLE (Food Processor)

Activity Date - 04/20/2021 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED)

BLAKES LOTABURGER - 4121 COORS BLVD NW

Description - (Food Service Establishment)

Activity Date - 04/21/2021 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S16 Proper cooking time and temperatures

OBSERVED FOOD ITEMS UNDERCOOKED.

3-401.11 Raw Animal Foods-Cooking

OBSERVED COOKED BEEF PATTIE TEMPERATURE AT 136 DEGREES F AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE SURE ALL BEEF PATTIES REACH AN INTERNAL TEMPERATURE OF 155 DEGREES F.