



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

Summary Table
Consumer Health Protection Inspections Performed
Week: August 23, 2025 to August 29, 2025 Report
Amended on 9/2/2025 for clerical errors

APPLEBEES NEIGHBORHOOD GRILL AND BAR - 2600 MENAUL BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0159628) - Operational Status - Open				
08/27/2025	PT0159628	Routine Food Establishment Inspection	Approved	1

BEDROCK KITCHEN - 5333 4TH ST NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0159318) - Operational Status - Closed				
08/27/2025	PT0159318	Routine Food Establishment Inspection	Closure Re-Inspection Required	2

CARLS JR #7607 - 800 BROADWAY BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0141800) - Operational Status - Open				
08/27/2025	RT-FOODEST-014443-2025	Routine Food Establishment Inspection	Approved	6

CASA TACO - 5801 ACADEMY RD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0142254) - Operational Status - Open				
08/29/2025	PT0142254	Routine Food Establishment Inspection	Approved	7

CINNAMON SUGAR & SPICE CAFE - 5809 JUAN TABO BLVD NE, A

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0158967) - Operational Status - Open				
08/28/2025	PT0158967	Routine Food Establishment Inspection	Approved	10

Food Establishment (Permit # - PT0136163) - Operational Status - Open

08/28/2025	RT-FOODEST-076600-2025	Routine Food Establishment Inspection	Approved	10
08/28/2025	PT0136163	Routine Food Establishment Inspection	Unsatisfactory Re-Inspection required	10

COA/WESTGATE CHILD DEVELOPMENT CENTER - 10001 DE VARGAS RD SW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0161221) - Operational Status - N/a				
08/29/2025	RT-FOODEST-015637-2025	Routine Food Establishment Inspection	Approved	13

Food Establishment (Permit # - PT0161222) - Operational Status - N/a

08/29/2025	PT0161222	Routine Food Establishment Inspection	Approved	13
------------	-----------	---------------------------------------	----------	----

DBA THE EATERY BY WISEPIES - 5700 WEST UNIVERSITY BLVD SE, #130

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0149005) - Operational Status - Open				
08/28/2025	PT0149005	Routine Food Establishment Inspection	Approved	14

Dollar General Store #10762 - 4910 LOMAS BLVD NE, A

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Retail Food Establishment (Permit # - PT0082145) - Operational Status - Open				
08/25/2025	PT0082145	Routine Retail Food Inspection	Approved	15

Donut Mart - 3301 COORS BLVD NW, X

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0155689) - Operational Status - Open				

08/29/2025	CAC-Food-077318-2025	Corrective Action Compliance	Approved	15
El Mezquite Market LLC - 201 SAN PEDRO DR SE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Retail Food Establishment (Permit # - PT0068704) - Operational Status - Open				
08/26/2025	PT0068704	Routine Retail Food Inspection	Approved	16
FAIRFIELD INN AND SUITES - 2300 CENTRE AVE SE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0147566) - Operational Status - Open				
08/26/2025	PT0147566	Routine Food Establishment Inspection	Approved	16
Retail Food Establishment (Permit # - PT0147567) - Operational Status - Open				
08/26/2025	PT0147567	Routine Retail Food Inspection	Approved	16
FAMILY DOLLAR - 1400 GIBSON BLVD SE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Retail Food Establishment (Permit # - PT0154317) - Operational Status - Open				
08/27/2025	PT0154317	Routine Retail Food Inspection	Approved	17
Family Dollar Stores of New Mexico LLC - 7700 SAGE RD SW				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Retail Food Establishment (Permit # - PT0137635) - Operational Status - N/a				
08/28/2025	PT0137635	Routine Retail Food Inspection	Approved	18
GURU INVESTMENTS INC - 1430 CARLISLE BLVD NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0045058) - Operational Status - Open				
08/26/2025	RT-FOODEST-072221-2025	Routine Food Establishment Inspection	Approved	19
HOTEL PARQ CENTRAL - 806 CENTRAL AVE SE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0111689) - Operational Status - Open				
08/28/2025	RT-FOODEST-076901-2025	Routine Food Establishment Inspection	Approved	20
08/28/2025	PT0111689	Routine Food Establishment Inspection	Closure Re-Inspection Required	20
IRONWOOD KITCHEN LLC - 5740 NIGHT WHISPER RD NW, 250				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0119550) - Operational Status - Closed				
08/26/2025	CAC-Food-075588-2025	Corrective Action Compliance	Unsatisfactory Re-Inspection required	22
08/26/2025	PT0119550	Routine Food Establishment Inspection	Closure Re-Inspection Required	23
IT DIMSUM - 7900 CARMEL AVE NE, F				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0154550) - Operational Status - Open				
08/28/2025	CAC-Food-076663-2025	Corrective Action Compliance	Approved	25
08/28/2025	PT0154550	Routine Food Establishment Inspection	Conditional Approved	26
JC's New York Pizza Dept - 215 CENTRAL AVE NW				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0047000) - Operational Status - Open				
08/29/2025	CAC-Food-076988-2025	Corrective Action Compliance	Unsatisfactory Re-Inspection required	28
08/27/2025	PT0047000	Routine Food Establishment Inspection	Closure Re-Inspection Required	28
LA FINCA BOWLS - 300 BROADWAY BLVD NE, STE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0155830) - Operational Status - Open				
08/28/2025	PT0155830	Routine Food Establishment Inspection	Approved	32
LA POBLANITA - 1725 BROADWAY BLVD SE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Mobile Food - EHD (Permit # - PT0158812) - Operational Status - Open				
08/27/2025	RT-MBFOOD-075963-2025	Routine Mobile Food Inspection	Approved	33
08/27/2025	PT0158812	Routine Mobile Food Inspection	Unsatisfactory Re-Inspection required	33

LAS CHANCLITAS 3 - 1725 BROADWAY BLVD SE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Mobile Food - EHD (Permit # - PT0159060) - Operational Status - Open				
08/28/2025	CAC-Food-076905-2025	Corrective Action Compliance	Approved	34
08/28/2025	PT0159060	Routine Mobile Food Inspection	Conditional Approved	34

LEARNING LADDER ACADEMY - 5827 4TH ST NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0156349) - Operational Status - Open				
08/29/2025	PT0156349	Routine Food Establishment Inspection	Approved	36

LOS PUENTES CHARTER SCHOOL - 4012 4TH ST NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0111069) - Operational Status - Open				
08/27/2025	PT0111069	Routine Food Establishment Inspection	Approved	37

MATI PERUVIAN CUISINE - 303 SAN PEDRO DR NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0160965) - Operational Status - Open				
08/27/2025	PT0160965	Routine Food Establishment Inspection	Approved	37

MCDONALDS - 2305 CENTRAL AVE NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0160554) - Operational Status - Open				
08/27/2025	PT0160554	Routine Food Establishment Inspection	Approved	38

PALETERIA SAN ANTONIO - 12925 CENTRAL AVE NE, H

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0151946) - Operational Status - Open				
08/25/2025	PT0151946	Routine Food Establishment Inspection	Approved	39

RICHARDS MEXICAN RESTAURANT - 3301 MENAUL BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0044231) - Operational Status - Open				
08/26/2025	PT0044231	Routine Food Establishment Inspection	Unsatisfactory Re-Inspection required	40

ROYAL EMPIRE - 335 WOODWARD ST SE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Mobile Food - EHD (Permit # - PT0154391) - Operational Status – Open				
08/27/2025	PT0154391	Routine Mobile Food Inspection	Approved	41

Sawmill Market - 1909 BELLAMAH AVE NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0160192) - Operational Status - Open				
08/25/2025	PT0160192	Routine Food Establishment Inspection	Approved	42

Food Establishment (Permit # - PT0160196) - Operational Status - Open

08/25/2025	PT0160196	Routine Food Establishment Inspection	Approved	42
------------	-----------	---------------------------------------	----------	----

SMITHS 446 - 6001 LOMAS BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Retail Food Establishment (Permit # - PT0043673) - Operational Status - Open				
08/29/2025	PT0043673	Routine Retail Food Inspection	Approved	43

Retail Food Establishment (Permit # - PT0043674) - Operational Status - Open

08/29/2025	PT0043674	Routine Retail Food Inspection	Approved	43
------------	-----------	--------------------------------	----------	----

Retail Food Establishment (Permit # - PT0043675) - Operational Status – Open

08/29/2025	PT0043675	Routine Retail Food Inspection	Approved	43
------------	-----------	--------------------------------	----------	----

Retail Food Establishment (Permit # - PT0043676) - Operational Status - Open

08/29/2025	PT0043676	Routine Retail Food Inspection	Approved	43
------------	-----------	--------------------------------	----------	----

SMITHS FOOD AND DRUG CENTERS INC - 8301 GOLF COURSE RD NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Retail Food Establishment (Permit # - PT0043698) - Operational Status - Open				

08/28/2025	PT0043698	Routine Retail Food Inspection	Approved	45
Retail Food Establishment (Permit # - PT0043699) - Operational Status – Open				
08/28/2025	PT0043699	Routine Retail Food Inspection	Approved	45
Retail Food Establishment (Permit # - PT0043700) - Operational Status – Open				
08/28/2025	PT0043700	Routine Retail Food Inspection	Approved	46
Retail Food Establishment (Permit # - PT0043701) - Operational Status - Open				
08/28/2025	PT0043701	Routine Retail Food Inspection	Approved	47
SONIC DRIVE IN - 6420 CENTRAL AVE SW				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0044166) - Operational Status - N/a				
08/28/2025	PT0044166	Routine Food Establishment Inspection	Approved	49
SPEEDWAY 8926 - 10400 CENTRAL AVE SE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Retail Food Establishment (Permit # - PT0141461) - Operational Status - Open				
08/25/2025	PT0141461	Routine Retail Food Inspection	Conditional Approved	50
TASTE TEA - 300 MENAUL BLVD NW, 116				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0160180) - Operational Status - Open				
08/26/2025	PT0160180	Routine Food Establishment Inspection	Approved	51
THE CANYON CLUB LLC - 911 FOUR HILLS RD SE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0132264) - Operational Status - Open				
08/25/2025	CAC-Food-075118-2025	Corrective Action Compliance	Approved	52
08/25/2025	PT0132264	Routine Food Establishment Inspection	Conditional Approved	52
Food Establishment (Permit # - PT0132263) - Operational Status – Open				
08/25/2025	PT0132263	Routine Food Establishment Inspection	Conditional Approved	53
TOWN PLACE SUITES - 2400 CENTRE AVE SE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0147957) - Operational Status - Open				
08/29/2025	PT0147957	Routine Food Establishment Inspection	Approved	56
Retail Food Establishment (Permit # - PT0147958) - Operational Status – Open				
08/29/2025	PT0147958	Routine Retail Food Inspection	Approved	56
Usekwu Foods LLC - 1601 4th St NW				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - FOODEST-2025-02153) - Operational Status - Open				
08/26/2025	RT-FOODEST-025405-2025	Routine Food Establishment Inspection	Approved	56
VAMOS CON GLORIA - 616 LOMAS BLVD NW, B				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0159461) - Operational Status - Open				
08/27/2025	CAC-Food-075870-2025	Corrective Action Compliance	Approved	57
WAL MART SUPERCENTER 850 - 2701 CARLISLE BLVD NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Retail Food Establishment (Permit # - PT0060943) - Operational Status – Open				
08/26/2025	RT-FOODEST-075533-2025	Routine Food Establishment Inspection	Approved	57
Walgreens 07351 - 4700 4TH ST NW				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Retail Food Establishment (Permit # - PT0052652) - Operational Status – Open				
08/29/2025	PT0052652	Routine Retail Food Inspection	Approved	57
WESTGATE COMMUNITY CENTER - 10001 DE VARGAS RD SW				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0157561) - Operational Status - N/a				
08/29/2025	RT-FOODEST-068553-2025	Routine Food Establishment Inspection	Approved	57

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

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

APPROVED

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

CONDITIONAL APPROVED

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

UNSATISFACTORY

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

CLOSED

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

APPLEBEES NEIGHBORHOOD GRILL AND BAR - 2600 MENAUL BLVD NE

Food Establishment Class B

Date: 08/27/2025 - #: PT0159628 - Inspection Result: Approved

Violation: Maintenance and Operation

• **Good Repair and Proper Adjustment-Equipment**

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

Observed equipment not maintained in good repair. Location: Bar Area Type of Equipment: Ice Well Condition of the equipment: ice well missing lid to seal ice well to prevent from spill, splash or dust going inside ice well

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 in bar area under ice well, three compartment sink and hand washing sink

Violation: Storage

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

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

Observed food stored improperly where it was exposed to contamination from splash, dust, or other contamination. Location: Bar Area Food Item: Ice Condition: ice well does not have a lid to prevent possible contamination from the environment from occurring

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.

BEDROCK KITCHEN - 5333 4TH ST NW

Food Establishment Class C

Date: 08/27/2025 - #: PT0159318 - Inspection Result: Closure Re-Inspection Required

Violation: Approved Source

• Compliance with Food Law

- A primary line of defense in ensuring that food is safe, unadulterated and honestly presented is to obtain food from approved sources. Instructed PIC that only food from an approved source that complies with law can be offered or used inside an establishment. PIC voluntarily discard all food from an unapproved source.

Observed food obtained from a source that does not comply with law.

Location: Sales floor

Food items: Beef jerky (Jerky made with love LLC), Juice and food (The sea moss man)

Condition: Unapproved source and products contain ingredient that is not generally recognized as safe.

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 single-service and single-use articles.

Poisonous/Toxic Substance: Paint, cleaners and other chemicals

Location: Rear storage closet

Violation: Pest Control

• Controlling Pests, If Present: Treatment

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

Observed pests in the facility with no control methods in place.

Location: Along walls and corners of the back storage area and veggie and meat kitchens, under shelves, under cooling units in the veggie kitchen and the meat kitchen. Near the handwashing station and the ice maker. On the single-serve items. Underneath prep tables. Too many locations to list all areas (through-out the entire facility).

Pest Type: Rodent

Pest Condition: Heavy amounts of rodent droppings observed throughout the facility

• 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: Exterior wall by cook entrance

Pest Type: Rodent

Pest Condition: Dead

Number of Pests Present: 1 rodent

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 some 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: Vegan kitchen cooler

Food Items: Blueberry compote produced on (8/11), Apple compote produced on (8/8). Apple juiced (dates beyond 7-day shelf life)

Violation: Receptacle Condition

• **Covering Receptacles**

- Refuse, recyclables, and returnables must be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents. Instructed PIC to clean the area and store the items in an enclosed container designated for such items.

Observed refuse, recyclables, or returnables stored improperly.

Types of items:

Location of items: Rear receiving area

Method of storage: Dumpster

The condition of the storage area and items: Dumpster lids left open when not in use

Violation: Miscellaneous

• **Miscellaneous Sources of Contamination**

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

Method of contamination: Observed roof leak that caused water droplets to leak directly on to prep table below where active food prep was being carried out.

Food that was contaminated: Chopped vegetables

Location: Meat kitchen

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 / Duties tested: Due to number of priority violations, Active rodent infestation and selling products from unapproved sources.

Violation: Plumbing

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

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

Observed floor drain under 3 compartment sink next to cook line in meat kitchen is not maintained in good repair or is not repaired by law. Observed floor drain under 3 compartment sink found in disrepair by being backed up with standing water and not free flowing.

• **Backflow Prevention, Air Gap**

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

Observed an inadequate air gap below 3 compartments sink next to walk in cooler in meat kitchen.

Violation: Training Records

• **Food Handler Cards**

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

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

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

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

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

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

Food: Meat products meant for retail sale

Location: Display case in sales floor

Violation: Toilet Facilities

• Toilet Rooms, Enclosed

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

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

Violation: Physical Facilities

• Outer Openings, Protected

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

Observed doors to the outside that are not tight fitting, light can be seen at the edges. Receiving Door is located in the back next to the receptacle and facing west.

• 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: In rear exterior receiving area around doorway, vents and by air conditioning unit. Along the south wall in cinder block including around utility's and by the concrete foundation.

Size: Range from 1/2 inch to 3-inch holes

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 litter on the premises of the food establishment. Location: Behind the outdoor waste bin. Heavy accumulation of tumble weeds and trash such as bottles, cup, plastic debris.

Violation: Storage

• Food Storage-Preventing Contamination from the Premises

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

Observed food stored improperly less than six (6) inches off the floor. Location: Meat Kitchen on the floor next to the walk-in cooler. Food Item: Potatoes

Violation: HACCP

• Treating Juice, Un-Pasteurized Label

- Certain foodborne pathogens and foodborne illnesses have been documented with the consumption of various juice products. Therefore certain labeling requirements are necessary to warn and provide notice to consumers of the risks associated. Instructed PIC that all juice not processed to prevent, reduce or eliminate the presence of pathogens must have all appropriate labels, and the statement: WARNING: This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems. Instructed PIC that no further service or sale of the packaged juice can continue until all appropriate labeling has been administered.

Observed packaged unpasteurized juice without the appropriate labels.

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 floor drains throughout facility and to clean and sanitize on a regular basis

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

Violation: Cooperation

• **Interference with the Enforcement Authority**

- It is a civil penalty pursuant to 9-6-19 of This Ordinance for any Person to threaten, intimidate, use violence, or physical force to intentionally obstruct, impede, or interfere with any City employee while in the performance of the employee's duties as authorized by This Ordinance.

Inspectors were unable to complete a full inspection due to PIC/Owner requiring us to leave her facility. After departure we were granted re-entry and accompanied by EHD supervisor and PIC/Owner was cleaning facility and not operating at the time of re-entry. Facility impeded ability to complete full inspection.

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: Meat Kitchen in the back on a storage shelf. Condition of the Location: scoop in a plastic unlabeled bin (possibly flour)

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

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

Observed clean single-service and single-use articles stored improperly. Single-service and single-use articles were not stored six (6) inches above the floor. Single-service and single-use articles Type: cups, lids, and trays. Location: Retail area, front of the facility.

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 large holes and openings inside meat kitchen, vegan kitchen, sales floor, storage closets, office. Observed holes and gaps ranging in size up in ceiling along utility lines and in cinder blocks, counters, boiler room, in ceiling tiles and along vents. All areas mentioned are in disrepair by not being properly enclosed to prevent a pest entry point or harborage area.

CARLS JR #7607 - 800 BROADWAY BLVD NE**Food Establishment Class C****Date: 08/27/2025 - #: RT-FOODEST-014443-2025 - Inspection Result: Approved****Violation: Equipment, Food Contact Surfaces, and Utensils Clean****• Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - Grease/Soil Deposits, Cooking Equipment**

- Food-contact surfaces of 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 Freezer Location: Kitchen Area Condition of the Location: debris build up on the interior of the reach in freezer

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

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

Observed an inadequate air gap below soda machine in drive thru area and below station by cooking area in the kitchen.

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 by soda machines drain in drive thru area.

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

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

Observed nonfood contact surface with the build up of soil residues. The surface was located kitchen cook line The surface was made out of metal The condition of the surface had debris build up on the exterior of the oven

CASA TACO - 5801 ACADEMY RD NE**Food Establishment Class C****Date: 08/29/2025 - #: PT0142254 - Inspection Result: Approved****Violation: Equipment, Food Contact Surfaces, and Utensils Clean****• Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch**

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

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

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: Degreaser

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 clean food service pans

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: Ranch Dressing 8/6/25, Rice 8/18/25.

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

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

Observed equipment not maintained in good repair. Location: kitchen prep area Type of Equipment: food cart Condition of the equipment: Melted from contact of hot items with deep grooves in plastic on top of cart

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: Main kitchen area and bathrooms

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: 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: hand washing sink in kitchen by main cook line

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: Under main grill hood Manner: missing cover

• **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: under grill hood system Manner: light bulb burned out

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: Manin kitchen prep line Activity: actively working with open food items

Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

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

Observed build up and debris on the floor though out the kitchen area mainly in walk in cooler and under and behind kitchen equipment

Violation: Consumer Advisories

• **Allergen Warning, Unpackaged Food**

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

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

Violation: Storage

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

- During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (A) In the food with their handles above the top of the food and the container; (B) In food that is not time/temperature control for safety food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under 4-602.11 and 4-702.11; (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; (E) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not time/temperature control for safety food; or (F) In a container of water if the water is maintained at a temperature of at least 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: Scoops and bowls Location: dry storage rack and walk in cooler Condition of the Location: Scoops and bowls stored in food containers with handles directly touching the food product

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

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

Observed equipment was not air dried and was wet stacked. Location: back kitchen by three compartment sink. Equipment Type: kitchen pans and containers
Manner: stacked with water still sitting in between containers and pans

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

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

Observed cleaned single-service and single-use articles stored improperly. Single-service and single-use articles was not stored six (6) inches above the floor. Single-service and single-use articles Type: Styrofoam cups and carry out boxes Storage Method: stored directly on the floor Location: back storage room

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 outside of upright coolers, and prep top cooler and on spray nozzle for three compartment sink The condition of the surface was food and soil debris build up.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed walls in kitchen area by main cook line and by three compartment sink in disrepair by small and medium sided holes in wall

Observed the following areas of the facility in disrepair. Observed Roof on main line in disrepair by missing roof panel in between hood systems

CINNAMON SUGAR & SPICE CAFE - 5809 JUAN TABO BLVD NE, A

Food Establishment Class C

Date: 08/28/2025 - #: PT0158967 - Inspection Result: Approved

Violation: Storage

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

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

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

CINNAMON SUGAR & SPICE CAFE - 5809 JUAN TABO BLVD NE, A

Food Establishment Class C

Date: 08/28/2025 - #: RT-FOODEST-076600-2025 - 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:

- Insect Control Devices, Design and Installation
- Time/Temperature Control for Safety Food, Cold Holding
- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch
- Separation-Storage
- Using a Handwashing Sink-Operation and Maintenance

CINNAMON SUGAR & SPICE CAFE - 5809 JUAN TABO BLVD NE, A

Food Establishment Class C

Date: 08/28/2025 - #: PT0136163 - Inspection Result: Unsatisfactory Re-Inspection required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine and can opener Location: Warewashing area and prep top table.

Violation: Poisonous and Toxic/Chemical Substances

• Separation-Storage

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate utensils/equipment. Poisonous/Toxic Substance: Cleaning solution in a spray bottle Location: Utensil/Equipment storage rack.

Violation: Pest Control

• **Insect Control Devices, Design and Installation**

- Exposed food and food-contact surfaces must be protected from contamination by insects or insect parts. Installation of the device over food preparation areas or in close proximity to exposed food and/or food-contact surfaces could allow dead insects and/or insect parts to be impelled by the electric charge, fall, or be blown from the device onto food or food-contact surfaces. Insect control devices are not allowed to be installed above food preparation areas. Instructed PIC to move the device and to clean and sanitize the food preparation area that was under the device.

Observed insect control device installed over a food preparation area. Location: Food prep and food storage area Type of Device: Fly paper

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 wet wiping cloths used for stored on the prep table with open 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 in drain pipes in Warewashing area.

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: Mandarin Oranges Location: Canned storage rack Condition: Dented can.

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

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

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: Rice in white storage bin Location: Back storage rack. Food: Pastry topping Location: Upright cooler.

Violation: Toilet Facilities

• **Toilet Rooms, Enclosed**

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

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

Violation: Cold Holding

• **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: Chicken salad Temperature: 46

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: Warewashing area. Manner: Brooms and step ladder blocking access.

Violation: Personal Cleanliness

• **Effectiveness-Hair Restraints**

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

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

Violation: Physical Facilities, Cleaning

• **Drying Mops**

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

Observed a soiled mop not in use, stored directly on the ledge of the service sink and wall.

• **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 Cooling vents and to clean and sanitize weekly or monthly depending on buildup.

Observed buildup and debris on the Cooling vents. Recommend turning them around away from prep table.

Violation: Storage

• **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: Equipment storage rack, Equipment Type: Stainless steel 3rd pan.

COA/WESTGATE CHILD DEVELOPMENT CENTER - 10001 DE VARGAS RD SW**Food Establishment Class B****Date: 08/29/2025 - #: RT-FOODEST-015637-2025 - Inspection Result: Approved****Violation: Availability****• Cleaning Agents and Sanitizers, Availability**

- Sanitizer should always be available to sanitize areas for food serving. must be in a wiping cloth container or spray bottle of chlorine solution of 50-100 PPM Chlorine.

Observed no sanitizer available in the food service area at the time of inspection.

Violation: Operation and Maintenance**• Hand Drying Provision**

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

Observed no approved method of hand drying at handwashing sink(s). Location: Front hand wash station where meals are served.

COA/WESTGATE CHILD DEVELOPMENT CENTER - 10001 DE VARGAS RD SW**Food Establishment Class B****Date: 08/29/2025 - #: PT0161222 - 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: all three-hand wash stations in Kitchen.

Violation: Storage**• Prohibitions, Storage Areas**

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

Observed utensils with use for non-time/temperature controlled for safety food during a pause in use stored incorrectly. Utensil was not stored in a clean, protected location. Utensil Type: Ice scoops were stored on top of the ice machine not stored in a clean sanitized container.

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 back areas The surface was made out of Commercial stainless-steel metal The condition of the refrigerator and warmer with dry liquid and debris build up at the time of inspection.

DBA THE EATERY BY WISEPIES - 5700 WEST UNIVERSITY BLVD SE, #130

Food Establishment Class C

Date: 08/28/2025 - #: PT0149005 - Inspection Result: Approved

Violation: Use Limitations

• Wiping Cloths, Use Limitation

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

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

Violation: Surface Not Clean

• Nonfood-Contact Surfaces, Easily Cleanable

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

Observed nonfood contact surface that was not easily cleanable. The surface was located in barista area The surface was made out of synthetic wood. The condition was damaged not smooth and easily cleanable.

Violation: Records

• Temperature Logs

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Raw meats, dairy products and chopped vegetables Activity of the Food: Stored, received and cooled

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.

Dollar General Store #10762 - 4910 LOMAS BLVD NE, A - Approved

Dollar General Store #10762 - 4910 LOMAS BLVD NE, A

Retail Food Establishment Class 3

Date: 08/25/2025 - #: PT0082145 - Inspection Result: Approved

Violation: Physical Facilities

• Outer Openings, Protected

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

Observed doors to the outside that are not tight fitting, light can be seen at the edges of the front entry door and receiving door.

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 Sales floor and back receiving areas. And to clean and sanitize both areas on a regular basis.

Observed build up and debris on the Sales floor front entry and sides behind displays, also backroom areas with debris and soil build up

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed utensil food-contact surface with the build up of soil residues. Utensil Type: Sales floor refrigerator cases. and backroom cases. substantial debris and soil build up on shelving interior of the refrigerators.

Donut Mart - 3301 COORS BLVD NW, X - Approved

Donut Mart - 3301 COORS BLVD NW, X

Food Establishment Class C

Date: 08/29/2025 - #: CAC-Food-077318-2025 - Inspection Result: Approved

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

Manual and Mechanical Warewashing Equipment, Chemical Sanitization Temperature, pH, Concentration and Hardness - Sanitizer concentration was corrected and staff was retrained.

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

Designation-Dressing Areas and Lockers

Designated Areas-Employee Accommodations for eating/drinking/smoking

Food Storage Containers Identified with Common Name of Food

Hand Drying Provision

El Mezquite Market LLC - 201 SAN PEDRO DR SE - Approved

El Mezquite Market LLC - 201 SAN PEDRO DR SE

Retail Food Establishment Class 4

Date: 08/26/2025 - #: PT0068704 - Inspection Result: Approved

Violation: Functionality and Accuracy

• Temperature Measuring Devices, Ambient Air and Water-Accuracy

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

Observed in a mechanically refrigerated food storage unit the temperature measuring device was not placed in the warmest part of the unit. Equipment Location: Walk in refrigerators and display coolers 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, raw meats, prepared produce, and other TCS food items Activity of the Food: Stored, received and transported

FAIRFIELD INN AND SUITES - 2300 CENTRE AVE SE - Approved

FAIRFIELD INN AND SUITES - 2300 CENTRE AVE SE

Retail Food Establishment Class 3

Date: 08/26/2025 - #: PT0147567 - 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 inside cold holding units in retail prepackaged storage closet. The condition of the surface was Ice frost and debris build up.

FAIRFIELD INN AND SUITES - 2300 CENTRE AVE SE

Food Establishment Class B

Date: 08/26/2025 - #: PT0147566 - Inspection Result: Approved

Violation: Cold Holding

• Time/Temperature Control for Safety Food, Cold Holding

- Maintaining TCS foods under the cold temperature control requirements prescribed in this code will limit the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Instructed PIC to rapidly chill food to below 41°F as measured by a calibrated thermometer. Explained to PIC these food items must either be cold held or documented using time as a public health control. Once 4 hour time limit is reached food items must be discarded.

Observed food items measuring above 41°F. Location: Display area milk pitcher with ice tube, and cold holding ice freezer container Food Items: Milk and cream cheese Temperature: Milk 54 degrees f, cream cheese 59 degrees f

FAMILY DOLLAR - 1400 GIBSON BLVD SE

Retail Food Establishment Class 3

Date: 08/27/2025 - #: PT0154317 - Inspection Result: Approved

Violation: Functionality and Accuracy

• Temperature Measuring Devices, Ambient Air and Water-Accuracy

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

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

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: Back storage room and in refrigeration unit corners in display area. Items list: Shelving, boxes, damaged products, litter Condition of the items: cluttered, unused or damaged, dis organized and cluttered.

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 small freezer where ice cream is stored. The condition of the surface was substantial ice frost build up.

Violation: Records

• Temperature Logs

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

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

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

Observed build up and debris on floor underneath storage shelving.

Family Dollar Stores of New Mexico LLC - 7700 SAGE RD SW
Retail Food Establishment Class 3
Date: 08/28/2025 - #: PT0137635 - Inspection Result: Approved

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed Walls in receiving storage areas disrepair with several holes which is an outer opening.

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 Sales Floor. The surface was made out of Metal, the condition of the sales floor grocery shelving with dry liquid build and debris at the time of inspection.

Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

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

Observed build up and debris on the floors in receiving under stocking carts shelving and boxes at the time of inspection.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice cream display case and reach in sales floor refrigerator. Location: Sales Substantial debris and soil build up on the shelving.

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: Both Male and Female restrooms.

GURU INVESTMENTS INC Taj Mahal Cuisine of India- 1430 CARLISLE BLVD NE

Food Establishment Class C

Date: 08/26/2025 - #: RT-FOODEST-072221-2025 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

debris build up seen in reach in coolers where green beans are stored clean inside cooler and send pictures to ndvigil@cabq.gov

Violation: Training Records

• **Certified Food Protection Manager**

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

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

Violation: Ventilation and Hood Systems

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

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

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

debris build up still on hood filters and ansel system please clean and send pictures to CHPD

Violation: Records

• **Temperature Logs**

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: all food without log Activity of the Food: stored, thawed, cooled

facility has logs just need to write in them the information needed on a daily basis

HOTEL PARQ CENTRAL - 806 CENTRAL AVE SE**Food Establishment Class B****Date: 08/28/2025 - #: RT-FODEST-076901-2025 - Inspection Result: Approved**

- Facility was able to correct violations on site during inspection changing the status from Closure to Approved. Orange Closure Sticker was not placed. These violations include
- Time / Temperature Control for Safety Food, Cold Holding
- PIC corrected on site by placing food items inside cold holding units and adding food items to temporary ice bath cold holding.
- Sanitizers, Criteria-Chemicals
- PIC corrected on site by adding quat sanitizer to red sanitizer bucket. Tested at 300 parts per million at 78 degrees f.
- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch
- PIC corrected on site by washing bar strainers in dish machine.
- Separation-Storage
- PIC corrected on site by removing chemicals from equipment and food areas.
- Food Temperature Measuring Devices
- PIC corrected on site by providing probe thermometer from kitchen down stairs.
- Temperature logs
- Inspector emailed facility required log templates and food safety information.

HOTEL PARQ CENTRAL - 806 CENTRAL AVE SE**Food Establishment Class B****Date: 08/28/2025 - #: PT0111689 - Inspection Result: Closure Re-Inspection Required****Violation: Equipment, Food Contact Surfaces, and Utensils Clean****• Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch**

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the 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. Also, advised PIC to add barrier to prevent grey water from splashing into ice bin when employees wash hands

Observed utensil food-contact surface with the buildup of soil residues. Utensil Type: Bar strainer Location: Inside bar area, bar strainers stored in between hand washing sink basin and ice bin edges. Condition of the Location: When employees wash hands strainers are possibly contaminated and stored in-between ledges.

Violation: Poisonous and Toxic/Chemical Substances

• **Separation-Storage**

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food. Poisonous/Toxic Substance: Kay grill cleaner, butane and sanitizer Location: Kay grill cleaner stored inside large stock pot with butter, butane stored in crate with dry food ingredients, and hand sanitizer stored on bar top prep area next to utensils and bar food ingredients.

Violation: Training Records

• **Certified Food Protection Manager**

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

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

• **Food Handler Cards**

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

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

Violation: Ventilation and Hood Systems

• **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 above temporary cold holding Manner: Debris build up

Violation: Cold Holding

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

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

Observed food items in cold holding unit measuring above 41°F. Location: Inside bar garnish area and inside kitchen above cold holding unit stored in bar garnish equipment. Food Items: Sliced watermelon radishes 62 degrees f, chopped cilantro 71 degrees f, chopped parsley 75 degrees f, micro greens 75 degrees f, feta cheese 51 degrees f, cubed watermelon 53 degrees f and sliced strawberries 59 degrees f.

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

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

Observed no chemical solution utilized to adequately achieve sanitization. Type of Sanitizer: Peroxide sanitizer was in spray bottle, and another spray bottle sanitizer was provided both were not approved for food contact surfaces.

Violation: Personal Cleanliness

• **Eating, Drinking, or Using Tobacco Products**

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

Observed a food employee with an improper drink.

Location: Stored on prep table and above cold holding unit.

Type of Drink: Bottled water and cup with lid no straw

Violation: Records

• **Temperature Logs**

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

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

IRONWOOD KITCHEN LLC - 5740 NIGHT WHISPER RD NW, 250 - Closure Re-Inspection Required

IRONWOOD KITCHEN LLC - 5740 NIGHT WHISPER RD NW, 250

Food Establishment Class C

Date: 08/26/2025 - #: CAC-Food-075588-2025 - Inspection Result: Unsatisfactory Re-Inspection required

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

Time/Temperature Control for Safety Food, Cold Holding

PIC discarded all cold holding food that was out of temperature.

Pooled Eggs Prohibition

PIC discarded the pooled eggs.

When to Wash

Educated PIC on when to wash, especially when donning new gloves.

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: Grill, stove top, fryer, knife, knife magnet, ice machine, meat slicer, potato slicer, and fryer baskets. Location: Kitchen area. Condition of the Location: Heavy buildup of grease and soil debris where open food is being prepped.

Violation: Medications and First Aid Kits

• Restriction and Storage-Medicines, Employee Medication

- 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. Location: On storage rack directly above spice rack.

Violation: Pooled Eggs

• Pooled Eggs Prohibition

- Raw eggs may only be combined in the amount and in response to a customers 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 customers order.

Observed pooled eggs in the food establishment that were not being combined for a customer's order or for batter. Location: Undercounter cooler Number of eggs combined: Unknown

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 safe food prepared and held within the establishment with no date marking indicators. Location: All cold holding units.

Violation: Maintenance and Operation

• Good Repair and Proper Adjustment-Utensils

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

Observed equipment not maintained in good repair. Location: On freezer door frame. Type of Equipment: Knife Condition of the equipment: damaged, missing handle.

Violation: Knowledgeable

• Knowledgeable Person In Charge

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

Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances. Knowledge Tested: PIC failed to demonstrate understanding of carrying out a safe food operation.

Violation: Plumbing

• **Backflow Prevention, Air Gap**

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

Observed an inadequate air gap at the drain.

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 did not have a food handler card or had not been trained in another approved food safety course.

Violation: Ventilation and Hood Systems

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

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

Observed the hood ventilation system inadequately collecting grease and condensation, allowing for accumulation and drips to occur. Condition: Heavy grease and debris buildup.

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

• **Honestly Presented**

- Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Instructed PIC to ensure all food with compromised packaging is not offered for sale and is segregated for return. OR PIC voluntarily discard food items in compromised packaging.

Observed food packaging not in good condition and failing to protect the integrity of the contents of the food from adulteration or potential contaminants.
Packaged Food: A stew Location: Walk-in cooler Condition: Container lid cracked and not able to seal correctly.

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.
Diced tomatoes 47*
Caramelized onions 45*
Sliced mushrooms 48*

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: Open food handling.

Violation: Hands Clean & Properly Washed

• **When to Wash**

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

Observed food employee not wash hands when required. Condition: Food handlers must wash their hands when changing tasks and donning gloves.

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: Surface Not Clean

• Nonfood-Contact Surfaces, Easily Cleanable

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

Observed nonfood contact surface that was not easily cleanable. The surface was located Kitchen area. The surface was made out of Stainless steel and FRP paneling. The condition of the surface had an extreme accumulation of soil residue.

• 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 surfaces were the walls, floors, drains, interior and exterior of equipment, i.e walk-in cooler, kitchen, utensil storage areas, dining room tables, and other miscellaneous. areas. The condition of the surfaces had an extreme accumulation of grease and other soil residue.

IT DIMSUM - 7900 CARMEL AVE NE, F - Approved

IT DIMSUM - 7900 CARMEL AVE NE, F

Food Establishment Class C

Date: 08/28/2025 - #: CAC-Food-076663-2025 - Inspection Result: Approved

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

Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition - Pic corrected this on site by labeling the items that did not have date marks.

Food Storage Containers Identified with Common Name of Food
Pic corrected on site by labeling all items with common name

In-Use Utensils, Between-Use Storage.
Pic corrected on site by removing scoop and bowl from containers and washing and sanitizing them

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: Chopped Green onions, Sliced White onions, Raw Fish, Raw Chicken.

Violation: Training Records

• **Certified Food Protection Manager**

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

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

• **Food Handler Cards**

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

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

Violation: Ventilation and Hood Systems

• **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, Dining room and bathrooms.

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: food bins with sugar, salt, msg, and spices Location: main cooling line and dry storage area

Violation: Physical Facilities

• **Outer Openings, Protected**

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

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

Violation: 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: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

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

Observed build up and debris on the floor and walls in kitchen area and behind front counter. Observed dust build up on walls especially right when you walk in to kitchen and on floor in between and under kitchen equipment.

Violation: Consumer Advisories

• **Allergen Warning, Unpackaged Food**

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

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

Violation: Storage

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

- During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (A) In the food with their handles above the top of the food and the container; (B) In food that is not time/temperature control for safety food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under ☐☐ 4-602.11 and 4-702.11; (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; (E) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not time/temperature control for safety food; or (F) In a container of water if the water is maintained at a temperature of at least 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: [insert what type of utensil it was] Location: bowls Scoop and bowl Condition of the Location: Scoop and bowl stored in food container with handle directly touching the food product

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed wall under dish machine in disrepair by large 3 inch hole from previous plumbing

Violation: Records

• **Temperature Logs**

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

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

• **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.

JC's New York Pizza Dept - 215 CENTRAL AVE NW

Food Establishment Class C

Date: 08/29/2025 - #: CAC-Food-076988-2025 - 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 include:

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

While product was within limits of temperature, the food products were on the edge and cold holding unit was showing a higher temperature, PIC adjusted thermostat on the cold holding unit during walkthrough. Additionally, instructed PIC to clean compressor of debris and to replace gaskets on cold holding unit to assist in maintaining proper temperature.

2. Using a Handwashing Sink-Operation and Maintenance

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

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

5. Certified Food Protection Manager

6. Food Handler Cards

7. Food Temperature Measuring Devices

Instructed PIC to continue working on cleaning opportunities present and repairing of physical facilities where holes, gaps or crevices were present.

JC's New York Pizza Dept - 215 CENTRAL AVE NW

Food Establishment Class C

Date: 08/27/2025 - #: PT0047000 - Inspection Result: Closure Re-Inspection Required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Pizza Oven, racks where dough is stored, stove, reach in coolers Location: Kitchen Area Condition of the Location: excessive Debris build up

Violation: Date Marking and Disposition

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

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

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

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: Cooking line Activity: making salad and sandwich with no gloves touched bread/baguette with bare hand and then put deli meats on bread and then touched sliced tomatoes with bare hands and out it into a salad

pic disposed of sandwich and salad after inspector brought violation to pic attention

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 pic what the five reportable food borne illnesses were and pic could not answer

(Shigella, Hepatitis A, Norovirus, Salmonella Typhi, E.coli)

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 Hand washing sink in kitchen area.

Violation: Training Records

• **Certified Food Protection Manager**

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

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

• **Food Handler Cards**

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

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

Violation: Ventilation and Hood Systems

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

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur, observed grease and condensation drip on to and contaminating equipment surface. Location: kitchen cooking areas Equipment: on to stove top and cold holding units and pizza oven

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

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

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

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: container of semolina Location: Kitchen Area

Violation: Food Separation

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

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

Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping. Location: walk in cooler and dry good shelving Food Item: croutons and baguette

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: kitchen cold holding unit Food Items: Ham, Ground Beef, Capicola
Temperature: Ham 55F, Ground Beef 45F, Capicola 44F

pic discarded all food in front of inspector

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: 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: Bar area Manner: Trash can in front of handwashing sink

Violation: Operations

- **Permit Posted**

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

Observed that no food permit was posted at the facility.

Violation: Physical Facilities, 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, walls, ceiling vent covers and ceilings throughout bar area, kitchen area and back storage areas.

Violation: Surface Not Clean

- **Nonfood Contact Surfaces - Cleaning Frequency**

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

- Observed nonfood contact surface with the build up of soil residues. The surface was located Kitchen Area The surface was made out of Metal The condition of the surface was at the exterior of pizza oven with debris build up and walk in coolers vent covers

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed holes in walls, ceiling in the kitchen area, bar area and back stock areas.

LA FINCA BOWLS - 300 BROADWAY BLVD NE, STE

Food Establishment Class C

Date: 08/28/2025 - #: PT0155830 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- Food-contact surfaces of 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 and freezers Location: Kitchen Area Condition of the Location: Debris build up inside reach in coolers and freezers

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 to occur.

Violation: Food Separation

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

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

Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping. Location: inside reach in cooler and on cooling racks in kitchen area Food Item: reach in cooler container of tomatoes cooling rack in kitchen area with cooked salmon, potatoes, onions

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 of the reach in coolers and freezers had debris build up

Violation: Records

• **Temperature Logs**

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Salmon, Chicken Activity of the Food: cooled

LA POBLANITA - 1725 BROADWAY BLVD SE

Mobile Food Unit Class C

Date: 08/27/2025 - #: RT-MBFOOD-075963-2025 - Inspection Result: Approved

- Facility was able to correct violations on site during inspection changing the status from Unsatisfactory to Approved. Red Unsatisfactory Sticker was not placed.
- Handwashing Cleanser, Availability
- PIC corrected on site by purchasing hand cleanser and placing next to hand washing sink.
- Hand Drying Provision
- PIC corrected on site by purchasing paper towels and placing next to hand washing sink.
- Water System-Distribution, Delivery, and Retention
- PIC corrected on site by utilizing commissary to fill fresh water tank.
- Commissaries- Mobile Visit Logs
- Inspector emailed commissary log templates to PIC.
- Sanitizing Solutions, Testing Devices
- PIC corrected by finding chlorine test strips and placing inside mobile food unit.
- Temperature Logs
- Inspector emailed cold, hot, receiving and thermometer calibration log templates.

LA POBLANITA - 1725 BROADWAY BLVD SE

Mobile Food Unit Class C

Date: 08/27/2025 - #: PT0158812 - Inspection Result: Unsatisfactory Re-Inspection required

Violation: Training Records

• Certified Food Protection Manager

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

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

Violation: Testing Devices

• Sanitizing Solutions, Testing Devices

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

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

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.

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: Operation and Maintenance

• Handwashing Cleanser, Availability

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

Observed no handwashing cleanser available at handwashing sink(s). Location: Hand washing sink inside mobile food unit.

• **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: Handwashing sink inside mobile food unit.

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: Ice cream Activity of the Food: Stored

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

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

Violation: Records

• **Mobile Visit logs**

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

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

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 and cold water. Location: Mobile food unit water tank was low Manner: Fresh water tank too low to allow water to flow.

LAS CHANCLITAS 3 - 1725 BROADWAY BLVD SE - Conditional Approved

LAS CHANCLITAS 3 - 1725 BROADWAY BLVD SE

Mobile Food Unit Class C

Date: 08/28/2025 - #: CAC-Food-076905-2025 - Inspection Result: Approved

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

-Sanitizers, Criteria-Chemicals

PIC corrected on site by mixing chlorine sanitizer tested at 100 parts per million.

-Cooling Methods

PIC corrected on site by placing cooked meats at 95 degrees f on stove top and reheating to 165 degrees f.

-Food Temperature Measuring Devices

PIC corrected by acquiring a probe thermometer

LAS CHANCLITAS 3 - 1725 BROADWAY BLVD SE

Mobile Food Unit Class C

Date: 08/28/2025 - #: PT0159060 - Inspection Result: Conditional Approved

Violation: Cooling

• **Cooling Methods**

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

Observed TCS food items cooling in a method that does not facilitate the necessary rate of heat transfer to cool the food in an appropriate time frame.

Location: Inside cold holding unit Food Items: Cooked meat Manner: Stored inside cold holding unit in stainless steel container covered with foil.

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: 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 cold holding units. The surface was made out of stainless steel. The condition of the surface was 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.

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 food items. Food Items: Cooked meats, dairy products and chopped vegetables. Activity of the Food: Stored and cooled

Violation: Warewashing Temperature and Concentration

- **Sanitizers, Criteria-Chemicals**

- The effectiveness of chemical sanitizers can be directly affected by 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 mixing chlorine sanitizer.

Observed no chlorine solution utilized to adequately achieve sanitization. Location: Inside mobile food unit. PIC stated he had forgot to mix chlorine sanitizer.

Violation: Records

- **Mobile Visit logs**

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

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

LEARNING LADDER ACADEMY - 5827 4TH ST NW

Food Establishment Class C

Date: 08/29/2025 - #: PT0156349 - Inspection Result: Approved

Violation: Poisonous and Toxic/Chemical Substances

• Common Name-Working Containers

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

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

Container Type: Spray bottle

Alleged Material: Bleach water

Violation: Pest Control

• Controlling Pests, If Present: Treatment

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

Observed pests in the facility with no control methods in place.

Location: Dry storage area and boiler room

Pest Type: Rodent

Pest Condition: Minimal droppings where observed in non food production areas. Provided person in charge the CDC guidelines on properly cleaning up after rodents.

Violation: Maintenance and Operation

• Good Repair and Proper Adjustment-Equipment

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

Observed equipment not maintained in good repair.

Location: Rear kitchen by employee seating area

Type of Equipment: Standing cooler

Condition of the equipment: Observed a small leak on the bottom of unit, causing standing water on floor

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: 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 holes and gaps varying in size along bottom floors and walls in dry storage area and in the boiler room causing areas to be in disrepair by not being properly sealed off or enclosed to prevent a pest entry area.

LOS PUENTES CHARTER SCHOOL - 4012 4TH ST NW - Approved

LOS PUENTES CHARTER SCHOOL - 4012 4TH ST NW

Food Establishment Class C

Date: 08/27/2025 - #: PT0111069 - Inspection Result: Approved

Violation: Physical Facilities

• Outer Openings, Protected

- Walls and roofs provide a barrier to protect the interior and foods from the weather, windblown dirt and debris, and flying insects. Perimeter walls and roofs of a food establishment shall effectively protect the establishment from the weather and the entry of insects, rodents, and other animals. Instructed PIC to install a door sweep on the bottom of the door where light can be seen.

Observed doors to the outside that are not tight fitting, light can be seen at the edges. Door is located on the east side of the cafeteria.

MATI PERUVIAN CUISINE - 303 SAN PEDRO DR NE - Approved

MATI PERUVIAN CUISINE - 303 SAN PEDRO DR NE

Food Establishment Class C

Date: 08/27/2025 - #: PT0160965 - 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: stove top, inside reach in coolers and freezers Location: Kitchen Condition of the Location: debris build up

Violation: Maintenance and Operation

• Good Repair and Proper Adjustment-Equipment

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

Observed equipment not maintained in good repair. Location: Kitchen Type of Equipment: Ice Maker Condition of the equipment: missing lid to ice maker being covered by a plastic bag

Violation: Ventilation and Hood Systems

• Ventilation Hood Systems, Drip Prevention and Adequacy

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

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

Violation: Food Separation

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

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

Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping. Location: reach in coolers Food Item: container of chicha morada and container of red snapper

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, floors, ceiling and electrical plugs.

Violation: Storage

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

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

Observed food stored improperly where it was exposed to contamination from splash, dust, or other contamination. Location: Kitchen Food Item: ice/ice machine Condition: no sealed lid for ice machine

MCDONALDS - 2305 CENTRAL AVE NW - Approved

MCDONALDS - 2305 CENTRAL AVE NW

Food Establishment Class C

Date: 08/27/2025 - #: PT0160554 - Inspection Result: Approved

Violation: Hot Holding & Reheating

- **Time/Temperature Control for Safety Food, Hot Holding**

- If food is held at improper temperatures for enough time, pathogens have the opportunity to multiply to dangerous numbers. 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: Green chili

Food Temperature: 96 degrees f.

Violation: Plumbing

- **System Maintained in Good Repair**

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

Observed plumbing system Scrapper sprayer is not maintained in good repair or is not repaired Observed Scrapper sprayer over the three compartment sink leaking badly

Violation: Operation and Maintenance

- **Hand Drying Provision**

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

Observed no approved method of hand drying at handwashing sink(s). Location: back hand wash station by three compartment sink.

PALETERIA SAN ANTONIO - 12925 CENTRAL AVE NE, H

Food Establishment Class C

Date: 08/25/2025 - #: PT0151946 - 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: hand washing sink

Violation: Operations

• **Valid Permit**

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

Observed that the facility was operating with an expired permit.

Violation: Hot & Cold Water Availability & Pressure

• **Water Capacity-Quantity and Availability**

- Hot water required for washing items such as equipment and utensils and employees' hands, must be available in sufficient quantities to meet demand during peak water usage periods. Instructed PIC to contact repair personnel to have hot water restored within 24 hours. PIC must contact CHPD when hot water is restored.

Observed facility with insufficient hot water. Location: hand washing sink Manner: observed no hot water at hand washing sink at the time of inspection.

RICHARDS MEXICAN RESTAURANT - 3301 MENAUL BLVD NE

Food Establishment Class C

Date: 08/26/2025 - #: PT0044231 - Inspection Result: Unsatisfactory Re-Inspection required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed microwave cavities and door seals with deposits of soil residues. Location: cookline Condition of the Location: debris build up inside microwaves

Violation: Thawing

• Thawing Method

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

Observed frozen time/temperature control for safety food improperly thawing. Food: Green Chile Location: shelving next to dishwasher Condition: partially frozen Method: package sitting inside container with standing water.

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: Reach In Cooler back prep Food Items: containers of shredded Beef and Green Chile Expiration Dates: no dates observed

Violation: Training Records

• Certified Food Protection Manager

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

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

• Food Handler Cards

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

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

Violation: 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.

- **Storage-Other Personal Care Items**

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

Observed employee personal care items stored incorrectly. Location: on shelving near dishwashing machine

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: Front prep area Manner: was being used to fill up water jug and also water jug was stored inside handwashing sink

Violation: Operations

- **Permit Posted**

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

Observed that no food permit was posted at the facility.

Violation: Physical Facilities, 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 back prep areas, dishwashing areas front prep areas and cooking areas.

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 cooking area, back prep area and front prep area in disrepair by missing or chipped floor tiles and holes in ceiling tiles

ROYAL EMPIRE - 335 WOODWARD ST SE - Approved

ROYAL EMPIRE - 335 WOODWARD ST SE

Mobile Food Unit Class C

Date: 08/27/2025 - #: PT0154391 - 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: Ventilation and Hood Systems

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

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

Observed interior intake and exhaust air ducts with debris build up. Location: Hood vent filters.

Sawmill Market DBA Flora-Upstairs Bar- 1909 BELLAMAH AVE NW

Food Establishment Class B

Date: 08/25/2025 - #: PT0160196 - 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 utensil food-contact surface with the build up of soil residues. Utensil Type Soda Gun dispenser Bar area Condition Dries soil build up

Violation: Warewashing Temperature and Concentration

• Manual Warewashing Equipment, Hot Water Sanitization Temperatures

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

Observed the hot water sanitizing temperature of the manual ware washing equipment fail to reach the minimum temperature of 171°F. Temperature measured: 126 of Bar dish washer

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 Drains. and to clean and sanitize on a regular basis.

Observed build up and debris on the drains in the bar area at the time of inspection.

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the 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 Bar area The surface was made out of Reach in refrigerator. The condition of the surface was soiled with sticky build up and debris.

Sawmill Market DBA The Rose Bar - 1909 BELLAMAH AVE NW

Food Establishment Class C

Date: 08/25/2025 - #: PT0160192 - Inspection Result: Approved

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: 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 Hand wash station at the bar. missing the required hand wash sign.

SMITHS 446 - 6001 LOMAS BLVD NE**Retail Food Establishment Class 5****Date: 08/29/2025 - #: PT0043676 - Inspection Result: Approved**

Violation: Storage

• Prohibitions, Storage Areas

- Food, clean equipment and multiuse utensils which have been cleaned and sanitized, laundered linens, and single-service and single-use articles can become contaminated before their intended use in a variety of ways such as through water leakage, pest infestation, or other insanitary condition. Food, clean equipment, utensils, linens, and single-service and single-use articles must be stored in a clean, dry location, and protected from contamination. Instructed PIC to store items so that the risk of contamination prior to use is minimized.

Observed a knife stored improperly (stored inside a box of food items).

Violation: Miscellaneous

• Miscellaneous Sources of Contamination

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

Method of contamination: Heavy detailed cleaning of the floor (soapy water being sprayed on the floor with the potential of contaminating food). Observed employee actively spraying the soapy water throughout the areas. Location: Deli and Bakery behind the counter and in the back storage and prep area.

Violation: Plumbing

• System Maintained in Good Repair

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

Observed the handwashing sink is not maintained in good repair or is not repaired by law. Observed that the handwashing sink has a slow drain.

SMITHS 446 - 6001 LOMAS BLVD NE**Retail Food Establishment Class 4****Date: 08/29/2025 - #: PT0043675 - Inspection Result: Approved****SMITHS 446 - 6001 LOMAS BLVD NE****Retail Food Establishment Class 5****Date: 08/29/2025 - #: PT0043674 - Inspection Result: Approved**

Violation: Storage

• Prohibitions, Storage Areas

- Food, clean equipment and multiuse utensils which have been cleaned and sanitized, laundered linens, and single-service and single-use articles can become contaminated before their intended use in a variety of ways such as through water leakage, pest infestation, or other insanitary condition. Food, clean equipment, utensils, linens, and single-service and single-use articles must be stored in a clean, dry location, and protected from contamination. Instructed PIC to store items so that the risk of contamination prior to use is minimized.

Observed a knife stored improperly (stored inside a box of food items).

Violation: Miscellaneous

• Miscellaneous Sources of Contamination

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

Method of contamination: Heavy detailed cleaning of the floor (soapy water being sprayed on the floor with the potential of contaminating food). Observed employee actively spraying the soapy water throughout the areas. Location: Deli and Bakery behind the counter and in the back storage and prep area.

Violation: Plumbing

• System Maintained in Good Repair

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

Observed the handwashing sink is not maintained in good repair or is not repaired by law. Observed that the handwashing sink has a slow drain.

SMITHS 446 - 6001 LOMAS BLVD NE**Retail Food Establishment Class 4****Date: 08/29/2025 - #: PT0043673 - Inspection Result: Approved**

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

• Package Integrity

- Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Instructed PIC to ensure all food with compromised packaging is not offered for sale and is segregated for return. OR PIC voluntarily discard food items in compromised packaging.

Observed food packaging not in good condition and failing to protect the integrity of the contents of the food from adulteration or potential contaminants.

Packaged Food: various cans of vegetables Location: grocery shelves. Condition: Dented cans

Violation: Physical Facilities, Construction and Repair

• Floor and Wall Junctionures, 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:

1, coving and curb sections in back stock area are coming off the wall and is not sealed to prevent entry of pests.

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.

Observed pests or evidence of pests in the facility with no control methods in place.

Location:

1. underneath reach in cooler on end cap near bread aisle.

2. behind and underneath yogurt cooler

Pest Type: Rodent droppings observed

Also observed evidence of the beginning of a roach issue in back produce area. Advised PIC to discuss treatment with pest control service personnel.

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

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

Observed pests allowed to accumulate in traps.

Location: Back stock area

Pest Type: Rodent

Pest Condition: dead

Number of Pests Present: 2

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 and affected areas.

Observed build up and debris in the following locations:

1. underneath yogurt coolers

2. underneath shelving in back stock storage area

SMITHS FOOD AND DRUG CENTERS INC - 8301 GOLF COURSE RD NW**Retail Food Establishment Class 4****Date: 08/28/2025 - #: PT0043701 - Inspection Result: Approved****Violation: Surface Condition****• Nonfood-Contact Surfaces, Smooth, Corrosion-Resistant, Non-Absorbent**

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

Observed nonfood contact surface that was not smooth. The surface was located in the butcher/meat department. Meat Manager's cabinet was made out of metal construction (unknown). The condition of the surface was rough, chipping paint, absorbent, and not in good repair.

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 in between the ice maker and three-compartment sink located in the meat department.

Violation: Pest Control**• Insect Control Devices, Design and Installation**

- Exposed food and food-contact surfaces must be protected from contamination by insects or insect parts. Installation of the device over food preparation areas or in close proximity to exposed food and/or food-contact surfaces could allow dead insects and/or insect parts to be impelled by the electric charge, fall, or be blown from the device onto food or food-contact surfaces. Instructed PIC to ensure that insect control devices do not cause more contamination than they prevent by placing them away from food and the equipment and utensils used for food and ensuring that they are constructed in a way that contains insects and their parts.

Observed an insect control device installed in a way that does not prevent insects or insect fragments from contaminating food or clean equipment, utensils, linens, or single-service and single-use articles. Location: Meat Market/Front End. Type of Device: electrocution unit for flying insects installed directly above shelving/storage of single-use item.

Violation: Operation and Maintenance**• Handwashing Aids and Devices, Use Restrictions**

- 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: Next to the three-compartment sink in the butcher area. Manner: Packaging items (yellow colored) were observed in the handwashing sink.

SMITHS FOOD AND DRUG CENTERS INC - 8301 GOLF COURSE RD NW**Retail Food Establishment Class 5****Date: 08/28/2025 - #: PT0043700 - Inspection Result: Approved****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 hole in boiler room directly next to bakery to be in disrepair and not in compliance by not being properly sealed and enclosed to prevent a pest entry point.

Violation: Storage

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

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

Observed clean single-service and single-use articles stored improperly. Single-service and single-use articles were not stored six (6) inches above the floor.
Single-service and single-use articles
Type: Pastry boxes and other single use container.
Storage Method: Directly on the floor
Location: Bakery stockroom

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 storage shelving, display cases, bakery carts, ovens and ware washing machine. The surface was made out of stainless steel. The condition of the surface was covered in debris.

Violation: Plumbing

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

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

Observed floor drains is not maintained in good repair or is not repaired by law. Observed floor drains to be found in disrepair by having heavy debris build up inside preventing the drains from being free flowing.

Violation: Pest Control

• **Insect Control Devices, Design and Installation**

- Exposed food and food-contact surfaces must be protected from contamination by insects or insect parts. Installation of the device over food preparation areas or in close proximity to exposed food and/or food-contact surfaces could allow dead insects and/or insect parts to be impelled by the electric charge, fall, or be blown from the device onto food or food-contact surfaces. Insect control devices are not allowed to be installed above food preparation areas. Instructed PIC to move the device and to clean and sanitize the food preparation area that was under the device.

Observed insect control device installed over a food preparation area.
Location: Bakery area over single use items and bakery storage carts
Type of Device: Electrocutation

Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

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

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

Violation: 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: Bakery area

SMITHS FOOD AND DRUG CENTERS INC - 8301 GOLF COURSE RD NW

Retail Food Establishment Class 5

Date: 08/28/2025 - #: PT0043699 - Inspection Result: Approved

Violation: Surface Not Clean

• **Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located on the floor area under display coolers and along the corners and edges of floor-wall junctions. The surface was made out of tile. The condition of the surface has substantial food and soil buildup. Some trash was observed on the floor. The meat and cheese display cooler rails and gaskets have food debris buildup that needs to be removed and cleaned.

Violation: Plumbing

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

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

Observed all floor drains in the deli is not maintained in good repair or is not repaired by law. Observed floor drains found in disrepair by missing protective drain cover and has substantial debris buildup that could potentially block proper drainage.

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: Deli/Front area near door to the backroom.

SMITHS FOOD AND DRUG CENTERS INC - 8301 GOLF COURSE RD NW

Retail Food Establishment Class 4

Date: 08/28/2025 - #: PT0043698 - Inspection Result: Approved

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 holes and gaps ranging in size in the following areas: Produce cooler walls along bottom corners and around utility lines. Along stairwell in between wall and stairs above bread storage and in the boiler room by bakery. Observed these areas to be in disrepair by not being properly sealed and enclosed to prevent a pest entry point.

Violation: Surface Not Clean

• **Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the build up of soil residues. The surface was located in all walk in coolers (fan covers). The surface was made out of plastic construction. The condition of the surface was covered in soil and dust accumulation.

Violation: Plumbing

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

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

Observed floor drains in produce and by other coolers in stockroom and sales floor not maintained in good repair or not repaired by law. Observed floor drains to be found in disrepair by missing protective covers and having heavy debris inside preventing drain from being free flowing.

Violation: Pest Control

• **Controlling Pests, If Present: Treatment**

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

Observed pests in the facility with no control methods in place.

Location: Bread aisle, produce cooler, rear stockroom, stairwell, boiler room by bakery

Pest Type: Rodent droppings observed in areas listed above

• **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: Bread aisle, produce cooler, rear stockroom

Pest Type: Rodent

Pest Condition: Dead

Number of Pests Present: 4

Violation: Storage

• **Food Storage, Prohibited Areas**

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

Observed food stored improperly less than six (6) inches off the floor.

Location: Walk in freezer

Food Item: Frozen dinner meals

Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

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

Observed build up and debris on the facility floors and all floor drains especially in hard to reach areas such as under kitchen equipment and shelving and under base decks.

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: Produce cooler

Manner: Completely blocked off by produce pallets

SONIC DRIVE IN - 6420 CENTRAL AVE SW

Food Establishment Class C

Date: 08/28/2025 - #: PT0044166 - Inspection Result: Approved

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food held within the establishment inappropriately marked. Location Prep table cooler. 4 squeezable dressings Food Items: One unknown, Baja sauce, Honey sauce, Mustard, discard date 8/17/25 Deli Ranch dressing dated 8/27/25 at the time of inspection.

Violation: Maintenance and Operation

• Good Repair and Proper Adjustment-Equipment

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

Observed equipment not maintained in good repair. Location Freezer Walk in door. equipment located] Type of Equipment: Door gasket damaged at bottom and causing condensation and ice buildup.

Violation: Plumbing

• System Maintained in Good Repair

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

Observed Drain. is not maintained in good repair or is not repaired by law. Observed Drain in front entry under service equipment found in disrepair by standing water in drain not free flowing

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located Kitchen prep area The surface was made out of Stainless-steel metal. The fountain drink dispenser and interior of the front refrigerator both with substantial soil buildup.

SPEEDWAY 8926 - 10400 CENTRAL AVE SE

Retail Food Establishment Class 3

Date: 08/25/2025 - #: PT0141461 - Inspection Result: Conditional Approved

Violation: Training Records

• Certified Food Protection Manager

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

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

• Food Handler Cards

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

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

Violation: Hot & Cold Water Availability & Pressure

• Water Capacity-Quantity and Availability

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

Observed facility with insufficient water capacity. Location: sink at front counter/self serve area. Manner: Observed no cold water at the time of inspection.

2. 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 counter/self service area. Manner: Observe no hot water at the sink.

Violation: Plumbing

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap at the following locations:

1. drain pipes at three compartment sink
2. drain pipe underneath sink in front counter / self service area

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

Observed build up and debris on the floor underneath soda syrup shelving and behind upright cooler next to hot roller.

Violation: Operations

• Valid Permit

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

Observed that the facility was operating with an expired permit. Observed permit expired as of 02-28-2025.

TASTE TEA - 300 MENAUL BLVD NW, 116

Food Establishment Class C

Date: 08/26/2025 - #: PT0160180 - 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: Reach in coolers, cabinets and ice scoops Location: front and back area of the facility Condition of the Location: debris build up inside reach in coolers and ice scoops inside ice containers

Violation: Food Separation

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

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

Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping. Location: Reach in Cooler Food Item: container of oolong tea

Violation: Storage

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

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

Observed food stored improperly where it was exposed to contamination from splash, dust, or other contamination. Location: front prep area Food Item: boba tea powders Condition: powders in uncovered containers

Violation: Designated Areas

• **Storage-Other Personal Care Items**

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

Observed employee personal care items stored incorrectly. Location: near hand washing sink

THE CANYON CLUB LLC - 911 FOUR HILLS RD SE

Food Establishment Class B

Date: 08/25/2025 - #: CAC-Food-075118-2025 - Inspection Result: Approved

Due to the following violations being corrected onsite the facility has been moved from Conditional Approved to Approved status.

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

PIC corrected the violation by remaking the quat sanitation bucket to 200 ppm.

THE CANYON CLUB LLC - 911 FOUR HILLS RD SE

Food Establishment Class B

Date: 08/25/2025 - #: PT0132264 - Inspection Result: Conditional Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Violation: Pest Control

• Controlling Pests, If Present: Treatment

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

Observed previous pest activity in the liquor storage room. The Liquor storage room needs to be properly cleaned, and provided the PIC the CDC guide on safely removing rodent waste.

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 sink.

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: Orange juice and Lime juice Location: Undercounter cooler.

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: Liquor storage room and in the back northwest corner of the bar. Size: quarter of an inch to larger, to include adding a ceiling tile.

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

Observed buildup and debris on the floor near the baseboards.

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 employee not washing hands when required. Condition: In and out of the kitchen area not washing hands between tasks.

THE CANYON CLUB LLC - 911 FOUR HILLS RD SE

Food Establishment Class C

Date: 08/25/2025 - #: PT0132263 - Inspection Result: Conditional Approved

Violation: Poisonous and Toxic/Chemical Substances

• Common Name-Working Containers

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

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

Container Type: Spray bottle

Alleged Material: Degreaser

Violation: Pest Control

• Controlling Pests, If Present: Treatment

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

Observed minimal rodent droppings allowed to accumulate.

Location: Banquet equipment storage room

Pest Type: Minimal rodent droppings

Violation: Maintenance and Operation

• Good Repair and Proper Adjustment-Utensils

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

Observed utensils in a state of poor repair. Type: Dome cooking cover

The condition of the utensils: Bent on exterior with heavy carbon build up inside

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 multiple kitchen floor drains.

Violation: Food Separation

• **Packaged and Unpackaged Food-Separation, Packaging, and Segregation, Cleaning**

- 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: Standing freezer

Food Item: Chicken fingers, chicken wings, fish, hush puppies and other food containers stored inside the freezer.

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: Standing cooler

Food Items: Guacamole (50°F), coleslaw (54°F), pre made sandwich's (50°F)

Violation: Operation and Maintenance

• **Handwashing Signage**

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

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

Violation: Warewashing Temperature and Concentration

• **Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures**

- The temperature of hot water delivered from a warewasher sanitizing rinse manifold must be maintained according to the equipment manufacturer's specifications and temperature limits specified to ensure surfaces of multiuse utensils such as kitchenware and tableware accumulate enough heat to destroy pathogens that may remain on such surfaces after cleaning. Instructed PIC to have dish machine repaired to have final rinse cycle temperature brought to be between 180°F and 194°F. Until repairs can be made an alternative method sanitizing must be utilized such as utilizing the sanitizing compartment of the 3-compartment sink.

Observed the hot water sanitizing rinse temperature of the mechanical warewashing equipment not reaching temperatures between 180°F and 194°F to appropriately sanitize equipment and utensils. Rinse cycle failed to raise the surface temperature to at least 160°F as measured by an irreversible registering temperature measuring device. Temperature measured: 142.4°F (tested twice)

Violation: Physical Facilities, Cleaning

• **Drying Mops**

- Brooms, mops, vacuum cleaners, and other maintenance equipment can contribute contamination to food and food-contact surfaces. These items must be stored in a manner that precludes such contamination. To prevent harborage and breeding conditions for rodents and insects, maintenance equipment must be stored in an orderly fashion to permit cleaning of the area. Instructed person in charge to relocate mops, brooms and/or other maintenance equipment away from food prep areas and away from food items to prevent possible contamination.

Observed several mop heads leaning on the 3 compartment sink in wash area.

• **Cleaning, Frequency and Restrictions**

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

Observed build up and debris on the facility floors and floor drains especially under kitchen equipment.

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's where located on kitchen equipment, ovens on cook line and fryer area. The surface was made out of stainless steel. The condition of the surface was covered in grease and debris accumulation.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed multiple holes and opening withing kitchen and storage rooms to be in disrepair by not being properly enclosed to prevent a possible pest entry point.

Violation: Ventilation and Hood Systems

- **Ventilation Hood Systems, Filters**

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

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

Location: Kitchen

Equipment: Grill / Stove top

- **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: In kitchen above make line

TOWN PLACE SUITES - 2400 CENTRE AVE SE - Approved

TOWN PLACE SUITES - 2400 CENTRE AVE SE

Retail Food Establishment Class 3

Date: 08/29/2025 - #: PT0147958 - Inspection Result: Approved

TOWN PLACE SUITES - 2400 CENTRE AVE SE

Food Establishment Class B

Date: 08/29/2025 - #: PT0147957 - Inspection Result: Approved

Violation: Plumbing

• Backflow Prevention Device, Location

- Nondrinking water may be of unknown or questionable origin. Waste water is either known or suspected to be contaminated. Neither of these sources can be allowed to contact and contaminate the drinking water system. Instructed PIC to immediately remove cross connection created by grey hoses used to fill three compartment sinks so that drinking water system is not at risk for contamination.

Observed an unapproved connection created between the drinking water system and a nondrinking water system or system of unknown quality. The connection is created by grey hoses used to fill soap and sanitizer compartments at three compartment sink stored inside sink basins with grey water. The connection is created at grey hoses stored in grey water sink basins.

Violation: Training Records

• Certified Food Protection Manager

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

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

Violation: Cold Holding

• Time/Temperature Control for Safety Food, Cold Holding

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

Observed food items in cold holding unit measuring above 41°F. Location: Temporary cold holding cold plate cambro in display area Food Items: Strawberry puree 62 degrees f, Milk 72 degrees f, Cream cheese 67 degrees f and boiled eggs at 53 degrees f.

Violation: Records

• Temperature Logs

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Eggs, gravy and bacon Activity of the Food: Hot held 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.

Usekwu Foods LLC - 1601 4th St NW - Approved

Usekwu Foods LLC - 1601 4th St NW

Catering Class C

Date: 08/26/2025 - #: RT-FOODEST-025405-2025 - Inspection Result: Approved

Violation: Warewashing Temperature and Concentration

• Sanitizers, Criteria-Chemicals

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

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Chlorine. Location: spray bottle. Concentration: above 100 ppm.

Violation: Physical Facilities, Construction and Repair

• 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 cardboard boxes and replace with material that is smooth and easily cleanable.

Observed pieces of cardboard boxes attached to chain link wall of commissary cage areas at the time of inspection.

VAMOS CON GLORIA - 616 LOMAS BLVD NW, B - Approved

VAMOS CON GLORIA - 616 LOMAS BLVD NW, B

Food Establishment Class C

Date: 08/27/2025 - #: CAC-Food-075870-2025 - Inspection Result: Approved

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

Allergen Warning, Unpackaged Food

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

Cooling Methods

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

Food Handler Cards, Certified Food Protection Manager

WAL MART SUPERCENTER 850 - 2701 CARLISLE BLVD NE - Approved

WAL MART SUPERCENTER 850 - 2701 CARLISLE BLVD NE

Retail Food Establishment Class 4

Date: 08/26/2025 - #: RT-FOODEST-075533-2025 - Inspection Result: Approved

Walgreens 07351 - 4700 4TH ST NW - Approved

Walgreens 07351 - 4700 4TH ST NW

Retail Food Establishment Class 3

Date: 08/29/2025 - #: PT0052652 - 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 vent covers in walk in coolers and shelving under chips, The surface was made out of plastic and stainless steel. The condition of the surface was covered in debris build up and dust accumulation.

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 in the walk in coolers and stockroom and to clean and sanitize on a regular basis.

Observed build up and debris on the floors in the walk in coolers and stockroom.

WESTGATE COMMUNITY CENTER - 10001 DE VARGAS RD SW - Approved

WESTGATE COMMUNITY CENTER - 10001 DE VARGAS RD SW

Food Establishment Class B

Date: 08/29/2025 - #: RT-FOODEST-068553-2025 - Inspection Result: Approved

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 PIC corrected violation - dilution, remaking to 100 ppm chlorine

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Chlorine Sanitizer. Location: Spray Bottle Concentration tested over 200 ppm Chlorine at the time of inspection.