



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

Summary Table
Consumer Health Protection Inspections
Performed Week: August 16, 2025 to August 22,
2025 Report Amended on 8/25/2025 for clerical

21ST CENTURY PUBLIC ACADEMY - 4300 CUTLER AVE NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0154392) - Operational Status - Open				
08/20/2025	PT0154392	Routine Food Establishment Inspection	Approved	1

528 SUSHI & ASIAN CUISINE LLC - 3120 SAN MATEO BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0155629) - Operational Status - Open				
08/18/2025	PT0155629	Routine Food Establishment Inspection	Approved	1

Food Processor (Permit # - PT0160372) - Operational Status - Open

08/18/2025	PT0160372	Routine Food Processor Inspection	Approved	1
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ALITAS LLC - 6320 ZUNI RD SE

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Mobile Food - EHD (Permit # - PT0156039) - Operational Status - Open				
08/22/2025	PT0156039	Routine Mobile Food Inspection	Approved	2

BREKKI BREKKI - 8338 COMANCHE RD NE

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Food Establishment (Permit # - PT0161355) - Operational Status - Open				
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Food Establishment (Permit # - PT0161357) - Operational Status - Open

08/20/2025	PT0161357	Routine Food Establishment Inspection	Approved	3
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Food Processor (Permit # - PT0161358) - Operational Status - Open

08/20/2025	PT0161358	Routine Food Processor Inspection	Approved	3
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BURGER KING 17840 - 111 98TH ST NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0112991) - Operational Status - Open				
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CANNA EXPRESS - 1416 JUAN TABO BLVD NE

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Cannabis Food Establishment (Permit # - PT0161325) - Operational Status - Open				
08/18/2025	PT0161325	Routine Retail Cannabis Inspection	Approved	4

CENTURY RIO 24 - 4901 PAN AMERICAN FWY NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0154812) - Operational Status - Open				
08/21/2025	CAC-Food-073851-2025	Corrective Action Compliance	Approved	5
08/21/2025	PT0154812	Routine Food Establishment Inspection	Conditional Approved	5

CHEZ AXEL - 6209 MONTGOMERY BLVD NE

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08/20/2025	PT0146191	Routine Food Establishment Inspection	Closure Re-Inspection Required	7

CHIPOTLE MEXICAN GRILL 1714 - 6810 MENAUL BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0119614) - Operational Status - Open				
08/18/2025	CAC-Food-072486-2025	Corrective Action Compliance	Approved	9
08/18/2025	PT0119614	Routine Food Establishment Inspection	Closure Re-Inspection Required	10
CHOCOLATE DUDE - 3339 CENTRAL AVE NE, E				
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Food Establishment (Permit # - PT0131123) - Operational Status - Open				
08/22/2025	PT0131123	Routine Food Establishment Inspection	Approved	11
CHURCHS CHICKEN #701 - 2937 SAN MATEO BLVD NE				
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Food Establishment (Permit # - PT0152769) - Operational Status - Open				
08/22/2025	RT-FOODEST-072862-2025	Routine Food Establishment Inspection	Approved	12
08/19/2025	RT-FOODEST-071928-2025	Routine Food Establishment Inspection	Closure Re-Inspection Required	13
DBA LOS POBLANOS TOWN AND RANCH SUPPLIES - 1318 4TH ST NW				
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08/21/2025	PT0144028	Routine Retail Food Inspection	Approved	16
Don Choche LLC - 1725 BROADWAY BLVD SE				
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Mobile Food - EHD (Permit # - PT0152955) - Operational Status - Open				
08/22/2025	RT-MBFOOD-027663-2025	Routine Mobile Food Inspection	Approved	16
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08/21/2025	RT-FOODEST-072373-2025	Routine Food Establishment Inspection	Conditional Approved	19
08/20/2025	CAC-Food-073209-2025	Corrective Action Compliance	Unsatisfactory Re-Inspection required	20
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08/22/2025	CAC-Food-074262-2025	Corrective Action Compliance	Approved	24
EL TACO STOP LLC - 1725 BROADWAY BLVD NW				
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Mobile Food - EHD (Permit # - PT0161033) - Operational Status - Open				
08/19/2025	PT0161033	Routine Mobile Food Inspection	Approved	25
El Torito Burritos - 305 PENNSYLVANIA ST SE				
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Mobile Food - EHD (Permit # - PT0044997) - Operational Status - Open				
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08/20/2025	PT0044997	Routine Mobile Food Inspection	Conditional Approved	26
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08/20/2025	PT0113484	Routine Retail Food Inspection	Approved	27
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08/21/2025	PT0156838	Routine Food Establishment Inspection	Approved	29
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Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0045058) - Operational Status - Open				
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08/21/2025	RT-FOODEST-073882-2025	Routine Food Establishment Inspection	Approved	32
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08/18/2025	CAC-Food-072283-2025	Corrective Action Compliance	Approved	36
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08/21/2025	RT-FOODEST-008017-2025	Routine Food Establishment Inspection	Approved	39
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08/20/2025	RT-FOODEST-070905-2025	Routine Food Establishment Inspection	Approved	40
Lunch Lady 505 LLC - 2610 UTAH ST NE				
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08/20/2025	RT-FOODEST-073213-2025	Routine Food Establishment Inspection	Approved	40
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08/21/2025	CAC-Food-073718-2025	Corrective Action Compliance	Approved	41

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08/21/2025	PT0155822	Routine Retail Food Inspection	Approved	41
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08/18/2025	PT0097614	Routine Food Establishment Inspection	Approved	43
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08/21/2025	PT0155087	Routine Food Establishment Inspection	Approved	44
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Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0155533) - Operational Status - Open				
08/18/2025	PT0155533	Routine Food Establishment Inspection	Conditional Approved	45
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08/18/2025	PT0155534	Routine Retail Food Inspection	Approved	45
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08/20/2025	PT0043685	Routine Retail Food Inspection	Approved	46
Retail Food Establishment (Permit # - PT0043688) - Operational Status - Open				
08/20/2025	PT0043688	Routine Retail Food Inspection	Approved	46
Retail Food Establishment (Permit # - PT0043689) - Operational Status - Open				
08/20/2025	PT0043689	Routine Retail Food Inspection	Approved	46
STRIPES BURRITO LLC - 801 JUAN TABO BLVD NE				
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Food Establishment (Permit # - PT0158741) - Operational Status - Open				
08/20/2025	PT0158741	Routine Food Establishment Inspection	Approved	48
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Food Establishment (Permit # - PT0160390) - Operational Status - Open				
08/19/2025	RT-FOODEST-072977-2025	Routine Food Establishment Inspection	Approved	48
Sun East Ocean - 3601 CARLISLE BLVD NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0156368) - Operational Status - Open				
08/19/2025	CAC-Food-072704-2025	Corrective Action Compliance	Approved	49
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08/20/2025	RT-RET-004726-2025	Routine Retail Food Inspection	Approved	49
THE DIRTY BOURBON DANCE HALL AND SALOON - 9800 MONTGOMERY BLVD				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0158617) - Operational Status - Open				
08/21/2025	PT0158617	Routine Food Establishment Inspection	Approved	50
Food Establishment (Permit # - PT0158618) - Operational Status - Open				
08/21/2025	PT0158618	Routine Food Establishment Inspection	Approved	50
THE MELTING POT - 2201 UPTOWN LOOP RD NE, #1A				
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Food Establishment (Permit # - PT0118236) - Operational Status - Open				

08/21/2025	CAC-Food-074138-2025	Corrective Action Compliance	Conditional Approved	52
08/21/2025	PT0118236	Routine Food Establishment Inspection	Closure Re-Inspection Required	52
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Food Establishment (Permit # - FOODEST-2025-03162) - Operational Status - Open				
08/21/2025	CAC-Food-073962-2025	Corrective Action Compliance	Approved	53
08/21/2025	RT-FOODEST-051936-2025	Routine Food Establishment Inspection	Conditional Approved	54
VAMOS CON GLORIA - 616 LOMAS BLVD NW, B				
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08/19/2025	PT0159461	Routine Food Establishment Inspection	Conditional Approved	55
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08/21/2025	PT0158046	Routine Food Establishment Inspection	Approved	56
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08/19/2025	RT-FOODEST-072220-2025	Routine Food Establishment Inspection	Approved	57
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08/18/2025	RT-FOODEST-000846-2025	Routine Food Establishment Inspection	Closure Re-Inspection Required	57

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.

21ST CENTURY PUBLIC ACADEMY - 4300 CUTLER AVE NE

Food Establishment Class C

Date: 08/20/2025 - #: PT0154392 - Inspection Result: Approved

Violation: Training Records

• **Certified Food Protection Manager**

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

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

• **Food Handler Cards**

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

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

528 SUSHI & ASIAN CUISINE LLC - 3120 SAN MATEO BLVD NE - Approved

528 SUSHI & ASIAN CUISINE LLC - 3120 SAN MATEO BLVD NE

Food Processor Class D

Date: 08/18/2025 - #: PT0160372 - Inspection Result: Approved

528 SUSHI & ASIAN CUISINE LLC - 3120 SAN MATEO BLVD NE

Food Establishment Class C

Date: 08/18/2025 - #: PT0155629 - Inspection Result: Approved

Violation: Physical Facilities

• **Outer Openings, Protected**

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

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

ALITAS LLC - 6320 ZUNI RD SE

Mobile Food Unit Class C

Date: 08/22/2025 - #: PT0156039 - 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. 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: Scoops, ladles and other utensils Location: Stored in containers next to stove top. Condition of the Location: Stored away with flour and food debris.

Violation: Records

• **Temperature Logs**

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

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

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: Records

• **Mobile Visit logs**

- Mobile food establishments must visit their commissary each day of operation and keep a log of visits to be made available to EHD for inspection. Instructed the PIC to obtain visit logs from the commissary and provide them to EHD for review, and to maintain a copy of those records on the mobile food establishment at all times.

Observed that the mobile food establishment was unable to provide a log of visits to its commissary.

BREKKI BREKKI - 8338 COMANCHE RD NE**Food Processor Class B****Date: 08/20/2025 - #: PT0161358 - Inspection Result: Approved****Violation: Plumbing****• System Maintained in Good Repair, Repaired According to Law**

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

Observed floor drain in brewery area is not maintained in good repair or is not repaired by law. Observed floor drain in brewery area found in disrepair by missing strainer.

• Backflow Prevention, Air Gap

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

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

BREKKI BREKKI - 8338 COMANCHE RD NE**Food Establishment Class B****Date: 08/20/2025 - #: PT0161357 - 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 in bar area.

BREKKI BREKKI - 8338 COMANCHE RD NE**Food Establishment Class C****Date: 08/20/2025 - #: PT0161355 - Inspection Result: Approved****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 the proper date marking of food items held longer than 24 hour period inside the facility. PIC voluntarily discarded food items bearing inappropriate date markings.

Observed ready-to-eat time and temperature controlled for safety food held within the establishment inappropriately marked.

Location: Prep top cooler

Food Items: Pre-cooked bacon

Manner: No date marking

Violation: Hands Clean & Properly Washed**• When to Wash**

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

Observed food employee not wash hands when required.

Condition: Donning new gloves and switching tasks

BURGER KING 17840 - 111 98TH ST NW - Approved

BURGER KING 17840 - 111 98TH ST NW

Food Establishment Class C

Date: 08/18/2025 - #: PT0112991 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Slicer Location: Walk in cooler. was stored soiled food contact surface.

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 the proper date marking of food items held longer than 24 hour period inside the facility. PIC voluntarily discarded food items bearing inappropriate date markings.

Observed ready-to-eat time and temperature controlled for safety food held within the establishment inappropriately marked. Location Cook line Food Items. three separate squeeze bottles. Unknown dressing. mustard, ketchup.

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

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

CANNA EXPRESS - 1416 JUAN TABO BLVD NE - Approved

CANNA EXPRESS - 1416 JUAN TABO BLVD NE

Retail Food Establishment Cannabis Class 1

Date: 08/18/2025 - #: PT0161325 - Inspection Result: Approved

CENTURY RIO 24 - 4901 PAN AMERICAN FWY NE**Food Establishment Class C****Date: 08/21/2025 - #: CAC-Food-073851-2025 - Inspection Result: Approved**

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

- These violations include:
 - o Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition

CENTURY RIO 24 - 4901 PAN AMERICAN FWY NE**Food Establishment Class C****Date: 08/21/2025 - #: PT0154812 - Inspection Result: Conditional Approved****Violation: Equipment, Food Contact Surfaces, and Utensils Clean****• Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch**

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Ice machine Location: back kitchen area by pizza oven Condition of the Location: Yellow and brown build up on inside of ice machine on shoot roof and wall of ice machine

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: undercounter cooler and walk in cooler Food Items: Hot dogs, pretzel bites

Violation: Plumbing**• Backflow Prevention, Air Gap**

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

Observed an inadequate air gap at floor drain in snack bar under soda machine

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: 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: back kitchen area

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

• **Food Storage Containers Identified with Common Name of Food**

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

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: plastic container of sugar Location: snack bar counter

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: front snack bar area Activity: actively working with open food items

Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

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

Observed build up and debris on the floors walls in back kitchen area under or in between food equipment., Especially under soda bibs station

Violation: Surface Not Clean

• **Nonfood Contact Surfaces - Cleaning Frequency**

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

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

Observed nonfood contact surface with the build up of soil residues. The surface was located display freezer The condition of the surface was food and ice/frost build up on bottom of freezer

CHEZ AXEL - 6209 MONTGOMERY BLVD NE

Food Establishment Class C

Date: 08/20/2025 - #: PT0146191 - Inspection Result: Closure Re-Inspection Required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Location: Kitchen

Condition of the Location: Extreme food and grease build up

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: 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 facility.

Location: Wall above three compartment sink

Pest Type: Butterfly

Pest Condition: Dead

Number of Pests Present: One

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 the proper date marking of food items held longer than 24 hour period inside the facility. PIC voluntarily discarded food items bearing inappropriate date markings.

Observed ready-to-eat time and temperature controlled for safety food held within the establishment inappropriately marked.

Location: Upright cooler

Food Items: Homemade goat cheese

Manner: No date available

Violation: Miscellaneous

• Miscellaneous Sources of Contamination

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

Method of contamination: Hot wheels toys

Food that was contaminated: Prep table where food is prepared and served

Location: Prep table server station

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

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: 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: Hood vent and HVAC vents

• **Ventilation Hood Systems, Drip Prevention and Adequacy**

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur, observed grease and condensation drip on to and contaminating equipment surface.
Location: Hood vent in kitchen
Equipment: Stove top burners

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: Chef Boyardee Beefaroni metal can
Location: Prep table storage shelf
Condition: Damaged lid

• **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: Rice in plastic container and Vegetable oil in plastic squeeze bottle
Location: Prep table storage shelf and storage shelf located above stove top

Violation: Physical Facilities

• **Outer Openings, Protected**

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

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

Violation: 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: Lighting

• **Light Bulbs, Protective Shielding**

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

Observed inadequate amount of lighting.

Location: Throughout kitchen and Upright cooler

Manner: Missing bulb in upright cooler. Burned bulbs and missing bulbs throughout kitchen.

Violation: Operations

• **Valid Permit**

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

Observed that the facility was operating with an expired permit.

CHIPOTLE MEXICAN GRILL 1714 - 6810 MENAUL BLVD NE - Approved

CHIPOTLE MEXICAN GRILL 1714 - 6810 MENAUL BLVD NE

Food Establishment Class C

Date: 08/18/2025 - #: CAC-Food-072486-2025 - Inspection Result: Approved

Facility is being upgraded to Approved status from a Closure. PIC corrected six Priority Violations and one Priority Foundation violation onsite.

Violations Corrected:

1. Time/Temperature Control for Safety Food, Cold Holding
2. Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness
3. Separation-Storage
4. Using a Handwashing Sink-Operation and Maintenance
5. Backflow Prevention, Air Gap
6. System Maintained in Good Repair, Repaired According to Law

Violation: Equipment, Food Contact Surfaces, and Utensils Clean**• Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness**

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

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization.

Location: Ware wash machine

Concentration: Zero PPM

Violation corrected on site by PIC replacing sanitizer solution.

Violation: Poisonous and Toxic/Chemical Substances**• Separation-Storage**

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

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

Poisonous/Toxic Substance: Spray bottle with Purell Sanitizer

Location: Prep table

Violation corrected on site PIC relocated sanitizer spray bottle

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 had numerous Priority violations and was unable to inform CHPD inspector what type of sanitizer is being utilized in the facility.

Violation corrected on site GM was able to inform what type sanitizer being utilized

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

Violation corrected on site

Violation: Storage**• In-Use Utensils, Between-Use Storage**

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

Observed utensils with use for non-time/temperature controlled for safety food during a pause in use stored incorrectly. Utensil was not stored in a clean, protected location.

Utensil Type: Metal tongs

Location: Flat top griddle food clean out area

Condition of the Location: Extreme food and grease build in direct contact with utensil

• **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 near walk in cooler.

Violation corrected on site

Violation: Training Records

• **Food Handler Cards**

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

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

Violation: Cold Holding

• **Time/Temperature Control for Safety Food, Cold Holding**

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

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

Location: Walk in cooler and prep top

Food Items: Cilantro and lime juice

Temperature: 66°F, 61°F

Violation corrected on site by PIC discarding food items.

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: Hand wash station located near ware wash station

Manner: Blocked by trash cans and cardboard

Violation corrected on site

Violation: Hands Clean & Properly Washed

• **When to Wash**

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

Observed food employee not wash hands when required.

Condition: Switching tasks and donning new gloves

CHOCOLATE DUDE - 3339 CENTRAL AVE NE, E - Approved

CHOCOLATE DUDE - 3339 CENTRAL AVE NE, E

Food Establishment Class C

Date: 08/22/2025 - #: PT0131123 - Inspection Result: Approved

CHURCHS CHICKEN #701 - 2937 SAN MATEO BLVD NE**Food Establishment Class C****Date: 08/22/2025 - #: RT-FOODEST-072862-2025 - 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: Kitchen, backstock area, bathrooms, walk in cooler and .under front counter area

Pest Type: cockroaches Pest Condition: living and dead

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 pvc drain pipe under condenser in walk in cooler is not maintained in good repair or is not repaired by law. Observed pvc drain pipe under condenser in walk in cooler to be found in disrepair by being damaged causing standing water to pool on floor.

Violation: Training Records**• Food Handler Cards**

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

Observed holes or other gaps in the structure of the facility.

Location: Exterior of building along windows, bottom of structure and on exterior restaurant signage.

Size: 1/4 - 1/2 inch holes

Violation: Physical Facilities, Cleaning**• Cleaning, Frequency and Restrictions**

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

Observed build up and debris on the floors throughout the kitchen, walk in cooler, dish washing areas and back stock area as well as debris build up on the ceiling vent covers.

Violation: Physical Facilities, Construction and Repair**• Floor and Wall Junctures, Coved, and Enclosed or Sealed**

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

Observed the following areas of the facility in disrepair. Observed following areas within the kitchen, dish pit, hot water heater area, along drive through window and underneath point of sale counter to be in disrepair by having multiple holes and gaps of various sizes that need to be sealed.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed food-contact surface of cooking equipment and pans with encrusted grease deposits or of soil residues. Food contact surface type: deep fryers, breaded stations, hot holding equipment Location: kitchen area Condition of the Location: debris build up on the interior and exterior of the equipment and inside reach in coolers and freezers.

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: Kitchen, Backstock Area, Bathrooms, and Front Counter Area Pest Type: cockroaches Pest Condition: living and dead

Violation: Knowledgeable

• **Knowledgeable Person In Charge**

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

Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances. Knowledge Tested: pic did not know what the five reportable food borne illnesses are and failed to perform duties of maintaining a facility that is safe and ready to carry out food production.

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 pvc pipe under mop sink , hot water dispenser by soda machine is not maintained in good repair or is not repaired by law. Observed pvc pipe under mop sink , hot water dispenser by soda machine found in disrepair by having leaks causing standing water to pool on floor.

• **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 hand washing sink located next to drive through window.

Violation: Training Records

• **Food Handler Cards**

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

Observed holes or other gaps in the structure of the facility.

Location: Exterior of building along windows, bottom of structure and on exterior restaurant signage.

Size: 1/4 - 1/2 inch holes

Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

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

Observed build up and debris on the floors throughout the kitchen, walk in cooler, dish washing areas and back stock area as well as debris build up on the ceiling vent covers.

Violation: Physical Facilities, Construction and Repair

• **Floor and Wall Junctures, Coved, and Enclosed or Sealed**

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

Observed the following areas of the facility in disrepair. Observed following areas within the kitchen, dish pit, hot water heater area, along drive through window and underneath point of sale counter to be in disrepair by having multiple holes and gaps of various sizes that need to be sealed.

DBA LOS POBLANOS TOWN AND RANCH SUPPLIES - 1318 4TH ST NW

Food Establishment Class B

Date: 08/20/2025 - #: PT0158570 - Inspection Result: Approved

Violation: Training Records

• **Certified Food Protection Manager**

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

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

• **Food Handler Cards**

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

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

Violation: Storage

• **Food Storage, Prohibited Areas**

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

Observed food stored improperly where it was exposed to contamination from splash, dust, or other contamination. Location: bar areas counter tops Food Item: salts, sugars, dehydrated limes, lemons, oranges Condition: Uncovered

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: 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.

• **Storage-Other Personal Care Items**

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.

DK #739 - 1517 GIBSON BLVD SE

Retail Food Establishment Class 3

Date: 08/21/2025 - #: PT0144028 - Inspection Result: Approved

Violation: Surface Condition

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

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

Observed nonfood contact surface that was absorbent. The surface was located At west entrance of the facility to the left when entering facility The surface was made out of cardboard The condition of the surface was not smooth and easily cleanable.

Violation: Functionality and Accuracy

• Temperature Measuring Devices, Ambient Air and Water-Accuracy

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

Observed in a mechanically refrigerated food storage unit the temperature measuring device was not placed in the warmest part of the unit. Equipment Location: Freezer and walk in refrigerator Thermometer Location: None available

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 Activity of the Food: Stored

Don Choche LLC - 1725 BROADWAY BLVD SE - Approved

Don Choche LLC - 1725 BROADWAY BLVD SE

Mobile Food Unit Class C

Date: 08/22/2025 - #: RT-MBFOOD-027663-2025 - Inspection Result: Approved

Violation: Training Records

• Certified Food Protection Manager

- Corrective Action: 2-102.12(A)

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: 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 inside cold holding units and to clean and sanitize inside cold holding units.

Observed build up and debris inside cold holding units.

Donut Mart - 3301 COORS BLVD NW, X - Unsatisfactory Re-Inspection required

Donut Mart - 3301 COORS BLVD NW, X

Food Establishment Class C

Date: 08/20/2025 - #: CAC-Food-073400-2025 - Inspection Result: Conditional Approved

Facility has been upgraded to Conditional approved status for correcting the following violations on site.

Manual and Mechanical Warewashing Equipment, Chemical Sanitization Temperature, pH, Concentration and Hardness. - PIC corrected violation by making a fresh 50ppm batch of chlorine.

Hand Drying Provision

- PIC corrected violation by refilling both hand washing stations with new paper towels.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization.

Location: Kitchen wiping cloth bucket

Concentration: 200 ppm

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Bowls for standing mixer, knives, steam wand, ice machine, prep table, mixing spoons for latte's

Location: Kitchen

Condition of the Location: Soiled with food debris

Violation: Use Limitations

• Wiping Cloths, Use Limitation

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

Observed wiping cloths improperly used. Observed soiled wiping cloths used for cleaning and sanitizing not being stored in wiping cloth buckets in between uses as required.

Violation: Date Marking and Disposition

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

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

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

Location: Reach in cooler

Food Items: Chile sauces, sliced chesses, cooked sausage

Expiration Dates: Not available

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

Type of Equipment: Chopping block style prep table

Condition of the equipment: Scored and in need of replacement or resurfacing.

Violation: Knowledgeable

• Knowledgeable Person In Charge

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

Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances. Knowledge Tested: Asked manager on duty about cold holding temperatures for cold holding units and proper concentration of chlorine sanitizer. Manager on duty was not knowledgeable at the time of inspection.

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.

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

• Food Storage Containers Identified with Common Name of Food

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

Instructed PIC to label all containers.

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification.

Working Container of Food: Bulk food storage of chopped peanuts, powdered ingredients, coconut flakes, Oreo pieces.

Location: Donut make area

Violation: Designated Areas

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

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

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

• Designation-Dressing Areas and Lockers

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

Observed employee personal care items stored incorrectly. Location: Directly on food equipment.

Violation: Operation and Maintenance

• Hand Drying Provision

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

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

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 facility floors and floor drains and to clean and sanitize on a regular basis.

Observed build up and debris on the facility floors and floor drains.

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located in reach in coolers, equipment handles, exterior of containers, under grill top, donut carts and trays, fryer area. The condition of the surface was soiled in dried debris and accumulation.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed base coving around the cook line and 3 compartment sink to be in disrepair by being damaged or missing.

EAT MY THAI CUISINE - 5303 GIBSON BLVD SE**Food Establishment Class C****Date: 08/21/2025 - #: CAC-Food-073925-2025 - Inspection Result: Approved**

Time/Temperature Control for Safety Food, Hot Holding
 PIC corrected on site by reheating curry to 165 degrees f.

Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition PIC corrected on site by voluntarily discarding food items with no date marking.

Time/Temperature Control for Safety Food, Cold Holding
 PIC corrected on site by voluntarily discarding all food items held above 41 degrees f

EAT MY THAI CUISINE - 5303 GIBSON BLVD SE**Food Establishment Class C****Date: 08/21/2025 - #: RT-FOODEST-072373-2025 - Inspection Result: Conditional Approved****Violation: Use Limitations****• Wiping Cloths, Use Limitation**

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

Observed wiping cloths improperly used.
 Observed wiping cloths used for cleaning stored on prep tables and floors.

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

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

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: Reach in refrigerator Food Items: Chopped vegetables and soups Expiration Dates: None available

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 three compartment sink and hand washing sink on main kitchen line is not maintained in good repair or is not repaired by law. Observed three compartment sink and hand washing sink on main kitchen line found in disrepair by three compartment sink faucet unable to completely shut off and hand washing sink hot water knob non operational does not supply hot water when handle is moved no water dispensing at all.

Violation: Maintenance**• Maintaining Premises, Unnecessary Items and Litter**

- The presence of unnecessary articles, including equipment which is no longer used, makes regular and effective cleaning more difficult and less likely. It can also provide harborage for insects and rodents. Areas designated as equipment storage areas and closets must be maintained in a neat, clean, and sanitary manner. They must be routinely cleaned to avoid attractive or harborage conditions for rodents and insects. Instructed the PIC to keep the premises clean of unused articles and litter.

Observed items on the premises of the food establishment that is no longer used or is non-functional. Location: Inside kitchen at cahier and behind cahier area
 Items list: Holiday decorations, plates, bowls, cords, non-operational kitchen equipment such as cold holding, suitcases, home decor and soda machine dispenser
 Condition of the items: Non operational, dirty, cluttered and dis organized

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. PIC voluntarily discarded food items.

Observed food items in cold holding unit measuring above 41°F. Location: Inside kitchen entrance from servers station to the left of expediting window Food Items and Temperature: Sliced carrots at 51 degrees f, chopped broccoli at 50 degrees f, chopped cabbage at 48 degrees f, Raw shrimp at 47 degrees f, raw meat 51 degrees f, red curry 51 degrees f, Seafood sauce at 50 degrees f. PIC stated he had turned off refrigerator last night to defrost but still left the food overnight in the refrigerator.

Violation: Surface Not Clean

- **Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the build up of soil residues. The surface was located inside main kitchen, prep tables, stovetop, shelving, and underneath large kitchen equipment such as stove tops, underneath and inside cold holding units, dry storage shelving, The condition of the surface was substantial debris build up.

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: Soups and sauces
Food Temperature: Red sauce 111 degrees f

EAT MY THAI CUISINE - 5303 GIBSON BLVD SE
Food Establishment Class C
Date: 08/20/2025 - #: CAC-Food-073209-2025 - Inspection Result: Unsatisfactory Re-Inspection required

Facility is being upgraded from a Closure status to an Unsatisfactory status. PIC has corrected or repaired a majority of observed violations noted during previous

- Cleaning Ventilation Systems, Nuisance and Discharge Prohibition
PIC cleaned hood vent system and filters
- Time and temperature Control for Safety Food, Cold Holding
Facility is not using cold holding prep table. PIC stated called company to repair cold holding unit.
- Sanitizers, Criteria-Chemicals
PIC mixed chlorine sanitizer tested at 100 parts per million at 74 degrees f
- Food Storage Containers Identified with Common Name of Food
PIC corrected by labeling all food items not easily identifiable.
- Handwashing Cleanser, Availability
PIC corrected by adding hand soap to hand washing station.
- Time / Temperature Control for Safety Food, Hot Holding
PIC did not have hot holding unit on but did place information next to hot holding units on how to properly reheat and hot hold food items.
- Food handlers cards
PIC corrected by supplying three food handler cards certifications.
- Food Temperature measuring devices
PIC corrected by purchasing ambient air thermometers for cold holding units and supplying a probe thermometer to verify hot and cold food temperatures.

EAT MY THAI CUISINE - 5303 GIBSON BLVD SE
Food Establishment Class C
Date: 08/18/2025 - #: PT0159381 - Inspection Result: Closure Re-Inspection Required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Electric vegetable dicer, potato peeler, knives, knife sharpener, sheers, scale and toaster oven Location: Prep table area next to expediting window, on magnetic knife storage rack, prep table next to ice machine Condition of the Location: Food debris build up still on equipment while in storage. Also, rust build up on knife and sheers. Knives stored in standing water at prep table.

Violation: Thawing

• **Thawing Method**

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

Observed frozen time/temperature control for safety food improperly thawing. Food: Raw chicken Location: Prep sink next to cold holding unit behind main kitchen line. Condition: Frozen Method: Thawed in standing water.

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: Soups and sauces

Food Temperature: Red sauce 82 degrees f, Green sauce 67 degrees f, Yellow sauce 82 degrees f

Violation: Use Limitations

• **Wiping Cloths, Use Limitation**

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

Observed wiping cloths improperly used.

Observed wiping cloths used for cleaning stored on prep tables and floors.

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food commercially prepared opened in the facility with no date marking indicators. Location: Inside cold holding make table Food Items: Chopped garlic and frozen crab Expiration Dates: None available

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.

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: Reach in refrigerator Food Items: Chopped vegetables and fruit, cooked meats, and soups Expiration Dates: None available

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 three compartment sink and hand washing sink on main kitchen line is not maintained in good repair or is not repaired by law. Observed three compartment sink and hand washing sink on main kitchen line found in disrepair by three compartment sink faucet unable to completely shut off and hand washing sink hot water knob non operational does not supply hot water when handle is moved no water dispensing at all.

Violation: Training Records

• **Certified Food Protection Manager**

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

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

• **Food Handler Cards**

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

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

Violation: Ventilation and Hood Systems

• **Cleaning Ventilation Systems, Nuisance and Discharge Prohibition**

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur, observed grease and condensation drip on to and contaminating equipment surface. Location: Main kitchen line Equipment: Stainless steel wall and stove top.

• **Heating, Ventilation, Air Conditioning System Vents**

- Heating, ventilating, and air conditioning systems shall be designed, installed, and maintained so that make-up air intake and exhaust vents do not cause contamination of food, contact surfaces, equipment, or utensils.

Observed heating and air conditioning system vents not properly designed and located to be easily cleanable. Location: On main kitchen line, Three compartment and prep sink area Manner: Substantial debris build up on A/C vents and surrounding ceiling tiles.

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, flour, and other food ingredients not easily identifiable. Location: On main line and prep table area.

Violation: Surface Condition

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

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

Observed nonfood contact surface that was not smooth. The surface was located prep table next to expediting window The surface was made out of unknown The condition of the surface was wrapped with white plastic, knives wrapped with tape at handle.

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: Maintenance

• **Maintaining Premises, Unnecessary Items and Litter**

- The presence of unnecessary articles, including equipment which is no longer used, makes regular and effective cleaning more difficult and less likely. It can also provide harborage for insects and rodents. Areas designated as equipment storage areas and closets must be maintained in a neat, clean, and sanitary manner. They must be routinely cleaned to avoid attractive or harborage conditions for rodents and insects. Instructed the PIC to keep the premises clean of unused articles and litter.

Observed items on the premises of the food establishment that is no longer used or is non-functional. Location: Inside kitchen at cahier and behind cahier area
Items list: Holiday decorations, plates, bowls, cords, non-operational kitchen equipment such as cold holding, suitcases, home decor and soda machine dispenser
Condition of the items: Non operational, dirty, cluttered and dis organized

Violation: Cold Holding

• **Time/Temperature Control for Safety Food, Cold Holding**

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

Observed food items in cold holding unit measuring above 41°F. Location: Inside kitchen entrance from servers station to the left of expediting window Food Items and Temperature: Bean Sprouts 49 degrees f, sliced green cabbage 51 degrees f, sliced carrots, 53 degrees f, sliced red cabbage 50 degrees f, salad mix 49 degrees f, chopped cucumbers 45 degrees f, sliced tomatoes at 49 degrees f, sliced cucumbers 45 degrees f, prepared carrots 69 degrees f, chopped garlic 60 degrees f, chile paste 61 degrees f, crab mix 58 degrees f and cut cantaloupe 50 degrees f. cold holding make table was not able to cold hold at 41 degrees f or below.

Violation: Testing Devices

• **Food Temperature Measuring Devices**

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

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

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

Observed food temperature measuring devices were not provided or readily accessible.

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. Cell phone stored next to clean dish ware and food items above prep table.

Violation: Operation and Maintenance

• **Handwashing Cleanser, Availability**

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

Observed no handwashing cleanser available at handwashing sink(s). Location: Hand washing sink at the entrance to kitchen from restrooms.

Violation: Warewashing Temperature and Concentration

• **Sanitizers, Criteria-Chemicals**

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 25-49ppm must also be at a minimum temperature of 120F with a contact time of 10 seconds. PIC corrected violation by mixing chlorine sanitizer and placed sanitizer in two areas inside kitchen and one in front of facility on bus cart. Chlorine sanitizer retested at 100 parts per million.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: On bus cart prior to entering kitchen Concentration: Zero parts per million Temperature: 70 degrees f. PIC stated they had not started chlorine sanitizer bucket was left over from last night. Facility had already began prepping vegetables and meats with no sanitizer available during operations.

Violation: Storage

• **In-Use Utensils, Between-Use Storage**

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

Observed utensils during a pause in use stored incorrectly. Utensil was not stored on a clean and sanitized portion of the equipment. Utensil Type: Single use plastic soup containers, black ramekins Location: Stored inside food storage bins Condition of the Location: Single use items used to scoop food ingredients stored directly in food items with no handle preventing contamination of food items.

Violation: Surface Not Clean

• **Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the build up of soil residues. The surface was located inside main kitchen, prep tables, stovetop, shelving, and underneath large kitchen equipment such as stove tops, underneath and inside cold holding units, dry storage shelving, The condition of the surface was substantial debris build up.

Violation: Records

• **Temperature Logs**

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Chopped vegetables and fruit, cooked meats, soups Activity of the Food: Stored, cooled and received

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

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

EDNAS GIBSON MART - 5501 GIBSON BLVD SE - Approved

EDNAS GIBSON MART - 5501 GIBSON BLVD SE

Retail Food Establishment Class 3

Date: 08/20/2025 - #: PT0151853 - 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: Inside cold holding unit (Walk In) Food Item: Raw eggs Condition: Observed raw eggs stored above milk and packaged sandwich meats.

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 missing drain cover and used to store tools and equipment.

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, prepackaged sandwich meats, burritos and eggs Activity of the Food: Stored

EINSTEIN AND NOAH CORP - 8060 ACADEMY RD NE, A - Approved

EINSTEIN AND NOAH CORP - 8060 ACADEMY RD NE, A

Food Establishment Class C

Date: 08/22/2025 - #: CAC-Food-074262-2025 - Inspection Result: Approved

Facility is being upgraded from a Conditional Approved status to Approved status. PIC has corrected two Priority Violations and provided photo documentation to CHPD division. CHPD inspector is allowing PIC to remove yellow Conditional sticker from facility.

Violations corrected:

1. Backflow Prevention, Air Gap
2. System Maintained in Good Repair, Repaired According to Law

EL TACO STOP LLC - 1725 BROADWAY BLVD NW

Mobile Food Unit Class C

Date: 08/19/2025 - #: PT0161033 - Inspection Result: Approved

Violation: Training Records

• Certified Food Protection Manager

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

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

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.

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: Reach in refrigerator Food Items: Chopped onions, cilantro, tomatoes, salsa, cooked rice Expiration Dates: None available

Violation: Records

• Calibration Logs

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

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

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.

EL TACO STOP LLC - 1725 BROADWAY BLVD NW

Mobile Food Unit Class C

Date: 08/19/2025 - #: PT0152971 - Inspection Result: Approved

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.

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: Make cold holding Food Items: Cooked meat, salsa, chopped tomatoes, onions, cilantro Expiration Dates: None available

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed utensil food-contact surface with the build up of soil residues. Utensil Type: Knife Location: Magnetic knife storage rack Condition of the Location: Food debris build up

Violation: Records

• Mobile Visit logs

- Mobile food establishments must visit their commissary each day of operation and keep a log of visits to be made available to EHD for inspection. Instructed the PIC to obtain visit logs from the commissary and provide them to EHD for review, and to maintain a copy of those records on the mobile food establishment at all times.

Observed that the mobile food establishment was unable to provide a log of visits to it's commissary.

El Torito Burritos - 305 PENNSYLVANIA ST SE

Mobile Food Unit Class C

Date: 08/20/2025 - #: CAC-Food-073177-2025 - Inspection Result: Approved

- Facility was able to correct violations on site during inspection changing the status from Conditional Approved to Approved. Yellow Conditional Approved Sticker was not placed.
 - These violations include:
 - Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch
- PIC corrected on site by cleaning and sanitizing both utensils stored in clean dish storage shelving.

El Torito Burritos - 305 PENNSYLVANIA ST SE

Mobile Food Unit Class C

Date: 08/20/2025 - #: PT0044997 - Inspection Result: Conditional Approved

Violation: Training Records

• Certified Food Protection Manager

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

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

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: Cheese grater and stainless-steel ladles Location: Stored away on clean utensil shelving above three compartment sink Condition of the Location: Leftover food debris

Violation: Records

• Temperature Logs

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

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

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: Records

• Mobile Visit logs

- Mobile food establishments must visit their commissary each day of operation and keep a log of visits to be made available to EHD for inspection. Instructed the PIC to obtain visit logs from the commissary and provide them to EHD for review, and to maintain a copy of those records on the mobile food establishment at all times.

Observed that the mobile food establishment was unable to provide a log of visits to its commissary.

• Mobile Valid Commissary Agreement

- Mobile food establishments are required to operate from a commissary. When the commissary is not owned/operated by the PIC of the mobile food establishment, a commissary agreement must be in place and kept valid. Instructed PIC to provide a copy of the mobile food establishments valid commissary agreement to EHD for review.

Observed that the mobile food establishment was not in possession of a valid commissary agreement.

FAMILY DOLLAR 8464 - 6001 LOMAS BLVD NE**Retail Food Establishment Class 3****Date: 08/20/2025 - #: PT0113484 - Inspection Result: Approved**

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed holes in wall by electrical panel, stains and chipped paint on ceilings in retail areas and chipped tile in retail areas

Violation: Surface Not Clean

• **Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the build up of soil residues. The surface was located dry goods and reach in coolers retail areas The surface was made out of metal and plastic The condition of the surface had debris build up on the shelving's in the dry good and reach in coolers retail areas of the facility

Violation: Disposition of Returned, Previously Served Or Reconditioned

• **Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food**

- Products which are damaged, spoiled, or otherwise unfit for sale or use in a food establishment may become mistaken for safe and wholesome products and/or cause contamination of other foods, equipment, utensils, linens, or single-service or single-use articles. Instructed PIC to create a designated area separate and segregated from safe product intended for sale. PIC moved distressed product to an appropriate location during inspection.

Observed distressed products not separated from safe products for sale or service. Location: Canned good shelving in retail area Condition: Three cans of bush kidney beans 16oz and a can of mushrooms pieces and stems 6.5oz

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.

Observed roll up gate in back receiving area with gaps at the bottom of the roll up gate repair and send a picture of the repair to ndvigil@cabq.gov to come into compliance

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: back stock area of the facility

Pest Type: cockroaches

Pest Condition: dead

Number of Pests Present: Twenty

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 and walls and ceiling throughout the front retail area and backstock area.

Clean all floors and walls throughout whole facility and send pictures of cleaning to CHPD to come into compliance

GOLDEN CORRAL - 2701 COORS BLVD NW**Food Establishment Class C****Date: 08/21/2025 - #: PT0156838 - Inspection Result: Approved****Violation: Equipment, Food Contact Surfaces, and Utensils Clean****• Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch**

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Ice, machine in kitchen, slicer in meat room, can opener and holder

Location: Kitchen

Condition of the Location: Soiled with food debris accumulation

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

Food Temperature: 125°F

Violation: Maintenance and Operation**• Good Repair and Proper Adjustment-Utensils**

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

Observed utensils in a state of poor repair. Type: Knife magnet. The condition of the utensils: Had significant rust build up on surface.

• 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: Walk in freezer / standing freezer

Type of Equipment: Condenser

Condition of the equipment: Had large amount of frost and ice build up along the bottom.

Violation: Plumbing**• System Maintained in Good Repair**

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

Observed faucet in bake area and faucet in south server station is not maintained in good repair or is not repaired by law. Observed faucet in bake area and faucet in south server station found in disrepair by having a small leak.

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 facility floors and walls and to clean and sanitize on a regular basis.

Observed build up and debris on the facility floors and walls.

Violation: Surface Not Clean**• Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the build up of soil residues. The surface was located in rear kitchen fryer area. The surface was made out of stainless steel. The condition of the surface had substantial grease build up.

GURU INVESTMENTS INC DBA Taj Mahal Cuisine - 1430 CARLISLE BLVD NE

Food Establishment Class C

Date: 08/18/2025 - #: PT0045058 - Inspection Result: Unsatisfactory Re-Inspection required

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Stove top, inside reach in coolers and freezers Location: kitchen area Condition of the Location: debris build up

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: Walk in cooler Food Items: pans of butter chicken, palak paneer, tandoori chicken, Expiration Dates: no dates observed

Violation: Training Records

• Certified Food Protection Manager

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

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

• 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: Ventilation and Hood Systems

• Ventilation Hood Systems, Drip Prevention and Adequacy

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur, observed grease and condensation drip on to and contaminating equipment surface. Location: kitchens cooking area Equipment: stove top

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: walk in cooler Food Item: pans of raw shrimp, cooked chicken, fried vegetables, masala, raw tandoori chicken.

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: Operations

- **Permit Posted**

- Instructed PIC that the permit to operate must be posted in a conspicuous place on the premises of the Food Establishment and made available for examination by the Enforcement Authority. Provided a copy of the valid permit for posting.

Observed that no food permit was posted at the facility.

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 cook eating then walk outside through back door all with gloves on then come back in touch door and then touch his hat and then go to chopping chicken before he could chop chicken inspector had him take glove off and wash hands

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 walls, ceiling vent covers and ceiling in the cooking area, dishwashing area, both back prep areas and in dining area.

Violation: Surface Not Clean

- **Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the build up of soil residues. The surface was located kitchen, back prep area, back prep area The surface was made out of metal, plastic The condition of the surfaces exterior reach in coolers and reach in freezers and compressors

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: all food without log Activity of the Food: stored, thawed, cooled

Happy Chickenzz - 9800 MONTGOMERY BLVD NE

Catering Class C

Date: 08/21/2025 - #: RT-FOODEST-073882-2025 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: can opener. Location: can opener attached to prep table. Condition of the Location: Observed dried food debris and build up on the can opener blade.

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.

HAPPY FEET CHILDCARE INC - 1133 DAKOTA ST SE

Food Establishment Class C

Date: 08/20/2025 - #: PT0142981 - Inspection Result: Approved

Violation: Use Limitations

• Wiping Cloths, Use Limitation

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

Observed wiping cloths improperly used. Observed wiping cloths used for cleaning and sanitizing stored on three compartment sink table.

Violation: Equipment Maintenance and Design

• Can Opener Blade Repair/Removable

- Once cutting knives become pitted or the surface in any way becomes uncleanable, they must be replaced because they can no longer be adequately cleaned and sanitized. Instructed PIC to replace knives.

Observed knife blades that is incapable of being repaired or removed. Location: On magnetic knife storage rack. Manner: Blades chipped and damaged.

Violation: Cold Holding

• Time/Temperature Control for Safety Food, Cold Holding

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

Observed food items in cold holding unit measuring above 41°F. Location: Reach in refrigerator Food Items: Ranch at 51 degrees f, Cooked beans at 50 degrees f, Fat free milk at 53 degrees f.

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, cooked meat and vegetables and eggs Activity of the Food: Stored

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 miscellaneous measuring devices. Type of Measuring Device: [insert what the measuring device is]

HONG KONG BUFFET - 10100 COORS BLVD NW - Approved

HONG KONG BUFFET - 10100 COORS BLVD NW

Food Establishment Class C

Date: 08/20/2025 - #: CAC-Food-073419-2025 - Inspection Result: Approved

Facility has been upgraded from a Conditional Approved status to an Approved status by correcting two priority violations and two priority foundation violations.

Corrective Actions:

*Time/Temperature Control for Safety Food, Cold Holding. Violation was corrected on site by PIC rapidly chilling cold foods to under 41F.

*Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch. Violation was corrected on site by PIC cleaning and sanitizing knives, slicer, and ice bin.

*Package Integrity. PIC removed dented cans and separated them in a designated area labeled "Do Not Use."

*Food Storage Containers Identified with Common Name of Food. PIC corrected violation on site by labeling items with the common names.

*Single-Service and Single-Use Articles-Use Limitations. PIC corrected violation by discarding Sriracha container and using a new container for food coloring and labeling the bottle with the common name (food coloring).

HONG KONG BUFFET - 10100 COORS BLVD NW**Food Establishment Class C****Date: 08/20/2025 - #: RT-FOODEST-031317-2025 - Inspection Result: Conditional Approved****Violation: Equipment, Food Contact Surfaces, and Utensils Clean****• Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch**

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Chef Knives, food slicer / ice bin (soda machine)

Location: Kitchen / server station

Condition of the Location: Soiled with debris build up and food residue

Violation: Use Limitations**• Wiping Cloths, Use Limitation**

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

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

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 near the handwashing sink adjacent to the ware washing area. Two at the buffet line in the dining area.

Violation: Ventilation and Hood Systems**• Ventilation Hood Systems, Filters**

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur.

Condition: Observed substantial grease build up on hood system filters above wok stations.

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: Hoisin Sauce.

Location: Dry Storage

Condition: dented cans (approx. 7)

• 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: Food coloring stored in a Sriracha container. Container of sugar and container of spices for fried rice. Location: Cookline & Dry storage.

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: Stir Fry Station. Food Items: Mushrooms 47F, Sliced Pork 52F, Cut Chicken 47F, Cut Beef 51F.

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 a bowl of food (noodles) for personal use stored in the undercounter cooler next to the cookline.

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: Two Lights in the walk-in Freezer. Manner: light bulbs burned out

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: Rolling Sushi. Inappropriate Jewelry Observed: bracelet.

Violation: Consumer Advisories

• **Allergen Warning, Unpackaged Food**

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

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

Violation: 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: metal bowl. Location: pretop cooler on the main cookline & walk-in cooler. Condition of the Location: Bowl being used as a scooper and stored in food.

• **Equipment and Utensils, Air-Drying Required**

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

Observed equipment was not air dried and was wet stacked. Location: Kitchen by the hand washing sink on a shelving rack. Equipment Type: Stainless steel bowls and pans. Manner: wet stacked

Violation: Surface Not Clean

• **Nonfood Contact Surfaces - Cleaning Frequency**

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

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

The surface includes frost on the interior of the chest cooler for serving ice-cream (dining area). Top of the oven in the back kitchen near the back door, surface was covered in soil accumulation and debris build up.

Violation: Single-Service

• **Single-Service and Single-Use Articles-Use Limitations**

- Single-service and single-use articles may not be reused. Articles that are not constructed of multiuse materials may not be reused as they are unable to withstand the rigors of multiple uses, including the ability to be subjected to repeated washing, rinsing, and sanitizing. Instructed PIC that all single-service and single-use articles being reused must be replaced with multiuse containers and/articles.

Observed single-use containers being re-used. Location: Cookline in kitchen area. Use: container was being reused, sriracha container had liquid food coloring.

IL VICINO HEIGHTS - 11225 MONTGOMERY BLVD NE - Conditional Approved

IL VICINO HEIGHTS - 11225 MONTGOMERY BLVD NE

Food Establishment Class C

Date: 08/18/2025 - #: CAC-Food-072283-2025 - Inspection Result: Approved

Facility has been upgraded from Conditional Approved to Approved due to correcting two priority violations and two priority foundation violations on site. Observed PIC correct the following violations:

= Time/Temperature control for safety food, cold holding. Observed PIC discard food items that were stored in coolers overnight that were found out of the approved cold holding temperatures. Violation was corrected by using ice on all food items that were replaced. Observed repair personnel on site during inspection.

-When to wash.

Observed PIC retrain employees on when to wash their hands. Observed employees rewash their hands before donning gloves and in between tasks.

- Using Handwashing Sink-operation and maintenance.

Observed PIC remove scrubbing sponge and food debris from the sink basin.

- Calibration Logs.

Observed PIC create a temperature and calibration log on a spreadsheet. PIC printed the calibration log for his staff.

IL VICINO HEIGHTS - 11225 MONTGOMERY BLVD NE

Food Establishment Class C

Date: 08/18/2025 - #: PT0045694 - Inspection Result: Conditional 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 food containers are located in the back kitchen by the prep sink. The surface was made out of plastic. The condition of the surface had substantial soil buildup on the container's exterior.

Violation: Records

• **Calibration Logs**

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

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

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 Maker, Meat Slicer, Tomato Slicer, and Fruit/Vegetable Wedge Cutter. Location: Back Kitchen. Condition of the Location: food debris and soil buildup on equipment.

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: Container of flour not labeled. Location: Back Kitchen.

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 immediately discard food items found out of approved cold holding temperatures. Observed PIC discard items found out of temperature. Instructed PIC to contact repair personnel to have coolers repaired. Observed PIC schedule an appointment for the repairs on the cold holding equipment and use ice for cold holding until repairs are made.

Observed food items in cold holding unit measuring above 41°F. Location: Prep top coolers on the far North end of the front Kitchen and far South end of the Kitchen. Food Items: Marinated raw shrimp 48F, cut cooked chicken 44F, Tuna 50F, Arugula 51F, Shredded cheese 44F, Shredded cheese 46F, Shredded cheese 45F, Dressing 44F, Cheese 44F, Sliced olives 45F.

Violation: Storage

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

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

Observed food stored improperly where it was exposed to contamination from splash, dust, or other contamination. Food Item: Container of sugar on the bottom shelf of the make table in the back kitchen with no lid. Pre-made salad in the undercounter cooler in the front kitchen, uncovered tuna in the undercounter cooler in the front kitchen, asiago shredded cheese in the walk-in cooler.

Violation: Designated Areas

- **Storage-Other Personal Care Items**

- 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. Observed a Starbucks drink in the dry storage room, and an energy drink in the walk-in cooler.

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: Front Kitchen and the back Kitchen.

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

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

Observed handwashing sink used for purposes other than handwashing. Location: Back kitchen. Manner: Food debris and scrubbing sponge located in the basin of the handwashing sink.

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: Front Kitchen area and food prep area. Activity: Observed food employee not wearing a beard restraint when preparing food.

Violation: Hands Clean & Properly Washed

• **When to Wash**

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

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

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 the floor in the walk-in cooler and floors under the gas stove in the back kitchen, and to clean and sanitize the floors.

Observed build up and debris on the floor in the walk-in cooler and the floors in the back kitchen underneath the table and gas stove located in the back kitchen.

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 equipment was not air dried and was wet stacked. Location: back kitchen on the storage rack. Equipment Type: Stainless steel bowls. Manner: wet stacked

JBS TECHNOLOGIES NM LLC - 3322 COLUMBIA DR NE - Approved

JBS TECHNOLOGIES NM LLC - 3322 COLUMBIA DR NE

Food Processing Establishment Cannabis Class C

Date: 08/21/2025 - #: RT-CANAPRO-005175-2025 - Inspection Result: Approved

JOYAS DEL FUTURO - 128 JACKSON ST NE

Food Establishment Class C

Date: 08/21/2025 - #: RT-FOODEST-008017-2025 - Inspection Result: Approved

Violation: Plumbing

- **Backflow Prevention, Air Gap**

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

Observed an inadequate air gap at The Three Compartment Sink.

Violation: Training Records

- **Certified Food Protection Manager**

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

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

- **Food Handler Cards**

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

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

Violation: Operations

- **Permit Posted**

- Instructed PIC that the permit to operate must be posted in a conspicuous place on the premises of the Food Establishment and made available for examination by the Enforcement Authority. Provided a copy of the valid permit for posting.

Observed that no food permit was posted at the facility.

LITTLE CAESARS 512 - 101 98TH ST NW, 100 - Approved

LITTLE CAESARS 512 - 101 98TH ST NW, 100

Food Establishment Class C

Date: 08/20/2025 - #: RT-FOODEST-070905-2025 - 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: front cash register area and back prep area Type of Equipment: Hand Washing Sink and Walk in Cooler Handle Condition of the equipment: Splash guard on hand washing sink hanging off the side of the hand washing sink and broken handle for the walk-in cooler

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 ceiling in the kitchen area and cooking area.

Lunch Lady 505 LLC - 2610 UTAH ST NE - Approved

Lunch Lady 505 LLC - 2610 UTAH ST NE

Food Establishment Class C

Date: 08/20/2025 - #: RT-FOODEST-073213-2025 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization.
Location: Three compartment sink
Concentration: Zero ppm
Temperature: 70°F

MAVERIK COUNTRY STORE #621 - 650 JUAN TABO BLVD NE

Retail Food Establishment Class 3

Date: 08/21/2025 - #: PT0155822 - Inspection Result: Approved

Violation: Training Records

• Certified Food Protection Manager

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

Observed that the food establishment does not have a certified food protection manager on staff or is unable to provide certificate for review at the time of inspection.

• Training Records

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

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

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

Observed build up and debris on the floor area under soda syrup shelving and on floor next to ice machine at the time of inspection.

MAVERIK COUNTRY STORE #621 - 650 JUAN TABO BLVD NE

Food Establishment Class C

Date: 08/21/2025 - #: CAC-Food-073718-2025 - Inspection Result: Approved

Facility has been upgraded from Conditional Approved Status to Approved Status due to correcting a priority violation on site. The following violation was corrected on site:

Time/Temperature Control for Safety Food, Hot Holding - Observed PIC immediately removed hot dogs and cheese bratwurst found out of hot holding temperatures and reheated them to 165°F. Reheated food items temped at 167°F.

MAVERIK COUNTRY STORE #621 - 650 JUAN TABO BLVD NE

Food Establishment Class C

Date: 08/21/2025 - #: PT0155821 - Inspection Result: Conditional Approved

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 PIC immediately reheat hot dogs and cheese bratwursts to 165°F during inspection. Violation corrected on site.

Observed time/temperature control for safety food not hot held at 135°F or above.

Food Items: hot dogs and cheese bratwursts

Food Temperature: 97°F on hot roller.

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 or is unable to provide certificate for review at the time of inspection.

• **Food Handler Cards**

- General 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.

• **Training Records**

- 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.

Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

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

Observed build up and debris on the floor area under soda syrup shelving and on floor next to ice machine at the time of inspection.

MCDONALDS 32613 - 150 98TH ST NW

Food Establishment Class C

Date: 08/18/2025 - #: PT0097614 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 25-49ppm must also be at a minimum temperature of 120F with a contact time of 10 seconds. PIC corrected violation by adding chlorine to the wiping cloth container of 50 ppm at 91 degrees f.

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Food contact surfaces on top of refrigerators and prep tables. dry liquid and debris build up.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location Front chlorine Sani bucket tested at 25 ppm. Temperature: 91

Violation: Poisonous and Toxic/Chemical Substances

• **Poisonous or Toxic Material Containers**

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food. Poisonous/Toxic Blue toxic substance in a spray bottle
Location: Stored on a coffee equipment table next to the coffee dispenser.

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: Front Area. by ice cream machines type of Equipment: Front Mini refrigerator. door gaskets damaged and in need of replacement.

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. all areas must be moved cleaned and sanitized on a regular basis.

Observed build up and debris on the Kitchen prep area floors under dispensing equipment , front storage counters, under food equipment, and behind rolling storage racks back storage.

Violation: Surface Not Clean

• **Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the build up of soil residues. The surface was located Kitchen cook and prep area and dining area under the fountain drink dispensers. The surface was made out of metal and synthetic coatings material The condition of the surface were soiled and sticky build up.. interior of refrigeration, and front dispensing areas at the time of inspection .

NEW MEXICO BEEF JERKY & CHICHARRONNE BURRITO EXPRESS - 1425 4TH ST NW

Food Establishment Class C

Date: 08/21/2025 - #: PT0155087 - Inspection Result: Approved

Violation: Training Records

• **Certified Food Protection Manager**

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

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

• **Food Handler Cards**

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

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

Violation: Operations

• **Permit Posted**

- Instructed PIC that the permit to operate must be posted in a conspicuous place on the premises of the Food Establishment and made available for examination by the Enforcement Authority. Provided a copy of the valid permit for posting.

Observed that no food permit was posted at the facility.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed back prep area and front cookline area in disrepair by having holes in walls and ceilings

PARADISE LIQUORS THE TAP - 311 98TH ST NW

Retail Food Establishment Class 4

Date: 08/18/2025 - #: PT0155534 - Inspection Result: Approved

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

Observed build up and debris on the on the floors under the cooler storage racks at the time of inspection.

PARADISE LIQUORS THE TAP - 311 98TH ST NW

Food Establishment Class B

Date: 08/18/2025 - #: PT0155533 - Inspection Result: Conditional Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 100ppm must also be at a minimum temperature of 55F. PIC corrected violation by by only Manual ware washing at the three compartment sink until technician can come out and repair dish washer sanitizer.

he effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for quaternary ammonium compound solution at a concentration range of allowed by the manufacturer must also be at a minimum temperature of 75F with a contact time of 30 seconds. PIC corrected violation by By adding quat sanitizer to the sink sanitizer tested at 200 ppm at 80 degrees f.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: [insert where sanitizer was tested concentration tested at 0 ppm. Temperature: 121

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: three compartment sink Concentration: concentration tested 0 ppm observed] Temperature: 81

Violation: Preventing Contamination From Hands

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

- Except when washing fruits and vegetables or ready-to-eat food that is being added as an ingredient to food that will be cooked to a temperature of at least 145 degrees. Handwashing with plain soap and water, as specified in the Food Code, may not be an adequate intervention to prevent the transmission of pathogenic microbes to ready-to-eat foods via bare hand contact. Cooking foods to the temperatures required in the Food Code will reduce the likelihood of survival of pathogens that might be transferred from an employees hands to the surface of the ready-to-eat foods. Instructed PIC that the food contacted by the employee with bare hands must not be used in the food operation and that employees must be retrained on bare hand contact procedures with ready-to-eat food.

Observed a food employee touching ready-to-eat food with bare hands. Location: Bar Fruit cutting area. observed employee slicing oranges with bare hand contact.

Violation: Operation and Maintenance

• Hand Drying Provision

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

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

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: Employee did not wash hands before slicing oranges

SMITHS FOOD AND DRUG CENTERS INC - 200 TRAMWAY BLVD SE

Retail Food Establishment Class 4

Date: 08/20/2025 - #: PT0043689 - Inspection Result: Approved

Violation: Hot & Cold Water Availability & Pressure

• Water Capacity-Quantity and Availability

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

PIC was instructed to immediately cease operations due to lack of hot water in department. Observed maintenance was on site remediating lack of hot water issue by turning hot water heater back on.

Observed hot water was restored to facility. Hot water temped at 110°F at hand washing sinks and 120°F at three compartment sink. Instructed PIC that department can re-open.

Observed facility with insufficient hot water. Location: meat and seafood dept/area. Manner: Observed PIC and facility's maintenance personnel state that repairs were made to the recirculating system requiring hot water heater to be turned off for repairs. Unfortunately, after repairs were completed, hot water heater was not turned back on.

SMITHS FOOD AND DRUG CENTERS INC - 200 TRAMWAY BLVD SE

Retail Food Establishment Class 5

Date: 08/20/2025 - #: PT0043688 - Inspection Result: Approved

Violation: Hot & Cold Water Availability & Pressure

• Water Capacity-Quantity and Availability

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

Due to observing employees packaging sandwiches and preparing fried chicken at the time of my arrival, PIC was instructed to immediately cease operations due to lack of hot water in department. Observed maintenance was on site remediating lack of hot water issue by turning hot water heater back on.

Observed hot water was restored to facility. Hot water temped at 110°F at hand washing sinks and 120°F at three compartment sink. Instructed PIC that department can re-open.

Observed facility with insufficient hot water. Location: Deli area. Manner: Observed PIC and facility's maintenance personnel state that repairs were made to the recirculating system requiring hot water heater to be turned off for repairs. Unfortunately, after repairs were completed, hot water heater was not turned back on.

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. Instructed maintenance personnel to have repairs conducted on hand washing sink. PIC or maintenance personnel must provide updates to CHPD inspector for verification of repairs.

Observed hand washing sink is not maintained in good repair or is not repaired by law. Observed hand washing sink near deli slicing area found in disrepair by observing it to be slow draining and having a leak in the drain pipe at the time of inspection.

Violation: Operation and Maintenance

• Hand Drying Provision

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

Observed no approved method of hand drying at handwashing sink(s). Observed paper towel dispenser was not filled or operational at the time of inspection. Location: Handwashing sink closest to deli slicing area.

SMITHS FOOD AND DRUG CENTERS INC - 200 TRAMWAY BLVD SE

Retail Food Establishment Class 5

Date: 08/20/2025 - #: PT0043685 - Inspection Result: Approved

Violation: Sewage and Waste Water

• **Conveying Sewage**

- Liquid food wastes and rainwater can provide a source of bacterial contamination and support populations of pests. Proper storage and disposal of wastes and drainage of rainwater eliminate these conditions. Instructed PIC to ensure that condensate and other non-sewage liquids and rainwater drain from the point of discharge to the point of disposal. Upon inquiring with maintenance personnel, they stated that the drainage system for the refrigeration system was clogged causing the drainage to leak through the ceiling. Instructed food preparation/cake decorating area to cease all operations until repairs are completed and affected area has been cleaned and disinfected. PIC must contact CHPD for re-inspection prior to resuming operations in affected area.

Observed liquid wastes draining into several buckets on the floor from the ceiling above cake decorating area at the time of inspection.

Violation: Hot & Cold Water Availability & Pressure

• **Water Capacity-Quantity and Availability**

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

Due to observing employees packaging baked goods and conducting cake decoration activities at the time of my arrival, PIC was instructed to immediately cease operations due to lack of hot water in department. Observed maintenance was on site remediating lack of hot water issue by turning hot water heater back on.

Observed hot water was restored to facility. Hot water temped at 110°F at hand washing sinks and 120°F at three compartment sink. Instructed PIC that department can re-open.

Observed facility with insufficient hot water. Location: Bakery area. Manner: Observed PIC and facility's maintenance personnel state that repairs were made to the recirculating system requiring hot water heater to be turned off for repairs. Unfortunately, after repairs were completed, hot water heater was not turned back on.

Violation: Operation and Maintenance

• **Hand Drying Provision**

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

Observed no approved method of hand drying at handwashing sink(s). Location: front area hand washing sink in bakery area.

STRIPES BURRITO LLC - 801 JUAN TABO BLVD NE - Approved

STRIPES BURRITO LLC - 801 JUAN TABO BLVD NE

Food Establishment Class C

Date: 08/20/2025 - #: PT0158741 - Inspection Result: Approved

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. Observed PIC dispose of Carne during inspection. Violation corrected on site.

Observed time/temperature control for safety food not hot held at 135°F or above.

Food Item: Pan of Carne

Food Temperature: 118°F

Location: in Steam Table

Violation: Time as Public Health Control

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

- Instructed PIC that food must be labeled indicating when the food was removed from temperature control or indication of the maximum holding time. Reminded that the time must be appropriately indicated as this is the sole method being utilized for the protection and safety of the food.

Observed no marking or identification signifying when the food was removed from temperature control or indication of the maximum holding time. Location: On Prep Table next to Fryer. Type of Food: Papitas

Violation: Cold Holding

• Cold Holding Capacities-Equipment

- The ability of equipment to maintain time/temperature control for safety foods at Code-required temperatures is critical to food safety. Improper holding and cooking temperatures continue to be major contributing factors to foodborne illness. Therefore, it is very important to have adequate cold holding equipment with enough capacity to meet the demands of the operation. Instructed PIC to make repairs necessary to have adequate cold holding equipment or acquire sufficient equipment to do so. Reach in freezer cannot be used for food storage until it is able to maintain approved cold holding temperatures. PIC must contact CHPD inspector with updates and provide copy of completed work invoice/work order.

Observed insufficient cold holding equipment to properly hold food cold. Location: Reach in freezer next to fryers. Condition: Observed reach in freezer temping at 54°F with Frozen bags of French Fries, then after 10 minutes at 68°F without bags of french fries.

Subway - 8000 ACADEMY BLVD NE - Approved

Subway - 8000 ACADEMY BLVD NE

Food Establishment Class C

Date: 08/19/2025 - #: RT-FOODEST-072977-2025 - Inspection Result: Approved

Violation: Training Records

• Certified Food Protection Manager

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

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

• 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.

Sun East Ocean - 3601 CARLISLE BLVD NE - Approved

Sun East Ocean - 3601 CARLISLE BLVD NE

Food Establishment Class C

Date: 08/19/2025 - #: CAC-Food-072704-2025 - Inspection Result: Approved

Facility has been upgraded to Approved status following submission of photographic evidence of corrected violations to the Environmental Health Department.

1b. Heating, Ventilation, Air Conditioning System Vents. PIC sent pictures of cleaned vents.

7d. Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch. Violation has been corrected by PIC cleaning and sanitizing the ice maker & knives.

24b. Controlling Pests, If Present: Treatment. Violation was corrected by PIC removing snap traps from the facility.

24c. Outer Openings, protected: Violation was corrected by PIC installing a new door sweep, so it is sealed and protected from entry of insects and rodents.

31a. Cleaning, Frequency and Restrictions. PIC removed buildup on the floors of the kitchen and under the cookline.

31c. System Maintained in Good Repair/Plumbing. Violation was corrected by PIC replacing the leaky faucet with a new faucet.

32d. Food Storage-Preventing Contamination from the Premises. PIC organized the walk-in cooler to separate the eggs from vegetables and store meats on the bottom. Violation was corrected by PIC covering all food items.

Sushi Avenue NM, LLC-PT0161700 - 200 Tramway BLVD SE - Approved

Sushi Avenue NM, LLC-PT0161700 - 200 Tramway BLVD SE

Retail Food Establishment Class 6

Date: 08/20/2025 - #: RT-RET-004726-2025 - Inspection Result: Approved

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. Instructed PIC to discard 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: Tuna Location: sushi area. Condition: half frozen Method: observed packaged tuna in a container with standing water, stored in the basin of three compartment sink.

Violation: Hot & Cold Water Availability & Pressure

• Water Capacity-Quantity and Availability

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

Due to observing employees packaging sushi portions at the time of my arrival, PIC was instructed to immediately cease operations due to lack of hot water in department. Observed maintenance was on site remediating lack of hot water issue by turning hot water heater back on.

Observed hot water was restored to facility. Hot water temped at 110°F at hand washing sinks and 120°F at three compartment sink. Instructed PIC that department can re-open.

Observed facility with insufficient hot water. Location: Sushi area. Manner: Observed PIC and facility's maintenance personnel state that repairs were made to the recirculating system requiring hot water heater to be turned off for repairs. Unfortunately, after repairs were completed, hot water heater was not turned back on.

THE DIRTY BOURBON DANCE HALL AND SALOON - 9800 MONTGOMERY BLVD

Food Establishment Class B

Date: 08/21/2025 - #: PT0158618 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: beverage gun dispenser holder. Location: Bar top. Condition of the Location: Observed debris and build up in the holder 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.

THE DIRTY BOURBON DANCE HALL AND SALOON - 9800 MONTGOMERY BLVD

Food Establishment Class B

Date: 08/21/2025 - #: PT0158617 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: beverage gun dispenser holder. Location: Bar top. Condition of the Location: Observed debris and build up in the holder 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.

THE MELTING POT - 2201 UPTOWN LOOP RD NE, #1A

Food Establishment Class B

Date: 08/21/2025 - #: PT0118237 - Inspection Result: Unsatisfactory Re-Inspection required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 50-99ppm must also be at a minimum temperature of 75F with a contact time of 7 seconds. PIC did not correct violation

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization.

Location: Bar area ware wash machine

Concentration: Zero ppm

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

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

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

Location: Bar area

Condition of the Location: Black slimy mold like substance

Violation: Plumbing

• System Maintained in Good Repair, Repaired According to Law

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

Observed floor drain in bar area is not maintained in good repair or is not repaired by law. Observed floor drain in bar area found in disrepair by missing strainer.

• System Maintained in Good Repair

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

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

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drain located under ware wash machine in bar area.

Violation: Cold Holding

• Cold Holding Capacities-Equipment

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

Observed insufficient cold holding equipment to properly hold food cold.

Location: Under counter cooler bar area

Condition: Unit temperature measured at 55°F

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: Bar area

Manner: Discarding consumer drinks

THE MELTING POT - 2201 UPTOWN LOOP RD NE, #1A

Food Establishment Class C

Date: 08/21/2025 - #: CAC-Food-074138-2025 - Inspection Result: Conditional Approved

Inspection resulted in a Closure. Facility was not closed at the time of inspection due PIC correcting three Priority Violations on site.

Violations corrected:

1. Time/Temperature Control for Safety Food, Cold Holding
2. Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness
3. Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch

THE MELTING POT - 2201 UPTOWN LOOP RD NE, #1A

Food Establishment Class C

Date: 08/21/2025 - #: PT0118236 - Inspection Result: Closure Re-Inspection Required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Location: Wiping cloth container and three compartment sink

Concentration: Zero PPM

Violation corrected on site

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

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

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

Location: Kitchen area

Condition of the Location: Both units had black slimy mold like substance

Violation corrected on site

Violation: Plumbing

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

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

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

• **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 soda dispensing unit.

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: Vegetable oil in plastic squeeze condiment bottle

Location: Shelf located above food prep table

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

Food Items: Chopped green chile 45°F, Bacon Jam 46°F

Violation corrected on site

Violation: Lighting

• Light Bulbs, Protective Shielding

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

Observed inadequate amount of lighting.

Location: Upright cooler

Manner: Light bulb burned out

Violation: Hands Clean & Properly Washed

• When to Wash

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

Observed food employee not wash hands when required.

Condition: Switching tasks and donning new gloves

Tulipani Park Square, Ilc - 6511 AMERICAS PKWY NE - Approved

Tulipani Park Square, Ilc - 6511 AMERICAS PKWY NE

Food Establishment Class C

Date: 08/21/2025 - #: CAC-Food-073962-2025 - Inspection Result: Approved

The facility is being upgraded from a conditional to an approved status due to PIC correcting two priority violations and one priority foundation violation.

Violations corrected

1. Time/Temperature Control for Safety Food, Cold Holding

2. Separation-Storage

3. Operation and Maintenance

Tulipani Park Square, llc - 6511 AMERICAS PKWY NE

Food Establishment Class C

Date: 08/21/2025 - #: RT-FOODEST-051936-2025 - Inspection Result: Conditional Approved

Violation: Poisonous and Toxic/Chemical Substances

• Separation-Storage

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food. Poisonous/Toxic Substance: WD40 Location: Storage shelf next to Olive Oil.

Violation corrected onsite by PIC, relocating the Olive Oil.

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: 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 Food Items: minced garlic Temperature: 45.

Violation corrected onsite by PIC discarding out of temperature food item.

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: At the handwashing sink Manner: Storing soiled wiping cloth.

Violation corrected onsite.

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: [insert what the employee was doing while violation was preparing open food for consumption Inappropriate Jewelry Observed: Watch.

Violation: Consumer Advisories

• Allergen Warning, Unpackaged Food

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

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

VAMOS CON GLORIA - 616 LOMAS BLVD NW, B

Food Establishment Class C

Date: 08/19/2025 - #: PT0159461 - Inspection Result: Conditional Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location Wiping cloth container. Concentration: tested at 25 ppm at a temperature of 139 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: Prep top coolers. Observed several units of red and green salsa with no date as to when they were prepared or when they expire

Violation: Cooling

• Cooling Methods

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

Observed TCS food items cooling in a method that does not facilitate the necessary rate of heat transfer to cool the food in an appropriate time frame. Location On a cart on a bowl of ice Food Items: Green Salsa. were improperly cooling With no time stamp as to when the green salsa started cooling.

Violation: Training Records

• Certified Food Protection Manager

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

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

• Food Handler Cards

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

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

Violation: Consumer Advisories

• Allergen Warning, Unpackaged Food

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

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

VIVS SWEET SHOP - 1425 4TH ST NW

Food Establishment Class C

Date: 08/21/2025 - #: PT0158046 - Inspection Result: Approved

Violation: Training Records

• **Certified Food Protection Manager**

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

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

• **Food Handler Cards**

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

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

Violation: Operations

• **Permit Posted**

- Instructed PIC that the permit to operate must be posted in a conspicuous place on the premises of the Food Establishment and made available for examination by the Enforcement Authority. Provided a copy of the valid permit for posting.

Observed that no food permit was posted at the facility.

WENDYS - 2203 WYOMING BLVD NE**Food Establishment Class C****Date: 08/19/2025 - #: RT-FOODEST-072220-2025 - Inspection Result: Approved****Violation: Training Records****• Food Handler Cards**

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

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

WENDYS - 2203 WYOMING BLVD NE**Food Establishment Class C****Date: 08/18/2025 - #: CAC-Food-072227-2025 - Inspection Result: Unsatisfactory Re-Inspection required**

Facility is being upgraded to an Unsatisfactory status from a Closure due to PIC correcting two Priority violations. Facility will remain in an Unsatisfactory status until all noted violations are corrected or repaired. CHPD inspector is requiring PIC send photo documentation to email provided on inspection report. PIC must call for re-inspection.

Violations corrected:

1. Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition
2. System Maintained in Good Repair, Repaired According to Law

WENDYS - 2203 WYOMING BLVD NE**Food Establishment Class C****Date: 08/18/2025 - #: RT-FOODEST-000846-2025 - Inspection Result: Closure Re-Inspection Required****Violation: Knowledgeable****• Knowledgeable Person In Charge**

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

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

Knowledge Tested: PIC did know what type of sanitizer is being utilized in the facility.

Violation: Plumbing**• System Maintained in Good Repair, Repaired According to Law**

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

Observed floor drain near soda dispensing machine is not maintained in good repair or is not repaired by law. Observed floor drain near soda dispensing machine found in disrepair by missing strainer and substantial trash build up.

• **Backflow Prevention, Air Gap**

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

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

Violation: Training Records

• **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: Ventilation and Hood Systems

• **Ventilation Hood Systems, Drip Prevention and Adequacy**

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

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

Location: Hood vent located in front of house

Equipment: Fryers

• **Heating, Ventilation, Air Conditioning System Vents**

- Heating, ventilating, and air conditioning systems shall be designed, installed, and maintained so that make-up air intake and exhaust vents do not cause contamination of food, contact surfaces, equipment, or utensils.

Observed heating and air conditioning system vents not properly designed and located to be easily cleanable.

Location: Food prep area, ware wash station and dry food storage area

Manner: Dirty with extreme dust build up

Violation: Storage

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

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

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

Location: Walk in freezer

Food Item: Frozen chicken patties

Condition: Uncovered

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 sink near frosty machine

Manner: Storing black scrub pad

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 ready to eat food items (hamburgers, chicken nuggets and French fries.)

Inappropriate Jewelry Observed: Bracelets and wrist watches

• **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: Near flat top griddle and fryers

Activity: Handling ready to eat 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 tasks

Violation: Surface Not Clean

• **Nonfood Contact Surfaces - Cleaning Frequency**

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

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

The surface was located near cooking equipment and behind cooking equipment

The surface was made out of stainless steel and metal gas lines

The condition of the surface was dirty with extreme grease and food debris

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Location: Near back storage room

Condition of the Location: Black and orange slimy 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: Walk in freezer

Food Items: Toast in plastic food container

Expiration Dates: No dates