



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

Summary Table
Consumer Health Protection Inspections Performed
6/23/2025-6/27/2025
Report Amended on 6/29/2025 for clerical errors

ALB HEIGHTS HEALTHCARE & REHAB 103 HOSPITAL NE

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0090008	6/25/2025	Open	Approved	CAC-Food-053587-2025	Corrective Action Compliance	Approved	1
PT0090008	6/25/2025	Open	Approved	PT0116175	Routine Food Establishment Inspection	Closure Re-Inspection Required	1

BROOKDALE PLACE - 300 VALENCIA DR SE

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0099606	6/27/2025	Open	Approved	PT0099606	Routine Food Establishment Inspection	Approved	6

CASAS DE Suenos Old Town Historic Inn - 310 Rio Grande Blvd SW

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0061228	6/27/2025	Open	Conditional Approved	PT0061228	Routine Food Establishment Inspection	Conditional Approved	7

China Casa - 111 Coors Blvd NW, C12

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0107324	6/25/2025	Open	Conditional Approved	PT0107324	Routine Food Establishment Inspection	Conditional Approved	9

Chipotle Mexican Grill 1698 - 8120 San Pedro Dr NE

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
----------	-----------------	--------------------	-----------------------	----------------------	-----------------	-------------------	-------------

PT0126391	6/24/2025	Open	Approved	PT0126391	Routine Food Establishment Inspection	Approved	13
CHURCHS CHICKEN #694 - 5112 4TH NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0152767	6/23/2025	Open	Approved	PT0152767	Routine Food Establishment Inspection	Approved	14
CHURCHS CHICKEN #695 - 5407 CENTRAL AVE NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0152768	6/26/2025	Open	Unsatisfactory Re-Inspection required	PT0152768	Routine Food Establishment Inspection	Unsatisfactory Re-Inspection required	17
COOKIES ALBUQUERQUE - 1340 BROADWAY BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0160999	6/26/2025	Open	Approved	PT0160999	Routine Cannabis Food Establishment Inspection	Approved	20
CRACKER BARREL OLD COUNTRY STR - 5700 REDLANDS RD NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0084870	6/27/2025	Open	Approved	PT0084870	Routine Food Establishment Inspection	Closure Re-Inspection Required	20
Downtown Java Joe's - 906 PARK AVE SW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0045626	6/23/2025	Open	Unsatisfactory Re-Inspection required	PT0045626	Routine Food Establishment Inspection	Unsatisfactory Re-Inspection required	26
FIREHOUSE SUBS - 8050 ACADEMY RD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0113503	6/26/2025	Open	Approved	PT0113503	Routine Food Establishment Inspection	Approved	28
FUJI JAPAN - 10000 COORS BYPASS NW, VC6							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0102316	6/19/2025	Open	Approved	RT-FOODEST-052179-2025	Routine Food Establishment Inspection	Approved	30
GOLDEN CROWN PANADERIA - 1103 MOUNTAIN RD NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0044113	6/26/2025	Open	Conditional Approved	PT0044113	Routine Food Establishment Inspection	Conditional Approved	34
HOTEL ALBUQUERQUE AT OLD TOWN - 800 RIO GRANDE BLVD NW							

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0045083	6/27/2025	Open	Conditional Approved	PT0045083	Routine Food Establishment Inspection	Conditional Approved	36
LOVE AND CARE CHILD DEVELOPMENT CENTER - 8302 ZUNI RD SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0156749	6/25/2025	Open	Approved	PT0156749	Routine Food Establishment Inspection	Approved	38
LOVES CANNABIS DISPENSARY - 1220 EUBANK BLVD NE, B							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0161036	6/24/2025	Open	Approved	PT0161036	Routine Cannabis Food Establishment Inspection	Approved	39
PLAZA FELIZ CHILD DEVELOPMENT CENTER - 517 SAN PABLO ST SE, K							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0128574	6/27/2025	Open	Approved	PT0128574	Routine Food Establishment Inspection	Approved	38
TACO BELL 37523 - 8651 GOLF COURSE RD NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0156636	6/25/2025	Open	Conditional Approved	RT-FOODEST-051749-2025	Routine Food Establishment Inspection	Conditional Approved	40

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.



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

**Consumer Health Protection Inspections Performed
6/23/2025-6/27/2025
Report Amended on 6/29/2025 for clerical errors**

ALB HEIGHTS HEALTHCARE & REHAB - ALBUQ HEIGHTS HC & REHAB - 103 HOSPITAL NE - Current Status: Closure Re-Inspection Required

ALB HEIGHTS HEALTHCARE & REHAB - 103 HOSPITAL NE

Food Establishment Class C - ALBUQ HEIGHTS HC & REHAB

Inspection Date: 6/25/2025 Corrective Action Compliance #: CAC-Food-053587-2025 Inspection Result: Approved

-

- Eq f c s u c s t
- S L M
- T T C S F H H
- U H S k O M
- B k P Ga

ALB HEIGHTS HEALTHCARE & REHAB - 103 HOSPITAL NE

Food Establishment Class C - ALBUQ HEIGHTS HC & REHAB

Inspection Date: 6/25/2025 Inspection #: PT0090008 Inspection Result: Closure Re-Inspection Required

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: Employee was filling Jello cups then started using cell phone and then when back to the jello cups with out washing hands

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: Ware washing area Manner: Large bucket stored in handwashing sink at time of the inspection

Violation: Ventilation and Hood Systems

- Heating, Ventilation, Air Conditioning System Vents

- Corrective Action. 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: Kitchen prep area dry storage area, ware washing area and dining room

Violation: Hot Holding & Reheating

- Time/Temperature Control for Safety Food, Hot Holding

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

Observed time/temperature control for safety food not hot held at 135°F or above. Food Item: pork chops Food Temperature: 116°F

<p>Violation: Pest Control</p> <ul style="list-style-type: none"> - Removing Dead or Trapped Birds, Insects, Rodents and other Pest <ul style="list-style-type: none"> - 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. <p>Observed pests allowed to accumulate in Facility. Location: dry storage area Pest Type: cockroach Pest Condition:dead Number of Pests Present: one(1)</p>
<p>Violation: Surface Not Clean</p> <ul style="list-style-type: none"> - Nonfood Contact Surfaces - Cleaning Frequency <ul style="list-style-type: none"> - 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. <p>Observed nonfood contact surface with the build up of soil residues. The surface was located 1. in the walk in cooler and freezer with excessive ice build up.2. in the shelves under the juice machine</p>
<p>Violation: Personal Cleanliness</p> <ul style="list-style-type: none"> - Effectiveness-Hair Restraints <ul style="list-style-type: none"> - 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. <p>Observed a food employee without proper hair restraints. Location: back kitchen prep area Activity: actively working with open food items (cooking, prepping)</p>
<ul style="list-style-type: none"> - Prohibition-Jewelry <ul style="list-style-type: none"> - 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. <p>Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: actively prep with open food items Inappropriate Jewelry Observed: bracelets</p>

<p>Violation: Physical Facilities, Cleaning</p> <ul style="list-style-type: none"> - Drying Mops <ul style="list-style-type: none"> - Mops can contaminate food and food preparation areas if not properly cleaned and stored after use. Mops should be cleaned and dried in a sanitary manner away from food flow areas. Instructed person in charge to relocate mop to an area away from food and food preparation area and to ensure that mop is stored to promote air drying. <p>Observed a soiled mop not in use, stored directly on the floor.</p>
<ul style="list-style-type: none"> - Cleaning, Frequency and Restrictions <ul style="list-style-type: none"> - 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 floors and to clean and sanitize area. <p>Observed build up and debris on the floors though out the facility.. Mainly under kitchen equipment including storage racks, steam wells, stoves, three compartment sink, and in walk in freezer.</p>
<p>Violation: Physical Facilities, Construction and Repair</p> <ul style="list-style-type: none"> - Repairing-Premises, Structures, Attachments, and Fixtures-Methods <ul style="list-style-type: none"> - 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. <p>Observed the following areas of the facility in disrepair. Observed wall next to handwashing sink in back kitchen by tilt skillet in disrepair by small holes in wall Observed walk in freezer door in disrepair by broken and not fully sealing causing excessive ice and frost build up. Observed walk in cooler floor in disrepair by broken and missing floor tiles</p>
<p>Violation: Disposition of Returned, Previously Served Or Reconditioned</p> <ul style="list-style-type: none"> - Segregation and Location-Distressed Merchandise <ul style="list-style-type: none"> - Products which are damaged, spoiled, or otherwise unfit for sale or use in a food establishment may become mistaken for safe and wholesome products and/or cause contamination of other foods, equipment, utensils, linens, or single-service or single-use articles. Instructed PIC to create a designated area separate and segregated from safe product intended for sale. PIC voluntarily discarded the distressed product during inspection. <p>Observed distressed products not separated from safe products for sale or service. Location: dry storage area Condition: Case of #10 cans of Beef stew with 2 of the 6 cans heavily dented</p>

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 under steam table in front part of kitchen

- 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 on mop sink and sprayer faucet next to ware washing machine is not maintained in good repair or is not repaired by law.
Observed faucets found in disrepair by leaking

Observed floor drains are not maintained in good repair or is not repaired by law. Observed floor drains found in disrepair by missing dome cover on floor drains

- System Maintained in Good Repair, Repaired According to Law

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

Observed Drain pipe for three compartment sink is not maintained in good repair or is not repaired by law. Observed drain pipe found in disrepair by leaking grey water directly onto the floor beneath

Violation: Use Limitations

- Wiping Cloths, Use Limitation

- Wiping cloths should be stored in a sanitizer solution to prevent pathogens from transferring to food. Change the sanitizer solution as needed to maintain proper concentration and avoid over-accumulation of organic material. Regular chemical test kits can ensure proper sanitizer concentration. While wiping down surfaces with reusable wet cloths is acceptable, it doesn't meet the requirements for cleaning and sanitizing food contact surfaces. Dry cloths and disposable towels are acceptable for situations where full cleaning isn't needed. To effectively clean and sanitize food contact surfaces, remove organic material with detergents or cleaners, then apply a sanitizing solution of appropriate temperature and chemical concentration. The solution should stay on the surface for a specific contact time and follow the manufacturer's EPA-registered label. Instructed PIC to retrain employees on wiping cloths use requirements and restrictions and to discontinue misuse of wiping cloths.

Observed wiping cloths stored on tables and cutting boards

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: Can opener, tomato slicer and ice machine
Location: kitchen prep area Condition of the Location: Can opener with dried food and soil debris on blade of can opener, Tomato slicer with dried food debris build on blades and ice machine with yellow brown slime build up

BROOKDALE PLACE - BROOKDALE PLACE KITCHEN - 300 VALENCIA DR SE - Current Status: Approved

BROOKDALE PLACE - 300 VALENCIA DR SE

Food Establishment Class C - BROOKDALE PLACE KITCHEN

Inspection Date: 6/27/2025 Inspection #: PT0099606 Inspection Result: Approved

<p>Violation: Ventilation and Hood Systems</p> <ul style="list-style-type: none"> - Ventilation Hood Systems, Drip Prevention and Adequacy <ul style="list-style-type: none"> - 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. <p>Observed hood ventilation system missing hood vent filter creating substantial gap in hood ventilation system Condition: missing hood vent filter</p>
<p>Violation: Personal Cleanliness</p> <ul style="list-style-type: none"> - Eating, Drinking, or Using Tobacco Products <ul style="list-style-type: none"> - 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. <p>Observed a food employee with an improper drink. Location: under hot holding unit, inside walk in refrigerator, countertops and under prep table Type of Drink: Twist top teas and water bottles.</p>
<p>Violation: Physical Facilities, Construction and Repair</p> <ul style="list-style-type: none"> - Floor and Wall Junctures, Coved, and Enclosed or Sealed <ul style="list-style-type: none"> - Walls and ceilings that are of smooth construction, nonabsorbent, and in good repair can be easily and effectively cleaned. Special requirements related to the attachment of accessories and exposure of wall and ceiling studs, joists, and rafters are intended to ensure the cleanability of these surfaces. Instructed PIC to repair fill or repair holes in the walls next to hand washing station in dish wash ware area. <p>Observed walls and/or ceilings with the build up of soil residues. The surface was located in dish wash ware area. The surface was made out of NSF grade walls The condition of the surface was holes in the wall.</p>
<p>Violation: Training Records</p> <ul style="list-style-type: none"> - Certified Food Protection Manager <ul style="list-style-type: none"> - 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. <p>Observed that the food establishment does not have a certified food protection manager on staff.</p>

CASAS DE SUENOS OLD TOWN HISTORIC INN - CASAS DE SUENOS OLD TOWN HISTORIC INN - 310 RIO GRANDE BLVD SW - Current Status: Conditional Approved

CASAS DE SUENOS OLD TOWN HISTORIC INN - 310 RIO GRANDE BLVD SW
Food Establishment Class C - CASAS DE SUENOS OLD TOWN HISTORIC INN
Inspection Date: 6/27/2025 Inspection #: PT0061228 Inspection Result: Conditional Approved

<p>Violation: Ventilation and Hood Systems</p> <ul style="list-style-type: none"> - Cleaning Ventilation Systems, Nuisance and Discharge Prohibition <ul style="list-style-type: none"> - Instructed to repair as necessary, clean and sanitize the outdoor ventilation system to prevent it from becoming a source of public health hazard, nuisance, or unlawfully discharge, and an attractant for pests. <p>Observed exterior exhaust duct outlet not being maintained in a clean and sanitary manner. 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: Above the stovetop.</p>
<p>Violation: Physical Facilities</p> <ul style="list-style-type: none"> - Outer Openings, Protected <ul style="list-style-type: none"> - Walls and roofs provide a barrier to protect the interior and foods from the weather, windblown dirt and debris, and flying insects. Perimeter walls and roofs of a food establishment shall effectively protect the establishment from the weather and the entry of insects, rodents, and other animals. <p>Observed doors to the outside that are not tight fitting, light can be seen at the edges. The door is located from the kitchen to the backyard. Light can be seen from the top and the bottom (left corner).</p>
<p>Violation: Physical Facilities, Cleaning</p> <ul style="list-style-type: none"> - Cleaning, Frequency and Restrictions <ul style="list-style-type: none"> - 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 floors under the stove, floors under shelves and refrigerating units. Clean and sanitize the floors. <p>Observed build up and debris on the floors under the stove, floors under shelves and refrigerating units.</p>
<p>Violation: Physical Facilities, Construction and Repair</p> <ul style="list-style-type: none"> - Floor and Wall Junctions, Coved, and Enclosed or Sealed <ul style="list-style-type: none"> - Poor repair and maintenance compromise the functionality of the physical facilities. This requirement is intended to ensure that the physical facilities are properly maintained in order to serve their intended purpose. Instructed PIC to contact repair personnel to have area of concern repaired so that it is able to serve their intended purpose properly. <p>Observed walls in the kitchen area in disrepair. There are approximately 10 holes that need patched/repared. Material is sheetrock/painted. Missing electrical outlet on the west side wall next to the refrigerating unit. Exposed wires need to be covered with an outlet.</p>

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.

Observed sink faucet is not maintained in good repair or is not repaired by law. Observed missing handle on the kitchen faucet. Observed moisture under the sink but could not determine where it was coming from at the time of inspection.

Violation: Training Records

- Certified Food Protection Manager

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

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

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- Food-contact surfaces of cooking equipment and pans shall be cleaned at a frequency to prevent the buildup of soil residues and encrusted grease deposits. 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 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 food-contact surface of cooking equipment and pans with encrusted grease deposits or of soil residues. Food contact surface type: All Cooling units (interior), Stove, Pots & Pans. Location: Kitchen and the Refrigerator outside. Condition of the Location: Inside the refrigerators/food contact surfaces.

CHINA CASA - CHINA CASA - 111 COORS BLVD NW, C12 - Current Status: Conditional Approved

CHINA CASA - 111 COORS BLVD NW, C12

Food Establishment Class C - CHINA CASA

Inspection Date: 6/25/2025 Inspection #: PT0107324 Inspection Result: Conditional Approved

Violation: Ventilation and Hood Systems

- Ventilation Hood Systems, Drip Prevention and Adequacy

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

Observed 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 cooking area hood and vents. condensation and soil were observed on the hoods and Filter vents and spray valves.

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.

- 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. Violation was corrected on site by Placing hand scoops with handles upright.

Observed a can and Plastic containers used as scoops stored improperly, items stored in under other sources of contamination. Item: Can and Plastic container were stored in food products with handles directly touching the food

Violation: Maintenance and Operation

- Good Repair and Proper Adjustment-Equipment

- Proper maintenance of equipment to manufacturer specifications helps ensure that it will continue to operate as designed. Failure to properly maintain equipment could lead to violations that place the health of the consumer at risk. Equipment and its components shall be maintained in a state of repair Instructed PIC to repair or replace equipment or components.

Observed equipment not maintained in good repair. Location: located] Kitchen prep area. Type of Equipment: Coffin Freezer. Observed damaged Gaskets and damaged synthetic piece of the door interior at the time of inspection.

<p>Violation: Physical Facilities</p> <ul style="list-style-type: none"> - Outer Openings, Protected <ul style="list-style-type: none"> - 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. Instructed pic to make corrections by 7/2/25 Screen door sweep must be replaced. <p>Observed doors to the outside that are not tight fitting, light can be seen at the edges of the receiving screen door.</p>
<p>Violation: Surface Condition</p> <ul style="list-style-type: none"> - Nonfood-Contact Surfaces, Smooth, Corrosion-Resistant, Non-Absorbent <ul style="list-style-type: none"> - 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 corrosion resistant. <p>Observed nonfood contact surface that was not smooth. The surface was located Kitchen prep area. The surface was made out of wood, bottom prep table out of metal. The condition of the surface was made out of wood nonabsorbent and not a cleanable surface. Bottom of prep table shelf was rusted creating holes on the shelving.</p>
<p>Violation: Surface Not Clean</p> <ul style="list-style-type: none"> - Nonfood Contact Surfaces - Cleaning Frequency <ul style="list-style-type: none"> - Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the buildup of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. <p>Observed nonfood contact surface with the buildup of soil residues. The surface was located prep kitchen. The surface was made out of Synthetic material condition of the surface interior was soiled and smelled bad at the. time of inspection.</p>
<p>Violation: Physical Facilities, Cleaning</p> <ul style="list-style-type: none"> - Cleaning, Frequency and Restrictions <ul style="list-style-type: none"> - 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 food cooking and prep areas to clean and sanitize on a regular basis. <p>Observed build up and debris on the on-Ceiling tiles, air vents, debris and soil build up behind tables, freezers at the time of inspection.</p>

Violation: Storage

- Food Storage, Prohibited Areas

- Food 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 and covered at all times.

Observed food stored improperly in an unclean location. Location Shelving storage area. observed bags of different flour on a shelf not covered at the time of inspection.

Violation: Training Records

- Food Handler Cards

- Food Employees shall demonstrate their knowledge of safe Food handling practices through passing a test from a Food Handler Training Program, Approved by the Enforcement Authority, and possess a Valid Food Handler Card within thirty (30) days of employment in a Food Establishment unless the Food Employee is a Certified Food Protection Manager; the Food Employee does not prepare or handle TCS Food, provided that at a minimum, the Permit Holder assures the Food Employee complies with Part 16 of these rules; or The Food Employee is working as a Food Employee or volunteer of a Temporary Food Establishment or Charitable Food Provider, provided that at minimum, the Person In Charge is a Certified Food Protection Manager or has a Valid Food Handler Card. Instructed PIC to ensure that all food employees are properly trained in safe food handling practices.

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 within 30 days gave my business card to EHD.

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type Can opener and meat Slicer Location: raw meat and raw chicken cutting area. meat slicer and can opener food contact surfaces with dry soil and protein build up at the time of inspection.

CHIPOTLE MEXICAN GRILL 1698 - 8120 SAN PEDRO DR NE

Food Establishment Class C - CHIPOTLE

Inspection Date: 6/24/2025 Inspection #: PT0126391 Inspection Result: Approved

Violation: Ventilation and Hood Systems

- Heating, Ventilation, Air Conditioning System Vents

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

Observed interior intake and exhaust air ducts with debris build up. Location: back kitchen area

Violation: Hot Holding & Reheating

- Time/Temperature Control for Safety Food, Hot Holding

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

Observed time/temperature control for safety food not hot held at 135°F or above. Food Item: Cooked meat item Food Temperature: 117.

Observed back up steam well was not on at that time. Food was rapidly reheated to 165°F

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 inside reach in coolers and flat top grill The condition of the surface was food and soil debris build up

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 Floors and to clean and sanitize area

Observed build up and debris on the floors under and behind kitchen equipment in the hard to reach areas

Violation: Training Records

- Food Handler Cards

- Food Employees shall demonstrate their knowledge of safe Food handling practices through passing a test from a Food Handler Training Program, Approved by the Enforcement Authority, and possess a Valid Food Handler Card within thirty (30) days of employment in a Food Establishment unless the Food Employee is a Certified Food Protection Manager; the Food Employee does not prepare or handle TCS Food, provided that at a minimum, the Permit Holder assures the Food Employee complies with Part 16 of these rules; or The Food Employee is working as a Food Employee or volunteer of a Temporary Food Establishment or Charitable Food Provider, provided that at minimum, the Person In Charge is a Certified Food Protection Manager or has a Valid Food Handler Card. Instructed PIC to ensure that all food employees are properly trained in safe food handling practices.

Observed that food employees were not in possession of a food handler card or had been trained in another approved food safety course.

Violation: 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: Back kitchen area by managers office Condition of the Location: black slime build up on inside of ice machine

Observed utensil food-contact surface with the build up of soil residues. Utensil Type: Chef Knife Location: Back kitchen prep area hanging on magnetic knife holder Condition of the Location: Food Debris and residue still on blade of knife

CHURCHS CHICKEN #694 - CHURCHS CHICKEN #694 - 5112 4TH NW - Current Status: Approved

CHURCHS CHICKEN #694 - 5112 4TH NW

Food Establishment Class C - CHURCHS CHICKEN #694

Inspection Date: 6/23/2025 Inspection #: PT0152767 Inspection Result: Approved

Violation: Designated Areas

- Designation-Dressing Areas and Lockers

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

Observed facility did not provide lockers or other suitable facilities for storage of employees clothing or other personal belongings. Purse stored on single use shelving next to single use items to the right at lobby entrance to kitchen.

Violation: Ventilation and Hood Systems

- Heating, Ventilation, Air Conditioning System Vents

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

Observed heating and air conditioning system vents not properly designed and located to be easily cleanable damaged cracked. Location: Above single use storage shelving Manner: Substantial debris build up.

Violation: Hot Holding & Reheating

- Time/Temperature Control for Safety Food, Hot Holding

- If food is held at improper temperatures for enough time, pathogens have the opportunity to multiply to dangerous numbers. Instructed PIC to rapidly reheat TCS foods to 165°F and to maintain temperature at 135°F and above. Instructed PIC to repair hot holding heating lamps to ensure hot holding unit is able to hot hold all TCS food items at 135 degrees f or above. PIC voluntarily discarded chicken.

Observed time/temperature control for safety food not hot held at 135°F or above. Food Item: Fried Chicken Tenders and Fried Chicken breast Food Temperature: 95 degrees f tenders, 113 degrees f breast. Food items were not hot held at 135 degrees f or above due to hot holding heating lamps are non operational in these hot holding areas.

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Hot holding area Activity: Employee was removing chicken from hot holding area and placing in box to package for guests to go orders. Employee has a very long beard that requires a beard guard to prevent contamination of ready to eat food items.

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 all kitchen equipment, shelving, and surrounding areas and to clean and sanitize all areas

Observed build up and debris on the inside and around out side of hot holding units, cold holding units on the floors underneath large kitchen equipment such as fryers, cold holding units, prep tables, and on shelving on main kitchen line.

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

Observed flooring is not smooth and easily cleanable. The surface was located main kitchen line display area. The surface was made out of concrete that is cracked and damaged allowing for standing water and grease debris build up on the floors.

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 plumbing underneath three compartment sink is not maintained in good repair or is not repaired by law. Observed plumbing underneath three compartment sink wrapped with tape found in disrepair by not a sufficient amount of air gap and leaking at the piping close to floor drain causing standing water underneath three compartment sink. Also, lever to close there compartment sink in one of the compartments was being held by a plastic empty dawn soap bottle to keep closed to allow sanitizer to accumulate in compartment to properly sanitize dish ware.

Violation: Single-Service

- Characteristics-Single-Service and Single-Use, Clean, Shall Not Impart on Food

- The safety and quality of food can be adversely affected through single service and single use articles that are not constructed of acceptable materials. Single-service articles must be clean and not allow for the migration of debris or other substances, impart colors, odors, or tastes to food; and must be safe. Instructed PIC that the single-service articles must not be used for food in the operations of the establishment and that proper single-service articles should be obtained.

Observed single-service articles that were unclean. Condition of the Article: Stored upright and open allowing small insects and debris inside container where ready to eat food items would be placed.

Violation: Training Records

- Food Handler Cards

- Food Employees shall demonstrate their knowledge of safe Food handling practices through passing a test from a Food Handler Training Program, Approved by the Enforcement Authority, and possess a Valid Food Handler Card within thirty (30) days of employment in a Food Establishment unless the Food Employee is a Certified Food Protection Manager; the Food Employee does not prepare or handle TCS Food, provided that at a minimum, the Permit Holder assures the Food Employee complies with Part 16 of these rules; or The Food Employee is working as a Food Employee or volunteer of a Temporary Food Establishment or Charitable Food Provider, provided that at minimum, the Person In Charge is a Certified Food Protection Manager or has a Valid Food Handler Card. Instructed PIC to ensure that all food employees are properly trained in safe food handling practices.

Observed that food employees were not in possession of a food handler card or had been trained in another approved food safety course.

CHURCHS CHICKEN #695 - CHURCHS CHICKEN #695 - 5407 CENTRAL AVE NW - Current Status: Unsatisfactory Re-Inspection required

CHURCHS CHICKEN #695 - 5407 CENTRAL AVE NW

Food Establishment Class C - CHURCHS CHICKEN #695

Inspection Date: 6/26/2025 Inspection #: PT0152768 Inspection Result: Unsatisfactory Re-Inspection required

Violation: Equipment Maintenance and Design

- Hot Oil Filtering Equipment

- Equipment openings and covers must be designed to protect stored or prepared food from contaminants and foreign matter that may fall into the food. The requirement for an opening to be flanged upward and for the cover to overlap the opening and be sloped to drain prevents contaminants, especially liquids, from entering the food-contact area. Instructed PIC to make repairs to ensure that openings and coverings minimize the risk of food becoming contaminated.

Observed equipment with lubricant dripping or being forced onto floor surfaces. Location: Cookline. Type of equipment: Deep fryer. Food contact surface: Cooking valve is leaking on the floor, and there is water on the floor from an undetermined source.

Violation: Hot & Cold Water Availability & Pressure

- Water Pressure

- Inadequate water pressure could lead to situations that place the public health at risk such as improper handwashing or equipment operation. Water under pressure must be provided to all fixtures, equipment, and nonfood equipment that are required to use water.

Observed facility with inadequate water pressure Location: Both handwashing sinks (located at drive-up and in kitchen food prep area). Manner: water pressure is insufficient.

- Water System-Distribution, Delivery, and Retention

- Hot water required for washing items such as equipment and utensils and employees' hands, must be available in sufficient quantities to meet demand during peak water usage periods. Instructed PIC to double handwash. Sinks will need to be repaired within 5 business days. Send EHD documentation/proof of repair has been brought back into compliance of 85 degrees consistently in all handwashing sinks.

Observed facility with insufficient hot water. Location: Each handwashing sink during peak hours is not providing consistent hot water. Manner: the hot water is insufficient and fluctuating from 83 to 103 degrees. Water has to be left on for several minutes for it to warm up.

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: Throughout facility (Kitchen/dining/bathrooms) Pest Type: cockroach. Pest Condition: dead. Number of Pests Present: approx. 10 cockroaches.

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 under the fryer. The surface was made out of stainless steel. The condition of the surface was substantial grease build-up.

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 flooring under storage shelves, and to clean and sanitize Walk-in cooler floor.

Observed build up and debris on the Walk-in cooler floor.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed base coating in disrepair against the cooler walls.

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.

Observed handwashing sink is not maintained in good repair or is not repaired by law. Observed handwashing sink found in disrepair located in the back of the kitchen.

Violation: Testing Devices

- Sanitizing Solutions, Testing Devices

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

Observed no testing kit or other device to measure the concentration of chemical sanitizing solution. Expired as of July 30, 2022. Test strips were faded and discolored, they were not usable.

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: Icemaker. Location: Back of the kitchen. Condition of the Location: Interior of the ice maker (top ceiling)

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food held within the establishment exceeding the seven (7) day limit. Location: Cold holding Low boy Cooler. Food Items: Mayonnaise, Mac and Cheese (7 pans) Expiration Dates: Mayo/June 24, 2025, Mac and Cheese/June 26, 2025 @ 10AM

COOKIES ALBUQUERQUE - COOKIES ALBUQUERQUE - 1340 BROADWAY BLVD NE - Current Status: Approved

COOKIES ALBUQUERQUE - 1340 BROADWAY BLVD NE

Retail Food Establishment Cannabis Class 1 - COOKIES ALBUQUERQUE

Inspection Date: 6/26/2025 Inspection #: PT0160999 Inspection Result: Approved

CRACKER BARREL OLD COUNTRY STR - CRACKER BARREL - 5700 REDLANDS RD NW - Current Status: Approved

CRACKER BARREL OLD COUNTRY STR - 5700 REDLANDS RD NW

Food Establishment Class C - CRACKER BARREL

Inspection Date: 6/27/2025 Inspection #: PT0084870 Inspection Result: Closure Re-Inspection Required

Violation: Pooled Eggs

- Pooled Eggs Prohibition

- Raw eggs may only be combined in the amount and in response to a customers 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 customers order.

Observed pooled eggs in the food establishment that were not being combined for a customers order or for a batter. Location: shelf on cooking line Number of eggs combined: unknown was in a 3 qt container. and out of temperature. Temperature measured at 74*. Corrected onsite by PIC discarding.

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

- Package Integrity

- Food packages 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 packaging is not offered for sale and is segregated for return. OR PIC voluntarily discard food items in compromised packaging.

Observed food packaging not in good condition and failing to protect the integrity of the contents of the food from adulteration or potential contaminants. Packaged Food: cream soup base Location: storage rack in back of the house Condition: dented can. Corrected onsite by segregating can and writing do not use.

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 sing-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: uncovered sanitizer storage shelf next to portioning pans Location: dry storage area.

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: after licking finger and when switching tasks and donning new gloves.

<p>Violation: Operation and Maintenance</p> <ul style="list-style-type: none"> - Using a Handwashing Sink-Operation and Maintenance <ul style="list-style-type: none"> - 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. <p>Observed handwashing sink used for purposes other than handwashing. Location: next to warewashing station Manner: dumping drinks in handwashing sink.</p>
<p>Violation: Ventilation and Hood Systems</p> <ul style="list-style-type: none"> - Cleaning Ventilation Systems, Nuisance and Discharge Prohibition <ul style="list-style-type: none"> - 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. <p>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 food. Location: contaminating food equipment where food is prepared</p>
<p>Violation: Physical Facilities</p> <ul style="list-style-type: none"> - Outer Openings, Protected <ul style="list-style-type: none"> - Walls and roofs provide a barrier to protect the interior and foods from the weather, windblown dirt and debris, and flying insects. Perimeter walls and roofs of a food establishment shall effectively protect the establishment from the weather and the entry of insects, rodents, and other animals. <p>Observed doors to the outside that are not tight fitting, light can be seen at the edges.</p>
<p>Violation: Surface Not Clean</p> <ul style="list-style-type: none"> - Nonfood Contact Surfaces - Cleaning Frequency <ul style="list-style-type: none"> - 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. <p>Observed nonfood contact surface with the build up of soil residues. The surface was located sides of the flattop griddle and fryer The surface was made out of stainless steel The condition of the surface was extremely dirty.</p>

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 prep and cook line Activity: preparing and serving food.

- 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 and serving food Inappropriate Jewelry Observed: watches, bracelets, and rings.

- Maintenance-Fingernails

- The requirement for fingernails to be trimmed, filed, and maintained is designed to address both the cleanability of areas beneath the fingernails and the possibility that fingernails or pieces of the fingernails may end up in the food due to breakage. Failure to remove fecal material from beneath the fingernails after defecation can be a major source of pathogenic organisms. Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food.

Observed an employee working with exposed food, not wearing gloves, and wearing fingernail polish or artificial nails.

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 ice machine and beverage station.

<p>Violation: Miscellaneous</p> <ul style="list-style-type: none"> - Miscellaneous Sources of Contamination <ul style="list-style-type: none"> - Regardless of its specificity, a Code can not anticipate all the diverse means by which food can become contaminated after receipt. Food must be protected from all sources of contamination. <p>Method of contamination: observed soy base chemical stored above griddle. Location: cook line.</p>
<p>Violation: Knowledgeable</p> <ul style="list-style-type: none"> - Knowledgeable Person In Charge <ul style="list-style-type: none"> - 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. <p>Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances. Knowledge Tested: PIC failed to inform us on the type of sanitizer being used in the facility.</p>
<p>Violation: Cold Holding</p> <ul style="list-style-type: none"> - Time/Temperature Control for Safety Food, Cold Holding <ul style="list-style-type: none"> - 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. <p>Observed food items in cold holding unit measuring above 41°F. Location: In drawer cooler under griddle Food Items: cat fish and trout. Temperature: 59*</p>
<p>Violation: Warewashing Temperature and Concentration</p> <ul style="list-style-type: none"> - Sanitizers, Criteria-Chemicals <ul style="list-style-type: none"> - The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for sanitizer utilized it must be at the manufacturer specified concentration and temperature range with a contact time of 30 seconds. <p>Observed chemical solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Type of Sanitizer: chlorine Location: warewashing area Concentration: below 50 ppm Temperature: 170*</p>

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: cutting board Location: Prep table back of house Condition of the Location: not being cleaned and sanitized between uses. Substantial food debris observed.

Downtown Java Joe's - DOWNTOWN JAVA JOE'S - 906 PARK AVE SW - Current Status: Unsatisfactory Re-Inspection required

Downtown Java Joe's - 906 PARK AVE SW

Food Establishment Class C - DOWNTOWN JAVA JOE'S

Inspection Date: 6/23/2025 Inspection #: PT0045626 Inspection Result: Unsatisfactory Re-Inspection required

Violation: Poisonous and Toxic/Chemical Substances

- Common Name-Working Containers

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

Observed a working container previously used to store poisonous or toxic materials taken from Bulk supplies not properly labeled or identified container. two spray bottles with a purple toxic substance not labeled with the common name.

Violation: Installation

- Handwashing Sinks-Numbers and Capacities

- Hands are a common vehicle for the transmission of pathogens to foods in an establishment. Hands can become soiled with a variety of contaminants during routine operations. The transfer of contaminants can be limited by providing food employees with handwashing sinks that are properly equipped and conveniently located. Hand washing sinks must be installed as required by law, and handwashing sinks shall be located to allow convenient use by employees in food preparation, food dispensing, and ware washing areas, and in or immediately adjacent to, toilet rooms. Instructed PIC to install handwashing sink(s) Front counter and crepes making area by 7/7/25 hand wash sink must be installed with hand soap, paper towels, hand wash sign, hot and cold water must be able to drain gray water into a floor drain with and air gap. send photo to EHD once sink is installed. gave my business card to the pic with all my information.

Observed facility with an inadequate number of handwashing sinks necessary for the convenient use by employees. Location Front service counter and food prep area. Condition Front areas prepare crepes serve drinks at the time of inspection.

<p>Violation: Hot & Cold Water Availability & Pressure</p> <ul style="list-style-type: none"> - Water Capacity-Quantity and Availability <ul style="list-style-type: none"> - Hot water required for washing items such as equipment and utensils and employees' hands, must be available in sufficient quantities to meet demand during peak water usage periods. Instructed PIC hot water must be available at all hand wash stations of 85 degrees F. Repairs must be completed within 5 business days. <p>Observed facility with insufficient hot water. Location: Unisex restroom # 1. No hot water to the hand wash station at the time of inspection.</p>
<p>Violation: Physical Facilities, Construction and Repair</p> <ul style="list-style-type: none"> - Floors, Walls and Ceilings-Cleanability <ul style="list-style-type: none"> - Wall and ceiling covering materials shall be attached so that they are EASILY CLEANABLE. Instructed person in charge to replace or clean and sanitize prep area, crepe making area and kitchen cooking area so that it is maintained or is easily cleanable. <p>Observed prep area floors, front prep area, crepe making area and kitchen cooking area. Floors are not easily cleanable. The surface was made out of concrete.</p>
<p>Violation: Testing Devices</p> <ul style="list-style-type: none"> - Food Temperature Measuring Devices <ul style="list-style-type: none"> - The presence and accessibility of food temperature measuring devices is critical to the effective monitoring of food temperatures. Proper use of such devices provides the operator or person in charge with important information with which to determine if temperatures should be adjusted or if foods should be discarded. Instructed PIC to provide and make readily accessible food temperature measuring devices. <p>Observed food temperature measuring devices were not provided or readily accessible. In walk-in cooler, two reach-in coolers, front service counter at the time of inspection.</p>
<ul style="list-style-type: none"> - Sanitizing Solutions, Testing Devices <ul style="list-style-type: none"> - 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. <p>Observed no testing kit or other device to measure the concentration of chemical sanitizing solution at the time of inspection.</p>

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 Kitchen Make table. Food Items: Sliced Ham 48 degrees, Sliced Tomatoes 53, Guacamole 47 degrees, Tofu 47 degrees, 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 chlorine sanitizer at a concentration range of 50-99ppm must also be at a minimum temperature of 75F with a contact time of 7 seconds. PIC Instructed chef to adjust sanitizer to 50 to 100 ppm chlorine.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Chef cooking and prep area. sant bucket Concentration tested at 200 ppm chlorine 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 buildup of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours.

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine interior. meat Slicer, two cutting knives. Location: Kitchen prep areas at the time of inspection.

FIREHOUSE SUBS - FIREHOUSE SUBS - 8050 ACADEMY RD NE - Current Status: Approved

FIREHOUSE SUBS - 8050 ACADEMY RD NE

Food Establishment Class C - FIREHOUSE SUBS

Inspection Date: 6/26/2025 Inspection #: PT0113503 Inspection Result: Approved

Violation: Pest Control

- Controlling Pests, If Present: Treatment

- Insects and other pests are capable of transmitting disease to humans by contaminating food and food-contact surfaces. Effective measures must be taken to eliminate their presence in food establishments. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by routinely inspecting incoming shipments of food and supplies, routinely inspecting the premises for evidence of pests, and eliminating harborage conditions. Instructed PIC to provide EHD with their standard operating procedures and pest control plan.

Observed the facility has inadequate procedures to effectively control pests. Current Policy: Establishment currently has monthly pest treatment. PCO has not visibly inspected in cabinet areas.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed cabinet to be in disrepair by soda machine.

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 three compartment sink and underneath cabinet next to drink 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 drain in cabinet next to soda machine not cleaned and maintained in good repair or is not repaired by law.

FUJI JAPAN - 10000 COORS BYPASS NW, VC6

Food Establishment Class C - FUJI JAPAN

Inspection Date: 6/23/2025 Inspection #: RT-FOODEST-052179-2025 Inspection Result: Approved

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

- The storage of poisonous or toxic materials directly above or adjacent to food could result in contamination of the food from spillage. Poisonous or toxic materials must be stored so they 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 linens. Poisonous/Toxic Substance: bottles of chemicals and spray bottles Location: stored above food items, and in contact with single use articles next to warewashing area.

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.

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 on floors and walls. Location: three compartment sink. Pest Type: cockroaches. Pest Condition: dead.

<p>Violation: Surface Condition</p> <ul style="list-style-type: none"> - Nonfood-Contact Surfaces, Smooth, Corrosion-Resistant, Non-Absorbent <ul style="list-style-type: none"> - 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 repair walling, remove cardboard to facilitate cleaning surfaces and to remove insect/pest harborage. <p>Observed nonfood contact surface that was non corrosion-resistant. The surface was located throughout the facility including on shelving, inside reach in coolers, on prep tables etc The surface was covered in cardboard The condition of the surface was soiled. Additionally, wall material underneath the service counter was coming apart.</p>
<p>Violation: Surface Not Clean</p> <ul style="list-style-type: none"> - Nonfood Contact Surfaces - Cleaning Frequency <ul style="list-style-type: none"> - 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. <p>Observed nonfood contact surface with substantial build up of soil residues. The surface was located the food prep area, underneath equipment including the flat tops, the sides of equipment throughout the kitchen including reach in coolers, ice machine, burners, gas lines, light fixtures, back side of slicer, dry storage area, service line, warewashing. The surface was made out of stainless steel, RFP. The condition of the surface had substantial grease, debris and food build-up.</p>
<p>Violation: Physical Facilities, Cleaning</p> <ul style="list-style-type: none"> - Cleaning, Frequency and Restrictions <ul style="list-style-type: none"> - Cleanliness of the food establishment is important to minimize attractants for insects and rodents, aid in preventing the contamination of food and equipment, and prevent nuisance conditions. A clean and orderly food establishment is also conducive to positive employee attitudes which can lead to increased attention to personal hygiene and improved food preparation practices. Use of specified cleaning procedures is important in precluding avoidable contamination of food and equipment and nuisance conditions. Instructed person in charge to remove debris from the floor of the food preparation area to prevent contamination of food and food preparation areas. <p>Observed the floor and walls with significant debris build up</p>
<p>Violation: Physical Facilities, Construction and Repair</p> <ul style="list-style-type: none"> - Repairing-Premises, Structures, Attachments, and Fixtures-Methods <ul style="list-style-type: none"> - 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. <p>Observed the following areas of the facility in disrepair. Observed walls in disrepair by having gaps, holes, cracks and crevices present allowing for the harborage of insects, rodents and other pests. Additionally, inhibiting the ability to easily clean the surfaces.</p>

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, floor drain next to the cook station, beverage station area.

Violation: Food Separation

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

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

Observed non-ready-to-eat raw animal food stored with ready-to-eat raw animal food without protection from contamination. Location: walk in cooler Food Item: raw shell eggs stored over RTE food items such as fried rice, vegetables

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: 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 cooler Thermometer Location: directly by walk in cooler compressor.

Violation: Cold Holding

- Cold Holding Capacities-Equipment

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

Observed insufficient cold holding equipment to properly hold food cold. Location: walk-in cooler. Condition: insufficient cold holding capabilities. PIC adjusted thermostat on walk in cooler during inspection

- 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 chicken (46*), breaded meat (46*), fried rice (46*), cooked white rice (46*).

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: ice machine. Location: cook line. Condition of the Location: significant debris build up on ice deflector shield in contact with ice, alcohol swab was used on the shield with orange and black debris build up present.

GOLDEN CROWN PANADERIA - GOLDEN CROWN PANADERIA - 1103 MOUNTAIN RD NW - Current Status: Conditional Approved

GOLDEN CROWN PANADERIA - 1103 MOUNTAIN RD NW

Food Establishment Class C - GOLDEN CROWN PANADERIA

Inspection Date: 6/26/2025 Inspection #: PT0044113 Inspection Result: Conditional 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 nonabsorbent.

Observed nonfood contact surface that was absorbent. The surface was located dining are. The surface was made out of wood. The condition of the surface was warped due to moisture.

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 buildup of soil residues. The surface was located dining fountain drink dispenser, display cases (bakery), cappuccino machine. The surface was made out metals, glass. The condition of the surface was substantial soil buildup.

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: near the pizza oven in the back and near coffee roaster. Type of Drink: energy drink/soda.

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

- Brooms, mops, vacuum cleaners, and other maintenance equipment can contribute contamination to food and food-contact surfaces. These items must be stored in a manner that precludes such contamination. To prevent harborage and breeding conditions for rodents and insects, maintenance equipment must be stored in an orderly fashion to permit cleaning of the area. Instructed person in charge to relocate mops, brooms and/or other maintenance equipment away from food prep areas and away from food items to prevent possible contamination.

Observed drains under the 3-compartment sink and drain near the freezer need to be cleaned. Floors in throughout the kitchen need to be swept and cleaned.

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at the walk-in freezer.

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: Facility entrance (coffee station). Food Item: coffee beans. Condition: open/exposed bags of coffee beans.

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.

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: Wiping cloth containers in the kitchen/food prep area. Concentration: 100 ppm. Temperature: 60F.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- Food-contact surfaces of cooking equipment and pans shall be cleaned at a frequency to prevent the build up of soil residues and encrusted grease deposits. 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 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 food-contact surface of cooking equipment and pans with encrusted grease deposits or of soil residues. Food contact surface type: Meat slicer, bread slicer, baking racks, pizza trays. Location: Kitchen/prep area. Condition of the Location: Substantial food and grease build-up.

HOTEL ALBUQUERQUE AT OLD TOWN - HOTEL ABQ GARDUNOS KITCHEN - 800 RIO GRANDE BLVD NW - Current Status: Conditional Approved

HOTEL ALBUQUERQUE AT OLD TOWN - 800 RIO GRANDE BLVD NW

Food Establishment Class C - HOTEL ABQ GARDUNOS KITCHEN

Inspection Date: 6/27/2025 Inspection #: PT0045083 Inspection Result: Conditional Approved

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: beverage station.

- Handwashing Cleanser, Availability

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

Observed no handwashing cleanser available at handwashing sink(s). Location: handwashing sink near the back wall of the kitchen.

Violation: Storage

- Prohibitions, Storage Areas

- Multiuse utensils which have been cleaned and sanitized can become contaminated with pathogens which can be transferred to food from utensils that have been stored on surfaces which have not been cleaned and sanitized. Instructed PIC to clean and sanitize utensils prior to continuing use, must be maintained cleaned in a regular schedule as prescribed by the code and to store items so that the risk of contamination prior to use is minimized. Instructed PIC to clean and sanitize the scooper and store it properly with handle facing up.

Observed utensils during a pause in use stored incorrectly. Utensil was not stored on a clean and sanitized portion of the equipment. Utensil Type: Scoop for the ice machine Location: scoop was laying on top of the machine. Condition of the Location: not stored in a clean and sanitized area.

Violation: Physical Facilities, Construction and Repair

- Wall and Ceiling Coverings and Coatings

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

Observed the following areas of the facility in disrepair. Observed ceilings in storage and food prep and cooking areas in disrepair. Several holes in the ceiling. Observed material flaking above utensils, food prep, and cooking areas, which could cause physical contamination to clean and sanitized equipment.

Violation: Plumbing

- System Maintained in Good Repair

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

Observed handwashing sink is not maintained in good repair or is not repaired by law. Observed faucet was not installed in the handwashing sink located at the beverage station.

Violation: Date Marking and Disposition

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

- Refrigeration helps prevents food from becoming a hazard by significantly slowing the growth of most microbes but not stopped. Over a period of time, organisms may increase their risk to public health in ready-to-eat foods. Time/temperature control for safety refrigerated foods must be consumed, sold or discarded by the expiration date therefore must not be altered or concealed. Instructed PIC to retrain food employees on ensuring the proper dating and disposition of food items.

Observed dating information on foods concealed, altered, or missing. Food: Taquitos, cherries with no date marking, cut lemons with no date, shamrock sour cream with no date sticker (there were two containers, one had a date sticker, and one did not). Location: Cooling units. Condition: date and food label are missing.

LOVE AND CARE CHILD DEVELOPMENT CENTER - 8302 ZUNI RD SE

Food Establishment Class C - LOVE AND CARE CHILD DEVELOPMENT CENTER

Inspection Date: 6/25/2025 Inspection #: PT0156749 Inspection Result: Approved

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the 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 inside kitchen utensil drawers and cabinets. The surface was made out of laminated wood and plastic. The condition of the surface was food debris build up.

Violation: Training Records

- Food Handler Cards

- Food Employees shall demonstrate their knowledge of safe Food handling practices through passing a test from a Food Handler Training Program, Approved by the Enforcement Authority, and possess a Valid Food Handler Card within thirty (30) days of employment in a Food Establishment unless the Food Employee is a Certified Food Protection Manager; the Food Employee does not prepare or handle TCS Food, provided that at a minimum, the Permit Holder assures the Food Employee complies with Part 16 of these rules; or The Food Employee is working as a Food Employee or volunteer of a Temporary Food Establishment or Charitable Food Provider, provided that at minimum, the Person In Charge is a Certified Food Protection Manager or has a Valid Food Handler Card. Instructed PIC to ensure that all food employees are properly trained in safe food handling practices.

Observed that food employees were not in possession of a food handler card or had been trained in another approved food safety course.

- 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: Testing Devices

- Sanitizing Solutions, Testing Devices

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

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

Violation: Cooling

- Cooling Methods

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

Observed TCS food items cooling in a method that does not facilitate the necessary rate of heat transfer to cool the food in an appropriate time frame. Location: Stove top Food Items: Cooked beans, cooked pasta Manner: Stored at room temperature

LOVES CANNABIS DISPENSARY - LOVES CANNABIS DISPENSARY - 1220 EUBANK BLVD NE, B - Current Status: Approved

LOVES CANNABIS DISPENSARY - 1220 EUBANK BLVD NE, B

Retail Food Establishment Cannabis Class 1 - LOVES CANNABIS DISPENSARY

Inspection Date: 6/24/2025 Inspection #: PT0161036 Inspection Result: Approved

PLAZA FELIZ CHILD DEVELOPMENT CENTER - PLAZA FELIZ CHILD DEVELOPMENT CENTER - 517 SAN PABLO ST SE, K - Current Status: Approved

PLAZA FELIZ CHILD DEVELOPMENT CENTER - 517 SAN PABLO ST SE, K

Food Establishment Class B - PLAZA FELIZ CHILD DEVELOPMENT CENTER

Inspection Date: 6/27/2025 Inspection #: PT0128574 Inspection Result: Approved

Violation: Hot & Cold Water Availability & Pressure

- Water System-Distribution, Delivery, and Retention

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

Observed facility with insufficient hot water. Location: Three compartment sink Manner: Hot water at three compartment sink was unable to reach 110 degrees f and did take a significantly amount of time to reach a temperature of 102 degrees f. Hot water ran for about 4 to five minutes.

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: Portioning salad into buffet style containers
Inappropriate Jewelry Observed: Bracelets

TACO BELL 37523 - TACO BELL 37523 - 8651 GOLF COURSE RD NW - Current Status: Conditional Approved

TACO BELL 37523 - 8651 GOLF COURSE RD NW

Food Establishment Class C - TACO BELL 37523

Inspection Date: 6/25/2025 Inspection #: RT-FOODEST-051749-2025 Inspection Result: Conditional Approved

Violation: Installation

- Handwashing Sinks, Installation, Water 85F

- A handwashing sink shall be equipped to provide water at a temperature of at least 85°F through a mixing valve or combination faucet. Instructed PIC to repair or replace handwashing sink so it has hot water available at all times.

Observed handwashing sink with hot water not readily available. Location: Both restrooms Condition: Handwashing sink was unable to achieve 85 degrees within a timely manner. Handwashing sink was tested in men's restroom immediately after employee use, hot water was unable to get to 85 degrees within ~40 seconds after starting the process of running the water continuously in the sink.

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: cambro containers, and other pans such as half pans, 3rd pans Manner: interior was wet visibly with containers directly nestled inside not allowing for the drying of containers.

- In-Use Utensils, Between-Use Storage

- Multiuse utensils which have been cleaned and sanitized can become contaminated with pathogens which can be transferred to food from utensils that have been stored on surfaces which have not been cleaned and sanitized. Instructed PIC to clean and sanitize utensils prior to continuing use, must be maintained cleaned in a regular schedule as prescribed by the code and to store items so that the risk of contamination prior to use is minimized.

Observed utensils during a pause in use stored incorrectly. Utensil was not stored on a clean and sanitized portion of the equipment. Utensil Type: Scoop, for bulk dry ingredients Location: By warewashing area Condition of the Location: scoops were stored on pinch style lid where interior of scoops were touching the lid portion that was touched with bare hands.

Violation: Physical Facilities

- Outer Openings, Protected

- Walls and roofs provide a barrier to protect the interior and foods from the weather, windblown dirt and debris, and flying insects. Perimeter walls and roofs of a food establishment shall effectively protect the establishment from the weather and the entry of insects, rodents, and other animals.

Observed doors to the outside that are not tight fitting, light can be seen at the edges, additionally back door was propped open utilizing a trash can and afterwards cardboard.

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

<p>Violation: Personal Cleanliness</p> <ul style="list-style-type: none"> - Effectiveness-Hair Restraints <ul style="list-style-type: none"> - 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. <p>Observed a food employee without proper hair restraints. Location: kitchen Activity: preparing food</p>
<p>Violation: Physical Facilities, Cleaning</p> <ul style="list-style-type: none"> - Cleaning, Frequency and Restrictions <ul style="list-style-type: none"> - 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 the flooring through facility, in particular behind and underneath equipment <p>Observed build up and debris on the flooring throughout the kitchen, storage, warewashing areas.</p>
<p>Violation: Physical Facilities, Construction and Repair</p> <ul style="list-style-type: none"> - Repairing-Premises, Structures, Attachments, and Fixtures-Methods <ul style="list-style-type: none"> - 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. <p>Observed the following areas of the facility in disrepair. Observed walls in disrepair having a large hole cut out of the wall underneath the soda dispensing station in the drive through, additionally observed other areas in the facility with gaps, crevices and holes, including around plumbing fixtures</p>
<p>Violation: Plumbing</p> <ul style="list-style-type: none"> - System Maintained in Good Repair, Repaired According to Law <ul style="list-style-type: none"> - 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. <p>Observed plumbing system coming from handwashing sink is not maintained in good repair or is not repaired by law. Observed plumbing from hand washing sink in kitchen area found in disrepair by heavy leak with grey water, pooling in cover and draining onto the floor, pooling on the floor.</p>

Violation: Knowledgeable

- Knowledgeable Person In Charge

- A designated person in charge that is knowledgeable about foodborne disease prevention, the Food Code, and local ordinance requirements is prepared to recognize conditions that may contribute to foodborne illness or that otherwise fail to comply with food safety regulations and is authorized to take appropriate preventive and corrective actions. The person in charge may demonstrate knowledge by having no priority violations, being a certified food protection manager, responding correctly to an inspector's questions as they relate to specific food operations. Instructed PIC that additional food safety training is required in the areas that deficiency was shown.

Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances. PIC was unable to verify what sanitizer they were utilizing, when sanitizer was tested it was out of concentration: PIC was unable to verify what the concentration or temperature requirements were for sanitizer. Educated PIC on what type of sanitizer they were utilizing, the sanitizer concentration and the temperature requirements.

Violation: Training Records

- Food Handler Cards

- Food Employees shall demonstrate their knowledge of safe Food handling practices through passing a test from a Food Handler Training Program, Approved by the Enforcement Authority, and possess a Valid Food Handler Card within thirty (30) days of employment in a Food Establishment unless the Food Employee is a Certified Food Protection Manager; the Food Employee does not prepare or handle TCS Food, provided that at a minimum, the Permit Holder assures the Food Employee complies with Part 16 of these rules; or The Food Employee is working as a Food Employee or volunteer of a Temporary Food Establishment or Charitable Food Provider, provided that at minimum, the Person In Charge is a Certified Food Protection Manager or has a Valid Food Handler Card. Instructed PIC to ensure that all food employees are properly trained in safe food handling practices.

Observed that food employees were not in possession of a food handler card or had been trained in another approved food safety course.

Violation: Use Limitations

- Wiping Cloths, Use Limitation

- Wiping cloths should be stored in a sanitizer solution to prevent pathogens from transferring to food. Change the sanitizer solution as needed to maintain proper concentration and avoid over-accumulation of organic material. Regular chemical test kits can ensure proper sanitizer concentration. While wiping down surfaces with reusable wet cloths is acceptable, it doesn't meet the requirements for cleaning and sanitizing food contact surfaces. Dry cloths and disposable towels are acceptable for situations where full cleaning isn't needed. To effectively clean and sanitize food contact surfaces, remove organic material with detergents or cleaners, then apply a sanitizing solution of appropriate temperature and chemical concentration. The solution should stay on the surface for a specific contact time and follow the manufacturer's EPA-registered label. Instructed PIC to retrain employees on wiping cloths use requirements and restrictions and to discontinue misuse of wiping cloths.

Observed wiping cloths improperly used. Observed wiping cloths stored outside of wiping bucket stored on storage surfaces.

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, storage area Location: Make station Condition of the Location: single use articles, and scoops dirty or stored on dirty surfaces with build up.

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

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Make line Concentration: below 200ppm, approximately 100ppm Temperature: 69 degrees F