



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

Summary Table
Consumer Health Protection Inspections Performed
6/16/2025-6/20/2025
Report Amended on 6/22/2025 for clerical errors

CAFE LUSH - 700 TIJERAS AVE NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0116175	6/18/2025	Open	Conditional Approved	PT0116175	Routine Food Establishment Inspection	Conditional Approved	1
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PT0044780	6/20/2025	Open	Conditional Approved	PT0044780	Routine Food Establishment Inspection	Conditional Approved	3
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PT0122943	6/16/2025	Open	Approved	RT-FOODEST-048335-2025	Routine Food Establishment Inspection	Approved	7
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GROVE CAFE AND MARKET THE - 600 CENTRAL AVE SE, A							
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PT0077604	6/18/2025	Open	Approved	CAC-Food-051549-2025	Corrective Action Compliance	Approved	16
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PT0092965	6/16/2025	Open	Approved	CAC-Food-050483-2025	Corrective Action Compliance	Approved	19
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PT0137495	6/17/2025	Open	Conditional Approved	CAC-Food-051132-2025	Corrective Action Compliance	Conditional Approved	24
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PT0156636	6/19/2025	Open	Unsatisfactory Re-Inspection required	CAC-Food-051802-2025	Corrective Action Compliance	Unsatisfactory Re-Inspection required	28
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PT0155749	6/16/2025	Open	Approved	RT-FOODEST-049575-2025	Routine Food Establishment Inspection	Approved	32
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PT0154266	6/18/2025	Open	Approved	PT0154266	Routine Food Establishment Inspection	Approved	33
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PT0159647	6/17/2025	Open	Approved	RT-CANAPRO-005160-2025	Routine Food Establishment Inspection	Approved	35

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

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

APPROVED

An “Approved” grade indicates that a food establishment that has demonstrated compliance with the standards in the Food Code, the Food Service and Retail Ordinance, other industry standards, and other laws and has received a Grade of Approved and is able to operate.

CONDITIONAL APPROVED

A “Conditional Approved” grade is issued when a facility is found to have violations of the Food Code, the Food Service and Retail Ordinance, industry standards, or applicable laws. While the facility may continue operating, it must complete specific corrective actions to address the violations. 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.



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**Consumer Health Protection Inspections Performed
6/16/2025-6/20/2025
Report Amended on 6/22/2025 for clerical errors**

CAFE LUSH - CAFE LUSH - 700 TIJERAS AVE NW - Current Status: Conditional Approved

CAFE LUSH - 700 TIJERAS AVE NW Food Establishment Class C - CAFE LUSH Inspection Date: 6/18/2025 Inspection #: PT0116175 Inspection Result: <u>Conditional Approved</u>
<p>Violation: Pooled Eggs</p> <ul style="list-style-type: none">- Pooled Eggs Prohibition<ul style="list-style-type: none">- Raw eggs may only be combined in the amount and in response to a customer's order, or for the preparation of a batter to be cooked immediately. Instructed the PIC that the identified pooled eggs must not be used in further food preparation and that raw eggs shall only be combined for batters or in response to a customer's order. <p>Observed pooled eggs in the food establishment that were not being combined for a customer's order or for a batter. Location: prep top cooler of 8 to 10 shelled eggs placed in a stainless-steel pan and placed in the prep make table at the time of inspection.</p>
<p>Violation: Maintenance and Operation</p> <ul style="list-style-type: none">- Good Repair and Proper Adjustment-Equipment<ul style="list-style-type: none">- 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. <p>Observed equipment not maintained in good repair. Location: kitchen refrigerator and prep table cooler with damaged door gaskets at the time of inspection.</p>

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the walls of the kitchen, under equipment, tables and refrigerators at the time of inspection.

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Three compartment sink Concentration: 0 ppm] Temperature was 75 degrees.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine, cutting boards, prep top cooler Location: Kitchen cook and prep areas. ice machine interior top and ice guards with brown, pink soil build up, cutting boards knife cuts with a black like soil build up, back side prep top table interior top and sides with brown like soil residue at the time of inspection.

Violation: Date Marking and Disposition

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

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: Kitchen cold prep table Sautéed onions no use by dates, Guacamole with no used by dates, and expired salsa dated 6/3/25 at the time of inspection.

CESARS MEXICAN & GREEK - CESAR'S MEXICAN & GREEK - 5300 LOMAS BLVD NE - Current Status: Conditional Approved

CESARS MEXICAN & GREEK - 5300 LOMAS BLVD NE

Food Establishment Class C - CESAR'S MEXICAN & GREEK

Inspection Date: 6/20/2025 Inspection #: PT0044780 Inspection Result: Conditional Approved

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

- Honestly Presented
 - Food shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Instructed PIC to ensure all food with compromised food is not offered for sale and is discarded immediately.

Observed food not in good condition and failing to protect the integrity of the contents of the food from adulteration or potential contaminants. Food: Raw pork Marinated and Cooked shredded beef. Location: Walk in cooler Condition cooked beef and Raw marinated Pork Smelled Wrotten at the time of inspection.

Violation: Ventilation and Hood Systems

- Ventilation Hood Systems, Drip Prevention and Adequacy

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur, observed grease and condensation drip on to and contaminating equipment surface. Location Kitchen exhaust hoods and filter vents with substantial grease and soil build up at the time of inspection.

- 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. install brand new Filter vents by 7/11/25.

Observed filters or grease extracting equipment improperly designed or constructed to make it easily cleanable. Location Kitchen Filter vents missing and some damaged at the time of inspection.

Violation: Physical Facilities

- Outer Openings, Protected

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

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

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the floors behind equipment, walls, ceilings and floors in the walk-in cooler below the storage racks and drains at the time of inspection.

Violation: Physical Facilities, Construction and Repair

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

- Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, maintained and/or installed from materials so that they are SMOOTH and EASILY CLEANABLE. Instructed person in charge to remove all areas must be repaired and made to be a cleanable surface.

Observed Floors, Base coving, walls and ceiling either damaged or missing tiles, Base coving or ceiling tiles is not easily cleanable. The surface was made out of Ceramic base coving. tiles ceramic, ceiling tiles synthetic product. at the time of inspection

Violation: Plumbing

- System Maintained in Good Repair, Repaired According to Law

- Improper repair or maintenance of any portion of the plumbing system may result in potential health hazards such as cross connections, backflow, or leakage. These conditions may result in the contamination of food, equipment, utensils, linens, or single-service or single-use articles. Improper repair or maintenance may result in the creation of obnoxious odors or nuisances and may also adversely affect the operation of ware washing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions. instructed pic to make the appropriate corrections by 7/11/25 pic send photo to EHD once Mop sink is brought to compliance. PIC was given EHD Business card with all my information.

Observed Mop sink is not maintained in good repair or is not repaired by law. Observed sink found in disrepair by no hot and cold-water connection mop sink to wash mops and dump grey water at the time of inspection.

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 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.

- Certified Food Protection Manager

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

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

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine Can opener. Location Kitchen area, ice machine interior ceiling and ice guard with a black like soil build up. can opener with dry soil build up on the blade at the time of inspection.

CHICAGO PIZZA KITCHEN - CHICAGO PIZZA KITCHEN - 4300 EUBANK BLVD NE - Current Status: Approved

CHICAGO PIZZA KITCHEN - 4300 EUBANK BLVD NE

Food Establishment Class C - CHICAGO PIZZA KITCHEN

Inspection Date: 6/18/2025 Inspection #: PT0151150 Inspection Result: Approved

Violation: Maintenance and Operation

- Cutting Surfaces

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

Observed cutting surface with deep scratches and scoring which limits the ability to be effectively cleaned and sanitized. Location: prep table
Type: hard plastic

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.

DENNYS 6301 - 1602 COORS BLVD NW

Food Establishment Class C - Dennys 6301

Inspection Date: 6/16/2025 Inspection #: RT-FOODEST-048335-2025 Inspection Result: Approved

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 equipment was not air dried and was wet stacked. Location: warewashing area Equipment Type: metal containers 3rd pans, and 6 pans
Manner: interior was visibly wet with containers directly nestled inside one another not allowing for the drying of the containers.

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located throughout the kitchen and service area, including the insides and undersides of equipment, storage cubbies, cabinets, equipment fan shrouds, doors, and handles. The condition of the surface was covered in significant amounts of debris and food waste, grease.

Violation: Personal Cleanliness

- Prohibition-Jewelry

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

Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: Preparing food for service Inappropriate Jewelry Observed: Wrist Watch, Bracelets

- 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: Service line Activity: Handling TCS foods, preparing food

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed Significant build up and debris throughout facility on floorings and wall.

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. Repair Person was on site at the time of re- inspection making repairs.

- Observe Flooring not smooth and easily cleanable. Surface was located in Kitchen and ware wash area. Surface was made out of tile in poor repair with damage, cracking and broken

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

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

- Observed the following areas of the facility in disrepair. Observed numerous holes, gaps, and crevices in the wall and ceilings throughout stock area, kitchen, ice machine, warewashing area. Large hole into wall in the water heater room.

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 utensil well at service station.

- 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 plumbing system at 3 compartment sink is not maintained in good repair or is not repaired by law. Observed drain pipeage below the three compartment sink and hand washing sink found in disrepair by leaking and draining onto floor.

Violation: Functionality and Accuracy

- Temperature Measuring Devices-Functionality

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

Observed in a mechanically refrigerated food storage unit the temperature measuring device was not placed in the warmest part of the unit. Equipment Location: Walk in freezer Thermometer Location: directly under the compressor in coldest part of the freezer. PIC corrected violation during inspection moving it to the warmest part of the freezer.

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. Location: Warewashing area Condition: significant debris build up on machine along the bottom area of the unit.

Violation: Warewashing Pressure

- Mechanical Warewashing Equipment, Sanitization Pressure

- If the flow pressure of the final sanitizing rinse is less than that required, dispersion of the sanitizing solution may be inadequate to reach all surfaces of equipment or utensils. Instructed PIC to have dish machine repaired to allow for the proper flow pressure of the hot water sanitizing rinse. Until repairs can be made an alternative method sanitizing must be utilized such as utilizing the sanitizing compartment of the 3-compartment sink.

Observed the flow pressure gauge of the hot water sanitizing rinse step broken and unable to verify that it meets range specified by the machine manufacturer, and is not between 5 and 30 pounds per square inch.

DOLLAR GENERAL STORE 19026 - DOLLAR GENERAL STORE 19026 - 101 86TH ST SW - Current Status: Approved

DOLLAR GENERAL STORE 19026 - 101 86TH ST SW

Retail Food Establishment Class 3 - DOLLAR GENERAL STORE 19026

Inspection Date: 6/17/2025 Inspection #: PT0152198 Inspection Result: Approved

Violation: Physical Facilities

- Outer Openings, Protected

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

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

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris in the stock room area under carts shelving and refrigerators at the time of inspection.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Sales floor display case. Location: Milk display case with substantial soil buildup at the time of inspection.

EL PATIO DE ALBUQUERQUE - EL PATIO DE ALBUQUERQUE - 3851 RIO GRANDE BLVD NW - Current Status: Approved

EL PATIO DE ALBUQUERQUE - 3851 RIO GRANDE BLVD NW

Food Establishment Class C - EL PATIO DE ALBUQUERQUE

Inspection Date: 6/19/2025 Inspection #: PT0152845 Inspection Result: Approved

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: kitchen and warewashing areas Manner: observed a shelf, dry bins stored in front of hand washing sink as well as an empty cherry container stored in the basin at the time of inspection.

Violation: Ventilation and Hood Systems

- Mechanical-Ventilation

Instructed PIC if necessary, to keep rooms free of excessive heat, steam, condensation, obnoxious odors, and fumes; mechanical ventilation of sufficient capacity shall be provided. Instructed PIC to contact repair personnel to have hood and ventilation systems evaluated.

Observed inadequate ventilation in the kitchen and ware washing areas at the time of inspection.

Violation: Storage

- Food Storage-Preventing Contamination from the Premises

- must be stored in a clean, dry location to prevent contamination. Instructed PIC to clean and sanitize the area and to ensure that the area is kept dry. Observed PIC relocate bus tub and cover lettuce heads during inspection.

Observed food stored improperly in an unclean location. Location: underneath prep table in a bin Food Item: whole heads of lettuce Condition: observed a warewashing bus tub stored above container of lettuce heads.

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.

FUJI JAPAN - FUJI JAPAN - 10000 COORS BYPASS NW, VC6 - Current Status: Closure Re-Inspection Required

FUJI JAPAN - 10000 COORS BYPASS NW, VC6

Food Establishment Class C - FUJI JAPAN

Inspection Date: 6/20/2025 Inspection #: PT0102316 Inspection Result: Closure Re-Inspection Required

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: across from the cook grill. Sign was posted on the cooler and not near the 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 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: both handwashing sinks. Manner: sink was covered with a cutting board, dishes, green scrubbing pads.

Violation: Ventilation and Hood Systems

- Ventilation Hood Systems, Filters

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

- Observed interior intake and exhaust air ducts with debris build up. Location: Above the flat top grill and in back of the house above the cook station.

Violation: Pest Control

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

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

- Observed pests allowed to accumulate in traps. Location: three compartment sink. Pest Type: cockroaches. Pest Condition: living and dead. Number of Pests Present: more than one dozen live cockroaches and 10+ dead.

- Controlling Pests, If Present: Treatment

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: Walk-in cooler. Food Items: unidentified broth or sauce in plastic pitchers with no label or date marking.

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with substantial build up of soil residues. The surface was located the food prep area, dry storage area, walls and floors. The surface was made out of stainless steel, RFP, tile floors. The condition of the surface had substantial grease and food build-up.

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at drain pipe at the produce sink, and floor drain next to the cook station.

- 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 the produce sink is not maintained in good repair or is not repaired by law. Observed faucet leaking.

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: Bowl of cooked noodles not covered and stored next to raw meat partially covered.

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 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.

- 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. 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: Walk-in Cooler. Food Items: raw pork (46*), breaded meat (46*), Ambient temperature (49*).

- 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: walk-in cooler. Condition: insufficient cold holding.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Prep top cooler. Location: Make station. Condition of the Location: No sanitizer available to clean food contact surfaces.

GROVE CAFE AND MARKET THE - THE GROVE - 600 CENTRAL AVE SE, A - Current Status: Approved

GROVE CAFE AND MARKET THE - 600 CENTRAL AVE SE, A

Food Establishment Class C - THE GROVE

Date: 6/18/2025 Corrective Action Compliance #: CAC-Food-051549-2025 Inspection Result: Approved

- During the inspection violations were satisfactorily completed to be in compliance changing status to Approved including:
 - Poisonous and Toxic/Chemical Substances: Separation-Storage
 - Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness
 - Using a Handwashing Sink-Operation and Maintenance

GROVE CAFE AND MARKET THE - 600 CENTRAL AVE SE, A

Food Establishment Class C - THE GROVE

Inspection Date: 6/18/2025 Inspection #: RT-FOODEST-017784-2025 Inspection Result: Unsatisfactory Re-Inspection required

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

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

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: Dry spices and nuts. Plastic containers

Location: Dry storage shelf back of house

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

- Poisonous or toxic materials shall be stored and displayed for retail 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 locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service and single-use articles. Instructed PIC to move toxic chemicals to an approved location and that contaminated single-service and single-use articles must be discarded.

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

Poisonous/Toxic Substance: Unknown substance in sanitizer bucket.

Location: Drink prep table

Violation corrected on site by PIC relocating wiping cloth container.

Violation: Hands Clean & Properly Washed

- When to Wash

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

Observed food employee not wash hands when required.

Condition: Switching tasks and donning new gloves.

Violation: Operation and Maintenance

- Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink used for purposes other than handwashing. Location: Hans wash station near cook line and prep top cooler Manner: Storing a soiled plastic food container.

Violation corrected on site by PIC removing the food container.

Violation: Maintenance and Operation

- Cutting Surfaces

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

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

Location: Food prep table.

Type: Plastic cutting board

Violation: Personal Cleanliness

- Prohibition-Jewelry

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

Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: Line cook preparing ready to eat food

Inappropriate Jewelry Observed: Wrist jewelry.

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints.

Location: Cook line and espresso make station.

Activity: Cook was preparing and handling food without a beard net. Espresso employee hair was in a loose pony tail braid hanging over shoulder while preparing drinks.

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at several floor drains located in ware wash area and food prep areas.

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.

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

Location: Ware wash machine.

Concentration: 25 PPM

Violation corrected on site by PIC priming ware wash machine and bringing Chlorine sanitizer solution up to proper parts per million (PPM)

NEW OMNI HOSPITALITY LLC - HILTON INN FOOD SERVICE - 6510 AMERICAS PKWY NE - Current Status: Approved

NEW OMNI HOSPITALITY LLC - 6510 AMERICAS PKWY NE

Food Establishment Class B - HILTON INN FOOD SERVICE

Date: 6/16/2025 Corrective Action Compliance # CAC-Food-050483-2025 Result: Approved

- During the inspection violations were satisfactorily completed to be in compliance changing status to Approved including:

- Time/Temperature Control for Safety Food, Cold Holding:

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

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

NEW OMNI HOSPITALITY LLC - 6510 AMERICAS PKWY NE

Food Establishment Class B - HILTON INN FOOD SERVICE

Inspection Date: 6/16/2025 Inspection #: RT-FOODEST-014622-2025 Inspection Result: Closure Re-Inspection Required

Violation: Medications and First Aid Kits

- Restriction and Storage-Medicines, Employee Medication

- 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: On table in ware wash station
Label Condition: No label
Medication Name: Unknown

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Ice machine Location: Interior of ice machine near and around ice dispensing chute
Condition of the Location: Substantial orange slimy mold like substance build up

Violation corrected on site by PIC discarding ice and cleaning and sanitizing Ice machine

Violation: Physical Facilities

- Outer Openings, Protected

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

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

Violation: 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 for three compartment sink is not maintained in good repair or is not repaired by law. Observed faucet for three compartment sink found in disrepair by leaking.

Violation: Storage

- Food Storage-Preventing Contamination from the Premises

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

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

Location: Prep top cooler

Food Item: Refried beans in plastic container

Condition: Uncovered

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

Food Items/Temperature: Prepackaged raw steak 51°F, prepackaged raw salmon 48°F and raw hamburger patties 48°F

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

- 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: Prep top cooler

Condition: Ambient temperature of unit was measuring at 51°F

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

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

Location: Three compartment sink

Concentration: Zero (PPM)

Violation: Date Marking and Disposition

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

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

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

Location: Walk in freezer

Food Items: Frozen pickled bell peppers

Expiration Dates: No dates available

Violation corrected on site by PIC discarding items without any date markings

- 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: Refried beans portioned in plastic food container

Expiration Dates: Container was dated 5/17. Date of observation 6/16/2025

Violation corrected on site by PIC discarding items exceeding expiration date.

NEW OMNI HOSPITALITY LLC - HILTON BAR - 6510 AMERICAS PKWY NE - Current Status: Approved

NEW OMNI HOSPITALITY LLC - 6510 AMERICAS PKWY NE

Food Establishment Class B - HILTON BAR

Inspection Date: 6/16/2025 Inspection #: PT0092966 Inspection Result: Approved

Violation: Plumbing

- Backflow Prevention, Air Gap

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

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

NEW OMNI HOSPITALITY LLC - RETAIL PRE-PACKAGE PAVILION PANTRY - 6510 AMERICAS PKWY NE - Current Status: Approved

NEW OMNI HOSPITALITY LLC - 6510 AMERICAS PKWY NE

Retail Food Establishment Class 3 - RETAIL PRE-PACKAGE PAVILION PANTRY

Inspection Date: 6/16/2025 Inspection #: PT0143772 Inspection Result: Approved

RED LOBSTER RESTAURANTS 0291 - RED LOBSTER RESTAURANTS 0291 - 5555 MONTGOMERY BLVD NE - Current Status: Conditional Approved

RED LOBSTER RESTAURANTS 0291 - 5555 MONTGOMERY BLVD NE

Food Establishment Class C - RED LOBSTER RESTAURANTS 0291

Date: 6/17/2025 Corrective Action Compliance #: CAC-Food-051132-2025 Inspection Result: Conditional Approved

- During the inspection violations were satisfactorily completed to be in compliance changing status to Conditional Approved including:
- Poisonous and Toxic/Chemical Substances: Separation-Storage

RED LOBSTER RESTAURANTS 0291 - 5555 MONTGOMERY BLVD NE

Food Establishment Class C - RED LOBSTER RESTAURANTS 0291

Inspection Date: 6/17/2025 Inspection #: PT0137495 Inspection Result: Unsatisfactory Re-Inspection required

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate utensils. Poisonous/Toxic Substance: Dawn degreaser. Location: Utensil storage shelf.

Violation was corrected on site by PIC removing the toxic substance from the storage shelf.

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: When switching tasks and donning new gloves.

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located behind the line rack oven. The surface was made out of plastic and stainless steel. The condition of the surface was heavy grease build-up.

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: Serving and preparing drinks and food (soup & salad). Inappropriate Jewelry Observed: wrist jewelry.

- 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: Cookline/Chef Activity: No beard restraint.

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at several floor drains throughout the kitchen, ware wash, and food prep areas.

- 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 ware washing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions.

Observed floor drain with standing water is not maintained in good repair or is not repaired by law. Observed floor drain with standing water found in disrepair underneath the ice machine.

- 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 faucet for produce sink is not maintained in good repair or is not repaired by law. Observed faucet for produce sink found in disrepair by leaking faucet.

Violation: Storage

- Food Storage-Preventing Contamination from the Premises

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

Observed food stored improperly where it was exposed to contamination from splash, dust, or other contamination. Location: Walk-in Cooler. Food Item: Bread crumbs, shredded cheese. Condition: Exposed food/not covered.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

- Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - Grease/Soil Deposits, Cooking Equipment
 - Microwave ovens shall be cleaned at least every 24 hours and at frequency to prevent the build up of soil residues. The presence of food debris may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed microwave oven cavities and door seals with deposits of soil residues. Location: Above the soup make station. Condition of the Location: Substantial food debris and build-up.

RED LOBSTER RESTAURANTS 0291 - RED LOBSTER RESTAURANTS 0291 - 5555 MONTGOMERY BLVD NE - Current Status: Approved

RED LOBSTER RESTAURANTS 0291 - 5555 MONTGOMERY BLVD NE
Food Establishment Class B - RED LOBSTER RESTAURANTS 0291
Inspection Date: 6/17/2025 Inspection #: PT0137496 Inspection Result: Approved

TACO BELL 37523 - TACO BELL 37523 - 8651 GOLF COURSE RD NW - Current Status: Unsatisfactory Re-Inspection Required

TACO BELL 37523 - 8651 GOLF COURSE RD NW
Food Establishment Class C - TACO BELL 37523
Date: 6/19/2025 Corrective Action Compliance #: CAC-Food-051802-2025 Result: Unsatisfactory Re-Inspection Required

- Facility has sent documentation to EHD demonstrating and verified through site visit that the following violations were satisfactorily completed to be in compliance changing status to Unsatisfactory Required:
 - Equipment, Food -contact Surfaces and utensils - Clean to Sight and Touch
 - Poisonous and Toxic/Chemical Substances: Separation-Storage
 - Backflow Prevention, Air Gap
 - Sanitizing Solutions, Testing Devices

TACO BELL 37523 - 8651 GOLF COURSE RD NW

Food Establishment Class C - TACO BELL 37523

Inspection Date: 6/18/2025 Inspection #: PT0156636 Inspection Result: Closure Re-Inspection Required

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

- Food Storage Containers Identified with Common Name of Food

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

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: Raw pasta noodles Plastic food container

Location: Back of house near three compartment sink

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

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

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

Poisonous/Toxic Substance: Spray bottle containing Super Contact Cleaner

Location: Stored directly over packets of Sweet and Low and packets of sugar

Violation: Hands Clean & Properly Washed

- Where 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: Donning new gloves and switching tasks

Violation: Operation and Maintenance

- Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink used for purposes other than handwashing. Location: Back of house hand wash station
Manner: Discarding drinks and ice

- Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink(s) was observed blocked or inaccessible. Location: Hand wash station
Manner: Blocked by step ladder

Violation: Ventilation and Hood Systems

- Ventilation Hood Systems, Filters

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

Observed interior intake and exhaust air ducts with debris build up.
Location: Hood vents over friers

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues.
The surface was located near food prep station.
The surface was made out of Stainless steel
The condition of the surface had substantial food debris and build up

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drain.

Violation: Knowledgeable

- Knowledgeable Person In Charge

- Designation of a person in charge during all hours of operations ensures the continuous presence of someone who is responsible for monitoring and managing all food establishment operations and who is authorized to take actions to ensure that the Code's objectives are fulfilled. The permit holder must be or assign a person in charge to be present at all hours of operation.

Observed that no person in charge was designated.

- 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: Food employee did not know what type of sanitizer is utilized in facility in wiping cloth container and three compartment sink

Violation: Testing Devices

- Sanitizing Solutions, Testing Devices

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

Observed testing kit to measure the concentration of chemical sanitizing solution stored directly on the ground being contaminated by the dirty floor

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Steam table/make table

Location: Make station

Condition of the Location: Extreme food build up and debris. Dried out taco filling and beans stuck to make table.

WECKS - WECKS - 770 COORS BLVD NW - Current Status: Approved

WECKS - 770 COORS BLVD NW

Food Establishment Class C - WECKS

Inspection Date: 6/16/2025 Inspection #: RT-FOODEST-049575-2025 Inspection Result: Approved

Violation: Surface Condition

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

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

Observed nonfood contact surface that was not smooth. The surface was located Interior of the ice machine The surface was made out synthetic Plastic The condition of the Ice machine broken and missing with a sharp edge on one side.

Violation: Personal Cleanliness

- 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: Clean and sanitized plates storage rack. Observed two employees' drinks stored next to and touching clean sanitized plates at the time of inspection.

Violation: Plumbing

- System Maintained in Good Repair, Repaired According to Law

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

Observed Three compartment sink hot and cold faucet is not maintained in good repair or is not repaired by law. Observed Faucet leaking and will not shut off manually at the time of inspection.

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 Employees employment. Instructed PIC to provide updated training records to EHD for review. Predefined Comment: 2. 9-6-1i General
The PIC was unable to provide records of training or certification of food employees.

WIENERSCHNITZEL - Wienerschnitzel - 110 JUAN TABO BLVD NE - Current Status: Approved

WIENERSCHNITZEL - 110 JUAN TABO BLVD NE

Food Establishment Class C - Wienerschnitzel

Inspection Date: 6/18/2025 Inspection #: PT0154266 Inspection Result: Approved

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 preparation areas Activity: preparing food and other food service duties.

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 broken tiles and replace with material that is smooth and easily cleanable.

Observed wall area is not smooth and easily cleanable. The surface was located underneath the drive thru window. The surface was observed to have missing/damaged or broken tile.

Violation: Functionality and Accuracy

- Temperature Measuring Devices, Ambient Air and Water-Accuracy

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

Observed in a mechanically refrigerated food storage unit without a temperature measuring device at the time of inspection. Observed thermometer was not available to be placed in the warmest part of the unit. Equipment Location: not in place. Thermometer Location: not in place.

Violation: Consumer Advisories

- Allergen Warning, Unpackaged Food

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

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

SUN BAKED LLC - SUN BAKED LLC - 7010 CENTRAL AVE SE, C & D - Current Status: Approved

SUN BAKED LLC - 7010 CENTRAL AVE SE, C & D

Food Processing Establishment Cannabis Class C - SUN BAKED LLC

Inspection Date: 6/17/2025 Inspection #: RT-CANAPRO-005160-2025 Inspection Result: Approved

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 with use for non-time/temperature controlled for safety food during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food. Utensil Type: Scoops Location: dry good storage bins Condition of the Location: stored with handles in contact with dried foods.