



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

Summary Table
Consumer Health Protection Inspections Performed
Week: November 23, 2025 to November 29, 2025
Report Amended on 12/02/2025 for clerical errors

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A Corrective Action Compliance does not represent a full routine health inspection. Instead, it reflects that a facility has taken specific corrective actions in response to violations identified during an inspection. These actions may be taken during the inspection or afterward, and the Corrective Action Compliance allows for the facility's grade or status to be updated based on those corrections.

Corrective actions may be demonstrated through documentation such as photos, videos, receipts, work orders, site visits, or other verifiable means showing that the violation has been addressed and compliance has been achieved.

APPROVED

An "Approved" grade indicates that a food establishment that has demonstrated compliance with the standards in the Food Code, the Food Service and Retail

Ordinance, other industry standards, and other laws and has received a Grade of Approved and is able to operate.

CONDITIONAL APPROVED

A "Conditional Approved" grade is issued when a facility is found to have violations of the Food Code, the Food Service and Retail Ordinance, industry standards,

or applicable laws. While the facility may continue operating, it must complete specific corrective actions to address the violation

A yellow sticker is placed

alongside the green "Approved" sticker.

UNSATISFACTORY

An "Unsatisfactory" grade indicates that a facility has not met the required standards but is allowed to continue operating temporarily while corrective actions

are completed. A red "Unsatisfactory" sticker will be displayed at the facility for the duration of this grade. This is a temporary status and requires timely follow-up to verify compliance.

CLOSED

A "Closed" grade is assigned when violations pose a significant risk to public health, requiring the facility to immediately cease operations. The facility must

remain closed until corrective actions have been completed and verified. A facility with this grade will display an orange "Closed" sticker for the duration of the

closure.

Cheba Hut Big Toasted Mon 2 - 115 HARVARD DR SE, B - Approved

Cheba Hut Big Toasted Mon 2 - 115 HARVARD DR SE, B
Food Establishment Class B
Date: 11/26/2025 - #: PT0158953 - Inspection Result: Approved

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: Squirt bottle Alleged Material: Soap

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: Three compartment sink Manner: Took a substantial amount of time to reach 110 degrees f. PIC stated was aware of situation stated small hot water heater and sometimes runs out of hot water quickly.

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: Orange juice prepared vegetables Activity of the Food: Stored

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.

Cheba Hut Big Toasted Mon 2 - 115 HARVARD DR SE, B
Food Establishment Class C
Date: 11/26/2025 - #: CAC-Food-110154-2025 - Inspection Result: Approved

Sanitizers, Criteria-Chemicals
PIC corrected on site by supplying quaternary ammonium compound solution to food prep areas.
Water System - Distribution, Delivery and Retention PIC corrected on site by adjusting water heater.

Cheba Hut Big Toasted Mon 2 - 115 HARVARD DR SE, B
Food Establishment Class C
Date: 11/26/2025 - #: PT0132982 - Inspection Result: Conditional Approved

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 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. Only one employee was able to produce food handler card had multiple employees inside facility preparing food.

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 supplying quat sanitizer to prep areas.

Observed no quaternary ammonium compound solution utilized to adequately achieve sanitization. Location: On main kitchen line while food preparation was occurring.

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: Three compartment sink Manner: Took a substantial amount of time to reach 110 degrees f. PIC stated was aware of situation stated small hot water heater and sometimes runs out of hot water quickly.

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: Sliced meats, cooked meats, prepared vegetables, and dairy products Activity of the Food: Stored and received

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.

Chispitas - 6600 MENAUL BLVD NE - Unsatisfactory Re-Inspection required

Chispitas - 6600 MENAUL BLVD NE

Food Establishment Class C

Date: 11/24/2025 - #: CAC-Food-108954-2025 - Inspection Result: Unsatisfactory Re-Inspection required

Facility has sent documentation and via inspection has demonstrated that the majority of violations have been corrected. Facility is able to open under a grade of Unsatisfactory. Facility will be re-inspected while in operation.

Facility was able to correct the violations including:

- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch
- Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition
- Common Name-Working Containers
- Separation-Storage
- Restriction and Storage-Medicines, Prevention of Contamination
- Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing
- Controlling Pests, If Present: Treatment
- CABQ Ordinance 9-6-7(A)(1)
- Cleaning, Frequency and Restrictions

Facility has completed a significant amount of cleaning, instructed PIC to continue to clean the facility, and to do so regularly to avoid accumulation.

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

Facility has completed a significant amount of repairs. Gaps, holes, cracks and crevices remain. Instructed PIC to continue sealing to prevent harborage and entry points for pests.

- Backflow Prevention, Air Gap
- System Maintained in Good Repair, Repaired According to Law
- Food Handler Cards
- Certified Food Protection Manager

Clay Pot Cuisine - 1601 4th ST NW - Approved

Clay Pot Cuisine - 1601 4th ST NW

Mobile Food Unit Class C

Date: 11/25/2025 - #: PT0161701 - Inspection Result: Approved

DURAN CENTRAL PHARMACY (REMEDY COFFEE) - 1816 A LOMAS BLVD NW - Conditional Approved

DURAN CENTRAL PHARMACY (REMEDY COFFEE) - 1816 A LOMAS BLVD NW

Food Establishment Class C

Date: 11/25/2025 - #: CAC-Food-109935-2025 - Inspection Result: Approved

Facility has taken corrective measures and sent in documentation to EHD inspector. Facility has been upgraded from conditional status to Approved status.

PIC corrected the following violations:

- Food contact surface: PIC cleaned and sanitized interior of the ice Machine.
- Physical Facility's, Plumbing: PIC emailed invoices from A-1 Plumbing. Drain clog has been repaired.
- Testing devices: sent photo of new chlorine test strips.

DURAN CENTRAL PHARMACY (REMEDY COFFEE) - 1816 A LOMAS BLVD NW

Food Establishment Class C

Date: 11/25/2025 - #: PT0153693 - Inspection Result: Conditional Approved

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: Ice Maker near the walk-in cooler in the back kitchen, Can opener in the back kitchen.

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 prep sink drain pipe is not maintained in good repair or is not repaired by law. Observed pipe found in disrepair by overflowing causing a leak.

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: 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: Unlabeled containers of sugar, flour, chile pods.

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. Chlorine testing strips expired October 2025.

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 and serving food. Inappropriate Jewelry Observed: bracelets and watches.

• **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: the food employee preparing food with no beard restraint.

Violation: Storage

• **In-Use Utensils, Between-Use Storage**

- During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (A) In the food with their handles above the top of the food and the container; (B) In food that is not time/temperature control for safety food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under ☐☐ 4-602.11 and 4-702.11; (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; (E) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not time/temperature control for safety food; or (F) In a container of water if the water is maintained at a temperature of at least 57oC (135oF) and the container is cleaned at a frequency specified under Subparagraph 4-602.11(D)(7). Educated and informed PIC on how to properly store utensils.

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container. Utensil Type: scoop and portion cup. Location: bottom shelf of make table Condition of the Location: handle making contact with food and portion cup with no handle making contact with food item (sugar)

Violation: Physical Facilities, Construction and Repair

• **Floor and Wall Junctures, Coved, and Enclosed or Sealed**

- Wall and ceiling covering materials shall be attached so that they are EASILY CLEANABLE. Instructed person in charge to repair holes so that it is maintained or is easily cleanable.

Observed small nail/screw holes in the wall that are not filled in and is not easily cleanable. The surface was made out of sheetrock and paint.

EINSTEIN AND NOAH CORP - 11255 MENAUL BLVD NE - Unsatisfactory Re-Inspection required

EINSTEIN AND NOAH CORP - 11255 MENAUL BLVD NE

Food Establishment Class C

Date: 11/24/2025 - #: PT0045044 - Inspection Result: Unsatisfactory Re-Inspection required

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 being improperly stored. Observed a damp wiping cloth being stored on a rolling cart with clean utensils and 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 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 safe food prepared and held within the establishment with no date marking indicators.

Location: Walk-in cooler

Food Items: Hashbrowns and Sauce/Spread

Expiration Dates: Unknown

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 both sinks

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 did not have a food handler card or had not been trained in another approved food safety course.

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 was removed from the original packaging without proper labeling or identification.

Working Container of Food: Various spices

Location: Under prep table

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 the PIC to relocate food items to the other walk-in cooler.

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

Location: Eastside walk-in cooler

Food Items: Milk, sauces, cream cheese and other various food items

Temperature: 51°F

• Cold Holding Capacities-Equipment

- The ability of equipment to maintain time/temperature control for safety foods at Code-required temperatures is critical to food safety. Improper holding and cooking temperatures continue to be major contributing factors to foodborne illness. Therefore, it is very important to have adequate cold holding equipment with enough capacity to meet the demands of the operation. Instructed PIC to make repairs necessary to have adequate cold holding equipment or to acquire sufficient equipment to do so and to relocate TCS food items to other walk-in cooler that is able to maintain cold holding temperatures of 41°F or below.

Observed insufficient cold holding equipment to properly hold food cold.

Location: Eastside walk-in cooler

Condition: Ambient air temperature at 51°F. Temperature was rechecked 30 minutes later and is at 49°F.

Violation: Designated Areas

• Storage-Other Personal Care Items

- 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 in jeopardy of contamination from these areas.

The observed facility did not provide lockers or other suitable facilities for the storage of employees' clothing or other personal belongings.

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. Food employees should be washing their hands between tasks and when donning new gloves.

Observed food employees not washing their hands when required.

Condition: no employees were observed washing hands during inspection.

Violation: Precleaning and Rinsing

• Rinsing Procedures

- Precleaning of utensils, dishes, and food equipment allows for the removal of grease and food debris to facilitate the cleaning action of the detergent. Depending upon the condition of the surface to be cleaned, detergent alone may not be sufficient to loosen soil for cleaning. Heavily soiled surfaces may need to be presoaked or scrubbed with an abrasive. Food debris on equipment and utensils shall be scraped over a waste disposal unit or garbage receptacle or shall be removed in a warewashing machine with a prewash cycle. If necessary for effective cleaning, utensils and equipment shall be preflushed, presoaked, or scrubbed with abrasives. Instructed PIC to retain employees on proper precleaning procedures and that equipment and utensils observed being cleaned and sanitized without a precleaning step must be re-cleaned and sanitized properly.

Observed a three (3) compartment sink being used for warewashing without the use of a water rinse step.

Violation: Physical Facilities, Construction and Repair

• Floors, Walls and Ceilings-Cleanability

- 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 the floor lifting and not sealed by the coffee dispensing area.

INN SUITES - 2400 YALE BLVD SE - Approved

INN SUITES - 2400 YALE BLVD SE

Food Establishment Class B

Date: 11/25/2025 - #: PT0045898 - Inspection Result: Approved

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 and sanitizing.

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.

Observed ready-to-eat time and temperature controlled for safety food commercially prepared opened in the facility with no date marking indicators. Location: Standing reach in refrigerator Food Items: Bagged shredded mixed cheese and chopped green chile Expiration Dates: None available

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 inside drawers and cabinets underneath countertop displaying food items and beverages The surface was made out of synthetic wood The condition of the surface was damaged not smooth and easily cleanable.

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: Inside dining room on countertop small display cooler Food Items: Cream cheese 53 degrees f.

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: Cooked meats, chopped vegetables and dairy products Activity of the Food: Stored and received

LA PETITE ACADEMY INC. - 6420 GIBSON BLVD SE - Approved

LA PETITE ACADEMY INC. - 6420 GIBSON BLVD SE
Food Establishment Class C
Date: 11/24/2025 - #: PT0043237 - Inspection Result: Approved

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: 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.

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 absorbent. The surface was located inside dry storage pantry The surface was made out of synthetic wood The condition of the surface was absorbent

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

Violation: Designated Areas

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

- 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 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.

• 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: 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 food items Inappropriate Jewelry Observed: Bracelet and watch

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 dry dishware storage rack the surface was made out of aluminum The condition of the surface was purchase sticker still left on while in storage.

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: Dairy products, eggs, and frozen food items Activity of the Food: Stored and received

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.

MAVERIK COUNTRY STORE #639 - 9701 BLUEWATER DR NW - Approved

MAVERIK COUNTRY STORE #639 - 9701 BLUEWATER DR NW

Food Establishment Class C

Date: 11/26/2025 - #: PT0156333 - Inspection Result: Approved

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: salsa and green chile with no date marking.

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 under handwashing sink is not maintained in good repair or is not repaired by law. Observed drain blocked with trash and debris blocking the drain. The drain underneath the three-compartment sink needs to be cleaned and sanitized.

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. Location: Back receiving door.

Violation: Operation and Maintenance

• **Handwashing Aids and Devices, Use Restrictions**

- 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: handwashing sink across from the three-compartment sink. Manner: handwashing sink was being utilized for trash/dump sink. Sink had debris/glove in basin.

MCDONALDS 1424 - 9515 CANDELARIA RD NE - Approved

MCDONALDS 1424 - 9515 CANDELARIA RD NE

Food Establishment Class C

Date: 11/24/2025 - #: PT0156029 - Inspection Result: Approved

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 located under ice machine.

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: Cook line

Activity: Handling toasted muffins

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 food employee donning new gloves without cleaning and sanitizing hands

ROYAL EMPIRE - 335 WOODWARD ST SE - Approved

ROYAL EMPIRE - 335 WOODWARD ST SE

Catering Class C

Date: 11/25/2025 - #: PT0101770 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- 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 remixing quat sanitizer solution tested at 300 parts per million at 101 degrees

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

Location: Inside kitchen Concentration: 300 Temperature: 70 degrees f

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 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.

RUBENS GRILL - 9708 CANDELARIA RD NE - Approved

RUBENS GRILL - 9708 CANDELARIA RD NE

Food Establishment Class C

Date: 11/24/2025 - #: RT-FOODEST-106549-2025 - Inspection Result: Approved

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: Prep top cooler

Type of equipment: Undercounter cooler

Condition of component: Ice buildup on the back interior surface

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

- General 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 did not have a food handler card or had not been trained in another approved food safety course.

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 the use of a water rinse step.

Violation: Storage

• In-Use Utensils, Between-Use Storage

- During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (A) In the food with their handles above the top of the food and the container; (B) In food that is not time/temperature control for safety food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under §§ 4-602.11 and 4-702.11; (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; (E) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not time/temperature control for safety food; or (F) In a container of water if the water is maintained at a temperature of at least 57°C (135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11(D)(7). Educated and informed PIC on how to properly store utensils.

Observed that utensils, during a pause in use, were stored incorrectly. The utensil was stored in the food with its handle not above the top of the food or the container. Utensil Type: Ice scoop and knife storage

Location: Ice machine and prep counter top

Condition of the Location: The ice scoop is mixed with the ice, and the knives are lying on the Prep top counter.

• **Equipment and Utensils, Air-Drying Required**

- 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 equipment not covered or inverted while stored or air drying.

SBARRO INC. UNIT # 160 - 6600 MENAUL NE - Approved

SBARRO INC. UNIT # 160 - 6600 MENAUL NE

Food Establishment Class C

Date: 11/25/2025 - #: RT-FOODEST-107590-2025 - Inspection Result: Approved

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 the single drain next to ice machine.

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: Pizza make station

Activity: Preparing pizza

SOLANO HOUSE - 1419 SOLANO DR NE - Approved

SOLANO HOUSE - 1419 SOLANO DR NE

Food Establishment Class C

Date: 11/25/2025 - #: PT0152951 - Inspection Result: Approved

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 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: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

- Nonfood 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 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 buildup of soil residues. The surface was located kitchen area The surface was made out of Plastic The condition of the surface had debris build up on the exterior of the reach in cooler.

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 area in disrepair by chipped flooring, holes under Dishwashing Sink and missing electrical cover in hallway and kitchen area.

SONIC DRIVE IN 13 - 9900 MONTGOMERY BLVD NE - Unsatisfactory Re-Inspection required

SONIC DRIVE IN 13 - 9900 MONTGOMERY BLVD NE

Food Establishment Class C

Date: 11/25/2025 - #: CAC-Food-109646-2025 - Inspection Result: Approved

Facility has been upgraded from Unsatisfactory status to Approved Status due to correcting priority violations on site. Facility was able to correct the following violations:

- Manual and Mechanical Warewashing Equipment, Chemical Sanitization Temperature, pH, Concentration and Hardness.
- Backflow Prevention, Air Gap
- Packaged and Unpackaged Food-Separation, Packaging, and Segregation, Cross Contamination
- Conveying Sewage

SONIC DRIVE IN 13 - 9900 MONTGOMERY BLVD NE

Food Establishment Class C

Date: 11/25/2025 - #: PT0054804 - Inspection Result: Unsatisfactory Re-Inspection required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- 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 the violation by remaking the sanitizer bucket to 200 ppm.

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization.
Location: Both sanitizer buckets in the kitchen area.
Concentration: 0 ppm

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. It may also adversely affect the operation of warewashing equipment or other equipment that depends on sufficient volume and pressure to perform its intended functions.

Observed that the front three compartment sink is not maintained in good repair or is not repaired by law. Observed the faucet leaking.

• 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 three compartment sink.

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 the hood ventilation system inadequately collecting grease and condensation, allowing for accumulation and drips to occur.
Condition: Observed the hood with buildup and soil residue

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 wrapped.

Location: Upright cooler

Food Item: Various food items

Violation: Lighting

- **Light Bulbs, Protective Shielding**

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

Observed an inadequate amount of lighting.

Location: Men's restroom

Manner: Light bulb burned out.

Violation: Sewage and Waste Water

- **Conveying Sewage**

- Improper plumbing installation or maintenance may result in potential health hazards such as cross connections, back siphonage or backflow. These conditions may result in the contamination of food, utensils, equipment, or other food-contact surfaces. It may also adversely affect the operation of equipment such as warewashing machines. A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed. Instructed PIC to correct the direct connection through methods approved by the plumbing code.

Observed a direct connection between the sewage system and a drain from a piece of food equipment.

Location: Drain under ice cream prep station, and other drains throughout the restaurant.

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 food is in protected storage and when food is not being served or prepared. Instructed the person in charge to remove buildup and debris from floors, walls, and shelving, and to clean and sanitize these areas.

Observed buildup and debris on the floors, walls, and shelving.

SPEEDWAY 8697 - 201 COORS BLVD NW - Conditional Approved

SPEEDWAY 8697 - 201 COORS BLVD NW

Retail Food Establishment Class 3

Date: 11/26/2025 - #: PT0141443 - Inspection Result: Conditional Approved

Violation: Physical Facilities, Construction and Repair

• Floor and Wall Junctionures, Coved, and Enclosed or Sealed

- Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, maintained and/or installed from materials so that they are SMOOTH and EASILY CLEANABLE. Instructed person in charge to remove rough or not easily cleanable material and replace with material that is smooth and easily cleanable.

Observed floor/wall base coving is not smooth and easily cleanable. The surface was located next to the fire exit in the back storage area. The surface was made out of rubber.

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

- Nonfood 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 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 buildup of soil residues. The surface was located Backroom. The surface was made out of Stainless steel. The condition of the surface was Substantial debris and soil build up.

Violation: Miscellaneous

• Miscellaneous Sources of Contamination

- Food must be protected from all sources of contamination.

Observed:

Method of contamination: 2-3 rodent droppings

Location: under dry storage shelves.

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 is not maintained in good repair or is not repaired by law. Observed drain grate/strainer is not installed and has substantial slime and build-up in the drain. Location: back storage underneath the coke/syrup boxes.

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: Back storage. Food Item: Single-service lids.

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 floors.

Observed substantial build up and debris on the floor under all shelving and equipment throughout the facility.

Violation: Hot Holding & Reheating

• **Reheating for Hot Holding**

- If food is held at improper temperatures for enough time, pathogens have the opportunity to multiply to dangerous numbers. Instructed PIC to rapidly reheat TCS foods to 165 F and to maintain temperature at 135 F and above.

Observed time/temperature control for safety food not hot held at 135°F or above.

Food Item: Bone-in chicken wing (COOKED)

Food Temperature: 119F

Violation: Operation and Maintenance

• **Handwashing Aids and Devices, Use Restrictions**

- Handwashing facilities could become sources of contamination if the sinks used for other purposes such as for food preparation and ware washing. 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 Backroom hand wash station. Food items and drinks stored in the hand wash sink.

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 cannot 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 utensils. Poisonous/Toxic Substance: Spray bottle of Sanitizer. Location: back food prep area stored next to food and above gloves and service articles hand on a food shelf.

Sprout's Farmer's Market #702 - 5112 LOMAS BLVD NE - Approved

Sprout's Farmer's Market #702 - 5112 LOMAS BLVD NE

Retail Food Establishment Class 4

Date: 11/24/2025 - #: RT-RET-105247-2025 - Inspection Result: Approved

Sprout's Farmer's Market #702 - 5112 LOMAS BLVD NE

Retail Food Establishment Class 4

Date: 11/24/2025 - #: RT-RET-105246-2025 - Inspection Result: Approved

Sprout's Farmer's Market #702 - 5112 LOMAS BLVD NE

Retail Food Establishment Class 5

Date: 11/24/2025 - #: RT-RET-105179-2025 - Inspection Result: Approved

THAI CUISINE III LLC - 6200 COORS BLVD NW, E-3 - Closure Re-Inspection Required

THAI CUISINE III LLC - 6200 COORS BLVD NW, E-3

Food Establishment Class C

Date: 11/24/2025 - #: RT-FOODEST-106685-2025 - Inspection Result: Closure Re-Inspection Required

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 utensil food-contact surface with the buildup of soil residues. Utensil Type: Can opener blade, scoops and service utensils

Location: Kitchen make line, storage unit

Condition of the Location: Soiled with dried food debris and residue

Violation: Maintenance and Operation

• Warewashing Equipment, Cleaning Frequency

- During operation, warewashing equipment is subject to the accumulation of food wastes and other soils or sources of contamination. In order to ensure the proper cleaning and sanitization of equipment and utensils, it is necessary to clean the surface of warewashing machines, three (3) compartment sinks, drainboards, and laundry facilities for wiping cloths before use, every twenty-four (24) hours if used, and periodically throughout the day to prevent buildup of soils or other sources of contamination. Instructed PIC to clean the warewashing equipment and retain employees on the cleaning schedule.

Observed soiled or dirty warewashing machine. Condition: significant debris build up on warewashing machine.

Violation: Pest Control

• Controlling Pests, If Present: Treatment

- 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 pest control service but needs to further seal off all pest entry point and deep clean the facility to prevent further activity.

Observed pest activity under the prep tables, under storage racks in the warewashing area, climbing on walls above prep top reach in cooler, inside cooking equipment such as wok stations and on container lids. Additionally, observed cockroaches in dining room.

• 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 to clean the premises of the facility and remove the dead cockroaches

Observed pests allowed to accumulate on the floors throughout the facility.

Location: Significant accumulation in dining room service area, and warewashing area

Pest Type: cockroach

Pest Condition: dead

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 bucket used for sanitizing surfaces stored directly on the ground.

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: Walk in cooler and prep top cooler.

Food Items: Cut melon, containers of unknown sauces, red curry.

Expiration Dates: No dates observed.

Violation: Maintenance and Operation

• **Good Repair and Proper Adjustment-Utensils**

- A utensil can act as a source of contamination to the food it contacts if it is not maintained in good repair. Instructed PIC to repair or replace utensil.

Observed utensils in a state of poor repair. Utensils were bus tubs, scoops, service utensils, storage containers, etc. in poor repair. the condition of the utensils: damaged with deep cuts, were torn, chipped, cracked, handles were broken off leaving containers open and un-sealable

• **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. Additionally, cutting board was significantly discolored.

Violation: Use Limitations

• **Utensils and Food-Contact Surfaces Characteristics-Materials for Construction and Repair, Safe**

- Materials of utensils shall be safe and smooth. Utensils must be resistant to pitting, chipping, crazing, scratching, scoring, distortion or decomposition. Instructed PIC to cease use of unsafe and nondurable utensils and to replace the utensils made of material that is safe and durable.

Observed numerous containers storing food made of a material that is unsafe, and non-smooth Materials utilized must not transfer detrimental substances to food, and inhibit the ability the ability to clean and sanitize. Utensils were made of nonfood grade containers, which were not stamped with NSF which were not easily cleanable. Additionally, facility was storing containers in trash bags. Containers had significant debris build up.

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. Facility had numerous priority, and priority foundation violations. Additionally, PIC failed to prevent an imminent health hazard, by failing to adequately prevent a cockroach infestation from occurring inside the kitchen.

Violation: Food Separation

• **Packaged and Unpackaged Food-Separation, Packaging, and Segregation, Cleaning**

- 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 outdoor shipping container Food Item: Open containers/bags of rice inside the shipping container, onions

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 could be seen along the bottom of the door.

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: Inside the outdoor shipping container Items list: multiple cooking equipment/utensils which were heavily soiled. PIC stated numerous items inside the storage unit were no longer in use.

Violation: Storage

• Food Storage, Prohibited Areas

- 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 other sources of contamination.

Observed food stored improperly with miscellaneous sources of contamination. Facility is storing numerous food items including open containers of food in outdoor shipping container. Facility is using this as a storage area for gasoline, soiled linens and soiled wiping cloths, soiled cleaning equipment in contact and above boxes of food, food contact surfaces, and equipment, storage of soiled ladders and other equipment which is coming into contact with containers of food.

• 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: Outside shipping container Food Item: containers of bamboo shoots, open containers of rice, open container of tempura powder, various sauces

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: Kitchen Manner: lighting was burned out or barely functional

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: handling open food and cooking orders for immediate consumer consumption Inappropriate Jewelry Observed: Wrist jewelry including bracelets and watches.

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: Employees had not washed hands upon arrival for work, donning gloves, and preparing food. Observed food employees switching between tasks, going in and out of kitchen without washing hands and changing gloves.

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, floor drains, walls and to clean and sanitize on a regular basis.

Observed build up and debris on the kitchen floors, walls

Violation: Storage

• **In-Use Utensils, Between-Use Storage**

- During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (A) In the food with their handles above the top of the food and the container; (B) In food that is not time/temperature control for safety food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under 4-602.11 and 4-702.11; (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; (E) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not time/temperature control for safety food; or (F) In a container of water if the water is maintained at a temperature of at least 57oC (135oF) and the container is cleaned at a frequency specified under Subparagraph 4-602.11(D)(7). Educated and informed PIC on how to properly store utensils.

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container. Additionally, utensil was in water below 135 degrees F Utensil Type: rice scoop, scoops and cups in various bulk containers Condition of the Location: Scoops/cups were submerged in food, or had handles directly touching the food, or contained no handle, scoop for rice was in crockpot of water temping at 102 degrees F

• **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 were not stored six (6) inches above the floor. Single-service and single-use articles Type: deli cups and lids stored directly on the ground in outside storage container Observed cleaned equipment/utensils stored improperly. Equipment was not stored six (6) inches above the floor and on soiled surface. Equipment/utensils Type: equipment used for the surfaces of cooking equipment stored on soiled sheet pan on the floor underneath equipment and prep tables.

Violation: Surface Not Clean

• **Nonfood Contact Surfaces - Cleaning Frequency**

- Nonfood 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 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 buildup of soil residues. The surfaces were located throughout the kitchen, racks and shelving in the kitchen, and walk in cooler/freezer, carts, sides, undersides, and insides of equipment The condition of the surface had significant accumulation of debris build up

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 significant number of holes, gaps, cracks and crevices throughout the walls, floors, ceiling, door jams throughout kitchen. Observed in the kitchen sections of wall molding, paint, texture coming off of the wall behind food preparation tables.

UPTOWN REHABILITATION CENTER - 7900 CONSTITUTION AVE NE - Closure Re-Inspection Required

UPTOWN REHABILITATION CENTER - 7900 CONSTITUTION AVE NE

Food Establishment Class C

Date: 11/24/2025 - #: PT0089786 - Inspection Result: Closure Re-Inspection Required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- 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.

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

Location: Wiping cloth container prep table shelf

Concentration: Zero ppm

• 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: Ice machine and can opener

Location: Kitchen

Condition of the Location: Food debris on cutting blade of can opener. Orange and black mold like substance observed on interior of ice machine near ice chute.

Violation: Pest Control

• Controlling Pests, If Present: Treatment

- 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 utilizes a professional pest control operator. PIC stated the facility is treated on a monthly schedule.

• 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 live pests allowed to accumulate in traps/facility.

Location: Kitchen and on an employee pant leg working on the cook line

Pest Type: Cockroach

Pest Condition: Living

Number of Pests Present: Pest throughout facility 100+

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: Upright cooler

Food Items: Pre made salad bowls

Expiration Dates: No dates available

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 failed routine inspection

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

• **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 ware wash machine.

Violation: Training Records

• **Food Handler Cards**

- General 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: 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: Plastic food container storing fresh jalapenos

Location: Upright cooler

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: Storage

• **Food Storage-Preventing Contamination from the Premises**

- Food must be protected from contamination of splashing water, chemical, or other foods; dust; and other contaminants. Instructed PIC to have food protected in containers/wrapping and not to store food in those areas unless the source of contamination can be mediated another way.

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

Location: Walk in freezer

Food Item: Oven roasted chicken breast

Condition: Uncovered

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: 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: Working at a food prep table

• **Eating, Drinking, or Using Tobacco Products**

- A food employee may drink from a closed beverage container if the container is handled to prevent the contamination of the employee's hands, the container, and exposed food, clean equipment, utensils, linens, and unwrapped single-service and single-use articles. Instructed PIC that employee drinks should be kept in a designated area and should be in a cup with a lid and straw.

Observed a food employee with an improper drink.

Location: Ware wash room

Type of Drink: Monster energy drink in a metal can

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: Switching tasks and donning new gloves

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 wall and wall cove in disrepair by missing and broken wall cove tiles