



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 30, 2025 to December 06, 2025
Report Amended on 12/8/2025 for clerical errors

Arby's/TJ Cinnamons - 1416 MERCANTILE AVE NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0043796) - Operational Status – Open				
12/05/2025	PT0043796	Routine Food Establishment Inspection	Approved	Pg. 5

Arete Food Group, LLC - 2100 EUBANK BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - FOODEST-2025-007242) - Operational Status – Open				
12/01/2025	RT-FOODEST-106753-2025	Routine Food Establishment Inspection	Approved	Pg. 5

Chili's Grill & Bar - 10021 COORS BLVD NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0044654) - Operational Status – Open				
12/05/2025	CAC-Food-112906-2025	Corrective Action Compliance	Approved	Pg. 6
12/05/2025	RT-FOODEST-064738-2025	Routine Food Establishment Inspection	Conditional Approved	Pg. 6

Food Establishment (Permit # - PT0044655) - Operational Status – Open

12/05/2025	CAC-Food-112902-2025	Corrective Action Compliance	Unsatisfactory Re-Inspection required	Pg. 7
12/05/2025	RT-FOODEST-065727-2025	Routine Food Establishment Inspection	Closure Re-Inspection Required	Pg. 7

CIRCLE K STORE #2706304 - 9200 EAGLE RANCH RD NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Retail Food Establishment (Permit # - PT0133062) - Operational Status – Open				
12/02/2025	PT0133062	Routine Retail Food Inspection	Conditional Approved	Pg. 10

COLD STONE CREAMERY - 3222 CENTRAL AVE SE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0158323) - Operational Status – Open				
12/02/2025	CAC-Food-111251-2025	Corrective Action Compliance	Approved	Pg. 12
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CRANIUM CANNABIS CO - 4501 4TH ST NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Cannabis Food Establishment (Permit # - PT0158559) - Operational Status – Open				
12/02/2025	PT0158559	Routine Retail Cannabis Inspection	Approved	Pg. 13

CRAZY FISH - 3015 CENTRAL AVE NE

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Food Establishment (Permit # - PT0156217) - Operational Status – Open				
12/03/2025	CAC-Food-111526-2025	Corrective Action Compliance	Approved	Pg. 13

DENNYS 7884 - 5201 SAN ANTONIO DR NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0158641) - Operational Status – Open				
12/03/2025	RT-FOODEST-111883-2025	Routine Food Establishment Inspection	Conditional Approved	Pg. 13
12/03/2025	PT0158641	Routine Food Establishment Inspection	Closure Re-Inspection Required	Pg. 15

EINSTEIN AND NOAH CORP - 11255 MENAUL BLVD NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0045044) - Operational Status – Open				
12/01/2025	RT-FOODEST-109031-2025	Routine Food Establishment Inspection	Approved	Pg. 17
FAMILY DOLLAR STORES OF NM 3087 - 1722 BRIDGE BLVD SW				
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Retail Food Establishment (Permit # - PT0067347) - Operational Status – Open				
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FLYING STAR 1 - 3416 CENTRAL AVE SE				
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Food Establishment (Permit # - PT0044800) - Operational Status – Open				
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HIGH POINT GRILLE LLC - 9780 COORS BLVD NW, A				
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Food Establishment (Permit # - PT0161217) - Operational Status – Open				
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HONG KONG BUFFET – 10100 COORS BLVD NW				
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Food Establishment (Permit # - PT0154378) – Operational Status – Open				
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Kinder Quest Inc DBA Spring Stone Montessori Schools Inc – 7940 CARMEL BLVD NE				
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MAVERIK COUNTRY STORE #619 – 5001 JEFFERSON ST NE				
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Food Establishment (Permit # - PT0155605) – Operational Status – Open				
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Retail Food Establishment (Permit # - PT0155606) – Operational Status – Open				
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Our Lady of Assumption School – 811 GUAYMAS PL NE				
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Food Establishment (Permit # - PT0155170) – Operational Status – Open				
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PRESCHOOL IMPRESSION LLC - 4301 ATRISCO DR NW				
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Food Establishment (Permit # - PT0157367) - Operational Status – Open				
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Food Establishment (Permit # - PT0160187) - Operational Status – Open				
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SLICE PARLOR - 9904 MONTGOMERY BLVD NE				
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SMITHS FOOD AND DRUG CENTERS INC - 320 YALE BLVD SE				
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SW CONVENIENCE STORES LLC - DK #719 - 1111 LOMAS BLVD NW				
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SWIRE COCA COLA - 7901 LOS VOLCANES RD NW				
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THAI VEGAN - 5505 OSUNA RD NE				
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THE MOUSE HOLE - 300 BROADWAY BLVD NE

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Food Establishment (Permit # - PT0158685) - Operational Status – Open

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Retail Food Establishment (Permit # - PT0158686) - Operational Status – Open

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Whole Foods Market - 2100 CARLISLE AVE NE

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12/03/2025	RT-RET-075523-2025	Routine Retail Food Inspection	Approved	Pg. 45
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Retail Food Establishment (Permit # - PT0160393) - Operational Status – Open

12/03/2025	RT-RET-074620-2025	Routine Retail Food Inspection	Approved	Pg. 45
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Retail Food Establishment (Permit # - PT0160394) - Operational Status – Open

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Food Establishment (Permit # - PT0160397) - Operational Status – Open

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Retail Food Establishment (Permit # - PT0160395) - Operational Status – Open

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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 both 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 Cod 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 Ret 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.

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 in the back storage area has black and yellow buildup on the interior.

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 Three-compartment sink is not maintained in good repair or is not repaired by law. Observed drain pipe from the sink to the floor drain found in disrepair by leaking.

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: food preparing. Inappropriate Jewelry Observed: wrist watches.

Violation: Hot & Cold-Water Availability & Pressure

• **Water Capacity-Quantity and Availability**

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

Observed facility with insufficient hot water. Location: Both Restrooms (Men/Women) Manner: the hot water is insufficient 59F

Arete Food Group, LLC - 2100 EUBANK BLVD NE - Approved

Violation: Toilet Facilities

• **Toilet Room Receptacle, Covered**

- Instructed to provide a covered receptacle for sanitary napkins.

Observed in a toilet room used by females, no covered receptacle is available at the time of inspection.

Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

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

Observed grease buildup and dried food debris on the floor and wall underneath and behind flat top grill and fryer area at the time of inspection.

Chili's Grill & Bar - 10021 COORS BLVD NW – Unsatisfactory, Reinspection Required

Chili's Grill & Bar - 10021 COORS BLVD NW**Food Establishment Class B****Date: 12/05/2025 - #: CAC-Food-112906-2025 - Inspection Result: Approved**

Facility was able to make corrective actions during the inspection to correct the below violations. These corrections bring the facility from a status of Conditional Approved to Approved. Facility did not have Yellow sticker displaying grade of Conditional Approved,

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

-Separation-Storage

Chili's Grill & Bar - 10021 COORS BLVD NW**Food Establishment Class B****Date: 12/05/2025 - #: RT-FOODEST-064738-2025 - Inspection Result: Conditional 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 remaking the sanitizer bucket

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Sanitizer bucket inside bar area Concentration: 400ppm Temperature:68F

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 single-service and single-use articles. Poisonous/Toxic Substance: De-greaser Location: Inside cabinet, in contact and directly next to open container of straws, and food in containers.

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. Observed rodent droppings in exterior shed of the facility which holds excess products, single use articles (cups to go containers etc.), linens such as wiping cloths. Area was cluttered and difficult to monitor and had minimal protection.

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 plumbing system is not maintained in good repair or is not repaired by law. Observed plumbing system from the 3-compartment sink area found in disrepair by leaking, draining on to the floor.

Violation: Designated Areas**• Designation-Dressing Areas and Lockers**

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

Observed facility did not require that staff utilize lockers or other suitable facilities for storage of employees clothing or other personal belongings. Observing personal clothing stored in a container with food for guests.

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 buildup and debris on walls and floors and to clean and sanitize.

Observed significant, heavy, caked on buildup and debris on the floors and walls throughout the bar

Violation: Physical Facilities, Construction and Repair

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

- Poor repair and maintenance compromise 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 bar area the walls were in disrepair by having numerous holes, gaps, cracks, crevices.

Chili's Grill & Bar - 10021 COORS BLVD NW
Food Establishment Class C

Date: 12/05/2025 - #: CAC-Food-112902-2025 - Inspection Result: Unsatisfactory Re-Inspection required

Facility was able to make corrective actions during the inspection to correct the below violations. These corrections bring the facility from a status of Closure to Unsatisfactory. Facility did not have Orange sticker displaying grade of Closure, and only had the Red Unsatisfactory sticker placed.

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

Chili's Grill & Bar - 10021 COORS BLVD NW
Food Establishment Class C

Date: 12/05/2025 - #: RT-FOODEST-065727-2025 - 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 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 remaking sanitizer bucket, took multiple attempts to pump through concentrate achieving concentration 200-300ppm.

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Sanitizer bucket in kitchen area Concentration: 0ppm Temperature: 68F

The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 50-99ppm must also be at a minimum temperature of 75F with a contact time of 7 seconds. PIC corrected violation by modifying dispenser and running multiple loads through the warewashing machine to achieve correct concentration. Instructed PIC to rewash and sanitize dishes.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Warewashing machine Concentration: 0ppm Temperature: 158F

• 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, dishes that were put away in cleaned dish storage rack Location: Kitchen Condition of the Location: Significant debris buildup on the interior of the ice machine, ice shoot, dishes still had visible food debris that were placed on rack.

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 volume of debris on the warewashing machine

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 food, utensils. Poisonous/Toxic Substance: De-Greaser
Location: In the kitchen above open container storing utensils such as spoons, spice shakers, and in contact with pan holding food

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. Observed rodent droppings in exterior shed of the facility which holds excess products, single use articles (cups to go containers etc.), linens such as wiping cloths. Area was cluttered and difficult to monitor and had minimal protection.

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 not maintained in good repair. Location: Interior of ice machine Condition of the equipment: the interior had significant corrosion, which appeared to be flaking off directly above the collected ice in the interior of machine.

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. PIC had multiple priority violations (7) during the inspection. Failure to demonstrate this required knowledge directly compromises the establishment's ability to prevent foodborne illness, as priority violations represent conditions that can immediately and significantly impact public health. These include practices that may allow pathogenic bacteria to grow to dangerous levels, permit contamination of ready-to-eat foods, or prevent effective removal of harmful microorganisms from utensils and food-contact surfaces. Without adequate knowledge and active managerial control, the risk of causing illness or injury to consumers is substantially increased.

Facility must take food safety training course -- City of Albuquerque may provide a food safety course, or the facility may have employees take an approved food safety course such as an approved Food Handler course.

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 plumbing system is not maintained in good repair or is not repaired by law. Observed drain pipes leaking pooling onto the floor, drains not routed to drains dumping waste water and pooling on to the floor

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap at 3 compartment sinks, warewashing machine, prep sinks and service area.

Violation: Ventilation and Hood Systems

• Cleaning Ventilation Systems, Nuisance and Discharge Prohibition

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

Observed interior intake and exhaust air ducts with debris buildup. Location: In kitchen and service area observed significant debris buildup on ventilation system, and in the immediate surrounding area of the vents. This includes areas where debris was accumulating surrounding the vents with open food

below.

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: In dry Storage area Food Item: Burger Buns

Violation: Operation and Maintenance

• Cleaning of Handwashing Fixtures

- Handwashing facilities are critical to food protection and must be maintained in operating order at all times so they will be used. Handwashing sinks shall be cleaned as often as necessary to keep them clean. Instructed PIC to clean handwashing sink(s).

Observed handwashing fixtures with the buildup of soil residues. The plumbing fixture was located in multiple areas through kitchen and service area The condition of the surface was coated in significant debris

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 numerous employees wearing unapproved jewelry while preparing food. Food Preparation Activity: preparing, cooking and handling open food Inappropriate Jewelry Observed: rings, bracelets, 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. Handling, cooking and preparing open foods in kitchen and service areas.

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: food handling employees in the kitchen were observed touching their bodies, hair, changing gloves without washing their hands.

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 buildup and debris on walls and floors and to clean and sanitize.

Observed significant, heavy, caked on buildup and debris on the floors and walls throughout kitchen, service areas.

Violation: Storage

• Equipment and Utensils, Air-Drying Required

- Items must be allowed to drain and to air-dry before being stacked or stored. Stacking wet items such as pans prevents them from drying and may allow an environment where microorganisms can begin to grow. Instructed PIC to allow items to be air-dried, and to retrain staff on preventing wet stacking.

Observed utensils/equipment were not air dried and were wet stacked. Location: Warewashing area Utensil/Equipment Type: multiple sets of pans Manner: wet stacked

• 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 cleaned single-service and single-use articles stored improperly. Single-service and single-use articles was not stored six (6) inches above the floor. Single-service and single-use articles Type: paper towels Storage Method: Stored on the ground in storage closet next to the restrooms

Observed single-service or single-use articles stored outside of the original packaging and not stored in a manner to prevent contamination, catering supplies, single use to go containers stored in exterior wooden shed, uncovered and unprotected.

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 throughout the kitchen, service areas, and storage including the sides of equipment, gas lines, piping, undersides of equipment such as the heat lamp area directly above food, cabinets, mechanical areas of equipment, doors of reach in coolers, the interior of reach in coolers, handles The condition of the surface was coated in heavy, significant volume of debris and food.

Violation: Physical Facilities, Construction and Repair

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

- Poor repair and maintenance compromise 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 in all areas of the kitchen, storage areas, warewashing, and service area the walls, and ceiling in disrepair by having numerous holes, gaps, cracks, crevices. These include area where wall material such as FRP is coming off of the walls.

• Surface Characteristics-Indoor Areas

- Floors, walls, and ceilings that are constructed of smooth and durable surface materials are more easily cleaned. Floor surfaces that are graded to drain and consist of effectively treated materials will prevent contamination of foods from dust and organisms from pooled moisture. The special requirements for carpeting materials and nonabsorbent materials in areas subject to moisture are intended to ensure that the cleanability of these surfaces is retained. Instructed person in charge to repair flooring with non-absorbent, smooth and easily cleanable material.

Observed damaged, broken and in poor repair flooring constructed of tiles.

CIRCLE K STORE #2706304 - 9200 EAGLE RANCH RD NW - Conditional Approved

CIRCLE K STORE #2706304 - 9200 EAGLE RANCH RD NW

Retail Food Establishment Class 3

Date: 12/02/2025 - #: PT0133062 - Inspection Result: Conditional Approved

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: When to wash hands, food temperatures and other requirements of the Food Code and local ordinances

Violation: Training Records

• Food Handler Cards

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

The 3rd party food handling vendor was unable to provide records of training or certification.

Violation: Storage

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

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

Observed cleaned single-service and single-use articles stored improperly. Single-service and single-use articles was not stored six (6) inches above the

floor.
Single-service and single-use articles Type: Cups and food containers
Storage Method: Directly on floor
Location: Stockroom

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 in cabinets under soda fountains. The surface was made out of laminate. The condition of the surface was soiled in dust, syrup and organic growth.

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 3rd party food handling vendor not wash hands when required.
Condition: In between tasks and after using phone

Violation: Operation and Maintenance

• Hand Drying Provision

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

Observed no approved method of hand drying at handwashing sink(s).
Location: Food prep area

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 3rd party food handling vendor wearing unapproved jewelry while preparing food.
Food Preparation Activity: Active food handling
Inappropriate Jewelry Observed: Wrist watch

• Effectiveness-Hair Restraints

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

Observed 3rd party food handling vendor without proper hair restraint and beard net.
Location: Food prep area
Activity: Active food handling

COLD STONE CREAMERY - 3222 CENTRAL AVE SE - Approved

COLD STONE CREAMERY - 3222 CENTRAL AVE SE

Food Establishment Class C

Date: 12/02/2025 - #: CAC-Food-111251-2025 - Inspection Result: Approved

- Time/Temperature Control for Safety Food, Cold Holding PIC corrected on site by voluntarily discarding dairy products.

- Sanitizers, Criteria-Chemicals

PIC corrected on site by mixing quat sanitizer solution at three compartment sinks and in red sanitizer bucket to main line.

COLD STONE CREAMERY - 3222 CENTRAL AVE SE

Food Establishment Class C

Date: 12/02/2025 - #: PT0158323 - 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.

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. PIC voluntarily discarded dairy products

Observed food items in cold holding unit measuring above 41°F. Location: Under counter cold holding unit behind ice cream display area entering arch to back of facility to the right. PIC stated had problems with cold holding unit. Food Items: Two containers of shake mix which PIC stated is made with dairy. Temperature: milk 53 °F, shake mix 52 °F, shake mix 53 °F.

Violation: Storage

• Food Storage-Preventing Contamination from the Premises

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

Observed food stored improperly not covered or secured. Location: On countertop behind ice cream display unit Food Item: Waffle bowls

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 mixing quat sanitizer solution.

Observed no quaternary ammonium compound solution utilized to adequately achieve sanitization. Location: Main preparation area while in operations.

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: Main production line Activity: Preparing ice cream entrees

• 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: On back countertop behind ice cream display unit

Type of Drink: Twist top water bottle

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 buildup and debris under display cold holding units, inside walk in refrigerator and walk in freezer floors and on and around waffle irons, substantial debris on handle and surrounding outside of waffle iron, control panel and wall behind waffle iron. and to clean and sanitize all areas.

Observed buildup and debris under display cold holding units, inside walk in refrigerator and walk in freezer floors and on and around waffle irons, substantial debris on handle and surrounding outside of waffle iron, control panel and wall behind waffle iron.

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 and purees 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.

CRANIUM CANNABIS CO - 4501 4TH ST NW - Approved

CRANIUM CANNABIS CO - 4501 4TH ST NW

Retail Food Establishment Cannabis Class 1

Date: 12/02/2025 - #: PT0158559 - Inspection Result: Approved

CRAZY FISH - 3015 CENTRAL AVE NE - Approved

CRAZY FISH - 3015 CENTRAL AVE NE

Food Establishment Class C

Date: 12/03/2025 - #: CAC-Food-111526-2025 - Inspection Result: Approved

pic was sent an email stating that the pictures were entered into the facility file and corrective actions were conducted due to pictures the yellow sticker was taken off front of facility and the facility is now back in the green sticker status. no signature from pic due to pictures sent to inspector

DENNYS 7884 - 5201 SAN ANTONIO DR NE - Conditional Approved

DENNYS 7884 - 5201 SAN ANTONIO DR NE

Food Establishment Class C

Date: 12/03/2025 - #: RT-FOODEST-111883-2025 - 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 utensil food-contact surface with the buildup of soil residues. Utensil Type: Cutting Knives and Handheld Lemon squeezer. Location: Knives in between counter and Lemon Squeezer hanging on utensil rack. Condition of the Location: Food Debris.

Violation: Poisonous and Toxic/Chemical Substances

• Common Name-Working Containers

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

Observed working containers used for storing poisonous or toxic materials taken from bulk supplies not properly labeled or identified. Container Type: Plastic bottle with no lid/cap/spray top. Alleged Material: Unknown

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 not maintained in good repair. Location: adjacent to the cookline. Type of Equipment: Microwave. Condition of the equipment: in poor repair

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 was not knowledgeable in cold holding, hot holding, and reheating temperatures. Multiple Priority violations. PIC did not demonstrate proper handwashing. Inspector asked her to retrain her staff on proper handwashing. Staff did not respond to proper handwashing requirements.

Violation: Plumbing

• System Maintained in Good Repair

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

Observed faucet at the mop sink and the water dispenser at the server line is not maintained in good repair or is not repaired by law. Observed faucet and dispenser leaking at the time of the inspection.

Violation: Ventilation and Hood Systems

• Heating, Ventilation, Air Conditioning System Vents

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

Observed interior intake and exhaust air ducts with debris buildup. Location: Vents above Cook Top, Vents in Dining Area.

Violation: Designated Areas

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

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

Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products. Employee drink on the server line.

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: food employee should have washed hands before donning new gloves and changing tasks.

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 buildup and debris, and to clean and sanitize floors, walls, and drains.

Observed buildup and debris on the floors, walls, and drains throughout the entire facility.

Violation: Storage

• In-Use Utensils, Between-Use Storage

- 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 cleaned utensils stored improperly. Utensils were not stored in a clean, dry location. Utensil Type: Knives. Location: Being stored in between the prep top cooler and the edge of the counter with food and grease buildup.

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

- Items must be allowed to drain and to air-dry before being stacked or stored. Stacking wet items such as pans prevents them from drying and may allow an environment where microorganisms can begin to grow. Instructed PIC to allow items to be air-dried, and to retrain staff on preventing wet stacking.

Observed equipment was not air dried and was wet stacked. Location: Drying Rack. Equipment Type: Metal Pans. Manner: wet stacked

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. Ensure all equipment throughout the facility is cleaned thoroughly, such as refrigerators, monitors, and shelves.

Violation: Physical Facilities, Construction and Repair

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

- Poor repair and maintenance compromise 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 Dry storage room in disrepair by roof tiles being damaged.

DENNYS 7884 - 5201 SAN ANTONIO DR NE

Food Establishment Class C

Date: 12/03/2025 - #: PT0158641 - 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: Cutting Knives and Handheld Lemon squeezer. Location: Knives in between counter and Lemon Squeezer hanging on utensil rack. Condition of the Location: Food Debris.

Violation: Poisonous and Toxic/Chemical Substances

• **Common Name-Working Containers**

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

Observed working containers used for storing poisonous or toxic materials taken from bulk supplies not properly labeled or identified. Container Type: Plastic bottle with no lid/cap/spray top. Alleged Material: Unknown

Violation: Hot Holding & Reheating

• **Time/Temperature Control for Safety Food, 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: Corn

Food Temperature: 66F

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 not maintained in good repair. Location: adjacent to the cookline. Type of Equipment: Microwave. Condition of the equipment: in poor repair

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 was not knowledgeable in cold holding, hot holding, and reheating temperatures. Multiple Priority violations. PIC did not demonstrate proper handwashing. Inspector asked her to retrain her staff on proper handwashing. Staff did not respond to proper handwashing requirements.

Violation: Plumbing

• System Maintained in Good Repair

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

Observed faucet at the mop sink and the water dispenser at the server line is not maintained in good repair or is not repaired by law. Observed faucet and dispenser leaking at the time of the inspection.

Violation: Ventilation and Hood Systems

• Heating, Ventilation, Air Conditioning System Vents

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

Observed interior intake and exhaust air ducts with debris buildup. Location: Vents above Cook Top, Vents in Dining Area.

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 discard food items in the temperature danger zone.

Observed food items in cold holding unit measuring above 41°F. Location: Drawer Cooler/Raw Chicken 47F, Undercounter cooler/Cooked Turkey 50F, Prep Top Cooler/Multi-Grain Batter 47F, Prep Top Cooler/Pancake Batter 54F,

Violation: Designated Areas

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

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

Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products. Employee drink on the server line.

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: food employee should have washed hands before donning new gloves and changing tasks.

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 buildup and debris, and to clean and sanitize floors, walls, and drains.

Observed buildup and debris on the floors, walls, and drains throughout the entire facility.

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 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. Location: Drawer cooler/potatoes. Condition of the Location: food being contaminated by handle making contact with food.

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

- Items must be allowed to drain and to air-dry before being stacked or stored. Stacking wet items such as pans prevents them from drying and may allow an environment where microorganisms can begin to grow. Instructed PIC to allow items to be air-dried, and to retrain staff on preventing wet stacking.

Observed equipment was not air dried and was wet stacked. Location: Drying Rack. Equipment Type: Metal Pans. Manner: wet stacked

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. Ensure all equipment throughout the facility is cleaned thoroughly, such as refrigerators, monitors, and shelves.

Violation: Physical Facilities, Construction and Repair

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

- Poor repair and maintenance compromise 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 Dry storage room in disrepair by roof tiles being damaged.

EINSTEIN AND NOAH CORP - 11255 MENAUL BLVD NE - Approved

EINSTEIN AND NOAH CORP - 11255 MENAUL BLVD NE

Food Establishment Class C

Date: 12/01/2025 - #: RT-FOODEST-109031-2025 - 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 safe food prepared and held within the establishment with no date marking indicators.

Location: Walk-in cooler

Food Items: 2 separate food containers of butter

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 drain pipe end of three compartment sink at the time of inspection.

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: 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 pre-flushed, 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 compromise 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.

FAMILY DOLLAR STORES OF NM 3087 - 1722 BRIDGE BLVD SW - Approved

FAMILY DOLLAR STORES OF NM 3087 - 1722 BRIDGE BLVD SW

Retail Food Establishment Class 3

Date: 12/02/2025 - #: PT0067347 - Inspection Result: Approved

Violation: Hot & Cold-Water Availability & Pressure

• Water Capacity-Quantity and Availability

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

Observed facility with insufficient hot water. Location: No hot water to wash hands in employee's restroom. temperatures tested at 71 °F.

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 using methods such as trapping devices or other means of pest control. Instructed PIC to remove any dead pests or pest fecal material and to have a professional pest control company set traps and perform treatment as needed. Facility is to provide EHD with appropriate pest control records.

Observed pests in the facility with no control methods in place. Location: back Mop room area Pest Type: rodent. Pest Condition: rodent dropping around the water heater and shelving.

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 buildup and debris on Backroom receiving and mop sink area. and to clean and sanitize all areas noted.

Observed buildup and debris on the Backroom receiving storage and Mop room area and under carts and shelving.

Violation: Operation and Maintenance

• Handwashing Signage

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

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

Violation: Toilet Facilities

• Toilet Room Receptacle, Covered

- Instructed to provide a covered receptacle for sanitary napkins.

Observed in a toilet room used by females, no covered receptacle.

FLYING STAR 1 - 3416 CENTRAL AVE SE - Approved

FLYING STAR 1 - 3416 CENTRAL AVE SE

Food Establishment Class D

Date: 12/02/2025 - #: RT-FOODEST-107103-2025 - Inspection Result: Approved

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 using methods such as trapping devices or other means of pest control. Instructed PIC to remove any dead pests or pest fecal material and to have a professional pest control company set traps and perform treatment as needed. Facility is to provide EHD with appropriate pest control records.

Documentation of weekly pest control shall be provided to the Department for the next three months, or until the facility has shown full compliance which was agreed upon in compliance plan.

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 buildup and debris under kitchen equipment such as shelving, cold holding units, cabinets, prep tables, fryers on cashier area, main kitchen line, and dish storage area clean and sanitize all areas.

Observed buildup and debris under kitchen equipment such as shelving, cold holding units, cabinets, fryers in cashier area and main kitchen line area instructed to clean and sanitize all areas.

Violation: Physical Facilities, Construction and Repair

• Wall and Ceiling Coverings and Coatings

- Poor repair and maintenance compromise 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. All holes sealed and covered to prevent pests and rodents from harboring in these areas.

Observed the following areas of the facility in disrepair. Observed holes in walls in upstairs and around plumbing and electrical wiring in disrepair by uncovered or sealed which create harboring for pests and rodents.

GOOD 2 GO - 514 OLD COORS DR SW - Approved

GOOD 2 GO - 514 OLD COORS DR SW

Retail Food Establishment Class 4

Date: 12/04/2025 - #: PT0157433 - Inspection Result: Approved

Violation: Cold Holding

• 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 must acquire sufficient equipment to do so.

Observed insufficient cold holding equipment to properly hold food cold. Location: Sales floor cold display case.

Condition: Case had iced up which that section of the case had TCS food items such as Breakfast sausage biscuits, several burritos, Hamburgers

Violation: Disposition of Returned, Previously Served Or Reconditioned

• Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food

- Food shall be safe, unadulterated, and honestly presented. Pathogens may be transmitted from person to person through contaminated food. The potential spread of illness is limited when food is discarded if it may have been contaminated by employees who are infected, or are suspected of being infected, or by any person who otherwise contaminates it. Food may also be contaminated by other means that endanger their safety and present a serious potential hazard. Instructed PIC that food that is unsafe, adulterated, not honestly presented must not be served or offered for sale.

Observed food that is unsafe for consumption present inside the facility. Food: Kratom products.

Location: Sales floors checkout counter

Condition: Adulterated Food products.

Violation: Hot Holding & Reheating

• Time/Temperature Control for Safety Food, 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: 3 different kinds of Tornadoes

HIGH POINT GRILLE LLC - 9780 COORS BLVD NW, A - Approved

HIGH POINT GRILLE LLC - 9780 COORS BLVD NW, A

Food Establishment Class C

Date: 12/05/2025 - #: CAC-Food-112540-2025 - Inspection Result: Approved

Facility has been upgraded to approved status following submission of photographic evidence of corrected violations to the Environmental Health Department.

- Manual and Mechanical Ware washing Equipment, Chemical Sanitization Temperature, pH, Concentration and Hardness. Violation has been corrected by person in charge contacting vendor to service dish washing machine bringing sanitizer concentration back into compliance.

- Sanitizing Solutions, Testing Devices. Violation has been corrected by facility acquiring new test strips.

- Temperature Logs. Violation has been corrected by utilizing temperature logs and providing copy to CHPD.

HIGH POINT GRILLE LLC - 9780 COORS BLVD NW, A

Food Establishment Class C

Date: 12/03/2025 - #: CAC-Food-112047-2025 - Inspection Result: Conditional Approved

Facility has been upgraded to Conditional approved status after correcting the following violations on site in front of the Environmental Health Department.

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

- Food Storage, Prohibited Areas

HIGH POINT GRILLE LLC - 9780 COORS BLVD NW, A

Food Establishment Class C

Date: 12/03/2025 - #: PT0161217 - 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 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: Dish pit

Concentration: 0 PPM

*Instructed person in charge that all dishware's must be manually washed in the 3-compartment sink until the mechanical dishwasher is back in compliance.

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.

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

Location: reach in cooler

Food Items: Shrimp, meat balls, bone marrow, chopped vegetables

Expiration Dates: Not available

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

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

Location: Walk in cooler

Food Items: Sausage and red beet sauce

Expiration Dates: 11/21

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 handwashing sink near pizza make station is not maintained in good repair or is not repaired by law. Observed handwashing sink found in disrepair by not having fully functional open and close handles. Also observed drain pipe under ware washing machine to be damaged and partially draining onto floor below.

• 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 multiple floor drains though out the kitchen, dish pit, beverage station and bar area

Violation: Storage

• Food Storage, Prohibited Areas

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

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

Location: Walk in cooler and freezer

Food Item: Brioche buns and cheeses

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 beard guards.

Location: Kitchen

Activity: Active food handling

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 buildup and debris on kitchen floor and walls and to clean and sanitize on a daily basis

Observed buildup and debris on the kitchen floors and walls.

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 is ketchup dispenser in beverage station, reach in cooler and grill / fryer in make line area. The surface was made out of stainless steel and plastic. The condition of the surface was soiled in food debris and soil accumulation.

Violation: Physical Facilities, Construction and Repair

• Walls and Ceilings, Attachments

- Poor repair and maintenance compromise 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 missing vent cover and ceiling tile above walk in freezer in disrepair by not being properly sealed and enclosed. Also observed several missing outlet covers in kitchen.

Violation: Records

• Temperature Logs

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: All prepared foods

Activity of the Food: Stored, thawed, cooled

HONG KONG BUFFET - 10100 COORS BLVD NW - Approved

HONG KONG BUFFET - 10100 COORS BLVD NW

Food Establishment Class C

Date: 12/02/2025 - #: RT-FOODEST-107788-2025 - Inspection Result: 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 utensil food-contact surface with the buildup of soil residues.

Utensil Type: Scoop, ladles

Location: Shelving under 3 compartment sink

Condition of the Location: Observed clean scoop stored in same container as soiled ladles.

Violation: Cooling

• Cooling

- Instructed PIC to use an alternate method of cooling to minimize the opportunity for pathogen growth; recommended to utilize one or more methods such as 1) Place the food in a shallow pan 2) Separate the food into smaller or thinner portions 3) Use rapid cooling equipment 4) Stir the food in a container placed in an ice/water bath 5) Use containers that facilitate heat transfer 6) Only partially cover product, if protected from overhead contamination.

Observed TCS food items cooling in a method that does not facilitate the necessary rate of heat transfer to cool the food in an appropriate time frame.

Location: Walk in cooler

Food Items: BBQ spare ribs, sweet and sour chicken, noodles

Manner: Insufficient

Violation: Ventilation and Hood Systems

• Heating, Ventilation, Air Conditioning System Vents

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

Observed interior intake and exhaust air ducts with dust/debris buildup. Location: On the hood system exterior

Violation: Storage

• In-Use Utensils, Between-Use Storage

- 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 cleaned equipment stored improperly. Equipment was not stored six (6) inches above the floor. Equipment Type: Bucket with spatulas and grilling utensils

Storage Method: Stored improperly directly on the floor Location: BBQ area

Violation: Physical Facilities, Construction and Repair

• Walls and Ceilings, Attachments

- Poor repair and maintenance compromise 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 ceiling tile above ice machine in disrepair by having water damage and showing signs of cracking.

Kinder Quest Inc DBA Spring Stone Montessori Schools Inc - 7940 CARMEL BLVD NE - Approved

Kinder Quest Inc DBA Spring Stone Montessori Schools Inc - 7940 CARMEL BLVD

NE Food Establishment Class C

Date: 12/02/2025 - #: PT0078239 - 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: plastic squeeze bottle with soap. Sanitizer bucket not labeled.

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 soiled wet/wiping cloths improperly used. Observed wet/wiping cloths stored on make table.

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. (the only testing strips in the facility were expired 10/24 and 2/25)

Violation: Operation and Maintenance

• Handwashing Signage

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

Observed handwashing sink(s) without a handwashing sign. Location: handwashing sink near the door.

Violation: Warewashing Temperature and Concentration

• Sanitizers, Criteria-Chemicals

- Chemical sanitizers may be toxic if not used in accordance with requirements listed in the Code of Federal Regulations (CFR). Large concentrations of sanitizer in excess of the CFR requirements can be harmful because residues of the materials remain. Instructed PIC that sanitizer concentration levels must be within manufacturers guidelines and the CFR. PIC corrected violation by remaking chlorine solution.

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: chlorine. Location: wiping cloth container. Concentration: 200 ppm

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: Above stovetop/hood. Manner: light bulb burned out/broken inside protective shield.

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. Inappropriate Jewelry Observed: Rings, Watches, and bracelets.

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: portion cup and scoop Location: Dry storage room, food being contaminated by not having a handle and portion cup making contact with salt & sugar.

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

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

Observed clean single-service and single-use articles stored improperly. Single-service and single-use articles was not stored in a clean, dry location. Single-service and single-use articles Type: wax paper and Ziploc bags. Location: Dry storage room on the floor.

Violation: Single-Service

• **Single-Service and Single-Use Articles-Use Limitations**

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

Observed single-use containers being re-used. Location: Upright cooler. Use: sour cream container was being reused for marinara.

Kinder Quest Inc DBA Spring Stone Montessori Schools Inc - 4598 PARADISE BLVD
NW Food Establishment Class C
Date: 12/01/2025 - #: RT-FOODEST-039333-2025 - Inspection Result: Approved

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 have temperature logs available for TCS foods however they are not consistent and up to date.

Food Items: All TCS foods

Activity of the Food: Stored, thawed, cooled

KULANTRO - 1909 BELLAMAH AVE NW - Conditional Approved

KULANTRO - 1909 BELLAMAH AVE NW
Food Establishment Class C
Date: 12/05/2025 - #: PT0156512 - 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 handler cards shall be kept by the Food Employee on their Person while working as a Food Employee or volunteer for a Food operation, or a copy shall be kept on file by the current employer and be made available for inspection by the Enforcement Authority. If trained through another approved method; records of the training shall be maintained for the duration of the Food Employees employment. Instructed PIC to provide updated training records to EHD for review.

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

Violation: Testing Devices

• **Sanitizing Solutions, Testing Devices**

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

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

Violation: Operations

• **Valid Permit**

- General Instructed the PIC that no person is allowed to operate a Food Establishment in the City without a valid permit to operate issued by the Enforcement Authority for that Food Establishment. Provided a 5-Day notice of nonpayment and the outstanding invoice(s) that must be paid to receive a valid permit.

Observed that the facility was operating with an expired permit.

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: Beef Broth, Sliced Beef, bean sprouts, cut veggies, Tofu. Activity Food items either in prep top coolers, or hot holding and being reheated.

- **Calibration Logs**

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

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

Long Cao LLC - 6904 MENAUL BLVD NE, STE D - Approved

Long Cao LLC - 6904 MENAUL BLVD NE, STE D

Food Establishment Class D

Date: 12/01/2025 - #: RT-FOODEST-047868-2025 - 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: Hands Clean & Properly Washed

- **Where to Wash**

- Food employees shall only clean their hands in a handwashing sink or approved automatic handwashing facility. Effective handwashing is essential for minimizing the likelihood of the hands becoming a vehicle of cross contamination. It is important that handwashing be done only at a properly equipped handwashing facility in order to help ensure that food employees effectively clean their hands and to prevent the contamination of food preparation sinks. Food employee re-washed hands in a designated hand sink. Instructed PIC to retrain employees on proper hand washing procedures.

Food employee was observed washing hands in not in a hand washing sink. Location: Three compartment sink

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: Raw tuna, raw salmon
Activity of the Food: Stored and received

MAVERIK COUNTRY STORE #619 - 5001 JEFFERSON ST NE - Approved

MAVERIK COUNTRY STORE #619 - 5001 JEFFERSON ST NE

Food Establishment Class C

Date: 12/05/2025 - #: PT0155605 - 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: Spray bottle Alleged Material: unknown

Violation: Thawing

- **Thawing Method**

- Freezing prevents microbial growth in foods, but usually does not destroy all microorganisms. Improper thawing provides an opportunity for surviving bacteria to grow to harmful numbers and/or produce toxins. Food must be thawed in an approved method such as: A. under refrigeration maintaining food below forty-one (41) °F or below, B. submerged under running water at seventy (70) °F, or below with sufficient velocity to agitate and float off loose particles in the overflow, if ready-to-eat does not go above forty-one (41) °F, or if raw does not exceed forty-one (41) °F for four (4) hours including the cooking or re-cooling process C. in a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process, or when the entire, uninterrupted cooking process takes place in the microwave oven D. as part of the cooking process E. prepared for immediate service in response to an individual consumer's order Instructed PIC to retrain food employees on thawing food and PIC corrected violation.

Observed frozen time/temperature control for safety food improperly thawing. Food: Guacamole Location: prep sink next to hand washing sink Condition: thawed Method: in deep half pan sitting in water with no running water

Violation: Pest Control

• Insect Control Devices, Design and Installation

- Exposed food and food-contact surfaces must be protected from contamination by insects or insect parts. Installation of the device over food preparation areas or in close proximity to exposed food and/or food-contact surfaces could allow dead insects and/or insect parts to be impelled by the electric charge, fall, or be blown from the device onto food or food-contact surfaces. Insect control devices are not allowed to be installed above food preparation areas. Instructed PIC to move the device and to clean and sanitize the food preparation area that was under the device.

Observed insect control device installed over a food preparation area. Location: hanging over prep sink on main kitchen line Type of Device: electrocution

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food held within the establishment exceeding the seven (7) day limit. Location: Prep top cooler Food Items: Sliced ham Expiration Dates: 11/27/25

Violation: Designated Areas

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

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

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

Violation: Operation and Maintenance

• Handwashing Signage

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

Observed handwashing sink(s) without a handwashing sign. Location: South side handwashing sink

• Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink used for purposes other than handwashing. Location: All Three handwashing sinks in kitchen area Manner: food and food debris in basin of handwashing sinks at time of inspection

Violation: Storage

• Equipment and Utensils, Air-Drying Required

- Equipment, a cabinet used for the storage of food, or a cabinet that is used to store cleaned and sanitized equipment, utensils, laundered linens, and single-service and single-use may not be located: (1) In locker rooms; (2) In toilet rooms (3) In garbage rooms; (4) In mechanical rooms; (5) Under sewer lines that are not shielded to intercept potential drips; (6) Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed; (7) Under open stairwells; or (8) Under other sources of contamination. Instructed PIC to move to approved location

Observed utensils were not air dried and were wet stacked. Location: ware washing area Utensil Type: food service pans Manner: stacked still wet with water between pans

MAVERIK COUNTRY STORE #619 - 5001 JEFFERSON ST NE
Retail Food Establishment Class 3
Date: 12/05/2025 - #: PT0155606 - Inspection Result: Approved

Violation: Poisonous and Toxic/Chemical Substances

• Separation-Storage

- The storage of poisonous or toxic materials directly above or adjacent to food could result in contamination of the food from spillage. Poisonous or toxic materials must be stored so they 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 single-service and single-use articles. Poisonous/Toxic Substance: Drain cleaning and iodine sanitizer Location: in cabinet's next to single use articles like cups and lids

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food held within the establishment exceeding the seven (7) day limit. Location: display cooler Food Items: milk Expiration Dates: 12/3/25 - 11/26/25

Our Lady of Assumption School - 811 GUAYMAS PL NE - Approved

Our Lady of Assumption School - 811 GUAYMAS PL NE

Food Establishment Class B

Date: 12/02/2025 - #: PT0155170 - 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 sanitizer utilized it must be at the manufacturer specified concentration and temperature range with a contact time of 30 seconds. PIC corrected violation by finishing setup of the three-compartment sink.

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

Location: Three compartment sink not set up completely

Concentration: Was not available for testing.

Violation: Miscellaneous

• Miscellaneous Sources of Contamination

- Regardless of its specificity, a Code cannot anticipate all the diverse means by which food can become contaminated after receipt. Food must be protected from all sources of contamination.

Method of contamination: Personal drinks

Food that was contaminated: Stored above ready-to-eat items

Location: Upright cooler

PRESCHOOL IMPRESSION LLC - 4301 ATRISCO DR NW - Approved

PRESCHOOL IMPRESSION LLC - 4301 ATRISCO DR NW

Food Establishment Class C

Date: 12/03/2025 - #: PT0157367 - Inspection Result: Approved

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. The PIC voluntarily discarded food items.

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

Location: Small cooler

Food Items: Milk and open canned peaches

Temperature: 63*

Sawmill Market - 1909 BELLAMAH AVE NW - Approved

Sawmill Market - 1909 BELLAMAH AVE NW

Food Establishment Class C

Date: 12/05/2025 - #: PT0160187 - Inspection Result: Approved

Violation: Hot Holding & Reheating

• Time/Temperature Control for Safety Food, 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: Paella

Food Temperature: 116 °F.

Violation: Date Marking and Disposition

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

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

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

Location: Refrigerator. Food Items: Chutney, Garbanzo, cut Garlic, Compound butter Expiration Dates: With no dates

Violation: Operation and Maintenance

- **Using a Handwashing Sink-Operation and Maintenance**

- 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: Kitchen prep area.

Manner: Observed dirty wiping cloth stored in the hand wash sink.

SLICE PARLOR - 9904 MONTGOMERY BLVD NE - Approved

SLICE PARLOR - 9904 MONTGOMERY BLVD NE

Food Establishment Class C

Date: 12/04/2025 - #: PT0145794 - 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 not been trained in another approved food safety course.

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 be in jeopardy of contamination from these areas.

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

Violation: Operation and Maintenance

- **Using a Handwashing Sink-Operation and Maintenance**

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

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

Location: Handwashing sink

Violation: Personal Cleanliness

- **Effectiveness-Hair Restraints**

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

Observed a food employee without proper hair restraints.

Location: Kitchen area

Activity: Actively preparing open food.

Violation: Hot & Cold-Water Availability & Pressure

- **Water Pressure**

- 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: West restroom
Manner: Hot water temping at 76.5°

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 a food employee not washing their hands when required.

Condition: Food employees must wash their hands between tasks and before putting on new gloves.

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, an 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 clean-in-place equipment being washed and sanitized without the use of a water rinse step.

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 buildup and debris.

Observed buildup and debris on the floor drain under the counter of the soda machine in the dining area.

Violation: Consumer Advisories

• Allergen Warning, Unpackaged Food

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

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

SMITHS FOOD AND DRUG CENTERS INC - 320 YALE BLVD SE - Approved

SMITHS FOOD AND DRUG CENTERS INC - 320 YALE BLVD SE
Retail Food Establishment Class 4
Date: 12/03/2025 - #: PT0043684 - Inspection Result: Approved

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the 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 inside meat packaging room. The surface was made out of aluminum or metal, and NSF walls. The condition of the surface was debris buildup. Debris buildup on compressor fan covers and surrounding area above meat packaging area and walls behind steak preparation and cutting area.

Violation: Warewashing Temperature and Concentration

• Sanitizers, Criteria-Chemicals

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions and shall be used within designated parameters. Instructed PIC that for quaternary ammonium compound solution at a concentration range of allowed by the manufacturer must also be at a minimum temperature of 75°F with a contact time of 30 seconds. PIC corrected violation by supplying through hose that is used to clean and sanitize entire meat room and filling sanitizer bottle. Also, PIC supplied a work order submitted to repair dispensing sanitizer unit.

Observed no quaternary ammonium compound solution to adequately achieve sanitization. Location: Meat packaging cooler. Spray bottle was empty, and

three compartment sink dispenser was not working properly would cut out as sanitizer was being dispensed.

Violation: Plumbing

• System Maintained in Good Repair

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

Observed plumbing underneath three compartment sinks is not maintained in good repair or is not repaired by law. Observed plumbing underneath three compartment sinks found in disrepair by substantial leak at two locations.

Violation: Lighting

• Light Bulbs, Protective Shielding

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

Observed light bulbs with no protective shielding, coating or by other means shatter resistant. Location: Above ground beef packaging prep table. Manner: Light covering fixture missing. PIC stated lighting is not LED therefore is not shatter-resistant.

Violation: Operation and Maintenance

• Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink(s) was observed blocked or inaccessible. Location: Hand washing sink next to three compartment sinks Manner: Wire or possibly wire hanger stored in hand washing sink basin.

SMITHS FOOD AND DRUG CENTERS INC - 320 YALE BLVD SE

Retail Food Establishment Class 5

Date: 12/03/2025 - #: PT0043683 - Inspection Result: Approved

Violation: Thawing

• Thawing Method

- Freezing prevents microbial growth in foods but usually does not destroy all microorganisms. Improper thawing provides an opportunity for surviving bacteria to grow to harmful numbers and/or produce toxins. Food must be thawed in an approved method such as: A. under refrigeration maintaining food below forty-one (41) °F or below, B. submerged under running water at seventy (70) °F, or below with sufficient velocity to agitate and float off loose particles in the overflow, if ready-to-eat does not go above forty-one (41) °F, or if raw does not exceed forty-one (41) °F for four (4) hours including the cooking or re-cooling process C. in a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process, or when the entire, uninterrupted cooking process takes place in the microwave oven D. as part of the cooking process E. prepared for immediate service in response to an individual consumer's order Instructed PIC to retrain food employees on thawing food and PIC corrected violation by placing inside walk in refrigerator slightly uncovered.

Observed frozen time/temperature control for safety food improperly thawing. Food: Chopped green chile Location: Walk in refrigerator Condition: Chopped green chile stored inside walk in uncovered and no date marking with a temperature of 51 °F Method: Employee stated routinely pulls out of freezer in the morning allows to thaw at room temperature on prep table then uses to prepare breads.

Violation: Physical Facilities, Construction and Repair

• Floors, Walls and Ceilings-Cleanability

- 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 repair damaged floor and replace with material that is smooth and easily cleanable.

Observed floor is not smooth and easily cleanable. The surface was located in bakery area. The surface was made out of damaged flooring concrete

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 buildup and debris under shelving in front of walk-in refrigerator along with standing water and shelving in cake preparation area. Instructed PIC to clean and sanitize all areas.

Observed buildup and debris under shelving in front of walk-in refrigerator along with standing water and shelving in cake preparation area.

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.

Violation: Operation and Maintenance

• Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink(s) was observed blocked or inaccessible. Location: Hand washing sink next to three compartment sink Manner: Knives stored in hand washing sink basin.

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 bagels and decorating cake Inappropriate Jewelry Observed: Watch and bracelets

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: Walk in refrigerator Food Items: Chopped green chile
PIC stated pulled out from freezer this morning

SMITHS FOOD AND DRUG CENTERS INC - 320 YALE BLVD SE
Retail Food Establishment Class 5
Date: 12/03/2025 - #: PT0043682 - Inspection Result: Approved

Violation: Warewashing Temperature and Concentration

• Sanitizers, Criteria-Chemicals

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

Observed no quaternary ammonium compound solution utilized to adequately achieve sanitization. Location: Deli area while in operation preparing raw chicken.

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: Mac and cheese no records of hot holding or heating temperatures Activity of the Food: Prepared and stored

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 buildup underneath kitchen equipment such as fryers, ovens, prep tables and shelving instructed PIC to clean and sanitize all areas.

Observed buildup and debris underneath kitchen equipment such as fryers, ovens, prep tables and shelving.

Violation: Operation and Maintenance

• Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink(s) was observed blocked or inaccessible. Location: Next to prep sink west side of deli area Manner: Raw chicken was being

prepared for oven in prep sink while box used to store raw chicken was stored on top of hand washing sink basin.

Violation: Ventilation and Hood Systems

• Cleaning Ventilation Systems, Nuisance and Discharge Prohibition

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

Observed interior intake and exhaust air ducts with debris buildup. Location: Frying area hood vent filters.

• Heating, Ventilation, Air Conditioning System Vents

- Heating, ventilating, and air conditioning systems shall be designed, installed, and maintained so that make-up air intake and exhaust vents do not cause contamination of food, contact surfaces, equipment, or utensils.

Observed heating and air conditioning system vents not properly designed and located to be easily cleanable. Location: To the left above deli prep table. Manner: Debris buildup on A/C vents and surrounding light covers and ceiling tiles.

SMITHS FOOD AND DRUG CENTERS INC - 320 YALE BLVD SE
Retail Food Establishment Class 4
Date: 12/03/2025 - #: PT0043681 - Inspection Result: Approved

Violation: Pest Control

• Insect Control Devices, Design and Installation

- Open bait stations may result in the spillage of the poison being used. Also, it is easier for pests to transport the potentially toxic bait throughout the establishment. Consequently, the bait may end up on food-contact surfaces and ultimately in the food being prepared or served. Instructed PIC to remove the improper bait station and have pest control replace with one that is covered and tamper resistant.

Observed bait stations that were not covered or tamper resistant. Location: Next to back garage door loading area Condition: Mice trap uncovered missing cover and dented damaged.

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 buildup and debris on shelving and underneath in chip display area and end caps of cold holding units. Instructed to clean and sanitize all areas.

Observed buildup and debris on shelving and underneath shelving in chip display area and end caps of cold holding units.

SPINNS BURGER AND BEER - 4411 MONTANO RD NW, A - Unsatisfactory Re-Inspection required

SPINNS BURGER AND BEER - 4411 MONTANO RD NW, A

Food Establishment Class C

Date: 12/05/2025 - #: CAC-Food-112773-2025 - Inspection Result: Unsatisfactory Re-Inspection required

The facility is being upgraded from a Closure status to an Unsatisfactory status due to correcting priority and foundation core violations onsite. Violations that were corrected.

- Manual and Mechanical Warewashing Equipment, Chemical Sanitization, Temperature, pH, Concentration, and Hardness
- Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition
- Common Name-Working Containers
- Separation-Storage
- Restriction-Presence and Use
- When to Wash
- Cutting Surfaces
- Prohibition-Jewelry
- Effectiveness-Hair Restraints
- Packaged and Unpackaged Food-Separation, Packaging, and Segregation, Cross Contamination
- Knowledgeable Person In Charge
- Certified Food Protection Manager
- Food Handler Cards

The facility must pass reinspection with an 85 or higher to get back into the green approved status within the next (5) business days. Provided training to the person in charge on proper handwashing and instructed them to retain all staff and send written documentation to CHPD.

SPINNS BURGER AND BEER - 4411 MONTANO RD NW, A

Food Establishment Class C

Date: 12/03/2025 - #: PT0113425 - 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. PIC

corrected violation by contacting auto chlor vendor to service machine.

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

Location: Ware washing machine

Concentration: 0 PPM

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

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

Location: Make line

Concentration: 0 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 food-contact equipment surface with the buildup of soil residues.

Equipment Type: Can opener, knives, ice machine, containers and lids

Location: Make line, rear food prep area, clean dish storage

Condition of the Location: Soiled in unknown debris, food residue and standing water

Violation: Poisonous and Toxic/Chemical Substances

• **Incidental Food Contact, Criteria-Lubricants**

- Lubricants used on food equipment may directly or indirectly end up in the food. Therefore, the lubricants used must be approved as food additives or generally recognized as safe and listed in the CFR. Lubricants with incidental food contact, if they are used on food-contact surfaces, on bearings and gears located on or within food-contact surfaces, or on bearings and gears that are located so that lubricants may leak, drip, or be forced into food or onto food-contact surfaces shall meet the requirements specified in 21 CFR 178.3570. Instructed PIC to use lubricants that are food safe only. Instructed PIC to clean and sanitize the lubricated surface and to lubricate with an approved lubricant.

Observed grease lubricant with incidental food contact not recognized as safe for use in potato slicer.

• **Restriction-Presence and Use**

- Failure to properly use poisonous or toxic materials can be dangerous. Many poisonous or toxic materials have general use directions on their label. Failure to follow the stated instructions could result in injury to employees and consumers through direct contact or the contamination of food. Poisonous or toxic materials shall be used according to law, the manufacturer's use directions in labeling, and, for a pesticide, manufacturer's label instructions that state that the use is allowed in a food establishment. Instructed PIC to use chemicals according to law or manufacturer's instructions as required by law.

Observed pesticides used in the facility that is not state it is approved for use in food establishments on the manufacturer's label.

Pesticide: Ortho home defense bug spray

Location: Dish pit

• **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 single-service and single-use articles.

Poisonous/Toxic Substance: Chemical cleaner, degreaser, gasoline

Location: Make line, storage rack

• **Common Name-Working Containers**

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

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

Container Type: Spray bottles

Alleged Material: Degreaser, bleach water, chemical cleaner

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 and all reach in coolers

Food Items: Sauces, meats, chopped vegetables, chili, cheeses and many other foods to list.

Expiration Dates: Not available

Violation: Maintenance and Operation

• Cutting Surfaces

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

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

Type: Cutting board on make tables

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: Facility had numerous priority, and priority foundation violations. Was also not aware of basic food safety operations.

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 multiple floor drains in kitchen and dish pit.

Violation: Training Records

• Certified Food Protection Manager

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

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

• Food Handler Cards

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

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

Violation: Ventilation and Hood Systems

• Ventilation Hood Systems, Filters

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

Observed filters or grease extracting equipment improperly designed or constructed to make it easily cleanable. Location: Hood system

Manner: Damaged in need of replacement

• Heating, Ventilation, Air Conditioning System Vents

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

Observed interior intake and exhaust air ducts with debris buildup. Location: Kitchen

Violation: Food Separation

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

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

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

Location: Reach in coolers

Food Item: Sour kraut, chicken tenders, bacon, sliced cheese, hot dog franks and many other food items to list.

It is important to separate foods in a ready-to-eat form from raw animal foods during storage, preparation, holding and display to prevent them from becoming contaminated by pathogens that may be present in or on the raw animal foods. Except when frozen or combined as ingredients; non-ready-to-eat raw animal foods must be separated from ready-to-eat raw animal foods such as molluscan shellfish or fish for sushi, or other raw ready to eat food, cooked ready-to-eat food, and fruits and vegetables prior to washing. Instructed PIC that the food not separated from the non-ready-to-eat raw animal food must not be used in the food operation or must be cooked to a temperature sufficient to act as a kill step for pathogens. Instructed PIC to store foods in a manner that protects ready-to-eat food from contamination.

Observed non-ready-to-eat raw animal food stored with ready-to-eat raw animal food without protection from contamination.

Location: Make line refrigerated table

Food Item: Raw shelled eggs

Condition: Stored directly above ready to eat bacon that was left uncovered

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: Active food handling

Jewelry Observed: Wrist watch

• Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraint and beard guard.

Location: Kitchen

Activity: Active food handling

Violation: Hands Clean & Properly Washed

• When to Wash

- The hands are particularly important in transmitting foodborne pathogens. Food employees with dirty hands and/or fingernails may contaminate the food being prepared. Therefore, any activity which may contaminate the hands must be followed by thorough handwashing. Violation was corrected by having food employee wash and sanitize their hands. Reminded PIC to ensure food employee's hands and arms are clean at all times.

Observed food employee with unclean hands or arms.

Location: Kitchen make line

Condition: Cook not washing hands just donning new pair of gloves

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 on cook line such as reach in coolers, fryer equipment, grill top, equipment exteriors including handles. The surface was made out of stainless steel. The condition of the surface was heavily coated in grease, food residue and soil.

Violation: Records

• Temperature Logs

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: All temperature-controlled foods

Activity of the Food: Stored, thawed, cooled

SUBWAY #48075 - 5525 GIBSON BLVD SE - Approved

SUBWAY #48075 - 5525 GIBSON BLVD SE

Food Establishment Class C

Date: 12/01/2025 - #: RT-FOODEST-110529-2025 - Inspection Result: 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 machine Location: In back of facility in front of back door
Condition of the Location: Alcohol swab was used to wipe deflector black buildup residue.

Violation: Plumbing

• System Maintained in Good Repair

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

Observed three compartment sink faucet and drain is not maintained in good repair or is not repaired by law. Observed three compartment sinks found in disrepair by substantial leak at three compartment sink faucet and missing floor drain cover.

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: 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 buildup and debris under shelving, ice machine and freezer in back of facility and to clean and sanitize all areas.

Observed buildup and debris under shelving, ice machine, and freezer in back of facility.

SUBWAY #48075 - 5525 GIBSON BLVD SE

Food Establishment Class C

Date: 12/01/2025 - #: PT0147418 - Inspection Result: Unsatisfactory 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 equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine Location: In back of facility in front of back door
Condition of the Location: Alcohol swab was used to wipe deflector black buildup residue.

Violation: Plumbing

• System Maintained in Good Repair

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

Observed three compartment sink faucet and drain is not maintained in good repair or is not repaired by law. Observed three compartment sinks found in disrepair by substantial leak at three compartment sink faucet and missing floor drain cover.

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: Designated Areas

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

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

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

• 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.

Violation: Operation and Maintenance

• Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink(s) was observed blocked or inaccessible. Location: Back of facility next to three compartment sink Manner: Red sanitizer bucket stored in hand washing sink basin.

Violation: Warewashing Temperature and Concentration

• Sanitizers, Criteria-Chemicals

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

Observed no chlorine solution utilized to sanitize food contact surfaces to adequately achieve sanitization. Location: Inside kitchen and prep areas.

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: On main preparation line Activity: Preparing sandwiches

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 buildup and debris under shelving, ice machine and freezer in back of facility and to clean and sanitize all areas.

Observed buildup and debris under shelving, ice machine, and freezer in back of facility.

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 vegetables, sliced meats 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.

SW CONVENIENCE STORES LLC - DK #719 - 1111 LOMAS BLVD NW - Conditional Approved

SW CONVENIENCE STORES LLC - DK #719 - 1111 LOMAS BLVD NW

Retail Food Establishment Class 3

Date: 12/01/2025 - #: PT0045190 - Inspection Result: Conditional Approved

Violation: Physical Facilities, Construction and Repair

• **Floors, Walls and Ceilings-Cleanability**

- Wall and ceiling covering materials shall be attached so that they are EASILY CLEANABLE. Instructed person in charge to replace or clean and sanitize area of concern so that it is maintained or is easily cleanable.

Observed Floors walls, ceilings not easily cleanable. The surfaces were made out of Tile Synthetic tile, walls drywall, ceiling tiles unknown, are either missing or damaged. also damaged tile and damaged ceiling tiles.

Violation: Storage

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

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

Observed clean single-service and single-use articles stored improperly. Single-service and single-use articles was not stored in a clean, dry location. Single-service and single-use articles Type: Styrofoam cups, Backroom. the violation Condition of the Location: stored on Backroom floor.

Violation: Testing Devices

• **Sanitizing Solutions, Testing Devices**

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

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

Violation: 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 walk in cooler, back-room area, The surface was made out of Synthetic plastic, stainless steel metal. The condition of the surface Both with dry soil buildup and debris.

Violation: Warewashing Temperature and Concentration

• **Sanitizers, Criteria-Chemicals**

- Chemical sanitizers may be toxic if not used in accordance with requirements listed in the Code of Federal Regulations (CFR). Large concentrations of sanitizer in excess of the CFR requirements can be harmful because residues of the materials remain. Instructed PIC that sanitizer concentration levels must be within manufacturers guidelines and the CFR. PIC corrected violation by Adding water to quat sanitizer tested at 300 ppm.

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Quat Sanitizer

. Location: Sales floor sanitizer bucket. Concentration: 400 ppm

Violation: Physical Facilities, Construction and Repair

- Wall and ceiling covering materials shall be attached so that they are EASILY CLEANABLE. Instructed person in charge to replace or clean and sanitize floors, walls, and ceilings so that they are maintained or is easily cleanable.

Observed Floors walls, ceilings not easily cleanable. The surfaces were made out of Tile Synthetic tile, walls drywall, ceiling tiles unknown, are either missing or damaged. also damaged tile and damaged ceiling tiles.

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 buildup and debris.

Observed buildup and debris on the walk-in cooler floors, debris and build backroom floors under shelving, sinks, equipment.

Violation: Operation and Maintenance

• Handwashing Cleanser, Availability

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

observed no handwashing cleanser available at handwashing sink(s). Location: Backroom hand wash station with no hand cleanser.

• Hand Drying Provision

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

Observed no approved method of hand drying at handwashing sink(s).
Location: Back-room hand wash station

• Using a Handwashing Sink-Operation and Maintenance

- 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: Back storage hand wash station.
Manner: Dust mop metal rack stored inside the hand wash station.

Violation: Receptacle Condition

• Storage Refuse, Recyclables and Returnable

- Waste must be stored in bins that are in good repair so that they are inaccessible to insects and rodents. Instructed PIC to repair or replace the bins.

Observed the waste bins to be in poor repair. The condition of the waste bins: debris and soil around both trash bins also old furniture at the time of inspection

SWIRE COCA COLA - 7901 LOS VOLCANES RD NW - Approved

SWIRE COCA COLA - 7901 LOS VOLCANES RD NW
Warehouse
Date: 12/02/2025 - #: PT0156329 - Inspection Result: Approved

Violation: Physical Facilities, Construction and Repair

• Floors, Walls and Ceilings-Cleanability

- Floors, walls, and ceilings that are constructed of smooth and durable surface materials are more easily cleaned. Floor surfaces that are graded to drain and consist of effectively treated materials will prevent contamination of foods from dust and organisms from pooled moisture. The special requirements for carpeting materials and nonabsorbent materials in areas subject to moisture are intended to ensure that the cleanability of these surfaces is retained. Instructed person in charge to repair flooring with non-absorbent, smooth and easily cleanable material.

Observed Warehouse Floors is not easily cleanable. The surface was made out of Concrete back of warehouse northwest side.

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 two compartments sink northwest area of the warehouse

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 holes or other gaps in the structure of the facility.

Location: Warehouse area

observed Damaged doors, receiving door bottoms with worn seals, vent with cut screening.

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 buildup and debris on back of warehouse northwest area Floors walls, spill pallets must be cleaned and sanitized in a regular basis.

Observed sticky buildup and debris spill pallets with substantial buildup and smell at the back northwest corner of the warehouse.

THAI CUISINE III LLC - 6200 COORS BLVD NW, E-3 - Unsatisfactory Re-Inspection required

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

Food Establishment Class C

Date: 12/04/2025 - #: CAC-Food-112179-2025 - Inspection Result: Unsatisfactory Re-Inspection required

Facility will be allowed to open under an unsatisfactory status and must pass re-inspection within (5) business days while in full operation. To get back into the approved status facility must pass inspection with a 75 or higher.

Observed minimal signs of cockroach activity in kitchen and lobby. Instructed facility to keep cleaning and sanitizing as well as sealing holes and all possible pest entry points throughout the kitchen, lobby, restrooms and utility closet.

Facility must also thoroughly clean and sanitize all food equipment and food contact surfaces from any chemicals or pesticides used by pest control during treatment to prevent illness or accidental contact.

Unsatisfactory sticker was placed on facility in prominence for consumers.

Facility was offered flyer with translation services and was denied.

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

Food Establishment Class C

Date: 12/01/2025 - #: RT-FOODEST-110523-2025 - Inspection Result: Closure Re-Inspection Required

*Facility is still closed due to signs of active cockroach infestation and will require reinspection. Invoice was provided to person in charge and must be paid prior to next inspection.

THAI VEGAN - 5505 OSUNA RD NE - Closure Re-Inspection Required

THAI VEGAN - 5505 OSUNA RD NE

Food Establishment Class C

Date: 12/04/2025 - #: PT0114995 - 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 100ppm must also be at a minimum temperature of 55F. PIC corrected violation by making sanitizer solution with bleach to test at 100 ppm in the sanitizer bucket.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: server station. Concentration: 0 PPM. Ware washing Chlorine testing at 10 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: Blenders, Food processor/next to blender, green colored food utensil hanging above the blenders, can opener. Location: Back Storage room

Violation: Medications and First Aid Kits

• Restriction and Storage-Medicines, Prevention of Contamination

- Medicines that are in a food establishment for the employees' use shall be labeled and located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles. Instructed PIC to move medications to an approved location and ensure they are labeled properly.

Observed employee medication improperly stored or labeled. Location: Shelf in kitchen next to handwashing sink. Medication Name: Pain Relief stored above plastic squeeze bottles with sauce/food item.

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 food. Poisonous/Toxic Substance: Detergent in unused cooler next to the salt/sugar, and dry storage room - degreaser on the shelf next to unknown item (possibly peanuts or chickpeas), Sanitizer next to soy sauce in the kitchen (bottom shelf of prep table)

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 using methods such as trapping devices or other means of pest control. Instructed PIC to remove any dead pests or pest fecal material and to have a professional pest control company set traps and perform treatment as needed. Facility is to provide EHD with appropriate pest control records.

Observed pests in the facility with no control methods in place. Location: Under the cookline and in the back dry storage room. Pest Type: living cockroaches. Rodent droppings near restroom area and underneath ware washing machine. Living gnats in storage closet for soiled linens and in ware washing area.

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

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

Observed pests allowed to accumulate in Facility
Location: Under the shelf across from the restrooms.
Pest Type: cockroach
Pest Condition: dead and living
Number of Pests Present: 1-2 dozen (approximately)

Observed Rodent droppings near restroom area, and underneath the ware washing machine.

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. Food Items: All food items in the facility.

Violation: Receptacle Condition

• Covering Receptacles

- Waste must be stored in enclosures that are in good repair so that they are inaccessible to insects and rodents. Instructed PIC to close lids to receptacle.

Observed the waste covers were not closed during routine inspection.

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: No Food handler cards, no knowledge of checking food item temperatures, Staff does not know how to make sanitizer. Using Soft Soap and water for red Sanitizer buckets.

Violation: Plumbing

• System Maintained in Good Repair

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

Observed handwashing sink faucet (main/kitchen) is not maintained in good repair or is not repaired by law. Observed handwashing sink faucet found in disrepair by 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: Cooling

• Cooling Methods

- Instructed PIC to use an alternate method of cooling to minimize the opportunity for pathogen growth; recommended to utilize one or more methods such as 1) Place the food in a shallow pan 2) Separate the food into smaller or thinner portions 3) Use rapid cooling equipment 4) Stir the food in a container placed in an ice/water bath 5) Use containers that facilitate heat transfer 6) Only partially cover product, if protected from overhead contamination.

Observed TCS food items cooling in a method that does not facilitate the necessary rate of heat transfer to cool the food in an appropriate time frame. Location: Upright Cooler. Food Items: Tofu Chicken/uncovered. Manner: improperly being cooled by being stored in large, uncovered pan, in the cooler.

Violation: Training Records

• Certified Food Protection Manager

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

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

• Food Handler Cards

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

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

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: Spices, Sugar and Salt. Location: Kitchen and salt or sugar in unused cooler in warewashing area.

Violation: Cold Holding

• Time/Temperature Control for Safety Food, Cold Holding

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

Observed food items in cold holding unit measuring above 41°F. Location: Prep top cooler, make table, and upright cooler in dry storage room. Food Items: Sprouts 45F, Rice 119F, sliced tomatoes 62F, cut vegetable (prep top cooler/unknown) 46F, sliced onion 45F. Used Italian Dressing and Chili Paste being stored on a shelf at room temperature.

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 test strips expired 3/2023, Quat test strips expired July 2021.

Violation: Designated Areas

• Storage-Other Personal Care Items

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

Observed employee personal care items stored incorrectly. Location: Kitchen Area. Item: Curel

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 in the kitchen. Manner: sink was being utilized for a dump sink.

Violation: Personal Cleanliness

• Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Food employee in the Kitchen preparing food.

• Eating, Drinking, or Using Tobacco Products

- Eating by employees in food preparation areas is prohibited because of the potential that the hands, food, and food-contact surfaces may become contaminated. Instructed PIC to retrain employees on designated eating areas.

Observed employee eating in an undesignated area. Proper hygienic practices must be followed by food employees in performing assigned duties to ensure the safety of the food, prevent the introduction of foreign objects into the food, and minimize the possibility of transmitting disease through food. Location: Cookline. Activity: Chef was eating while cooking and preparing food.

Violation: Operations

• Valid Permit

- Instructed the PIC that no person is allowed to operate a Food Establishment in the City without a valid permit to operate issued by the Enforcement Authority for that Food Establishment. Provided a 5-Day notice of nonpayment and the outstanding invoice(s) that must be paid to receive a valid permit.

Observed that the facility was operating with an expired permit.

Violation: Hot & Cold-Water Availability & Pressure

• Water Capacity-Quantity and Availability

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

Observed all sinks in the facility with insufficient hot water. PIC stated that the hot water heater has been broken for a few days.

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: food employee should have washed hands when donning gloves and changing tasks. Did not observe any employee wash their hands during inspection process.

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 buildup and debris, and to clean and sanitize all areas.

Observed buildup and debris - Floors, walls, and ceilings clean and in good repair.

Violation: Consumer Advisories

• Allergen Warning, Unpackaged Food

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

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

Violation: 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 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. Location: clear food bins with unknown food items/ware washing room. Condition of the Location: handle making direct contact with food items.

Violation: Physical Facilities, Construction and Repair

• Floors, Walls and Ceilings-Cleanability

- 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 and replace with material that is smooth and easily cleanable.

Observed floor, is not smooth and easily cleanable. The surface was located in the back kitchen (made of tile) and the ware washing room floor is covered with cardboard boxes and not in good repair.

Violation: Records

• Temperature Logs

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: All TCS food items in the facility.

• Calibration Logs

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

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

THE MOUSE HOLE - 300 BROADWAY BLVD NE - Approved

THE MOUSE HOLE - 300 BROADWAY BLVD NE

Retail Food Establishment Class 4

Date: 12/04/2025 - #: PT0158686 - Inspection Result: Approved

THE MOUSE HOLE - 300 BROADWAY BLVD NE

Food Establishment Class C

Date: 12/04/2025 - #: PT0158685 - Inspection Result: Approved

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the 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 front counter area The surface was made out of Metal and plastic The condition of the surface had debris buildup in drawer where scoops and thermometer are located and in the track of the reach in cooler door.

Whole Foods Market - 2100 CARLISLE AVE NE - Approved

Whole Foods Market - 2100 CARLISLE AVE NE

Retail Food Establishment Class 5

Date: 12/03/2025 - #: RT-RET-075523-2025 - 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 under service sink where service sink and dishwasher lines drain into drain.

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 buildup and debris and to clean and sanitize.

Observed buildup and debris on the ceiling vent cover in bakery area.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

• Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - Grease/Soil Deposits, Cooking Equipment

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the 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: Cake display cooler Location: Bakery Area Condition of the Location: debris buildup on the door tracks of display cooler for cakes.

Whole Foods Market - 2100 CARLISLE AVE NE

Retail Food Establishment Class 4

Date: 12/03/2025 - #: RT-RET-074620-2025 - Inspection Result: 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: produce display cases, seafood display case and bulk food area shelving have debris buildup.

Whole Foods Market - 2100 CARLISLE AVE NE

Retail Food Establishment Class 5

Date: 12/03/2025 - #: RT-RET-069795-2025 - Inspection Result: 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: Display cooler where deli meats and ready to eat food is located. Condition of the Location: debris buildup inside case and on tracks of door of display cooler.

Violation: Ventilation and Hood Systems

• Ventilation Hood Systems, Filters

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur. Condition: debris buildup on the filters due to it not being cleaned.

Violation: Food Separation

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

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

Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping. Location: Walk In Cooler Food Item: Racks of uncovered food inside walk in cooler (Cooked Chicken Breasts, Meatballs, Green Beans)

Violation: Operation and Maintenance

• Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink(s) was observed blocked or inaccessible. Location: Pizza Oven Area Manner: Trash Can in front of Handwashing Sink

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 Meat/Seafood Area The surface was made out of Metal The condition of the surface was in violation by having debris buildup in cabinets where seasoning and single service items are stored.