



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

Summary Table
Consumer Health Protection Inspections Performed
7/19/2025-7/25/2025
Report Amended on **7/26/2025** for clerical errors

AMNESIA DISPENSARY - 2100 JUAN TABO NE

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0161001	7/23/2025	Open	Approved	PT0161001	Routine Cannabis Inspection	Approved	1

BAHAMA BUCKS - 10131 COORS RD NW, L-3

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0159104	7/10/2025	Open	Unsatisfactory	CAC-Food-063411-2025	Corrective Action Compliance Inspection	Unsatisfactory, Re-Inspection Required	1
PT0159104	7/21/2025	Open	Closure	PT0159104	Routine Food Establishment Inspection	Closure, Re-Inspection Required	3

Catholic Charities Children's Learning Center - 2010 BRIDGE BLVD SW

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0151025	7/23/2025	Open	Approved	PT0151025	Routine Food Establishment Inspection	Approved	11

CHEBA HUT - 6902 MENAUL BLVD NE

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0157391	7/22/2025	Open	Approved	PT0157391	Routine Retail Food Establishment Inspection	Approved	12

CHILIS GRILL AND BAR - 1700 MILES RD SE

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0145341	7/25/2025	Open	Approved	PT0145341	Routine Food Establishment Inspection	Approved	13
PT0145342	7/25/2025	Open	Approved	PT0145342	Routine Food Establishment Inspection	Approved	14
CLIFFS - 4800 OSUNA RD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0043286	7/23/2025	Open	Approved	PT0043286	Routine Food Establishment Inspection	Approved	15
PT0123360	7/23/2025	Open	Approved	PT0123360	Routine Food Establishment Inspection	Approved	16
PT0043291	7/23/2025	Open	Approved	PT0043291	Routine Food Establishment Inspection	Approved	17
PT0043290	7/23/2025	Open	Approved	PT0043290	Routine Food Establishment Inspection	Approved	18
PT0084829	7/23/2025	Open	Approved	PT0084829	Routine Food Establishment Inspection	Approved	19
DENOVO MARKET - 101 98T S, 112							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0156284	7/22/2025	Open	Approved	PT0156284	Routine Retail Establishment Inspection	Approved	20
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	7/24/2025	Open	Approved	RT-FOODEST-059539-2025	Routine Food Establishment Inspection	Approved	20
GARCIAS KITCHEN - 8518 INDIAN SCHOOL RD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0044301	7/23/2025	Open	Approved	CAC-Food-062797-2025	Corrective Action Compliance	Approved	20
PT0044301	7/23/2025	Open	Approved	PT0044301	Routine Food Establishment Inspection	Closure, Re-Inspection Required	21
HINKLE FAMILY FUN CENTER - 12931 INDIAN SCHOOL RD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0044716	7/24/2025	Open	Approved	PT0044716	Routine Food Establishment Inspection	Approved	26

PT0044715	7/24/2025	Open	Approved	PT0044715	Routine Food Establishment Inspection	Approved	27
ISLAND VIBES CUISINE - 110 B LOUISIANA BLVD SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0161548	7/22/2025	Open	Approved	PT0161548	Routine Food Establishment Inspection	Approved	28
JAPANESE KITCHEN - 6521 AMERICAS PKWY NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0158897	7/25/2025	Open	Approved	RT-FOODEST-061354-2025	Routine Food Establishment Inspection	Approved	30
PT0158898	7/25/2025	Open	Approved	PT0158898	Routine Food Establishment Inspection	Approved	31
BARELAS COFFEE HOUSE #2 - 1502 4TH ST SW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0044591	7/24/2025	Open	Approved	RT-FOODEST-061343-2025	Routine Food Establishment Inspection	Approved	31
KONA ICE OF ABQ - 6320 ZUNI RD SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0159710	7/23/2025	Open	Approved	PT0159710	Routine Retail Food Establishment Inspection	Approved	32
LA QUINTA INN - 6101 ILIFF RD NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0160200	7/25/2025	Open	Approved	PT0160200	Routine Food Establishment Inspection	Approved	32
PT0160199	7/25/2025	Open	Approved	PT0160199	Routine Retail Food Establishment Inspection	Approved	32
LEAF & FLOWER LLC - 4711 LOMAS BLVD							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0160841	7/25/2025	Open	Approved	PT0160841	Routine Retail Cannabis Establishment Inspection	Approved	34
LITTLE CAESARS - 10020 central AVE SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0156605	7/21/2025	Open	Approved	PT0156605	Routine Food Establishment Inspection	Approved	34
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 #
PT0161541	7/23/2025	Open	Approved	RT-FOODEST-060286-2025	Routine Food Establishment Inspection	Approved	36
MCDONALDS - 5001 GIBSON BLVD SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0154249	7/25/2025	Open	Approved	RT-FOODEST-064030-2025	Routine Food Establishment Inspection	Approved	36
MILLY'S INC - 2100 CANDELARIA RD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0043888	7/24/2025	Open	Approved	PT0043888	Routine Food Establishment Inspection	Approved	37
Arby's - 5800 MENAUL BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0043348	7/25/2025	Open	Approved	RT-FOODEST-015638-2025	Routine Food Establishment Inspection	Approved	38
Richie Bs Pizza - 7200 MONTGOMERY BLVD NE, 2							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0154919	7//2025	Open	Unsatisfactory	PT0161628	Corrective Action Compliance Inspection	Unsatisfactory, Re-Inspection Required	39
PT0154919	7/22/2025	Open	Unsatisfactory	RT-FOODEST-034746-2025	Routine Food Establishment Inspection	Closure, Re-Inspection Required	40
OASIS CANNABIS CO - 2720 CENTRAL AVE SE, F-G							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0161127	7/22/2025	Open	Approved	PT0161127	Routine Retail Cannabis Inspection	Approved	49
PRESBYTERIAN HEALTH CARE SYSTS - 1100 CENTRAL AVE SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0158983	7/21/2025	Open	Approved	PT0158983	Routine Food Establishment Inspection	Approved	50
PT0048188	7/21/2025	Open	Approved	PT0048188	Routine Food Establishment Inspection	Approved	50
PT0147243	7/21/2025	Open	Approved	PT0147243	Routine Food Establishment Inspection	Approved	51
QUALITY CUSTOM DISTRIBUTION - 3205 BROADWAY BLVD SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #

PT0157100	7/22/2025	Open	Approved	PT0157100	Routine Retail Food Establishment Inspection	Approved	51
Ruth's Chris Steak House - Bar - 6640 INDIAN SCHOOL RD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0148351	7/23/2025	Open	Approved	PT0148351	Routine Food Establishment Inspection	Approved	51
PT0148352	7/23/2025	Open	Approved	PT0148352	Corrective Action Compliance	Approved	51
PT0148352	7/23/2025	Open	Approved	PT0148352	Routine Food Establishment Inspection	Conditional Approved	52
HOOK IT UP FISH AND CHIPS - 1909 BELLAMAH AVE NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0160542	7/24/2025	Open	Approved	PT0160542	Routine Food Establishment Inspection	Approved	55
SOUTHWEST CHILD CARE - 4802 WYOMING BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0043979	7/25/2025	Open	Approved	PT0043979	Routine Food Establishment Inspection	Approved	56
SPRINGHILL SUITES - 5910 HOLLY AVE NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0153174	7/23/2025	Open	Approved	PT0153174	Routine Food Establishment Inspection	Approved	57
Sprout's Farmer's Market #707 - 13150 CENTRAL AVE SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0144469	7/21/2025	Open	Approved	PT0144469	Routine Retail Food Establishment Inspection	Approved	58
Tokyo Hana Hibachi and Sushi Bar - TOKYO HOUSE RESTAURANT - 10001 COORS BLVD NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0155104	7/23/2025	Open	Approved	PT0155104	Routine Food Establishment Inspection	Approved	59
Verdes Foundation Manufacturing Facility - 6105 CORONADO AVE NE, A							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0160436	7/24/2025	Open	Approved	RT-PRC-005146-2025	Routine Food Establishment Inspection	Approved	61
WENDYS - 4800 CULTURE DR NE							

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0155733	7/24/2025	Open	Approved	PT0155733	Routine Food Establishment Inspection	Approved	61
El Bronco Mobil – 5420 Central Ave SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0161198	7/24/2025	Open	Approved	CAC-Food-063267-2025	Corrective Action Compliance	Approved	63
PT0161198	7/24/2025	Open	Approved	PT0161198	Routine Mobile Food Establishment Inspection	Conditional Approved	64

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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AMNESIA DISPENSARY - AMNESIA DISPENSARY - 2100 JUAN TABO NE - Current Status: Approved

AMNESIA DISPENSARY - 2100 JUAN TABO NE

Retail Food Establishment Cannabis Class 1 - AMNESIA DISPENSARY

Inspection Date: 7/23/2025 Inspection #: PT0161001 Inspection Result: Approved

BAHAMA BUCKS - BAHAMA BUCKS - 10131 COORS RD NW, L-3 - Current Status: Unsatisfactory Re-Inspection Required

BAHAMA BUCKS - 10131 COORS RD NW, L-3

Food Establishment Class C - BAHAMA BUCKS

Inspection Date: 7/24/2025 Inspection #: CAC-Food-063411-2025 Inspection Result: Unsatisfactory Re-Inspection Required

Intensity-Lighting

PIC corrected violation by replacing bulb

Cleaning Agents and Sanitizers, Availability

Pic has Quat sanitizer

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

Pic corrected violation by Cleaning and sanitizing utensils

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

PIC corrected violation by date marking all TCS food items

Designated Areas-Employee Accommodations for eating/drinking/smoking

PIC corrected violation by making a designated area for employees to eat & drink.

Designation-Dressing Areas and Lockers

PIC corrected violation by designated an area for personal items.

Separation-Storage

PIC corrected violation by designated an area for storing chemicals.

Using a Handwashing Sink-Operation and Maintenance

PIC corrected violation by removing items from the handwashing sink.

Handwashing Cleanser, Availability

PIC corrected the violation by adding hand cleanser to the handwashing sinks.

Hand Drying Provision

PIC corrected violation by replacing disposable hand towels at the handwashing sink.

Handwashing Signage

PIC corrected violation by installing a handwashing sign above the handwashing sink.

Water Capacity-Quantity and Availability

PIC corrected violation by repairing the hot water heater.

In-Use Utensils, Between-Use Storage

PIC corrected violation by storing utensils with the handle above food.

Controlling Pests, If Present: Treatment

PIC corrected violation by contracting with a pest control company

Nonfood Contact Surfaces - Cleaning Frequency

PIC corrected violation by cleaning the facility.

Drying Mops

PIC corrected violation by properly storing mops to dry.

Backflow Prevention, Air Gap

PIC corrected violation fixing the air gap in the back kitchen area.

Knowledgeable Person In Charge

PIC corrected the violation by installing a sign in back kitchen area advising of food borne illness.

Food Handler Cards

PIC corrected violation by having employees get their food handling cards.

Sanitizing Solutions, Testing Devices

PIC corrected violation by getting testing strips for sanitizer.

Wiping Cloths, Use Limitation

PIC corrected violation by removing wiping clothes from food prep areas.

BAHAMA BUCKS - 10131 COORS RD NW, L-3

Food Establishment Class C - BAHAMA BUCKS

Inspection Date: 7/21/2025 Inspection #: PT0159104 Inspection Result: Closure Re-Inspection Required

Violation: Designated Areas

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

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

Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products. Personal drinks and food were placed on the front counter near the ice machine.

<p>- Designation-Dressing Areas and Lockers</p> <p>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.</p> <p>Observed facility did not provide lockers or other suitable facilities for storage of employees clothing or other personal belongings.</p>
<p>Violation: Poisonous and Toxic/Chemical Substances</p> <p>- Separation-Storage</p> <p>A restricted use pesticide shall be applied only by an applicator licensed by the New Mexico Department of Agriculture. Instructed PIC not to use restricted use pesticides or to have a pest control operator apply restricted use pesticides. Advised PIC that local ordinance requires treatment of infestations to be performed by a professional pest control applicator.</p> <p>Observed a restricted use pesticide applied by someone other than a certified applicator or a person under the direct supervision of a certified applicator. Location: Stored in the back with chemicals. Material Type: Store bought (Roundup for insects) non-commercial grade. Application Method: Insect control through-out the facility.</p>
<p>- Separation-Storage</p> <p>Failure to properly use poisonous or toxic materials can be dangerous. Poisonous or toxic materials shall be applied so that a hazard to employees or other persons is not constituted, and contamination including toxic residues due to drip, drain, fog, splash or spray on food, equipment, utensils, linens, and single-service and single-use articles is prevented. Instructed PIC to ensure that chemicals are applied so that no contamination occurs. Food that was contaminated must not be used in the operations of the food establishment.</p> <p>Observed poisonous or toxic materials stored in a manner that contaminated food. Location: Near front counter on the bottom shelf directly next to Red bull, Counter next to the Drive-up window, and inside the three-compartment sink with the basin.</p>
<p>Violation: Operation and Maintenance</p> <p>- Handwashing Cleanser, Availability</p> <p>Hand cleanser must always be present to aid in reducing microorganisms and particulate matter found on hands. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleanser. Instructed PIC to ensure that hand cleanser is available at all times of operation.</p> <p>Observed no handwashing cleanser available at handwashing sink(s). Location: Women's restroom.</p>
<p>- Using a Handwashing Sink-Operation and Maintenance</p> <p>Handwashing facilities can become sources of contamination if the sinks used for other purposes such as for food preparation and ware washing. Instructed PIC to train food employees that handwashing facilities can be utilized for no other purposes other than handwashing.</p> <p>Observed handwashing sink used for purposes other than handwashing. Location: Drive-thru window handwashing station. Manner: Washing syrup bottle tops in the handwashing station.</p>

<p>- Hand Drying Provision</p> <p>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.</p> <p>Observed no approved method of hand drying at handwashing sink(s). Location: Women's restroom.</p>
<p>- Handwashing Signage</p> <p>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.</p> <p>Observed handwashing sink(s) without a handwashing sign. Location: Drive-thru window handwashing station.</p>
<p>Violation: Ventilation and Hood Systems</p> <p>- Heating, Ventilation, Air Conditioning System Vents</p> <p>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> <p>Observed interior intake and exhaust air ducts with debris buildup. Location: Throughout Kitchen and Dining area. Vents had substantial debris buildup at the time of inspection.</p>
<p>Violation: Lighting</p> <p>- Intensity-Lighting</p> <p>Instructed PIC to replace or repair lighting to permit the conducting of operations safely, and thorough cleaning.</p> <p>Observed inadequate amount of lighting. Location: Walk-in Freezer. Manner: Inadequate lighting, dim area makes it hard to see and clean.</p>
<p>Violation: Hot & Cold Water Availability & Pressure</p> <p>- Water Capacity-Quantity and Availability</p> <p>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.</p> <p>Observed facility with insufficient hot water. Location: insufficient hot water throughout the facility. No hot water present at the time of inspection.</p>

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: Scoop. Location: Inside plastic food container on a shelf (protein powder). Condition of the Location: Scoop was stored in food container with handle in direct contact with food.

Violation: Pest Control

- Controlling Pests, If Present: Treatment

Insects and other pests are capable of transmitting disease to humans by contaminating food and food-contact surfaces. Effective measures must be taken to eliminate their presence in food establishments. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by 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: Throughout the back area of kitchen, and drive-thru window. Pest Type: rodent, fly ants. Pest Condition: dead & living

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

. Observed nonfood contact surface with the buildup of soil residues. The surface was located Throughout the entire facility. The surface was made out of shelving, counters, coolers, and cases. The condition of the surface was substantial food and soil debris buildup.

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: in the kitchen area. Activity: actively working with open food products.

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the floors, walls, and ceilings throughout the kitchen and dining areas.

- Drying Mops

Mops can contaminate food and food preparation areas if not properly cleaned and stored after use. Mops should be cleaned and dried in a sanitary manner away from food flow areas. Instructed person in charge to relocate mop to an area away from food and food preparation area and to ensure that mop is stored to promote air drying.

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

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed wall behind front counter under sink in disrepair by a large hole approximately 5 inches.

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 water line is not maintained in good repair or is not repaired by law. Observed water line found in disrepair by leaking fresh water in ceiling/attic area near the back of kitchen.

Observed floor drain is not maintained in good repair or is not repaired by law. Observed floor drain found in disrepair by missing protective dome cover.

- 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 the front counter, ice machine and back of the kitchen area.

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. Due to multiple priority violations.

Violation: Training Records

- Certified Food Protection Manager

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

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

- Food Handler Cards

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

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

Violation: Testing Devices

- Sanitizing Solutions, Testing Devices

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

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

Violation: Records

- Calibration Logs

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

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

- Temperature Logs

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Cut fruit. Activity of the Food: thawed & cooled

Violation: Use Limitations

- Wiping Cloths, Use Limitation

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

Observed soiled wiping cloths improperly used. Observed wiping cloths stored on prep table and cutting boards.

Violation: Availability

- Cleaning Agents and Sanitizers, Availability

Facility must have sanitizer available at the proper levels during operation.

Observed no sanitizer available at the time of inspection.

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: Prep top cooler. Food Items: Cut fruit items such as: pineapple chunks, strawberries, watermelon sauce, and various unknown sauces/flavorings.

Catholic Charities Children's Learning Center - 2010 BRIDGE BLVD SW

Food Establishment Class C - Catholic Charities Children's Learning Center

Inspection Date: 7/23/2025 Inspection #: PT0151025 Inspection Result: Approved

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate single-service and single-use articles. Poisonous/Toxic Substance: Clorox cleaning spray stored on a prep table where food was being prepared.

Violation: Operation and Maintenance

- Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink was observed inaccessible. Location: Back hand sink was not working at the time of inspection.

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: Kitchen Hood. with inadequate lighting Two Light bulbs in exhaust hood not working in which the lighting was inadequate i.e., light bulb burned out]

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 expired testing kit or other device to measure the concentration of chemical sanitizing solution. Correct By

Cheba Hut Big Toasted Mon 5 - CHEBA HUT - 6902 MENAUL BLVD NE - Current Status: Approved

Cheba Hut Big Toasted Mon 5 – 6902 MENAUL BLVD NE

Food Establishment Class C - CHEBA HUT

Inspection Date: 7/22/2025 Inspection #: PT0157391 Inspection Result: Approved

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

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

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

Poisonous/Toxic Substance: Sanitizer spray bottle. Spray bottle of degreaser Location: Above three compartment sink

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: 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:

Sandwich make station

Activity: Preparing sub sandwiches

- 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: Slicing deli meat (Turkey)

Inappropriate Jewelry Observed: Bracelets

CHILIS GRILL AND BAR - CHILIS - 1700 MILES RD SE - Current Status: Approved

CHILIS GRILL AND BAR - 1700 MILES RD SE

Food Establishment Class C - CHILIS

Inspection Date: 7/25/2025 Inspection #: PT0145341 Inspection Result: Approved

Violation: Records

- Temperature Logs

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Cooked meats prepared vegetables, dairy products. Activity of the Food: Stored hot, cold and cooling process. Employee began filling out logs as inspection began. Facility was not aware of cooling logs and procedures.

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: Ice machine to the right of dish machine area. Also, to the right a second entrance to the kitchen Condition of the Location: Substantial debris build up dispensing area.

CHILIS GRILL AND BAR - CHILIS - 1700 MILES RD SE - Current Status: Approved

CHILIS GRILL AND BAR - 1700 MILES RD SE

Food Establishment Class B - CHILIS BAR

Inspection Date: 7/25/2025 Inspection #: PT0145342 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 underneath three compartment sink, cold holding units, and inside cold holding units and to clean and sanitize all areas.

Observed build up and debris under kitchen equipment such as three compartment sink and cold holding units and inside cold holding units.

CLIFFS - 4800 OSUNA RD NE

Food Establishment Class B - Cliff's Rocky Mtn Munchies

Inspection Date: 7/23/2025 Inspection #: PT0043286 Inspection Result: Approved

Violation: Hands Clean & Properly Washed

- When to Wash

- The hands are particularly important in transmitting foodborne pathogens. Food employees with dirty hands and/or fingernails may contaminate the food being prepared. Therefore, any activity which may contaminate the hands must be followed by thorough handwashing.

Observed food employee not wash hands when required. Condition: Employee was cleaning a food contact surface, ice-cream machine. Employee should have washed hands before donning gloves.

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: Cleaning the Ice-cream machine. Inappropriate Jewelry Observed: Employee was wearing a bracelet.

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. Facility had temperature logs, but there were no temperatures recorded for any TCS foods at the time of inspection.

CLIFFS - 4800 OSUNA RD NE

Food Establishment Class C - Cliff's Cabana Grill and Chill

Inspection Date: 7/23/2025 Inspection #: PT0123360 Inspection Result: 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: Plastic containers with Snow cone Syrup/ flavorings. Location: Front counter.

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 beneath the three-compartment sink. The surface was made out of Floor tile. The condition of the surface was soiled with food and dirt debris.

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. Facility had temperature logs, but there were no temperatures recorded for any TCS foods at the time of inspection.

CLIFFS - 4800 OSUNA RD NE

Food Establishment Class B - Cliff's Pizza Stand Rattler Food

Inspection Date: 7/23/2025 Inspection #: PT0043291 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: Back handwashing sink

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with cobwebs. The surface was located front cookline fire suppression nozzle. The surface was made out of stainless steel.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed the wall above the three-compartment sink in disrepair by ten quarter inch holes.

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 the sanitizer to 200PPM at 81* F

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Quat Location: Under service counter Concentration: 100PPM.

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 interior of ice maker food-contact surface with the buildup of soil residues. Equipment Type: [insert what type of equipment it was] Location: Back food service area Condition interior ceiling, ice guard, and probe with a black like soil residue.

CLIFFS - Cliff's All American Coyote Cafe - 4800 OSUNA RD NE - Current Status: Approved

CLIFFS - 4800 OSUNA RD NE

Food Establishment Class C - Cliff's All American Coyote Cafe

Inspection Date: 7/23/2025 Inspection #: PT0043290 Inspection Result: Approved

Violation: Physical Facilities

- Outer Openings, Protected

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

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

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at the front fountain drink ice dispenser.

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 the ice machine interior with a buildup of black soil residue.

CLIFFS - Cliff's Dippin Dots Cart - 4800 OSUNA RD NE - Current Status: Approved

CLIFFS - 4800 OSUNA RD NE

Food Establishment Class B - Cliff's Dippin Dots Cart

Inspection Date: 7/23/2025 Inspection #: PT0084829 Inspection Result: Approved

DENOVO MARKET - DENOVO MARKET - 101 98T S, 112 - Current Status: Approved

DENOVO MARKET - 101 98T S, 112

Retail Prepackaged Food Est Class 1 - DENOVO MARKET

Inspection Date: 7/22/2025 Inspection #: PT0156284 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 Behind refrigerator units and shelving. And to clean and sanitize

Observed build up and debris on the Behind refrigerator units and shelving on the interior of the refrigerators at the time of inspection.

DICKEYS BARBECUE PIT - DICKKEYS BARBECUE PIT - 1410 WYOMING BLVD NE, C & D - Current Status: Approved

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

Food Establishment Class C - DICKKEYS BARBECUE PIT

Inspection Date: 7/24/2025 Inspection #: RT-FOODEST-059539-2025 Inspection Result: Approved

GARCIAS KITCHENS - GARCIAS KITCHEN - 8518 INDIAN SCHOOL RD NE - Current Status: Approved

GARCIAS KITCHENS - 8518 INDIAN SCHOOL RD NE

Food Establishment Class C - GARCIAS KITCHEN

Inspection Date: 7/23/2025 Inspection #: CAC-Food-062797-2025 Inspection Result: Approved

Facility is being upgraded to Approved status from a Closed status. PIC corrected four priority violations and 3 priority foundation violation on site bringing score back up Approved status.

Violation corrected:

1. Sanitizers, Criteria-Chemicals
2. Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch
3. Package Integrity
4. Common Name-Working Containers
5. Separation-Storage
6. Time/Temperature Control for Safety Food, Hot Holding
7. Maintaining Refuse Areas and Enclosures

GARCIAS KITCHENS - 8518 INDIAN SCHOOL RD NE

Food Establishment Class C - GARCIAS KITCHEN

Inspection Date: 7/23/2025 Inspection #: PT0044301 Inspection Result: Closure Re-Inspection Required

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: Tomato sauce metal can Location:

Storage shelf

Condition: Dented can

Violation Corrected on site by PIC removing dented can to a do not use area

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 utensils.

Poisonous/Toxic Substance: Unknown chemical plastic spray bottle

Location: Storage shelf next to utensils used for dicing/slicing vegetables

Violation corrected on site by PIC relocating chemicals

- Common Name-Working Containers

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

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

Plastic spray bottle

Alleged Material: Window cleaner

Violation corrected on site by PIC labeling spray bottles

Violation: Hot & Cold Water Availability & Pressure

- Water Capacity-Quantity and Availability

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

Observed facility with insufficient hot water. Location:

Throughout facility

Manner: Hot water heater unit is not maintaining hot water throughout the night. Manager stated the unit is not stated unit staying on. They are having to relight the unit in the morning.

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: Carne adovada Food

Temperature: 107*f

Violation corrected on site by PIC reheating out of temp food item to 165°F

Violation: Storage

- In-Use Utensils, Between-Use Storage

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

Observed cleaned utensils stored improperly. Utensils were not stored in a clean, dry location. Utensil Type:

Metal tongs stored in plastic food container

Location: Utensil storage shelf

Condition of the Location: Plastic food container was dirty with food debris

Violations corrected on site by PIC cleaning and relocating utensils

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located in walk in cooler

The surface was made out of plastic (fan blade covers) The condition of the surface was substantial dust build up

Violation: Maintenance

- Maintaining Refuse Areas and Enclosures

- A storage area and enclosure for waste shall be maintained clean. Instructed PIC to clean the area.

Observed the waste storage area to be unclean.

Location: Parking lot southwest corner

Condition of the storage area: Several bags of food waste and trash stored and piled around trash receptacle.

Violation corrected on site by PIC removing trash and clean area

Violation: Physical Facilities, Cleaning

- Drying Mops

- Mops can contaminate food and food preparation areas if not properly cleaned and stored after use. Mops should be cleaned and dried in a sanitary manner away from food flow areas. Instructed person in charge to relocate mop to an area away from food and food preparation area and to ensure that mop is stored to promote air drying.

Observed a soiled mop not in use, stored directly on the bottom shelf of designated employee drink area/table.

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 hand wash station.

Violation: Storage

- Food Storage-Preventing Contamination from the Premises

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

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

Upright freezer near hand wash station

Food Item: Chicken nuggets Condition:

Uncovered

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 (Quat) to proper parts per million (PPM).

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

Location: Wiping cloth container near cash register Concentration:

Below 100 PPM

Temperature: 78

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

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: Mixer for mix sopapilla dough

Location: Back of house near kitchen exit door

Condition of the Location: Not being clean and sanitized between uses

Violation corrected on site by PIC breaking down mixer and cleaning unit.

HINKLE FAMILY FUN CENTER - 12931 INDIAN SCHOOL RD NE

Food Establishment Class B - HINKLE EXTREME LASER TAG

Inspection Date: 7/24/2025 Inspection #: PT0044716 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 service area Activity: walking through food preparation and food service areas without beard/facial hair restraint in place.

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 for drain pipes at floor drain underneath three compartment sink at the time of inspection.

Violation: Training Records

- Food Handler Cards

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

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

HINKLE FAMILY FUN CENTER - 12931 INDIAN SCHOOL RD NE

Food Establishment Class B - Hinkle Family Fun Center - East

Inspection Date: 7/24/2025 Inspection #: PT0044715 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 service area Activity: walking through food preparation and food service areas without beard/facial hair restraint in place.

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 for drain pipes at floor drain underneath three compartment sink at the time of inspection.

Violation: Training Records

- Food Handler Cards

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

Observed that food employees 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

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

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for sanitizer utilized it must be at the manufacturer specified concentration and temperature range with a contact time of 60 seconds. Manufacturer Specified Concentration: 272 to 700 ppm DDBSA. Manufacturer Specified Temperature: 65°F. Instructed PIC to retrain employees on specified temperature and concentration requirements and to also contact service personnel to have dispenser assessed for issues.

Observed chemical solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Type of Sanitizer: Sink and Surface Location: Three compartment sink - sanitizer basin. Concentration:170 ppm DDBSA Temperature: 110°F

ISLAND VIBES CUISINE - ISLAND VIBES CUISINE - 110 B LOUISIANA BLVD SE - Current Status: Approved

ISLAND VIBES CUISINE - 110 B LOUISIANA BLVD SE

Food Establishment Class C - ISLAND VIBES CUISINE

Inspection Date: 7/22/2025 Inspection #: PT0161548 Inspection Result: Approved

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located inside cold holding units The surface condition: Debris build up on flooring inside cold holding units.

Violation: Personal Cleanliness

- Prohibition-Jewelry

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

Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: Preparing food items and entrees Inappropriate Jewelry
Observed: Watch

Violation: Preventing Contamination From Hands

- Gloves, Use Limitation

- Single-use gloves must only be used for one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. Cross contamination may occur when single use gloves are not changed regularly or kept in good, clean condition. Instructed PIC to retrain staff on the proper use of single-use gloves and the frequency and times they should be changed. Single-use gloves are a food utensil and must be treated as such to prevent the contamination of food. Advised PIC to ensure replacement single-use gloves are readily available to encourage employees to change them as often as necessary.

Observed employee wearing single-use gloves to contact food and perform other tasks. Location: Back of kitchen Activity: Touching and adjusting hairnet
Food Contacted: Then moved lettuce with gloves and started to prepare entrees.

Violation: Cold Holding

- Time/Temperature Control for Safety Food, Cold Holding

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

Observed food items in cold holding unit measuring above 41°F. Location: Reach in refrigerator Food Items: Curry, cooked meats, cheese and milk.

Temperature:

Curry 46 degrees f, slaw 49 degrees f, shredded cheese 51 degrees f, cooked meat 48 degrees f, milk 49 degrees f. PIC stated had put in curry and cooked meat inside refrigerator to cool. Cold holding unit is working.

Violation: Cooling

- Cooling Methods

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

Observed TCS food items cooling in a method that does not facilitate the necessary rate of heat transfer to cool the food in an appropriate time frame. Location: Reach in refrigerator Food Items: Curry and cooked meats Manner: PIC stated placed in the refrigerator hot to cool. Instructed PIC to follow cooling procedures to properly cool food items. Also, advised PIC to properly document cooling process. Cooling log template provided to PIC.

JAPANESE KITCHEN - JAPANESE KITCHEN - 6521 AMERICAS PKWY NE - Current Status: Approved

JAPANESE KITCHEN - 6521 AMERICAS PKWY NE

Food Establishment Class D - JAPANESE KITCHEN

Inspection Date: 7/25/2025 Inspection #: RT-FOODEST-061354-2025 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 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: Several cuts of raw steak Temperature: 52°F, 47°F

Violation: Date Marking and Disposition

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

- Ready-to-eat, time/temperature control for safety food 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 in kitchen Food Items: Snap peas in zip lock bag Expiration Dates: No dates

JAPANESE KITCHEN - JAPANESE KITCHEN - 6521 AMERICAS PKWY NE - Current Status: Approved

JAPANESE KITCHEN - 6521 AMERICAS PKWY NE

Food Establishment Class B - JAPANESE KITCHEN

Inspection Date: 7/25/2025 Inspection #: PT0158898 Inspection Result: Approved

Violation: Plumbing

- System Maintained in Good Repair, Repaired According to Law

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

Observed floor drain in bar area is not maintained in good repair or is not repaired by law. Observed floor drain in bar area found in disrepair with extreme debris and a black slimy substance.

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

JIKE ENTERPRISES/BARELAS - 1502 4TH ST SW

Food Establishment Class C - BARELAS COFFEE HOUSE #2

Inspection Date: 7/24/2025 Inspection #: RT-FOODEST-061343-2025 Inspection Result: Approved

Violation: Physical Facilities, Construction and Repair

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

- Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, maintained and/or installed from materials so that they are SMOOTH and EASILY CLEANABLE. Instructed person in charge to remove [insert rough or not easily cleanable material] and replace with material that is smooth and easily cleanable.

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.

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. Technician is on site repairing the drain and adjusting PVC Piping.

Observed Drain is not maintained in good repair or is not repaired by law. Observed grey water from the three-compartment sink drain is clogged and leaking on the kitchen floor and going into a floor drain at the time of inspection.

Violation: Training Records

- Certified Food Protection Manager

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

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

- 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.

KONA ICE OF ABQ - Kona Ice of ABQ Warehouse - 6320 ZUNI RD SE - Current Status: Approved

KONA ICE OF ABQ - 6320 ZUNI RD SE

Warehouse - Kona Ice of ABQ Warehouse

Inspection Date: 7/23/2025 Inspection #: PT0159710 Inspection Result: Approved

LA QUINTA INN - LA QUINTA INN - 6101 ILIFF RD NW - Current Status: Approved

LA QUINTA INN - 6101 ILIFF RD NW

Retail Food Establishment Class 3 - LA QUINTA INN

Inspection Date: 7/25/2025 Inspection #: PT0160200 Inspection Result: Approved

LA QUINTA INN - 6101 ILIFF RD NW

Food Establishment Class B - LA QUINTA INN

Inspection Date: 7/25/2025 Inspection #: PT0160199 Inspection Result: Approved

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located Kitchen The surface was made out of Stainless-steel interior of the dishwasher had caked on hard water build up and soil debris at the time of inspection.

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the behind the dishwasher in the kitchen area at the time of inspection.

Violation: Testing Devices

- Sanitizing Solutions, Testing Devices

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

Observed testing kit or other device to measure the concentration of chemical sanitizing solution old and discolored at the time of inspection.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed microwave oven cavities and door seals with deposits of soil residues. Location Dining area and Kitchen area. Both Microwave interiors with dry soil and debris build up at the time of inspection.

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

- . 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 must Contact their technician for sanitizer and to make sure dishwasher is sanitizing properly.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Kitchen dishwasher tested 0 ppm at 147 degrees f at the time of inspection.

LEAF & FLOWER LLC - LEAF & FLOWER LLC - 4711 LOMAS BLVD - Current Status: Approved

LEAF & FLOWER LLC - 4711 LOMAS BLVD

Retail Food Establishment Cannabis Class 1 - LEAF & FLOWER LLC

Inspection Date: 7/23/2025 Inspection #: PT0160841 Inspection Result: Approved

LITTLE CAESARS - LITTLE CAESARS - 10020 central AVE SE - Current Status: Approved

LITTLE CAESARS - 10020 central AVE SE

Food Establishment Class C - LITTLE CAESARS

Inspection Date: 7/21/2025 Inspection #: PT0156605 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. Instructed PIC to contact repair personnel to have hand washing sink repaired so that it is able to supply sufficient hot water of at least 101°F to 110°F. PIC must also provide copy of completed work order or invoice to CHPD when repairs are made. Observed hot water at hand washing and three compartment sink in warewashing area are temping at approved temperatures above 101°F at the time of inspection.

Observed facility with insufficient hot water. Location: hand washing sink north end of facility Manner: Observed hot water at hand washing sink near north entry only temping at 86°F after running water for 5 minutes.

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Food Preparation areas Activity: Preparing food and working with food equipment

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.

Manzano del Sol by Purehealth - Main Kitchen Downstairs - 5201 ROMA AVE NE - Current Status: Approved

Manzano del Sol by Purehealth - 5201 ROMA AVE NE

Food Establishment Class C - Main Kitchen Downstairs

Inspection Date: 7/23/2025 Inspection #: RT-FOODEST-060286-2025 Inspection Result: Approved

Violation: Pest Control

- Controlling Pests, Inspection/Harborage

- 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. Location: in kitchen cooking area and in hallway next to kitchen area Pest Type: cockroach Pest Condition: [living and dead] Number of Pests Present: two dead in hallway and one live in kitchen cooking area

MCDONALDS - MCDONALDS - 5001 GIBSON BLVD SE - Current Status: Approved

MCDONALDS - 5001 GIBSON BLVD SE

Food Establishment Class C - MCDONALDS

Inspection Date: 7/25/2025 Inspection #: RT-FOODEST-064030-2025 Inspection Result: 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: Preparing food items Inappropriate Jewelry Observed: Bracelet

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. PIC added two-hour shelf life to date marking to food items. Temperature was safe for TCS food items at 54 degrees f.

Observed no marking or identification signifying when the food was removed from temperature control or indication of the maximum holding time.
Location: Main kitchen line Type of Food: Shredded cheese, shredded lettuce, sliced tomato and onions.

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: Drive thru area Condition of the Location: Debris buildup.

MILLYS INC - MILLY'S INC - 2100 CANDELARIA RD NE - Current Status: Approved

MILLYS INC - 2100 CANDELARIA RD NE

Food Establishment Class C - MILLY'S INC

Inspection Date: 7/24/2025 Inspection #: PT0043888 Inspection Result: 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. Instructed pic to throw away toast and eggs and wash hands and put new gloves on

Observed food employee not wash hands when required. Condition: observed chef crack eggs with gloves on and remove shell from pan and then proceed to grab bread and put into toaster.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed back prep and dry goods storage closet in disrepair by holes in walls

Violation: Preventing Contamination From Hands

- Gloves, Use Limitation

- Single-use gloves must only be used for one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. Cross contamination may occur when single use gloves are not changed regularly or kept in good, clean condition. Instructed PIC to retrain staff on the proper use of single-use gloves and the frequency and times they should be changed. Single-use gloves are a food utensil and must be treated as such to prevent the contamination of food. Advised PIC to ensure replacement single-use gloves are readily available to encourage employees to change them as often as necessary.

Observed employee wearing damaged single-use gloves while working. Location: Cook line Activity: Cooking Glove Condition: gloves were ripped corrected on site by washing hands and putting on new gloves

Violation: Testing Devices

- Food Temperature Measuring 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 food temperature measuring devices were not provided or readily accessible.

MJG CORPORATION - Arby's - 5800 MENAUL BLVD NE - Current Status: Approved

MJG CORPORATION - 5800 MENAUL BLVD NE

Food Establishment Class C - Arby's

Inspection Date: 7/25/2025 Inspection #: RT-FOODEST-015638-2025 Inspection Result: Approved

Violation: Plumbing

- System Maintained in Good Repair, Repaired According to Law

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

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

Violation: Storage

- Food Storage-Preventing Contamination from the Premises

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

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

Upright cooler

Food Item: Chicken tenders Condition:

Uncovered

Mom and Pop Pizza Shop LLC - Richie Bs Pizza - 7200 MONTGOMERY BLVD NE, 2 - Current Status: Unsatisfactory Re-Inspection Required

Mom and Pop Pizza Shop LLC - 7200 MONTGOMERY BLVD NE, 2 Food

Establishment Class C - Richie Bs Pizza

Inspection Date: 7/25/2025 Inspection #: CAC-Food-064190-2025 Inspection Result: Unsatisfactory Re-Inspection Required

Facility is being upgraded from a Closure status to an Unsatisfactory status. PIC has corrected or repaired a majority of observed violations noted during previous inspection. Facility will operate under an Unsatisfactory status for a minimum of five business days, CHPD inspector will reinspect facility while in operation to ensure food safety

Violations corrected:

1. Cleaning Ventilation Systems, Nuisance and Discharge Prohibition
2. Allergen Warning, Unpackaged Food
3. Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness
4. Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch
5. Food Storage Containers Identified with Common Name of Food
6. Handwashing Signage
7. Cutting Surfaces
8. Controlling Pests, If Present: Treatment
9. Nonfood-Contact Surfaces, Smooth, Corrosion-Resistant, Non-Absorbent
10. Nonfood Contact Surfaces - Cleaning Frequency
11. Cleaning, Frequency and Restrictions
12. Repairing-Premises, Structures, Attachments, and Fixtures-Methods
13. System Maintained in Good Repair
14. Backflow Prevention, Air Gap
15. Temperature Measuring Devices, Food-Accuracy
16. Temperature Measuring Devices-Functionality
17. Wiping Cloths, Use Limitation

Mom and Pop Pizza Shop LLC - 7200 MONTGOMERY BLVD NE, 2 Food

Establishment Class C - Richie Bs Pizza

Inspection Date: 7/22/2025 Inspection #: RT-FOODEST-034746-2025 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: unknown food items Location: Reach in coolers

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 PIC with bare hands picking items off of the ground handing to an employee, don gloves touching food

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: Kitchen area

Violation: Ventilation and Hood Systems

- Cleaning Ventilation Systems, Nuisance and Discharge Prohibition

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

Observed interior intake and exhaust air ducts, and fans with significant debris buildup. Location: in the kitchen area.

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: Pizza cutter Location: Kitchen line Condition of the Location: stored in a container of water with ice.

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 components not maintained. Location: throughout kitchen and warewashing storage area Type of equipment: Reach in coolers and food prep table coolers Condition of component: door gaskets torn and in poor repair.

- 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 Type: plastic

Violation: Pest Control

- Controlling Pests, If Present: Treatment

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

Observed the facility has inadequate procedures to effectively control pests. Facility has significant rodent droppings present throughout kitchen, mop sink area, and service area. Additionally, facility has significant amounts of flies present in kitchen, and dining area landing on food contact surfaces throughout facility during inspection. Facility has large amounts of harborage locations via food sources by having significant food debris build up throughout facility, water leaks, holes present in and out of walls and back door left open with inadequate screen protection. Observed heavy, significant amounts of grease and other debris build up immediately outside the door next to grease collection and dumpster.

Violation: Physical Facilities

- Outer Openings, Protected

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

Observed doors to the outside that are not tight fitting, light can be seen at the edges. Back door was propped open with gaps present with a screen door made with PVC pipes that was forming a triangle with gaps present in the screen, the door also allowed for gaps present and the top was not sealed off. The side door also had light present with what appeared to be napkins or paper towels shoved in the holes to try and close it but with light still present streaming in.

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, smooth materials to facilitate cleaning. Equipment that is easily cleaned minimizes the presence of pathogenic organisms, moisture, and debris and deters the attraction of rodents and insects. Instructed PIC to replace the surface with a material that is smooth, corrosion resistant and easily cleanable.

Observed nonfood contact surface that was not smooth. The surface was located on the kitchen line, oven handle the surface was the oven handle coated in a significant amount of tape which was coming up in several spots

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located throughout the facility on equipment such as fryers, oven, shelving, hood systems, reach in coolers inside and outside, the condition of the surface was coated in significant heavy debris

Violation: Receptacle Condition

- Covering Receptacles

- 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 and maintain tight fitting lids closed and emptying the bins once they are filled.

Observed waste bins outside the food establishment without tight fitting lids or doors in use. Location: outside of kitchen back door uncovered, with significant number of flies present

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 Activity: Preparing food.

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed tremendous amount of buildup and debris throughout facility coating surfaces, walls and floors coated in debris buildup. Including areas where oil containers were dripping and pooling onto floors.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed numerous, too many to count, holes in the walls including large hole where wall was cut out in mop sink area. Wall and flooring junctures not fully sealed allowing harborage for insects and rodents.

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 warewashing area floor drain.

- System Maintained in Good Repair

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

Observed plumbing line by three compartment is not maintained in good repair or is not repaired by law. Observed plumbing line found in disrepair by leaking water pooling onto 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. Facility is closed immediately due to imminent health hazards present: facility had a lack of refrigeration with TCS food items all held outside of the proper temperature, had fly infestation present throughout with flies on food contact surfaces and had a rodent infestation present through the number of rodent droppings present throughout the kitchen and service area. PIC failed to take necessary corrective actions needed to protect consumers health.

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: Functionality and Accuracy

- Temperature Measuring Devices-Functionality

- The importance of maintaining time/temperature control for safety foods at the specified temperatures requires that temperature measuring devices be easily readable. The inability to accurately read a thermometer could result in food being held at unsafe temperatures. Instructed PIC to repair thermometers or to replace thermometers to make them easily readable.

Observed thermometers were not easily readable. Type: Ambient air thermometers Thermometer Location reach in coolers throughout facility Condition: in the very back of coolers next to compressor lying flat requiring picking up and moving to be able to read

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. Thermometer Location: in the back of the cooler next to compressors in reach in coolers providing the coldest readings

- Temperature Measuring Devices, Food-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 in Fahrenheit failing to meet accuracy requirements. Type: Probe thermometers Accuracy: Failed to demonstrate proper temperatures for probe dial style thermometers, product testing at 40 degrees while digital thermometers which were calibrated showed between 48-60 degrees.

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

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

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: facility kept no logs for any of the food items throughout facility Activity of the Food: stored and cooled

Violation: Toilet Facilities

- Toilet Rooms, Enclosed

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

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

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 soiled wet wiping cloths stored outside of sanitizer buckets solution, on storage surfaces.

Violation: Cold Holding

- Cold Holding Capacities-Equipment

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

Observed insufficient cold holding equipment to properly hold food cold. Location: throughout the facility Condition: facility had the inability to properly cold hold food at the proper temperatures with reach cooler and the food items inside the cold holding units measuring above 41 degrees F.

- 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 a few of food items improperly cold held.

Observed food items in cold holding unit measuring above 41°F. Location: throughout the kitchen and warewashing/storage area, each of the reach in coolers were not able to maintain temperature with each food item testing outside of proper cold holding limits of 41 degrees. Food Items: meat product in pizza making station, pepperoni in pizza station, cheese in pizza making station, limoncello cake in back stock reach in cooler, unknown meat item back stock reach in cooler, shredded cheese in back stock reach in cooler, chopped green chile back stock reach in cooler, ambient air thermometer in back stock reach in cooler, ranch in back stock cooler #2, marinara in back stock cooler #2, ambient air thermometer in back stock cooler #2, ambient air in pizza topping reach in cooler, sliced black olives in pizza topping station, pineapple pizza topping station, sliced red peppers in pizza topping station Temperatures in degrees F: 53, 47, 46, 48, 46, 51, 49, 50, 49, 52, 51, 60, 57, 58, 58, 59.

Violation: Consumer Advisories

- Allergen Warning, Unpackaged Food

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

Observed no written notification of the presence of major food allergens for unpackaged food served or sold to consumers. PIC stated that their procedure is to let the kitchen know if a consumer states they have an allergy but no written documentation for allergies present.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: sanitizer buckets for wiping cloths and 3 compartment sink Concentration: 0ppm to 100ppm Temperature: 86F

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

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

Observed utensil food-contact surface with the buildup of soil residues. Utensil Type: can opener, strainers, pans, cutting boards Location: kitchen, back storage area Condition of the Location: coated in significant debris, and had flies present on the surfaces.

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: reach in back cooler Food Items: miscellaneous sauces that had no identification Expiration Dates: none present.

OASIS CANNABIS CO - OASIS CANNABIS CO - 2720 CENTRAL AVE SE, F-G - Current Status: Approved

OASIS CANNABIS CO - 2720 CENTRAL AVE SE, F-G

Retail Food Establishment Cannabis Class 1 - OASIS CANNABIS CO

Inspection Date: 7/22/2025 Inspection #: PT0161127 Inspection Result: Approved

PRESBYTERIAN HEALTH CARE SYSTS - DR'S LOUNGE - 1100 CENTRAL AVE SE - Current Status: Approved

PRESBYTERIAN HEALTH CARE SYSTS - 1100 CENTRAL AVE SE

Food Establishment Class C - DR'S LOUNGE

Inspection Date: 7/21/2025 Inspection #: PT0158983 Inspection Result: Approved

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Inside kitchen red sanitizer bucket Concentration: Zero parts per million Temperature: 76

PRESBYTERIAN HEALTH CARE SYSTS - PRESBYTERIAN HOSP KITCHEN - 1100 CENTRAL AVE SE - Current Status: Approved

PRESBYTERIAN HEALTH CARE SYSTS - 1100 CENTRAL AVE SE

Food Establishment Class C - PRESBYTERIAN HOSP KITCHEN

Inspection Date: 7/21/2025 Inspection #: PT0048188 Inspection Result: Approved

Violation: Records

- Temperature Logs

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Pasta and Quinoa Activity of the Food: Cooling

PRESBYTERIAN HEALTH CARE SYSTS - PRESBYTERIAN HOSPITAL GIFT SHOP - 1100 CENTRAL AVE SE - Current Status: Approved

PRESBYTERIAN HEALTH CARE SYSTS - 1100 CENTRAL AVE SE

Retail Food Establishment Class 3 - PRESBYTERIAN HOSPITAL GIFT SHOP

Inspection Date: 7/21/2025 Inspection #: PT0147243 Inspection Result: Approved

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. PIC corrected on site by removing hand sanitizer bag and replacing with hand cleanser.

Observed no handwashing cleanser available at handwashing sink(s). Location: handwashing sink. Observed hand sanitizer stocked inside dispensing unit.

QUALITY CUSTOM DISTRIBUTION - QUALITY CUSTOM DISTRIBUTION - 3205 BROADWAY BLVD SE - Current Status: Approved

QUALITY CUSTOM DISTRIBUTION - 3205 BROADWAY BLVD SE

Warehouse - QUALITY CUSTOM DISTRIBUTION

Inspection Date: 7/22/2025 Inspection #: PT0157100 Inspection Result: Approved

Ruth's Chris Steak House - Ruth's Chris Steak House - Bar - 6640 INDIAN SCHOOL RD NE - Current Status: Approved

Ruth's Chris Steak House - 6640 INDIAN SCHOOL RD NE

Food Establishment Class B - Ruth's Chris Steak House - Bar

Inspection Date: 7/23/2025 Inspection #: PT0148351 Inspection Result: Approved

Ruth's Chris Steak House - Ruth's Chris Steak House - Main Kitchen - 6640 INDIAN SCHOOL RD NE - Current Status: Conditional Approved

Ruth's Chris Steak House - 6640 INDIAN SCHOOL RD NE

Food Establishment Class C - Ruth's Chris Steak House - Main Kitchen

Inspection Date: 7/23/2025 Inspection #: CAC-Food-063263-2025 Inspection Result: Conditional Approved

Facility is being upgraded to approved status from a Conditional Approved status due to PIC correcting violations on site. NO yellow sticker was placed on the facility.

Violations corrected:

1. Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition
2. Package Integrity
3. Separation-Storage

Ruth's Chris Steak House - 6640 INDIAN SCHOOL RD NE

Food Establishment Class C - Ruth's Chris Steak House - Main Kitchen

Inspection Date: 7/23/2025 Inspection #: PT0148352 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: Chocolate chips plastic food container
Location: Storage shelf

- 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. Violation corrected on site by PIC discarding dented can.

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: Quartered Artichoke Hearts in metal can Location:
Storage shelf
Condition: Dented

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. Violation corrected on site by PIC relocating chemical.

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate utensils.
Poisonous/Toxic Substance: Dish machine detergent (Heavy Duty)
Location: On food prep shelf next to portioning pan and roll of aluminum foil

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

Type: Plastic

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:

Salad make station

Activity: Preparing salads

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 produce sink.

- System Maintained in Good Repair

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

Observed faucet at janitor sink is not maintained in good repair or is not repaired by law. Observed faucet at janitor sink found in disrepair by leaking.

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: Cut potatoes for French Fries Expiration

Dates: No date

Violation corrected on site.

Sawmill Market - 1909 BELLAMAH AVE NW

Food Establishment Class C - HOOK IT UP FISH AND CHIPS

Inspection Date: 7/24/2025 Inspection #: PT0160542 Inspection Result: Approved

Violation: Poisonous and Toxic/Chemical Substances

- Common Name-Working Containers

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

Observed working containers used for storing poisonous or toxic materials taken from bulk supplies not properly labeled or identified. Container Type Spray bottle. Blue toxic substance in the spray bottle.

Violation: Ventilation and Hood Systems

- Cleaning Ventilation Systems, Nuisance and Discharge Prohibition

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

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

Violation: Pest Control

- Controlling Pests, If Present: Treatment

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

Observed the facility has inadequate procedures to effectively control pests. observed 10 flies in the dining area at the time of inspection.

Violation: Air Drying

- Wiping Cloths, Air Drying Location

- Cloths that are air-dried must be dried so that they do not drip on food or utensils and so that the cloths are not contaminated while air-drying. Instructed PIC to discontinue the current air-drying area and to retrain employees that cloths that are air drying must be done so in a manner that prevents contamination of food, equipment, utensils, linens and single service and single use articles and the wiping cloths.

Observed wiping cloths improperly air drying in food service establishment. Location: Kitchen prep area. Manner: Wiping cloth stored on the cutting board of the make table.

SOUTHWEST CHILD CARE - SOUTHWEST CHILD CARE - 4802 WYOMING BLVD NE - Current Status: Approved

SOUTHWEST CHILD CARE - 4802 WYOMING BLVD NE

Food Establishment Class C - SOUTHWEST CHILD CARE

Inspection Date: 7/25/2025 Inspection #: PT0043979 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: Manwich Sloppy Joe Sauce metal can Location: Food

storage shelf

Condition: Dented can

Violation corrected on site by PIC segregating can to a do not use area.

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 three compartment sink.

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.

SPRINGHILL SUITES - FOOD - 5910 HOLLY AVE NE - Current Status: Approved

SPRINGHILL SUITES - 5910 HOLLY AVE NE

Food Establishment Class B - FOOD

Inspection Date: 7/23/2025 Inspection #: PT0153174 Inspection Result: 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: actively working with open food items Inappropriate Jewelry Observed wrist watch

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: Self-serve station counter Food Items: Shredded Cheese 58°F Salsa 55°F Green Chile 52°F Oat milk 58°F

Sprout's Farmer's Market #707 - Sprout's Farmer's Market #707 - Deli - 13150 CENTRAL AVE SE - Current Status: Approved

Sprout's Farmer's Market #707 - 13150 CENTRAL AVE SE

Retail Food Establishment Class 5 - Sprout's Farmer's Market #707 - Deli

Inspection Date: 7/21/2025 Inspection #: PT0144469 Inspection Result: Approved

Violation: Ventilation and Hood Systems

- Cleaning Ventilation Systems, Nuisance and Discharge Prohibition

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

Observed interior intake and exhaust air ducts with debris buildup. Location: hood system Filters above ovens in Deli area.

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 equipment with a material that is nonabsorbent.

Observed nonfood contact surface that was absorbent. The surface was located under prep table. The surface was made out of Cardboard boxes for single service items. The condition of the surface was observed to have food debris and splashing.

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: Deli area Activity: various food preparation activities.

Tokyo Hana Hibachi and Sushi Bar - TOKYO HOUSE RESTAURANT - 10001 COORS BLVD NW - Current Status: Approved

Tokyo Hana Hibachi and Sushi Bar - 10001 COORS BLVD NW

Food Establishment Class C - TOKYO HOUSE RESTAURANT

Inspection Date: 7/23/2025 Inspection #: PT0155104 Inspection Result: Approved

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 inadequate ventilation system in women's restroom causing an obnoxious odor at the time of inspection.

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: women's restroom. Manner: Observed an inadequate amount of light available.

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located in the walk-in freezer. Type of equipment: metal shelving. The condition of the surface: Observed food debris and build up on the shelving at the time of inspection.

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 outstanding invoice(s) that must be paid to receive a valid permit. Instructed PIC to also provided a copy of receipt to CHPD for verification when permit fee has been paid.

Observed that the facility was operating with an expired permit. Observed permit expired as of 06-30-2025.

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 in food prep and kitchen line areas.

Observed build up and debris in the following areas:

1. on the floor and walls underneath equipment in kitchen and food prep areas at the time of inspection.
2. observed floors in dining area are sticky when walked on.

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at the following equipment drain pipe ends at the time of inspection:

1. ice machine drain pipes
2. three compartment sink area
3. prep sink area
4. server area

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.

Verdes Foundation Manufacturing Facility - Verdes Foundation Manufacturing Facility - 6105 CORONADO AVE NE, A – Current Status: Approved

Verdes Foundation Manufacturing Facility - 6105 CORONADO AVE NE, A

Food Processing Establishment Cannabis Class C - Verdes Foundation Manufacturing Facility

Inspection Date: 7/24/2025 Inspection #: RT-PRC-005146-2025 Inspection Result: Approved

WENDYS - WENDYS - 4800 CULTURE DR NE - Current Status: Approved

WENDYS - 4800 CULTURE DR NE

Food Establishment Class C - WENDYS

Inspection Date: 7/24/2025 Inspection #: PT0155733 Inspection Result: 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 Entering kitchen from outside and donning gloves but did not wash hands prior

Violation: Ventilation and Hood Systems

- Heating, Ventilation, Air Conditioning System Vents

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

Observed interior intake and exhaust air ducts with debris buildup. Location: 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 buildup of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed nonfood contact surface with the buildup of soil residues. The surface was located on spray nozzle on three compartment sink with food and soil debris build up, the upright freezer with ice buildup inside freezer, and the kitchen equipment with grease build up

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: kitchen cook line Activity: Actively working with open food items

- Prohibition-Jewelry

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

Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: Actively working with open food items Inappropriate Jewelry Observed: Bracelets

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine Location: kitchen area by frosty machine
Condition of the Location: brown and yellow build up inside ice machine

El Bronco Mobil – El Bronco Mobil – 5420 Central Ave SE - Current Status: Approved

El Bronco Mobil – 5420 Central Ave SE

Mobile Food Establishment Class C – El Bronco

Inspection Date: 7/23/2025 Inspection #: CAC-Food-063267-2025 Inspection Result: Approved

7b. Manual Warewashing Equipment, Hot Water Sanitization Temperatures

PIC stated after overlooking mobile food unit hot water heater was not plugged in. Hot water was retested. Temperature was 139 degrees f

7b. Sanitizers, Criteria-Chemicals

PIC corrected on site with guidance from inspector. Chlorine sanitizer retested at 100 parts per million.

18b Using a Handwashing Sink-Operation and Maintenance

PIC corrected on site by removing items from sink basin to allow access to hand washing sink.

Effectiveness- Hair Restraints

PIC corrected by placing hat over hair.

El Bronco Mobil – 5420 Central Ave SE

Mobile Food Establishment Class C – El Bronco

Inspection Date: 7/23/2025 Inspection #: PT0161198 Inspection Result: Conditional Approved

Violation: Manual Warewashing Equipment

- Hot Water Sanitization Temperatures

If the temperature during the hot water sanitizing step is less than 171°F, sanitization will not be achieved. As a result, pathogenic organisms may survive and be subsequently transferred from utensils to food. Instructed PIC to utilize alternative method of sanitizing such as utilizing a chemical method until repairs can be made.

Observed the hot water sanitizing temperature of the manual ware washing equipment fail to reach the minimum temperature of 171°F. Temperature measured: 85°F

Violation: 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 remixing chlorine sanitizer with guidance from inspector. retested at 100 parts per million

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Chlorine sanitizer Location: Inside container stored in three compartment sink basin Concentration: Above 200 parts per million

Violation: Using a Handwashing Sink

- Operation and Maintenance

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

Observed handwashing sink used for purposes other than handwashing. Location: Inside mobile food unit Manner: Food container used to hold flowers stored in sink basin.

Violation: Hair Restraints

- Effectiveness

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: Inside mobile food unit Activity: Preparing food items and entrees

Violation: Physical Facilities

- 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 kitchen equipment such as cold holding units, shelving, cabinets, and inside cold holding units and to clean and sanitize all areas.

Observed build up and debris under kitchen equipment such as cold holding units, shelving, cabinets, and inside cold holding units.

Violation: Training

- Records

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: Records

- Temperature Logs

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Raw meats, chopped vegetables, cooked meats, cooked rice and beans Activity of the Food: stored hot and cold, cooling PIC stated meats had been cooling for 30 minutes on table. Temperature of cooked meats 84 to 88 degrees f. PIC reheated to 203 degrees f and placed in hot holding unit.