



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

Summary Table
Consumer Health Protection Inspections Performed
7/5/2025-7/11/2025
Report Amended on 7/12/2025 for clerical errors

Arrive Hotels - 717 Central Ave NW

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
FOODEST-2025-00379	7/8/2025	Open	Approved	RT-FOODEST-005863-2025	Routine Food Establishment Inspection	Approved	1
FOODEST-2025-00504	7/8/2025	Open	Approved	RT-FOODEST-005884-2025	Routine Food Establishment Inspection	Approved	2

ABQ Sweet Spot - 9250 GOLF COURSE BLVD NW, D

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0153604	7/10/2025	Open	Approved	PT0153604	Routine Food Establishment Inspection	Approved	2

AFC SUSHI @ ALBERTSONS #911 - 2801 EUBANK BLVD NE

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0160677	7/9/2025	Open	Approved	PT0160677	Routine Food Establishment Inspection	Approved	3

Alberton's #911 - 2801 EUBANK BLVD NE, A

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0043514	7/9/2025	Open	Approved	PT0043514	Routine Retail Food Establishment Inspection	Approved	4
PT0043515	7/9/2025	Open	Approved	PT0043515	Routine Retail Food Establishment Inspection	Approved	4

PT0043513	7/9/2025	Open	Approved	PT0043513	Routine Retail Food Establishment Inspection	Approved	4
PT0043512	7/9/2025	Open	Approved	PT0043512	Routine Retail Food Establishment Inspection	Approved	5
Amy's Donuts - 6001 SAN MATEO BLVD NE, G3							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0154460	7/7/2025	Open	Approved	RT-FOODEST-055526-2025	Routine Food Establishment Inspection	Approved	6
BLAZE PIZZA - 6600 MENAUL BLVD NE, T1							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0155066	7/9/2025	Open	Approved	PT0155066	Routine Food Establishment Inspection	Approved	8
BURGER KING - 5970 ALAMEDA BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0151181	7/9/2025	Open	Approved	PT0151181	Routine Food Establishment Inspection	Approved	9
Burger King - 880 JUAN TABO BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0159741	7/7/2025	Open	Approved	PT0159741	Routine Food Establishment Inspection	Approved	12
BURGER KING 17841 - 200 Eubank BLVD SE, B							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0119878	7/7/2025	Open	Approved	PT0119878	Routine Food Establishment Inspection	Approved	13
CAFE CON FE LLC - 801 4TH ST NW, H							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0160336	7/9/2025	Open	Approved	PT0160336	Routine Food Establishment Inspection	Approved	14
CATERPILLAR CLUBHOUSE DAY CARE LLC – 4221 SILVER AVE SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0151095	7/10/2025	Open	Approved	PT0151095	Routine Food Establishment Inspection	Approved	15

CHEDDERS CASUAL CAFÉ – 4865 PAN AMERICAN FWY							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0131440	7/9/2025	Open	Approved	PT0131440	Routine Food Establishment Inspection	Approved	15
CHICK FIL A AT COTTONWOOD FSR – 3801 ELLISON RD NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0156104	7/10/2025	Open	Approved	PT0156104	Routine Food Establishment Inspection	Approved	18
COURTYARD BY MARRIOTT ALBUQUERQUE AIRPORT – 1920 YALE BLVD SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0160707	7/9/2025	Open	Approved	PT0160707	Routine Retail Food Establishment Inspection	Approved	19
PT0160705	7/9/2025	Open	Approved	RT-FOODEST-057700-2025	Corrective Action Compliance Inspection	Approved	20
PT0160705	7/9/2025	Open	Approved	PT0160705	Routine Food Establishment Inspection	Unsatisfactory – Reinspection Required	20
DUNKIN DONUTS – 4201 WYOMING BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0159442	7/10/2025	Open	Approved	PT0159442	Routine Food Establishment Inspection	Approved	22
EL MEZQUITE – 100 98 TH ST NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0092883	7/11/2025	Open	Approved	PT0092883	Routine Retail Food Establishment Inspection	Approved	23
PT0092884	7/11/2025	Open	Approved	PT0092884	Routine Retail Food Establishment Inspection	Approved	25
ELEMENT BY WESTIN ALBUQUERQUE UPTOWN - 2430 LOUISIANA BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0161180	7/10/2025	Open	Approved	PT0161180	Routine Retail Food Establishment Inspection	Approved	26
PT0161179	7/10/2025	Open	Approved	PT0161179	Routine Food Establishment Inspection	Approved	26

FLYING STAR CAFE #1 - 3416 CENTRAL AVE SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0044800	7/9/2025	Open	Approved	PT0044800	Routine Food Establishment Inspection	Approved	27
FLYING STAR CAFÉ #1 – 3416 CENTRAL AVE SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0043548	7/8/2025	Open	Approved	PT0043548	Routine Food Establishment Inspection	Approved	28
PT0098004	7/8/2025	Open	Approved	RT-PRC-057235-2025	Routine Food Processor Inspection	Approved	29
GATHER 3128 SOCIAL HOUSE – 3128 CENTRAL AVE SW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0157335	7/10/2025	Open	Approved	PT0157335	Routine Food Establishment Inspection	Approved	30
PT0157334	7/10/2025	Open	Conditional Approved	PT0157334	Routine Food Establishment Inspection	Conditional Approved	31
HYATT PLACE ABQ UPTOWN – 6901 ARVADA AVE NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0141102	7/8/2025	Open	Approved	PT0141102	Routine Food Establishment Inspection	Approved	32
PT0157449	7/8/2025	Open	Approved	PT0157449	Routine Food Establishment Inspection	Approved	34
JUICE RITUAL WYOMING – 3617 WYOMING BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0161628	7/11/2025	Open	Approved	PT0161628	Routine Food Establishment Inspection	Approved	34
Keva Juice SW – 6511 AMERICAS PKWY NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
FOODEST-2025-02126	7/11/2025	Open	Approved	CAC-Food-058879-2025	Corrective Action Compliance	Approved	35
FOODEST-2025-02126	7/11/2025	Open	Approved	RT-FOODEST-047862-2025	Routine Food Establishment Inspection	Conditional Approved	36

Krispy Kreme Doughnuts FSE – 3709 ELLISON DR NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0105761	7/9/2025	Open	Conditional Approved	PT0105761	Routine Food Establishment Inspection	Conditional Approved	38
LA ESPERANZA CHILD DEVELOPMENT CENTER – 5740 NIGHT WHISPERS RD NW, 200							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0118663	7/11/2025	Open	Approved	RT-FOODEST-024669-2025	Routine Food Establishment Inspection	Approved	40
LITTLE CAESARS 0512 – 101 98 TH ST NW, 100							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0114112	7/9/2025	Open	Approved	PT0114112	Routine Food Establishment Inspection	Approved	41
MURPHY EXPRESS #8909 – 221 UNSER BLVD SW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0156286	7/7/2025	Open	Approved	PT0156286	Routine Food Establishment Inspection	Conditional Approved	43
PEI WEI ASIAN DINER – 10420 COORS BYPASS NW, #1B							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0078122	7/11/2025	Open	Approved	PT0078122	Routine Food Establishment Inspection	Approved	45
Peter Defries Corp DBA Dion's – 9620 UNIVERSE BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0158814	7/10/2025	Open	Approved	PT0158814	Routine Food Establishment Inspection	Approved	46
PHARMERS QUALITY CONCENTRATES – 3400 COLUMBIA DR NE, B							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0158979	7/10/2025	Open	Approved	RT-CANAPRO-005166-2025	Routine Food Processing Establishment Cannabis	Approved	47
PURLIFE – 9900 COCHITI RD SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0158499	7/7/2025	Open	Approved	RT-CANAPRO-005185-2025	Routine Food Processing Establishment Cannabis	Approved	47

RISING STAR CHINESE EATERY - 7001 SAN ANTONIO DR NE, S							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0133430	7/11/2025	Open	Unsatisfactory	CAC-Food-058636-2025	Corrective Action Compliance Inspection	Unsatisfactory – Reinspection Required	48
PT0133430	7/10/2025	Open	Unsatisfactory	PT0133430	Routine Food Establishment Inspection	Closure – Reinspection Required	49
SANTA FE BREWING TAP ROOM - 3600 CUTLER AVE NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0144706	7/9/2025	Open	Approved	PT0144706	Routine Food Establishment Inspection	Approved	56
SHARETEA - 6125 MONTGOMERY BLVD NE, 2							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0156361	7/15/2025	Open	Approved	CAC-Food-059564-2025	Corrective Action Compliance Inspection	Approved	58
PT0156361	7/8/2025	Open	Conditional Approved	CAC-Food-057413-2025	Corrective Action Compliance Inspection	Conditional Approved	58
PT0156361	7/8/2025	Open	Conditional Approved	PT0156361	Routine Food Establishment Inspection	Closure – Reinspection Required	58
SMITH'S FOOD & DRUG CNTRS INC - 6125 4TH ST NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0043672	7/7/2025	Open	Approved	PT0043672	Routine Retail Food Establishment Inspection	Approved	62
PT0043671	7/14/2025	Open	Approved	RT-RET-057034-2025	Routine Retail Food Establishment Inspection	Approved	63
PT0043671	7/7/2025	Open	Unsatisfactory	PT0043671	Routine Retail Food Establishment Inspection	Unsatisfactory – Reinspection Required	64
PT0043670	7/7/2025	Open	Conditional Approved	PT0043670	Routine Retail Food Establishment Inspection	Conditional Approved	66
PT0043669	7/7/2025	Open	Approved	PT0043669	Routine Retail Food Establishment Inspection	Approved	68
STEELBRIDGE KITCHEN - 525 2ND ST SW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0048988	7/9/2025	Open	Approved	RT-FOODEST-057752-2025	Routine Food Establishment Inspection	Approved	69

STILL SPIRITS - 120 MARBLE AVE NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0151081	7/9/2025	Open	Approved	PT0151081	Routine Food Processor Inspection	Approved	71
SUBWAY @ PRESBYTERIAN - 1100 CENTRAL AVE SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0150905	7/10/2025	Open	Approved	PT0150905	Routine Food Establishment Inspection	Approved	72
Sushi Avenue NM LLC - 6125 4th ST							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0161664	7/7/2025	Open	Approved	PT0161664	Routine Food Establishment Inspection	Approved	74
DK - 5401 KATHRYN AVE SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0045182	7/10/2025	Open	Approved	PT0045182	Routine Retail Food Establishment Inspection	Approved	74
THAI HERITAGE & VEGAN - 3804 CENTRAL AVE SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0144662	7/11/2025	Open	Conditional Approved	PT0144662	Routine Food Establishment Inspection	Conditional Approved	75
TOWNEPLACE SUITES ALBUQUERQUE OLD TOWN - 2510 12TH ST NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0156132	7/9/2025	Open	Approved	PT0156132	Routine Food Establishment Inspection	Approved	78
PT0156130	7/9/2025	Open	Approved	PT0156130	Routine Retail Food Establishment Inspection	Approved	79
URBAN HOTDOG COMPANY - 10250 COTTONWOOD PARK DR NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0140190	7/9/2025	Open	Approved	PT0140190	Routine Food Establishment Inspection	Approved	79
WHATABURGER 247 - 200 MENAUL BLVD NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0105768	7/9/2025	Open	Approved	PT0105768	Routine Food Establishment Inspection	Approved	80

WINGS GONE WILD - 101 98TH ST NW, 109							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0157286	7/10/2025	Open	Approved	PT0157286	Routine Food Establishment Inspection	Approved	82
PT0117169	7/14/2025	Open	Unsatisfactory	CAC-Food-059268-2025	Corrective Action Compliance Inspection	Unsatisfactory – Reinspection Required	82
PT0117169	7/10/2025	Open	Closure	PT0117169	Routine Food Establishment Inspection	Closure – Reinspection Required	82

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

**Consumer Health Protection Inspections Performed
7/5/2025-7/11/2025
Report Amended on 7/12/2025 for clerical errors**

Arrive Hotels - 717 Central Ave NW - Current Status: Approved

717 Central Ave Hotel LLC - 717 Central Ave NW AVE NW

Food Establishment Class C – Arrive Hotels

Inspection Date: 7/8/2025 Inspection #: RT-FOODEST-005863-2025 Inspection Result: Approved

Violation: Operation and Maintenance

- Handwashing Cleanser, Availability

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

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

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Bar area. Concentration: 100 ppm.

Arrive Hotels - Bar - 717 Central Ave NW AVE NW - Current Status: Approved

717 Central Ave Hotel LLC - 717 Central Ave NW AVE NW

Food Establishment Class C – Arrive Hotels Bar

Inspection Date: 7/8/2025 Inspection #: RT-FOODEST-005884-2025 Inspection Result: Approved

Violation: Pooled Eggs

- Pooled Eggs Prohibition

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

Observed pooled eggs in the food establishment that were not being combined for a customer's order or for a batter. Location: Prep top cooler. Number of eggs combined: Two plastic containers.

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. Type of Drink: Water Bottle

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 75°F with a contact time of 30 seconds. PIC corrected violation by remaking sanitizer to 200 ppm/Quat.

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Under the prep table. Concentration: 100 ppm Temperature: 70°F

ABQ SWEET SPOT - ABQ Sweet Spot - 9250 GOLF COURSE BLVD NW, D - Current Status: Approved

ABQ SWEET SPOT - 9250 GOLF COURSE BLVD NW, D

Retail Food Establishment Class 5 - ABQ Sweet Spot

Inspection Date: 7/10/2025 Inspection #: PT0153604 Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

- Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - Grease/Soil Deposits, Cooking Equipment

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

Observed microwave oven cavities and door seals with buildup of soil residues. Location: food service area Condition of the microwave: Observed dried food debris on the interior roof surface of microwave at the time of inspection.

AFC SUSHI @ ALBERTSONS #911 - AFC SUSHI @ ALBERTSONS #911 - 2801 EUBANK BLVD NE - Current Status: Approved

AFC SUSHI @ ALBERTSONS #911 - 2801 EUBANK BLVD NE

Retail Food Establishment Class 6 - AFC SUSHI @ ALBERTSONS #911

Inspection Date: 7/9/2025 Inspection #: PT0160677 Inspection Result: Approved

Violation: Operation and Maintenance

- Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink used for purposes other than handwashing.

Location: Hand wash station Sushi area

Manner: storing raw prepackaged tuna

Violation: Thawing

- Thawing Method

In order to safeguard against toxin formation reduced oxygen packaged (ROP) fish bearing a label indicating that it is to be kept frozen until time of use must be removed from the reduced oxygen environment prior to thawing. Instructed PIC that ROP fish that had been improperly could not be offered for consumption. PIC voluntarily discarded the food items.

Observed frozen reduced oxygen packaged fish that does not contain additional barriers to prevent the growth of pathogens improperly thawing or thawed.

Food: raw frozen tuna

Location: hand wash sink

Condition: frozen

Method: thawing in standing

ALBERTSONS #911 - Alberton's 911 (Retail grocery department) - 2801 EUBANK BLVD NE, A - Current Status: Approved

ALBERTSONS #911 - 2801 EUBANK BLVD NE, A

Retail Food Establishment Class 4 - Alberton's 911 (Retail grocery department)

Inspection Date: 7/9/2025 Inspection #: PT0043514 Inspection Result: Approved

ALBERTSONS #911 - ALBERTSONS 911 (Bakery department) - 2801 EUBANK BLVD NE, A - Current Status: Approved

ALBERTSONS #911 - 2801 EUBANK BLVD NE, A

Retail Food Establishment Class 4 - ALBERTSONS 911 (Bakery department)

Inspection Date: 7/9/2025 Inspection #: PT0043515 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 in walk in cooler

The surface was made out of plastic (fan blade covers)

The condition of the surface was dirty with dust debris and 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 hand wash station.

ALBERTSONS #911 - ALBERTSONS 911 (Meat Department) - 2801 EUBANK BLVD NE, A - Current Status: Approved

ALBERTSONS #911 - 2801 EUBANK BLVD NE, A

Retail Food Establishment Class 5 - ALBERTSONS 911 (Meat Department)

Inspection Date: 7/9/2025 Inspection #: PT0043513 Inspection Result: Approved

ALBERTSONS #911 - 2801 EUBANK BLVD NE, A

Retail Food Establishment Class 5 - ALBERTSONS 911 (Deli department)

Inspection Date: 7/9/2025 Inspection #: PT0043512 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 several floor drains in deli area.

- 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 display cooler is not maintained in good repair or is not repaired by law. Observed floor drain near display cooler found in disrepair by missing strainer.

Violation: Date Marking and Disposition

- Raw Meat Date Marking

Food Establishments shall date mark raw meat or raw meat products that have been combined with ready-to-eat food to reflect the use by or expiration date of the ready-to-eat food item. Instructed PIC that the combined food must not be used in the operations of the food establishment as it cannot be determined when the food was combined and when it should have been discarded or used by. Instructed PIC to retain staff on date marking procedures for raw meat combined with ready-to-eat foods.

Observed raw meat not date marked.

Location: Under counter cooler

Food Items: Raw bacon

Amy's Donuts - 6001 SAN MATEO BLVD NE, G3

Food Establishment Class C - Amy's Donuts

Inspection Date: 7/7/2025 Inspection #: RT-FOODEST-055526-2025 Inspection Result: Approved

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. front doors and back door light can be seen coming in

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located Inside drawers and cabinets with food and soil debris build up.

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: behind front counter Activity: Actively making orders and 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 floors and walls and to clean and sanitize area

Observed build up and debris on the floors under equipment mainly under beverage rack, and under dough table with food and soil debris build up

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed walls by three compartment sink and walls in bathrooms with small holes in wall

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.

BLAZE PIZZA - BLAZE PIZZA - 6600 MENAUL BLVD NE, T1 - Current Status: Approved

BLAZE PIZZA - 6600 MENAUL BLVD NE, T1

Food Establishment Class C - BLAZE PIZZA

Inspection Date: 7/9/2025 Inspection #: PT0155066 Inspection Result: Approved

Violation: Pest Control

- Controlling Pests, If Present: Treatment

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: Storage shelf above produce sink

Pest Type: Gnats

Pest Condition: Living and dead

Number of Pests Present: Numerous

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

- Backflow Prevention, Air Gap

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

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

BURGER KING - 5970 ALAMEDA BLVD NE

Food Establishment Class C - BURGER KING

Inspection Date: 7/9/2025 Inspection #: PT0151181 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: Bathrooms

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: Bathrooms

- Ventilation Hood Systems, Drip Prevention and Adequacy

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur. Condition: Heavy grease build up on hood system for broiler and on fire suppression nozzles

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: single use drink cups Storage Method: stored directly on the floor Location: behind the main kitchen line

Violation: Pest Control

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

Observed 5-7 flies in facility at time of the inspection

Observed pests allowed to accumulate in Facility

Location: Pest Type: flies Pest Condition: living Number of Pests Present 5-7

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 juice machine cabinet The condition of the surface was juice syrup build up in cabinet

Observed nonfood contact surface with the buildup of soil residues. The surface was located fry and burger freezers The condition of the surface was frost build up on inside of freezers

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: Prepping and making orders with open food items Inappropriate Jewelry Observed: Wrist watch

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the floor under juice and soda machines with syrup and 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 under soda machine behind front counter

Violation: Toilet Facilities

- Toilet Room Receptacle, Covered

Instructed to provide a covered receptacle for sanitary napkins.

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

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Tomato slicer Location: back kitchen prep area
Condition of the Location: dried food and soil debris build up

BURGER KING - 880 JUAN TABO BLVD NE

Food Establishment Class C - Burger King

Inspection Date: 7/7/2025 Inspection #: PT0159741 Inspection Result: Approved

Violation: Physical Facilities

- Outer Openings, Protected

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

Observed doors to the outside that are not tight fitting, light can be seen at the bottom edges. Observed back door was also propped open with a rock 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 PIC replace test strips during inspection. Violation corrected on site.

Observed testing kit or other device used to measure the concentration of chemical sanitizing solution expired as of May 2025 at the time of inspection.

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

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.

Burger King 17841 - 200 Eubank BLVD SE, B

Food Establishment Class C - BURGER KING 17841

Inspection Date: 7/7/2025 Inspection #: PT0119878 Inspection Result: Approved

Violation: Hands Clean & Properly Washed

- When to Wash

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

Observed food employee not wash hands when required. Condition: Observed PIC return to kitchen area and begin to don gloves.

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Food service area Activity: Preparing food

CAFE CON FE LLC - 801 4TH ST NW, H

Food Establishment Class C - CAFE CON FE LLC

Inspection Date: 7/9/2025 Inspection #: PT0160336 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 Salt, Sugar, Flour, brown sugar. Location: Storage area.

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: Air Drying

- Wiping Cloths, Air Drying Location

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

Observed wiping cloths improperly air drying in food service establishment. Location on top of a prep top Cooler. wiping cloth stored on the food contact surface at the time of inspection.

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: Make table. Food items. Grilled Chicken 46, Sliced Turkey 46, Sliced Ham 46, Panela Cheese 46.

Violation: Consumer Advisories

- Food Labels

Food labels serve as a primary means by which consumers can make informed decisions about their food selections and answer questions including ingredients, allergens, weight, and manufacturer. Food must be labeled as specified by 21 CFR 101 - Food labeling, and 9 CFR 317 Labeling, marking devices, and containers. This must include: (1) The common name of the food, or absent a common name, an adequately descriptive identity statement; (2) If made from two or more ingredients, a list of ingredients and sub ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food; (3) An accurate declaration of the net quantity of contents; (4) The name and place of business of the manufacturer, packer, or distributor; and (5) The name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. (6) Nutrition labeling as specified in 21 CFR 101 - Food Labeling and 9 CFR 317 Subpart B Nutrition Labeling, if required by law. (7) For any salmonid fish containing canthaxanthin or astaxanthin as a color additive, the labeling of the bulk fish container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin or astaxanthin Instructed PIC to correct mislabeled food product prior to continuing to offer for sale.

Observed foods packaged inside the facility without necessary labeling. Location: Counter case. Food Items: variety Cookies and bread packaged Manner with no label as to what kind cookies or bread items they are.

CATERPILLAR CLUBHOUSE DAY CARE LLC - CATERPILLAR CLUBHOUSE DAY CARE LLC - 4221 SILVER AVE SE - Current Status: Approved

CATERPILLAR CLUBHOUSE DAY CARE LLC - 4221 SILVER AVE SE

Food Establishment Class C - CATERPILLAR CLUBHOUSE DAY CARE LLC

Inspection Date: 7/10/2025 Inspection #: PT0151095 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 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.

CHEDDARS CASUAL CAFE - CHEDDERS CASUAL CAFE - 4865 PAN AMERICAN FWY - Current Status: Approved

CHEDDARS CASUAL CAFE - 4865 PAN AMERICAN FWY

Food Establishment Class D - CHEDDERS CASUAL CAFE

Inspection Date: 7/9/2025 Inspection #: PT0131440 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: 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: White gravy Food Temperature: 112°

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.

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 Ice cream freezer (ice buildup), walk-in freezer (ice buildup), and food carts (with food and soil debris buildup).

Violation: Maintenance

- Cleaning Receptacles

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

Observed the waste storage area to be unclean. Location: Back receptacle area Condition of the storage area: dirty with debris buildup.

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Cook line Activity: Cooking and prepping 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 floors and to clean and sanitize area.

Observed build up and debris on the floors and hard to reach areas under equipment and shelves.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed urinal and ceiling fan grate in disrepair by urinal missing and ceiling fan falling out of ceiling. PIC stated urinal should be replaced tomorrow after tile grout has dried.

Violation: Toilet Facilities

- Toilet Room Receptacle, Covered

Instructed to provide a covered receptacle for sanitary napkins.

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

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Meat slicer, metal pans, emersion blender, and metal mesh drip grate Location: Kitchen area Condition: Dried food and soiled debris buildup.

CHICK FIL A AT COTTONWOOD FSR - CHICK FIL A AT COTTONWOOD FSR - 3801 ELLISON RD NW - Current Status: Approved

CHICK FIL A AT COTTONWOOD FSR - 3801 ELLISON RD NW

Food Establishment Class C - CHICK FIL A AT COTTONWOOD FSR

Inspection Date: 7/10/2025 Inspection #: PT0156104 Inspection Result: Approved

Violation: Designated Areas

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

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 provide lockers or other suitable facilities for storage of employees clothing or other personal belongings. During the inspection observed an employee's personal beanie on a counter top.

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. Employee must wash hands before starting a new task and donning 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.

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at warewashing station.

COURTYARD BY MARRIOTT ALBUQUERQUE AIRPORT - COURTYARD BY MARRIOTT ALBUQUERQUE AIRPORT - 1920 YALE BLVD SE - Current Status:

Approved

COURTYARD BY MARRIOTT ALBUQUERQUE AIRPORT - 1920 YALE BLVD SE

Retail Food Establishment Class 3 - COURTYARD BY MARRIOTT ALBUQUERQUE AIRPORT

Inspection Date: 7/9/2025 Inspection #: PT0160707 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 Predefined Comment: 2. 9-6-1m General

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Fruit cup, parfaits and yogurt
Activity of the Food: stored

Violation: Cold Holding

- Time/Temperature Control for Safety Food, Cold Holding

Maintaining TCS foods under the cold temperature control requirements prescribed in this code will limit the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Instructed PIC that food items held in the establishment must be maintained at proper levels to ensure safety and inhibit the growth of pathogens. PIC voluntarily discarded food items improperly cold held.

Observed food items in cold holding unit measuring above 41°F. Location: Cold holding display area Food Items: Yogurts, parfaits, and fruit cup
Temperature: 52°F to 63°F

COURTYARD BY MARRIOTT ALBUQUERQUE AIRPORT - COURTYARD BY MARRIOTT ALBUQUERQUE AIRPORT - 1920 YALE BLVD SE - Current Status:
Approved

COURTYARD BY MARRIOTT ALBUQUERQUE AIRPORT - 1920 YALE BLVD SE

Food Establishment Class C - COURTYARD BY MARRIOTT ALBUQUERQUE AIRPORT

Inspection Date: 7/9/2025 Inspection #: RT-FOODEST-057700-2025 Inspection Result: Approved

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

Violation corrected on site:

1. Sanitizers, Criteria-Chemicals
2. Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition
3. Using a Handwashing Sink-Operation and Maintenance
4. Handwashing Cleanser, Availability
5. Hand Drying Provision
6. System Maintained in Good Repair

COURTYARD BY MARRIOTT ALBUQUERQUE AIRPORT - 1920 YALE BLVD SE

Food Establishment Class C - COURTYARD BY MARRIOTT ALBUQUERQUE AIRPORT

Inspection Date: 7/9/2025 Inspection #: PT0160705 Inspection Result: Unsatisfactory Re-Inspection required

Violation: Operation and Maintenance

- Hand Drying Provision

Observed no approved method of hand drying at handwashing sink(s). Location: Hand washing sink where automatic dish machine is located. Machine was stuck and not providing paper towels to dry hands.

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.

- Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink(s) was observed blocked or inaccessible. Location: Hand washing sink next to three compartment sink in back of facility Manner: Hand washing had an extended pole to reach for items out of reach in sink basin along with bottled beverages stored in front of hand washing sink.

- Handwashing Cleanser, Availability

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

Observed no handwashing cleanser available at handwashing sink(s). Location: Hand washing on main kitchen line.

Violation: Plumbing

- System Maintained in Good Repair

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

Observed mop sink is not maintained in good repair or is not repaired by law. Observed mop sink found in disrepair by unable to drain grey water and had standing water.

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 75°F with a contact time of 30 seconds. PIC corrected violation by mixing and providing quaternary ammonium compound solution.

Observed no quaternary ammonium compound solution utilized to adequately achieve sanitization. Location: Inside kitchen while in operations preparing food items. Concentration: None available Temperature: N/A

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 refrigerators in back of facility Food Items: Sliced meats, prepared vegetables, shredded cheeses Expiration Dates: None available and most products, some with date marking with no information filled out such as prepared date, expiration date and some with previous date markings left on container.

DUNKIN DONUTS - DUNKIN DONUTS - 4201 WYOMING BLVD NE - Current Status: Conditional Approved

DUNKIN DONUTS - 4201 WYOMING BLVD NE

Food Establishment Class C - DUNKIN DONUTS

Inspection Date: 7/10/2025 Inspection #: PT0159442 Inspection Result: Conditional Approved

Violation: Hands Clean & Properly Washed

- When to Wash

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

Observed food employee not wash hands when required.

Condition: When switching tasks and donning new gloves. After touching face and scratching nose.

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

- Backflow Prevention, Air Gap

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

EL MEZQUITE MARKET - EL MEZQUITE BAKERY - 100 98TH ST NW - Current Status: Approved

EL MEZQUITE MARKET - 100 98TH ST NW

Retail Food Establishment Class 5 - EL MEZQUITE BAKERY

Inspection Date: 7/11/2025 Inspection #: PT0092883 Inspection Result: Approved

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

Violation: Maintenance and Operation

- Good Repair and Proper Adjustment-Equipment

Single service and single use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented. Instructed PIC to retrain employees on proper handling of single service items and utensils to avoid contamination.

Observed equipment not maintained in good repair. Location: bakery. Proofer door gaskets Damaged and a Black soil residue at the time of inspection.

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located Bakery. The surface was made out of Synthetic coating the interior of the reach in freezer with substantial debris and soil build up 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 ware washing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions.

Observed Floor drain in bakery by the Proofer and freezer is not maintained in good repair or is not repaired by law. Observed Floor drain missing the strainer 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, food prepared in a food establishment and held longer than 7 days sold or discarded Instructed PIC to retrain food employees on the proper date marking of food items held longer than 27 days period inside the facility. PIC voluntarily discarded food items held after 7 days.

Observed ready-to-eat food prepared and held within the establishment with date marking indicators. Location: Sales floor Food Items: 8 units of pan rancho bread expired on July 7th, 2025.

EL MEZQUITE MARKET - 100 98TH ST NW

Retail Food Establishment Class 4 - EL MEZQUITE GROCERY

Inspection Date: 7/11/2025 Inspection #: PT0092884 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 Produce wet rack cooler. The surface was made out of Commercial metal and synthetic coating. Bottom of the produce cases had substantial soil build up and debris.

- Nonfood-Contact Surfaces, Easily Cleanable

Hard-to-clean areas could result in the attraction and harborage of insects and rodents and allow the growth of foodborne pathogenic microorganisms. Well-designed equipment enhances the ability to keep nonfood-contact surfaces clean. Instructed PIC to replace the material with one that is easily cleanable or to modify the existing material so that it is easily cleanable.

Observed nonfood contact surface that was not easily cleanable. The surface was located Backroom Storage. The surface was made out of Plywood. The condition of the surface was soiled with debris and dry liquid build up not smooth and easily cleanable shelving.

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 under the storage racks produce and grocery back room, Liquor Walk in cooler floors.

Observed build up and debris on the Floors under the storage racks produce and grocery back room, Liquor Walk in cooler floors soiled and sticky.

Violation: Physical Facilities, Construction and Repair

- Wall and Ceiling Coverings and Coatings

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

Observed the following areas of the facility in disrepair. Observed wall and base coving in the back south hallway Damaged and in need of repair.

Violation: Storage

- Storage or Display of Food in Contact with Water or Ice

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: Produce walk in cooler. case of celery and carrots stored on the cooler floor.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice Machine of equipment it was Located South hallway back-room area. ice machine interior top and ice guard with substantial brown like soil build up at the time of inspection.

ELEMENT BY WESTIN ALBUQUERQUE UPTOWN - WESTIN RETAIL - 2430 LOUISIANA BLVD NE - Current Status: Approved

ELEMENT BY WESTIN ALBUQUERQUE UPTOWN - 2430 LOUISIANA BLVD NE

Retail Food Establishment Class 3 - WESTIN RETAIL

Inspection Date: 7/10/2025 Inspection #: PT0161180 Inspection Result: Approved

ELEMENT BY WESTIN ALBUQUERQUE UPTOWN - WESTIN DOWNSTAIRS KITCHEN - 2430 LOUISIANA BLVD NE - Current Status: Approved

ELEMENT BY WESTIN ALBUQUERQUE UPTOWN - 2430 LOUISIANA BLVD NE

Food Establishment Class C - WESTIN DOWNSTAIRS KITCHEN

Inspection Date: 7/10/2025 Inspection #: PT0161179 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 and copper drain line for ware wash machine.

FLYING STAR 1 - FLYING STAR CAFE #1 - 3416 CENTRAL AVE SE - Current Status: Approved

FLYING STAR 1 - 3416 CENTRAL AVE SE

Food Establishment Class D - FLYING STAR CAFE #1

Inspection Date: 7/9/2025 Inspection #: PT0044800 Inspection Result: Approved

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Automatic dish machine in back of facility next to walk in refrigerator. Concentration: Zero Temperature: 159°F

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine Location: Entrance to kitchen to the right Condition of the Location: Substantial debris build up.

FRONTIER RESTAURANT - 2400 CENTRAL AVE SE

Food Establishment Class C - FRONTIER RESTAURANT

Inspection Date: 7/8/2025 Inspection #: PT0043548 Inspection Result: Approved

Violation: Pooled Eggs

- Pooled Eggs Prohibition

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

Observed pooled eggs in the food establishment that were not being combined for a customer's order or for a batter. Location: Next to stove top
Number of eggs combined: multiple eggs. PIC stated multiple eggs scrambled together.

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 underneath and behind stove tops and cooking equipment in far back of facility and under large kitchen equipment such as cold holding units and shelving and to clean and sanitize all areas.

Observed build up and debris underneath and behind stove tops and cooking equipment in far back of facility and under large kitchen equipment such as cold holding units and shelving.

Violation: Physical Facilities, Construction and Repair

- Floors, Walls and Ceilings-Cleanability

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

Observed flooring and walls damaged and is not easily cleanable. The surface was made out of cement and drywall.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Large commercial dicer and automatic slicing machine Location: Back of kitchen far right behind hand washing sink area Condition of the Location: Stored away with food debris.

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

FRONTIER RESTAURANT - BAKERY - 2400 CENTRAL AVE SE - Current Status: Approved

FRONTIER RESTAURANT - 2400 CENTRAL AVE SE

Retail Food Establishment Class 5 - BAKERY

Inspection Date: 7/8/2025 Inspection #: RT-PRC-057235-2025 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. Food Items: Prepped vegetables, salsa, cheese, and cooked meats Activity of the Food: Stored

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 120°F with a contact time of 10 seconds. PIC corrected violation by priming chlorine sanitizer solution.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Automatic dish machine Concentration: Zero parts per million Temperature: 153°F

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Large commercial dicer and large commercial cheese grater Location: Inside kitchen facility to the far right of bakery area. Condition of the Location: In storage with leftover food debris.

GATHER 3128 SOCIAL HOUSE - GATHER 3128 SOCIAL HOUSE - 3128 CENTRAL AVE SW - Current Status: Approved

GATHER 3128 SOCIAL HOUSE - 3128 CENTRAL AVE SW

Food Establishment Class B - GATHER 3128 SOCIAL HOUSE - BAR

Inspection Date: 7/10/2025 Inspection #: PT0157335 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 ware washing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions.

Observed hand washing sink is not maintained in good repair or is not repaired by law. Observed hand washing sink in west bar area found in disrepair by unable to completely shut off water at faucet and leak underneath on plumbing being caught by a single use food container.

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 120°F with a contact time of 10 seconds. Instructed PIC to utilize kitchen dish machine until repairs are made.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Automatic dish machine Concentration: Zero parts per million Temperature: 132°F

GATHER 3128 SOCIAL HOUSE - 3128 CENTRAL AVE SW

Food Establishment Class C - GATHER 3128 SOCIAL HOUSE - Kitchen

Inspection Date: 7/10/2025 Inspection #: PT0157334 Inspection Result: Conditional Approved

Violation: Storage

- Prohibitions, Storage Areas

Equipment, a cabinet used for the storage of food, or a cabinet that is used to store cleaned and sanitized equipment, utensils, laundered linens, and single-service and single-use may not be located:(1) In locker rooms; (2) In toilet rooms (3) In garbage rooms; (4) In mechanical rooms; (5) Under sewer lines that are not shielded to intercept potential drips; (6) Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed;(7) Under open stairwells; or (8) Under other sources of contamination. Instructed PIC to move to approved location

Observed drill, screws, bits, stored in dry storage shelving next to dry storage food ingredients.

Violation: Receptacle Condition

- Area, Enclosures and Receptacles, Good Repair

Waste bins with food residue must have tight fitting lids or doors and be emptied once they are filled. Instructed PIC empty the waste bin(s) and to ensure that waste bins are kept sanitary by installing tight fitting lids and emptying the bins once they are filled.

Observed waste bins outside the food establishment without tight fitting lids or doors. Location: Behind facility to the far right.

Violation: Plumbing

- System Maintained in Good Repair, Repaired According to Law

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

Observed mop sink is not maintained in good repair or is not repaired by law. Observed mop sink found in disrepair by unable to fully drain clogged standing water. All other drains working properly at automatic dish machine and three compartment sink.

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 and cooked meats, dairy products, prepared vegetables Activity of the Food: Stored, cooling, and receiving

Violation: Cold Holding

- Time/Temperature Control for Safety Food, Cold Holding

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

Observed insufficient cold holding equipment to properly hold food cold. Location: Main kitchen line Condition: Two units were unable to cold hold at 41°F. Both units located on main kitchen line to the left and right of hand washing station.

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. PIC also voluntarily discarded food items held at 70°F.

Observed food items in cold holding unit measuring above 41°F. Location: Inside two cold holding units on main kitchen line Food Items: hummus, cheeses, prepared vegetables, raw and cooked meats Temperature: 53 to 70°F. Facility had other cold holding units working properly to utilize.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine Location: In front of walk-in refrigerator Condition of the Location: Debris buildup

HYATT PLACE ALBUQUERQUE UPTOWN - HYATT PLACE ABQ UPTOWN - 6901 ARVADA AVE NE - Current Status: Approved

HYATT PLACE ALBUQUERQUE UPTOWN - 6901 ARVADA AVE NE

Food Establishment Class C - HYATT PLACE ABQ UPTOWN- -Kitchen

Inspection Date: 7/8/2025 Inspection #: PT0141102 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: Plastic spray bottle

Alleged Material: Chlorine sanitizer

Violation: Operation and Maintenance

- Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink used for purposes other than handwashing.

Location: Hand wash station near ware wash area.

Manner: Storing scrubbing pad with handle in sink basin.

Violation: Plumbing

- Backflow Prevention, Air Gap

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

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

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.

HYATT PLACE ALBUQUERQUE UPTOWN - 6901 ARVADA AVE NE

Food Establishment Class B - HYATT PLACE ALBUQUERQUE UPTOWN- Bar

Inspection Date: 7/8/2025 Inspection #: PT0157449 Inspection Result: Approved

Violation: Plumbing

- System Maintained in Good Repair

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

Observed hand wash station faucet is not maintained in good repair or is not repaired by law. Observed hand wash station faucet 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 near hand wash station.

JUICE RITUAL WYOMING - JUICE RITUAL WYOMING - 3617 WYOMING BLVD NE - Current Status: Approved

-JUICE RITUAL WYOMING - 3617 WYOMING BLVD NE

Food Establishment Class C - JUICE RITUAL WYOMING

Inspection Date: 7/11/2025 Inspection #: PT0161628 Inspection Result: Approved

Violation: Operation and Maintenance

- Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink used for purposes other than handwashing.

Location: Hand wash station near espresso machine

Manner: Observed drain hose for espresso machine ran directly in hand wash sink basin.

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 on the shelf and floor located under blender counter

The surface was made out of painted wood shelf and ceramic floor

The condition of the surface was dirty with food debris and build up

Keva Juice SW - Keva Juice SW - 6511 AMERICAS PKWY NE - Current Status: Approved

Keva Juice SW - 6511 AMERICAS PKWY NE

Food Establishment Class C - Keva Juice SW

Inspection Date: 7/11/2025 Inspection #: CAC-Food-058879-2025 Inspection Result: Approved

PIC has provided photo documentation of two priority corrected.

1. Backflow Prevention, Air Gap 5-202.13

2. System Maintained in Good Repair, Repaired According to Law 5-205.15(A)

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 did not wash hands when required.

Condition: Switching tasks and donning new 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: Hand wash station near three compartment sink.

Manner: Storing employee drink

Violation corrected on site by PIC removing drink and relocating 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 floor drain located under cash register area and floor drain under three compartment sink.

- System Maintained in Good Repair, Repaired According to Law

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

Observed floor drain located under cash register area is not maintained in good repair or is not repaired by law. Observed floor drain located under cash register area found in disrepair by missing strainer.

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 corrected on site by PIC providing Quat sanitizer test strips

KRISPY KREME DOUGHNUTS - 3709 ELLISON DR NW

Food Establishment Class B - Krispy Kreme Doughnuts FSE

Inspection Date: 7/9/2025 Inspection #: PT0105761 Inspection Result: Conditional Approved

Violation: Hands Clean & Properly Washed

- When to Wash

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

Observed food employee not wash hands when required. Condition: Observed employee blowing on hands then proceeded to don new gloves.

Violation: Operation and Maintenance

- Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink(s) was observed blocked or inaccessible. Location: only hand washings sink in doughnut icing and production areas
Manner: observed racks and food container bin stored in front of hand washing sink preventing access for production employees.

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. Type of equipment: Upright Cooler. The surface was located in the food service storage area. The condition of the surface: Observed dried debris on the bottom of the interior surface of the upright cooler at the time of inspection.

Violation: Training Records

- Food Handler Cards

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

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

Violation: 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. PIC can send follow up details or updates of repairs to CHPD inspector for verification purposes.

Observed toilet room is not equipped with a tight-fitting self-closing door at the time of inspection by observing door is catching on the floor at the bottom allowing it to not self-close at the time of inspection.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Baffle and internal surface in ice machine near chute area. Location: food service area. Condition of the Equipment: Observed debris and build up on the interior surfaces of the ice machine bin, behind plastic baffle and along the chute area at the time of inspection.

Status: Approved

LA ESPERANZA CHILD DEVELOPMENT CENTER LLC - 5740 NIGHT WHISPERS RD NW, 200

Food Establishment Class C - LA ESPERANZA CHILD DEVELOPMENT CENTER

Inspection Date: 7/11/2025 Inspection #: RT-FOODEST-024669-2025 Inspection Result: Approved

Violation: Food Separation

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

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

Observed non-ready-to-eat raw animal food stored with ready-to-eat raw animal food without protection from contamination. Location: upright cooler Food Item: raw shell eggs Condition: Observed raw shell eggs stored above ready to eat foods such as: string cheese, carrots and box of cucumbers at the time of inspection.

Violation: Training Records

- Certified Food Protection Manager

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

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

Violation: 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 quat sanitizing solution. Observed chlorine test strips were available at the time of inspection for chlorine sanitizer buckets.

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: On a crate underneath the hand washing sink. Concentration:25 ppm

LITTLE CAESARS 512 - LITTLE CAESARS 0512 - 101 98TH ST NW, 100 - Current Status: Approved

LITTLE CAESARS 512 - 101 98TH ST NW, 100

Food Establishment Class C - LITTLE CAESARS 0512

Inspection Date: 7/9/2025 Inspection #: PT0114112 Inspection Result: Approved

Violation: Maintenance and Operation

- Good Repair and Proper Adjustment-Equipment

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

Observed equipment not maintained in good repair. Location: kitchen prep area make table door gaskets and reach in freezer door gaskets damaged and in need of replacement

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 Doe making area. The surface was made out of Stainless steel The condition of the Freezer door had substantial soil build up at the time of inspection.

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the ceiling tiles, light covers and walls above and below three compartment sinks

Violation: Plumbing

- System Maintained in Good Repair

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

Observed Drain is not maintained in good repair or is not repaired by law. Observed Drain with excessive debris and soil build up.

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 75°F with a contact time of 30 seconds. PIC corrected violation was corrected by pic remaking sanitizer of 200 ppm at 81°F.

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: cutting pizza prep table bottom. concentration tested at 100 ppm temperature was 80°F.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed utensil food-contact surface with the buildup of soil residues. Utensil Type: Can opener. Location: Doe making area. Can opener blade with dried on soil build up.

MURPHY EXPRESS #8909 - MURPHY EXPRESS #8909 - 221 UNSER BLVD SW - Current Status: Conditional Approved

MURPHY EXPRESS #8909 - 221 UNSER BLVD SW

Retail Food Establishment Class 3 - MURPHY EXPRESS #8909

Inspection Date: 7/7/2025 Inspection #: PT0156286 Inspection Result: Conditional Approved

Violation: Operation and Maintenance

- Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink used for purposes other than handwashing. Location: Stock room. Manner. observed several Plastic containers stored on top of the hand wash station at the time of inspection.

Violation: Hot & Cold Water Availability & Pressure

- Water Pressure

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

Observed facility with inadequate water pressure Location: Men's Bathroom hand wash station. Water pressure very low to where it took a while for the hot water to reach 85°F.

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 stock room The surface was made out of Stainless-steel metal (refrigerators and Freezers) The condition of the surface was Interiors with debris and soil build up.

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the Walk-in cooler floors and storage areas under shelving at the time of inspection.

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: Display Case. Food Items: Chicken fajitas. Temperature: 5 units of Chicken fajitas internal temperatures was 45°F at the time of inspection.

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

Observed no sanitizer made up to clean and sanitize food contact and hand contact surfaces 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 held longer than a 24-hour period shall be marked to indicate the date or day by which the food is to be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. Instructed PIC to retrain food employees on ensuring the proper disposition of food items. PIC voluntarily discarded food items bearing no date markings.

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: Display case. Food Items: 6 Jimmy Dean sausages, 8 hot Pockets, 4 Beef hot dogs, 6 Smokey cheddar hot dogs with no Expiration Dates at the time of inspection.

PEI WEI ASIAN DINER LLC - PEI WEI ASIAN DINER - 10420 COORS BYPASS NW, #1B - Current Status: Approved

PEI WEI ASIAN DINER LLC - 10420 COORS BYPASS NW, #1B

Food Establishment Class C - PEI WEI ASIAN DINER

Inspection Date: 7/11/2025 Inspection #: PT0078122 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 prep area and wash and hallway The surface was made out of Rubber Trash Bins with excessive soil and liquid build up inside and out.

Violation: Receptacle Condition

- Covering Receptacles

Waste must be covered with Trash lids that are in good repair so that they are inaccessible to insects and rodents. Instructed PIC to repair or replace the lids

Observed waste bins outside the food establishment without tight fitting lids or doors. Location: Outdoor trash Bin.

Violation: Physical Facilities, Construction and Repair

- Floors, Walls and Ceilings-Cleanability

Floor covering materials shall be attached so that they are EASILY CLEANABLE. Instructed person in charge to repair Flooring so it is easily cleanable surface

Observed Floors surfaces in the prep and dishwashing areas are pitted and not smooth and easily cleanable. floors are made out of epoxy

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type Ice machine. Location: Kitchen prep area. Interior top of the ice machine with a yellow and Black soil buildup on the ceiling of the Ice maker.

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 held within the establishment exceeding the seven (7) day limit. Location: Walk in cooler Observed liquid eggs used by was 7/08/25, wrap sauce used by was 7/09/25 Fried Rice medley 7/10/25 exceeding the seven-day limit.

Peter Defries Corp DBA Dion's - Peter Defries Corp DBA Dion's - 9620 UNIVERSE BLVD NE - Current Status: Approved

Peter Defries Corp DBA Dion's - 9620 UNIVERSE BLVD NE

Food Establishment Class C - Peter Defries Corp DBA Dion's

Inspection Date: 7/10/2025 Inspection #: PT0158814 Inspection Result: Approved

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: food establishment Activity: working in food service areas.

PHARMERS QUALITY CONCENTRATES - 3400 COLUMBIA DR NE, B

Food Processing Establishment Cannabis Class C - PHARMERS QUALITY CONCENTRATES

Inspection Date: 7/10/2025 Inspection #: RT-CANAPRO-005166-2025 Inspection Result: Approved

PURLIFE - PURLIFE - 9900 COCHITI RD SE - Current Status: Approved

PURLIFE - 9900 COCHITI RD SE

Food Processing Establishment Cannabis Class C - PURLIFE

Inspection Date: 7/7/2025 Inspection #: RT-CANAPRO-005185-2025 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: Sugar, and corn syrup Location: Kitchen gummy prep area.

Violation: Storage

- In-Use Utensils, Between-Use Storage

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

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container. Utensil Type: pitcher Location: kitchen prep area sugar dry storage Condition of the Location: pitcher was stored in sugar bin with handle touching food product.

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

Food Establishment Class C - RISING STAR CHINESE EATERY

Inspection Date: 7/11/2025 Inspection #: CAC-Food-058636-2025 Inspection Result: Unsatisfactory Re-Inspection Required

Corrective action documentation provided for the following violations to allow reopening under the grade of unsatisfactory reinspection required.

Light Bulbs, Protective Shielding--

PIC got protective covers for hood lights

Intensity-Lighting-

PIC replaced burnt out bulbs

Time/Temperature Control for Safety Food, Cold Holding

All TCS food in facility are maintained at 41°F or below. Talked to pic about making sure vegetables held in ice outside of cooler must be fully submerged in ice and take periodic temperature's to ensure all products are held at 41°F or under

Sanitizers, Criteria-Chemicals- Chlorine sanitizer is at 50 ppm and 82°F . Instructed pic to Test sanitizer after its made with test strips to ensure it is meeting the requirements. also instructed pic to check and change sanitizer every 2 to 4 hours

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

PIC Cleaned and sanitized Ice machine and will be putting ice machine on a cleaning schedule to be cleaned every 2 weeks

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

PIC had staff label every item in coolers.

Designated Areas-Employee Accommodations for eating/drinking/smoking

Helped PIC make a designated area for employee drinks below all food, food contact surfaces, single use articles and linens

Food Storage Containers Identified with Common Name of Food

PIC labeled all food containers with common name

Backflow Prevention, Air Gap

PIC has temporarily fixed all drain pipes so they have an adequate air gap by propping up pipes. PIC stated he will be putting on permanent mounts on pipes.

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

PIC has moved all raw animal products to bottom shelf on coolers below RTE foods

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

PIC has all food in facility covered with lids or plastic wrap

Food Storage-Preventing Contamination from the Premises

PIC has all food items at least 6 inches off the floor

Food Handler Cards

PIC had food handlers cards for 3 employees and will be working on getting the rest as well as the food protection manger certification

Temperature Logs

PIC had temperature logs for cold and hot holding

Calibration Logs

PIC has calibrated Thermometer and recorded on log

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

Food Establishment Class C - RISING STAR CHINESE EATERY

Inspection Date: 7/10/2025 Inspection #: PT0133430 Inspection Result: Closure Re-Inspection Required

Violation: Designated Areas

- Designation-Dressing Areas and Lockers

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

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

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

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

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

Violation: Hands Clean & Properly Washed

- Where to Wash

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

Food employee was observed washing hands in not in a hand washing sink. Location: Observed employee washing hands in three compartment sink

- 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 Employees changing tasks, returning from outside and touching body and hair without washing hands

Violation: Operation and Maintenance

- Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink(s) was observed blocked or inaccessible. Location: Handwashing sink next to main cook line Manner: silverware rack full of silverware in sink basin at time of the inspection

- 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 washing sink in servers station Manner: used as a dump sink. ice cubes still in sink at time of inspection

Violation: Ventilation and Hood Systems

- Ventilation Hood Systems, Drip Prevention and Adequacy

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

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

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: main cook line under hoods Manner. light bulb burned out

- Light Bulbs, Protective Shielding

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

Observed light bulbs with no protective shielding, coating or by other means shatter-resistant. Location: main cook line under hoods Manner: missing cover

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

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located on and under wok station The condition of the surface was substantial grease build up

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

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

- Drying Mops

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

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

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drain under wok station and an inadequate air gap at floor drain in servers' station next to ice machine

Violation: Food Separation

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

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

Observed non-ready-to-eat raw animal food stored with ready-to-eat raw animal food without protection from contamination. Location: Prep top cooler on main cook line Food Item: raw meat product stored directly over vegetables in prep top cooler

- Packaged and Unpackaged Food-Separation, Packaging, and Segregation, CrossContamination

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

Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping.
Location: Reach in coolers Food Item: Tempura Chicken, Cut Mushrooms and cut zucchini

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. Due to Facility having multiple priority violations.

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: No temperature logs for any of the TCS food in facility

- Calibration Logs

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

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

Violation: Use Limitations

- Wiping Cloths, Use Limitation

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

Observed wiping cloths improperly used. Observed wiping cloths used for coving egg rolls and stored on tables and cutting boards

Violation: Cold Holding

- Time/Temperature Control for Safety Food, Cold Holding

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

Observed food items in cold holding unit measuring above 41°F. Location: Main Cook line Food Items: Diced Peppers 54°F, chopped vegetable mix 52°F, Chopped Broccoli 51°F,

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: wiping cloth bucket in kitchen area Concentration: 25ppm Temperature: 81°F

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

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Chlorine Location: Wiping cloth bucket Concentration: 400 ppm

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine Location: servers station Condition of the Location: black and brown organic substance

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: though out coolers in kitchen and servers station Food Items: no food items in coolers had date marking

SANTA FE BREWING TAP ROOM - SANTA FE BREWING TAP ROOM - 3600 CUTLER AVE NE - Current Status: Approved

SANTA FE BREWING TAP ROOM - 3600 CUTLER AVE NE

Food Establishment Class B - SANTA FE BREWING TAP ROOM

Inspection Date: 7/9/2025 Inspection #: PT0144706 Inspection Result: Approved

Violation: Equipment Maintenance and Design

- Equipment Openings, Closures and Deflectors

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

Observed cover or lid for equipment not overlapping the opening. Location: Bar Area Type of equipment: Ice Bin in Bar area Condition: no cover was observed on top of ice bin.

Instructed PIC to cover ice bin to prevent contamination from the environment from occurring

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: Bar Area

- Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink used for purposes other than handwashing. Location: Bar Area Manner: Observed limes and iced dumped inside hand washing sink at time of the inspection

Instructed pic that hand washing sinks only for hand washing

- Hand Drying Provision

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

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

Violation: 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 underneath three compartment sink and hand washing sink.

SHARETEA - 6125 MONTGOMERY BLVD NE, 2

Food Establishment Class C - SHARETEA

Inspection Date: 7/15/2025 Inspection #: CAC-Food-059564-2025 Inspection Result: Conditional Approved

PIC has corrected all noted violations to be upgraded to Approved status. CHPD is allowing PIC to remove yellow Conditional Approved sticker.

SHARETEA - 6125 MONTGOMERY BLVD NE, 2

Food Establishment Class C - SHARETEA

Inspection Date: 7/8/2025 Inspection #: CAC-Food-057413-2025 Inspection Result: Conditional Approved

Inspection resulted in a Closure status. Facility was not closed due to PIC correcting violations on site bringing the score back up to a Conditional Approved status. PIC must provide photo documentation of corrections or repairs to contact information provided to bring status back into an Approved status.

Violation corrected on site:

1. System Maintained in Good Repair, Repaired According to Law
2. Using a Handwashing Sink-Operation and Maintenance
3. Hand Drying Provision
4. Separation-Storage

SHARETEA - 6125 MONTGOMERY BLVD NE, 2

Food Establishment Class C - SHARETEA

Inspection Date: 7/8/2025 Inspection #: PT0156361 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 cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic materials by spacing or partitioning; and storing them in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. Instructed PIC to move chemicals to an approved location.

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

Poisonous/Toxic Substance: Febreze air freshener and Windex glass cleaner

Location: On storage shelf back room

Violation corrected on site by PIC relocating chemicals to another shelf below single service items.

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 task. Working cash register and preparing drinks

Violation: Operation and Maintenance

- Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink used for purposes other than handwashing.

Location: Hand wash station near coffee machines

Manner: Storing coffee filter basket in sink basin.

Violation corrected on site by PIC removing coffee filter basket.

- 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: Handwash station near coffee machine

Violation corrected on site by PIC replacing paper towels

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 drinks

Inappropriate Jewelry Observed: Bracelets on both wrists

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.

Observed build up and debris on the floors located under counter and prep top cooler.

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drain under coffee make station and floor drain near three compartment sink and floor drain near storage shelf.

- 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 under coffee make station and floor drain near three compartment sink and floor drain near storage shelf is not maintained in good repair or is not repaired by law. Observed floor drain under coffee make station and floor drain near three compartment sink and floor drain near storage shelf found in disrepair by floor drain with substantial trash build and debris and strainer not in place.

Violation corrected on site by PIC replacing floor drain strainer.

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: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine and interior of drop-in freezer

Location: Ice machine located in back room. Drop in freezer near prep top cooler front of house

Condition of the Location: Ice machine had orange slimy substance build up in direct contact with stored ice. Drop in freezer had extreme syrup build and debris along seal and interior of unit.

SMITH'S FOOD & DRUG CNTRS INC - SMITHS MEAT MARKET - 6125 4TH ST NW - Current Status: Approved

SMITH'S FOOD & DRUG CNTRS INC - 6125 4TH ST NW

Retail Food Establishment Class 4 - SMITHS MEAT MARKET

Inspection Date: 7/7/2025 Inspection #: PT0043672 Inspection Result: Approved

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate utensils. Poisonous/Toxic Substance: Quat sanitizer in a plastic spray bottle Location: Storage shelf underneath pastry prep table.

Violation: Physical Facilities, Cleaning

- Drying Mops

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

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

Violation: Plumbing

- System Maintained in Good Repair, Repaired According to Law

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

Observed drain under handwashing sink failing to effectively drain wastewater it is not maintained in good repair or is not repaired by law.

SMITH'S FOOD & DRUG CNTRS INC - SMITHS DELI - 6125 4TH ST NW - Current Status: Unsatisfactory Re-Inspection required

SMITH'S FOOD & DRUG CNTRS INC - 6125 4TH ST NW

Retail Food Establishment Class 5 - SMITHS DELI

Inspection Date: 7/14/2025 Inspection #: PT0043671 Inspection Result: Unsatisfactory Re-Inspection required

Violation: Physical Facilities

- 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 Deli station.

Violation: 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 under and around food display cold and hot units The surface was made out of ceramic tile and stainless steel The condition of the surface was extremely dirty with food debris and buildup.

SMITH'S FOOD & DRUG CNTRS INC - 6125 4TH ST NW

Retail Food Establishment Class 5 - SMITHS DELI

Inspection Date: 7/7/2025 Inspection #: PT0043671 Inspection Result: Unsatisfactory Re-Inspection required

Violation: Poisonous and Toxic/Chemical Substances

- Common Name-Working Containers

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

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

- Separation-Storage

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

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

Poisonous/Toxic Substance: Unlabeled spray bottle, food grade lubricant, and non-food safe goo gone chemical Location: handwashing sink and cashier counter next to deli service.

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: Deli handwashing sink Manner: Quat sanitizer in spray bottle being stored on sink.

Violation: Hot Holding & Reheating

- Time/Temperature Control for Safety Food, Hot Holding

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

Observed time/temperature control for safety food not hot held at 135°F or above. Food Item: Fried chicken thighs, breast, and chicken tenders
Food Temperature: all temping below 135°F

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 under and around food display cold and hot units
The surface was made out of ceramic tile and stainless steel The condition of the surface was extremely dirty with food debris and buildup.

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 Deli station.

Violation: Food Separation

- Food Contact with Equipment, Utensils, and Linens

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

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

SMITH'S FOOD & DRUG CNTRS INC - SMITHS BAKERY - 6125 4TH ST NW - Current Status: Conditional Approved

SMITH'S FOOD & DRUG CNTRS INC - 6125 4TH ST NW

Retail Food Establishment Class 5 - SMITHS BAKERY

Inspection Date: 7/7/2025 Inspection #: PT0043670 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: Raw meet (Beef & Pork) Location: Meat display cooler Condition: Damaged packaging.

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 three compartment sink in meat department area.

- 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 slow draining standing water in meat department and is not maintained in good repair or is not repaired by law.

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.

Violation: Maintenance and Operation

- Warewashing Sinks, Use Limitation

If the wash sink is used for functions other than warewashing, such as washing wiping cloths or washing and thawing foods, contamination of equipment and utensils could occur. A warewashing sink may not be used for handwashing. Instructed PIC to retain employees on the use of a designated hand washing sink only.

Observed employee use warewashing sink for handwashing.

Violation: Chemicals

- Warewashing Equipment, Clean Solutions

Failure to maintain clean wash, rinse, and sanitizing solutions adversely affects the warewashing operation. Equipment and utensils may not be sanitized, resulting in subsequent contamination of food. The wash, rinse, and sanitize solutions shall be maintained clean. Instructed PIC to change solutions and as often as necessary to keep clean. Equipment and utensils observed being cleaned and sanitized in the soiled solution must be re-cleaned and sanitized with fresh solution.

Observed no cleaning solution or sanitizer in use during warewashing. Detergent being used: None.

Observed both three compartment sinks in meat department being used improperly. Observed water hose attached to faucet of three compartment sink with hose being stored in wash compartment of three compartment sink

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine Location: Meat customer service area Condition of the Location: slimy mold like substance buildup near ice chute.

SMITH'S FOOD & DRUG CNTRS INC - SMITHS GROCERY - 6125 4TH ST NW - Current Status: Approved

SMITH'S FOOD & DRUG CNTRS INC - 6125 4TH ST NW

Retail Food Establishment Class 4 - SMITHS GROCERY

Inspection Date: 7/7/2025 Inspection #: PT0043669 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: Dark red kidney beans Location: Grocery aisle shelf Condition: Dented can

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: storage hallway, liquor storage room, and on west wall near produce area Pest Type: Two dead rodents in trap and numerous dead cockroaches on sticky pad Pest Condition: Dead.

Violation: Surface Condition

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

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

Observed nonfood contact surface that was absorbent. The surface was located near produce being utilized as display shelving The surface was made out of cardboard The condition of the surface was wet

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

Hard-to-clean areas could result in the attraction and harborage of insects and rodents and allow the growth of foodborne pathogenic microorganisms. Well-designed equipment enhances the ability to keep nonfood-contact surfaces clean. Instructed PIC to replace the material with one that is easily cleanable or to modify the existing material so that it is easily cleanable.

Observed nonfood contact surface that was not easily cleanable. The surface was located on floors underneath shelving throughout the facility The surface was made out of ceramic tile The condition of the surface was dirt and debris buildup.

STEELBRIDGE - STEELBRIDGE KITCHEN - 525 2ND ST SW - Current Status: Approved

STEELBRIDGE - 525 2ND ST SW

Charitable Food Provider - STEELBRIDGE KITCHEN

Inspection Date: 7/9/2025 Inspection #: RT-FOODEST-057752-2025 Inspection Result: Approved

Violation: Storage

- In-Use Utensils, Between-Use Storage

During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (A) In the food with their handles above the top of the food and the container; (B) In food that is no time/temperature control for safety food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under 4-602.11 and 4-702.11; (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; (E) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not time/temperature control for safety food; or (F) In a container of water if the water is maintained at a temperature of at least 57°C (135°F) and the container is cleaned at a frequency specified under 4-602.11(D)(7). Educated and informed PIC on how to properly store utensils.

Observed utensils with use for non-time/temperature controlled for safety food during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food. Utensil Type: Pan used as a scoop. Location: kitchen prep area in food bins and bags Condition of the Location: scoops and cups stored in containers and bags of food products with handles directly touching the food product it is in.

Violation: Physical Facilities, Construction and Repair

- Floors, Walls and Ceilings-Cleanability

Floor covering materials shall be attached so that they are easily cleanable. Instructed person in charge to replace or clean and sanitize walk in cooler floors so that it is maintained or is easily cleanable.

Observed Walk in Coolers not easily cleanable. The surface was made out of Concrete and a floor paint not smooth and easily cleanable.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine it was located in the Kitchen area. interior of the ice machine ceiling and Ice guard had a black and pink like soil residue at the time of inspection.

STILL SPIRITS - 120 MARBLE AVE NW

Food Processor Class C - STILL SPIRITS

Inspection Date: 7/9/2025 Inspection #: PT0151081 Inspection Result: Approved

Violation: Operation and Maintenance

- Handwashing Cleanser, Availability

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

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

Violation: Pest Control

- Controlling Pests, If Present: Treatment

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

Observed the facility has inadequate procedures to effectively control pests. Current Policy: observed facility leave both entry doors open instructed pic to close doors to prevent flies from entering facility

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed Processor back walls in disrepair by having gaps in wall

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at underneath two compartment sink in processor area.

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.

SUBWAY @ PRESBYTERIAN - SUBWAY @ PRESBYTERIAN - 1100 CENTRAL AVE SE - Current Status: Approved

SUBWAY @ PRESBYTERIAN - 1100 CENTRAL AVE SE

Food Establishment Class C - SUBWAY @ PRESBYTERIAN

Inspection Date: 7/10/2025 Inspection #: PT0150905 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. Stored in stainless steel shelving in back of facility coat and backpack above single use items.

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 sandwiches Inappropriate Jewelry
Observed: Bracelets

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 underneath kitchen equipment such as cold holding units, shelving, prep tables, and three compartment sink and to clean and sanitize all areas.

Observed build up and debris on the underneath kitchen equipment such as cold holding units, shelving, prep tables, and three compartment sinks.

Violation: Training Records

- Food Handler Cards

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

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

- Certified Food Protection Manager

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

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

Violation: 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: Main cold holding prep tables Food Items: shredded chicken, sliced meat, tuna salad, chopped chicken Temperature: 43 to 49°F

Sushi Avenue NM LLC - Sushi Avenue NM LLC - 6125 4th ST - Current Status: Approved

Sushi Avenue NM LLC - 6125 4th ST

Food Establishment Class C - Sushi Avenue NM LLC

Inspection Date: 7/7/2025 Inspection #: PT0161664 Inspection Result: Approved

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

- Honestly Presented

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 contents expired. Packaged Food: Mayonnaise Location: under counter cooler Condition: Expired

SW CONVENIENCE STORES LLC - DK - 5401 KATHRYN AVE SE - Current Status: Approved

SW CONVENIENCE STORES LLC - 5401 KATHRYN AVE SE

Retail Food Establishment Class 3 - DK

Inspection Date: 7/10/2025 Inspection #: PT0045182 Inspection Result: Approved

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located inside cold holding units, under counter tops in beverage dispensing area, floors where soda bibs are located, under three compartment sink, under cold holding units and shelving in display area. The surface was made out of metal and flooring The condition of the surface was 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 ware washing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions.

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

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: Dairy products, sandwiches and burritos Activity of the Food: Stored and receiving

THAI HERITAGE & VEGAN - THAI HERITAGE & VEGAN - 3804 CENTRAL AVE SE - Current Status: Conditional Approved

THAI HERITAGE & VEGAN - 3804 CENTRAL AVE SE

Food Establishment Class C - THAI HERITAGE & VEGAN

Inspection Date: 7/11/2025 Inspection #: PT0144662 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: 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: Food container Alleged Material: Sanitizer

Violation: Ventilation and Hood Systems

- Cleaning Ventilation Systems, Nuisance and Discharge Prohibition

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

Observed interior intake and exhaust air ducts with debris build up. Location: Inside kitchen main cooking line.

Violation: Physical Facilities

- Outer Openings, Protected

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

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

Violation: Personal Cleanliness

- Prohibition-Jewelry

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

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

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove build up and debris on under kitchen equipment, three compartment sink, shelving, cold holding units, stove top and prep tables to clean and sanitize all areas.

Observed build up and debris under kitchen equipment, three compartment sink, shelving, cold holding units, stove top and prep tables.

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 chlorine sanitizer at a concentration range of 25-49ppm must also be at a minimum temperature of 120°F with a contact time of 10 seconds. PIC corrected violation by setting up three compartment sinks.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Automatic dish machine and sanitizing bucket Concentration: Zero parts per million Temperature: Automatic dish machine 118°F and 68°F sanitizing bucket

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Vegetable slicer, blenders, knives, food containers, and utensils Location: Dry dish storage area and back equipment closet Condition of the Location: Stored away with leftover date marking, debris build up and insect.

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 corrected on site by adding date marking to cooked meats. PIC stated thawed today.

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 refrigerators Food Items: Cooked meats Expiration Dates: None available

TOWNEPLACE SUITES ALBUQUERQUE OLD TOWN - TOWNEPLACE SUITES MORNING BREAK - 2510 12TH ST NW - Current Status: Approved

TOWNEPLACE SUITES ALBUQUERQUE OLD TOWN - 2510 12TH ST NW

Food Establishment Class B - TOWNEPLACE SUITES MORNING BREAK

Inspection Date: 7/9/2025 Inspection #: PT0156132 Inspection Result: Approved

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: plastic forks, spoons and knives Location: Kitchen Area Condition of the Location: uncovered boxes of plastic spoons, knives and forks being stored on bottom shelving in kitchen area uncovered

Violation: Knowledgeable

- Knowledgeable Person In Charge

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

Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances. Knowledge Tested: PIC was asked what are the five reportable foodborne illnesses and could not answer they are Hepatitis A, Norovirus, Shigella, E coli and Salmonella

Violation: Date Marking and Disposition

- Date Marking Altered or Concealed

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: Containers of Salsa and Blueberry compote Expiration Dates: no dates on containers observed

TOWNEPLACE SUITES ALBUQUERQUE OLD TOWN - TOWNEPLACE SUITES IN A PINCH - 2510 12TH ST NW - Current Status: Approved

TOWNEPLACE SUITES ALBUQUERQUE OLD TOWN - 2510 12TH ST NW

Retail Food Establishment Class 3 - TOWNEPLACE SUITES IN A PINCH

Inspection Date: 7/9/2025 Inspection #: PT0156130 Inspection Result: Approved

URBAN HOTDOG COMPANY - URBAN HOTDOG COMPANY - 10250 COTTONWOOD PARK DR NW - Current Status: Approved

URBAN HOTDOG COMPANY - 10250 COTTONWOOD PARK DR NW

Food Establishment Class C - URBAN HOTDOG COMPANY

Inspection Date: 7/9/2025 Inspection #: PT0140190 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: Observed PIC remove gloves and when changing tasks, but did not wash hands prior to donning new gloves.

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: food preparation area Activity: food preparation

WHATABURGER 247 - WHATABURGER 247 - 200 MENAUL BLVD NW - Current Status: Approved

WHATABURGER 247 - 200 MENAUL BLVD NW

Food Establishment Class C - WHATABURGER 247

Inspection Date: 7/9/2025 Inspection #: PT0105768 Inspection Result: Approved

Violation: Pest Control

- Controlling Pests, If Present: Treatment

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

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

Observed flies throughout the dining and kitchen areas please keep back door closed to prevent flies from entering facility

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 Dining room area The surface was made out of Plastic The condition of the surface had debris build up on the dining room tables and seats.

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the floors in the dining room 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 below the three compartment sink please repair and send a picture to ndvigil@cabq.gov to come into compliance.

Violation: Food Separation

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

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

Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping.
Location: reach in cooler Food Item: uncovered hamburger and sausage patties in reach in coolers at the time of the inspection please cover all packages to prevent contamination from occurring

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

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

Food Establishment Class B - WINGS GONE WILD - Bar

Inspection Date: 7/10/2025 Inspection #: PT0157286 Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Fountain drink dispenser. Location: Bar. Condition of the Location: Substantial soil and buildup on the tip of the dispenser.

WINGS GONE WILD LLC - WINGS GONE WILD - 101 98TH ST NW, 109 - Current Status: Closure Re-Inspection Required

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

Food Establishment Class C - WINGS GONE WILD

Inspection Date: 7/14/2025 Inspection #: CAC-Food-059268-2025 Inspection Result: Unsatisfactory Re-Inspection Required

Prep top cooler was replaced with a new unit. Ambient air was 39°F. Replaced microwave with a new Microwave. Water heater was replaced, and Hot water was above 85°F. Hand soap was installed into the hand soap dispenser in the restroom. Ice machine was removed, and a new one is on order. New Faucet was installed on the three-compartment sink along with hot and cold-water valves. All food items in cold holding were labeled and dated. Single service items were inverted to Eliminate contamination. The closure sticker was replaced with an unsatisfactory sticker.

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

Food Establishment Class C - WINGS GONE WILD

Inspection Date: 7/10/2025 Inspection #: PT0117169 Inspection Result: Closure Re-Inspection Required

Violation: Operation and Maintenance

- Handwashing Cleanser, Availability

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

Observed no handwashing cleanser available at handwashing sink(s). Location: public/customer restroom.

Violation: Storage

- Equipment and Utensils, Air-Drying Required

Equipment and utensils must be stored so that they are in a position that allow for self-draining or air drying. Instructed PIC that utensils and equipment cannot be wet stacked, and they need to be air dried prior to stacking.

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

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 freezer door gaskets. The surface was made out of rubber. The condition of the surface was substantial soil and food buildup.

Violation: Plumbing

- System Maintained in Good Repair, Repaired According to Law

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

Observed handwashing sink is not maintained in good repair or is not repaired by law. Observed handwashing sink in kitchen found in disrepair by leaking.

Observed three compartment sink faucet is not maintained in good repair or is not repaired by law. Observed three compartment sink faucet in kitchen found in disrepair by leaking.

Violation: Single-Service

- Characteristics-Single-Service and Single-Use, Safe

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 be stored properly facing downward to prevent contamination.

Observed single-service articles that were unclean. Condition of the Article: stored improperly (face-up) and unprotected.

Violation: Training Records

- Food Handler Cards

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

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

- Certified Food Protection Manager

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

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

Violation: 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 and undercounter cooler in the kitchen area. Food Items: Chopped green Chile 46°F, Ziploc bag of unmarked meat 56°F, Ziploc bag of raw bacon 48°F, Container of chopped garlic 47°F, Pico De Gallo 45°F, Jalapeno sauce 48°F, raw shelled eggs 47°F, Unmarked dressing 53°F, unmarked sauce/dressing 56°F.

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Wiping cloth container. Concentration: 0 ppm Temperature: 70°F

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: Upright cooler and undercounter cooler. Food Items: Unmarked dressings and sauces in plastic containers. Expiration Dates: Did not have dates when food was prepared or a use by date.