



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

Summary Table
Consumer Health Protection Inspections
Performed 7/12/2025-7/18/2025
Report Amended on 7/21/2025 for clerical errors

7 BREW COFFEE - 4331 WYOMING BLVD NE

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0161076	7/17/2025	Open	Approved	PT0161076	Routine Food Establishment Inspection	Approved	1

ALBUQUERQUE MARRIOTT PYRAMID NORTH - 5151 SAN FRANCISCO RD NE

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0160556	7/15/2025	Open	Approved	PT0160556	Routine Food Establishment Inspection	Approved	2

BARBACOA EL PRIMO - 413 ADAMS ST SE

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0160677	7/14/2025	Open	Approved	CAC-Food-059161-2025	Corrective Action Compliance	Approved	3
PT0151130	7/14/2025	Open	Approved	PT0151130	Routine Retail Food Establishment Inspection	Conditional Approved	4

BITTERSWEETS BAKERY - 9401 GOLF GOURSE RD NW, A

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0151166	7/18/2025	Open	Approved	PT0151166	Routine Retail Food Establishment Inspection	Approved	6

CastleCoffee - 1111 Carlisle Blvd SE

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
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Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
FOODEST-2025-00003	7/17/2025	Open	Approved	RT-FOODEST-060637-2025	Corrective Action Compliance	Approved	6
FOODEST-2025-00003	7/17/2025	Open	Approved	RT-FOODEST-051825-2025	Routine Retail Food Establishment Inspection	Unsatisfactory – Reinspection Required	7
CHIPOTLE MEXICAN GRILL - 1000 JUAN TABO BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0157501	7/18/2025	Open	Approved	PT0157501	Routine Retail Food Establishment Inspection	Approved	10
CHOCGLITZ AND CREAM - 10660 UNSER BLVD NW, D							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0136517	7/16/2025	Open	Approved	PT0136517	Routine Food Establishment Inspection	Approved	10
CHUZE FITNESS - 7400 INDIAN SCHOOL RD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0154441	7/15/2025	Open	Approved	PT0154441	Routine Retail Food Establishment Inspection	Approved	11
CIRCLE K 1237 - 4420 ZUNI RD SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0134593	7/14/2025	Open	Approved	PT0134593	Routine Retail Food Establishment Inspection	Approved	12
CIRCLE K 1241 - 10731 CORRALES RD NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0134595	7/14/2025	Open	Approved	PT0134595	Routine Food Establishment Inspection	Approved	12
COLD STONE CREAMERY - 4959 PAN AMERICAN FWY NE, E							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0157949	7/15/2025	Open	Approved	PT0157949	Routine Food Establishment Inspection	Approved	13
DICKEYS BARBECUE PIT - 1410 WYOMING BLVD NE, C & D							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0157344	7/17/2025	Open	Unsatisfactory Reinspection Required	CAC-Food-060790-2025	Corrective Action Compliance	Unsatisfactory – Reinspection Required	16

PT0156286	7/17/2025	Open	Unsatisfactory Reinspection Required	PT0156286	Routine Food Establishment Inspection	Closure – Reinspection Required	17
DOUBLETREE BY HILTON AT THE ABQ CONVENTION CENTER - 201 MARQUETTE AVE NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0155248	7/16/2025	Open	Approved	RT-FOODEST-017254-2025	Routine Food Establishment Inspection	Approved	21
DUTCH BROS COFFEE - 220 98TH ST NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0160438	7/17/2025	Open	Approved	PT0160438	Routine Food Establishment Inspection	Approved	24
EXPLORE ACADEMY - 5100 MASTHEAD AVE NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0151070	7/18/2025	Open	Approved	PT0151070	Routine Food Establishment Inspection	Approved	25
Fairfiled/Towneplace Albuquerque Uptown - 2160 Louisiana BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0161603	7/16/2025	Open	Approved	PT0161603	Routine Food Establishment Inspection	Approved	25
PT0161604	7/16/2025	Open	Approved	PT0161604	Routine Food Establishment Inspection	Approved	26
Fresquez Concessions, Inc. - 2200 SUNPORT BLVD SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
FOODEST-2025-003635	7/18/2025	Open	Approved	RT-FOODEST-051937-2025	Routine Food Establishment Inspection	Approved	26
FUEGO 505 - 5750 MCMAHON BLVD NW, A							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0158325	7/15/2025	Open	Approved	PT0158325	Routine Food Establishment Inspection	Approved	26
PT0158324	7/15/2025	Open	Approved	PT0158324	Routine Food Establishment Inspection	Approved	27
HOLIDAY INN EXPRESS - 1921 YALE BLVD SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0043672	7/15/2025	Open	Approved	PT0043672	Routine Retail Food Establishment Inspection	Approved	62

PT0103477	7/15/2025	Open	Approved	PT0103477	Routine Retail Food Establishment Inspection	Approved	29
PT0157365	7/15/2025	Open	Approved	PT0157365	Routine Retail Food Establishment Inspection	Approved	30
I HOP - 7500 MENAUL BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0157365	7/14/2025	Open	Conditional Approved	PT0157365	Routine Food Establishment Inspection	Conditional Approved	31
JAPANESE KITCHEN - 6521 AMERICAS PKWY NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0158897	7/18/2025	Open	Unsatisfactory – Reinspection Required	PT0158897	Routine Food Establishment Inspection	Closure – Reinspection Required	33
JIKE ENTERPRISES/BARELAS COFFEE HOUSE - 1502 4TH ST SW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0044591	7/18/2025	Open	Unsatisfactory – Reinspection Required	PT0044591	Routine Food Establishment Inspection	Unsatisfactory – Reinspection Required	46
PT0157512	7/18/2025	Open	Approved	PT0157512	Routine Food Establishment Inspection	Approved	50
LITTLE CAESARS 510 - 6125 MONTGOMERY BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0110570	7/16/2025	Open	Approved	PT0110570	Routine Retail Food Establishment Inspection	Approved	50
Manzano del Sol by Purehealth - 5201 ROMA AVE NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0161545	7/16/2025	Open	Approved	PT0161545	Routine Food Establishment Inspection	Approved	51
PT0161542	7/16/2025	Open	Approved	PT0161542	Routine Food Establishment Inspection	Approved	51
PT0161543	7/16/2025	Open	Approved	PT0161543	Routine Food Establishment Inspection	Approved	51

PT0161541	7/16/2025	Open	Unsatisfactory Reinspection Required	PT0161541	Routine Food Establishment Inspection	Unsatisfactory – Reinspection Required	53
MARIELENAS BAKERY LLC - 640 COORS BLVD NW, 3							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0124966	7/17/2025	Open	Approved	PT0124966	Routine Retail Food Establishment Inspection	Approved	57
OLD TOWN CATERING CO - 4000 ST JOSEPH PL NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0144662 PT0143868	7/18/2025	Open	Approved	PT0143868	Routine Food Establishment Inspection	Approved	58
PHO NHO - 2641 COORS BLVD NW, D							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0158036	7/18/2025	Open	Approved	RT-FOODEST-060802-2025	Routine Food Establishment Inspection	Approved	59
PT0158036	7/18/2025	Open	Approved	PT0158036	Routine Retail Food Establishment Inspection	Closure – Reinspection Required	59
PIZZA HUT - 410 WASHINGTON ST SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0157490	7/14/2025	Open	Approved	PT0157490	Routine Food Establishment Inspection	Approved	65
RISING STAR CHINESE EATERY - 7001 SAN ANTONIO DR NE, S							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0133430	7/17/2025	Open	Approved	RT-FOODEST-058486-2025	Routine Food Establishment Inspection	Approved	66
Silver Street Market - 205 SILVER AVE SW, A							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0150178	7/16/2025	Open	Conditional Approved	PT0150178	Routine Food Establishment Inspection	Conditional Approved	69
STARBUCKS 5467 - 6707 JEFFERSON ST							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0154119	7/16/2025	Open	Approved	PT0154119	Routine Food Establishment Inspection	Approved	72
SUBWAY #42910 - 120 98th ST SW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #

PT0150968	7/15/2025	Open	Approved	PT0150968	Routine Food Establishment Inspection	Approved	73
TAMASHI - 2101 VISTA OESTE NW, 2							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0158876	7/15/2025	Open	Approved	PT0158876	Routine Food Establishment Inspection	Approved	74
PT0158872	7/15/2025	Open	Approved	CAC-Food-059888-2025	Routine Food Establishment Inspection	Corrective Action Compliance	75
PT0158872	7/15/2025	Open	Approved	PT0158872	Routine Food Establishment Inspection	Closure – Reinspection Required	75
TWIN PEAKS RESTAURANT - 4441 THE 25 WAY NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0087611	7/16/2025	Open	Approved	CAC-Food-060323-2025	Corrective Action Compliance Inspection	Approved	78
PT0087611	7/16/2025	Open	Approved	PT0087611	Routine Food Establishment Inspection	Conditional Approved	78
TWISTERS #26 - 5501 MONTGOMERY BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0149579	7/16/2025	Open	Approved	PT0149579	Routine Food Establishment Inspection	Conditional Approved	82
UNIQUE NUTRITION - 120 98TH ST NW, A-10							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0154095	7/15/2025	Open	Approved	PT0154095	Routine Food Establishment Inspection	Approved	83
WAL MART SUPER CENTER 5491 - 2266 WYOMING BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0103067	7/15/2025	Open	Approved	PT0103067	Routine Food Establishment Inspection	Approved	84
PT0103065	7/15/2025	Open	Conditional Approved	PT0103065	Routine Food Establishment Inspection	Conditional Approved	85
PT0103066	7/15/2025	Open	Conditional Approved	PT0103066	Routine Food Establishment Inspection	Conditional Approved	87
WINGS GONE WILD LLC - 101 98TH ST NW, 109							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #

PT0117169	7/17/2025	Open	Approved	RT-FOODEST-059236-2025	Routine Food Establishment Inspection	Approved	88
WINGSTOP 479 - 6125 MONTGOMERY BLVD NE, #66							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0151802	7/16/2025	Open	Approved	PT0151802	Routine Food Establishment Inspection	Approved	88
ZENDO - 413 2ND ST SW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0135662	7/18/2025	Open	Approved	PT0135662	Routine Food Establishment Inspection	Approved	90

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

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

APPROVED

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

CONDITIONAL APPROVED

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

UNSATISFACTORY

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

CLOSED

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



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**Consumer Health Protection Inspections Performed
7/12/2025-7/18/2025
Report Amended on 7/21/2025 for clerical errors**

7 BREW COFFEE - 7 BREW COFFEE - 4331 WYOMING BLVD NE - Current Status: Approved

7 BREW COFFEE - 4331 WYOMING BLVD NE

Food Establishment Class C - 7 BREW COFFEE

Inspection Date: 7/17/2025 Inspection #: PT0161076 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.

Toxic materials taken from bulk supplies not properly labeled or identified. Container Type: Plastic

spray bottle

Alleged Material: Window cleaner

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drain near ice machine and floor drain located under beverage make station counter.

ALBUQUERQUE MARRIOTT PYRAMID NORTH - ALBUQUERQUE MARRIOTT PYRAMID NORTH - 5151 SAN FRANCISCO RD NE - Current Status:
Approved

ALBUQUERQUE MARRIOTT PYRAMID NORTH - 5151 SAN FRANCISCO RD NE
Food Establishment Class C - ALBUQUERQUE MARRIOTT PYRAMID NORTH
Inspection Date: 7/15/2025 Inspection #: PT0160556 Inspection Result: Approved

Violation: Hot & Cold Water Availability & Pressure

- Water Pressure

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

Observed facility with inadequate water pressure Location: handwashing sink closest to the three-compartment sink. Manner: The water pressure is insufficient at the handwashing sink when the three-compartment sink is turned on.

- Water Capacity-Quantity and Availability

- Hot water required for washing items such as equipment and utensils and employees' hands, must be available in sufficient quantities to meet demand during peak water usage periods. Observed PIC contacted repair personnel and installed a new handle making hot water available during inspection. Violation corrected on site.

Observed facility with insufficient hot water. Location: Handwashing sink on East wall. Manner: Observed hot water handle removed and no hot water available at the time of inspection.

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 PIC correct by extending handles on scoops. Violation corrected on site.

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: Food Scoop. Location: Inside plastic food container. Condition of the Location: Handle stored in food without handle extended above the top of the food.

Violation: Plumbing

- System Maintained in Good Repair

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

Observed floor troughs is not maintained in good repair or is not repaired by law. Observed floor trough drain found in disrepair by observing standing water not draining properly due to damaged grading areas around trough.

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food commercially prepared opened in the facility with no date marking indicators. Location: Walk-in cooler. Food Items: dressings. Expiration Dates: no dates indicated.

BARBACOA EL PRIMO - BARBACOA EL PRIMO - 413 ADAMS ST SE - Current Status: Approved

BARBACOA EL PRIMO - 413 ADAMS ST SE

Food Establishment Class C - BARBACOA EL PRIMO

Inspection Date: 7/14/2025 Inspection #: CAC-Food-059161-2025 Inspection Result: Conditional Approved

- Inspection resulted in a Conditional Approved status. Facility did not have sticker placed due to PIC correcting violations on site bringing the score back up to a Approved status.
- PIC Corrected the following violations:
 - Sanitizers, Criteria-Chemicals
Inspector demonstrated how to prepare and test chlorine sanitizer with PIC. Chlorine was retested at 100 parts per million.
 - Hand Drying Provisions
PIC corrected on site by supplying paper towels to hand washing sink.
 - Handwashing Cleanser, Availability
PIC corrected on site by supplying hand cleanser to hand washing sink.
 - Temperature Logs
Corrected on site by inspector supplying templates for required logs via email to facility.

BARBACOA EL PRIMO - 413 ADAMS ST SE

Food Establishment Class C - BARBACOA EL PRIMO

Inspection Date: 7/14/2025 Inspection #: PT0151130 Inspection Result: Conditional Approved

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: Salt, oregano, and bay leaves Location: Inside kitchen in large food grade white buckets and smaller food containers.

Violation: Operation and Maintenance

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

Observed no handwashing cleanser available at handwashing sink(s). Location: Hand washing sink inside kitchen
- Hand Drying Provision
 - Hand drying provisions must be provided for hand drying so that employees will not dry their hands on their clothing or other unclean materials which could re-contaminate hands. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with: (A) individual, disposable towels (B) a continuous towel system that supplies the user with a clean towel (C) a heater-air hand drying device or (D) a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. Instructed PIC to provide and ensure that hand drying provisions are available for each handwashing sink.

Observed no approved method of hand drying at handwashing sink(s). Location: Handwashing sink inside kitchen.

<p>Violation: Plumbing</p> <ul style="list-style-type: none"> - System Maintained in Good Repair <ul style="list-style-type: none"> - Improper repair or maintenance of any portion of the plumbing system may result in potential health hazards such as cross connections, backflow, or leakage. These conditions may result in the contamination of food, equipment, utensils, linens, or single-service or single-use articles. Improper repair or maintenance may result in the creation of obnoxious odors or nuisances, and may also adversely affect the operation of ware washing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions. <p>Observed hand washing sink is not maintained in good repair or is not repaired by law. Observed hand washing sink found in disrepair by clog, unable to drain properly.</p>
<p>Violation: Testing Devices</p> <ul style="list-style-type: none"> - Food Temperature Measuring Devices <ul style="list-style-type: none"> - The presence and accessibility of food temperature measuring devices is critical to the effective monitoring of food temperatures. Proper use of such devices provides the operator or person in charge with important information with which to determine if temperatures should be adjusted or if foods should be discarded. Instructed PIC to provide and make readily accessible food temperature measuring devices. <p>Observed food temperature measuring devices were not provided or readily accessible.</p>
<p>Violation: Records</p> <ul style="list-style-type: none"> - Temperature Logs <ul style="list-style-type: none"> - 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 <p>Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Raw meats and green salsa Activity of the Food: Stored, received, cooled and commissary logs.</p>
<p>Violation: Warewashing Temperature and Concentration</p> <ul style="list-style-type: none"> - Sanitizers, Criteria-Chemicals <ul style="list-style-type: none"> - 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. Inspector advised and demonstrated PIC on how to lower levels of chlorine solution and test with chlorine test strips . <p>Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Chlorine sanitizer Location: Inside kitchen red sanitizer bucket Concentration: Above 200 parts per million</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: Inside kitchen Activity: Preparing onions</p>

BITTERSWEETS BAKERY - 9401 GOLF GOURSE RD NW, A

Retail Food Establishment Class 5 - Bittersweets Bakery

Inspection Date: 7/18/2025 Inspection #: PT0151166 Inspection Result: Approved

Violation: Training Records

- Certified Food Protection Manager

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

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

- Food Handler Cards

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

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

Violation: Precleaning and Rinsing

- Rinsing Procedures

- It is important to rinse off detergents, abrasive, and food debris after the wash step to avoid diluting or inactivating the sanitizer. Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted by using a distinct water rinse step if warewashing with a three (3) compartment sink , alternative manual warewashing equivalent, or performing cleaning in place on large or installed equipment. Instructed PIC to retrain employees on the necessity of the water rinse step and that equipment and utensils observed being cleaned and sanitized improperly must be re-cleaned and sanitized.

Observed a three (3) compartment sink being used for warewashing without use of a water rinse step at the time of inspection. Observed rinse basin being used to store soiled equipment and utensils.

CastleCoffee - Castle Coffee - 1111 Carlisle Blvd SE - Current Status: Approved

CastleCoffee - 1111 Carlisle Blvd SE

Food Establishment Class C - Castle Coffee

Inspection Date: 7/17/2025 Inspection #: RT-FOODEST-060637-2025 Inspection Result: Approved

- Inspection resulted in a Unsatisfactory status. Facility did not have sticker placed due to PIC correcting violations on site bringing the score back up to an Approved status.
- PIC corrected the following violations during the inspection:
 - Warewashing Temperature and Concentration
 - Equipment, Food Contact Surfaces, and Utensils Clean
 - Temperature Logs

CastleCoffee - 1111 Carlisle Blvd SE

Food Establishment Class C - Castle Coffee

Inspection Date: 7/17/2025 Inspection #: RT-FOODEST-051825-2025 Inspection Result: Unsatisfactory Re-Inspection

Violation: Designated Areas

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

Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products.
- Designation-Dressing Areas and Lockers
 - Personal belongings can contaminate food, food equipment, and food-contact surfaces. Proper storage facilities are required for articles such as purses, coats, shoes, and personal medications. Instructed PIC to create an area designated for personal belongings in which food, food equipment and utensils, clean linens, and single-service and single-use articles are not in jeopardy of contamination from these areas.

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

Violation: Hands Clean & Properly Washed

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

Observed food employee does not wash hands when required. Condition: Employee switching job duties from order taking and cashiering then to preparing drinks without washing hands. Also, wiping tables down and then to order taking and cashiering and leaving kitchen area and reentering kitchen without washing 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: Records

- Temperature Logs

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Breakfast burritos, dairy products Activity of the Food: Stored

Violation: Use Limitations

- Wiping Cloths, Use Limitation

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

Observed wiping cloths improperly used. Observed wiping cloths used for cleaning. Stored on countertops in barista and bagel preparation area.

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions and shall be used within designated parameters. Instructed PIC that for quaternary ammonium compound solution at a concentration range of allowed by the manufacturer must also be at a minimum temperature of 75F with a contact time of 30 seconds. PIC corrected violation by mixing quaternary ammonium compound but was unaware of how many parts per million to safely and properly measure to achieve proper sanitation. Inspector explained and demonstrated how to set up quaternary ammonium solution. Solution re-tested at 200 parts per million.

Observed facility did have quaternary ammonium tablets. However, compound solution utilized to sanitize food contact surfaces was not mixed and available during operations to adequately achieve sanitization. Location: None available Concentration: N/A Temperature: N/A

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 kept free of employee personal belongings and cellphones to prevent possible contamination from these items to food. To prevent the buildup of soil residues. 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 clean and sanitize cutting board. 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 with possible contamination from cell phone and employee beverage. Utensil Type: cutting board Location: On top of countertop in bagel preparation area. Condition of the Location: Employee cell phone stored directly on top of cutting board being used to cut bagels and employee drink without lid and straw stored directly next to cutting board.

CHIPOTLE MEXICAN GRILL - 1000 JUAN TABO BLVD NE

Food Establishment Class C - CHIPOTLE MEXICAN GRILL

Inspection Date: 7/18/2025 Inspection #: PT0157501 Inspection Result: Approved

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Food prep and food service/drive thru areas. Activity: restocking coolers and preparing, plating and providing food orders to drive thru customers.

CHOCGLITZ AND CREAM - CHOCGLITZ AND CREAM - 10660 UNSER BLVD NW, D - Current Status: Approved

CHOCGLITZ AND CREAM - 10660 UNSER BLVD NW, D

Retail Food Establishment Class 5 - CHOCGLITZ AND CREAM

Inspection Date: 7/16/2025 Inspection #: PT0136517 Inspection Result: Approved

Violation: Cold Holding

- Time/Temperature Control for Safety Food, Cold Holding

- Maintaining TCS foods under the cold temperature control requirements prescribed in this code will limit the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Instructed PIC to dispose of TCS food items that have been held in reach in cooler overnight.

Observed food items in cold holding unit measuring above 41°F. Location: Reach in cooler in food prep area. Food Items: Bottles of half n half and various candied, chocolate or caramel dipped apples. Temperature: half n half : 50°F; candied, chocolate or caramel dipped apples: 51°F

- Cold Holding Capacities-Equipment

- The ability of equipment to maintain time/temperature control for safety foods at Code-required temperatures is critical to food safety. Improper holding and cooking temperatures continue to be major contributing factors to foodborne illness. Therefore, it is very important to have adequate cold holding equipment with enough capacity to meet the demands of the operation. Instructed PIC to make repairs necessary to have adequate cold holding equipment or must acquire sufficient equipment to do so. Reminded PIC that reach in cooler cannot be used to store TCS food items until it is able to maintain cold holding temperatures of 41°F or below. PIC must provide CHPD with completed work invoice or work order showing repairs made to reach in cooler for verification.

Observed insufficient cold holding equipment to properly hold food cold. Location: Food Prep Area. Condition: Reach in cooler temping at 50°F at the time of inspection. PIC stated that they had noticed temperature issue yesterday and contacted repair personnel for repairs. They are still awaiting repair personnel to arrive to repair reach in cooler.

CHUZE FITNESS - 7400 INDIAN SCHOOL RD NE

Food Establishment Class B - CHUZE FITNESS

Inspection Date: 7/15/2025 Inspection #: PT0154441 Inspection Result: Approved

Violation: Operation and Maintenance

- Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink used for purposes other than handwashing.

Location: Hand wash station near four compartment sink

Manner: Storing plastic water jug

Violation: Personal Cleanliness

- Prohibition-Jewelry

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

Observed employee wearing unapproved jewelry while preparing food.

Food Preparation Activity: Preparing smoothies

Inappropriate Jewelry Observed: Wrist watch

Violation: Testing Devices

- Sanitizing Solutions, Testing 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 no testing kit or other device to measure the concentration of chemical sanitizing solution.

Violation corrected on site by PIC providing test strips.

Violation: Availability

- Cleaning Agents and Sanitizers, Availability

- Instructed PIC to make Quat sanitizer. 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 and utilizing test strips to ensure proper parts per million (PPM)

Observed facility had no sanitizer solution made though out facility at time of the inspection . Facility opened at 4:30 am and I arrived at 12:15 am for inspection

Violation corrected on site by PIC making sanitizer to proper parts per million

CIRCLE K 1237 - RETAIL PREPACKAGE CIRCLE K 1237 - 4420 ZUNI RD SE - Current Status: Approved

CIRCLE K 1237 - 4420 ZUNI RD SE

Retail Food Establishment Class 3 - RETAIL PREPACKAGE CIRCLE K 1237

Inspection Date: 7/14/2025 Inspection #: PT0134593 Inspection Result: Approved

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located inside facility under display shelving area, self serve area, and inside walk in refrigerator The surface was flooring and cabinets The condition of the surface was debris build up underneath all areas.

Violation: Plumbing

- System Maintained in Good Repair

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

Observed floor drain underneath hand washing sink is not maintained in good repair or is not repaired by law. Observed floor drain under hand washing sink found in disrepair by substantial debris build up.

CIRCLE K 1241 - CIRCLE K 1241 - 10731 CORRALES RD NW - Current Status: Approved

CIRCLE K 1241 - 10731 CORRALES RD NW

Retail Food Establishment Class 3 - CIRCLE K 1241

Inspection Date: 7/14/2025 Inspection #: PT0134595 Inspection Result: Approved

Violation: Operation and Maintenance

- Hand Drying Provision

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

Observed no approved method of hand drying at handwashing sink(s) by observing paper towel dispenser is not working in food preparation area and the paper towel dispenser in the warewashing area is not supplied with paper towels at the time of inspection. Location: front food preparation area and in warewashing area.

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 PIC remove debris and clean and sanitize shelf during inspection. Violation corrected on site.

Observed nonfood contact surface with the build up of soil residues. Type of equipment: metal shelf in aisle of prepackaged area. Condition: Observed food debris on the bottom shelf at the time of inspection.

Violation: Approved Source

- Compliance with Food Law

- A primary line of defense in ensuring that food is safe, unadulterated and honestly presented is to obtain food from approved sources. Instructed PIC that only food from an approved source that complies with law can be offered or used inside an establishment. PIC voluntarily removed all unapproved kratom products from shelves.

Observed food obtained from a source that does not comply with law. Location: Front register area. Food items: Kratom supplements Condition: bottled containers and in capsule form packages. Manner: Not an approved supplement or food additive and cannot be sold at retail.

COLD STONE CREAMERY - COLD STONE CREAMERY - 4959 PAN AMERICAN FWY NE, E - Current Status: Approved

COLD STONE CREAMERY - 4959 PAN AMERICAN FWY NE, E

Food Establishment Class C - COLD STONE CREAMERY

Inspection Date: 7/15/2025 Inspection #: PT0157949 Inspection Result: Approved

<p>Violation: Food Identification, Safe, Unadulterated and Honestly Presented</p> <ul style="list-style-type: none"> - Food Storage Containers Identified with Common Name of Food <ul style="list-style-type: none"> - 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. <p>Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: Plastic container of white powder Location: back kitchen prep area on rack by walk in cooler</p>
<p>Violation: Poisonous and Toxic/Chemical Substances</p> <ul style="list-style-type: none"> - Common Name-Working Containers <ul style="list-style-type: none"> - 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. <p>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: Sanitizer and glass cleaner</p>
<p>Violation: Ventilation and Hood Systems</p> <ul style="list-style-type: none"> - Heating, Ventilation, Air Conditioning System Vents <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 Back kitchen prep area and dining room</p>
<p>Violation: Lighting</p> <ul style="list-style-type: none"> - Light Bulbs, Protective Shielding <ul style="list-style-type: none"> - 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. <p>Observed light bulbs with no protective shielding, coating or by other means shatter-resistant. Location: Walk in cooler Manner: missing cover</p>

<p>Violation: Pest Control</p> <ul style="list-style-type: none"> - Removing Dead or Trapped Birds, Insects, Rodents and other Pest - . Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. <p>Observed pests allowed to accumulate in traps. Location: though out facility Pest Type: fly Pest Condition: living Number of Pests Present: 5-8</p>
<p>Violation: Physical Facilities</p> <ul style="list-style-type: none"> - 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. <p>Observed doors to the outside that are not tight fitting, light can be seen at the edges. Front doors</p>
<p>Violation: Physical Facilities, Cleaning</p> <ul style="list-style-type: none"> - 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 ceiling and to clean and sanitize area <p>Observed build up and debris on the floors though out facility mainly under ice cream case and walk in freezer</p> <p>Observed build up and debris on the ceiling light covers in back kitchen prep area</p>
<p>Violation: Physical Facilities, Construction and Repair</p> <ul style="list-style-type: none"> - 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. <p>Observed the following areas of the facility in disrepair. Observed ceiling in back kitchen in disrepair by missing ceiling tiles</p> <p>Observed the following areas of the facility in disrepair. Observed front counter in disrepair by missing coving tiles</p> <p>Observed the following areas of the facility in disrepair. Observed Walls behind three compartment sink in disrepair by multiple small holes in wall</p>

- 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.

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: back kitchen by three compartment sink Concentration: 0ppm Temperature: 64

DICKEYS BARBECUE PIT - DICKKEYS BARBECUE PIT - 1410 WYOMING BLVD NE, C & D - Current Status: Unsatisfactory Re-Inspection Required

DICKEYS BARBECUE PIT - 1410 WYOMING BLVD NE, C & D

Food Establishment Class C - DICKKEYS BARBECUE PIT

Inspection Date: 7/17/2025 Inspection #: CAC-Food-060790-2025 Inspection Result: Unsatisfactory Re-Inspection Required

- Corrective action documentation provided for the following violations to allow reopening under the grade of Unsatisfactory Reinspection required.

- Violations Corrected:

- 1. Sanitizers, Criteria-Chemicals (Priority Violation)
- 2. Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition(Priority Violation)
- 3. Package Integrity (Priority Foundation Violation)
- 4. Separation-Storage (Priority Violation)
- 5. Using a Handwashing Sink-Operation and Maintenance (Priority Foundation Violation)
- 6. Handwashing Cleanser, Availability (Priority Violation)
- 7. Backflow Prevention, Air Gap (Priority Violation)

Violation: Designated Areas

- Storage-Other Personal Care Items

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

Observed employee personal care items stored incorrectly.

Location: Back of house drop in freezer

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

- Package Integrity

- Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Instructed PIC to ensure all food with compromised packaging is not offered for sale and is segregated for return. OR PIC voluntarily discard food items in compromised packaging.

Observed food packaging not in good condition and failing to protect the integrity of the contents of the food from adulteration or potential contaminants.

Packaged Food: Sliced jalapenos metal can

Location: Food storage shelf

Condition: Dented can

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

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

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

Poisonous/Toxic Substance: Two unknown white spray bottles

Location: Storage shelf next to plastic bulk food containers

Violation: Hands Clean & Properly Washed

- When to Wash

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

Observed food employee not wash hands when required.

Condition: Donning new gloves and switching tasks

Violation: Operation and Maintenance

- Handwashing Cleanser, Availability

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

- Observed no handwashing cleanser available at handwashing sink(s).

- Location: Hand wash station near three compartment sink

- Using a Handwashing Sink-Operation and Maintenance

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

- Observed handwashing sink used for purposes other than handwashing.

- Location: Hand wash sink near three compartment sink

- Manner: Storing sanitizer empty buckets

Violation: Storage

- In-Use Utensils, Between-Use Storage

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

- Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container.

- Utensil Type: Metal food scoop

- Location: Bulk food storage container

- Condition of the Location: Handle indirect contact with food

Violation: Records

- Temperature Logs

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

- Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: no logs for any TCS foods in facility Activity of the Food: stored,

Violation: Pest Control

- Insect Control Devices, Design and Installation

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

Observed insect control device installed over a food preparation area.

Location: Food prep table

Type of Device: Sticky fly tape/trap

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

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

Observed pests allowed to accumulate in traps.

Location: Kitchen and janitor closet

Pest Type: Cockroach and flies

Pest Condition: living and dead

Number of Pests Present: Ten plus

Violation: Physical Facilities

- Outer Openings, Protected

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

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

Violation: Designated Areas

- Storage-Other Personal Care Items

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

Observed employee personal care items stored incorrectly.

Location: Back of house drop in freezer

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drain.

Violation: 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 [insert how PIC corrected violation].

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

Location: Shelf below food prep table

Concentration: Zero

Violation: Date Marking and Disposition

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

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

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

Location: Walk in cooler

Food Items: Coleslaw

Expiration Dates: No dates

DOUBLETREE BY HILTON AT THE ABQ CONVENTION CENTER - 201 MARQUETTE AVE NW

Food Establishment Class B - LOUNGE 201

Inspection Date: 7/16/2025 Inspection #: RT-FOODEST-017254-2025 Inspection Result: Approved

Violation: Operation and Maintenance

- Hand Drying Provision

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

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

Violation: Pest Control

- Controlling Pests, Inspection/Harborage

- Insects and other pests are capable of transmitting disease to humans by contaminating food and food-contact surfaces. Effective measures must be taken to eliminate their presence in food establishments. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by using methods such as trapping devices or other means of pest control. Instructed PIC to remove any dead pests or pest fecal material and to have a professional pest control company set traps and perform treatment as needed. Facility is to provide EHD with appropriate pest control records.

Observed pests in the facility with no control methods in place. Location: bar and bar seating areas Pest Type: fly Pest Condition: living

observed flies in bar area on bar and tables throughout bar area

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 Bar area insert location] The surface was made out of metal The condition of the surface was excessive debris build up on fire extinguisher

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 to clean and sanitize.

Observed build up and debris on the floors and walls in bar area.

Violation: Plumbing

- System Maintained in Good Repair

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

Observed Handwashing Sink is not maintained in good repair or is not repaired by law. Observed Hand washing sink found in disrepair by Draining Slowly.

- 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 below the bar.

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.

observed no test strips in bar area at time of inspection pic went to back and got test strips at time of inspection

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: bucket in bar area Concentration: zero concentration observed Temperature: 70F

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: Reach in freezer and bar counter top Location: Bar Area Condition of the Location: Debris build up inside the reach in freezer and sticky coated bar counter top.

DUTCH BROS COFFEE - 220 98TH ST NW

Food Establishment Class C - DUTCH BROS COFFEE

Inspection Date: 7/17/2025 Inspection #: PT0160438 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 on under the walk in cooler racks and by the tank storage area floors.

Observed build up and debris on the Floors under the walk in cooler racks and by the tank storage area at the time of inspection.

Violation: Plumbing

- System Maintained in Good Repair, Repaired According to Law

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

Observed Two Hand wash sinks. is not maintained in good repair or is not repaired by law. Observed Hot water side of the two-hand wash sinks. Bathroom and Hand wash sink by the three compartments sink with very low pressure at the time of inspection.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine. Location: Storage prep area. interior leges with a Brown like slime build up at the time of inspection

EXPLORE ACADEMY - 5100 MASTHEAD AVE NE

Food Establishment Class C - EXPLORE ACADEMY

Inspection Date: 7/18/2025 Inspection #: PT0151070 Inspection Result: Approved

Fairfiled/Towneplace Albuquerque Uptown - Fairfield/Towneplace Albuquerque Uptown - 2160 Louisiana BLVD NE - Current Status: Approved

Fairfiled/Towneplace Albuquerque Uptown - 2160 Louisiana BLVD NE

Food Establishment Class C - Fairfield/Towneplace Albuquerque Uptown

Inspection Date: 7/16/2025 Inspection #: PT0161603 Inspection Result: Approved

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

- Package Integrity

- Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Instructed PIC to ensure all food with compromised packaging is not offered for sale and is segregated for return. OR PIC voluntarily discard food items in compromised packaging.

Observed food packaging not in good condition and failing to protect the integrity of the contents of the food from adulteration or potential contaminants.

Packaged Food: Oatmeal cardboard container

Location: Storage shelf

Condition: Dented and torn

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

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

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

Poisonous/Toxic Substance: Awesome chemical cleaner

Location: Stored above drain board for three compartment sink with clean and sanitized utensils

Violation: Date Marking and Disposition

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

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

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

Location: Upright cooler

Food Items: Chopped green chile

Expiration Dates: No date available

Fairfiled/Towneplace Albuquerque Uptown - Fairfield/Towneplace Albuquerque Uptown - 2160 Louisiana BLVD NE - Current Status: Approved

Fairfiled/Towneplace Albuquerque Uptown - 2160 Louisiana BLVD NE

Retail Prepackaged Food Est Class 1 - Fairfield/Towneplace Albuquerque Uptown

Inspection Date: 7/16/2025 Inspection #: PT0161604 Inspection Result: Approved

Fresquez Concessions, Inc. - Cheese & Coffee - 2200 SUNPORT BLVD SE - Current Status: Approved

Fresquez Concessions, Inc. - 2200 SUNPORT BLVD SE

Food Establishment Class C - Cheese & Coffee

Inspection Date: 7/18/2025 Inspection #: RT-FOODEST-051937-2025 Inspection Result: Approved

FUEGO 505 - FUEGO 505 - 5750 MCMAHON BLVD NW, A - Current Status: Approved

FUEGO 505 - 5750 MCMAHON BLVD NW, A

Food Establishment Class B - FUEGO 505

Inspection Date: 7/16/2025 Inspection #: PT0158325 Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the 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 PIC remove drip cup and drip cup holder, remove debris and build up and clean and sanitize during inspection. Violation corrected on site.

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: soda dispenser holder. Condition of the Location: observed pink colored debris and build up on the inside of drip cup and drip cup holder at the time of inspection.

FUEGO 505 - FUEGO 505 - 5750 MCMAHON BLVD NW, A - Current Status: Approved

FUEGO 505 - 5750 MCMAHON BLVD NW, A

Food Establishment Class C - FUEGO 505

Inspection Date: 7/16/2025 Inspection #: PT0158324 Inspection Result: Approved

Violation: Storage

- In-Use Utensils, Between-Use Storage

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

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container. Utensil Type: scoop. Location: on the shelf in food prep area. Type of Food: spices in containers.

Violation: Physical Facilities

- Outer Openings, Protected

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

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

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Food prep area Activity: Slicing up food items

- Eating, Drinking, or Using Tobacco Products

- 1. Drinking by employees in food preparation areas is prohibited because of the potential that the hands, food, and food-contact surfaces may become contaminated. Employees working a grill may have drinks at the work station so long as they are in a closed container. Instructed PIC to retrain employees on designated drinking areas.

1. Observed employee drinking in an undesignated area. Location: On front kitchen line next to prep top cooler.

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

Observed a food employee with an improper drink. Location: Food prep area. Type of Drink: open can of energy drink.

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 floor under equipment.

Observed build up and debris on the floor underneath equipment at the time of inspection.

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. Instructed PIC to designate an area for employee food and drink storage away from food items for facility.

Method of contamination: employee food and drink stored next to and on top of food offered to customers. Food that may be contaminated: various sauces; bag of raw onions. Location: stored on a sheet pan on sheet pan rack.

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 dispose of and replace shredded lettuce. Observed PIC dispose of and replace container of shredded lettuce. Violation on site.

Observed food item(s) in cold holding unit measuring above 41°F. Location: Prep top cooler south end of food prep area. Food Items: Shredded Lettuce. Temperature: 43°F

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Can Opener Blade. Location: attached to prep table in west end of kitchen. Condition of the Location: Observed debris and build up on can opener blade.

HOLIDAY INN EXPRESS - HOLIDAY INN EXPRESS - 1921 YALE BLVD SE - Current Status: Approved

HOLIDAY INN EXPRESS - 1921 YALE BLVD SE

Food Establishment Class B - HOLIDAY INN EXPRESS

Inspection Date: 7/15/2025 Inspection #: PT0103477 Inspection Result: Approved

Violation: Designated Areas

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

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

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

Violation: Functionality and Accuracy

- Temperature Measuring Devices-Functionality

- Due to the lack of a large safety margin in the temperature requirements themselves, thermometer accuracy is imperative for the safety of food. Instructed PIC to calibrate ambient air and water thermometers or to acquire new thermometers to ensure that the proper accuracy has been achieved to be within ± 1.5 degrees C.

Observed food temperature measuring device that is scaled only in Fahrenheit failing to meet accuracy requirements. Location: Kitchen Type: Probe thermometer Accuracy: Nonoperational possibly not calibrated.

Violation: Use Limitations

- Wiping Cloths, Use Limitation

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

Observed wiping cloths improperly used. Observed wiping cloths used for cleaning.

HOLIDAY INN EXPRESS - HOLIDAY INN EXPRESS - 1921 YALE BLVD SE - Current Status: Approved

HOLIDAY INN EXPRESS - 1921 YALE BLVD SE

Retail Food Establishment Class 3 - HOLIDAY INN EXPRESS

Inspection Date: 7/15/2025 Inspection #: PT0157365 Inspection Result: Approved

Violation: Functionality and Accuracy

- Temperature Measuring Devices, Ambient Air and Water-Accuracy

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

Observed in a mechanically refrigerated food storage unit the temperature measuring device was not placed in the warmest part of the unit. Equipment Location: Display area Thermometer Location: None available in cold holding units

Violation: Records

- Temperature Logs

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Perishable beverages and TCS food items
Activity of the Food: Stored

I HOP - I HOP - 7500 MENAUL BLVD NE - Current Status: Conditional Approved

I HOP - 7500 MENAUL BLVD NE

Food Establishment Class C - I HOP

Inspection Date: 7/14/2025 Inspection #: PT0157867 Inspection Result: Conditional Approved

Violation: Hands Clean & Properly Washed

- When to Wash

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

Observed food employee not wash hands when required.

Condition: Donning new gloved and switching task

Violation corrected on site by PIC coaching food employee on when to wash hands.

Violation: Ventilation and Hood Systems

- Ventilation Hood Systems, Drip Prevention and Adequacy

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur, observed grease and condensation drip on to and contaminating equipment surface.

Location: Kitchen area

Equipment: Flat top griddle

Violation: Surface Condition

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

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

Observed nonfood contact surface that was absorbent.

The surface was located on shelf under flat top griddle and shelf under food prep table

The surface was made out of cardboard

The condition of the surface was saturated with grease and extreme food build up.

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues.

The surface was located near prep top cooler, fryers, and flat top griddles

The surface was made out of stainless steel

The condition of the surface had extreme grease and food debris build up

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at several floor drains throughout facility.

- 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 several floor drains throughout facility is not maintained in good repair or is not repaired by law. Observed several floor drains throughout facility found in disrepair by missing strainers.

Violation: Cold Holding

- Time/Temperature Control for Safety Food, Cold Holding

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

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

Location: Walk in cooler and upright cooler in kitchen near fryers

Food Items: Precooked bacon

Temperature: Walk in cooler 64°F, upright cooler 52°F

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

JAPANESE KITCHEN - JAPANESE KITCHEN - 6521 AMERICAS PKWY NE - Current Status: Unsatisfactory Re-Inspection Required

JAPANESE KITCHEN - 6521 AMERICAS PKWY NE

Food Establishment Class D - JAPANESE KITCHEN

Inspection Date: 7/18/2025 Inspection #: PT0158897 Inspection Result: Closure Re-Inspection Required

<p>Violation: Use Limitations</p> <ul style="list-style-type: none"> - Utensils and Food-Contact Surfaces Characteristics-Materials for Construction and Repair, Safe <ul style="list-style-type: none"> - Materials of food-contact surfaces shall be safe, easily cleanable and smooth. Instructed PIC to cease use of the unsafe and nondurable food-contact surfaces and to replace or utilize alternative food-contact surfaces made of material that is safe and smooth. <p>Observed food contact surfaces made of a material that is unsafe, and non-smooth. Materials utilized must not transfer detrimental substances to food, and inhibit the ability the ability to clean and sanitize. Food contact surfaces were made of heavily damaged metal box with heavily soiled foil directly in contact with the nori.</p>
<p>Violation: Dispensing Equipment</p> <ul style="list-style-type: none"> - Beverage Tubing and Cold Plates, Separation of Ice <ul style="list-style-type: none"> - Beverage tubing installed in direct contact with stored ice can cause contamination due to condensate and drippage. Additionally, the presence of these devices presents cleaning problems, as they can make it difficult to clean the ice bins. Mold and algae may form on the surface of the ice bins and any tubing or equipment stored in them due to the high moisture environment. Instructed PIC to cease use of ice that is in contact with beverage tubing and to provide an alternative ice source. Instructed PIC to make repairs using a proper methods for separation: a smooth, durable, smooth and easily cleanable material. <p>Observed ice intended for consumption in direct contact with beverage tubing.</p>
<p>Violation: Disposition of Returned, Previously Served Or Reconditioned</p> <ul style="list-style-type: none"> - Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food <ul style="list-style-type: none"> - Food shall be safe, unadulterated, and honestly presented. Pathogens may be transmitted from person to person through contaminated food. The potential spread of illness is limited when food is discarded if it may have been contaminated by employees who are infected, or are suspected of being infected, or by any person who otherwise contaminates it. Food may also be contaminated b other means that endanger t heir safety and present a serious potential hazard. Instructed PIC that food that is unsafe, adulterated, not honestly presented must not be served or offered for sale. <p>Observed food that is unsafe for consumption present inside the facility. Food: tofu Location: kitchen Condition: expired by 14 days still offered for service.</p>
<p>Violation: Packaging and Identification</p> <ul style="list-style-type: none"> - Records, Creation, & Retention <ul style="list-style-type: none"> - If raw, raw-marinated, partially cooked, or marinated-partially cooked fish are served or sold in ready to eat form, the person in charge shall record the freezing temperature and time to which the fish are subjected and shall retain the records of the food establishment for 90 calendar days beyond the time of service or sale of the fish. <p>Observed in-house parasite destruction documentation not present, facility has no documentation of in house parasite destruction for the fish served raw in establishment.</p>

Violation: Parasite Destruction

- Parasite Destruction

- In order to ensure destruction of parasites, fish may be frozen before service as an alternative public health control to that which is provided by adequate cooking. Before the service or sale in ready-to-eat form, raw, raw-marinated, partially cooked, or marinated-partially cooked fish must be: (1) Frozen and stored at a temperature of -4°F or below for a minimum of 168 hours (7 days) in a freezer; (2) Frozen at -31°F or below until solid and stored at -31°F or below for a minimum of 15 hours; or (3) Frozen at -31°F or below until solid and stored at -4°F or below for a minimum of 24 hours. Instructed PIC that if in-house freezing of fish is performed with no records the PIC must refreeze the fish for the prescribed time and temperature, or fully cook fish in order to ensure parasite destruction. If the fish are frozen by a supplier, a written agreement or statement from the supplier stipulating that the fish supplied are frozen to a temperature and for a time as previously specified must be provided.

Observed fish intended to be consumed as a ready-to-eat form, raw, raw-marinated without parasite destruction documentation or verification. Type of Fish: salmon, yellow tail, whitefish Location: walk in cooler and sushi station Condition: prepared and frozen. Facility stated they are receiving the fish and performing parasite destruction themselves.

Violation: Hands Clean & Properly Washed

- Cleaning Procedure

- Food employees must clean their hands and exposed portions of their arms, for at least 20 seconds. Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms: (1) Rinse under clean, running warm water; (2) Apply an amount of cleaning compound recommended by the cleaning compound manufacturer; (3) Rub together vigorously for at least 10 to 15 seconds while: (a) Paying particular attention to removing soil from underneath the fingernails during the cleaning procedure, and (b) Creating friction on the surfaces of the hands and arms or surrogate prosthetic devices for hands and arms, finger tips, and areas between the fingers; (4) Thoroughly rinse under clean, running warm water; (5) Immediately follow the cleaning procedure with thorough drying Food handling employee re-washed and sanitized their hands.

Observed food employee washing hands incorrectly. Location: Kitchen area Manner: Solely rinsing hands with a sprayer

- When to Wash

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

Observed food employee not wash hands when required. Condition: coming from the outside after handling trash, going from washing dirty dishes from food preparation and consumers plates to immediately handling food and utensils for the teppenyaki grills, peeling shrimp

- Where to Wash

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

Food employee was observed washing hands in not in a hand washing sink. Location: dish machine rinse sink and 3 compartment sink

Violation: Installation

- Handwashing Sinks-Numbers and Capacities

- Hands are a common vehicle for the transmission of pathogens to foods in an establishment. Hands can become soiled with a variety of contaminants during routine operations. The transfer of contaminants can be limited by providing food employees with handwashing sinks that are properly equipped and conveniently located. Hand washing sinks must be installed as required by law, and handwashing sinks shall be located to allow convenient use by employees in food preparation, food dispensing, and warewashing areas, and in or immediately adjacent to, toilet rooms. Instructed PIC to install handwashing sink(s) in warewashing and food preparation area.

Observed facility with an inadequate number of handwashing sinks necessary for the convenient use by employees. Location: warewashing and food preparation area Condition: hand washing sink is on other side of narrow kitchen area, difficult to navigate and access, observing employees rinse hands using dish washer sprayer instead of washing hands.

- 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: restroom Condition: Water was observed at 75 degrees F

Violation: Operation and Maintenance

- Hand Drying Provision

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

Observed no approved method of hand drying at handwashing sink(s). Location: kitchen bar area hand washing sink

- 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 area

- Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink used for purposes other than handwashing. Location: kitchen Manner: for storage, washing of dishes and food preparation.

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 excessive debris build up, and being blown on to surfaces surrounding ductwork. Location: throughout facility including sushi area

- 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: Grease observed dripping down sides of ductwork including an area where multiple towels are utilized to collect grease.

Violation: Lighting

- Intensity-Lighting

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

Observed inadequate amount of lighting. Location: Teppanyaki grill Manner: light bulb was burned out

Violation: Storage

- In-Use Utensils, Between-Use Storage

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

Observed utensils during a pause in use stored incorrectly. Utensil was not stored in a container maintaining a temperature of at least one-hundred thirty five (135) degrees F. Utensil Type: Rice scoop Location: crock pot Condition of the Location: temperature of water for the rice scoop was at 74 degrees F.

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

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container. Utensil Type: Scoop of bulk dry goods Condition of the Location: Scoop buried in dry goods with handle in food.

Violation: Maintenance and Operation

- Cutting Surfaces

- Cutting surfaces such as cutting boards and blocks that become scratched and scored may be difficult to clean and sanitize. As a result, pathogenic microorganisms transmissible through food may build up or accumulate. These microorganisms may be transferred to foods that are prepared on such surfaces. Instructed PIC to resurface the cutting board, or discard if not capable of being resurfaced. Observed cutting surface with deep scratches and scoring which limit the ability to be effectively cleaned and sanitized. Location: kitchen, sushi area and bar area Type: plastic

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. Additionally, kitchen door was propped open

<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 facility in kitchen areas, service areas, warewashing area The condition of the surface was coated in food debris, splatters</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: Kitchen, Bar area, sushi bar, Teppanyaki grill Activity: handling and preparing open food.</p>
<p>Violation: Conformance with Approved Procedures, Records</p> <ul style="list-style-type: none"> - Conformance with Approved Procedures, Records <ul style="list-style-type: none"> - The facility must keep a record of that variance or HACCP on file at the facility at all times, and produce it during inspection. The facility must also be able to produce supporting records such as monitoring logs and standard operating procedures that are used in the processes outlined in the variance or HACCP. Instructed PIC to provide the records to EHD and keep them on file at the establishment at all times, until such time that the facility can produce the approved plan, the facility cannot use acidification for sushi rice. <p>Observed that the facility has a variance but is unable to provide a copy to EHD during inspection. HACCP: Acidification of rice for the preparation of sushi. Facility had records check marking that they were checking the pH meter via buffers, but was unable to produce any documentation for the HACCP plan.</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 flooring and walls and to clean and sanitize <p>Observed build up and debris on the flooring and walls throughout kitchen, warewashing area, sushi area and bar area.</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 in disrepair by having multiple large holes cut out in the kitchen area, and gaps around plumbing lines into the walls.

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 hand washing, warewashing and food preparation sinks, in bar area 3 compartment sink/handwashing sink, and sushi bar area sinks.

- 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 3 compartment sink faucet system is not maintained in good repair or is not repaired by law. Observed 3 compartment sink faucet system found in disrepair by leaking.

Violation: Food Separation

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

Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping.
Location: Walk in, reach in coolers and food stored on tables
- Packaged and Unpackaged Food-Separation, Packaging, and Segregation, Cross Contamination
 - To prevent cross contamination of pathogens and/or allergens, raw animal foods of different types must be separated during storage, preparation, holding, and display by use of separate equipment, arranging food items by cooking temperature requirements, and preparing food at different times or in different areas.

Observed raw animal foods of different types stored improperly. Location: Walk in cooler Food Item: Raw shell eggs, raw chicken, raw beef, raw scallops Condition: raw beef was stored on box of vegetables with holes in

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

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

Observed that food employees were not in possession of a food handler card or had been trained in another approved food safety course.
- Certified Food Protection Manager
 - All Food Establishments shall have at least one Certified Food Protection Manager. Instructed PIC that the permit holder must designate an employee to be certified as a food protection manager. The facility must provide a certificate to EHD to have on file.

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

Violation: Functionality and Accuracy

- Temperature Measuring Devices, Ambient Air and Water-Accuracy

- Due to the lack of a large safety margin in the temperature requirements themselves, thermometer accuracy is imperative for the safety of food. Instructed PIC to calibrate food thermometers or to acquire new thermometers to ensure that the proper accuracy has been achieved to be within two (2) degree F.

Observed food temperature measuring device that is scaled only in Fahrenheit failing to meet accuracy requirements. Location: Reach in Cooler Type: ambient air thermometer Accuracy: 3 thermometers in refrigerator with two directly next to each other reading different temperatures. One reading at 46 degrees F, one at 54 degrees F and one at 60 degrees F. Food was temping at 47 and 48 degrees.

- Temperature Measuring Devices-Functionality

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

Observed in a mechanically refrigerated food storage unit the temperature measuring device was not placed in the warmest part of the unit. Equipment Location: reach in coolers, walk in cooler. Thermometers placed in various locations away from the warmest locations.

Violation: Records

- Temperature 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. 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 the food establishment does not have calibration logs for temperature measuring devices. Observed that the food establishment does not have temperature logs available for TCS foods 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 shrimp in a container that could accumulate water and over flow.

Observed frozen time/temperature control for safety food improperly thawing. Food: raw shrimp Location: 3 compartment sink in kitchen Method: frozen shrimp were placed in 3 compartment sink basin with running water flowing over shrimp draining immediately

Violation: Time as Public Health Control

- Time as a Public Health Control, Temperature, Disposition

- 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: sushi bar Type of Food: fish eggs temperature at 71 degrees. Facility stated that they put the fish eggs back in the cooler at the end of the day, and bring it back out and left out at room temperature during service.

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

- Instructed PIC that procedures must be written in advance and available to the regulatory authority upon request that specify the methodology for compliance while utilizing time as public health control. These must include ensure proper cooling, heating, temperature requirements, labeling, monitoring and disposition are met for safety.

Observed written procedures were not prepared in advance, or not available, when using time in place of temperature as a control for TCS foods.

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 top of various areas throughout kitchen including food preparation tables, 3 compartment sink, cutting boards, improperly utilized with spray bottle for sanitizing consumer tables and surfaces

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 that food items held in the establishment must be maintained at proper levels to ensure safety and inhibit the growth of pathogens. PIC voluntarily discarded food items improperly cold held.

Observed food items in cold holding unit measuring above 41°F. Location: reach in cooler Food Items: Case of imitation crab and prepared and chopped salad mixture with cut cabbage, lettuce, carrots etc. Temperature: 47 and 48 degrees F

Violation: Consumer Advisories

- Consumer Advisory Consumption of Animal Foods

- Notice must be provided to consumers that animal-derived foods that are not subjected to adequate heat treatment pose a risk because they may contain biological agents that cause foodborne disease and must communicate the risk on the consumer's health status and the food being consumed. Instructed PIC that consumers must be informed of the significantly increased risk of consuming animal foods not processed to eliminate pathogens or served raw, or undercooked through both a disclosure and a reminder. The disclosure shall include: (1) a description of the animal-derived foods, such as oysters on the half shell (raw oysters), raw-egg Caesar salad, and hamburgers (can be cooked to order); or (2) identification of the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Reminder shall include asterisking the animal-derived foods requiring disclosure to a footnote that states: (1) regarding the safety of these items, written information is available upon request; (2) consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; or consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Observed inadequate consumer advisory warning for the consumption of raw, undercooked and not otherwise treated animal products. Manner: Observed no consumer advisory and inadequate reminders on the menu signifying which items are served undercooked or raw.

- Allergen Warning, Unpackaged Food

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

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

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Chlorine Location: server station area
Concentration: testing at or above 200ppm

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 and Utensils Type: ice machine along the ceiling, and ice shoot area, utensils in storage containers, containers holding nori for sushi Location: kitchen area Condition of the Location: significant, heavy debris build up present and growth

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

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 50-99ppm must also be at a minimum temperature of 75F with a contact time of 7 seconds. PIC corrected violation by remaking sanitizer buckets throughout facility testing between 50-100ppm.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: kitchen bar, sushi station, and kitchen Concentration: 0ppm

JIKE ENTERPRISES/BARELAS - BARELAS COFFEE HOUSE #2 - 1502 4TH ST SW - Current Status: Unsatisfactory Re-Inspection required

JIKE ENTERPRISES/BARELAS - 1502 4TH ST SW

Food Establishment Class C - BARELAS COFFEE HOUSE #2

Inspection Date: 7/18/2025 Inspection #: PT0044591 Inspection Result: Unsatisfactory Re-Inspection

Violation: Pooled Eggs

- Pooled Eggs Prohibition

- Raw eggs may only be combined in the amount and in response to a customer's order, or for the preparation of a batter to be cooked immediately. Instructed the PIC that the identified pooled eggs must not be used in further food preparation and that raw eggs shall only be combined for batters or in response to a customer's order.

Observed pooled eggs in the food establishment that were not being combined for a customer's order or for a batter. Location: Refrigerator. three quarts of pooled eggs with no used by date as to when they were pooled.

Violation: Maintenance and Operation

- Good Repair and Proper Adjustment-Utensils

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

Observed utensils in a state of poor repair. Type: knife. The condition of the utensils: Knife handle was broken with sharp edges.

Observed damaged Refrigerator gasket on the double door north side refrigerator in the Main kitchen at the time of inspection.

Violation: Pest Control

- Controlling Pests, If Present: Treatment

- Insects and other pests are capable of transmitting disease to humans by contaminating food and food-contact surfaces. Effective measures must be taken to eliminate their presence in food establishments. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by using methods such as trapping devices or other means of pest control. Instructed PIC to remove any dead pests or pest fecal material and to have a professional pest control company set traps and perform treatment as needed. Facility is to provide EHD with appropriate pest control records. last visit by their pest control operator was 7/8/25.

Observed pests in the facility with no control methods in place. Location main kitchen Boiler room, 2 Nd kitchen behind a coffin freezer and 2 ND kitchen both storage food and utensil storage areas were Mice droppings.

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 door in the second kitchen receiving door.

- Exterior Walls and Roofs, Protective Barrier

- 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 filling or closing holes and other gaps along floors, walls and ceilings. Instructed PIC to repair the holes/gaps identified to prevent entrance of pests.

Observed holes or other gaps in the exterior of the structure of the facility. Location: north side exterior of the facility. Size: 2, inch hole PVC Pipping 3-inch dryer vent hole at the time of inspection.

<p>Violation: Receptacle Condition</p> <ul style="list-style-type: none"> - Covering Receptacles <ul style="list-style-type: none"> - Waste bins with food residue must have tight fitting lids or doors and be emptied once they are filled. Instructed PIC empty the waste bin(s) and to ensure that waste bins are kept sanitary by installing tight fitting lids and emptying the bins once they are filled. <p>Observed waste bins outside the food establishment not closed and debris build up around the trash bins. Location; north side of the Facility.</p>
<p>Violation: Personal Cleanliness</p> <ul style="list-style-type: none"> - Eating, Drinking, or Using Tobacco Products <ul style="list-style-type: none"> - A food employee may drink from a closed beverage container if the container is handled to prevent the contamination of the employee's hands, the container, and exposed food, clean equipment, utensils, linens, and unwrapped single-service and single-use articles. Instructed PIC that employee drinks should be kept in a designated area and should be in a cup with a lid and straw <p>Observed a food employee with an improper drink. Location: Main kitchen. observed a personal drink stored and touching plastic trays on a storage shelf at the time of inspection.</p>
<p>Violation: Physical Facilities, Cleaning</p> <ul style="list-style-type: none"> - Cleaning, Frequency and Restrictions <ul style="list-style-type: none"> - Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove build up and debris on Wall and storage must be cleaned on a regular basis. <p>Observed build up and debris on the wall and storage rack as you walk into the main kitchen to the right at the time of inspection</p>
<p>Violation: Physical Facilities, Construction and Repair</p> <ul style="list-style-type: none"> - Floor and Wall Junctures, Coved, and Enclosed or Sealed <ul style="list-style-type: none"> - Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, maintained and/or installed from materials so that they are SMOOTH and EASILY CLEANABLE. Instructed person in charge to remove material and replace with material that is smooth and easily cleanable. <p>Observed [walls in the entry way to the kitchen, and wall by the make table cooking area walls are Damaged and not smooth and easily cleanable at the time of inspection.</p>

Violation: Training Records

- Food Handler Cards

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

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

- Certified Food Protection Manager

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

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

Violation: Testing Devices

- Sanitizing Solutions, Testing Devices

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

Observed testing kit or other device to measure the concentration of chemical sanitizing solution was expired as of July 2021.

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 100ppm must also be at a minimum temperature of 55F. PIC corrected violation by Pic calling there technician out to repair sanitizer dispenser on their dish washer.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location Dish washer Concentration: tested at 25 ppm at a temperature of 132 degrees.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the 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 . must be cleaned on a regular basis.

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine. Front service area. interior of the ice machine ceiling and side with substantial soil build up.

JIKE ENTERPRISES/BARELAS - BARELAS COFFEE HOUSE #2 - 1502 4TH ST SW - Current Status: Approved

JIKE ENTERPRISES/BARELAS - 1502 4TH ST SW

Retail Prepackaged Food Est Class 1 - BARELAS COFFEE HOUSE #2

Inspection Date: 7/18/2025 Inspection #: PT0157512 Inspection Result: Approved

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

- Honestly Presented

- 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 4 units of flour Tortillas on display with no ingredient statements at the time of inspection.

LITTLE CAESARS 510 - LITTLE CAESARS 510 - 6125 MONTGOMERY BLVD NE - Current Status: Approved

LITTLE CAESARS 510 - 6125 MONTGOMERY BLVD NE

Food Establishment Class C - LITTLE CAESARS 510

Inspection Date: 7/16/2025 Inspection #: PT0110570 Inspection Result: Approved

Manzano del Sol by Purehealth - Gift Shop - 5201 ROMA AVE NE - Current Status: Approved

Manzano del Sol by Purehealth - 5201 ROMA AVE NE

Retail Prepackaged Food Est Class 1 - Gift Shop

Inspection Date: 7/16/2025 Inspection #: PT0161545 Inspection Result: Approved

Manzano del Sol by Purehealth - First Floor Dining Room - 5201 ROMA AVE NE - Current Status: Approved

Manzano del Sol by Purehealth - 5201 ROMA AVE NE

Food Establishment Class C - First Floor Dining Room

Inspection Date: 7/16/2025 Inspection #: PT0161542 Inspection Result: Approved

Violation: Operation and Maintenance

- Handwashing Signage

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

Observed handwashing sink(s) without a handwashing sign. Location: Prep Kitchen Area

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 Prep Area The surface was made out of Metal and Plastic The condition of the surface Had debris build up on the exterior of coffee machine

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: Toaster Location: kitchen prep area Condition of the Location: Debris build up inside the Toaster

Manzano del Sol by Purehealth - Second Floor Front Dining Room - 5201 ROMA AVE NE - Current Status: Approved

Manzano del Sol by Purehealth - 5201 ROMA AVE NE

Food Establishment Class C - Second Floor Front Dining Room

Inspection Date: 7/16/2025 Inspection #: PT0161544 Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the 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: Toaster Location: Prep Area Condition of the Location: debris build up on the interior of Toaster

Manzano del Sol by Purehealth - Second Floor Back Dining Room - 5201 ROMA AVE NE - Current Status: Approved

Manzano del Sol by Purehealth - 5201 ROMA AVE NE

Food Establishment Class C - Second Floor Back Dining Room

Inspection Date: 7/16/2025 Inspection #: PT0161543 Inspection Result: Approved

Violation: Operation and Maintenance
<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 to clean and sanitize. <p>Observed build up and debris on the Floors.</p>
<p>Violation: Equipment, Food Contact Surfaces, and Utensils Clean</p> <ul style="list-style-type: none"> - Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch <ul style="list-style-type: none"> - 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. <p>Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Toaster Location: Prep Area Condition of the Location: Toaster had debris build up inside toaster.</p>

Manzano del Sol by Purehealth - Main Kitchen Downstairs - 5201 ROMA AVE NE - Current Status: Unsatisfactory Re-Inspection required

<p>Manzano del Sol by Purehealth - 5201 ROMA AVE NE</p> <p>Food Establishment Class C - Main Kitchen Downstairs</p> <p>Inspection Date: <u>7/16/2025</u> Inspection #: <u>PT0161541</u> Inspection Result: <u>Unsatisfactory Re-Inspection</u></p>

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: containers of pinto beans and sugar not marked with common food names on containers Location: dry storage areas

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: back prep area Manner: carts and other equipment blocking sink

Violation: Hot Holding & Reheating

- Time/Temperature Control for Safety Food, Hot Holding

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

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

pic dispose of food in front of inspector corrected on site

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 throughout prep and kitchen area and debris build up on vents and vent covers in the dry good and back prep areas.

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 dishwasher.

Violation: Knowledgeable

- Knowledgeable Person In Charge

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

Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances. Knowledge Tested: pic did not know the five reportable foodbourne illnesses - shigella, Hepatitis A, Norvirus, e coli, salmonella

Violation: Training Records

- Certified Food Protection Manager

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

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

- Food Handler Cards

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

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

Violation: 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 on rack in back prep area measuring above 41°F. Location: [where was the violation observed] Food Items: Lemon Chicken Sausage links, Diced Chicken, diced tomatoes, refried beans, cream corn, chicken broth, Potatoe salad, green beans, cole slaw, chopped sausage, ground sausage, cream gravy sliced onions and ground beef Temperature: sliced onions 66f, diced chicken 67, cream corn 65f, ground sausage 74f, cream gravy 92f, sausage links 69f, ground sausage 73f, chopped chicken 71f, chopped chicken 70f, lemon chicken breasts 63f, ground pork 78f, chopped sausage 83f, chopped sausage 79f, coleslaw 68f, green beans 66f, Potatoe salad 64f, cream of chicken 65f, cream of chicken 69f, cream of chicken 69f, cream of corn 70f, refried beans 63f, diced tomatoes 71f,

pic disposed of all containers of food in front of inspector corrected on site

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- 4-601.11(A), 4-602.11, 4-702.11

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.

4-601.11(A), 4-602.11, 4-702.11

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Can Opener Location: back prep area Condition of the Location: can opener had debris build up on it.

MARIELENAS BAKERY LLC - MARIELENAS BAKERY LLC - 640 COORS BLVD NW, 3 - Current Status: Approved

MARIELENAS BAKERY LLC - 640 COORS BLVD NW, 3

Retail Food Establishment Class 5 - MARIELENAS BAKERY LLC

Inspection Date: 7/17/2025 Inspection #: PT0124966 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. Type of equipment: pastry display cases. Condition of Equipment: Observed dried food debris on the shelving of display cases at the time of inspection.

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the floor underneath bakery prep table and underneath equipment at the time of inspection.

Violation: Plumbing

- System Maintained in Good Repair

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

Observed faucet at three compartment sink is not maintained in good repair or is not repaired by law. Observed three compartment sink faucet found in disrepair by faucet being removed at the time of inspection. Observed spray knozzle is available for use.

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.

OLD TOWN CATERING CO - Old Town Catering Co. - 4000 ST JOSEPH PL NW - Current Status: Approved

OLD TOWN CATERING CO - 4000 ST JOSEPH PL NW

Food Establishment Class C - Old Town Catering Co.

Inspection Date: 7/18/2025 Inspection #: PT0143868 Inspection Result: Approved

Violation: Hot & Cold Water Availability & Pressure

- Water Capacity-Quantity and Availability

- Hot water required for washing items such as equipment and utensils and employees' hands, must be available in sufficient quantities to meet demand during peak water usage periods. Observed PIC contact maintenance/service personnel during inspection. Inspector discussed lack of hot water issue in restrooms with PIC and Maintenance personnel. Maintenance personnel stated that they will work on lack of hot water issue. Instructed PIC and maintenance personnel to work on restoring hot water to restrooms and to provide updates to CHPD inspector for verification.

Observed facility with insufficient hot water. Location: Men's and Women's Restrooms Manner: Observed no hot water at hand washing sinks. Highest water temped was 73°F at the time of inspection.

PHO NHO - 2641 COORS BLVD NW, D**Food Establishment Class C - PHO NHO****Inspection Date: 7/18/2025 Inspection #: RT-FOODEST-060802-2025 Inspection Result: Approved****Violation: Plumbing**

- System Maintained in Good Repair

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

Observed Three compartment sink faucets knob is not maintained in good repair or is not repaired by law. Observed three compartment sink knob found in disrepair by being broken and pliers turning on and off water at three compartment sink.

Violation: Training Records

- Food Handler Cards

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

- Certified Food Protection Manager

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

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

PHO NHO - 2641 COORS BLVD NW, D**Food Establishment Class C - PHO NHO****Inspection Date: 7/17/2025 Inspection #: PT0158036 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.

Violation: Hot & Cold Water Availability & Pressure

- Water System-Distribution, Delivery, and Retention

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

Observed facility with insufficient hot water. Location: Hand Washing Sinks and Three Compartment Sinks Manner: hand washing sinks temping at 83F and three compartment sinks at 83F

Hand washing sink should temp at 85 degrees f and above and three compartment sink at 110 degrees f and above

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: [where is the equipment located] Type of Equipment: [insert type of equipment here] Condition of the equipment: [what made the condition in poor repair]

Violation: Pest Control

- Controlling Pests, Inspection/Harborage

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

Observed the facility has inadequate procedures to effectively control pests. Current Policy: Leaving front door open to facility

Violation: Operations

- Valid Permit

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

Observed that the facility was operating with an expired permit.

Violation: Plumbing

- System Maintained in Good Repair

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

Observed Three compartment sink faucets knob is not maintained in good repair or is not repaired by law. Observed three compartment sink knob found in disrepair by being broken and pliers turning on and off water at 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: in walk in freezer and reach in freezer and walk in cooler and in reach in coolers and in cooking station located in the front Food Item: Broths, sliced meats, noodles, cooked shrimp, spring rolls, chicken wings, tempura shrimp, clams, grease

Violation: Storage

- Food Storage, Prohibited Areas

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

Observed food stored improperly less than six (6) inches off the floor. Location: Walk in freezer and cooking area Food Item: boxes of tibia beef bones, and chicken broth in metal pans all on the floor

Violation: Knowledgeable

- Knowledgeable Person In Charge

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

Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances. Knowledge Tested: asked pic what the five reportable foodborne illnesses are and pic did not know.

Answers: Salmonella, Ecoli, Norovirus, Hepatitis A Shigella

Violation: Training Records

- Certified Food Protection Manager

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

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

- Food Handler Cards

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

Violation: Testing Devices

- Sanitizing Solutions, Testing Devices

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

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

- 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 for the measuring of thin foods.

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: reach in and walk in coolers Location: Kitchen Area Condition of the Location: debris build up inside the walk in and reach in coolers.

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: walk in cooler and reach in coolers Food Items: cut vegetables, cooked broth, cooked chicken Expiration Dates: no dates observed

Violation: Operation and Maintenance

- Handwashing Cleanser, Availability

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

Observed no handwashing cleanser available at handwashing sink(s). Location: hand washing sink next to cooking/stove area

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: above stove top Equipment: stove and burners

PIZZA HUT - 410 WASHINGTON ST SE

Food Establishment Class C - PIZZA HUT

Inspection Date: 7/14/2025 Inspection #: PT0157490 Inspection Result: Approved

Violation: Designated Areas

- Designation-Dressing Areas and Lockers

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

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

Violation: Operation and Maintenance

- Hand Drying Provision

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

Observed no approved method of hand drying at handwashing sink(s). Location: Employee restroom

Violation: Training Records

- Food Handler Cards

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

- 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: Toilet Facilities

- Toilet Room Receptacle, Covered

- Instructed to provide a covered receptacle for sanitary napkins.

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

RISING STAR CHINESE EATERY - RISING STAR CHINESE EATERY - 7001 SAN ANTONIO DR NE, S - Current Status: Approved

RISING STAR CHINESE EATERY - 7001 SAN ANTONIO DR NE, S

Food Establishment Class C - RISING STAR CHINESE EATERY

Inspection Date: 7/17/2025 Inspection #: RT-FOODEST-058486-2025 Inspection Result: Approved

Violation: Ventilation and Hood Systems

- Ventilation Hood Systems, Drip Prevention and Adequacy

- Corrective Action

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: Hood vents with heavy grease build up

Violation: Storage

- In-Use Utensils, Between-Use Storage

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

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container. Utensil Type: Measuring cup Location: bottom shelf of prep table Condition of the Location: cup stored in food container with handle directly touching the food product

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 and under wok station The condition of the surface was substantial grease build up

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the Floor and walls in kitchen mainly under wok station with substantial food and soil debris build up

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: Prep top cooler on main cook line Food Item: raw meat product stored directly over vegetables in upright cooler

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 coving egg rolls and stored on tables and cutting boards

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 upright cooler next to handwashing sink Food Items Tempura Meat 53°F Tempura Meat 49°F,

Silver Street Market - 205 SILVER AVE SW, A

Retail Food Establishment Class 4 - Silver Street Market -- Grocery

Inspection Date: 7/16/2025 Inspection #: PT0150178 Inspection Result: Conditional Approved

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food. Poisonous/Toxic Substance Clorox bathroom cleaner Location: produce storage rack above food items at the time of inspection

Violation: Ventilation and Hood Systems

- Mechanical-Ventilation

- Instructed PIC, if necessary, to keep rooms free of excessive heat, steam, condensation, obnoxious odors, and fumes; mechanical ventilation of sufficient capacity shall be provided.

Observed Mechanical ventilation system inadequately collecting grease and soil on the vent guards of the produce walk in cooler at the time of inspection.

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

. Observed nonfood contact surface with the buildup of soil residues. The surface was located Sales floor the surface was made out of Painted food grade metal The condition of the surface frozen display cases by the Ice cream area with debris and soil build up at the time of inspection.

Violation: Cold Holding

- Time/Temperature Control for Safety Food, Cold Holding

- 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. also, All Cut melons were placed into the case at 8:00 am and was way over the four-hour mark. Food items were discarded by the Produce Manager.

Observed insufficient cold holding equipment to properly hold food cold. Location: produce sales floor display cold holding case. Condition: Cut medley melons hold at 51 degrees, 48 degrees, honey dew 50 degrees at the time of inspection.

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for 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 Employee remaking sanitizer to 200 ppm at 81 degrees f.

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Produce backroom Concentration: Tested at 0 ppm Temperature: Tested at 74 degrees at the time of inspection.

<p>Violation: Operation and Maintenance</p> <ul style="list-style-type: none"> - Using a Handwashing Sink-Operation and Maintenance <ul style="list-style-type: none"> - Handwashing facilities can become sources of contamination if the sinks used for other purposes such as for food preparation and warewashing. Instructed PIC to train food employees that handwashing facilities can be utilized for no other purposes other than handwashing. <p>Observed handwashing sink used for purposes other than handwashing. Location: Deli handwashing sink Manner: Quat sanitizer in spray bottle being stored on sink.</p>
<p>Violation: Hot Holding & Reheating</p> <ul style="list-style-type: none"> - Time/Temperature Control for Safety Food, Hot Holding <ul style="list-style-type: none"> - If food is held at improper temperatures for enough time, pathogens have the opportunity to multiply to dangerous numbers. Instructed PIC to rapidly reheat TCS foods to 165 F and to maintain temperature at 135 F and above. <p>Observed time/temperature control for safety food not hot held at 135°F or above. Food Item: Fried chicken thighs, breast, and chicken tenders Food Temperature: all temping below 135*</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 under and around food display cold and hot units The surface was made out of ceramic tile and stainless steel The condition of the surface was extremely dirty with food debris and buildup.</p>
<p>Violation: Plumbing</p> <ul style="list-style-type: none"> - Backflow Prevention, Air Gap <ul style="list-style-type: none"> - 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. <p>Observed an inadequate air gap at Deli station.</p>

Violation: Food Separation

- Food Contact with Equipment, Utensils, and Linens

- 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.

Observed food not protected from contamination do to meat slicer not being cleaned and sanitized between uses and switching products.

STARBUCKS 5467 - STARBUCKS - 6707 JEFFERSON ST - Current Status: Approved

STARBUCKS 5467 - 6707 JEFFERSON ST

Food Establishment Class C - STARBUCKS

Inspection Date: 7/16/2025 Inspection #: PT0154119 Inspection Result: Approved

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located inside the coolers and on under the front counter
The condition of the surface was food and debris build up

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed wall by back door and office area in disrepair by 2- 3 inch hole in wall

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drains at front counter, drive through, and three compartment

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- Corrective Action

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type Ice machine Location: Back kitchen by three compartment sink Condition of the Location: brown slime residue build up on inside of ice machine

SUBWAY #42910 - SUBWAY #42910 - 120 98th ST SW - Current Status: Approved

SUBWAY #42910 - 120 98th ST SW

Food Establishment Class C - SUBWAY #42910

Inspection Date: 7/15/2025 Inspection #: PT0150968 Inspection Result: Approved

Violation: Physical Facilities, Construction and Repair

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

- 2. 6-201.11

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 and seal both Holes..

Observed [Wall is not smooth and easily cleanable. The surface was located By the Prep table and sink. The surface was made out of RPC.

Observed two holes one was a two-inch hole, and the other was a 4-inch hole.

Violation: Single-Service

- Characteristics-Single-Service and Single-Use, Safe
 - All single surface articles must be stored off the floor six inches off the floor to prevent contamination

Observed single service articles stored on the storage room 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 and must not be expired testing strips.

Observed testing kit expired as of March 15th, 2025, at the time of inspection.

TAMASHI - TAMASHI - 2101 VISTA OESTE NW, 2 - Current Status: Approved

TAMASHI - 2101 VISTA OESTE NW, 2

Food Establishment Class B - TAMASHI

Inspection Date: 7/15/2025 Inspection #: PT0158876 Inspection Result: Approved

Violation: Operation and Maintenance

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

Observed no approved method of hand drying at handwashing sink(s). Location: bar hand washing sink

- Handwashing Cleanser, Availability
 - Hand cleanser must always be present to aid in reducing microorganisms and particulate matter found on hands. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleanser. Instructed PIC to ensure that hand cleanser is available at all times of operation. Observed PIC correct violation by re-supplying hand washing sink with soap.

Observed no handwashing cleanser available at handwashing sink(s). Location: bar area

TAMASHI - 2101 VISTA OESTE NW, 2**Food Establishment Class C - TAMASHI****Inspection Date: 7/15/2025 Inspection #: CAC-Food-059888-2025 Inspection Result: Approved**

Inspection resulted in a Closure status. Facility was not closed due to PIC correcting violations on site bringing the score back up to a Approved status.

PIC corrected the following violations:

-Conformance with Approved Procedures, Records

Observed PIC located and provided the HACCP records for review. Violation was corrected on site.

-Time/Temperature Control for Safety Food, Cold Holding

Observed PIC discard cut vegetables that were out of temperature. Violation corrected on site.

-Separation-Storage

Observed PIC remove the wiping cloth container from the area and place it away from food items so that possible contamination is prevented.

Violation was corrected on site.

-Handwashing Cleanser, Availability

Observed PIC refill empty handwashing soap dispensers. Violation was corrected on site.

-Hand Drying Provision

Observed PIC refill empty paper towel dispensers. Violation was corrected on site.

TAMASHI - 2101 VISTA OESTE NW, 2**Food Establishment Class C - TAMASHI****Inspection Date: 7/15/2025 Inspection #: PT0158872 Inspection Result: Closure Re-Inspection Required**

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

- Food Storage Containers Identified with Common Name of Food

- Certain foods may be difficult to identify after they are removed from their original packaging. Consumers may be allergic to certain foods or ingredients or the mistaken use of food from labeled containers could result in chemical poisoning and may result in severe medical consequences.

Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Instructed PIC to label all containers.

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: Plastic container Location: Walk in cooler.

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food. Poisonous/Toxic Substance: Quat sanitizer Location: Observed sanitizer wiping cloth container stored directly next to avocados and garnishes without protection from splashing at the time of inspection.

Violation: Operation and Maintenance

- Hand Drying Provision

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

Observed no approved method of hand drying at handwashing sink(s). Location: Bar area and warewashing area hand washing sinks.

- Handwashing Cleanser, Availability

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

Observed no handwashing cleanser available at handwashing sink(s). Location: Bar hand washing sink and food preparation area hand washing sink.

Violation: Lighting

- Intensity-Lighting

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

Observed inadequate amount of lighting. Location: Walk in Freezer Manner: Observed light is not operational in the walk in freezer.

Violation: Storage

- In-Use Utensils, Between-Use Storage

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

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container. Utensil Type: Scoop Location: flour container bin Condition of the Location: Observed handle not above the top of food at the time of inspection.

<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: sushi prep area Activity: prepping food items for sushi.</p>
<p>Violation: Conformance with Approved Procedures, Records</p> <ul style="list-style-type: none"> - Conformance with Approved Procedures, Records <ul style="list-style-type: none"> - When EHD grants a variance or HACCP for a facility, the facility must keep a record of that variance or HACCP on file at the facility at all times, and produce it during inspection. The facility must also be able to produce supporting records such as monitoring logs and standard operating procedures that are used in the processes outlined in the variance or HACCP. Instructed PIC to provide the records to EHD and keep them on file at the establishment at all times. <p>Observed that the facility has a variance or HACCP granted by EHD, but is unable to provide records that demonstrates the facility is actively monitoring critical control points. Approved Variance/HACCP: Sushi Rice Acidification</p>
<p>Violation: Knowledgeable</p> <ul style="list-style-type: none"> - Knowledgeable Person In Charge <ul style="list-style-type: none"> - Designation of a person in charge during all hours of operations ensures the continuous presence of someone who is responsible for monitoring and managing all food establishment operations and who is authorized to take actions to ensure that the Code's objectives are fulfilled. The permit holder must be or assign a person in charge to be present at all hours of operation. Observed PIC arrive during inspection. Reminded them that a PIC must be designated at all times when the facility is in operation. <p>Observed that no person in charge was designated at the time of inspection.</p>
<p>Violation: Cold Holding</p> <ul style="list-style-type: none"> - Time/Temperature Control for Safety Food, Cold Holding <ul style="list-style-type: none"> - Maintaining TCS foods under the cold temperature control requirements prescribed in this code will limit the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Instructed PIC to dispose of cut veggies due to being made the night before. <p>Observed food items in cold holding unit measuring above 41°F. Location: Prep Top Cooler. Food Items: cut veggies Temperature: 50°F</p>

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

Observed utensil food-contact surface with the build up of soil residues. Utensil Type: Location: ice machine interior surfaces Condition of the Location: Observed build up and dark colored debris on the baffle inside the ice machine at the time of inspection.

TWIN PEAKS RESTAURANT - TWIN PEAKS KITCHEN - 4441 THE 25 WAY NE - Current Status: Approved

TWIN PEAKS RESTAURANT - 4441 THE 25 WAY NE

Food Establishment Class C - TWIN PEAKS KITCHEN

Inspection Date: 7/16/2025 Inspection #: CAC-Food-060323-2025 Inspection Result: Approved

Inspection resulted in a Conditional Approved status. Facility did not have sticker placed due to PIC correcting violations on site bringing the score back up to a Approved status.

PIC corrected the following violations during the inspection:

- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch
- In-Use Utensils, Between-Use Storage
- Good Repair and Proper Adjustment-Utensils

TWIN PEAKS RESTAURANT - 4441 THE 25 WAY NE

Food Establishment Class C - TWIN PEAKS KITCHEN

Inspection Date: 7/16/2025 Inspection #: PT0087611 Inspection Result: Conditional Approved

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: burger seasoning Location: spice rack

Violation: Hands Clean & Properly Washed

- When to Wash

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

Observed food employee not wash hands when required. Condition: observed food service employee changing tasks and donning new gloves without washing hands prior

Violation: Storage

- In-Use Utensils, Between-Use Storage

- Corrective Action

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: measuring pitcher Location: Flour bin Condition of the Location: Cup and handle directly touching food product

Violation: Maintenance and Operation

- Good Repair and Proper Adjustment-Utensils

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

Observed utensils in a state of poor repair. Type: spatula The condition of the utensils: Spatula was burn and melted

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located under the soda fountain machine at the beverage station. The surface was made out of floor/tile. : Should be swept from debris and trash on the floor.

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Kitchen and dining room Activity: actively working, prepping, and serving open food items

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the floors in the kitchen area in the hard to reach spots under equipment (coolers, stoves, grill, ware washing machine storage racks

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drains in ware washing area, below hand washing sink, and on servers station

Violation: Training Records

- Food Handler Cards

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

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

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Emerson blender Location: Hanging on on rack with clean utensils Condition of the Location: Dried food on blade of blender

TWISTERS #26 - 5501 MONTGOMERY BLVD NE

Food Establishment Class C - FOOD SERVICE TWISTERS 26

Inspection Date: 7/17/2025 Inspection #: PT0149579 Inspection Result: Conditional Approved

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate single-service and single-use articles.

Poisonous/Toxic Substance: Hand soap in plastic bottle and chemical bottle unlabeled and unknown

Location: Under beverage counter next to lids for to go cups

Violation corrected on site by PIC relocating hand soap and discarding unknown bottle.

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drain located under cabinet of beverage station and floor drain of three compartment sink.

Violation corrected on site by PIC submitting work orders for repairs.

- 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 leaking drain pipe for hand wash sink is not maintained in good repair or is not repaired by law. Observed leaking drain pipe for hand wash sink found in disrepair with drain pipe leaking.

Violation corrected on site by PIC submitting a work order for repair.

UNIQUE NUTRITION - UNIQUE NUTRITION - 120 98TH ST NW, A-10 - Current Status: Approved

UNIQUE NUTRITION - 120 98TH ST NW, A-10

Food Establishment Class C - UNIQUE NUTRITION

Inspection Date: 7/15/2025 Inspection #: PT0154095 Inspection Result: Approved

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at Three compartment sink. green hose placed with the PVC drainpipe and touching the bottom of the Floor drain.

Violation: Single-Service

- Single-Service and Single-Use Articles-Use Limitations

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

Observed single-service articles that were stored on top of the refrigerator upright and not covered or face down to prevent contamination at the time of inspection.

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 50-99ppm must also be at a minimum temperature of 75F with a contact time of 7 seconds. PIC corrected violation by [By adding a cap of Chlorine too 100 ppm at 75 degrees.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Three compartment sinks. Concentration: tested at 25 ppm temperature: was at 75 degrees

WAL MART SUPER CENTER 5491 - WAL MART GROCERY - 2266 WYOMING BLVD NE - Current Status: Approved

WAL MART SUPER CENTER 5491 - 2266 WYOMING BLVD NE

Retail Food Establishment Class 4 - WAL MART GROCERY

Inspection Date: 7/15/2025 Inspection #: PT0103067 Inspection Result: Approved

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

- Package Integrity

- Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Instructed PIC to ensure all food with compromised packaging is not offered for sale and is segregated for return. OR PIC voluntarily discard food items in compromised packaging.

Observed food packaging not in good condition and failing to protect the integrity of the contents of the food from adulteration or potential contaminants.

Packaged Food: Bush's Pinto Beans metal can Ranch Style Pinto Beans metal can

Location: Grocery isle shelf

Condition: Dented cans

WAL MART SUPER CENTER 5491 - WAL MART DELI - 2266 WYOMING BLVD NE - Current Status: Conditional Approved

WAL MART SUPER CENTER 5491 - 2266 WYOMING BLVD NE

Retail Food Establishment Class 5 - WAL MART DELI

Inspection Date: 7/15/2025 Inspection #: PT0103065 Inspection Result: Conditional Approved

Violation: Personal Cleanliness

- Prohibition-Jewelry

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

Observed employee wearing unapproved jewelry while preparing food.

Food Preparation Activity: Packaging deli items

Inappropriate Jewelry Observed: Bracelets

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drain for hand wash station.

- 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 located under hand wash station is not maintained in good repair or is not repaired by law. Observed floor drain located under hand wash station found in disrepair by missing strainer.

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.

Method of contamination: Cell phone

Food that was contaminated: Deli items being packaged.

Location: Prep table

Violation: Availability

- Cleaning Agents and Sanitizers, Availability

- Instructed PIC to make Quat sanitizer. 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 and utilizing test strips to ensure proper parts per million (PPM)

Observed facility had no sanitizer solution made though out facility at time of the inspection . Facility opened at 6:00 am and I arrived at 7:45 am for inspection

Violation corrected on site by PIC making sanitizer spray bottles

WAL MART SUPER CENTER 5491 - 2266 WYOMING BLVD NE

Retail Food Establishment Class 5 - WAL MART BAKERY

Inspection Date: 7/15/2025 Inspection #: PT0103066 Inspection Result: Conditional Approved

Violation: Designated Areas

- Storage-Other Personal Care Items

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

Observed employee personal care items stored incorrectly.

Item: Dirty backpack

Location: Bakery prep area

Violation: Hands Clean & Properly Washed

- When to Wash

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

Observed food employee not wash hands when required.

Condition: Donning ne gloves and switching tasks

Violation: Operation and Maintenance

- Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink used for purposes other than handwashing.

Location: Hand wash station

Manner: Storing soiled paper towels

Violation: Plumbing

- Backflow Prevention, Air Gap

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

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

Violation: Availability

- Cleaning Agents and Sanitizers, Availability

- Instructed PIC to make Quat sanitizer. 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 and utilizing test strips to ensure proper parts per million (PPM)

Observed facility had no sanitizer solution made though out facility at time of the inspection . Facility opened at 6:00 am and I arrived at 7:45 am for inspection

Violation corrected on site by PIC making sanitizer spray bottles

WINGS GONE WILD LLC - WINGS GONE WILD - 101 98TH ST NW, 109 - Current Status: Approved

WINGS GONE WILD LLC - 101 98TH ST NW, 109

Food Establishment Class C - WINGS GONE WILD

Ins 7/17/2025 Inspection #: RT-FOODEST-059236-2025 Inspection Result: Approved

WINGSTOP 479 - WINGSTOP 479 - 6125 MONTGOMERY BLVD NE, #66 - Current Status: Approved

WINGSTOP 479 - 6125 MONTGOMERY BLVD NE, #66

Food Establishment Class C - WINGSTOP 479

Inspection Date: 7/16/2025 Inspection #: PT0151802 Inspection Result: Approved

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at two floor drains in the kitchen.

ZENDO - ZENDO - 413 2ND ST SW - Current Status: Approved

ZENDO - 413 2ND ST SW

Food Establishment Class B - ZENDO

Inspection Date: 7/18/2025 Inspection #: PT0135662 Inspection Result: Approved

Violation: Surface Condition

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

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

Observed nonfood contact surface that was absorbent. The surface was located Serving area the surface was made out of wood The condition of the surface was a metal and woos shelf that was absorbent at the time of inspection.

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the compartments sink and under the mop sink 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. within dates.

Observed testing kit or other device to measure the concentration of chemical sanitizing solution was expired on 12/23 at the time of inspection.

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: Dining area. Coffee Creamer and was placed there at 7; 30 AM.

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 wiping down food contact surfaces was stored on to of a low boy refrigerator at the time of inspection

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: ice machine. Location: Dining area/ service area. Interior of the ice machine guard with a pinkish brown soil residue at the time of inspection.