



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

Summary Table
Consumer Health Protection Inspections Performed
6/9/2025-6/13/2025
Report Amended on 6/16/2025 for clerical errors

AZUMA SUSHI AND TEPPAN - 4701 SAN MATEO BLVD NE

| Permit # | Inspection Date | Permit Current Status | Inspection ID Number | Inspection Type | Inspection Status | Report Pg # |
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| PT0127824 | 6/11/2025 | Open - Conditional Approved | RT-FOODEST-049362-2025 | Corrective Action Compliance | Conditional Approved | 1 |
| PT0127824 | 6/11/2025 | Open- Conditional Approved | PT0127824 | Routine Food Establishment Inspection | Closure Re-Inspection Required | 1 |

CDP LLC - 1218 SAN PEDRO DR SE

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| PT0159696 | 6/12/2025 | Open - Approved | RT-CANAPRO-005164-2025 | Routine Cannabis Processor Inspection | Approved | 10 |

CDP LLC - 1001 CANDELARIA RD NE

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| PT0158684 | 6/12/2025 | Open - Approved | RT-CANAPRO-005188-2025 | Routine Cannabis Processor Inspection | Approved | 10 |

CENTRAL GRILL AND COFFEE HOUSE - 2056 CENTRAL AVE SW

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Denny's 6301 - 1602 COORS BLVD NW

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| Domino's Pizza - 1016 Juan Tabo Blvd NE, M | | | | | | |
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| Edelweiss AM R G German Club - 4821 Menaul Blvd NE | | | | | | |
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| PT0160359 | 6/12/2025 | Open - Approved | PT0160359 | Routine Food Establishment Inspection | Approved | 14 |
| Equilibrium Cannabis Company - 9370 Coors BLVD NW, 600 | | | | | | |
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| PT0161731 | 6/11/2025 | Open - Approved | PT0161731 | Routine Retail Cannabis Inspection | Approved | 15 |
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| Fastino's - 3723 4TH ST NW | | | | | | |
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| FOODEST-2025-00421 | 6/9/2025 | Open - Approved | RT-FOODEST-004638-2025 | Routine Food Establishment Inspection | Approved | 15 |
| Huong Thao Vietnamese Restaurant- 1016 Juan Tabo NE, B | | | | | | |
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| PT0045955 | 6/12/2025 | Open - Conditional Approved | PT0045955 | Routine Food Establishment Inspection | Conditional Approved | 17 |
| Il Vicino International LLC- 10701 Coors Rd NW | | | | | | |
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| PT0104061 | 6/9/2025 | Open - Approved | RT-FOODEST-046327-2025 | Routine Food Establishment Inspection | Approved | 19 |
| Los Felix Mexican Restaurant - 6219 Montgomery Blvd NE | | | | | | |
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| Nagomi Japanese Restaurant - 2400 Juan Tabo NE, G | | | | | | |
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| PT0154709 | 6/16/2025 | Open - Approved | RT-FOODEST-050092-2025 | Corrective Action Compliance | Approved | 34 |
| PT0154709 | 6/13/2025 | Open - Approved | PT0154709 | Routine Food Establishment Inspection | Closure Re-Inspection Required | 34 |
| Weck's - 770 Coors Blvd NW | | | | | | |
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| PT0155749 | 6/12/2025 | Open - Approved | PT0155749 | Routine Food Establishment Inspection | Unsatisfactory Re-Inspection required | 39 |
| Taco Bell 1968 - 9600 Montgomery Blvd NE | | | | | | |
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| PT0116985 | 6/9/2025 | Open - Approved | PT0116985 | Routine Food Establishment Inspection | Approved | 36 |
| Tennis Club of Albuquerque - 2901 Indian School Rd NE | | | | | | |
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| FOODEST-2025-00411 | 6/13/2025 | Open - Approved | RT-FOODEST-005303-2025 | Routine Food Establishment Inspection | Approved | 37 |
| Theobroma Chocolatier - 12611 Montgomery Blvd NE, A5 | | | | | | |
| Permit # | Inspection Date | Permit Current Status | Inspection ID Number | Inspection Type | Inspection Status | Report Pg # |
| PT0157517 | 6/11/2025 | Open - Approved | PT0157517 | Routine Retail Food Inspection | Approved | 38 |
| Taqueria Azteca – 1725 Broadway Blvd SE | | | | | | |
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| PT0152662 | 6/10/2025 | Open - Approved | PT0152662 | Routine Mobile Food Inspection | Approved | 42 |
| Subway - 11111 Menaul Blvd NE | | | | | | |
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| PT0156149 | 6/12/2025 | Open - Approved | PT0156149 | Routine Food Establishment Inspection | Approved | 42 |

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

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

APPROVED

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

CONDITIONAL APPROVED

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

UNSATISFACTORY

An "Unsatisfactory" grade indicates that a facility has not met the required standards but is allowed to continue operating temporarily while corrective actions are completed. A red "Unsatisfactory" sticker will be displayed at the facility for the duration of this grade. This is a temporary status and requires timely follow-up to verify compliance.

CLOSED

A "Closed" grade is assigned when violations pose a significant risk to public health, requiring the facility to immediately cease operations. The facility must remain closed until corrective actions have been completed and verified. A facility with this grade will display an orange "Closed" sticker for the duration of the closure.



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AZUMA SUSHI AND TEPPAN - AZUMA SUSHI AND TEPPAN - 4701 SAN MATEO BLVD NE - Current Status: Conditional Approved

AZUMA SUSHI AND TEPPAN - 4701 SAN MATEO BLVD NE

Food Establishment Class C - AZUMA SUSHI AND TEPPAN

Date: 6/11/2025 Corrective Action Compliance Result: Conditional Approved

- Facility during in the inspection were satisfactorily completed to be in compliance changing status to Conditional Approved including:
 - Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition
 - Common Name-Working Containers
 - Time/Temperature Control for Safety Food, Cold Holding
 - Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch
 - Packaged and Unpackaged Food-Separation, Packaging, and Segregation, Cross Contamination

AZUMA SUSHI AND TEPPAN - 4701 SAN MATEO BLVD NE

Food Establishment Class C - AZUMA SUSHI AND TEPPAN

Inspection Date: 6/11/2025 Inspection #: PT0127824 Inspection Result: Closure Re-Inspection Required

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.

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

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

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

Violation: Date Marking and Disposition

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

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

- Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: Prep top cooler and walk in cooler Food Items: Unknown food item and sushi sauce

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 walls and ceilings and to clean and sanitize area

Observed build up and debris on the floor and walls and ceilings though out the kitchen area. under kitchen equipment and the hard to reach areas

- Drying Mops

- 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.

Observed a soiled mop not in use, stored directly on the floor.

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

- Food Storage Containers Identified with Common Name of Food

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

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: spices Location: dry storage rack

Violation: Poisonous and Toxic/Chemical Substances

- Common Name-Working Containers

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

Observed working containers used for storing poisonous or toxic materials taken from bulk supplies not properly labeled or identified. Container Type: spray bottles Alleged Material: Degreaser and soap

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: sushi bar

Violation: Ventilation and Hood Systems

- Ventilation Hood Systems, Drip Prevention and Adequacy

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur. Condition: Filter vents with grease build up

- 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: Throughout kitchen area and bathrooms

Violation: Storage

- In-Use Utensils, Between-Use Storage

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

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container. Utensil Type: scoops and bowls Location: dry storage area Condition of the Location: scoops and bowls stored with food products with handles directly touching the food product

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.

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 on coolers, fryers, stoves, soda machine The condition of the surface was food and soil debris build up

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: back kitchen main line and prep area Activity: actively prepping and cooking with open food items

- 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: Actively working with open food items Inappropriate Jewelry Observed Wrist watch, bracelet.

Violation: Plumbing

- System Maintained in Good Repair, Repaired According to Law

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

Observed drain pipes under wok station is not maintained in good repair or is not repaired by law. Observed faucet found in disrepair by leaking grey water directly onto the floor below

- 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 handwashing sink in back prep area and prep sink in back prep area is not maintained in good repair or is not repaired by law. Observed faucets found in disrepair by leaking fresh water from faucet

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drain in servers station

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 fish, and Cucumbers Condition: raw fish stored directly over ready to eat cucumbers

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.

Violation: Training Records

- Certified Food Protection Manager

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

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

- Food Handler Cards

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

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

Violation: 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: 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: Records

- Calibration Logs

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

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

- Temperature Logs

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

Observed that the food establishment does not have temperature logs available for TCS foods items.

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 on cutting boards and prep tables

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: back prep table and food carts Food Items: Shell eggs 55°F Mixed Vegetables 47°F Butter 47°F

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: multiple buckets in facility Concentration: 50 -100 ppm

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: servers station Condition of the Location: Brown and green slime substance on inside of ice machine

Observed utensil food-contact surface with the build up of soil residues. Utensil Type: Chef knives Location: Back kitchen prep area above prep sink Condition of the Location: Dried food and soil debris build up

CDP LLC - CDP LLC - 1218 SAN PEDRO DR SE - Current Status: Approved

CDP LLC - 1218 SAN PEDRO DR SE

Food Processing Establishment Cannabis Class C - CDP LLC

Inspection Date: 6/12/2025 Inspection #: RT-CANAPRO-005188-2025 Inspection Result: Approved

CDP LLC - CDP LLC - 1001 CANDELARIA RD NE - Current Status: Approved

CDP LLC - 1001 CANDELARIA RD NE

Food Processing Establishment Cannabis Class C - CDP LLC

Inspection Date: 6/12/2025 Inspection #: RT-CANAPRO-005164-2025 Inspection Result: Approved

CENTRAL GRILL AND COFFEE HOUSE - 2056 CENTRAL AVE SW

Food Establishment Class C - FOOD SERVICE CENTRAL GRILL AND COFFEE HOUSE

Inspection Date: 6/13/2025 Inspection #: PT0135545 Inspection Result: Approved

Violation: Lighting

- Light Bulbs, Protective Shielding

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

Observed light bulbs with no protective shielding, coating or by other means shatter resistant. Location: Food storage room equipment, utensils, linens, unwrapped single service articles.in storage not protected. Storage room lights not protected. with shatter proof shielding or caps lights are of food items .

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: Kitchen. walk in cooler door and reach in small refrigerator doors gaskets damaged and in need of replacement at the time of inspection.

Violation: Physical Facilities, Construction and Repair

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

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

Observed hallway food areas constructed of walls missing the required base coving at the time of inspection.

Violation: Storage

- Food Storage, Prohibited Areas

- Packages that are not watertight may allow entry of water that has been exposed to unsanitary exterior surfaces of packaging, causing the food to be contaminated. This may also result in the addition of water to the food that is unclaimed in the food's formulation and label. Packaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water. Instructed PIC that the improperly stored food must not be used in the operations of the food establishment.

Observed food stored improperly under a miscellaneous source of contamination. Location. Walk in freezer. Frozen case of chicken stored on the freezer floor at the time of inspection.

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. Quat test strips.

Violation: Time as Public Health Control

- Time as a Public Health Control, Written Procedures, Labeling

- Instructed PIC that food must be labeled indicating when the food was removed from temperature control or indication of the maximum holding time. Reminded that the time must be appropriately indicated as this is the sole method being utilized for the protection and safety of the food. Facility voluntarily discarded food items with no time markings

Observed no marking or identification signifying when the food was removed from temperature control or indication of the maximum holding time. Location: Prep table in cooking area shelled eggs without the required time stamp as to when shelled eggs were stored at room temperature

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed utensil food-contact surface with the buildup of soil residues. Utensil Can opener and meat Slicer Location: kitchen prep areas. slicer and Can opener with dry soil residue at the time of inspection.

DENNYS 6301 - Dennys 6301 - 1602 COORS BLVD NW - Current Status: Approved

DENNYS 6301 - 1602 COORS BLVD NW

Food Establishment Class C - Dennys 6301

Inspection Date: 6/9/2025 Inspection #: RT-FOODEST-046710-2025 Inspection Result: Unsatisfactory Re-Inspection required

Violation: Ventilation and Hood Systems

- Cleaning Ventilation Systems, Nuisance and Discharge Prohibition

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

Observed interior intake and exhaust air ducts with debris build up. Location: In the kitchen/warewashing area

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

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

Violation: Physical Facilities, Construction and Repair

- Floors, Walls and Ceilings-Cleanability

- Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, maintained and/or installed from materials so that they are SMOOTH and EASILY CLEANABLE. Instructed person in charge to remove. Repair Person was on site at the time of re- inspection making repairs.

Observe Flooring not smooth and easily cleanable. Surface was located in Kitchen and ware wash area. Surface was made out of tile and Poor repair with Damage, Cracking and broken

Observed Numerous Holes and gaps through stock area and cookline area.

DOMINOS PIZZA - DOMINOS PIZZA - 1016 JUAN TABO BLVD NE, M - Current Status: Approved

DOMINOS PIZZA - 1016 JUAN TABO BLVD NE, M

Food Establishment Class C - DOMINOS PIZZA

Inspection Date: 6/13/2025 Inspection #: PT0159080 Inspection Result: Approved

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: in facility Activity: preparing pizza on prep line, restocking equipment such as pans.

EDELWEISS AM R G GERMAN CLUB - EDELWEISS FSE - 4821 MENAUL BLVD NE - Current Status: Approved

EDELWEISS AM R G GERMAN CLUB - 4821 MENAUL BLVD NE

Food Establishment Class C - EDELWEISS FSE

Inspection Date: 6/12/2025 Inspection #: PT0160359 Inspection Result: Approved

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the floors in the kitchen area.

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.

Equilibrium Cannabis Company - Retail Equilibrium Cannabis Company - 9370 Coors BLVD NW, 600 - Current Status: Approved

Equilibrium Cannabis Company - 9370 Coors BLVD NW, 600

Retail Food Establishment Cannabis Class 1 - Retail Equilibrium Cannabis Company

Inspection Date: 6/11/2025 Inspection #: PT0161731 Inspection Result: Approved

Equilibrium Cannabis Company - Food processor Equilibrium Cannabis Company - 9370 Coors BLVD NW, 600 - Current Status: Approved

Equilibrium Cannabis Company - 9370 Coors BLVD NW, 600

Food Processing Establishment Cannabis Class C - Food processor Equilibrium Cannabis Company

Inspection Date: 6/11/2025 Inspection #: RT-CANAPRO-005186-2025 Inspection Result: Approved

FASTINOS-PT0115516 - Fastino's - 3723 4TH ST NW - Current Status: Approved

FASTINOS-PT0115516 - 3723 4TH ST NW

Food Establishment Class C - Fastino's

Inspection Date: 6/9/2025 Inspection #: RT-FOODEST-004638-2025 Inspection Result: Approved

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| <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 and to clean and sanitize floor underneath equipment and three compartment sink; in between equipment. <p>Observed build up and debris on the floor underneath equipment and three compartment sink; in between equipment.</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"> - 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 replace missing ceiling tile with material that is smooth and easily cleanable. <p>Observed ceiling area is not smooth and easily cleanable at the time of inspection by observing 2 ceiling tiles missing.</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> |
| <p>Violation: Cold Holding</p> <ul style="list-style-type: none"> - Cold Holding Capacities-Equipment <ul style="list-style-type: none"> - 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 that can maintain required cold holding temperatures of 41°F or less. Instructed PIC to discontinue use of prep top cooler, make repairs necessary to have adequate cold holding equipment or replace prep top cooler with sufficient equipment. <p>Observed insufficient cold holding equipment to properly hold food cold. Location: kitchen line Equipment type: prep top cooler Condition: Observed ambient temperature of prep top cooler temping at 58°F.</p> |

Violation: Date Marking and Disposition

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

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

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

Location: walk in cooler

Food items: marinara sauce, pasta salad, cut vegetables

Expiration date: no date marked

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

Location: walk in cooler

Food item: basil cream sauce - rop cook/chill bag

Expiration date: 06-05-25

HUONG THAO VIETNAMESE - HUONG THAO VIETNAMESE RESTAURANT - 1016 JUAN TABO BLVD NE, B - Current Status: Conditional Approved

HUONG THAO VIETNAMESE - 1016 JUAN TABO BLVD NE, B

Food Establishment Class C - HUONG THAO VIETNAMESE RESTAURANT

Inspection Date: 6/12/2025 Inspection #: PT0045955 Inspection Result: Conditional Approved

Violation: Food Separation

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

- Pathogens can be transferred to food from utensils that have been stored on surfaces which have not been cleaned and sanitized. They may also be passed on by consumers or employees directly, or indirectly from used tableware or food containers. Food must only contact surfaces of equipment and utensils that have been properly cleaned and sanitized, single-service articles, or linens that have been properly laundered. Instructed PIC that the food in contact with the unapproved source must not be used in the operation of the food establishment unless it can be made wholesome through cleaning or cooking. Instructed PIC to remove bottled sodas and to remove ice and to clean and sanitize ice bin.

Observed food contacting an unapproved surface. Location: Inside Ice Bin. Food Item: ice. Contamination reason: Observed bottles of sodas stored in the ice bin, immersed and in contact with ice used for drinks in facility 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 at the time of inspection.

- 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 at the time of inspection.

Violation: Toilet Facilities

- Toilet Rooms, Enclosed

- Instructed to enclose and provide the toilet rooms with a tight-fitting and self-closing door; and, that they must be maintained closed except during cleaning and maintenance.

Observed toilet room is not equipped with a tight-fitting self-closing door; or the door is propped open.

- Toilet Room Receptacle, Covered

- Instructed to provide a covered receptacle for sanitary napkins.

Observed no covered waste receptacle in toilet room used by females at the time of inspection.

Violation: Cooling

- Cooling

- Instructed PIC to use an alternate method of cooling to minimize the opportunity for pathogen growth; recommended to utilize one or more methods such as 1) Place the food in a shallow pan 2) Separate the food into smaller or thinner portions 3) Use rapid cooling equipment 4) Stir the food in a container placed in an ice/water bath 5) Use containers that facilitate heat transfer 6) Only partially cover product, if protected from overhead contamination. Re-educated PIC and employee on cooling requirements for food items after cooking, before placing in prep top cooler. Violation corrected by observing employee place container of shrimp into ice bath.

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: prep top cooler. Food Items: Cooked shrimp Manner: Observed cooked shrimp temping at 90°F. Upon inquiring with PIC, they stated that they just finished cooking it.

IL VICINO INTERNATIONAL LLC - Il Vicino Wood Oven Pizza - 10701 COORS RD NW - Current Status: Approved

IL VICINO INTERNATIONAL LLC - 10701 COORS RD NW

Food Establishment Class C - Il Vicino Wood Oven Pizza

Inspection Date: 6/9/2025 Inspection #: RT-FOODEST-046327-2025 Inspection Result: 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 available. Location: both designated men and womens restrooms Condition: 81-82F

Violation: Surface Condition

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

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

Observed nonfood contact surface that was not smooth, due to damage or poor maintenance such as shelving, and cabinets. The surface was located throughout kitchen facility, in the front and back areas The condition of the surface was in poor repair with molding coming off the wall, pitting, damaged coatings.

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| <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 throughout kitchen, storage areas, inside equipment such as reach in cooler compressor areas, cabinets, cubbies The condition of the surface was covered in significant debris build up</p> |
| <p>Violation: Receptacle Condition</p> <ul style="list-style-type: none"> - Area, Enclosures and Receptacles, Good Repair <ul style="list-style-type: none"> - Waste must be stored in enclosures that are in good repair so that they are inaccessible to insects and rodents. Instructed PIC to repair drain in enclosure to ensure proper drainage of waste water. <p>Observed the waste enclosures to be in poor repair. The condition of the enclosures: enclosure had significant standing water with drain not properly functioning.</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: make line Activity: food preparation such as pizzas, salads, bread</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 <p>Observed significant build up and debris on the walls and floors throughout the facility, in kitchen, warewashing, dry storage, food preparation areas</p> |

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 walls and wall attachments such as coving strips in poor repair throughout service area, food preparation areas, warewashing, and storage areas. Walls had significant gaps, holes, crevices and in poor repair present. Floor coving strips were coming off the walls with significant debris present on the unattached coving strips and wall behind them.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type Ice machine. Location: Kitchen prep area. Interior of the ice Machine ceiling with a Black like soil residue at the time of inspection.

LOS FELIX MEXICAN RESTAURANT - LOS FELIX MEXICAN REST - 6219 MONTGOMERY BLVD NE - Current Status: Closure Re-Inspection Required

LOS FELIX MEXICAN RESTAURANT - 6219 MONTGOMERY BLVD NE

Food Establishment Class C - LOS FELIX MEXICAN REST

Inspection Date: 6/10/2025 Inspection #: RT-FOODEST-024963-2025 Inspection Result: Closure Re-Inspection Required

Violation: Designated Areas

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

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

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

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| <p>Violation: Operation and Maintenance</p> <ul style="list-style-type: none"> - Handwashing Cleanser, Availability <ul style="list-style-type: none"> - 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. <p>Observed no handwashing cleanser available at handwashing sink(s). Location: hand wash sink</p> |
| <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 inadequately collecting grease and condensation allowing for accumulation and drips to occur. Condition: substantial grease build up.</p> |
| <ul style="list-style-type: none"> - Cleaning Ventilation Systems, Nuisance and Discharge Prohibition <ul style="list-style-type: none"> - 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. <p>Observed interior intake and exhaust air ducts with debris build up. Location: Kitchen area above cooking equipment.</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, walls, ceilings, door handles and prep tables and cold holding units and to clean and sanitize floors, walls, ceilings, door handles and prep tables and cold holding units. <p>Observed build up and debris on the floors, walls, ceilings, door handles and prep tables and cold holding units .</p> |
| <p>Violation: Physical Facilities, Construction and Repair</p> <ul style="list-style-type: none"> - Surface Characteristics-Indoor Areas <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 area of concern so that it is maintained or is easily cleanable. <p>Observed Vinyl composite tile in kitchen and storage area is not easily cleanable. The surface was made out of Vinyl composite tile (VCT) .</p> |

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| <p>Violation: Pest Control</p> <ul style="list-style-type: none"> - Controlling Pests, Inspection/Harborage <ul style="list-style-type: none"> - Insects and other pests are capable of transmitting disease to humans by contaminating food and food-contact surfaces. Effective measures must be taken to eliminate their presence in food establishments. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by using methods such as trapping devices or other means of pest control. Instructed PIC to remove any dead pests or pest fecal material and to have a professional pest control company set traps and perform treatment as needed. Facility is to provide EHD with appropriate pest control records. <p>Observed pests in the facility with no control methods in place. Pest Type: substantial amount of cockroaches Pest Condition: Observed both dead and alive cockroaches in several areas of facility.</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: Prep top cooler Pest Type: cockroach Pest Condition: living and dead Number of Pests Present: unknown</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 kitchen area and storage area. The surface was made out of metal and stainless steel. The condition of the surface has heavy grease build up</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 warewashing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions.

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

- System Maintained in Good Repair

- 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 janitor sink is not maintained in good repair or is not repaired by law. Observed janitor sink found in disrepair by missing strainer.

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drain near three compartment sink.

Violation: Food Separation

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

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

Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping.
Location: reach in cooler near soda dispensing machine. Food Item: precooked shrimp

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: 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: reach in cooler near soda dispensing machine. Food Items: salsa 50°F, precooked shrimp 50°F

- Cold Holding Capacities-Equipment

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

Observed insufficient cold holding equipment to properly hold food cold. Location: reach in cooler near back door, walk in cooler and reach in cooler near soda dispensing machine. Condition: improperly functioning not maintaining temperature of 41°F and below.

Violation: Availability

- Cleaning Agents and Sanitizers, Availability

- Instructed pic to remake chlorine sanitizer solution to proper parts per million (PPM) of 50 to 100 (PPM). Advised PIC sanitizer solution must be made at the start of each work day and replaced every four hours or more frequently depending on usage.

Observed: wiping cloth sanitizer solution testing above required parts per million (PPM) of 50 to 100 (PPM).

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: prep top cooler, cooking equipment and utensils. Location: kitchen area Condition of the Location: substantial cockroach droppings and dead cockroach build up.

Violation: Date Marking and Disposition

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

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: Reach in cooler near soda dispensing machine. Food Items: Precooked shrimp Expiration Dates: No dates available

NAGOMI JAPANESE RESTAURANT - NAGOMI JAPANESE RESTAURANT - 2400 JUAN TABO BLVD NE, G - Current Status: Conditional Approved

NAGOMI JAPANESE RESTAURANT - 2400 JUAN TABO BLVD NE, G

Food Establishment Class C - NAGOMI JAPANESE RESTAURANT

Inspection Date: 6/12/2025 Inspection #: PT0135744 Inspection Result: Conditional Approved

Violation: Ventilation and Hood Systems

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur, observed grease and condensation drip on to and contaminating equipment surface. Location: on the wall and ceiling areas Equipment: hood ventilation system and fryer

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed grease, build up and debris on the floors, walls and ceiling in kitchen area at the time of inspection.

Violation: Physical Facilities, Construction and Repair

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

- When cleaning is accomplished by spraying or flushing, coving and sealing of the floor/wall junctures is required to provide a surface that is conducive to water flushing. Grading of the floor to drain allows liquid wastes to be quickly carried away, thereby preventing pooling which could attract pests such as insects and rodents or contribute to problems with certain pathogens such as *Listeria monocytogenes*. Instructed PIC to repair missing floor and wall juncture area underneath three compartment sink.

Observed floor and wall juncture covering missing or damaged underneath three compartment sink at the time of inspection.

- Floors, Walls and Ceilings-Cleanability

- Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, maintained and/or installed from materials so that they are SMOOTH and EASILY CLEANABLE. Instructed person in charge to repair wall area.

Observed wall underneath three compartment sink is not smooth and easily cleanable. Observed a section of the wall was removed to allow access to plumbing system.

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 for three compartment sink at the time of inspection.

Violation: Preventing Contamination From Hands

- Preventing Contamination from Hands, No Barehand Contact with RTE food
 - Except when washing fruits and vegetables or ready-to-eat food that is being added as an ingredient to food that will be cooked to a temperature of at least 145 degrees. Handwashing with plain soap and water, as specified in the Food Code, may not be an adequate intervention to prevent the transmission of pathogenic microbes to ready-to-eat foods via bare hand contact. Cooking foods to the temperatures required in the Food Code will reduce the likelihood of survival of pathogens that might be transferred from an employee's hands to the surface of the ready-to-eat foods. Instructed PIC that the food contacted by the employee with bare hands must not be used in the food operation and that employees must be retrained on bare hand contact procedures with ready-to-eat food.

Observed a food employee touching ready-to-eat food with bare hands. Location: Kitchen line area Activity: Observed employee placing ready to eat pickled food item on plate with bare hands.

Violation: Training Records

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

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

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

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

Violation: Use Limitations

- Wiping Cloths, Use Limitation

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

Observed wiping cloths improperly used. Observed wiping cloths used for sanitizing surfaces stored on the counter top and not in the sanitizer container at the time of inspection.

NOB HILL FIREHOUSE - NOB HILL FIREHOUSE BAR 2 (LOWER LEVEL) - 3201 CENTRAL AVE NE - Current Status: Approved

NOB HILL FIREHOUSE - 3201 CENTRAL AVE NE

Food Establishment Class B - NOB HILL FIREHOUSE BAR 2 (LOWER LEVEL)

Inspection Date: 6/12/2025 Inspection #: PT0159532 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 ware washing area The surface was made out of metal The condition of the surface had debris build up on the exterior

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap under three compartment sink two different pipes one from three compartment sink and one from ware washing machine pipes are inside drain.

Violation: Food Separation

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

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

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

Location: Back Prep Area Food Item: Container of Ice

pic covered ice at time of inspection with a lid

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: 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 or temperature 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/temperature based solution testing kits or device.

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

PAPA JOHNS PIZZA - 417 TRAMWAY BLVD NE, 4

Food Establishment Class C - PAPA JOHNS PIZZA

Inspection Date: 6/11/2025 Inspection #: PT0155327 Inspection Result: Approved

Violation: Poisonous and Toxic/Chemical Substances

- Common Name-Working Containers

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

Observed working containers used for storing poisonous or toxic materials taken from bulk supplies not properly labeled or identified. Container Type: Spray Bottle Alleged Material: Quat sanitizer

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: Warewashing and prep areas. Manner: Observed strainer filled with utensils and equipment stored in the basin of the hand washing sink at the time of inspection.

- Hand Drying Provision

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

Observed no approved method of hand drying at handwashing sink(s) available by observing paper towel dispensers are empty at the time of inspection. Location: men's and women's restrooms. Hand drying provision: Paper Towels

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| <p>Violation: Ventilation and Hood Systems</p> <ul style="list-style-type: none"> - Mechanical-Ventilation <p>Instructed PIC to have ventilation system inspected for obnoxious odor remediation.</p> <p>Observed an obnoxious odor coming from men's restroom and warewashing / prep area at the time of inspection.</p> |
| <p>Violation: Maintenance and Operation</p> <ul style="list-style-type: none"> - Cutting Surfaces <p>Cutting surfaces such as cutting boards and blocks that become scratched and scored may be difficult to clean and sanitize. As a result, pathogenic microorganisms transmissible through food may build up or accumulate. These microorganisms may be transferred to foods that are prepared on such surfaces. Instructed PIC to resurface the cutting board, or discard if not capable of being resurfaced.</p> <p>Observed cutting surface with deep scratches and scoring which limit the ability to be effectively cleaned and sanitized. Location: Prep Cart Type: Hard Plastic</p> |
| <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. <p>Observed doors to the outside that are not tight fitting, light can be seen at the bottom edges.</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: food prep area and pizza making line Activity: preparing food items.</p> |

Violation: Physical Facilities, Construction and Repair

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

- When cleaning is accomplished by spraying or flushing, coving and sealing of the floor/wall junctions is required to provide a surface that is conducive to water flushing. Grading of the floor to drain allows liquid wastes to be quickly carried away, thereby preventing pooling which could attract pests such as insects and rodents or contribute to problems with certain pathogens such as *Listeria monocytogenes*. Instructed PIC to have wall and floor junction covering repaired.

Observed floor and wall junction covering not available on floor wall junction area next to service sink at the time of inspection.

Violation: Toilet Facilities

- Toilet Rooms, Enclosed

- Instructed to enclose and provide the toilet rooms with a tight-fitting and self-closing door; and, that they must be maintained closed except during cleaning and maintenance.

Observed toilet room is not equipped with a tight-fitting self-closing door; or the door is propped open. Observed self closing mechanisms are broken on both doors for the restrooms.

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.

QUALITY INN & SUITES - 1315 MENAUL BLVD NE

Food Establishment Class B - QUALITY INN & SUITES FOOD

Date: 6/16/2025 Corrective Action Compliance Result: Approved

Facility has sent documentation to EHD demonstrating and verified through site visit that the following violations were satisfactorily completed to be in compliance changing status to Approved:

- Handwashing Sinks, Installation, Water 85F
- Water System-Distribution, Delivery, and Retention

QUALITY INN & SUITES - 1315 MENAUL BLVD NE

Food Establishment Class B - QUALITY INN & SUITES FOOD

Inspection Date: 6/13/2025 Inspection #: PT0154709 Inspection Result: Closure Re-Inspection Required

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 available. Location: Kitchen Area Condition: 50 degrees f

Violation: Hot & Cold Water Availability & Pressure

- Water System-Distribution, Delivery, and Retention

- 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: kitchen area hand washing sink Manner: low stream of water coming out of hand washing sink faucet

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed kitchen area in disrepair by holes in ceiling in multiple places in kitchen area

- 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: Cold Holding

- Time/Temperature Control for Safety Food, Cold Holding

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

Observed food items in cold holding unit measuring above 41°F. Location: inside reach in cooler in kitchen area Food Items: Containers of Cottage Cheese and Green Chili Stew Temperature: Cottage Cheese 50.2 Degrees F and Green Chili Stew 86 Degrees F

pic discarded food and was educated about cold holding processes

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.

TACO BELL 1968 - 9600 MONTGOMERY BLVD NE

Food Establishment Class C - TACO BELL 1968

Inspection Date: 6/9/2025 Inspection #: PT0116985 Inspection Result: Approved

Violation: Plumbing

- System Maintained in Good Repair, Repaired According to Law

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

Observed floor drain near three compartment sink is not maintained in good repair or is not repaired by law. Observed floor drain near three compartment sink found in disrepair by missing strainer.

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: Undercounter cooler

Food Items: Diced tomatoes, Shredded cheese

Temperature: Diced tomatoes 45°F Shredded cheese 55°F

- Cold Holding Capacities-Equipment

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

Observed insufficient cold holding equipment to properly hold food cold.

Location: Undercounter cooler cook line

Condition: Not maintaining temperature of 41°F or below. Unit measured at 55°F

TENNIS CLUB OF ALBUQ - 2901 INDIAN SCHOOL RD NE

Food Establishment Class C - TENNIS CLUB OF ALBQ SNACK

Inspection Date: 6/13/2025 Inspection #: RT-FOODEST-005303-2025 Inspection Result: Approved

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed Kitchen Area in disrepair by missing/cracked floor tiles and hole near electrical cover

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 Kitchen Area underneath employee reach in cooler.

Violation: Miscellaneous

- Miscellaneous Sources of Contamination

- 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. Predefined Comment: Method of contamination: Ice machine located in dining area being used for the snack bar and also being used by club members. members using cups to get ice out of the machine Food that was contaminated: Ice Location: in dining areas where ice machine is located

cease consumers from using ice machine due to possible cross contamination that occur which would lead to adulterated food

please drain and clean and sanitize machine do not have consumers use ice machine only employees and use for snack bar can occur

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.

Theobroma Chocolatier - Theobroma Chocolatier - 12611 MONTGOMERY BLVD NE, A5 - Current Status: Approved

Theobroma Chocolatier - 12611 MONTGOMERY BLVD NE, A5

Retail Food Establishment Class 5 - Theobroma Chocolatier

Inspection Date: 6/11/2025 Inspection #: PT0157517 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 retail area. The surface was the freezer interior. The condition of the surface was ice build-up inside the freezer.

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: 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.

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

WECKS - 770 COORS BLVD NW

Food Establishment Class C - WECKS

Inspection Date: 6/12/2025 Inspection #: PT0155749 Inspection Result: Unsatisfactory Re-Inspection required

Violation: Installation

- Handwashing Sinks-Numbers and Capacities

- 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 a self-closing, slow-closing or metered faucet at the handwashing sink fail to provide a flow of water for 15 seconds without reactivation of the faucet. Location: West back hand wash station. Hot and Cold water had very low pressure.

Violation: Physical Facilities

- Outer Openings, Protected

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

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

Violation: Surface Condition

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

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

Violation: Training Records

- Food Handler Cards
 - Food handler cards shall be kept by the Food Employee on their Person while working as a Food Employee or volunteer for a Food operation, or a copy shall be kept on file by the current employer and be made available for inspection by the Enforcement Authority. If trained through another approved method; records of the training shall be maintained for the duration of the Food Employees employment. Instructed PIC to provide updated training records to EHD for review. Predefined Comment: 2. 9-6-1i General
The PIC was unable to provide records of training or certification of food employees.

Violation: Testing Devices

- Food Temperature Measuring Devices
 - 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.

Observed food temperature measuring devices were not provided or readily accessible to measure hot holding, reheating, cold holding TCS food items.

Violation: Thawing

- Thawing Method

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

Observed frozen time/temperature control for safety food improperly thawing. Food: Carne adovada. Location: Underneath the side of the three compartments sink in a tub of warm water thawing .

Violation: Time as Public Health Control

- Time as a Public Health Control, Written Procedures, Labeling

- Instructed PIC that food must be labeled indicating when the food was removed from temperature control or indication of the maximum holding time. Reminded that the time must be appropriately indicated as this is the sole method being utilized for the protection and safety of the food. Facility voluntarily discarded food items with no time markings.

Observed no marking or identification signifying when the food was removed from temperature control or indication of the maximum holding time. Location: Prep table cooking area was butter and waffle batter with egg without the required time stamp.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine, and Fountain Drink ice holders. equipment's in in the server ally. Interiors of Bothe equipment's had a Black and brown soil residue at the time of inspection.

Violation: Date Marking and Disposition

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

Observed ready-to-eat time and temperature controlled for safety food commercially prepared opened in the facility with no date marking indicators. and expired dates Location: Make table bottom reach in. Food Items. Sliced ham not used by date, Sliced Turkey, no used by date, Chorizo in a container with an expired date of ten days.

TAQUERIA AZTECA - TAQUERIA AZTECA - 1725 BROADWAY BLVD SE - Current Status: Approved

TAQUERIA AZTECA - 1725 BROADWAY BLVD SE

Food Establishment Class C - TAQUERIA AZTECA

Inspection Date: 6/10/2025 Inspection #: PT0152662 Inspection Result: Approved

Violation: Food Contact Surfaces Cleaned & Sanitized

- Warewashing Temperature and Concentration
 - Chemical sanitizers may be toxic if not used in accordance with requirements listed in the Code of Federal Regulations (CFR). Large concentrations of sanitizer in excess of the CFR requirements can be harmful because residues of the materials remain. Instructed PIC that sanitizer concentration levels must be within manufacturers guidelines and the CFR. PIC corrected violation by adding more water to sanitizer bucket
- Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Chlorine sanitizer Location: Mobile food unit in sanitizer bucket Concentration: Above 200 parts per million

SUBWAY - SUBWAY - 11111 MENAUL BLVD NE - Current Status: Approved

SUBWAY - 11111 MENAUL BLVD NE

Food Establishment Class C - SUBWAY

Inspection Date: 6/12/2025 Inspection #: PT0156149 Inspection Result: Approved