



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

Summary Table  
Consumer Health Protection Inspections Performed  
**7/26/2025-8/1/2025**  
Report Amended on **8/4/2025** for clerical errors

**ALBUQUERQUE MARRIOTT - 2101 LOUISIANA BLVD NE**

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0068398	7/30/2025	Open	Approved	PT0068398	Routine Food Establishment Inspection	Approved	1
PT0068399	7/30/2025	Open	Approved	PT0068399	Routine Food Establishment Inspection	Approved	1
PT0068397	7/30/2025	Open	Approved	PT0068397	Routine Food Establishment Inspection	Approved	1

**ALQUDS MEDITERRANEAN GRILL & GROCERY - 5555 MONTGOMERY BLVD NE**

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0154559	7/30/2025	Open	Approved	PT0154559	Routine Food Establishment Inspection	Approved	3
PT0152835	7/30/2025	Open	Approved	CAC-Food-065942	Corrective Action Compliance	Approved	4
PT0152835	7/30/2025	Open	Approved	PT0152835	Routine Food Establishment Inspection	Closure Re-Inspection Required	4

**Ancora Transition Services Inc - 148 QUINCY ST NE**

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0156307	8/01/2025	Open	Approved	PT0156307	Corrective Action Compliance	Approved	7

PT0156307	8/01/2025	Open	Approved	PT0156307	Routine Food Establishment Inspection	Conditional Approved	7
PT0156307	7/30/2025	Open	Approved	PT0156307	Corrective Action Compliance	Unsatisfactory Re-Inspection Required	10
PT0156307	7/28/2025	Open	Approved	PT0156307	Routine Food Establishment Inspection	Closure Re-Inspection Required	11
<b>BAHAMA BUCKS - 10131 COORS RD NW, L-3</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0157391	7/30/2025	Open	Approved	RT-FOODEST-061973-2025	Routine Retail Food Establishment Inspection	Approved	14
<b>BLAKES LOTABURGER 2 - 2529 WASHINGTON BLVD NE</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0052546	8/01/2025	Open	Unsatisfactory Re-Inspection Required	PT0052546	Routine Food Establishment Inspection	Closure Re-Inspection Required	16
<b>BOBS BURGERS ONE INC - 4506 CENTRAL AVE SW</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0137851	7/29/2025	Open	Approved	PT0137851	Routine Food Establishment Inspection	Approved	19
<b>BOSQUE BREWING PUBLIC HOUSE - 106 GIRARD BLVD SE, B</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0140001	7/28/2025	Open	Approved	PT0140001	Routine Retail Establishment Inspection	Approved	20
PT0140002	7/30/2025	Open	Approved	PT0140002	Routine Retail Establishment Inspection	Approved	22
<b>Chili's Grill &amp; Bar - 10021 COORS BLVD NW</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0044655	7/30/2025	Open	Approved	RT-FOODEST-064722-2025	Routine Food Establishment Inspection	Approved	23
PT0044655	7/28/2025	Open	Approved	PT0044655	Routine Food Establishment Inspection	Unsatisfactory Re-Inspection Required	24
PT0044654	7/28/2025	Open	Approved	CAC-Food-064750-2025	Corrective Action Compliance	Approved	28
PT0044654	7/28/2025	Open	Approved	PT0044654	Routine Food Establishment Inspection	Closure Re-Inspection Required	28

CLOWNDOG HOT DOG PARLOR - 3624 CENTRAL AVE SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0156369	8/1/2025	Open	Approved	PT0156369	Routine Food Establishment Inspection	Approved	29
COLD STONE CREAMERY - 8100 WYOMING BLVD NE, M2							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0157958	8/1/2025	Open	Approved	PT0157958	Routine Food Establishment Inspection	Approved	29
GARCIA ENTERPRISES INC. - 2924 SAN MATEO BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0044840	8/1/2025	Open	Approved	CAC-Food-066792-2025	Corrective Action Compliance	Approved	31
PT0044840	8/1/2025	Open	Approved	PT0044840	Routine Food Establishment Inspection	Closure Re-Inspection Required	31
GORDON BERNELL CHARTER SCHOOL - 2821 4TH ST NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0158328	7/29/2025	Open	Approved	PT0158328	Routine Food Establishment Inspection	Approved	32
HOT DOG ON A STICK - 10000 COORS BLVD NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0138448	7/31/2025	Open	Approved	CAC-Food-066223	Corrective Action Compliance	Approved	33
PT0138448	7/31/2025	Open	Approved	PT0138448	Routine Food Establishment Inspection	Conditional Approved	33
JACK IN THE BOX - 2721 CARLISLE BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0106975	7/31/2025	Open	Approved	PT0106975	Routine Retail Food Establishment Inspection	Approved	36
JERSEY MIKES SUBS 39006 - 400 HOLLYA AVE, A							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0158975	7/28/2025	Open	Approved	PT0158975	Routine Food Establishment Inspection	Approved	38
KFC - 12921 CENTRAL AVE NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #

PT0053185	7/30/2025	Open	Approved	PT0053185	Routine Retail Cannabis Establishment Inspection	Approved	40
<b>KIKKA @ WHOLE FOODS MARKET - 5815 WYOMING BLVD NE</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0083812	7/30/2025	Open	Approved	PT0083812	Routine Food Establishment Inspection	Approved	41
<b>KINDER CARE LEARNING CTR. INC. - 4515 LOWER TERRACE CIR NE</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0043727	7/28/2025	Open	Approved	PT0043727	Routine Food Establishment Inspection	Approved	42
<b>KOALA CHILDRENS ACADEMY - 803 2ND ST SW</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0160135	7/28/2025	Open	Approved	RT-FOODEST-004901-2025	Routine Food Establishment Inspection	Approved	43
<b>KRISPY KREME DOUGHNUTS - 2270 WYOMING BLVD NE, G</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0110042	7/31/2025	Open	Approved	PT0110042	Routine Food Establishment Inspection	Approved	43
<b>MATA G - 116 AMHERST DR SE</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0154254	7/31/2025	Open	Approved	PT0154254	Routine Food Establishment Inspection	Approved	44
<b>MORADA ALBUQUERQUE - 1620 INDIAN SCHOOL RD NE</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0157299	7/30/2025	Open	Approved	RT-FOODEST-013411-2025	Routine Food Establishment Inspection	Approved	46
PT0157300	7/30/2025	Open	Unsatisfactory	RT-FOODEST-013410-2025	Routine Food Establishment Inspection	Approved	47
<b>NA-TEAVO - 10000 COORS BLVD NW</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0156330	7/31/2025	Open	Conditional Approved	PT0156330	Routine Food Establishment Inspection	Conditional Approved	49
<b>OLO DESSERT STUDIO - 3339 CENTRAL AVE NE, C</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #



PT0156380	7/29/2025	Open	Approved	PT0156380	Routine Food Establishment Inspection	Approved	52
<b>PANERA BREAD #610055 - 3550 NM-528</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0128359	8/1/2025	Open	Approved	CAC-Food-066651-2025	Corrective Action Compliance	Approved	53
PT0128359	8/1/2025	Open	Approved	PT0128359	Routine Food Establishment Inspection	Conditional Approved	53
<b>PERICOS DE ALBUQUERQUE - 2500 YALE BLVD SE, C</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0161115	7/28/2025	Open	Approved	PT0161115	Routine Food Establishment Inspection	Approved	57
<b>PETER PIPER PIZZA - 3109 SAN MATEO BLVD NE</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0084004	7/29/2025	Open	Approved	PT0084004	Routine Food Establishment Inspection	Approved	57
<b>POTATO CORNER - 10000 COORS BYPASS NW</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0113749	7/31/2025	Open	Approved	PT0113749	Routine Food Establishment Inspection	Approved	57
<b>Richie B's - Mom and Pop Pizza Shop LLC - 7200 MONTGOMERY BLVD NE, 2</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0154919	8/1/2025	Open	Approved	RT-FOODEST-062636-2025	Routine Food Establishment Inspection	Approved	58
<b>RL LLC DBA Fusion Tacos - 10000 COORS BYPASS NW, VC03</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0158857	7/31/2025	Open	Approved	PT0158857	Routine Retail Food Establishment Inspection	Approved	59
<b>STOREHOUSE - 106 BROADWAY BLVD SE</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0054702	8/1/2025	Open	Approved	PT0054702	Routine Food Establishment Inspection	Approved	61
<b>SWAN KITCHEN LLC DBA ES QUE MARKET - 319 5TH ST SW</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #

PT0157409	7/30/2025	Open	Approved	PT0157409	Routine Food Establishment Inspection	Approved	62
<b>TACO BELL 3692 - 5303 SAN MATEO BLVD NE</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0116991	7/30/2025	Open	Approved	RT-FOODEST-065662-2025	Corrective Action Compliance	Approved	63
PT0116991	7/30/2025	Open	Approved	PT0116991	Routine Food Establishment Inspection	Closure Re-Inspection Required	64
<b>TACO SANTO - 700 CENTRAL AVE SE</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0160158	7/29/2025	Open	Approved	CAC-Food-066313-2025	Corrective Action Compliance	Approved	69
PT0160158	7/29/2025	Open	Approved	PT0161198	Routine Food Establishment Inspection	Conditional Approved	69
<b>TAQUERIA EL DORADO - 1402 BROADWAY BLVD SE</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0161451	7/29/2025	Open	Approved	CAC-Food-066313-2025	Corrective Action Compliance	Approved	69
PT0161451	7/29/2025	Open	Approved	PT0161451	Routine Food Establishment Inspection	Conditional Approved	69
<b>Technology Leadership High School - 5000 MARBLE AVE NE</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
FOODEST-2025-00113	7/29/2025	Open	Approved	RT-FOODEST-003566-2025	Routine Food Establishment Inspection	Approved	73
<b>THAI CUISINE III LLC - 6200 COORS BLVD NW, E-3</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0158295	8/01/2025	Open	Approved	RT-FOODEST-066184-2025	Routine Food Establishment Inspection	Approved	74
PT0158295	7/29/2025	Open	Approved	PT0158295	Routine Food Establishment Inspection	Closure Re-Inspection Required	74
<b>Three Sisters Kitchen - 109 GOLD AVE SW</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0153867	7/28/2025	Open	Approved	PT0153867	Routine Food Establishment Inspection	Approved	79
<b>Topgolf USA Albuquerque - 1600 DESERT SURF CIR NE</b>							

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0156397	7/29/2025	Open	Approved	PT0156397	Routine Food Establishment Inspection	Approved	81
PT0156396	7/29/2025	Open	Conational Approved	PT0156396	Routine Food Establishment Inspection	Conditional Approved	82
PT0156398	7/29/2025	Open	Approved	PT0156398	Routine Food Establishment Inspection	Approved	84
<b>VASSAR GROW WAREHOUSE - 2720 VASSAR DR NE</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0158460	7/31/2025	Open	Approved	PT0153867	Routine Cannabis Establishment Inspection	Approved	85
<b>VILLAGE INN - 2282 WYOMING BLVD NE</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0155982	7/31/2025	Open	Conditional Approved	PT0155982	Routine Food Establishment Inspection	Conditional Approved	85
<b>WAL MART 824 - 8000 ACADEMY RD NE</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0125750	7/29/2025	Open	Approved	PT0125750	Routine Food Establishment Inspection	Approved	87
PT0043255	7/29/2025	Open	Approved	PT0043255	Routine Food Establishment Inspection	Approved	87
PT0125749	7/29/2025	Open	Approved	PT0125749	Routine Food Establishment Inspection	Approved	87
<b>WECKS 14 - 10131 COORS BLVD NW</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0151690	7/29/2025	Open	Approved	PT0151690	Routine Food Establishment Inspection	Approved	88
<b>WHOLE FOODS MARKET - 5815 WYOMING BLVD NE</b>							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0045682	7/30/2025	Open	Approved	PT0125750	Routine Food Establishment Inspection	Approved	89
PT0045680	7/30/2025	Open	Approved	PT0045680	Routine Food Establishment Inspection	Approved	90
PT0045683	7/30/2025	Open	Approved	PT0045683	Routine Food Establishment Inspection	Approved	90

PT0045674	7/30/2025	Open	Approved	PT0045674	Routine Food Establishment Inspection	Approved	90
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A Corrective Action Compliance does not represent a full routine health inspection. Instead, it reflects that a facility has taken specific corrective actions in response to violations identified during an inspection. These actions may be taken during the inspection or afterward, and the Corrective Action Compliance allows for the facility's grade or status to be updated based on those corrections.

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

#### **APPROVED**

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

#### **CONDITIONAL APPROVED**

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

#### **UNSATISFACTORY**

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

#### **CLOSED**

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



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**Consumer Health Protection Inspections Performed  
7/26/2025-8/1/2025  
Report Amended on 8/4/2025 for clerical errors**

**ALBUQUERQUE MARRIOTT - ALBUQUERQUE MARRIOTT - BAR - 2101 LOUISIANA BLVD NE - Current Status: Approved**

**ALBUQUERQUE MARRIOTT - 2101 LOUISIANA BLVD NE**  
Food Establishment Class B - ALBUQUERQUE MARRIOTT - BAR  
Inspection Date: 7/30/2025 Inspection #: PT0068398 Inspection Result: Approved

**ALBUQUERQUE MARRIOTT - ALBUQUERQUE MARRIOTT - CONCIERGE 14TH FL - 2101 LOUISIANA BLVD NE - Current Status: Approved**

**ALBUQUERQUE MARRIOTT - 2101 LOUISIANA BLVD NE**  
Retail Food Establishment Class 3 - ALBUQUERQUE MARRIOTT - CONCIERGE 14TH FL  
Inspection Date: 7/30/2025 Inspection #: PT0068399 Inspection Result: Approved

**ALBUQUERQUE MARRIOTT - ALBUQUERQUE MARRIOTT - FOOD SERVICE - 2101 LOUISIANA BLVD NE - Current Status: Approved**

**ALBUQUERQUE MARRIOTT - 2101 LOUISIANA BLVD NE**  
Food Establishment Class C - ALBUQUERQUE MARRIOTT - FOOD SERVICE  
Inspection Date: 7/30/2025 Inspection #: PT0068397 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: Switching tasks and donning new gloves

Violation: Use Limitations

- Wiping Cloths, Use Limitation

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

Observed wiping cloths improperly used. Observed wiping cloths stored on top of various areas throughout kitchen including food preparation tables, 3 compartment sink, cutting boards

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: Salsa, shredded cheese

Expiration Dates: No dates

Approved

**ALQUDS MEDITERRANEAN GRILL & GROCERY - 5555 MONTGOMERY BLVD NE****Retail Food Establishment Class 3 - ALQUDS MEDITERRANEAN GRILL & GROCERY RETAIL****Inspection Date: 7/30/2025 Inspection #: PT0154559 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: Cucumbers pickles

Location: Grocery isle shelf

Condition: Dented

Violation: Pest Control

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

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

Observed pests allowed to accumulate in traps.

Location: Under grocery isle shelf

Pest Type: Cockroach

Pest Condition: Dead

Number of Pests Present: 10+

Violation: Surface Not Clean

## - Nonfood Contact Surfaces - Cleaning Frequency

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

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

The surface was located under grocery isle shelf and upright coolers east wall

The surface was made out of Tile

The condition of the surface had trash and debris build up

**ALQUDS MEDITERRANEAN GRILL & GROCERY - 5555 MONTGOMERY BLVD NE**

**Food Establishment Class C - ALQUDS MEDITERRANEAN GRILL & GROCERY**

**Inspection Date: 7/30/2025 Inspection #: CAC-Food-065942-2025 Inspection Result: Approved**

- Inspection resulted in a Closure. Facility was not closed at the time of inspection. PIC corrected four Priority violations and one Priority Foundation on site bringing score back up to Approved status. No closed sticker was placed on facility.

**Violations Corrected:**

- 1. Sanitizers, Criteria-Chemicals
- 2. Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch
- 3. Separation-Storage
- 4. Using a Handwashing Sink-Operation and Maintenance
- 5. System Maintained in Good Repair, Repaired According to Law

**ALQUDS MEDITERRANEAN GRILL & GROCERY - 5555 MONTGOMERY BLVD NE**

**Food Establishment Class C - ALQUDS MEDITERRANEAN GRILL & GROCERY**

**Inspection Date: 7/30/2025 Inspection #: PT0152835 Inspection Result: Closure Re-Inspection Required**

**Violation: Poisonous and Toxic/Chemical Substances**

**- Separation-Storage**

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

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

Poisonous/Toxic Substance: Quat sanitizer

Location: Stored directly on cutting surface of prep top cooler

Violation corrected on site

**Violation: Hands Clean & Properly Washed**

**- When to Wash**



Violation: Installation

- Handwashing Sinks-Numbers and Capacities

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

Observed facility with an inadequate number of handwashing sinks necessary for the convenient use by employees.

Location: Ware wash station

Condition: Facility only has one hand wash station for the entire facility with multiple food prep area of facility.

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: Restrooms

Violation corrected on site

- Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink used for purposes other than handwashing.

Location: Kitchen near cooking equipment

Manner: Blocked by single burner being utilized to boil water

Violation corrected on site

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 hand wash sink is not maintained in good repair or is not repaired by law. Observed hand wash sink found in disrepair by slow draining.

Violation corrected on site

Violation: Training Records

- Certified Food Protection Manager

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

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

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

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

Violation corrected on site.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Ice machine chute and soda dispensing nozzles  
Location: Beverage make station

Condition of the Location: Ice machine chute had slimy build up. Soda dispensing nozzles had extreme soda syrup build up.

Violation corrected on site

**AMNESIA DISPENSARY - AMNESIA DISPENSARY - 2723 SAN MATEO BLVD NE, A - Current Status: Approved**

**AMNESIA DISPENSARY - 2723 SAN MATEO BLVD NE, A**

**Retail Food Establishment Cannabis Class 1 - AMNESIA DISPENSARY**

**Inspection Date: 7/31/2025 Inspection #: PT0158599 Inspection Result: Approved**

<p><b>Ancora Transition Services Inc - 148 QUINCY ST NE</b>  <b>Food Establishment Class C - Ancora Transition Services Inc</b>  <b>Inspection Date: <u>8/01/2025</u> Inspection #: <u>CAC-Food-066589-2025</u> Inspection Result: <u>Approved</u></b></p>
<p>- Facility was able to correct violations on site during inspection changing the status from Conditional Approved to Approved. Yellow Conditional Approved Sticker was not placed.</p> <p>- These violations include:</p> <ul style="list-style-type: none"> <li>- Packaged and Unpackaged Food-Separation, Packaging, and Segregation, Cross Contamination</li> <li>- Food Storage, Prohibited Areas</li> <li>- Consumer Advisory Consumption of Animal Foods</li> </ul>
<p><b>Ancora Transition Services Inc - 148 QUINCY ST NE</b>  <b>Food Establishment Class C - Ancora Transition Services Inc</b>  <b>Inspection Date: <u>8/1/2025</u> Inspection #: <u>RT-FOODEST-064700-2025</u> Inspection Result: <u>Conditional Approved</u></b></p>
<p>Violation: Storage</p> <ul style="list-style-type: none"> <li>- Equipment and Utensils, Air-Drying Required <ul style="list-style-type: none"> <li>- Items must be allowed to drain and to air-dry before being stacked or stored. Stacking wet items such as pans prevents them from drying and may allow an environment where microorganisms can begin to grow. Instructed PIC to allow items to be air-dried, and to retrain staff on preventing wet stacking.</li> </ul> </li> </ul> <p>Observed utensils were not air dried and were wet stacked. Location: Kitchen area on shelving Utensil Type: Pans Manner: Wet Stacked</p>
<p>Violation: Food Separation</p> <ul style="list-style-type: none"> <li>- Packaged and Unpackaged Food-Separation, Packaging, and Segregation, Cross Contamination <ul style="list-style-type: none"> <li>- To prevent cross contamination of pathogens and/or allergens, raw animal foods of different types must be separated during storage, preparation, holding, and display by use of separate equipment, arranging food items by cooking temperature requirements, and preparing food at different times or in different areas. PIC corrected violation on site by moving eggs to the shelf below.</li> </ul> </li> </ul> <p>Observed raw animal foods of different types stored improperly. Location: Walk in Cooler Food Item: Raw shell eggs Condition: Stored directly over containers containing ready to eat food items such as pickles.</p>
<p>Violation: Toilet Facilities</p> <ul style="list-style-type: none"> <li>- Toilet Rooms, Enclosed <ul style="list-style-type: none"> <li>- 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.</li> </ul> </li> </ul> <p>Observed toilet room is not equipped with a tight-fitting self-closing door.</p>

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 (patio and side door) that are not tight fitting, light can be seen at the edges.

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the corners of the walls (floor and wall junctures) and walls.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed walls in the kitchen area in disrepair by having numerous holes present.

Violation: Plumbing

- System Maintained in Good Repair

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

Observed faucet at hand washing in service area and plumbing drains at the floor drain by the three compartment sink is not maintained in good repair or is not repaired by law. Observed faucet and plumbing drains found in disrepair by leaking or not draining into the floor drain, piping was not over drain and facility had placed an angled pan to help catch and direct flow of water into the floor drain but substantial water was found on the flooring. Facility was able to make repairs during inspection to repair the plumbing system not draining into floor drain by making adjustments to the ice machine.

Violation: Consumer Advisories

- Consumer Advisory Consumption of Animal Foods

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

Observed inadequate consumer advisory warning for the consumption of raw, undercooked and not otherwise treated animal products. Manner: no consumer advisory present.

- Allergen Warning, Unpackaged Food

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

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

Violation: Storage

- Food Storage, Prohibited Areas

- Pathogens can contaminate and/or grow in food that is not stored properly. Drips of condensate and drafts of unfiltered air can be sources of microbial contamination for stored food. Shoes carry contamination onto the floors of food preparation and storage areas. Even trace amounts of refuse or wastes in rooms used as toilets or for dressing, storing garbage or implements, or housing machinery can become sources of food contamination. Moist conditions in storage areas promote microbial growth. Food must be protected from contamination and must not be stored in locker rooms, toilet rooms, dressing rooms, garbage rooms, mechanical rooms, under sewer lines, under leaking water lines, under open stairwells, or under other sources of contamination. PIC corrected violation during inspection by emptying container and replacing it and having employees sanitize containers where drainage had dripped.

Observed food stored improperly under leaking water lines from compressor of walk in cooler, 4 qt container had been placed to collect drippage but was over flowing with substantial water. Location: Walk in cooler Food Item: Milk, heavy cream, half and half.

Violation: Storage

- Food Storage, Prohibited Areas

- Pathogens can contaminate and/or grow in food that is not stored properly. Drips of condensate and drafts of unfiltered air can be sources of microbial contamination for stored food. Shoes carry contamination onto the floors of food preparation and storage areas. Even trace amounts of refuse or wastes in rooms used as toilets or for dressing, storing garbage or implements, or housing machinery can become sources of food contamination. Moist conditions in storage areas promote microbial growth. Food must be protected from contamination and must not be stored in locker rooms, toilet rooms, dressing rooms, garbage rooms, mechanical rooms, under sewer lines, under leaking water lines, under open stairwells, or under other sources of contamination. PIC corrected violation during inspection by emptying container and replacing it and having employees sanitize containers where drainage had dripped.

Observed food stored improperly under leaking water lines from compressor of walk in cooler, 4 qt container had been placed to collect drippage but was over flowing with substantial water. Location: Walk in cooler Food Item: Milk, heavy cream, half and half.

**Ancora Transition Services Inc - 148 QUINCY ST NE**

**Food Establishment Class C - Ancora Transition Services Inc**

**Inspection Date: 7/30/2025 Inspection #: CAC-Food-065548-2025 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, CHPD inspector will reinspect facility while in operation to ensure food safety

-Time/Temperature Control for Safety Food, Cold Holding

- Corrective action pictures of food temping below 41 degrees with food in cold holding case

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

- Corrective action pictures of date marking occurring at facility

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

- Corrective action pictures facility now has a designated area for drinks and food and use of tobacco products

- Using a Handwashing Sink-Operation and Maintenance

- Corrective action pictures of hand washing sink with no dishes inside sink basin

- Effectiveness-Hair Restraints

- Corrective Action pictures of hair restrains and beard restrains being worn by employees

- System Maintained in Good Repair

- Corrective Action pictures of air gap fixed 2 inches above drain

- 9-6-1o General

- Corrective Action pictures of food handlers cards

- Certified Food Protection Manager

- Corrective action pictures of certified food protection manager's certificate

- Sanitizing Solutions, Testing Devices

- Corrective Action pictures of test strips

Violation: Designated Areas

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

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

Violation: 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: making food and then drinking drink in food prep area then go to put on gloves without washing hands

Violation: Operation and Maintenance

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

Observed handwashing sink used for purposes other than handwashing. Location: food prep area Manner: hand washing sink being used to wash dishes.

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 measuring above 41°F. Location: Prep Area on top of counter top Food Items: Shredded Chicken Temperature: 69F

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 and Reach in Cooler Food Items: Marinara sauce, chorizo and Green Chili Sauce Expiration Dates: No dates observed

Violation: Testing Devices

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

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

Observed Quaternary testing strips with water damage and not able to test accurately

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: Hamburger meat for pizza rolls, chorizo, shredded chicken Activity of the Food: stored and cooled

Violation: Time as Public Health Control

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

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



Violation: Plumbing

- System Maintained in Good Repair

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

Observed P trap below three compartment sink is not maintained in good repair or is not repaired by law. Observed P Trap found in disrepair by leaking in to a bowl below the P Trap

- 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 below 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.

- 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: 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: baking and cooking lines in back kitchen area Activity: Cooking, prepping and baking

- Eating, Drinking, or Using Tobacco Products

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

Observed employee drinking in an undesignated area. Proper hygienic practices must be followed by food employees in performing assigned duties to ensure the safety of the food, prevent the introduction of foreign objects into the food, and minimize the possibility of transmitting disease through food. Location: kitchen area cooking line Activity: two drinks on counter top and one in employee hand when cooking/baking food

**BAHAMA BUCKS - BAHAMA BUCKS - 10131 COORS RD NW, L-3 - Current Status: Approved**

**BAHAMA BUCKS - 10131 COORS RD NW, L-3**

**Food Establishment Class C - BAHAMA BUCKS**

**Inspection Date: 7/30/2025 Inspection #: RT-FOODEST-061973-2025 Inspection Result: Approved**

Violation: Ventilation and Hood Systems

- Heating, Ventilation, Air Conditioning System Vents

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

Observed interior intake and exhaust air ducts with debris build up. Location: Throughout Kitchen and Dining area. Vents had substantial debris buildup at the time of inspection.

<p>Violation: Surface Not Clean</p> <ul style="list-style-type: none"> <li>- Nonfood Contact Surfaces - Cleaning Frequency <ul style="list-style-type: none"> <li>- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.</li> <li>. Observed nonfood contact surface with the build up 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.</li> </ul> </li> </ul>
<p>Violation: Personal Cleanliness</p> <ul style="list-style-type: none"> <li>- Effectiveness-Hair Restraints <ul style="list-style-type: none"> <li>- 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.</li> <li>Observed a food employee without proper hair restraints. Location: in the kitchen area. Activity: actively working with open food products.</li> </ul> </li> </ul>
<p>Violation: Physical Facilities, Cleaning</p> <ul style="list-style-type: none"> <li>- Drying Mops <ul style="list-style-type: none"> <li>- 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.</li> <li>Observed a soiled mop not in use, stored directly on the floor next to the mop sink.</li> </ul> </li> </ul>
<ul style="list-style-type: none"> <li>- Cleaning, Frequency and Restrictions <ul style="list-style-type: none"> <li>- 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.</li> <li>Observed build up and debris on the floors, walls, and ceilings throughout the kitchen and dining areas.</li> </ul> </li> </ul>

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed hole in water heater closet that still needs repaired.

**BLAKES LOTABURGER 2 - LOTABURGER 2 - 2529 WASHINGTON BLVD NE - Current Status: Unsatisfactory Re-Inspection Required**

**BLAKES LOTABURGER 2 - 2529 WASHINGTON BLVD NE**

**Food Establishment Class C - LOTABURGER 2**

**Inspection Date: 8/1/2025 Inspection #: PT0052546 Inspection Result: Closure Re-Inspection Required**

Violation: Hands Clean & Properly Washed

- When to Wash

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

Observed food employee not wash hands when required.

Condition: Switching tasks and donning new gloves

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located throughout facility floors, walls and cooking equipment. The surface was made out of stainless steel, ceramic tile, and metal gas line. The condition of the surface had extreme grease and food debris build up.

Violation: Plumbing

- Backflow Prevention, Air Gap

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

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

Violation: Food Separation

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

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

Observed non-ready-to-eat raw animal food stored with ready-to-eat food without protection from contamination.

Location: Walk in cooler

Food Item: Raw shelled eggs

Condition: Stored directly on boxes of raw hamburger patties and portioning pans.

Violation: Knowledgeable

- Knowledgeable Person In Charge

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

Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances. Facility had multiple priority violations.

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: 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: Upright cooler north wall

Condition: Temperature measuring at 50°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 to rapidly chill food to below 41°F as measured by a calibrated thermometer.

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

Location: Upright cooler

Food Items: Chopped green chile, sliced tomatoes

Temperature: 50°F, 50°F

Violation corrected on site

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.

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Chlorine

Location: Food prep table

Concentration: Above 200 ppm

Violation: Date Marking and Disposition

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

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

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

Location: Upright cooler

Food Items: Carne adovada (Red chile pork meat)

Expiration Dates: No dates

**BOBS BURGERS ONE INC - BOBS BURGERS ONE - 4506 CENTRAL AVE SW - Current Status: Approved**

**BOBS BURGERS ONE INC - 4506 CENTRAL AVE SW**

**Food Establishment Class C - BOBS BURGERS ONE**

**Inspection Date: 7/29/2025 Inspection #: PT0137851 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 metal coated refrigerator racks. The condition of the surface refrigerator rack is soiled with old soil build up. Bottom of the Fountain drink dispenser had dry liquid and soil build up on the bottom of the dispenser.

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 in Drains and floors under sinks and storage racks. and to clean and sanitize on a regular basis.

Observed build up and debris on the Drains south side kitchen, and floors under the storage rack and 3 comp sink area at the time of inspection.

Violation: Single-Service

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

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

Observed single-service articles that were stored upright and can be contaminated to the food contact surface.

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: Hot holding, Cold Holding, reheating, time as a public health control Activity of the Food: stored, thawed, or holding after items were pre-cut before consumed by customers.

Violation: Time as Public Health Control

- Time as a Public Health Control, Temperature, Disposition

- When Time/Temperature Control for Safety foods are removed from heat or refrigeration and allowed to remain at room temperature, disease-causing organisms, pathogens, multiply more rapidly. In addition to the threat present from the pathogens themselves, some pathogens also produce toxins as they grow. These toxins cannot be removed from the food once they are present. Instructed PIC that in order to minimize the risk of these pathogens when food is removed from cold holding equipment it must have an initial temperature of forty-one (41) degrees F.

Observed cold food using time as a public health control exceeding the initial temperature of forty-one (41) degrees F. Location: make tables both locations. TCS food items such as Chopped tomatoes, sliced onions, sliced tomatoes, food items were sliced and chopped this morning and placed in the Make tables without the required time stamp as to when they were prepared at the time of inspection.

**BOSQUE BREWING PUBLIC HOUSE - BOSQUE BREWING PUBLIC HOUSE - 106 GIRARD BLVD SE, B - Current Status: Approved**

**BOSQUE BREWING PUBLIC HOUSE - 106 GIRARD BLVD SE, B**

**Food Establishment Class C - BOSQUE BREWING PUBLIC HOUSE**

**Inspection Date: 7/30/2025 Inspection #: PT0140001 Inspection Result: Approved**



Violation: Designated Areas

- Designation-Dressing Areas and Lockers

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

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

Violation: 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: Inside kitchen Activity: Preparing food entrees

- Eating, Drinking, or Using Tobacco Products

- Eating by employees in food preparation areas is prohibited because of the potential that the hands, food, and food-contact surfaces may become contaminated. Instructed PIC to retrain employees on designated eating areas.

Observed employee eating in an undesignated area. Proper hygienic practices must be followed by food employees in performing assigned duties to ensure the safety of the food, prevent the introduction of foreign objects into the food, and minimize the possibility of transmitting disease through food. Location: Inside kitchen on top of prep table Activity: Employee eating inside kitchen

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, raw meats prepared vegetables, dairy products Activity of the Food: Stored, cooled, received

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

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

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

Observed quaternary ammonium compound solution not set up or available to adequately achieve sanitization. Location: Inside kitchen while food preparation was occurring Concentration: None available Temperature: N/A

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Vegetable dicer Location: Under prep table Condition of the Location: Stored away with leftover food debris.

**BOSQUE BREWING PUBLIC HOUSE - BOSQUE BREWING PUBLIC HOUSE - 106 GIRARD BLVD SE, B - Current Status: Approved**

**BOSQUE BREWING PUBLIC HOUSE - 106 GIRARD BLVD SE, B**

**Food Establishment Class B - BOSQUE BREWING PUBLIC HOUSE**

**Inspection Date: 7/30/2025 Inspection #: PT0140002 Inspection Result: Approved**

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food. Poisonous/Toxic Substance: Window cleaner, sanitizer, and other spray bottle chemicals Location: Stored behind bar area on wire shelving rack next to condiments.

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: Hand washing sink behind bar and hand washing sink in men's restroom.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 25-49ppm must also be at a minimum temperature of 120F with a contact time of 10 seconds. Instructed PIC to utilize kitchen automatic dish machine until chlorine levels and hot water temperatures are corrected.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Behind bar automatic dish machine Concentration: Below 50 parts per million Temperature: 88 degrees F

**Chili's Grill & Bar - Chilis Grill - 10021 COORS BLVD NW - Current Status: Approved**

**Chili's Grill & Bar - 10021 COORS BLVD NW**

**Food Establishment Class C - Chilis Grill**

**Inspection Date: 7/30/2025 Inspection #: RT-FOODEST-064722-2025 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. Violation was corrected on site. Employee put a beard restraint on during the inspection.

Observed a food employee without proper hair restraints. Location: Kitchen/Cook line. Activity: Employee was not wearing a beard guard.

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 drain underneath dish machine and floors and walls in kitchen area.

Observed build up and debris in the following areas:

1. grease build up and debris on the floor and walls behind fryers
2. floor drain with standing water underneath dish machine.
3. grease build up and debris on the floor and walls behind flat top and other equipment.

Violation: Plumbing

- System Maintained in Good Repair

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

Observed dump sink in warewashing area is not maintained in good repair or is not repaired by law. Observed warewashing sink found in disrepair by observing a leak at the base of the pre rinse spray unit.

**Chili's Grill & Bar - 10021 COORS BLVD NW**

**Food Establishment Class C - Chilis Grill**

**Inspection Date: 7/28/2025 Inspection #: PT0044655 Inspection Result: Unsatisfactory Re-Inspection**

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 employee leaving kitchen area and returning without washing hands or changing gloves upon return.

Violation: Operation and Maintenance

- Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink used for purposes other than handwashing. Location: warewashing area Manner: observed a cleaning brush/ scouring pad stored in the basin of the hand washing sink.

Violation: Ventilation and Hood Systems

- Cleaning Ventilation Systems, Nuisance and Discharge Prohibition

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur, observed grease and condensation drip on to and contaminating equipment surface, walls and floor. Location: hood ventilation system vents above flat top grill and above fryers.

Violation: Personal Cleanliness

- Eating, Drinking, or Using Tobacco Products

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

Observed a food employee with an improper drink. Location: warewashing shelf area next to clean plates. Type of Drink: single service cup with no lid or straw

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 line area Activity: preparing food items during inspection in kitchen line area.

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris in the following areas:

1. grease build up and debris on the floor and walls behind fryers
2. floor drain with standing water underneath dish machine.
3. grease build up and debris on the floor and walls behind flat top and other equipment.

Violation: Plumbing

- System Maintained in Good Repair

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

Observed dump sink in warewashing area is not maintained in good repair or is not repaired by law. Observed warewashing sink found in disrepair by observing a leak on the bottom of sink basin at the time of inspection.

Violation: Preventing Contamination From Hands

- Preventing Contamination from Hands, No Barehand Contact with RTE food

- 1. Food employees shall minimize bare hand and arm contact with exposed food that is not in a ready-to-eat form. Instructed PIC to retain employees on proper food handling procedures.

Observed a food employee touching non ready-to-eat food with bare hands. Location: Kitchen line area Activity Observed employee handing ready to eat foods with bare hands. Food Contacted: various dipping sauces in portion cups.

2. 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 changes 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: Kitchen line area. Activity: preparing food on grill removing paper liner from raw hamburger patty without extra barrier (glove), then proceeded to utilize burger press for patties with same gloves and extra glove. Also observed employee handling their personal cell phone with the same gloves.

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 by receiving multiple priority violations and priority foundation violations during inspection.

Violation: Use Limitations

- Wiping Cloths, Use Limitation

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

Observed wiping cloths improperly used. Observed wiping cloths used for sanitizing counter tops and prep top cooler areas stored on the cutting board and not in sanitizer solution container at the time of inspection.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 25-49ppm must also be at a minimum temperature of 120F with a contact time of 10 seconds. Also instructed PIC to contact repair personnel to have mechanical dish machine sanitizer dispenser repaired. Facility cannot utilize dish machine until repairs are made and it is able to dispenser approved concentration of sanitizer. Instructed PIC to utilize three compartment sink until mechanical warewashing machine is repaired.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Mechanical Warewashing machine. Concentration: 10 ppm. Temperature: 140°F.

**Chili's Grill & Bar - 10021 COORS BLVD NW**

**Food Establishment Class B - Chilis Bar**

**Inspection Date: 7/28/2025 Inspection #: CAC-Food-064750-2025 Inspection Result: Approved**

- Facility was upgraded to Approved from Closed due to correcting violations on site that lead to closure. Observed the following violations corrected on site:

- Handwashing sinks- Numbers and Capacities
- System maintained in good repair:
- Conveying sewage

**Chili's Grill & Bar - 10021 COORS BLVD NW**

**Food Establishment Class B - Chilis Bar**

**Inspection Date: 7/28/2025 Inspection #: PT0044654 Inspection Result: Closure Re-Inspection Required**

**Violation: Installation**

- Handwashing Sinks-Numbers and Capacities

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

Observed facility with an inadequate number of handwashing sinks necessary for the convenient use by employees. Location: Bar area. Condition: Observed only hand washing sink is in disrepair at the time of inspection.

**Violation: Plumbing**

- System Maintained in Good Repair

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

Observed hand washing sink faucet is not maintained in good repair or is not repaired by law. Observed hand washing sink faucet found in disrepair by observing faucet spout leaking at the base when water is turned on at the time of inspection.

**Violation: Sewage and Waste Water**

- Conveying Sewage

- Sewage and waste water shall be conveyed to the point of disposal through an approved sanitary sewage system or other system, including use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to law.

Observed drain pipe on hand washing sink is not available and is causing waste water to drain directly onto the floor at the time of inspection.



**CLOWNDOG HOT DOG PARLOR - CLOWNDOG HOT DOG PARLOR - 3624 CENTRAL AVE SE - Current Status: Approved**

**CLOWNDOG HOT DOG PARLOR - 3624 CENTRAL AVE SE**

**Food Establishment Class C - CLOWNDOG HOT DOG PARLOR**

**Inspection Date: 8/1/2025 Inspection #: PT0156369 Inspection Result: Approved**

**COLD STONE CREAMERY - COLD STONE CREAMERY - 8100 WYOMING BLVD NE, M2 - Current Status: Approved**

**COLD STONE CREAMERY - 8100 WYOMING BLVD NE, M2**

**Food Establishment Class C - COLD STONE CREAMERY**

**Inspection Date: 8/1/2025 Inspection #: PT0157958 Inspection Result: Approved**

**Violation: Designated Areas**

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

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

**Violation: Hands Clean & Properly Washed**

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

Observed food employee not wash hands when required. Condition: After changing tasks and donning new gloves.

**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: Restrooms.

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 preparing food Inappropriate Jewelry Observed: Wrist watch and bracelet.

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Food prep line Activity: Preparing open food

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 clothes stored on prep table.

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. PIC corrected violation by [insert how PIC corrected violation].

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Three compartment sink Concentration: 100 PPM.

**GARCIA ENTERPRISES INC. - 2924 SAN MATEO BLVD NE**

**Food Establishment Class C - GARCIA'S KITCHEN**

**Inspection Date: 8/1/2025 Inspection #: CAC-Food-066792-2025 Inspection Result: Approved**

- Facility is being upgraded from Closed status to Approved status. PIC had emergency plumber repair hot water heater. Violation corrected effective 08/01/2025: Hot & Cold Water Availability & Pressure Hot water temperature is 105°F at time of re-inspection

**GARCIA ENTERPRISES INC. - 2924 SAN MATEO BLVD NE**

**Food Establishment Class C - GARCIA'S KITCHEN**

**Inspection Date: 8/1/2025 Inspection #: PT0044840 Inspection Result: Closure Re-Inspection Required**

**Violation: Hands Clean & Properly Washed**

**- When to Wash**

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

Observed food employee not wash hands when required. Condition: Food employee should have washed hands when switching tasks and before donning new gloves.

**Violation: Hot & Cold Water Availability & Pressure**

**- Water Capacity-Quantity and Availability**

- Availability of sufficient water is a basic requirement for proper sanitation and must be provided within a food establishment. An insufficient supply of safe water will prevent the proper cleaning of items such as equipment and utensils and of food employees' hands.

Observed facility with insufficient hot water. Location: throughout facility. Manner: Water heater is not operating properly. There is no hot water available at the handwashing station and the three compartment sink.

Violation: Storage

- Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing

- Food, 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. Food, clean equipment, utensils, linens, and single-service and single-use articles must be stored in a clean, dry location, and protected from contamination. Instructed PIC to store items so that the risk of contamination prior to use is minimized. Single serve should be stored facing downward to prevent contamination.

Observed single use stored improperly, items stored in under other sources of contamination. Item: single serve containers stored facing upward.

- Equipment and Utensils, Air-Drying Required

- Items must be allowed to drain and to air-dry before being stacked or stored. Stacking wet items such as pans prevents them from drying and may allow an environment where microorganisms can begin to grow. Instructed PIC to allow items to be air-dried, and to retrain staff on preventing wet stacking.

Observed utensils were not air dried and were wet stacked. Location: Shelves next to the three-compartment sink. Utensil Type: Stainless steel portioning pans and handled pots.

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. Inappropriate Jewelry Observed: Wrist jewelry.

**GORDON BERNELL CHARTER SCHOOL - GORDON BERNELL CHARTER SCHOOL - 2821 4TH ST NW - Current Status: Approved**

**GORDON BERNELL CHARTER SCHOOL - 2821 4TH ST NW**

**Food Establishment Class C - GORDON BERNELL CHARTER SCHOOL**

**Inspection Date: 7/29/2025 Inspection #: PT0158328 Inspection Result: Approved**

Violation: Training Records

- Certified Food Protection Manager

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

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

- Food Handler Cards

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

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

**HOT DOG ON A STICK - HOT DOG ON A STICK - 10000 COORS BLVD NW - Current Status: Approved**

**HOT DOG ON A STICK - 10000 COORS BLVD NW**

**Food Establishment Class C - HOT DOG ON A STICK**

**Inspection Date: 7/31/2025 Inspection #: CAC-Food-066223-2025 Inspection Result: Approved**

- Facility was able to correct violations on site during inspection changing the status from Conditional Approved to Approved. Yellow Conditional Approved Sticker was not placed.

- These violations include:

- Time/Temperature Control for Safety Food, Cold Holding

- PIC Discarded all out of temp food item and poured chemical on them in the trash can

- Separation-Storage

- Pic placed all chemicals in chemical storage cabinet

- Hand Drying Provision

- PIC got paper towels for employee bathroom

**HOT DOG ON A STICK - 10000 COORS BLVD NW**

**Food Establishment Class C - HOT DOG ON A STICK**

**Inspection Date: 7/31/2025 Inspection #: PT0138448 Inspection Result: Conditional Approved**

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food. Poisonous/Toxic Substance: Multi purpose surface Location: on front counter right next to hotdogs.

Violation: Operation and Maintenance

- Hand Drying Provision

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

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

Violation: Storage

- Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing

- 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 single-service and single-use articles stored improperly. Single-service and single-use articles was not stored six (6) inches above the floor. Single-service and single-use articles Type: Cups and lids Storage Method: stored directly on the floor Location: Back kitchen area

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: behind front counter Activity: Actively working with open food items

<p>Violation: Physical Facilities, Cleaning</p> <ul style="list-style-type: none"> <li>- Cleaning, Frequency and Restrictions <ul style="list-style-type: none"> <li>- 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.</li> </ul> </li> </ul> <p>Observed build up and debris on the floor and walls in kitchen especially under equipment and storage shelves with substantial debris build up</p>
<p>Violation: Plumbing</p> <ul style="list-style-type: none"> <li>- System Maintained in Good Repair <ul style="list-style-type: none"> <li>- 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.</li> </ul> </li> </ul> <p>Observed Faucet for three compartment sink is not maintained in good repair or is not repaired by law. Observed faucet found in disrepair by leaking fresh water</p> <p>Observed water shut off valve under three compartment sink is not maintained in good repair or is not repaired by law. Observed Water shut off valve found in disrepair by leaking fresh water</p>
<p>Violation: Toilet Facilities</p> <ul style="list-style-type: none"> <li>- Toilet Room Receptacle, Covered <ul style="list-style-type: none"> <li>- Instructed to provide a covered receptacle for sanitary napkins.</li> </ul> </li> </ul> <p>Observed in a toilet room used by females, no covered receptacle.</p>
<p>Violation: Cold Holding</p> <ul style="list-style-type: none"> <li>- Time/Temperature Control for Safety Food, Cold Holding <ul style="list-style-type: none"> <li>- 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.</li> </ul> </li> </ul> <p>Observed food items in cold holding unit measuring above 41°F. Location: Back kitchen upright cooler Food Items: Hot dogs 45°F, Veggie dog 49°F</p>
<p>Violation: Designated Areas</p> <ul style="list-style-type: none"> <li>- Designated Areas-Employee Accommodations for eating/drinking/smoking <ul style="list-style-type: none"> <li>- 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.</li> </ul> </li> </ul> <p>Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products.</p>

Violation: Consumer Advisories

- Allergen Warning, Unpackaged Food

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

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

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Ice machine Location: back kitchen area Condition of the Location: brown and green build up on inside of ice machine

**JACK IN THE BOX - JACK IN THE BOX - 2721 CARLISLE BLVD NE - Current Status: Approved**

**JACK IN THE BOX - 2721 CARLISLE BLVD NE**

**Food Establishment Class C - JACK IN THE BOX**

**Inspection Date: 7/31/2025 Inspection #: PT0106975 Inspection Result: Approved**

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located in kitchen/drive thru areas The surface was made out of metal and plastic The condition of the surface was had debris build up on the top of the deep fryer and soda machines.



Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed back area above ice machine in disrepair by having a hole in ceiling where cables come through ceiling

Violation: Food Separation

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

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

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

Location: inside reach in cooler and reach in freezers Food Item: frozen hamburger patties and cheese and bacon bits

Violation: Training Records

- Food Handler Cards

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

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

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Containers holding food and drinks Location: Walk in Coolers Condition of the Location: debris build up was on the exterior and interior of the food containers and drink packages

**JERSEY MIKES SUBS 39006 - JERSEY MIKES SUBS 39006 - 400 HOLLYA AVE, A - Current Status: Approved**

**JERSEY MIKES SUBS 39006 - 400 HOLLYA AVE, A**

**Food Establishment Class C - JERSEY MIKES SUBS 39006**

**Inspection Date: 7/28/2025 Inspection #: PT0158975 Inspection Result: Approved**

Violation: Ventilation and Hood Systems

- Heating, Ventilation, Air Conditioning System Vents

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

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

Violation: Storage

- Equipment and Utensils, Air-Drying Required

- Items must be allowed to drain and to air-dry before being stacked or stored. Stacking wet items such as pans prevents them from drying and may allow an environment where microorganisms can begin to grow. Instructed PIC to allow items to be air-dried, and to retrain staff on preventing wet stacking.

Observed utensils were not air dried and were wet stacked. Location: Storage shelf next to three compartment sink Utensil Type: 1/3 and 1/2 Food service pans Manner: Pans stacked without air drying water build up in between pans

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located on the inside of the storage cooler below the display case cooler. The condition of the surface was Standing water from condensation on bottom of cooler ( Pic Cleaned water out immediately) and dust and debris build up on fan inside unit.

Observed nonfood contact surface with the build up of soil residues. The surface was located Faucet sprayer for three compartment sink The condition of the surface was food and soil debris build up on inside of spray nozzle

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 area Activity: working with open food items

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris in the Floor drain in lobby under the soda machine

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed wall in cabinet in by soda machine in kitchen in disrepair by large approx. 3 inch hole in wall

Violation: Cold Holding

- Time/Temperature Control for Safety Food, Cold Holding

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

Observed food items in cold holding unit measuring above 41°F. Location: Prep top cooler behind front counter Food Items: Sliced Tomatoes Temperature: 50°F. Sliced tomatoes were stacked above the rim of the pan.

Violation: Consumer Advisories

- Allergen Warning, Unpackaged Food

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

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

**KFC - KFC - 12921 CENTRAL AVE NE - Current Status: Approved**

**KFC - 12921 CENTRAL AVE NE**

**Food Establishment Class C - KFC**

**Inspection Date: 7/30/2025 Inspection #: PT0053185 Inspection Result: Approved**

Violation: Lighting

- Intensity-Lighting

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

Observed inadequate amount of lighting. Location: Walk in cooler closest to west side of building. Manner: Observed inadequate lighting in walk in cooler.

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. Type of non-food contact surface: Service sink and surrounding area.

Condition: Observed debris and build up on the lip of the service sink and surrounding area at the time of inspection.

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and food debris in between the prep tables on kitchen line at the time of inspection.

Violation: Plumbing

- System Maintained in Good Repair

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

Observed three compartment sink pre-rinse sprayer is not maintained in good repair or is not repaired by law. Observed three compartment sink pre-rinse sprayer found in disrepair by observing a leak in hose/spray valve area causing water to leak into three compartment sink basin at the time of inspection.

**KIKKA @ WHOLE FOODS MARKET - KIKKA AT WHOLE FOODS MKT - 5815 WYOMING BLVD NE - Current Status: Approved**

**KIKKA @ WHOLE FOODS MARKET - 5815 WYOMING BLVD NE**

**Retail Food Establishment Class 6 - KIKKA AT WHOLE FOODS MKT**

**Inspection Date: 7/30/2025 Inspection #: PT0083812 Inspection Result: Approved**

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at handwashing station.

**KINDER CARE LEARNING CTR. INC. - KINDER CARE LEARN CTR 943 - 4515 LOWER TERRACE CIR NE - Current Status: Approved**

**KINDER CARE LEARNING CTR. INC. - 4515 LOWER TERRACE CIR NE**

**Food Establishment Class C - KINDER CARE LEARN CTR 943**

**Inspection Date: 7/28/2025 Inspection #: PT0043727 Inspection Result: Approved**

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at [the drain pipe end at the three compartment sink at the time of inspection.

Violation: Testing Devices

- Sanitizing Solutions, Testing Devices

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

Observed testing kit or other device used to measure the concentration of quat chemical sanitizing solution expired as of July 15, 2025.

**KOALA CHILDRENS ACADEMY - KOALA CHILDRENS ACADEMY - 803 2ND ST SW - Current Status: Approved**

**KOALA CHILDRENS ACADEMY - 803 2ND ST SW**

**Food Establishment Class C - KOALA CHILDRENS ACADEMY**

**Inspection Date: 7/28/2025 Inspection #: RT-FOODEST-004901-2025 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.

**KRISPY KREME DOUGHNUTS - KRISPY KREME - 2270 WYOMING BLVD NE, G - Current Status: Conditional Approved**

**KRISPY KREME DOUGHNUTS - 2270 WYOMING BLVD NE, G**

**Food Establishment Class C - KRISPY KREME**

**Inspection Date: 7/31/2025 Inspection #: PT0110042 Inspection Result: Conditional Approved**

**Violation: Operation and Maintenance**

**- Using a Handwashing Sink-Operation and Maintenance**

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

Observed handwashing sink used for purposes other than handwashing.

Location: Hand wash station located near janitor sink

Manner: Storing plastic spray bottle containing Disinfecting All Purpose Spray with Glass Cleaner

Violation corrected on site by PIC relocating chemical spray to a designated 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 two floor drains located under coffee make station and floor drain located under three compartment 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 handwashing sink located near coffee make station is not maintained in good repair or is not repaired by law. Observed handwashing sink located near coffee make station found in disrepair by slow draining.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Ice machine

Location: Located near three compartment sink

Condition of the Location: Orange slimy mold like substance build up on interior of unit (Ice machine)

**MATA G - MATA G - 116 AMHERST DR SE - Current Status: Approved**

**MATA G - 116 AMHERST DR SE**

**Food Establishment Class C - MATA G**

**Inspection Date: 7/31/2025 Inspection #: PT0154254 Inspection Result: Approved**



Violation: Training Records

- Food Handler Cards

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

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

- Certified Food Protection Manager

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

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

Violation: Use Limitations

- Wiping Cloths, Use Limitation

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

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

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

Observed no quaternary ammonium compound solution utilized to adequately achieve sanitization. Location: Prep table area Concentration: None available Temperature: N/A

**MORADA ALBUQUERQUE - 1620 INDIAN SCHOOL RD NE**

**Food Establishment Class C - Morada - Memory Care**

**Inspection Date: 7/30/2025 Inspection #: RT-FOODEST-013411-2025 Inspection Result: Approved**

**Violation: Pest Control**

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

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

Observed pests allowed to accumulate in traps. Location: Behind hot holding table Pest Type: cockroaches Pest Condition: Dead Number of Pests Present: 3 dead next to bait station on floor behind hot holding table

**Violation: Physical Facilities, Cleaning**

**- Cleaning, Frequency and Restrictions**

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

Observed build up and debris on the floors and behind equipment on the floors.

**Violation: Physical Facilities, Construction and Repair**

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

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

Observed the following areas of the facility in disrepair. Observed mini split system leaking in disrepair by leaking water

**Violation: Miscellaneous**

**- Miscellaneous Sources of Contamination**

- Regardless of its specificity, a Code can not anticipate all the diverse means by which food can become contaminated after receipt. Food must be protected from all sources of contamination.

Method of contamination: water leaking from hvac (mini split) on the top of the counter top Location: Kitchen area

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: fruit, meats, sliced vegetables and reach in coolers hot holding equipment Activity of the Food: stored, cold holding, hot holding, reach in coolers

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: reach in cooler Food Items: container of fruit Expiration Dates: no dates observed

**MORADA ALBUQUERQUE - Morada - Main Kitchen - 1620 INDIAN SCHOOL RD NE - Current Status: Approved**

**MORADA ALBUQUERQUE - 1620 INDIAN SCHOOL RD NE**

**Food Establishment Class C - Morada - Main Kitchen**

**Inspection Date: 7/30/2025 Inspection #: RT-FOODEST-013410-2025 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: containers of bread crumbs, Location: Dry good area

<p>Violation: Operation and Maintenance</p> <ul style="list-style-type: none"> <li>- Hand Drying Provision <ul style="list-style-type: none"> <li>- 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.</li> </ul> </li> </ul> <p>Observed no approved method of hand drying at handwashing sink(s). Location: front and back hand washing stations</p>
<p>Violation: Physical Facilities, Cleaning</p> <ul style="list-style-type: none"> <li>- Cleaning, Frequency and Restrictions <ul style="list-style-type: none"> <li>- Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove build up and to clean and sanitize.</li> </ul> </li> </ul> <p>Observed build up and debris on the floors throughout the facility.</p>
<p>Violation: Physical Facilities, Construction and Repair</p> <ul style="list-style-type: none"> <li>- Repairing-Premises, Structures, Attachments, and Fixtures-Methods <ul style="list-style-type: none"> <li>- Poor repair and maintenance compromises the functionality of the physical facilities. This requirement is intended to ensure that the physical facilities are properly maintained in order to serve their intended purpose. Instructed PIC to contact repair personnel to have area of concern repaired so that it is able to serve their intended purpose properly.</li> </ul> </li> </ul> <p>Observed the following areas of the facility in disrepair. Observed Front prep area in disrepair by having missing ceiling tiles and kitchen front and back areas have damaged floor tiles</p>
<p>Violation: Food Separation</p> <ul style="list-style-type: none"> <li>- Packaged and Unpackaged Food-Separation, Packaging, and Segregation, Cross Contamination <ul style="list-style-type: none"> <li>- Food must be protected from contamination by storing the food in packages, covered containers, or wrappings. Instructed PIC to ensure that all food is covered during storage and to train employees on proper food storage procedures.</li> </ul> </li> </ul> <p>Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping. Location: soup wells and inside reach in and walk in coolers and walk in freezers Food Item: Tomato Soup, Cooked Vegetables, Chicken patties, ice cream and frozen meatballs</p>

Violation: Date Marking and Disposition

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

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

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 and walk in coolers Food Items: diced ham, meatballs, mixed vegetables Expiration Dates: no dates observed

**NA-TEAVO - NA-TEAVO - 10000 COORS BLVD NW - Current Status: Conditional Approved**

**NA-TEAVO - 10000 COORS BLVD NW**

**Food Establishment Class C - NA-TEAVO**

**Inspection Date: 7/31/2025 Inspection #: PT0156330 Inspection Result: Conditional Approved**

Violation: Operation and Maintenance

- Handwashing Signage

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

Observed handwashing sink(s) without a handwashing sign.

Location: At both hand wash stations in the facility

Violation corrected on site.

- Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink used for purposes other than handwashing.

Location: Handwash station back storage room

Manner: Observed dry tea ingredients in sink basin

Violation corrected on site

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

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

The surface was located under cabinets and prep tables

The surface was made out of ceramic tile

The condition of the surface had substantial trash build up and tea

Violation corrected on site.

Violation: Cold Holding

- Cold Holding Capacities-Equipment

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

Observed insufficient cold holding equipment to properly hold food cold.

Location: Walk in cooler

Condition: Unit temperature measured at 55°F

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

- 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 of hand wash sink is not maintained in good repair or is not repaired by law. Observed faucet of hand wash sink found in disrepair by leaking.

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drain.

Violation corrected on site.

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

**OLO DESSERT STUDIO - 3339 CENTRAL AVE NE, C****Food Establishment Class C - OLO DESSERT STUDIO****Inspection Date: 7/29/2025 Inspection #: PT0156380 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: containers of Large Chocolate Chips, Brown Sugar and Granulated Sugar Location: Back Prep Area

**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 back and front of facility Activity: baking and dispensing of chopped fruit such as diced Strawberrys and diced kiwis



**PANERA BREAD #610055 - 3550 NM-528**

**Food Establishment Class C - PANERA BREAD #610055**

**Inspection Date: 8/1/2025 Inspection #: CAC-Food-066651-2025 Inspection Result: Approved**

- Facility was able to correct violations on site during inspection changing the status from Conditional Approved to Approved. Yellow Conditional Approved Sticker was not placed.

- These violations include:

- Time/Temperature Control for Safety Food, Cold Holding
  - Pic discarded all food items that were out of temperature
- Restriction and Storage-Medicines, Prevention of Contamination
  - Pic removed medication from prep table
- Designated Areas-Employee Accommodations for eating/drinking/smoking
  - Pic had all drinks removed to a designated area

**PANERA BREAD #610055 - 3550 NM-528**

**Food Establishment Class C - PANERA BREAD #610055**

**Inspection Date: 8/1/2025 Inspection #: PT0128359 Inspection Result: Conditional Approved**

Violation: Designated Areas

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

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

Violation: Medications and First Aid Kits

- Restriction and Storage-Medicines, Prevention of Contamination
  - Medicines that are in a food establishment for the employees' use shall be labeled and located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles. Instructed PIC to move medications to an approved location and ensure they are labeled properly.

Observed employee medication improperly stored or labeled. Location: Bakery prep table in plastic bag Label Condition: no label Medication Name: Tums

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: hood system under ovens Manner: light bulb burned out and low watt bulbs

Violation: Storage

- Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing

- 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 clean single-service and single-use articles stored improperly. Single-service and single-use articles was not stored in a clean, dry location. Single-service and single-use articles Type: Paper cup sleeves and Cup lids Location: in dining room cabinet below coffee pots Condition of the Location: Articles were stored in same cabinet as trash can with trash hole opening on top of cabinet. Inside of cabinet had lots of trash and coffee stains from customers missing trash can and items falling into cabinet

- Equipment and Utensils, Air-Drying Required

- Items must be allowed to drain and to air-dry before being stacked or stored. Stacking wet items such as pans prevents them from drying and may allow an environment where microorganisms can begin to grow. Instructed PIC to allow items to be air-dried, and to retrain staff on preventing wet stacking.

Observed equipment was not air dried and was wet stacked. Location: warewashing area Equipment Type: Plastic 1/3 pans Manner: Stacked when still wet and holding water in between pans

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 below the three compartment sink.

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located in the coolers and cabinets The condition of the surface was build up food and soil debris.

Observed nonfood contact surface with the build up of soil residues. The surface was located in the dining room booths The condition of the surface was build up food and soil debris.

Observed nonfood contact surface with the build up of soil residues. The surface was located in the self serve soda machine back plate and drip plate, and sugar salt and sweetener containers The condition of the surface was build up food and soil debris.

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: Main 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 prepping and making orders with open food items Inappropriate Jewelry Observed Bracelet

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the walls and floors though out kitchen and dining room. Especially behind kitchen equipment with substantial debris build up .

Violation: Plumbing

- System Maintained in Good Repair

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

Observed faucet for mop sink is not maintained in good repair or is not repaired by law. Observed Faucet found in disrepair by leaking fresh water

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: Cold Holding

- Time/Temperature Control for Safety Food, Cold Holding

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

Observed food items in cold holding unit measuring above 41°F. Location: prep top coolers on main line Food Items: Salami 54°F, Shredded Cheese 59°F, Mozzarella 56°F, Shallots 57°F, Chicken Salad 56°F, Tuna Salad 54°F, Sliced Tomatoes 51°F Mixed Greens 59°F, Roasted Corn 47°F, Sliced Chicken Breast 54°F

**PERICOS DE ALBUQUERQUE - PERICOS DE ALBUQUERQUE - 2500 YALE BLVD SE, C - Current Status: Approved**

**PERICOS DE ALBUQUERQUE - 2500 YALE BLVD SE, C**

**Food Establishment Class C - PERICOS DE ALBUQUERQUE**

**Inspection Date: 7/28/2025 Inspection #: PT0161115 Inspection Result: Approved**

**PETER PIPER PIZZA - PETER PIPER PIZZA - 3109 SAN MATEO BLVD NE - Current Status: Approved**

**PETER PIPER PIZZA - 3109 SAN MATEO BLVD NE**

**Food Establishment Class C - PETER PIPER PIZZA**

**Inspection Date: 7/29/2025 Inspection #: PT0084004 Inspection Result: Approved**

**Violation: Plumbing**

**- Backflow Prevention, Air Gap**

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

Observed an inadequate air gap at floor drain near ice machine.

**- System Maintained in Good Repair, Repaired According to Law**

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

Observed floor drain near ice machine is not maintained in good repair or is not repaired by law. Observed floor drain near ice machine found in disrepair by missing strainer.

**POTATO CORNER - POTATO CORNER - 10000 COORS BYPASS NW - Current Status: Approved**

**POTATO CORNER - 10000 COORS BYPASS NW**

**Food Establishment Class C - POTATO CORNER**

**Inspection Date: 7/31/2025 Inspection #: PT0113749 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 is not maintained in good repair or is not repaired by law. Observed floor drain found in disrepair by missing strainer.

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 diluting chlorine sanitizer

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Chlorine

Location: Three compartment sink

Concentration: Above 200 ppm

**Richie B's - Mom and Pop Pizza Shop LLC - Richie Bs Pizza - 7200 MONTGOMERY BLVD NE, 2 - Current Status: Approved**

**Richie B's - Mom and Pop Pizza Shop LLC - 7200 MONTGOMERY BLVD NE, 2**

**Food Establishment Class C - Richie Bs Pizza**

**Inspection Date: 8/1/2025 Inspection #: RT-FOODEST-062636-2025 Inspection Result: Approved**

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 flies present

**Violation: Physical Facilities, Construction and Repair**

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

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

Observed the following areas of the facility in disrepair. Observed 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: 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.

**RL LLC DBA Fusion Tacos - Fusion Tacos - 10000 COORS BYPASS NW, VC03 - Current Status: Approved**

**RL LLC DBA Fusion Tacos - 10000 COORS BYPASS NW, VC03**

**Food Establishment Class C - Fusion Tacos**

**Inspection Date: 7/31/2025 Inspection #: PT0158857 Inspection Result: Approved**

**Violation: Designated Areas**

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

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

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

<p>Violation: Personal Cleanliness</p> <ul style="list-style-type: none"> <li>- Effectiveness-Hair Restraints <ul style="list-style-type: none"> <li>- 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.</li> </ul> </li> </ul> <p>Observed a food employee without proper hair restraints. Location: Kitchen Activity: Actively working with food.</p>
<p>Violation: Physical Facilities, Cleaning</p> <ul style="list-style-type: none"> <li>- Cleaning, Frequency and Restrictions <ul style="list-style-type: none"> <li>- 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 [insert location or item] and to clean and sanitize [insert location or item].</li> </ul> </li> </ul> <p>Observed build up and debris throughout the facility.</p>
<p>Violation: Plumbing</p> <ul style="list-style-type: none"> <li>- System Maintained in Good Repair <ul style="list-style-type: none"> <li>- 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.</li> </ul> </li> </ul> <p>Observe the walk-in cooler is not maintained in good repair or is not repaired by law. Observed an active leak of fresh water leaking into a pan.</p>
<p>Violation: Consumer Advisories</p> <ul style="list-style-type: none"> <li>- Allergen Warning, Unpackaged Food <ul style="list-style-type: none"> <li>- Unintended food allergen food allergen exposures poses a serious risk to consumers with food allergies. Consumers with food allergies depend on allergen information, written notification of the presence of major food allergens as an ingredient in unpackaged foods that are served or sold by the food establishment must be provided. Written notification can be provided in many forms such as: physical or electronic means, including, but not limited to, brochures, deli case or menu notifications, label statements, table tents, placards, or other effective written means. Notifying the consumer to the presence of major food allergens may prevent an inadvertent exposure. Instructed PIC to provide written notification of major allergen information for all unpackaged food offered for sale or served to consumers.</li> </ul> </li> </ul> <p>Observed no written notification of the presence of major food allergens for unpackaged food served or sold to consumers.</p>



**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 Dumping out the chlorine solution out and remaking the chlorine solution to 100ppm

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Chlorine Location: Wiping cloth bucket 200ppm

**Violation: Equipment, Food Contact Surfaces, and Utensils Clean**

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Ice Machine with yellow residue, and can opener with soil buildup.

**STOREHOUSE - THE STOREHOUSE NEW MEXICO - 106 BROADWAY BLVD SE - Current Status: Approved**

**STOREHOUSE - 106 BROADWAY BLVD SE**

**Charitable Food Provider - THE STOREHOUSE NEW MEXICO**

**Inspection Date: 8/1/2025 Inspection #: PT0054702 Inspection Result: Approved**

**Violation: Functionality and Accuracy**

**- Temperature Measuring Devices, Ambient Air and Water-Accuracy**

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

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

Violation: Records

- Temperature Logs

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Raw meats, salad mixes dairy, and prepared packaged fruits Activity of the Food: Received

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.

**SWAN KITCHEN LLC DBA ES QUE MARKET - SWAN KITCHEN DBA ES QUE MARKET - 319 5TH ST SW - Current Status: Approved**

**SWAN KITCHEN LLC DBA ES QUE MARKET - 319 5TH ST SW**

**Food Establishment Class C - SWAN KITCHEN DBA ES QUE MARKET**

**Inspection Date: 7/30/2025 Inspection #: PT0157409 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: Bulk Flour Location: Kitchen prep area

Violation: Physical Facilities

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the under food Equipment, shelving, refrigerator cases 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 expired testing kits to measure the concentration of chemical sanitizing solution. dates were 7/01/2024, 6/1/2023 at the time of inspection.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 25-49ppm must also be at a minimum temperature of 120F with a contact time of 10 seconds. PIC corrected violation by Adding a new container of sanitizer and primed dish machine concentration tested at 50 ppm.

. Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Dishwasher where sanitizer was tested at 0 ppm Temperature was at 137 ppm 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 Reach in refrigerator Food Items Beef Tallon with no used by date at the time of inspection.

**TACO BELL 3692 - TACO BELL 3692 - 5303 SAN MATEO BLVD NE - Current Status: Approved**

**TACO BELL 3692 - 5303 SAN MATEO BLVD NE**

**Food Establishment Class C - TACO BELL 3692**

**Inspection Date: 7/30/2025 Inspection #: RT-FOODEST-065662-2025 Inspection Result: Approved**

- Facility was able to correct violations on site during inspection changing the status from Closure Re-Inspection required to Approved. Closure Sticker was not placed.

- These violations include:

- Separation-Storage
- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch
- Using a Handwashing Sink-Operation and Maintenance
- Time/Temperature Control for Safety Food, Hot Holding
- Sanitizing Solutions, Testing Devices

**TACO BELL 3692 - 5303 SAN MATEO BLVD NE**

**Food Establishment Class C - TACO BELL 3692**

**Inspection Date: 7/30/2025 Inspection #: PT0116991 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. Predefined Comment: 5. Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products.

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: Cinnamon sugar mixture Location: Storage next to warewashing 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 can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic materials by spacing or partitioning; and storing them in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. Instructed PIC to move chemicals to an approved location.
- Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food. Poisonous/Toxic Substance: High temp grill cleaner, surface cleaner, and hand sanitizer Location: chemical cabinet by managers office.

Violation: Operation and Maintenance

- Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink used for purposes other than handwashing. Location: South side food prep line Manner: Food debris dumped in handwashing sink.

Violation: Ventilation and Hood Systems

- Heating, Ventilation, Air Conditioning System Vents

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

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

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: Pizza sauce Food Temperature: 125\*

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. When changing tasks or doning new gloves.

Violation: Storage

- Equipment and Utensils, Air-Drying Required

- 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 clean utensils stored in a position that did not allow for self-draining or air drying.

- 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: Prep top cooler in shredded cheese Condition of the Location: Stored in food container handle directly touching food product.

Violation: Physical Facilities

- Outer Openings, Protected

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

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

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located Upright coolers, hotboxes, cabinets, and prepline The surface was made out of stainless steel.

<p>Violation: Personal Cleanliness</p> <ul style="list-style-type: none"> <li>- Effectiveness-Hair Restraints <ul style="list-style-type: none"> <li>- 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.</li> </ul> </li> </ul> <p>Observed a food employee without proper hair restraints. Location: Main cook line in kitchen Activity: Actively prepping and making order with open food items</p>
<p>Violation: Physical Facilities, Cleaning</p> <ul style="list-style-type: none"> <li>- Cleaning, Frequency and Restrictions <ul style="list-style-type: none"> <li>- 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 areas.</li> </ul> </li> </ul> <p>Observed build up and debris on the floors and walls throughout facility especially in hard to reach areas under and in between equipment.</p>
<p>Violation: Physical Facilities, Construction and Repair</p> <ul style="list-style-type: none"> <li>- Repairing-Premises, Structures, Attachments, and Fixtures-Methods <ul style="list-style-type: none"> <li>- Poor repair and maintenance compromises the functionality of the physical facilities. This requirement is intended to ensure that the physical facilities are properly maintained in order to serve their intended purpose. Instructed PIC to contact repair personnel to have area of concern repaired so that it is able to serve their intended purpose properly.</li> </ul> </li> </ul> <p>Observed large hole in ceiling where plumbing is coming into the facility by the mop sink.</p>
<p>Violation: Plumbing</p> <ul style="list-style-type: none"> <li>- Backflow Prevention, Air Gap <ul style="list-style-type: none"> <li>- 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.</li> </ul> </li> </ul> <p>Observed an inadequate air gap behind soda fountain.</p>

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: Testing Devices

- Sanitizing Solutions, Testing Devices

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

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

Violation: Consumer Advisories

- Allergen Warning, Unpackaged Food

- Unintended food allergen food allergen exposures poses a serious risk to consumers with food allergies. Consumers with food allergies depend on allergen information, written notification of the presence of major food allergens as an ingredient in unpackaged foods that are served or sold by the food establishment must be provided. Written notification can be provided in many forms such as: physical or electronic means, including, but not limited to, brochures, deli case or menu notifications, label statements, table tents, placards, or other effective written means. Notifying the consumer to the presence of major food allergens may prevent an inadvertent exposure. Instructed PIC to provide written notification of major allergen information for all unpackaged food offered for sale or served to consumers. Predefined Comment: 4. Observed no written notification of the presence of major food allergens for unpackaged food served or sold to consumers.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

- 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 sanitizer utilized it must be at the manufacturer specified concentration and temperature range with a contact time of 30 seconds.

Observed chemical solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Type of Sanitizer was quat Location: All three wiping cloth buckets at 100PPM.



**TACO SANTO - 700 CENTRAL AVE SE**

**Food Establishment Class C - TACO SANTO**

**Inspection Date: 7/29/2025 Inspection #: CAC-Food-066313-2025 Inspection Result: Approved**

- Facility was able to correct violations on site during inspection changing the status from Conditional Approved to Approved. Yellow Conditional Approved Sticker was not placed.

- These violations include:

- Time / Temperature Control for Safety Food, Cold Holding
  - PIC corrected on site by adding stainless steel containers and ice bath to cold holding prep table which dropped food temperatures to 41 degrees f.
- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch.
  - PIC corrected on site by disposing of equipment stated facility will purchase a new one.

**TACO SANTO - 700 CENTRAL AVE SE**

**Food Establishment Class C - TACO SANTO**

**Inspection Date: 7/29/2025 Inspection #: PT0160158 Inspection Result: Conditional Approved**

**Violation: Cold Holding**

- Time/Temperature Control for Safety Food, Cold Holding

- Maintaining TCS foods under the cold temperature control requirements prescribed in this code will limit the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Instructed PIC to 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: Cold holding prep table Food Items: Raw fish, cooked chicken, cheese and vegetables Temperature: Cooked chicken breast 54 degrees f, breaded vegetable 47 degrees f, bread mixture 49 degrees f, raw fish 46 degrees f, blue cheese crumbles 56 degrees f, dressing 49 degrees f, beans 48 degrees f, beets 47 degrees f. Employee stated they just had unit repaired. PIC stated was working earlier.

**Violation: Equipment, Food Contact Surfaces, and Utensils Clean**

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Vegetable dicer Location: Stored on prep table Condition of the Location: Substantial debris build up on plastic cover used to place food items inside to shred.

<p>Violation: Designated Areas</p> <ul style="list-style-type: none"> <li>- Designation-Dressing Areas and Lockers <ul style="list-style-type: none"> <li>- 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.</li> </ul> </li> </ul> <p>Observed facility did not provide lockers or other suitable facilities for storage of employees clothing or other personal belongings.</p>
<p>Violation: Ventilation and Hood Systems</p> <ul style="list-style-type: none"> <li>- Cleaning Ventilation Systems, Nuisance and Discharge Prohibition <ul style="list-style-type: none"> <li>- Ventilation hood systems and devices must be sufficient in number and capacity to and designed to prevent grease or condensation from collecting on walls and ceilings and from draining or dripping onto food, equipment, utensils, linens, and single-service/single-use articles. Instructed PIC to make repairs to ventilation hood system to accumulation and to prevent contamination of food or food contact surfaces.</li> </ul> </li> </ul> <p>Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur. Condition: Missing hood vent under hood suppression system. Also debris build up accumulating under hood vent filters at edge of stainless steel wall.</p>
<p>Violation: Physical Facilities, Cleaning</p> <ul style="list-style-type: none"> <li>- Cleaning, Frequency and Restrictions <ul style="list-style-type: none"> <li>- Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove build up and debris on under kitchen equipment and walls and to clean and sanitize all areas.</li> </ul> </li> </ul> <p>Observed build up and debris under kitchen equipment, three compartment sink, cold holding, units, prep tables, mop sink, and shelving inside kitchen.</p>
<p>Violation: Storage</p> <ul style="list-style-type: none"> <li>- Food Storage-Preventing Contamination from the Premises <ul style="list-style-type: none"> <li>- 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.</li> </ul> </li> </ul> <p>Observed food stored improperly where it was exposed to contamination from splash, dust, or other contamination. Location: Inside walk in refrigerator Food Item: Pickles, French fries, raw chicken, grilled onions, red peppers, and chopped parsley Condition: Stored inside walk in refrigerator uncovered and unprotected</p>

Violation: Training Records

- Certified Food Protection Manager

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

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

- Food Handler Cards

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

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

Violation: Records

- Temperature Logs

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Chopped vegetables, raw meats, cooked meats and dairy products Activity of the Food: Stored hot and cold, cooling, and receiving

Violation: Use Limitations

- Wiping Cloths, Use Limitation

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

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

**TAQUERIA EL DORADO - TAQUERIA EL DORADO - 1402 BROADWAY BLVD SE - Current Status: Conditional Approved**

**TAQUERIA EL DORADO - 1402 BROADWAY BLVD SE**

**Food Establishment Class C - TAQUERIA EL DORADO**

**Inspection Date: 7/31/2025 Inspection #: CAC-Food-066313-2025 Inspection Result: Approved**

- Facility was able to correct violations on site during inspection changing the status from Conditional Approved to Approved. Yellow Conditional Approved Sticker was not placed.

- These violations include:

- Sanitizers, Criteria-Chemicals
  - PIC corrected on site by remixing chlorine sanitizer in red sanitizer buckets retested at 100 parts per million.
- Temperature logs
  - Inspector provided temperature logs via email to owner.

**TAQUERIA EL DORADO - 1402 BROADWAY BLVD SE**

**Food Establishment Class C - TAQUERIA EL DORADO**

**Inspection Date: 7/31/2025 Inspection #: PT0161451 Inspection Result: Approved**

**Violation: Training Records**

- Food Handler Cards

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

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

- Certified Food Protection Manager

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

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

Violation: 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: Chopped vegetables, cooked meats and dairy products Activity of the Food: Stored hot and cold, cooled, and receiving.

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

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

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 25-49ppm must also be at a minimum temperature of 120F with a contact time of 10 seconds. PIC corrected violation by mixing chlorine sanitizer

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Red sanitizer buckets on main kitchen line Concentration: Zero parts per million Temperature: 72 degrees f

**Technology Leadership High School - Technology Leadership High School - 5000 MARBLE AVE NE - Current Status: Approved**

**Technology Leadership High School - 5000 MARBLE AVE NE**

**Food Establishment Class B - Technology Leadership High School**

**Inspection Date: 7/29/2025 Inspection #: RT-FOODEST-003566-2025 Inspection Result: Approved**

Violation: Training Records

- Certified Food Protection Manager

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

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

**THAI CUISINE III LLC - 6200 COORS BLVD NW, E-3**

**Food Establishment Class C - Thai Cuisine III LLC**

**Inspection Date: 8/1/2025 Inspection #: RT-FOODEST-066184-2025 Inspection Result: Approved**

**Violation: Training Records**

- Certified Food Protection Manager

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

Observed that the food establishment does not have a certified food protection manager on staff at the time of inspection.

- Food Handler Cards

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

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

**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. PIC corrected violation by remaking sanitizer solution. Retested at 50 PPM.

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Wiping Cloth Container. Concentration: 25 PPM.

**THAI CUISINE III LLC - 6200 COORS BLVD NW, E-3**

**Food Establishment Class C - Thai Cuisine III LLC**

**Inspection Date: 7/31/2025 Inspection #: PT0158295 Inspection Result: Closure Re-Inspection Required**

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food. Poisonous/Toxic Substance: hand soap  
Location: stored directly on top of canned food items under prep table.

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: changing tasks, going from food prep to warewashing.

Violation: Food Separation

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

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

Observed non-ready-to-eat raw animal food stored with ready-to-eat food without protection from contamination. Location: Walk in cooler shelves walk in freezer Food Item: Raw ground beef and oysters. Condition: Observed raw ground beef stored above ready to eat jalapenos and observed an uncovered container of oysters stored in walk in freezer at the time of inspection.

Violation: Storage

- Food Storage-Preventing Contamination from the Premises

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

Observed food stored improperly less than six (6) inches off the floor. Location: walk in cooler. Food Item: bag of carrots.

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 by receiving multiple priority violations and priority foundation violations during inspection.



Violation: Ventilation and Hood Systems

- Heating, Ventilation, Air Conditioning System Vents

- Instructed PIC to clean and sanitize the air conditioning vents 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 build up and debris on the air conditioning vents in kitchen area at the time of inspection.

Violation: Personal Cleanliness

- Eating, Drinking, or Using Tobacco Products

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

Observed a food employee with an improper drink. Location: prep table next to cutting board Type of Drink: bottled soda

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 areas under equipment and in walk in freezer.

Observed build up and debris at the following area:

1. on the floor underneath soda dispenser machine.
2. underneath shelving in walk in freezer.

- Service Sink

- Mop water and similar liquid wastes are contaminated with microorganisms and other filth. Waste water must be disposed of in a sanitary manner that will not contaminate food or food equipment. A service sink or curbed cleaning facility with a drain allows for such disposal. Instructed PIC to remove barriers to service sink so that it is conveniently located and accessible for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.

Observed facility does not have at least one service sink or a designated service sink is not easily accessible or available at the time of inspection.  
Observed service sink was blocked with table glass top covers at the time of inspection.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Can opener blade and ice machine. Location: prep table attachment and ice machine. Condition of the Location: observed food debris on the can opener blade and inside the ice machine, interior surfaces including baffle at the time of inspection.

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

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

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: wiping cloth container. Concentration: 25 ppm.

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food commercially prepared opened in the facility with no date marking indicators. Location: walk in cooler and prep top cooler. Food Items: various cut vegetables, cut cabbage, containers of unknown food items. Expiration Dates: no dates observed.

Violation: Training Records

- Certified Food Protection Manager

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

Observed that the food establishment does not have a certified food protection manager on staff at the time of inspection.

- Food Handler Cards

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

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

Violation: Consumer Advisories

- Allergen Warning, Unpackaged Food

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

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

**Three Sisters Kitchen - Three Sisters Kitchen Food - 109 GOLD AVE SW - Current Status: Approved**

**Three Sisters Kitchen - 109 GOLD AVE SW**

**Food Establishment Class C - Three Sisters Kitchen Food**

**Inspection Date: 7/28/2025 Inspection #: PT0153867 Inspection Result: Approved**

Violation: Operation and Maintenance

- Handwashing Signage

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

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

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located Kitchen areas The surface was made out of metal The condition of the surface had debris build up on cooking equipment on the top and exterior of the equipment.

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the floors in back locker/chemical storage area and on the ceiling vent covers in the kitchen and back dishwashing area.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed Locker/chemical storage area And Kitchen area in disrepair by Holes in walls and ceiling and missing flooring.

**Topgolf USA Albuquerque - Topgolf Patio Bar - 1600 DESERT SURF CIR NE - Current Status: Approved**

**Topgolf USA Albuquerque - 1600 DESERT SURF CIR NE**

**Food Establishment Class B - Topgolf Patio Bar**

**Inspection Date: 7/29/2025 Inspection #: PT0156397 Inspection Result: Approved**

<p>Violation: Surface Not Clean</p> <ul style="list-style-type: none"> <li>- Nonfood Contact Surfaces - Cleaning Frequency <ul style="list-style-type: none"> <li>- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.</li> </ul> </li> </ul> <p>Observed nonfood contact surface with the build up of soil residues. The surface was located: Undercounter cooler fan shroud.</p>
<p>Violation: Cold Holding</p> <ul style="list-style-type: none"> <li>- Time/Temperature Control for Safety Food, Cold Holding <ul style="list-style-type: none"> <li>- 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.</li> </ul> </li> </ul> <p>Observed food items in cold holding unit measuring above 41°F. Location: Undercounter cooler Food Items: Boba 44*, Bloody Mary mix 46*, Lime wedges 44*, and Orange wedges 44*.</p>
<p>Violation: Consumer Advisories</p> <ul style="list-style-type: none"> <li>- Allergen Warning, Unpackaged Food <ul style="list-style-type: none"> <li>- Unintended food allergen food allergen exposures poses a serious risk to consumers with food allergies. Consumers with food allergies depend on allergen information, written notification of the presence of major food allergens as an ingredient in unpackaged foods that are served or sold by the food establishment must be provided. Written notification can be provided in many forms such as: physical or electronic means, including, but not limited to, brochures, deli case or menu notifications, label statements, table tents, placards, or other effective written means. Notifying the consumer to the presence of major food allergens may prevent an inadvertent exposure. Instructed PIC to provide written notification of major allergen information for all unpackaged food offered for sale or served to consumers.</li> </ul> </li> </ul> <p>Observed no written notification of the presence of major food allergens for unpackaged food served or sold to consumers.</p>
<p>Violation: Equipment, Food Contact Surfaces, and Utensils Clean</p> <ul style="list-style-type: none"> <li>- Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness <ul style="list-style-type: none"> <li>- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for quaternary ammonium compound solution at a concentration range of allowed by the manufacturer must also be at a minimum temperature of 75F with a contact time of 30 seconds. PIC corrected violation by [insert how PIC corrected violation].</li> </ul> </li> </ul> <p>Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Patio bar Concentration: 100ppm</p>

**Topgolf USA Albuquerque - 1600 DESERT SURF CIR NE**

**Food Establishment Class C - Topgolf**

**Inspection Date: 7/29/2025 Inspection #: PT0156396 Inspection Result: Conditional 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 bottles Alleged Material: Window Cleaner

**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: food service employee came into kitchen and donned gloves and started working but did not wash hands prior to donning the gloves

**Violation: Operation and Maintenance**

**- Using a Handwashing Sink-Operation and Maintenance**

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

Observed handwashing sink used for purposes other than handwashing. Location: handwashing sink in servers station next to kitchen Manner: sink was being used as a dump sink with used ice cubes dumped in sink

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: washing dishes and putting away clean dishes  
Inappropriate Jewelry Observed: bracelets

- Effectiveness-Hair Restraints

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

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

Violation: Testing Devices

- Sanitizing Solutions, Testing Devices

- The presence and accessibility of food temperature measuring devices is critical to the effective monitoring of food temperatures. Proper use of such devices provides the operator or person in charge with important information with which to determine if temperatures should be adjusted or if foods should be discarded. Instructed PIC to provide and make readily accessible food temperature measuring devices.

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

Violation: 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 used wiping cloths stored on prep table

Violation: Consumer Advisories

- Allergen Warning, Unpackaged Food

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

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

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

- 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 quaternary ammonium compound solution at a concentration range of allowed by the manufacturer must also be at a minimum temperature of 75F with a contact time of 30 seconds. PIC corrected violation by making a bucket of sanitizer

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Servers drink station wiping cloth bucket Concentration: no sanitizer in bucket at time of inspection. Facility had been open and operating for an hour

**Topgolf USA Albuquerque - Topgolf Restaurant Bar - 1600 DESERT SURF CIR NE - Current Status: Approved**

**Topgolf USA Albuquerque - 1600 DESERT SURF CIR NE**

**Food Establishment Class B - Topgolf Restaurant Bar**

**Inspection Date: 7/29/2025 Inspection #: PT0156398 Inspection Result: Approved**

Violation: Poisonous and Toxic/Chemical Substances

- Common Name-Working Containers

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

Observed working containers used for storing poisonous or toxic materials taken from bulk supplies not properly labeled or identified. Container Type: spray bottle Alleged Material: cleaning solution.



**Violation: Surface Not Clean**

**- Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the build up of soil residues. The surface was located in drink dispenser cabinet and under counter cooler. The surface was made out of stainless steel in the cabinet. The under cooler was the fan shroud The condition of the surfaces was dirty with a build up of soil residue.

**Violation: Consumer Advisories**

**- Allergen Warning, Unpackaged Food**

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

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

**VASSAR GROW WAREHOUSE - VASSAR GROW WAREHOUSE - 2720 VASSAR DR NE - Current Status: Approved**

**VASSAR GROW WAREHOUSE - 2720 VASSAR DR NE**

**Warehouse Cannabis - VASSAR GROW WAREHOUSE**

**Inspection Date: 7/31/2025 Inspection #: PT0158460 Inspection Result: Approved**

**VILLAGE INN - VILLAGE INN - 2282 WYOMING BLVD NE - Current Status: Conditional Approved**

**VILLAGE INN - 2282 WYOMING BLVD NE**

**Food Establishment Class C - VILLAGE INN**

**Inspection Date: 8/1/2025 Inspection #: PT0155982 Inspection Result: Conditional 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: Tomato juice metal can

Location: Storage shelf

Condition: Dented

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: Prep top cooler

Type: Plastic cutting board

Violation: Plumbing

- System Maintained in Good Repair, Repaired According to Law

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

Observed floor drain is not maintained in good repair or is not repaired by law. Observed floor drain found in disrepair by slow draining.

- 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 ice machine.

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 diluting sanitizer.

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Chlorine

Location: Shelf located under service counter

Concentration: Above 200 (PPM)

Violation corrected on site

**WAL MART 824 - WAL MART 824 BAKERY - 8000 ACADEMY RD NE - Current Status: Approved**

**WAL MART 824 - 8000 ACADEMY RD NE**

**Retail Food Establishment Class 5 - WAL MART 824 BAKERY**

**Inspection Date: 7/29/2025 Inspection #: PT0125750 Inspection Result: Approved**

**WAL MART 824 - WAL MART 824 - 8000 ACADEMY RD NE - Current Status: Approved**

**WAL MART 824 - 8000 ACADEMY RD NE**

**Retail Food Establishment Class 4 - WAL MART 824**

**Inspection Date: 7/29/2025 Inspection #: PT0043255 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: Campbells soup. tomato sauce metal can

Location: Grocery isle shelf

Condition: Observed 30 dented cans

**WAL MART 824 - WAL MART 824 DELI - 8000 ACADEMY RD NE - Current Status: Approved**

**WAL MART 824 - 8000 ACADEMY RD NE**

**Retail Food Establishment Class 5 - WAL MART 824 DELI**

**Inspection Date: 7/29/2025 Inspection #: PT0125749 Inspection Result: Approved**

**WECKS 14 - 10131 COORS BLVD NW**

**Food Establishment Class C - WECKS 14**

**Inspection Date: 7/29/2025 Inspection #: PT0151690 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. Violation was corrected on site by PIC labeling bins and spray bottle.

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: Dry Storage Bins & Spray bottle. Location: Dry storage area across from the office, and on the kitchen line (spray bottle used for cooking oil).

**Violation: Storage**

**- Food Storage-Preventing Contamination from the Premises**

- Pathogens can contaminate and/or grow in food that is not stored properly. Drips of condensate and drafts of unfiltered air can be sources of microbial contamination for stored food. Shoes carry contamination onto the floors of food preparation and storage areas. Even trace amounts of refuse or wastes in rooms used as toilets or for dressing, storing garbage or implements, or housing machinery can become sources of food contamination. Moist conditions in storage areas promote microbial growth. Food must be protected from contamination and must not be stored in locker rooms, toilet rooms, dressing rooms, garbage rooms, mechanical rooms, under sewer lines, under leaking water lines, under open stairwells, or under other sources of contamination.

Observed food stored improperly under a miscellaneous source of contamination. Location: Walk-in cooler, Base-cabinet refrigerator, Chest Freezer. Food Item: Bacon, Pancake batter, Frozen breaded chicken, Frybread, and unknown food item.

**- Food Storage, Prohibited Areas**

- Food must be stored in a clean, dry location to prevent contamination. Instructed PIC to retrain the employees to discontinue storage of food oil spray bottle on the lip of the trashcan.

Observed food stored improperly in an unclean location. Location: Kitchen line/Cook line. Food Item: Unlabeled Spray Bottle of cooking oil. Condition: Stored on the trashcan next to Stove/Range top.

**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 30 seconds. Manufacturer Specified Concentration: 200-300 PPM. PIC corrected violation by remaking the solution to achieve 200 PPM of Quat.

Observed chemical solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Type of Sanitizer: Quat. Location: Wiping Cloth Containers. Concentration: 100 PPM.

**Violation: Date Marking and Disposition**

- Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition
  - 1. 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. Instructed PIC to retrain employees on utilizing date marking.

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's base cabinet refrigerator. Food Items: Grilled Chicken and Raw Hamburger Patties. Expiration Dates: No Dates observed.

2. Ready-to-eat, time/temperature control for safety food held longer than a 24 hour period shall be marked to indicate the date or day by which the food is to be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. Instructed PIC to retrain food employees on ensuring the proper disposition of food items. Instructed PIC to dispose of all food items exceeding seven day limit.

Observed ready-to-eat time and temperature controlled for safety food held within the establishment exceeding the seven (7) day limit. Location: Walk in cooler. Food Items: Containers of Chorizo, Bell peppers, and sausage. Expiration Dates: Chorizo - 7/11; Bell Peppers- 07/21; Raw Sausage - 7/21.

**WHOLE FOODS MARKET - WHOLE FOODS MKT BAKERY - 5815 WYOMING BLVD NE - Current Status: Approved**

**WHOLE FOODS MARKET - 5815 WYOMING BLVD NE**

**Retail Food Establishment Class 5 - WHOLE FOODS MKT BAKERY**

**Inspection Date: 7/30/2025 Inspection #: PT0045682 Inspection Result: Approved**

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at the floor drain located beneath the handwashing station. .

**WHOLE FOODS MARKET - WHOLE FOODS MKT MEAT AND POULTRY MARKET - 5815 WYOMING BLVD NE - Current Status: Approved**

**WHOLE FOODS MARKET - 5815 WYOMING BLVD NE**

**Retail Food Establishment Class 4 - WHOLE FOODS MKT MEAT AND POULTRY MARKET**

**Inspection Date: 7/30/2025 Inspection #: PT0045680 Inspection Result: Approved**

Violation: Plumbing

- Backflow Prevention, Air Gap

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

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

**WHOLE FOODS MARKET - WHOLE FOODS MKT GROCERY - 5815 WYOMING BLVD NE - Current Status: Approved**

**WHOLE FOODS MARKET - 5815 WYOMING BLVD NE**

**Retail Food Establishment Class 4 - WHOLE FOODS MKT GROCERY**

**Inspection Date: 7/30/2025 Inspection #: PT0045683 Inspection Result: Approved**

**WHOLE FOODS MARKET - WHOLE FOODS MKT PREPARED FOODS - 5815 WYOMING BLVD NE - Current Status: Approved**

**WHOLE FOODS MARKET - 5815 WYOMING BLVD NE**

**Food Establishment Class C - WHOLE FOODS MKT PREPARED FOODS**

**Inspection Date: 7/30/2025 Inspection #: PT0045674 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: Donning new gloves and switching tasks

Violation: Ventilation and Hood Systems

- Ventilation Hood Systems, Filters

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

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

Location: Kitchen cook line

Equipment: Fryers and flat top griddle

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at three compartment sink.