



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

Summary Table
Consumer Health Protection Inspections Performed
8/2/2025-8/8/2025
Report Amended on **8/9/2025** for clerical errors

ADVANCE FRESH CONCEPTS FRANCHISE CORPORATION (AFC) - 8100 VENTURA ST NE

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0153952	8/7/2025	Open	Approved	PT0153952	Routine Food Establishment Inspection	Approved	1

ALBUQ PRESS CLUB - 201 HIGHLAND PARK CIR SE

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0043554	8/6/2025	Open	Approved	RT-FOODEST-068483-2025	Corrective Action Compliance	Approved	2
PT0043554	8/6/2025	Open	Approved	PT0043554	Routine Food Establishment Inspection	Unsatisfactory Re-Inspection Required	2

STARBUCKS COFFEE 13413 - 3410 NM 528 NW

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0091109	8/04/2025	Open	Approved	PT0091109	Routine Food Establishment Inspection	Approved	4

BURGERS N MORE - 5500 CENTRAL AVE SW

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0149729	8/4/2025	Open	Conditional Approved	PT0149729	Routine Retail Food Establishment Inspection	Conditional Approved	5

Burque Licks, LLC - 4207 LOMAS BLVD NE

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
FOODEST-2025-005792	8/8/2025	Open	Approved	RT-FOODEST-068480-2025	Routine Food Establishment Inspection	Approved	7
FOODEST-2025-005792	8/6/2025	Open	Approved	RT-FOODEST-068473-2025	Routine Food Establishment Inspection	Unsatisfactory Re-Inspection Required	7
CHIPOTLE MEXICAN GRILL 1919 - 3400 NM 528 HWY NW, B							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0125987	8/7/2025	Open	Approved	PT0125987	Routine Food Establishment Inspection	Approved	12
CORONADO CHILDRENS CENTER - 7106 MENAUL BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0054748	8/7/2025	Open	Approved	PT0054748	Routine Retail Establishment Inspection	Approved	13
DAIRY QUEEN 8 - 4104 LOUISIANA BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0044349	8/7/2025	Open	Approved	CAC-Food-068778-2025	Corrective Action Compliance	Approved	14
PT0044655	8/7/2025	Open	Approved	PT0044655	Routine Food Establishment Inspection	Closure Re-Inspection Required	14
DALLAS CORNER STORE - 7720 CENTRAL AVE SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0153167	8/8/2025	Open	Approved	PT0153167	Routine Food Establishment Inspection	Approved	18
DIGITAL ARTS AND TECHNOLOGY ACADEMY - 1011 LAMBERTON PL NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0049787	8/7/2025	Open	Approved	PT0049787	Routine Food Establishment Inspection	Approved	20
EVEREST MANUFACTURING - 6025 CORONADO AVE NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0158696	8/7/2025	Open	Approved	RT-CANAPRO-005190-2025	Routine Cannabis Processor Inspection	Approved	20
FLYING STAR 2 - 4501 JUAN TABO BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #

PT0044798	8/4/2025	Open	Approved	RT-FOODEST-067334-2025	Corrective Action Compliance	Approved	20
PT0044798	8/4/2025	Open	Approved	PT0044798	Routine Food Establishment Inspection	Closure Re-Inspection Required	21
FRANKS FAMOUS CHICKEN AND WAFFLES LLC - 400 WASHINGTON ST SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0154925	8/5/2025	Open	Conditional Approved	PT0154925	Routine Food Establishment Inspection	Conditional Approved	27
GARCIA ENTERPRISES INC - 4917 4TH ST NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0044839	8/4/2025	Open	Approved	CAC-Food-067135-2025	Corrective Action Compliance	Approved	29
PT0044839	8/4/2025	Open	Approved	PT0044839	Routine Food Establishment Inspection	Conditional Approved	30
JML Enterprises - 6565 Americas Pkwy NE Station 8, 100							
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FOODEST-2025-00556	8/8/2025	Open	Approved	CAC-Food-069387-2025	Corrective Action Compliance	Approved	33
FOODEST-2025-00556	8/8/2025	Open	Approved	RT-FOODEST-047860-2025	Routine Food Establishment Inspection	Unsatisfactory Re-Inspection Required	34
JOLLY MAN FOODS LLC DBA MIMIS CAFE - 4316 THE 25 WAY NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0157354	8/4/2025	Open	Approved	PT0157354	Routine Food Establishment Inspection	Approved	35
KFC - 5410 4TH ST NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0043361	8/4/2025	Open	Approved	PT0043361	Routine Food Establishment Inspection	Approved	38
LA KATRINA ICE CREAM SHOP LLC - 521 CENTRAL AVE NW, I							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0156684	8/8/2025	Open	Approved	RT-FOODEST-069338-2025	Corrective Action Compliance	Approved	40
PT0156684	8/8/2025	Open	Approved	PT0156684	Routine Food Establishment Inspection	Closure Re-Inspection Required	40
MEDIA ARTS COLLABORATIVE CHARTER SC - 4401 CENTRAL AVE NE							

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0098280	8/6/2025	Open	Approved	RT-FOODEST-003968-2025	Routine Food Establishment Inspection	Approved	43
NAPOLI COFFEE - 3035 MENAUL BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0139051	8/07/2025	Open	Approved	PT0139051	Routine Food Establishment Inspection	Approved	44
PANGAEA CINEMA LLC DBA GUILD CINEMA - 3405 CENTRAL AVE NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0045426	8/6/2025	Open	Approved	PT0045426	Routine Food Establishment Inspection	Approved	45
Perico's - 2810 COORS BLVD NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0044964	8/8/2025	Open	Approved	CAC-Food-069104-2025	Corrective Action Compliance	Approved	46
PT0044964	8/6/2025	Open	Approved	PT0044964	Routine Food Establishment Inspection	Closure Re-Inspection Required	47
RUMOR PIZZA LLC - 724 MOUNTAIN RD NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0156753	8/7/2025	Open	Approved	PT0156753	Routine Food Establishment Inspection	Approved	51
SMITHS FUEL CENTER 443 - 320 Yale Blvd SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0118050	8/8/2025	Open	Approved	PT0118050	Routine Food Establishment Inspection	Approved	52
SONIC DRIVE IN OF ALBQ 1 - 531 BRIDGE BLVD SW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0044139	8/8/2025	Open	Approved	CAC-Food-069228-2025	Corrective Action Compliance	Unsatisfactory Re-Inspection Required	52
PT0044139	8/6/2025	Open	Approved	PT0044139	Routine Food Establishment Inspection	Closure Re-Inspection Required	53
STACKERS BURGER COMPANY - 505 CENTRAL AVE NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0159692	8/5/2025	Open	Approved	CAC-Food-067811-2025	Corrective Action Compliance	Approved	56

PT0159692	8/5/2025	Open	Approved	PT0159692	Routine Food Establishment Inspection	Unsatisfactory Re-Inspection Required	56
Sun East Ocean - 3601 CARLISLE BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0156368	8/8/2025	Open	Unsatisfactory Re-Inspection Required	CAC-Food-069240-2025	Corrective Action Compliance	Unsatisfactory Re-Inspection Required	60
PT0156368	8/6/2025	Open	Unsatisfactory Re-Inspection Required	PT0156368	Routine Food Establishment Inspection	Closure Re-Inspection Required	61
SUNSHINE MARKET AND GROCERY - 534 LOUISIANA BLVD SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0157424	8/4/2025	Open	Approved	PT0157424	Routine Food Establishment Inspection	Approved	68
Talin Enterprises Inc - 88 LOUISIANA BLVD SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0061219	8/6/2025	Open	Approved	CAC-Food-068535-2025	Corrective Action Compliance	Approved	69
PT0061219	8/6/2025	Open	Approved	PT0061219	Routine Food Establishment Inspection	Conditional Approved	69
PT0061218	8/6/2025	Open	Approved	CAC-Food-068528-2025	Corrective Action Compliance	Approved	71
PT0061218	8/6/2025	Open	Approved	PT0061218	Routine Food Establishment Inspection	Conditional Approved	72
PT0061220	8/6/2025	Open	Approved	CAC-Food-068528-2025	Corrective Action Compliance	Approved	74
PT0061220	8/6/2025	Open	Approved	PT0061220	Routine Food Establishment Inspection	Conditional Approved	74
THAI KITCHEN - 10701 COORS RD NW, 23							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0135440	8/4/2025	Open	Conditional Approved	RT-FOODEST-067144-2025	Corrective Action Compliance	Conditional Approved	76
PT0135440	8/4/2025	Open	Conditional Approved	PT0135440	Routine Food Establishment Inspection	Closure Re-Inspection Required	76
THE SHOP/NIGHTSHIFT - 2933 MONTE VISTA BLVD NE							

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0152985	8/6/2025	Open	Approved	PT0152985	Routine Food Establishment Inspection	Approved	79
THE WHOLE ENCHILADA - 10701 CORRALES RD NW, 25							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0156292	8/5/2025	Open	Conditional Approved	RT-FOODEST-067716-2025	Corrective Action Compliance	Conditional Approved	81
PT0156292	8/5/2025	Open	Conditional Approved	PT0156292	Routine Food Establishment Inspection	Closure Re-Inspection Required	82

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

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

APPROVED

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

CONDITIONAL APPROVED

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

UNSATISFACTORY

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

CLOSED

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



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**Consumer Health Protection Inspections Performed
8/2/2025-8/8/2025
Report Amended on 8/9/2025 for clerical errors**

ADVANCE FRESH CONCEPTS FRANCHISE CORPORATION (AFC) - AFC @ ALBERTSONS #924 - 8100 VENTURA ST NE - Current Status: Approved

**ADVANCE FRESH CONCEPTS FRANCHISE CORPORATION (AFC) - 8100 VENTURA ST NE
Retail Food Establishment Class 6 - AFC @ ALBERTSONS #924
Inspection Date: 8/7/2025 Inspection #: PT0153952 Inspection Result: Approved**

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located Undercounter Freezer The surface was made out of stainless steel The condition of the surface was Ice buildup.

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Food prep area Activity: Actively working with open food

ALBUQ PRESS CLUB - ALBUQ PRESS CLUB - 201 HIGHLAND PARK CIR SE - Current Status: Approved

ALBUQ PRESS CLUB - 201 HIGHLAND PARK CIR SE

Food Establishment Class B - ALBUQ PRESS CLUB

Inspection Date: 8/6/2025 Inspection #: RT-FOODEST-068483-2025 Inspection Result: Approved

- Facility was able to correct violations on site during inspection changing the status from Unsatisfactory Re-Inspection required to Approved. Red Unsatisfactory Sticker was not placed.
- These violations include:
 - Using a Handwashing Sink-Operation and Maintenance
 - Handwashing Cleanser, Availability
 - Hand Drying Provision
 - Sanitizers, Criteria-Chemicals

ALBUQ PRESS CLUB - 201 HIGHLAND PARK CIR SE

Food Establishment Class B - ALBUQ PRESS CLUB

Inspection Date: 8/6/2025 Inspection #: PT0043554 Inspection Result: Unsatisfactory Re-Inspection

Violation: Designated Areas

- Designation-Dressing Areas and Lockers

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

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

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 washing sink behind bar Manner: Sink basin with red sanitizer bucket and chemical spray bottles stored in and around sink basin.

- 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 behind bar.

- Hand Drying Provision

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

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

Violation: Testing Devices

- Sanitizing Solutions, Testing Devices

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

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

Violation: Records

- 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: Prepared mint and whipped cream Activity of the Food: Stored

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

Observed no quaternary ammonium compound solution utilized to adequately achieve sanitization. Location: Behind bar Concentration: 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 equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine Location: In bar area Condition of the Location: Substantial debris build up

STARBUCKS COFFEE 13413 - STARBUCKS COFFEE - 3410 NM 528 NW - Current Status: Approved

STARBUCKS COFFEE 13413 - 3410 NM 528 NW

Food Establishment Class C - STARBUCKS COFFEE

Inspection Date: 8/4/2025 Inspection #: PT0091109 Inspection Result: Approved

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Food prep areas Activity: preparing sandwiches, coffees, etc.

BURGERS N MORE - 5500 CENTRAL AVE SW

Food Establishment Class C - JULIANS BURGERS AND MORE

Inspection Date: 8/4/2025 Inspection #: PT0149729 Inspection Result: Conditional Approved

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

- Poisonous or toxic materials shall be stored and displayed for retail so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by (A) 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 food must not be used or distributed.

Observed poisonous or toxic substances offered for sale at retail stored improperly in a manner that caused the contamination of single-service and single-use articles. Single-service and single-use articles: stored on a food contact surface. Material: Cleaning agent. Location: prep table Contamination was stored touching food contact surfaces and touching single surface articles.

Violation: Outdoor Surface Areas

- Surface Characteristics-Outdoor Areas

- The requirements concerning surface characteristics of outdoor areas are intended to facilitate maintenance and minimize the accumulation of dust and mud on walking and driving areas to prevent the attracting, harboring, or breeding of insects, rodents, and other pests where refuse, recyclables, or returnable are stored. Instructed PIC that the area identified must be resurfaced with concrete, asphalt, gravel, or other material that will minimize dusty or muddy conditions. floors must be cleaned and degreased on a regular basis to maintain exterior walkways.

Observed that the outdoor surface for refuse and recyclables was not made of nonabsorbent material. The surface was located receiving door area. The surface was made out of Concrete The condition of the surface had excessive grease and soil build up.

Violation: Hot & Cold Water Availability & Pressure

- Water Capacity-Quantity and Availability

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

Observed facility with insufficient hot water. Location: Front hand wash station. insufficient hot water] Manner: Temperature only reached 81 degrees f.

Violation: Pest Control

- Controlling Pests, Inspection/Harborage

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

Observed pests in the facility with no control methods in place. Location: two dead American roaches under the dining area fountain drink dispenser.

Violation: Physical Facilities

- Exterior Walls and Roofs, Protective Barrier

- The presence of insects and rodents is minimized by protecting outer openings to the food establishment. Outer openings of a food establishment shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls and ceilings. Instructed PIC to repair the holes/gaps identified to prevent entrance of pests.

Observed holes or other gaps in the structure of the facility. Location: Southwest side corner of wall damaged also exterior vent also in same area vent was pried open.

- 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. damaged door gaskets and door sweep

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type Ice machine. Location Kitchen prep area. Interior ceiling of the ice machine with a brown like soil residue on the ceiling and ice guard.

observed can opener. Kitchen prep area with dry liquid buildup on the blade and base of the can opener.

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

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 25-49ppm must also be at a minimum temperature of 120F with a contact time of 10 seconds. PIC corrected violation by Remaking Sani Bucket to 100 ppm chlorine. at 80 degrees.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Front end Sani bucket. tested at 0 ppm Temperature: tested at 77 degrees f.

Burque Licks, LLC - Burque Licks - 4207 LOMAS BLVD NE - Current Status: Approved

Burque Licks, LLC - 4207 LOMAS BLVD NE

Food Establishment Class C - Burque Licks

Inspection Date: 8/8/2025 Inspection #: RT-FOODEST-068480-2025 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 back prep areas in disrepair by holes in walls and ceiling where cones are prepped

Burque Licks, LLC - 4207 LOMAS BLVD NE

Food Establishment Class C - Burque Licks

Inspection Date: 8/6/2025 Inspection #: RT-FOODEST-068473-2025 Inspection Result: Unsatisfactory Re-Inspection

Violation: Designated Areas

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

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

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

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

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: Containers of Oreo cookies and Chocolate powder Location: back prep area

Violation: Hands Clean & Properly Washed

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

Observed food employee washing hands incorrectly. Location: front food preparation area Manner: ice cream on employee's hands was observed when inspector asked manager to tell the employee to wash hands the employee proceeded to put hands under water for a couple seconds and then dry hands. Employee did not use soap and did not wash hands long enough to kill bacterial growth or to prevent cross contamination from occurring from hands to food.

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: back prep area Manner: towels be stored inside basin and on the side of the handwashing sink basin.

Violation: Operations

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 food serving area Activity: multiple employees with no hair restraints

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 debris build up on walls next to both hand washing sinks.

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 areas in disrepair by holes in walls and ceiling where cones are prepped

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 employee's 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: front serving area Activity: bare hands knuckles and fingers touching ice cream when scooping ice cream Food Contacted: ice cream

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 what the five food borne illnesses were and all three managers did not know answer shigella, norovirus, hepatitis A, Salmonella, e coli

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 cream freezers Location: front service areas
Condition of the Location: fingerprints, debris build up on the interior and exterior of ice cream freezers

no sanitation buckets made at the time of the inspection

instructed pic to always have sanitation made before conducting food preparation

CHIPOTLE MEXICAN GRILL 1919 - CHIPOTLE MEXICAN GRILL - 3400 NM 528 HWY NW, B - Current Status: Approved

CHIPOTLE MEXICAN GRILL 1919 - 3400 NM 528 HWY NW, B

Food Establishment Class C - CHIPOTLE MEXICAN GRILL

Inspection Date: 8/7/2025 Inspection #: PT0125987 Inspection Result: Approved

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: Grill hood Manner: Lightbulb burnt out.

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: Dishwashing area Equipment Type: Stainless steel mixing bowl Manner: Wet stacked.

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 Rice cooker and Blue fan The surface was made out of ceramic and plastic The condition of the surface was grease and dust debris buildup

Violation: Personal Cleanliness

- Prohibition-Jewelry

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

Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: Actively cooking and preparing open food
Inappropriate Jewelry Observed: Wrist jewelry.

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Kitchen area Activity: Actively preparing open food.

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: Undercounter cooler Food Items: Fajita Mix Temperature: 49*

CORONADO CHILDRENS CENTER - CORONADO CHILDRENS CENTER - 7106 MENAUL BLVD NE - Current Status: Approved

CORONADO CHILDRENS CENTER - 7106 MENAUL BLVD NE

Food Establishment Class C - CORONADO CHILDRENS CENTER

Inspection Date: 8/7/2025 Inspection #: PT0054748 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: 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: Fruit Salad metal can

Location: Storage shelf

Condition: Dented

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 remaking chlorine sanitizer solution.

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

Location: Spray bottle under three compartment sink

Concentration: Zero ppm

Temperature: 75

DAIRY QUEEN 8 - DAIRY QUEEN #8 - 4104 LOUISIANA BLVD NE - Current Status: Approved

DAIRY QUEEN 8 - 4104 LOUISIANA BLVD NE

Food Establishment Class C - DAIRY QUEEN #8

Inspection Date: 8/7/2025 Inspection #: CAC-Food-068778-2025 Inspection Result: Approved

- Facility was able to correct violations on site during inspection changing the status from Closure Re-Inspection required to Approved. Orange Closure Sticker was not placed.
- These violations include:
 1. Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch
 2. Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition
 3. Separation-Storage
 4. System Maintained in Good Repair, Repaired According to Law
 5. Sanitizing Solutions, Testing Devices

DAIRY QUEEN 8 - 4104 LOUISIANA BLVD NE

Food Establishment Class C - DAIRY QUEEN #8

Inspection Date: 8/7/2025 Inspection #: PT0044349 Inspection Result: Closure Re-Inspection Required

Violation: Poisonous and Toxic/Chemical Substances

- Separation-Storage

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

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

Poisonous/Toxic Substance: Spray bottle of degreaser next to condiment bottle of vegetable oil.

Location: Storage shelf next to flat tip griddle

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: Donning new gloves and 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 inside prep top cooler. The surface was made out of stainless steel. The condition of the surface had substantial food debris build up.

Violation: Personal Cleanliness

- Prohibition-Jewelry

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

Observed employee wearing unapproved jewelry while preparing food.

Food Preparation Activity: Preparing drinks and ice cream

Inappropriate Jewelry Observed: wrist watch and bracelets

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints.

Location: Cook line

Activity: Preparing food

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drain near drive up window.

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

Violation corrected on site

Violation: Testing Devices

- Sanitizing Solutions, Testing Devices

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

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

Violation corrected on site.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Location: Prep table located near walk in cooler

Condition of the Location: Soiled with food debris

Violation corrected on site.

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: White gravy and pineapple chunks

Expiration Dates: No dates available

Violation corrected on site.

DALLAS CORNER STORE - DALLAS CORNER STORE - 7720 CENTRAL AVE SE - Current Status: Approved

DALLAS CORNER STORE - 7720 CENTRAL AVE SE

Retail Food Establishment Class 4 - DALLAS CORNER STORE

Inspection Date: 8/8/2025 Inspection #: PT0153167 Inspection Result: Approved

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: In back of facility Items list: None operational equipment, toys, clothing, etc. Condition of the items: Cluttered and unorganized

Violation: Functionality and Accuracy

- Temperature Measuring Devices, Ambient Air and Water-Accuracy

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

Observed in a mechanically refrigerated food storage unit the temperature measuring device was not placed in the warmest part of the unit. Equipment Location: Display refrigerators and freezers 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, prepackaged TCS food items, and meats Activity of the Food: Stored 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.

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: Freezer at Southwest of facility Food Items: Beef and bean burritos Temperature: 47 degrees f and 48 degrees f

DIGITAL ARTS AND TECHNOLOGY ACADEMY - DATA SNACK BAR - 1011 LAMBERTON PL NE - Current Status: Approved

DIGITAL ARTS AND TECHNOLOGY ACADEMY - 1011 LAMBERTON PL NE

Food Establishment Class B - DATA SNACK BAR

Inspection Date: 8/7/2025 Inspection #: PT0049787 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: 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: Reach in Cooler Location: Kitchen Area Condition of the Location: debris build up on the inside of the reach in cooler

EVEREST MANUFACTURING - EVEREST MANUFACTURING CORONADO - 6025 CORONADO AVE NE - Current Status: Approved

EVEREST MANUFACTURING - 6025 CORONADO AVE NE

Food Processing Establishment Cannabis Class C - EVEREST MANUFACTURING CORONADO

Inspection Date: 8/7/2025 Inspection #: RT-CANAPRO-005190-2025 Inspection Result: Approved

FLYING STAR 2 - FLYING STAR #2 - 4501 JUAN TABO BLVD NE - Current Status: Approved

FLYING STAR 2 - 4501 JUAN TABO BLVD NE

Food Establishment Class D - FLYING STAR #2

Inspection Date: 8/4/2025 Inspection #: RT-FOODEST-067334-2025 Inspection Result: Approved

- Facility was able to correct violations on site during inspection changing the status from Closure Re-Inspection required to Approved. Orange Closure Sticker was not placed.
- These violations include:
 1. When to Wash
 2. Reduced Oxygen Packaging, Criteria, Procedures
 3. Backflow Prevention, Air Gap
 4. Separation-Storage
 5. Temperature Logs
 6. Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch
 7. Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness
 8. Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition

FLYING STAR 2 - 4501 JUAN TABO BLVD NE

Food Establishment Class D - FLYING STAR #2

Inspection Date: 8/4/2025 Inspection #: PT0044798 Inspection Result: Closure Re-Inspection Required

Violation: Hands Clean & Properly Washed

- When to Wash

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

Observed food employee not wash hands when required.

Condition: Donning new gloves and switching tasks

Violation corrected on site

Violation: Ventilation and Hood Systems

- Ventilation Hood Systems, Filters

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

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

Location: Cook line

Food item: French fries

- 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: Cook line

Equipment: Fryer

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: Lighting for hood vent

Manner: Burnt bulb

Violation: Pest Control

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

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

Observed pests allowed to accumulate in traps.

Location: Storage room

Pest Type: Cockroach

Pest Condition: Dead

Number of Pests Present: 5 plus

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 cook line

The surface was made out of stainless steel

The condition of the surface was extreme grease build up

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints.

Location: Front of house

Activity: Preparing and handling desserts

Violation: Reduced Oxygen Packaging

- Reduced Oxygen Packaging, Criteria, Procedures

- Certain foodborne pathogens that are able to grow in low oxygen conditions. Therefore special controls are necessary to control their growth. Those kill steps and processes must be documented in a HACCP plan that limits the refrigerated shelf life to no more than thirty (30) calendar days from packaging to consumption, except the time the product is maintained frozen, or the original manufacturer's "sell by" or "use by" date, whichever occurs first;. Instructed PIC to supply EHD with a corrected and complete HACCP plan for review, that food shall not be packaged using ROP until such time the HACCP plan is submitted, and that food previously packaged with ROP without a shelf life must not be used in the operations of the food establishment.

Observed facility using reduced oxygen packaging without a HACCP plan that limits the refrigerated shelf life to no more than thirty (30) calendar days from packaging to consumption.

ROP Method: This is for the facility not date marking their Cook-Chill bagged food appropriately

Food Item: Green chile sauce, red chile sauce, and soup.

Violation corrected on site PIC discarded food items

Violation: Conformance with Approved Procedures, Records

- Conformance with Approved Procedures, Records

- When EHD grants a variance or HACCP for a facility, the facility must keep a record of that variance or HACCP on file at the facility at all times, and produce it during inspection. The facility must also be able to produce supporting records such as monitoring logs and standard operating procedures that are used in the processes outlined in the variance or HACCP. Instructed PIC to provide the records to EHD and keep them on file at the establishment at all times.

Observed that the facility has a variance or HACCP granted by EHD, but is unable to provide records that demonstrates the facility is actively monitoring critical control points. Approved Variance/HACCP: No temperature receiving logs available

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 wall located near ware wash station and wall near water heater in water heater room

- Floors, Walls and Ceilings-Cleanability

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

Observed floor is not smooth and easily cleanable. The surface was located near cook line The surface was made out of concrete and tile

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at three compartment sink.

Violation corrected on site.

<p>Violation: Storage</p> <ul style="list-style-type: none"> - Food Storage-Preventing Contamination from the Premises <ul style="list-style-type: none"> - 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. <p>Observed food stored improperly where it was exposed to contamination from splash, dust, or other contamination. Location: Dessert storage area Food Item: Pies Condition: Storage rack door left open</p>
<p>Violation: Records</p> <ul style="list-style-type: none"> - Temperature Logs <ul style="list-style-type: none"> - TCS Foods must be kept at safe temperatures at all times and Food Establishments shall maintain adequate temperature logs of TCS Foods while being stored, thawed, cooled, prepared, displayed, dispensed, or transported <p>Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: ROP bags of green chile sauce, red chile sauce, and soup Activity of the Food: No receiving logs</p> <p>Violation corrected on site</p>
<p>Violation: Poisonous and Toxic/Chemical Substances</p> <ul style="list-style-type: none"> - Separation-Storage <ul style="list-style-type: none"> - The storage of poisonous or toxic materials directly above or adjacent to food could result in contamination of the food from spillage. Poisonous or toxic materials must be stored so they can not contaminate food, equipment, utensils, linens, and single-service and sing-use articles by separating the poisonous or toxic materials by spacing or partitioning; and storing them in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. Instructed PIC to move chemicals to an approved location. <p>Observed poisonous or toxic materials stored in a manner that has the potential to contaminate utensils. Poisonous/Toxic Substance: Quat sanitizer in wiping cloth container Location: food prep table</p> <p>Violation corrected on site</p>

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Location: Food prep table

Concentration: Zero ppm

Temperature: 78

Violation corrected on site by PIC relocating sanitizer

- 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: Kitchen

Condition of the Location: Slimly black and pink mold like substance build up next to ice chute

Violation corrected on site

Violation: Date Marking and Disposition

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

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

Location: Walk in cooler

Food Items: Cut bell peppers

Expiration Dates: No dates

Violation corrected on site

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 bottle

Location: Cook line.

FRANKS FAMOUS CHICKEN AND WAFFLES LLC - FRANKS FAMOUS CHICKEN AND WAFFLES LLC - 400 WASHINGTON ST SE - Current Status: Conditional Approved

FRANKS FAMOUS CHICKEN AND WAFFLES LLC - 400 WASHINGTON ST SE

Food Establishment Class C - FRANKS FAMOUS CHICKEN AND WAFFLES LLC

Inspection Date: 8/5/2025 Inspection #: PT0154925 Inspection Result: Conditional Approved

Violation: Records

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

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

Violation: Ventilation and Hood Systems

- 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: Inside kitchen Manner: Substantial debris build up on A/C vents and surrounding ceiling.

- Cleaning Ventilation Systems, Nuisance and Discharge Prohibition

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

Observed interior intake and exhaust air ducts with debris build up. Location: Inside kitchen above fryers.

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 equipment and areas mentioned and to clean and sanitize all areas.

Observed build up and debris located inside kitchen, under kitchen equipment cold holding units, on shelving in kitchen, inside cabinets in dining room area, mop sink, and flooring inside area where walk in is located.

Violation: Testing Devices

- Food Temperature Measuring Devices

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

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

- 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: 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: Food Items: Raw fish, shrimp and sliced French fries Temperature: 49 degrees f raw shrimp, 52 degrees f raw fish, fresh cut French fries 53 degrees f

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

- Chemical sanitizers may be toxic if not used in accordance with requirements listed in the Code of Federal Regulations (CFR). Large concentrations of sanitizer in excess of the CFR requirements can be harmful because residues of the materials remain. Instructed PIC that sanitizer concentration levels must be within manufacturers guidelines and the CFR. PIC corrected violation by remaking chlorine sanitizer with demonstration by inspector retested at 100 parts per million

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Chlorine sanitizer Location: Three compartment sink and sanitizer bucket inside kitchen Concentration: Above 200 parts per million

GARCIA ENTERPRISES INC - GARCIA S - 4917 4TH ST NW - Current Status: Approved

GARCIA ENTERPRISES INC - 4917 4TH ST NW

Food Establishment Class C - GARCIA S

Inspection Date: 8/4/2025 Inspection #: PT0044839 Inspection Result: Approved

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

- These violations include:

- Time/Temperature Control for Safety Food, Cold Holding

- PIC corrected violation by removing food from prep table and placing in walk-in cooler.

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

- PIC corrected violation by remaking sanitizer solution.

- Using a Handwashing Sink-Operation and Maintenance

- PIC corrected by cleaning handwashing sink and advising bussers to no longer use the handwashing sink as a dump sink.

Violation: Designated Areas

- Designated Areas-Employee Accommodations for eating/drinking/smoking
 - Employees could introduce pathogens to food by hand-to-mouth-to-food contact areas. Instructed PIC to create a designated to accommodate employees' personal which food, food equipment and utensils, clean linens, and single-service and single-use articles must not be in jeopardy of contamination from these areas.
 - Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products.
- Designation-Dressing Areas and Lockers
 - Personal belongings can contaminate food, food equipment, and food-contact surfaces. Proper storage facilities are required for articles such as purses, coats, shoes, and personal medications. Instructed PIC to create an area designated for personal belongings in which food, food equipment and utensils, clean linens, and single-service and single-use articles are not be in jeopardy of contamination from these areas.
 - Observed facility did not provide lockers or other suitable facilities for storage of employees clothing or other personal belongings.

Violation: Operation and Maintenance

- Handwashing Signage
 - In order to remind food employees to wash their hands a clearly visible sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees. Instructed PIC to install handwashing signage at all handwashing sinks.
 - Observed handwashing sink(s) without a handwashing sign. Location: Bathrooms in lobby
- Using a Handwashing Sink-Operation and Maintenance
 - Handwashing facilities can become sources of contamination if the sinks used for other purposes such as for food preparation and warewashing. Instructed PIC to train food employees that handwashing facilities can be utilized for no other purposes other than handwashing.
 - Observed handwashing sink used for purposes other than handwashing. Location: handwashing sink next to managers office Manner: being used as a dump sink with ice block in sink and food debris around rim of sink

Violation: Ventilation and Hood Systems

- Heating, Ventilation, Air Conditioning System Vents
 - Instructed PIC to clean and sanitize the indoor ventilation system and to replace filters as necessary to prevent it from becoming a source of contamination of food and food contact surfaces in the surrounding area.
 - Observed interior intake and exhaust air ducts with debris build up. Location: kitchen area

<p>Violation: Storage</p> <ul style="list-style-type: none"> - Equipment and Utensils, Air-Drying Required <ul style="list-style-type: none"> - 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. <p>Observed equipment was not air dried and was wet stacked. Location: Utensil storage rack Equipment Type: Stainless steel third pans Manner: Stacked on top of eachother.</p>
<p>Violation: Surface Not Clean</p> <ul style="list-style-type: none"> - Nonfood Contact Surfaces - Cleaning Frequency <ul style="list-style-type: none"> - Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. <p>Observed nonfood contact surface with the build up of soil residues. The surface was located On the grill hood and fire suppression system The surface was made out of stainless steel The condition of the surface was dirty with soil residue.</p>
<p>Violation: Physical Facilities, Cleaning</p> <ul style="list-style-type: none"> - Cleaning, Frequency and Restrictions <ul style="list-style-type: none"> - Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove build up and debris on and to clean and sanitize <p>Observed build up and debris on the floors.</p>
<p>Violation: Use Limitations</p> <ul style="list-style-type: none"> - Wiping Cloths, Use Limitation <ul style="list-style-type: none"> - 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. <p>Observed soiled wiping cloths improperly stored on prep tables.</p>

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 on main cook line Food Items: Shredded Meat 49°F, Chorizo 49°F, Raw burger patty 50°F

Observed food items in cold holding unit measuring above 41°F. Location: Servers station counter Food Items Salsa 57°F

Violation: Consumer Advisories

- Allergen Warning, Unpackaged Food

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

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

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Ice machines Location: Kitchen prep area and front server station Condition of the Location: Brown and yellow build up inside ice machine

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Knives and emersion blender Location: Kitchen prep area.

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

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

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: wiping cloth Concentration: 10 -50 ppm

JML Enterprises - Lemon and Brine Company - 6565 Americas Pkwy NE Station 8, 100 - Current Status: Approved

JML Enterprises - 6565 Americas Pkwy NE Station 8, 100

Food Establishment Class C - Lemon and Brine Company

Inspection Date: 8/8/2025 Inspection #: CAC-Food-069387-2025 Inspection Result: **Approved**

- Facility was able to correct violations on site during inspection changing the status from Unsatisfactory Re-Inspection Required to Approved. Red Unsatisfactory Sticker was not placed.
- 1. Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness
Chemical Sanitizer was remade at the three-compartment sink and the wiping cloth container at 99 ppm.
- 2. Backflow Prevention, Air Gap
Corrected at the ice maker and three-compartment sink.
- 3. Knowledgeable Person In Charge
Owner/Operator demonstrated how to wash hands and proper sanitization.
- 4. Training Records
PIC provided Food Handler Card for employee on duty.

JML Enterprises - 6565 Americas Pkwy NE Station 8, 100

Food Establishment Class C - Lemon and Brine Company

Inspection Date: 8/8/2025 Inspection #: RT-FOODEST-047860-2025 Inspection Result: Unsatisfactory Re-Inspection

Violation: Hands Clean & Properly Washed

- When to Wash

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

Observed food employee not wash hands when required. Condition: Observed employee hand the mop to another employee,, fill the three-compartment sink, charge customer and prepare food, employee should have washed hands when switching tasks.

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 the PIC to remake sanitizer solution, PIC was unsure what sanitizer chemical was used in the facility. PIC was unable to make chlorine sanitizer at 50 - 99 ppm.

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: 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, floor drain located near ice maker.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: three-compartment sink, wiping cloth container. Concentration: 10 ppm.

JOLLY MAN FOODS LLC DBA MIMIS CAFE - JOLLY MAN FOODS DBA MIMIS CAFE - 4316 THE 25 WAY NE - Current Status: Approved

JOLLY MAN FOODS LLC DBA MIMIS CAFE - 4316 THE 25 WAY NE

Food Establishment Class C - JOLLY MAN FOODS DBA MIMIS CAFE

Inspection Date: 8/4/2025 Inspection #: PT0157354 Inspection Result: Approved

Violation: Designated Areas

- Designation-Dressing Areas and Lockers

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

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

- 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: 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 washing sink on main cook line Manner: Dishes and knives stored in sink

- Handwashing Signage

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

Observed handwashing sink(s) without a handwashing sign. Location: Main kitchen line and server station

Violation: Lighting

- Light Bulbs, Protective Shielding

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

Observed light bulbs with no protective shielding, coating or by other means shatter-resistant. Location: Both grill hood locations Manner: Protective shields missing over light bulbs.

Violation: Storage

- Equipment and Utensils, Air-Drying Required

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

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

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located on the nozzle for dish area sprayer Ice cream cooler in servers area and fans in kitchen The condition of the surface was [food and soil debris build up

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the floor and walls though out kitchen area mainly under kitchen equipment and storage shelves with substantial debris build up

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 stored on 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: Drawer cooler on main line Food Items: Chicken parm (raw) 47°F, Diced Water melon 46°F, Quiche 47°F. Liquid egg 49°F, Red sauce 46°F. Sliced mushroom 49°F, Sausage 45°F, Diced Peppers 49°F, Raw shrimp 46°F, Sliced Meat 52°F, Corned Beef and Hash 50°F, Diced Potatoes 49°F, Sliced Ham 52°F, Sausage 49°F, Chopped Green Chile 45°F, Steaks (Raw) 47°F

Violation: Consumer Advisories

- Allergen Warning, Unpackaged Food

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

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

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Knives, can opener, and slicer Location: back of kitchen Condition of the Location: Dried food debris build up

KFC - KFC - 5410 4TH ST NW - Current Status: Approved

KFC - 5410 4TH ST NW

Food Establishment Class C - KFC

Inspection Date: 8/4/2025 Inspection #: PT0043361 Inspection Result: Approved

Violation: Designated Areas

- Designation-Dressing Areas and Lockers

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

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

Violation: Ventilation and Hood Systems

- Ventilation Hood Systems, Filters

- 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: Chicken pressure cooking area flour and grease build up on the hoods and filter vents.

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located Kitchen hot holding chicken area The surface was made out of Commercial stainless steel. The condition of the surface was the Interior of the upright hot holding pan grids with substantial soil and grease build up at the time of inspection.

Exterior of the prep table below the hot holding chicken cases bottom panels with caked on soil build up at the time of inspection.

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 Employees was wearing a loose-fitting watch while handling ready to eat food items.

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 Fountain drink dispenser of equipment it was Located by the drive-up window.

observed can opener by the washing area blade and turning mechanism with dry soil residue at the time of inspection.

LA KATRINA ICE CREAM SHOP LLC - LA KATRINA ICE CREAM SHOP - 521 CENTRAL AVE NW, I - Current Status: Approved

LA KATRINA ICE CREAM SHOP LLC - 521 CENTRAL AVE NW, I

Food Establishment Class C - LA KATRINA ICE CREAM SHOP

Inspection Date: 8/8/2025 Inspection #: RT-FOODEST-069338-2025 Inspection Result: Approved

- Facility has sent documentation demonstrating that they have corrected their imminent health hazard present of a lack of hot water. Facility has shown that their hand washing sinks and warewashing sinks are capable of maintaining appropriate temperature requirements and is allowed to continue operations under the grade of Approved.

LA KATRINA ICE CREAM SHOP LLC - 521 CENTRAL AVE NW, I

Food Establishment Class C - LA KATRINA ICE CREAM SHOP

Inspection Date: 8/8/2025 Inspection #: PT0156684 Inspection Result: Closure Re-Inspection Required

Violation: Hot & Cold Water Availability & Pressure

- Water System-Distribution, Delivery, and Retention

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

Observed facility with insufficient hot water. Location: Hand Washing Sinks and Three Compartment Sinks Manner: hand washing sinks temping at 78 degrees F and Three Compartment Sink temping at 77 Degrees F

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: Dry goods closet

Pest Type: cockroach

Pest Condition: dead

Number of Pests Present: multiple dead cockroaches

Violation: Designated Areas

- Designation-Dressing Areas and Lockers

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

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

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

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

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

Violation: 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 Kitchen Area and back pre/freezer area in disrepair by holes in ceiling and walls and a missing electrical cover next to cold holding case.

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 below three compartment sink pipes coming from ice machine and three compartment sink

Violation: Food Separation

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

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

Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping.
Location: inside reach in coolers and Freezers and individual containers of toppings for ice cream Food Item: ice cream and paletas

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 in the back prep areas near cold holding case as well as cleaning ceiling vents and vent covers

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: inside reach in coolers and freezers Location: kitchen area Condition of the Location: debris build up

MEDIA ARTS COLLABORATIVE CHARTER SC - MEDIA ARTS - 4401 CENTRAL AVE NE - Current Status: Approved

MEDIA ARTS COLLABORATIVE CHARTER SC - 4401 CENTRAL AVE NE

Food Establishment Class B - MEDIA ARTS

Inspection Date: 8/6/2025 Inspection #: RT-FOODEST-003968-2025 Inspection Result: Approved

Violation: Operation and Maintenance

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

Observed no approved method of hand drying at handwashing sink(s). Location: behind desk area where reach in cooler is located

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.

NAPOLI COFFEE - 3035 MENAUL BLVD NE

Food Establishment Class C - NAPOLI COFFEE

Inspection Date: 8/7/2025 Inspection #: PT0139051 Inspection Result: Approved

Violation: Personal Cleanliness

- Prohibition-Jewelry

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

Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: making coffee/drinks Inappropriate Jewelry Observed: A Watch

- 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 service area Activity: making drinks

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 front prep area in disrepair by having missing/chipped tile

Violation: Food Separation

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

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

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

Location: Reach in Freezer Food Item: trays of coffee ice cubes

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.

PANGAEA CINEMA LLC DBA GUILD CINEMA - PANGAEA CINEMA LLC - 3405 CENTRAL AVE NE - Current Status: Approved

PANGAEA CINEMA LLC DBA GUILD CINEMA - 3405 CENTRAL AVE NE

Retail Food Establishment Class 3 - PANGAEA CINEMA LLC

Inspection Date: 8/6/2025 Inspection #: PT0045426 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: Popcorn butter dispenser, popcorn scoop and popcorn machines base where kernels go Location: snack bar Condition of the Location: debris build up on and in the equipment and advised pic to not keep scoop inside popcorn machine.

Perico's - PERICOS - 2810 COORS BLVD NW - Current Status: Approved

Perico's - 2810 COORS BLVD NW

Food Establishment Class C - PERICOS

Inspection Date: 8/8/2025 Inspection #: CAC-Food-069104-2025 Inspection Result: Unsatisfactory Re-Inspection Required

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

1. Cold Holding

Facility had there walk-in cooler serviced. Temperature of the walk-in cooler 37°F. Facility purchased a new prep top cooler 35°F. Upright refrigerator 36°F

2. Equipment, Food Contact Surfaces, and Utensils Clean, Facility

Cleaned and sanitized knife rack and ice maker (scoop has a designated bucket for storage).

3. Eggs Pasteurization and Prohibition

Pooled eggs have been discarded and PIC was educated on FDA food code regarding pooled eggs.

4. Hands Clean & Properly Washed

PIC retrained staff on proper handwashing. We tested PIC knowledge of when to wash.

5. In Use Utensils/Equipment, Properly Used & Stored

Equipment and Utensils, Air-Drying Required, All pots and pans have been washed, sanitized and air dried.

6. Insects, Rodents & Animals

The door to the outside (back area) was closed at time of reinspection, and PIC stated staff was retrained to keep outer openings/doors closed.

7. Backflow Prevention, Air Gap

Has been corrected.

8. Temperature & Sanitizer Measuring Devices

Sanitizing Solutions, Testing Devices. PIC purchased new test strips EXP: May 2027

Violation: Hands Clean & Properly Washed

- When to Wash

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

Observed food employee does not wash hands when required. Condition: employee should have washed hands after cleaning with the wiping cloth and switching tasks to prep food. Observed employee using the same gloves for multiple tasks and not handwashing before donning gloves.

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: wash/prep area Equipment Type: stainless steel hot holding pans. Manner: wet stacked

- 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 57C (135F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11(D)(7). Educated and informed PIC on how to properly store utensils.

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container. Utensil Type: scoop. Location: Ice maker Condition of the Location: handle in direct contact with ice.

Violation: Physical Facilities

- Outer Openings, Protected

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

Observed receiving door in the back area to the outside was propped open.

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 under the single sink in the wash area.

Violation: Knowledgeable

- Knowledgeable Person In Charge

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

Observed that no person in charge was designated at the time of inspection.

Violation was corrected on-site by an employee calling her supervisor. Supervisor showed up during inspection.

Violation: Testing Devices

- Sanitizing Solutions, Testing Devices

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

Observed food temperature measuring devices were expired at the time of inspection (exp: 6/2024)

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. PIC had temperature log folder, but the last entry was done in March 2025. They are not current or consistent.

- 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: 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 discard all items out of temperature in the walk-in, prep top cooler, and the upright refrigerator in the back area.

Observed food items in cold holding unit measuring above 41°F. Location: Walk-in cooler, Upright fridge for salsa/sauces, and prep top cooler and base cooler. Food Items: raw meat 56F, Cooked beef 48F, Shredded cooked chicken 47F, chopped tomatoes 44F, walk-in cooler thermometer 47F, Shredded cheese 66F, Prep top cooler ambient thermometer 52F, meat patty 58F, pooled egg 52F, guacamole (prep top) 46F, sour cream 46F, shredded lettuce 47F, chopped tomatoes 44F, cooked chile rellenos 50F, cooked diced potatoes 44F, pico de gallo 47F, single serve salsa/sauce 46F. Ambient temp. of the upright fridge in the back area 50F.

Violation: Consumer Advisories

- Allergen Warning, Unpackaged Food

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

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

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Knife rack. Ice Maker. Location: wash/prep area. Condition of the Location: Knife Rack-Dust and soil buildup. Ice Maker has substantial yellow/brown/black buildup in the interior ceiling and ice guard.

Violation: Cooling

- Cooling

- Instructed PIC to rapidly reheat the (TCS) food item to 165°F; then, quickly cool the product down to 70°F within two (2) hour period using method(s) 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. Instructed PIC to use cooling logs or time stamps/markings to keep track of cooling times.

Observed cooling TCS food items fail to reach seventy (70) °F within two (2) hour period. Location: wash/prep area. Food Items: beans. Temperature: Beans were hot at the time of inspection; they were being cooled in ice baths. Time transpired: no time stamp to verify how long the food had been cooling.

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 employees' drinks on prep table.

Violation: Pooled Eggs

- Pooled Eggs Prohibition

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

Observed pooled eggs in the food establishment that were not being combined for a customer's order or for a batter. Location: prep top cooler/base. Number of eggs combined: Two Plastic unmarked containers of pooled eggs. Approx. 2 dozen.

RUMOR PIZZA LLC - RUMOR PIZZA LLC - 724 MOUNTAIN RD NW - Current Status: Approved

RUMOR PIZZA LLC - 724 MOUNTAIN RD NW Food Establishment Class C - RUMOR PIZZA LLC Inspection Date: <u>8/7/2025</u> Inspection #: <u>PT0156753</u> Inspection Result: <u>Approved</u>
<p>Violation: Operation and Maintenance</p> <ul style="list-style-type: none">- Handwashing Cleanser, Availability<ul style="list-style-type: none">- Hand cleanser must always be present to aid in reducing microorganisms and particulate matter found on hands. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleanser. Instructed PIC to ensure that hand cleanser is available at all times of operation. <p>Observed no handwashing cleanser available at handwashing sink(s). Location: Restroom.</p>
<p>Violation: Ventilation and Hood Systems</p> <ul style="list-style-type: none">- Cleaning Ventilation Systems, Nuisance and Discharge Prohibition<ul style="list-style-type: none">- Instructed PIC to clean and sanitize the indoor ventilation system and to replace filters as necessary to prevent it from becoming a source of contamination of food and food contact surfaces in the surrounding area. <p>Observed interior intake and exhaust air ducts with debris build up. Location: air vents and air ducts near the cooking/kitchen area (ceiling).</p>
<p>Violation: Physical Facilities</p> <ul style="list-style-type: none">- Outer Openings, Protected<ul style="list-style-type: none">- 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. <p>Observed doors to the outside that are not tight fitting, light can be seen at the edges. East double doors.</p>

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, clean and sanitize walls and ceilings in the kitchen/cook area (back of the facility).

Observed build up and debris on the Walls and ceilings in the kitchen/cook area (back of the facility).

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 (top & base/undercounter). Food Items: cubed cheese 55F, thermometer inside unit 43.5F, shredded cheese 45F, cheese on top deck 45F, sausage 47F

SMITHS FUEL CENTER 443 - SMITHS FUEL CENTER 443 - 320 Yale Blvd SE - Current Status: Approved

SMITHS FUEL CENTER 443 - 320 Yale Blvd SE

Retail Prepackaged Food Est Class 1 - SMITHS FUEL CENTER 443

Inspection Date: 8/8/2025 Inspection #: PT0118050 Inspection Result: Approved

SONIC DRIVE IN OF ALBQ 1 - SONIC DRIVE IN OF ALBQ 1 - 531 BRIDGE BLVD SW - Current Status: Approved

SONIC DRIVE IN OF ALBQ 1 - 531 BRIDGE BLVD SW

Food Establishment Class C - SONIC DRIVE IN OF ALBQ 1

Inspection Date: 8/8/2025 Inspection #: CAC-Food-069228-2025 Inspection Result: Unsatisfactory Re-Inspection Required

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

- Violations Corrected:

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

The cooler next to the fry station is at 34°F (this cooler was switched out with another cooler). Base of the prep top cooler under the sundae making station temp. 36°F

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

Unmarked and expired sauces/dressings have been discarded.

3. Operation and Maintenance

Handwashing Sink was cleaned and removed of any buildup.

4. Nonfood Contact Surfaces

Cleaning has been corrected for the following: fry station, serving trays, under shelving, floor of the walk-in cooler, hot dog station.

5. Backflow Prevention, Air Gap

Has been corrected under the ice machine.

- 6. Supervision

- Certified Food Protection Manager documentation was provided.

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 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: handwashing sink adjacent to the three-compartment sink. Manner: handwashing sink was being utilized for other purpose, observed food/soil buildup in sink.

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: Grease and soil debris build-up.

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

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located Shelving throughout facility, Prep tables, Food equipment, Trash bins, Ice-cream machine, hotdog roaster, pans for make table, hot holding equipment, interior & gaskets of all cold holding units, floors and walls throughout facility. The surface was made out of Stainless Steel, Tile, Plastic. The condition of the surface was Substantial buildup of food, soil and grease debris.

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 Ice Maker.

Violation: Storage

- Food Storage, Prohibited Areas

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

Observed food stored improperly under a miscellaneous source of contamination. Location: Reach in cooler: Syrups, Container of limes. Ice-cream station: (toppings/syrups) Reach in cooler #2: Corndogs, Hamburger Patties, Hotdogs, Sausage, Chicken Patties. Reach in freezer: breaded chicken tenders, frozen hamburger patties. Food items were not covered at the time of inspection.

Violation: Knowledgeable

- Knowledgeable Person In Charge

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

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

Violation: Training Records

- Food Handler Cards

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

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

- Certified Food Protection Manager

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

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

Violation: Cold Holding

- Time/Temperature Control for Safety Food, Cold Holding

- Maintaining TCS foods under the cold temperature control requirements prescribed in this code will limit the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Instructed PIC to discard all food items above 41°F.

Observed food items in cold holding unit measuring above 41°F. Location: Reach in cooler next to the cook line, and Undercounter cooler on the southside of facility under the sundae topping. Food Items: Corn dogs 54°F, Raw hamburger patties 51°F, Hotdogs 49°F, whipping cream 46°F, carton of soft whip cream 48°F.

Violation: Availability

- Cleaning Agents and Sanitizers, Availability

- Facility must have sanitizer on hand at all times and made-up during operation. Wiping Cloth Containers should be utilized and changed out every 4 hours or when soiled.

At the time of inspection there were no wiping cloth containers or use of sanitizer while preparing food. Food contact surfaces were not cleaned and sanitized while changing tasks.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice Maker, Milkshake Machine, and serving trays, fry station. Condition: Black, Yellow, Brown buildup on the interior top of the ice maker. Yellow buildup on the milkshake maker blade/mixer. Food and soil buildup on serving trays. Grease and food buildup on the fryers and fry 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: After changing tasks and before donning gloves.

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.

- 3. 3-501.17, 3-501.18 Ready-to-eat, time/temperature control for safety food held longer than a 24 hour period shall be marked to indicate the date or day by which the food is to be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. Instructed PIC to retrain food employees on ensuring the proper disposition of food items. PIC voluntarily discarded food items bearing no date markings.

Observed ready-to-eat time and temperature controlled for safety food held within the establishment exceeding the seven (7) day limit. Location: Prep top table/cookline. Food Items: dressing/sauce Expiration Dates: 07/17/2025.

Observed ready-to-eat time and temperature controlled for safety food commercially prepared opened in the facility with no date marking indicators. Location: Prep top cooler/cookline. Food Items: Dressing/Sauces. Expiration Dates: Not labeled/No date marking.

STACKERS BURGER COMPANY - STACKERS BURGER COMPANY - 505 CENTRAL AVE NW - Current Status: Approved

STACKERS BURGER COMPANY - 505 CENTRAL AVE NW

Food Establishment Class C - STACKERS BURGER COMPANY

Inspection Date: 8/5/2025 Inspection #: CAC-Food-067811-2025 Inspection Result: Approved

- Facility was able to correct violations on site during inspection changing the status from Unsatisfactory Re-Inspection Required to Approved. Red Unsatisfactory Sticker was not placed.
- Time/Temperature Control for Safety Food, Cold Holding
 - PIC corrected by discarded food.
- Manual and Mechanical Warewashing Equipment, Chemical Sanitization Temperature, pH, Concentration and Hardness
 - PIC corrected by remixing sanitizing solution.
- Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition
 - PIC corrected by discarding all expired food.
- Separation-Storage
 - PIC corrected by moving sanitizing solution away from open food.
- Time/Temperature Control for Safety Food, Hot Holding
- PIC corrected by reheating food to 165*

STACKERS BURGER COMPANY - 505 CENTRAL AVE NW

Food Establishment Class C - STACKERS BURGER COMPANY

Inspection Date: 8/5/2025 Inspection #: PT0159692 Inspection Result: Unsatisfactory Re-Inspection

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: Kitchen Manner: Being used as a dump sink.

Violation: Hot Holding & Reheating

- Time/Temperature Control for Safety Food, Hot Holding

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

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

Food Item: Queso

Food Temperature: 110*

Violation: Storage

- In-Use Utensils, Between-Use Storage

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

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container. Utensil Type: scoop Location: Prep table Condition of the Location: scoop was in a zip lock bag with the salt.

- Equipment and Utensils, Air-Drying Required

- 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 equipment was not air dried and was wet stacked. Location: Kitchen Equipment Type: Quart cambros Manner: Wet stacked.

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 cabinet shelving, open shelving, and outside of food containers. The surface was made out of stainless steel The condition of the surface was food and soil debris buildup and food label residue.

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Kitchen Activity: Actively prepping and cooking with open food items.

- Prohibition-Jewelry

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

Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: Cooking and preparing food Inappropriate Jewelry Observed: Bracelet.

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the floors under equipment.

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: 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: Pico de gallo 45*

Violation: Consumer Advisories

- Consumer Advisory Consumption of Animal Foods

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

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

- 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: 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: Grill hood Manner: light bulb burned out

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

- Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness
 - The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for sanitizer utilized it must be at the manufacturer specified concentration and temperature range with a contact time of 30 seconds. Manufacturer Specified Concentration: [insert the concentration range for chemical sanitizer] Manufacturer Specified Temperature: PIC corrected violation by remaking sanitizer

Observed chemical solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Type of Sanitizer: Chlorine Location: Wiping cloth buckets Concentration: 10 ppm.

Violation: Date Marking and Disposition

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

Observed ready-to-eat time and temperature controlled for safety food held within the establishment exceeding the seven (7) day limit. Location: Prep top cooler, Under counter cooler, and walk in cooler Food Items ; Tzatziki 7/17/25, Garlic Aioli 8/5/25 @ 10:12 am., Stacker Sauce 7/21/25, Mustard Aioli 8/1/25, Mango Pulp 7/14/25, Milk 8/4/25,

Sun East Ocean - Sun East Ocean - 3601 CARLISLE BLVD NE - Current Status: Unsatisfactory Re-Inspection Required

Sun East Ocean - 3601 CARLISLE BLVD NE

Food Establishment Class C - Sun East Ocean

Inspection Date: 8/8/2025 Inspection #: CAC-Food-069240-2025 Inspection Result: Unsatisfactory Re-Inspection Required

- Facility is being upgraded from a Closure status to an Unsatisfactory status. PIC has corrected or repaired a majority of observed violations noted during previous inspection. Facility will operate under an Unsatisfactory, CHPD inspector will reinspect facility while in operation to ensure food safety
- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch
- Allergen Warning, Unpackaged Food
- Intensity-Lighting
- Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition
- Designated Areas-Employee Accommodations
- Package Integrity
- When to Wash
- In-Use Utensils, Between-Use Storage
- System Maintained in Good Repair
- Wiping Cloths, Use Limitation
- Calibration Logs
- Temperature Logs
- Controlling Pests, If Present: Treatment

Sun East Ocean - 3601 CARLISLE BLVD NE

Food Establishment Class C - Sun East Ocean

Inspection Date: 8/6/2025 Inspection #: PT0156368 Inspection Result: Closure Re-Inspection Required

Violation: Designated Areas

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

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

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

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

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: Bulk flour in storage bin Location: Storage area

- 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: Canned Peaches Location: Storage area Condition: Dented cans to include one bulging can.

Violation: Date Marking and Disposition

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

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: Prep top cooler and walk-in cooler Food Items: All TCS food was not date marked.

<p>Violation: Hands Clean & Properly Washed</p> <ul style="list-style-type: none"> - When to Wash <ul style="list-style-type: none"> - 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. <p>Observed food employee not wash hands when required. When changing tasks and donning new gloves.</p>
<p>Violation: Ventilation and Hood Systems</p> <ul style="list-style-type: none"> - Heating, Ventilation, Air Conditioning System Vents <ul style="list-style-type: none"> - Instructed PIC to clean and sanitize the indoor ventilation system and to replace filters as necessary to prevent it from becoming a source of contamination of food and food contact surfaces in the surrounding area. <p>Observed interior intake and exhaust air ducts with debris build up. Location: Kitchen area and Men's bathroom.</p>
<p>Violation: Lighting</p> <ul style="list-style-type: none"> - Intensity-Lighting <ul style="list-style-type: none"> - Instructed PIC to replace or repair lighting to permit the conducting of operations safely, and thorough cleaning. <p>Observed inadequate amount of lighting. Location: walk in cooler and wok station Manner: Light burn out under wok station and need brighter bulb for walk in cooler</p>
<p>Violation: Storage</p> <ul style="list-style-type: none"> - In-Use Utensils, Between-Use Storage <ul style="list-style-type: none"> - During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (A) In the food with their handles above the top of the food and the container; (B) In food that is not time/temperature control for safety food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under 4-602.11 and 4-702.11; (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; (E) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not time/temperature control for safety food; or (F) In a container of water if the water is maintained at a temperature of at least 57oC (135oF) and the container is cleaned at a frequency specified under Subparagraph 4-602.11(D)(7). Educated and informed PIC on how to properly store utensils. <p>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: Scoops Location: In dry storage salt flour and spice bins Condition of the Location: Scoops stored in bins with handles directly touching food products.</p>

<p>Violation: Maintenance and Operation</p> <ul style="list-style-type: none"> - Good Repair and Proper Adjustment-Utensils <ul style="list-style-type: none"> - 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. <p>Observed utensils in a state of poor repair. Type: Plastic scoop The condition of the utensils: Broken and held together with tape.</p>
<p>Violation: Pest Control</p> <ul style="list-style-type: none"> - Controlling Pests, If Present: Treatment <ul style="list-style-type: none"> - 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. <p>Observed pests in the facility with no control methods in place. Location: Kitchen Pest Type: rodent and cockroach Pest Condition: Live rodent and dead cockroaches.</p>
<p>Violation: Physical Facilities</p> <ul style="list-style-type: none"> - Outer Openings, Protected <ul style="list-style-type: none"> - Walls and roofs provide a barrier to protect the interior and foods from the weather, windblown dirt and debris, and flying insects. Perimeter walls and roofs of a food establishment shall effectively protect the establishment from the weather and the entry of insects, rodents, and other animals. <p>Observed doors to the outside that are not tight fitting, light can be seen at the edges.</p>
<p>Violation: Surface Not Clean</p> <ul style="list-style-type: none"> - Nonfood Contact Surfaces - Cleaning Frequency <ul style="list-style-type: none"> - Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. <p>Observed nonfood contact surface with the build up of soil residues. The surface was located throughout the facility. To include the walk-in cooler and freezer, storage shelves and drawers. Also, kitchen equipment and wok station.</p>

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: Storage area, walk-in freezer, kitchen, and outside refuse area Items list: Cardboard boxes and used containers Condition of the items: Boxes, broken down boxes, and used containers.

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Kitchen Activity: Actively prepping and preparing open food.

- Prohibition-Jewelry

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

Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: Actively preparing open food. Inappropriate Jewelry Observed: Bracelet

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on floors, walls, and ceiling throughout kitchen area. Especially under wok station there was a substantial debris buildup.

<p>Violation: Plumbing</p> <ul style="list-style-type: none"> - System Maintained in Good Repair <ul style="list-style-type: none"> - Improper repair or maintenance of any portion of the plumbing system may result in potential health hazards such as cross connections, backflow, or leakage. These conditions may result in the contamination of food, equipment, utensils, linens, or single-service or single-use articles. Improper repair or maintenance may result in the creation of obnoxious odors or nuisances, and may also adversely affect the operation of warewashing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions. <p>Observed water filter is not maintained in good repair or is not repaired by law. Observed water filter leaking.</p>
<p>Violation: Storage</p> <ul style="list-style-type: none"> - Food Storage-Preventing Contamination from the Premises <ul style="list-style-type: none"> - 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. <p>Observed food stored improperly where it was exposed to contamination from splash, dust, or other contamination. Location: Walk-in cooler and prep top cooler Food Item: All food in walk-in cooler and prep table Condition: Not covered or wrapped.</p>
<p>Violation: Single-Service</p> <ul style="list-style-type: none"> - Single-Service and Single-Use Articles-Use Limitations <ul style="list-style-type: none"> - 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. <p>Observed single-use containers being re-used. Location: Kitchen Use: Being reused to store other food items.</p>
<p>Violation: Knowledgeable</p> <ul style="list-style-type: none"> - Knowledgeable Person In Charge <ul style="list-style-type: none"> - 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. <p>Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances. Due to number of priority violations.</p>

Violation: Training Records

- Food Handler Cards

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

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

Violation: Records

- Calibration Logs

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

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

- Temperature Logs

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

Observed that the food establishment does not have temperature logs available for all TCS foods items for hot holding, cold holding, and cooling.

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 stored on prep tables and cutting boards.

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: Consumer Advisories

- Allergen Warning, Unpackaged Food

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

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

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for sanitizer utilized it must be at the manufacturer specified concentration and temperature range with a contact time of 30 seconds. Manufacturer Specified Concentration: [insert the concentration range for chemical sanitizer] Manufacturer Specified Temperature: PIC corrected violation by remixing sanitizer solution. Sanitizer solution was retested at 50 ppm.

Observed chemical solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Type of Sanitizer: Chlorine Location: Dining room Concentration: 10 ppm. PIC corrected violation by remixing sanitizer solution. Sanitizer solution was retested at 50 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 machine, can opener, knives, and meat grinder Location: Kitchen area Condition: Soil and debris buildup.

Violation: Poisonous and Toxic/Chemical Substances

- Common Name-Working Containers

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

Observed working containers used for storing poisonous or toxic materials taken from bulk supplies not properly labeled or identified. Container Type: Spray bottle Alleged Material: PIC stated degreaser.

SUNSHINE MARKET AND GROCERY - 534 LOUISIANA BLVD SE**Retail Food Establishment Class 4 - SUNSHINE MARKET AND GROCERY****Inspection Date: 8/4/2025 Inspection #: PT0157424 Inspection Result: Approved****Violation: Operation and Maintenance****- Handwashing Cleanser, Availability**

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

Observed no handwashing cleanser available at handwashing sink(s). Location: Employee restroom

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

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located in display area, reach in freezers. The condition of the surface was substantial ice frost debris build up.

Violation: Testing Devices**- Food Temperature Measuring Devices**

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

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

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, meats, eggs, Activity of the Food: Stored

<p>Talin Enterprises Inc - 88 LOUISIANA BLVD SE Retail Food Establishment Class 4 - Talin - Meat Market Inspection Date: 8/6/2025 Inspection #: CAC-Food-068535-2025 Inspection Result: <u>Approved</u></p>
<ul style="list-style-type: none"> - 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: - Separation-Storage PIC corrected on site by removing chemicals from area where single use items were stored. - Using a Handwashing Sink-Operation and Maintenance PIC corrected on site by removing mop bucket and trash can to allow access to hand washing sink.
<p>Talin Enterprises Inc - 88 LOUISIANA BLVD SE Retail Food Establishment Class 4 - Talin - Meat Market Inspection Date: 8/6/2025 Inspection #: PT0061219 Inspection Result: Conditional Approved</p>
<p>Violation: Designated Areas</p> <ul style="list-style-type: none"> - Designation-Dressing Areas and Lockers <ul style="list-style-type: none"> - Personal belongings can contaminate food, food equipment, and food-contact surfaces. Proper storage facilities are required for articles such as purses, coats, shoes, and personal medications. Instructed PIC to create an area designated for personal belongings in which food, food equipment and utensils, clean linens, and single-service and single-use articles are not in jeopardy of contamination from these areas. <p>Observed facility did not provide lockers or other suitable facilities for storage of employees clothing or other personal belongings.</p>
<p>Violation: Equipment, Food Contact Surfaces, and Utensils Clean</p> <ul style="list-style-type: none"> - Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch <ul style="list-style-type: none"> - Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the 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. <p>Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Commerical meat slicer and meat cutter and utensils for machinery Location: Meat cold room Condition of the Location: Blood and previous cut meat debris build up still left on equipment during storage.</p>

<p>Violation: Poisonous and Toxic/Chemical Substances</p> <ul style="list-style-type: none"> - Separation-Storage <ul style="list-style-type: none"> - 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. <p>Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food. Poisonous/Toxic Substance: Window cleaner Location: Stainless steel shelving where single use meat packaging items are stored prior to packaging meat.</p>
<p>Violation: Operation and Maintenance</p> <ul style="list-style-type: none"> - Using a Handwashing Sink-Operation and Maintenance <ul style="list-style-type: none"> - 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. <p>Observed handwashing sink(s) was observed blocked or inaccessible. Location: In meat packaging area Manner: Blocked by mop bucket and trash can.</p>
<p>Violation: Maintenance</p> <ul style="list-style-type: none"> - Maintaining Premises, Unnecessary Items and Litter <ul style="list-style-type: none"> - 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. <p>Observed items on the premises of the food establishment that is no longer used or is non-functional. Location: On stainless steel shelving Items list: Tools, drills, wheels, unused kitchen equipment, cords, unused or damaged scales, bottles, bags, tape, drinks, gloves, hats, tickets, chemicals Condition of the items: nonfunctional dis organized and cluttered.</p>
<p>Violation: Plumbing</p> <ul style="list-style-type: none"> - System Maintained in Good Repair <ul style="list-style-type: none"> - Improper repair or maintenance of any portion of the plumbing system may result in potential health hazards such as cross connections, backflow, or leakage. These conditions may result in the contamination of food, equipment, utensils, linens, or single-service or single-use articles. Improper repair or maintenance may result in the creation of obnoxious odors or nuisances and may also adversely affect the operation of ware washing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions. <p>Observed mop sink and prep sink is not maintained in good repair or is not repaired by law. Observed mop sink and plumbing under prep sink found in disrepair by missing drain cover and leak at plumbing area underneath prep sink causing standing water.</p>

Violation: Single-Service

- Characteristics-Single-Service and Single-Use, Clean, Shall Not Impart on Food

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

Observed single-service articles that were unclean. Condition of the Article: Meat packaging containers stored upright with chemical and personal belongings stored next to and on top of single use meat packaging containers.

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: 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: Cut and packaged meats Activity of the Food: Stored and received

Talin Enterprises Inc - Talin - Grocery - 88 LOUISIANA BLVD SE - Current Status: Conditional Approved

Talin Enterprises Inc - 88 LOUISIANA BLVD SE

Retail Food Establishment Class 4 - Talin - Grocery

Inspection Date: 8/6/2025 Inspection #: CAC-Food-068528-2025 Inspection Result: Approved

- Facility was able to correct violations on site during inspection changing the status from Conditional Approved to Approved. Yellow Conditional Approved Sticker was not placed.
- These violations include:
- Sanitizers, Criteria-Chemicals
PIC corrected on site by adding quat sanitizer to produce bagging area
- Using a Handwashing Sink-Operation and Maintenance
PIC corrected on site by moving prep table from blocking access to hand washing sink.

Violation: Operation and Maintenance

- Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink(s) was observed blocked or inaccessible. Location: Produce area Manner: Prep table placed too close to allow access for employee to wash hands.

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: Multiple locations of clutter Items list: damaged unused shelving, kitchen equipment, containers, office supplies, racks, vent covers, clothing, barb wire, tools etc. Condition of the items: Nonfunctional, dirty, unused unorganized and cluttered.

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: Produce, frozen meats, refrigerated packaged meats, dairy products etc. Activity of the Food: Stored and received

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

Observed no quaternary ammonium compound solution utilized to sanitize food to adequately achieve sanitization. Location: Back of facility produce area Concentration: None available while bagging of different produce items was occurring.

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: Bagging produce items lettuces Inappropriate Jewelry Observed: Watch

Violation: Preventing Contamination From Hands

- Gloves, Use Limitation

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

Observed employee fail to change single-use gloves when switching between tasks. Location: Back prep area where bagging of produce items was occurring Activity: Employee touching personal items then continued to work without washing hands and donning new gloves. Also, employee donning new gloves without washing hands prior Food Contacted: Bagging mixed lettuces

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.

<p>Talin Enterprises Inc - 88 LOUISIANA BLVD SE Retail Food Establishment Class 4 - Talin - Seafood Inspection Date: 8/6/2025 Inspection #: CAC-Food-068545-2025 Inspection Result: <u>Approved</u></p>
<ul style="list-style-type: none"> - 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: - Food Temperature Measuring Devices PIC purchased probe thermometers to verify food temperatures - Equipment, Food-Contact Surfaces and utensils- Clean to Sight and touch PIC removed employee beverage dumped ice and cleaned dispensing area.
<p>Talin Enterprises Inc - 88 LOUISIANA BLVD SE Retail Food Establishment Class 4 - Talin - Seafood Inspection Date: 8/6/2025 Inspection #: PT0061220 Inspection Result: Conditional Approved</p>
<p>Violation: Personal Cleanliness</p> <ul style="list-style-type: none"> - Effectiveness-Hair Restraints <ul style="list-style-type: none"> - Hair can be both a direct and indirect vehicle of contamination. Food employees may contaminate their hands when they touch their hair. A hair restraint keeps dislodged hair from ending up in the food and may deter employees from touching their hair. Food employees must wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. Instructed PIC to retrain food employees on proper hair restraints. <p>Observed a food employee without proper hair restraints. Location: Seafood bagging and preparing area Activity: Thawing fish, bagging fish, and handling fish.</p>
<p>Violation: Equipment, Food Contact Surfaces, and Utensils Clean</p> <ul style="list-style-type: none"> - Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch <ul style="list-style-type: none"> - Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the 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. Instructed to discard ice from unit due to contamination from employee beverage being stored in ice. <p>Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine Location: Seafood preparation area Condition of the Location: Debris build up at dispensing shout and employee bottle beverage stored in ice.</p>

Violation: Training Records

- Food Handler Cards

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

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

Violation: 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: In back of seafood display and preparation area. Thermometer Location: none available

Violation: Testing Devices

- Food Temperature Measuring Devices

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

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

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 fish, shellfish, crab, and squid Activity of the Food: Stored, thawed, and received

Food Establishment 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.

THAI KITCHEN - 10701 COORS RD NW, 23**Food Establishment Class C - THAI KITCHEN****Inspection Date: 8/4/2025 Inspection #: RT-FOODEST-067144-2025 Inspection Result: Conditional Approved**

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

Violations Corrected Include:

- Sanitizers, Criteria-chemicals
- Manual and Mechanical Warewashing Equipment, chemical sanitization- Temperature, pH, Concentration and Hardness.
- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and touch.
- Ready -to-Eat Time / Temperature Control for safety food, Date marking and Disposition.

THAI KITCHEN - 10701 COORS RD NW, 23**Food Establishment Class C - THAI KITCHEN****Inspection Date: 8/4/2025 Inspection #: PT0135440 Inspection Result: Closure Re-Inspection Required**

Violation: Hands Clean & Properly Washed

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

Observed food employee not wash hands when required. Condition: Observed employees not washing hands in between changing tasks in food preparation areas.

Violation: Storage

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

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container. Utensil Type: scoop. Location: inside food containers. Condition of the Location: handles were not stored above the top of food, but were lying flat in containers.

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 remaking sanitizer solution. Retested at 100 ppm.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Sanitizer solution container and Dish machine. Concentration: 0 ppm and 0 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: Can opener blade and interior surface of ice machine. Location: attached prep table and inside ice machine. Condition of the Location: food debris and build up on blade and inside 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 held longer than a 24 hour period shall be marked to indicate the date or day by which the food is to be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. Instructed PIC to retrain food employees on ensuring the proper disposition of food items. PIC voluntarily discarded food items bearing no date markings.

Observed ready-to-eat time and temperature controlled for safety food held within the establishment exceeding the seven (7) day limit. Location: Walk in cooler. Food Items: Curry and sauce Expiration Dates: 7/23/25 and 7/26/25.

Violation: Maintenance and Operation

- Cutting Surfaces

- Cutting surfaces such as cutting boards and blocks that become scratched and scored may be difficult to clean and sanitize. As a result, pathogenic microorganisms transmissible through food may build up or accumulate. These microorganisms may be transferred to foods that are prepared on such surfaces. Instructed PIC to resurface the cutting board, or discard if not capable of being resurfaced.

Observed cutting surface with deep scratches and scoring which limit the ability to be effectively cleaned and sanitized. Location: Storage shelf.
Type: plastic

Violation: Training Records

- Certified Food Protection Manager

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

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

- Food Handler Cards

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

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

Violation: Testing Devices

- Sanitizing Solutions, Testing Devices

- Testing devices to measure the concentration of sanitizing solutions are required for 2 reasons: 1. The use of chemical sanitizers requires minimum concentrations of the sanitizer to ensure sanitization; and 2. Too much sanitizer could be toxic. Verified facility is utilizing the correct concentration level of sanitizer in the facility. Instructed PIC to acquire quat sanitizer sanitizing solution testing kits or device that are not expired.

Observed expired Quat sanitizer testing kit or other device to measure the concentration of chemical sanitizing solution. Expiration date: October 2021.

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 by retraining employees to keep wiping cloths stored in sanitizer solution containers in between uses.

Observed wiping cloths improperly used. Observed wiping cloths stored on top of prep tables and cutting boards in kitchen area.

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

- Chemical sanitizers may be toxic if not used in accordance with requirements listed in the Code of Federal Regulations (CFR). Large concentrations of sanitizer in excess of the CFR requirements can be harmful because residues of the materials remain. Instructed PIC that sanitizer concentration levels must be within manufacturers guidelines and the CFR. PIC corrected violation by remaking sanitizer solution. Retested at 100 ppm.

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Chlorine. Location: Sanitizer solution container next to range. Concentration: 200 ppm.

THE SHOP/NIGHTSHIFT - THE SHOP - 2933 MONTE VISTA BLVD NE - Current Status: Approved

THE SHOP/NIGHTSHIFT - 2933 MONTE VISTA BLVD NE

Food Establishment Class C - THE SHOP

Inspection Date: 8/6/2025 Inspection #: PT0152985 Inspection Result: Approved

Violation: Records

- Temperature Logs

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: pork shoulder and diced potatoes Activity of the Food: cooled

observed containers of cooked potatoes and pork shoulder in pans on prep table with no cooling logs advised pic that cooling logs are needed for food that was just cooled and now in the cooling process.

diced potatoes temp 149 F

pork shoulder temp 170 F

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 The surface was made out of metal and plastic The condition of the surface was filled with debris build up on the exterior of the oven and stoves and on the gas lines that connect to the oven and stove.

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 in the back prep area, hallways, dishwashing area and kitchen area.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed back prep areas, hallways, dishwashing area and kitchen area in disrepair by holes in walls, ceilings and missing floor boards as well as damaged or missing tiles.

please repair holes in walls ceiling and missing floor boards and missing, damaged tiles and send a picture of the repair to CHPD

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 kitchens hand washing sink.

Violation: Food Separation

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

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

Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping.
Location: back prep food area and front coffee area Food Item: uncovered containers of diced potatoes and filters of coffee made and uncovered sitting on countertop.

THE WHOLE ENCHILADA - THE WHOLE ENCHILADA - 10701 CORRALES RD NW, 25 - Current Status: Conditional Approved

THE WHOLE ENCHILADA - 10701 CORRALES RD NW, 25

Food Establishment Class C - THE WHOLE ENCHILADA

Inspection Date: 8/5/2025 Inspection #: RT-FOODEST-067716-2025 Inspection Result: Conditional Approved

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

Violations Corrected Include:

- Conditions of Use
- Restriction and Storage-Medicines, Prevention of Contamination
- Storage-First Aid Supplies, Prevention of Contamination
- Ready -to-Eat Time / Temperature Control for safety food, Date marking and Disposition.
- When to Wash

THE WHOLE ENCHILADA - 10701 CORRALES RD NW, 25

Food Establishment Class C - THE WHOLE ENCHILADA

Inspection Date: 8/5/2025 Inspection #: PT0156292 Inspection Result: Closure Re-Inspection Required

Violation: Poisonous and Toxic/Chemical Substances

- Conditions of Use

- Failure to properly use poisonous or toxic materials can be dangerous. Poisonous or toxic materials shall be applied so that a hazard to employees or other persons is created. Instructed PIC to retrain employees on the application of toxic materials and to ensure that all safety precautions are being taken. Instructed PIC to rearrange dispenser tubes so that they are in the correct chemical. Observed PIC rearrange dispenser tubes into the correct chemicals.

Observed poisonous or toxic materials applied in a manner that created a hazard to people. Location: Dish machine. Material Type: chlorine and dish detergent. Application Method: Warewashing purposes. Hazard Created: Observed tubes that dispense chlorine for sanitizer and detergent for warewashing were switched and were not in the correct chemical at the time of inspection.

Violation: Medications and First Aid Kits

- Storage-First Aid Supplies, Prevention of Contamination

- First aid supplies that are in a food establishment for the employees use shall be stored in a kit or a container that is located to prevent the contamination of food, equipment, utensils, and linens, and single-service and single-use articles. Instructed PIC to move first aid supplies to an approved location and that contaminated equipment, utensils, and/or linens must be cleaned and sanitized prior to use.

Observed employee first aid kit stored improperly in a manner that caused the contamination of equipment or utensils. Equipment or Utensil: plates, pans and miscellaneous equipment. Location: Shelving unit in Warewashing. Contamination: stored on top shelf of shelving unit above clean and sanitized plates, pans and glasses.

- Restriction and Storage-Medicines, Prevention of Contamination

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

Observed employee medication improperly stored or labeled. Location: on top shelf above clean plates, pans etc., in warewashing area. Label Condition: label was available. Medication Name: Burn Gel

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 PIC retrain employee on site. Observed employee remove gloves and wash hands. Violation corrected on site.

Observed food employee not wash hands when required. Condition: employee did not wash hands or change gloves after changing tasks. Employee went from conducting warewashing to the front kitchen line area, then proceed to take a drink and then wipe gloves on their apron.

Violation: Storage

- In-Use Utensils, Between-Use Storage

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

Observed utensils were not air dried and were wet stacked. Location: warewashing area shelving unit. Equipment Type: plastic food container. Manner: Observed wet food container stored with dry metal pans.

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

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

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.

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

Violation: Training Records

- Food Handler Cards

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

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

- Certified Food Protection Manager

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

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

Violation: Functionality and Accuracy

- Temperature Measuring Devices, Ambient Air and Water-Accuracy

- 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 type: Walk in cooler. Thermometer Location: Far back wall underneath condenser unit on shelf.

Violation: Testing Devices

- Sanitizing Solutions, Testing Devices

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

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

Violation: Records

- Calibration Logs

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

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

- Temperature Logs

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Beans, Animal Proteins, Rice. Activity of the Food: reheating, cooking, cooling, hot holding, cold holding.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 25-49ppm must also be at a minimum temperature of 120F with a contact time of 10 seconds. Instructed PIC to contact service repair personnel to have dish machine serviced. Also instructed PIC to discontinue use of dish machine and to utilize three compartment sink for all warewashing. PIC must also contact CHPD inspector and provide updates for repairs when they are completed.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Dish machine. Concentration: 10 ppm

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food commercially prepared opened in the facility with no date marking indicators. Location: prep top cooler. Food Items: raw shrimp and mushrooms Expiration Dates: no date markings