



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

Summary Table
Consumer Health Protection Inspections Performed
8/31/2025 - 9/13/2025
Report Amended on 9/17/2025 for clerical errors

505 SWEET MINI PANCAKES - 1402 BROADWAY BLVD SE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
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Mobile Food - EHD (Permit # - PT0157085) - Operational Status - Closed

09/11/2025	PT0157085	Routine Mobile Food Inspection	Closure Re-Inspection Required	Pg. 8
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A LOVE FOR LIFE LLC - 7534 BEAR CANYON RD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
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Food Establishment (Permit # - PT0117066) - Operational Status - Open

09/09/2025	PT0117066	Routine Food Establishment Inspection	Approved	Pg. 10
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ADVANCE FRESH CONCEPTS FRANCHISE CORP AFC - 12201 ACADEMY RD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
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Retail Food Establishment (Permit # - PT0153997) - Operational Status - Open

09/03/2025	RT-RET-019622-2025	Routine Retail Food Inspection	Approved	Pg. 10
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ADVANCE SUSHI CONCEPTS AFC SUSHI - 2910 JUAN TABO BLVD NE

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Retail Food Establishment (Permit # - PT0153990) - Operational Status - Open

09/05/2025	PT0153990	Routine Retail Food Inspection	Approved	Pg. 10
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ALBERTSONS - 2910 JUAN TABO BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
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Retail Food Establishment (Permit # - PT0086836) - Operational Status - Open

09/05/2025	PT0086836	Routine Retail Food Inspection	Approved	Pg. 10
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Food Establishment (Permit # - PT0157359) - Operational Status - Open

09/05/2025	PT0157359	Routine Food Establishment Inspection	Approved	Pg. 10
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ALBERTSONS #939 - 12201 ACADEMY RD NE

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Retail Food Establishment (Permit # - PT0043516) - Operational Status - Open

09/03/2025	RT-RET-016157-2025	Routine Retail Food Inspection	Approved	Pg. 11
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ALBUQ JOB CORPS CENTER - 1500 INDIAN SCHOOL RD NW

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Food Establishment (Permit # - PT0043432) - Operational Status - Open

09/08/2025	PT0043432	Routine Food Establishment Inspection	Unsatisfactory Re-Inspection required	Pg. 12
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Albuquerque Nutrition - 2114 JUAN TABO BLVD NE

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Food Establishment (Permit # - FOODEST-2025-012419) - Operational Status - Open

09/10/2025	RT-FOODEST-080779-2025	Routine Food Establishment Inspection	Approved	Pg. 14
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Ativo Albuquerque, LLC. - 4500 Quaker Heights PI NW PL

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Food Establishment (Permit # - FOODEST-2025-00707) - Operational Status - Open

09/08/2025	RT-FOODEST-012141-2025	Routine Food Establishment Inspection	Approved	Pg. 15
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BEAR CANYON ESTATES - 4440 MORRIS ST NE

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09/08/2025	RT-FOODEST-004447-2025	Routine Food Establishment Inspection	Conditional Approved	Pg15
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09/09/2025	RT-FOODEST-077830-2025	Routine Food Establishment Inspection	Approved	Pg. 16
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Food Establishment (Permit # - PT0160940) - Operational Status – Open				
09/05/2025	PT0160940	Routine Food Establishment Inspection	Approved	Pg. 20
CASA TACO - 4411 MONTANO RD NW, B				
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CHOICES FOR CHILDREN - 808 MENAUL BLVD NW				
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09/10/2025	PT0159476	Routine Mobile Food Inspection	Approved	Pg. 34
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09/12/2025	CAC-Food-082038-2025	Corrective Action Compliance	Unsatisfactory Re-Inspection required	Pg. 44
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09/04/2025	RT-FOODEST-076383-2025	Routine Food Establishment Inspection	Approved	Pg. 50
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09/05/2025	RT-FOODEST-001427-2025	Routine Food Establishment Inspection	Approved	Pg. 50
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09/11/2025	PT0109803	Routine Food Establishment Inspection	Closure Re-Inspection Required	Pg. 80
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Retail Food Establishment (Permit # - PT0078926) - Operational Status – Open				
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YARLING'S PUPUSERIA SALVADORAN RESTAURANT - 4501 4TH ST NW, G2				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0160177) - Operational Status – Open				
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<p>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.</p> <p>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.</p> <p>APPROVED</p> <p>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.</p> <p>CONDITIONAL APPROVED</p> <p>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.</p> <p>UNSATISFACTORY</p> <p>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.</p> <p>CLOSED</p> <p>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.</p>				

505 SWEET MINI PANCAKES - 1402 BROADWAY BLVD SE**Mobile Food Unit Class C****Date: 09/11/2025 - #: PT0157085 - Inspection Result: Closure 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.

• 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: 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: Reportable food borne illnesses, sanitization chlorine levels, food temperatures

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. Multiple opened twist top water bottles stored inside mobile food unit. Employee drinks must have a lid and straw to prevent hand to mouth contact.

Violation: Availability**• Cleaning Agents and Sanitizers, Availability**

- 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.

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: 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 mobile food unit Food Items: Shredded lettuce 47 degrees f, raw meat 48 degrees f, shredded mixed cheese 50 degrees f, shredded white cheese 51 degrees f, sliced radish 57 degrees f, sliced cucumbers 49 degrees f, sliced tomatoes 57 degrees f, chopped onions 47 degrees f, green salsa 50 degrees f and green salsa 90 degrees f

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: 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, salsa and prepared vegetables
Activity of the Food: Stored

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

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

Violation: 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: No water available to wash hands while switching gloves.

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 buildup. Location: Inside mobile food unit.

Violation: Records

• Mobile Visit logs

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

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

• Mobile Valid Commissary Agreement

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

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

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: Bucket
Alleged Material: water and soap

Violation: Hot & Cold-Water Availability & Pressure

• Water Capacity-Quantity and Availability

- Hot and cold 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: Inside mobile food unit Manner: No water available at all.

Violation: Personal Cleanliness

• Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Inside mobile food unit Activity: Preparing food

A LOVE FOR LIFE LLC - 7534 BEAR CANYON RD NE - Approved

A LOVE FOR LIFE LLC - 7534 BEAR CANYON RD NE

Food Establishment Class C

Date: 09/09/2025 - #: PT0117066 - Inspection Result: Approved

ADVANCE FRESH CONCEPTS FRANCHISE CORP AFC - 12201 ACADEMY RD NE - Approved

ADVANCE FRESH CONCEPTS FRANCHISE CORP AFC - 12201 ACADEMY RD NE

Retail Food Establishment Class 6

Date: 09/03/2025 - #: RT-RET-019622-2025 - Inspection Result: Approved

Violation: Plumbing

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap in the kitchen area.

Violation: Storage

• Food Storage-Preventing Contamination from the Premises

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

Observed food stored improperly less than six (6) inches off the floor. Location: Walk-in freezer (Shelving) Food: Boxed food in freezer.

ADVANCE SUSHI CONCEPTS AFC SUSHI - 2910 JUAN TABO BLVD NE - Approved

ADVANCE SUSHI CONCEPTS AFC SUSHI - 2910 JUAN TABO BLVD NE

Retail Food Establishment Class 6

Date: 09/05/2025 - #: PT0153990 - Inspection Result: Approved

ALBERTSONS - 2910 JUAN TABO BLVD NE - Approved

ALBERTSONS - 2910 JUAN TABO BLVD NE

Food Establishment Class C

Date: 09/05/2025 - #: PT0157359 - Inspection Result: Approved

Violation: Plumbing

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap at the ice machine's drain pipe by it being inside the floor drain and not above the floor level of the floor drain at the time of inspection.

ALBERTSONS - 2910 JUAN TABO BLVD NE

Retail Food Establishment Class 5

Date: 09/05/2025 - #: PT0086836 - Inspection Result: Approved

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

Observed build up and debris on the floor tiles and grout next to rotisserie oven at the time of inspection.

Violation: Hot Holding & Reheating

• Time/Temperature Control for Safety Food, Hot Holding

- If food is held at improper temperatures for enough time, pathogens have the opportunity to multiply to dangerous numbers. Instructed PIC to rapidly reheat TCS foods to 165°F and to maintain temperature at 135°F and above. Observed PIC immediately reheat food items to 165°F during inspection. Violation corrected on site.

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

Food Item: Chicken tenders, mashed potatoes

Food Temperature: 120°F, 130°F

ALBERTSONS #939 - 12201 ACADEMY RD NE - Approved

ALBERTSONS #939 - 12201 ACADEMY RD NE

Retail Food Establishment Class 5

Date: 09/03/2025 - #: RT-RET-016157-2025 - Inspection Result: Approved

Violation: Storage

• In-Use Utensils, Between-Use Storage

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

Observed that utensils during a pause in use were stored incorrectly. The utensil was stored in the food with its handle not above the top of the food or the container. Utensil Type: Stainless steel scoop Location: In the kitchen area, being stored in the flour container Condition of the Location: The scoop handle was in the flour.

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. Location: Chicken breeding area, flour container area, shelving area, and floors.

Violation: Miscellaneous

• Miscellaneous Sources of Contamination

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

Observed employee opening packaged deli meat over the three-compartment sink rinsing basin while it was being used for warewashing.

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 the Kitchen area.

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 area, next to the prep table, and on a storage shelf. Food Item: Flour and breadings. Condition: Stored with no lid in place, and an open bag on the storage shelf.

Violation: Poisonous and Toxic/Chemical Substances

• **Separation-Storage**

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food. Poisonous/Toxic Substance: Sanitizer spray bottle Location: Sored on prep table.

Violation: Precleaning and Rinsing

• **Rinsing Procedures**

- It is important to rinse off detergents, abrasive, and food debris after the wash step to avoid diluting or inactivating the sanitizer. Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted by using a distinct water rinse step if warewashing with a three (3) compartment sink, alternative manual warewashing equivalent, or performing cleaning in place on large or installed equipment. Instructed PIC to retrain employees on the necessity of the water rinse step and that equipment and utensils observed being cleaned and sanitized improperly must be re-cleaned and sanitized.

Observed a three (3) compartment sink being used for warewashing without the use of a water rinse step.

ALBUQ JOB CORPS CENTER - 1500 INDIAN SCHOOL RD NW - Unsatisfactory Re-Inspection required

ALBUQ JOB CORPS CENTER - 1500 INDIAN SCHOOL RD NW

Food Establishment Class C

Date: 09/08/2025 - #: PT0043432 - 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 buildup of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours.

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: ice machine Location: Kitchen Area Condition of the Location: debris build up on the ice machine lid and ice machines scoop container where scoop is stored.

Violation: Pest Control

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

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

Observed pests allowed to accumulate in traps.

Location: single service item closet and entry to walk in freezer

Pest Type: cockroach and mice droppings

Pest Condition: dead

Number of Pests Present: two cockroaches and mice droppings in one area in single service area closet

Violation: Plumbing

• **Backflow Prevention, Air Gap**

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

Observed an inadequate air gap below the three-compartment sink in the kitchen area and below big vats in cooking 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.

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.

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: backstock area Food Item: containers of rice and pinto beans with no lids.

Violation: Functionality and Accuracy

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

- Due to the lack of a large safety margin in the temperature requirements themselves, thermometer accuracy is imperative for the safety of food. Instructed PIC to calibrate ambient air and water thermometers or to acquire new thermometers to ensure that the proper accuracy has been achieved to be within 3 degrees F.

Observed ambient air and water temperature measuring device that is scaled only in Fahrenheit failing to meet accuracy requirements. Location: reach in cooler in front counter area Type: no thermometer observed Accuracy: no thermometer to be able to read temperature of reach in cooler.

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: Hot & Cold-Water Availability & Pressure

- **Water Capacity-Quantity and Availability**

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

Observed facility with insufficient hot water. Location: kitchens three compartment sinks Manner: not reaching 110 degrees f

instructed pic to not wash any dishes inside three compartment sinks in the kitchen areas to use three compartment sink in back storage area or dishwasher

Violation: Physical Facilities, Cleaning

- **Cleaning, Frequency and Restrictions**

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

Observed build up and debris on the floors and the ceiling vent covers in kitchen and back stock areas.

Violation: Surface Not Clean

• **Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located in kitchen area The surface was made out of metal The condition of the surface had debris build up on the exterior of the ovens, cooking vats, shelving behind ovens and piping behind ovens

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 ceiling falling from roof and in walk in freezer area, dishwashing area and missing tile in kitchen areas and holes in walls and ceiling in kitchen and storage areas

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: Mixed Vegetables, ground beef taco meat and chicken pieces Activity of the Food: stored, thawed, cooled

Albuquerque Nutrition - 2114 JUAN TABO BLVD NE - Approved

Albuquerque Nutrition - 2114 JUAN TABO BLVD NE

Food Establishment Class C

Date: 09/10/2025 - #: RT-FOODEST-080779-2025 - Inspection Result: Approved

Violation: Training Records

• **Certified Food Protection Manager**

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

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

• **Food Handler Cards**

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

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

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. Also instructed PIC to remove filter from hand washing sink faucet.

Observed handwashing sink used for purposes other than handwashing. Location: Hand washing sink in food prep and warewashing areas. Manner: Observed a water filter installed at faucet so that they can obtain water for beverages from hand washing sink.

Violation: Personal Cleanliness

• **Effectiveness-Hair Restraints**

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

Observed a food employee without proper hair restraints. Location: food prep area Activity: preparing beverages

Violation: Hot & Cold-Water Availability & Pressure

• **Water Capacity-Quantity and Availability**

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

Observed facility with insufficient hot water. Location: hand washing sinks in restroom and food service establishment. Manner: Observed hot water is not available at the time of inspection. However, observed hot water is available at the three-compartment sink and service sink at the time of inspection.

Ativo Albuquerque, LLC. - 4500 Quaker Heights PI NW PL - Approved

Ativo Albuquerque, LLC. - 4500 Quaker Heights PI NW PL

Food Establishment Class C

Date: 09/08/2025 - #: RT-FOODEST-012141-2025 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Location: Main kitchen

Concentration: 0 PPM

Violation: Plumbing

• **Backflow Prevention, Air Gap**

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

Observed an inadequate air gap at floor drain directly under ice machine.

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: Make line

Activity: Active food prep

• **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: Kitchen make line

Type of Drink: Employee water

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 with the mop head leaning directly against the wall. Instructed.PIC to mount a mop hook over mop sink to allow mops to properly air dry.

BEAR CANYON ESTATES - 4440 MORRIS ST NE - Conditional Approved

BEAR CANYON ESTATES - 4440 MORRIS ST NE

Food Establishment Class C

Date: 09/08/2025 - #: RT-FOODEST-004447-2025 - Inspection Result: Conditional 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 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: Can Opener and utensil storage bin, Location: Back prep table and storage shelf. Condition of the Location: Buildup of soil residue on the blade, and split peas in the utensil storage bin.

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 coolers and storage shelves Food Items: Corn tortillas, lettuce, various juices, prunes, hamburger patty, and cereal. Expiration Dates: Most items did not have dates. The prunes showed out of date since 8/21/2025.

Violation: Designated Areas

• **Storage-Other Personal Care Items**

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

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

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: Actively preparing food.

Violation: Hands Clean & Properly Washed

• **When to Wash**

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

Observed a food employee not washing their hands when required. Condition: Observed food employee not washing hands before donning new gloves when changing tasks. When a food employee changes tasks, they should rewash their hands before donning new gloves.

Violation: Disposition of Returned, Previously Served or Reconditioned

• **Returned Food and Re-service of Food**

- Food shall be safe, unadulterated, and honestly presented. Pathogens may be transmitted from person to person through contaminated food. The potential spread of illness is limited when food is discarded if it may have been contaminated by employees who are infected, or are suspected of being infected, or by any person who otherwise contaminates it. Food may also be contaminated by other means that endanger their safety and present a serious potential hazard. Instructed PIC that food that is unsafe, adulterated, or not honestly presented must not be served or offered for sale.

Observed food that is unsafe for consumption present inside the facility. Food: Sweet potatoes and potatoes. Location: Storage shelf Condition: Old and discolored, mushy, and a white organic substance growing.

Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

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

Observed buildup and debris on the Floors and baseboard area to include the floor drains.

Violation: Storage

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

- 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 not covered or inverted while stored or air drying.

BEAR CANYON ESTATES - 4440 MORRIS ST NE

Food Establishment Class C

Date: 09/08/2025 - #: CAC-Food-079669-2025 - Inspection Result: Approved

The facility is being upgraded from Conditional Approved status to Approved status due to correcting priority violations onsite.

Returned Food and Re-service of Food

Removed the sweet potatoes and the potatoes from the shelves and discarded them.

BEDROCK KITCHEN - 5333 4TH ST NW - Approved

BEDROCK KITCHEN - 5333 4TH ST NW

Food Establishment Class C

Date: 09/09/2025 - #: RT-FOODEST-077830-2025 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Quat sanitizer dispenser needs to be serviced as the quat bottle is out preventing proper sanitizer mixture.

Location: Dispenser and wiping cloth bucket

Concentration: 0 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.

Pest Type: Rodent

Pest Condition: Minimal amounts of rodent droppings observed in rear receiving area, storage closet, boiler room and along the exterior of the walk-in cooler wall.

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: Caramelized onions / goat cheese frittata (119°F), Southwest black bean casserole (109°F). Vegan potato Latkas (115°F)

Violation: Surface Condition

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

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

Observed nonfood contact surface that was absorbent.

The surface was located in kitchen under ice machine and wood blocks under PVC plumbing pipes. Painted cement floors throughout facility need to be resealed or painted.

The surface was made out of bare wood and cement

The condition of the surface was not smooth, easily cleanable and absorbent. Floor has paint flaking throughout facility.

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.

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

• **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 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. Observed holes and gaps ranging in size up in ceiling along utility lines and in cinder blocks. All areas mentioned are in disrepair by not being properly enclosed to prevent a pest entry point or harborage area.

BEDROCK KITCHEN - 5333 4TH ST NW

Food Establishment Class C

Date: 09/03/2025 - #: CAC-Food-078267-2025 - 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

Facility has minimal evidence of continued infestation. Instructed PIC to continue working on removing harborage, droppings, and repairing of physical facilities, sealing areas where holes, gaps or crevices were present. Instructed PIC to perform walkthroughs of facility to look for new evidence of rodent activity once cleaned, to help pinpoint further areas of concern.

BEDROCK KITCHEN - 5333 4TH ST NW

Food Establishment Class C

Date: 09/02/2025 - #: RT-FOODEST-076305-2025 - Inspection Result: Closure Re-Inspection Required

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: 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 3 compartments sink next to walk in cooler in meat kitchen.

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: 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: 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: 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.

BOSQUE BREWING CO - 2220 UNSER BLVD NW - Approved

BOSQUE BREWING CO - 2220 UNSER BLVD NW

Food Establishment Class B

Date: 09/05/2025 - #: PT0160940 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice maker
Location: Bar
Condition of the Location: In need of cleaning due to soil accumulation

Violation: Poisonous and Toxic/Chemical Substances

• **Common Name-Working Containers**

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

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

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 PVC drain pipe under 3 compartment sink is not maintained in good repair or is not repaired by law. Observed PVC pipe under bar area 3 compartment found in disrepair by having a leak that needs to be repaired.

BOSQUE BREWING CO - 2220 UNSER BLVD NW

Food Establishment Class C

Date: 09/05/2025 - #: PT0160939 - 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 chlorine sanitizer at a concentration range of 25-49ppm must also be at a minimum temperature of 120F with a contact time of 10 seconds.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization.
Location: Kitchen wiping cloth buckets and dish machine
Concentration: 0 PPM

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

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the 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: Can opener / Slicer
Location: Kitchen / Clean dish storage
Condition of the Location: Had debris build up

Violation: Plumbing

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

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

Observed an inadequate air gap at floor drain under dish washing machine.

Violation: Ventilation and Hood Systems

• **Ventilation Hood Systems, Filters**

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur. Condition: Vent filters have substantial grease build up.

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 receiving doors to the outside in the processor area that are not tight fitting, light can be seen at the edges.

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: Active food prep without a (beard guard)

Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

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

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

Violation: Records

• **Temperature Logs**

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

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

Activity of the Food: Stored, thawed, cooled

CASA TACO - 4411 MONTANO RD NW, B - Approved

CASA TACO - 4411 MONTANO RD NW, B

Food Establishment Class C

Date: 09/03/2025 - #: PT0161540 - Inspection Result: Approved

Violation: Food Separation

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

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

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

Location: Walk in cooler

Food Item: Ra w shelled eggs

Condition: Stored above ready to eat foods

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: Operation and Maintenance

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

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

Observed handwashing sink used for purposes other than handwashing.

Location: Kitchen area

Manner: First aid supplies was stored inside the sink

CENTRAL BODEGA - 3418 CENTRAL AVE SE - Approved

CENTRAL BODEGA - 3418 CENTRAL AVE SE

Food Establishment Class B

Date: 09/11/2025 - #: PT0158114 - Inspection Result: Approved

CENTRAL BODEGA - 3418 CENTRAL AVE SE

Food Establishment Class B

Date: 09/11/2025 - #: PT0158113 - Inspection Result: Approved

CENTRAL BODEGA - 3418 CENTRAL AVE SE

Food Establishment Class C

Date: 09/11/2025 - #: PT0158112 - Inspection Result: Approved

CHIPOTLE MEXICAN GRILL 2952 - 2608 CENTRAL AVE SE - Approved

CHIPOTLE MEXICAN GRILL 2952 - 2608 CENTRAL AVE SE

Food Establishment Class C

Date: 09/05/2025 - #: RT-FOODEST-001428-2025 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice Machine Location: Back of main kitchen line Condition of the Location: Debris build up

Violation: Use Limitations

- **Wiping Cloths, Use Limitation**

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

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

Violation: Time as Public Health Control

- **Time as a Public Health Control, Written Procedures, Labeling**

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

Observed no marking or identification signifying when the food was removed from temperature control or indication of the maximum holding time. Location: Prep table Type of Food: Chopped cilantro

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. Employee beverages stored on cook line and prep table no lid or straw.

Violation: Lighting

- **Intensity-Lighting**

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

Observed inadequate amount of lighting. Location: Underneath hood suppression system Manner: Light bulbs burnt out.

Violation: Personal Cleanliness

- **Prohibition-Jewelry**

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

Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: Bagging chips Inappropriate Jewelry Observed: Bracelets

Violation: Physical Facilities, Cleaning

- **Cleaning, Frequency and Restrictions**

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

Observed build up and debris underneath kitchen equipment such as cold holding units, prep tables and ice machine

Violation: Records

- **Calibration Logs**

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

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

CHOICES FOR CHILDREN - 808 MENAUL BLVD NW - Approved

CHOICES FOR CHILDREN - 808 MENAUL BLVD NW

Food Establishment Class C

Date: 09/04/2025 - #: PT0054722 - Inspection Result: Approved

Violation: Plumbing

- **Backflow Prevention, Air Gap**

- 5-202.13

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.

5-202.13

Observed an inadequate air gap below dishwasher and hand washing sink in kitchen area.

Violation: Training Records

- **Certified Food Protection Manager**

- 2-102.12(A)

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

2-102.12(A)

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

DELICIAS CAFE KITCHEN INC - 6001 SAN MATEO BLVD NE, B 4 5 - Approved

DELICIAS CAFE KITCHEN INC - 6001 SAN MATEO BLVD NE, B 4 5

Food Establishment Class C

Date: 09/08/2025 - #: RT-FOODEST-079689-2025 - Inspection Result: Approved

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: Above the shelf with dishes being stored near handwashing sink. Type of Device: electrocution device for flying insects.

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 by storing dirty wiping cloth on prep table.

Violation: Plumbing

• **System Maintained in Good Repair**

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

Observed faucet is not maintained in good repair or is not repaired by law. Observed faucet handle at the three-compartment sink found in disrepair by leaking.

• **Backflow Prevention, Air Gap**

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

Observed an inadequate air gap at utility room with soda bibs, under the three-compartment sink.

Violation: Training Records

• **Certified Food Protection Manager**

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

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

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 back receiving door to the outside that are not tight fitting, light can be seen at the edges.

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: Undercounter, cooler, walk-in cooler, freezer.

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. Observed personal drinks in the walk-in cooler, beverage station next to the soda machine, shelf above handwashing sink in the front area, and blender bottle on a shelf for food storage.

• **Designation-Dressing Areas and Lockers**

- Street clothing can contaminate food, food equipment, and food-contact surfaces. Instructed PIC to create an area designated for changing clothes in which food, food equipment and utensils, clean linens, and single-service and single-use articles are not in jeopardy of contamination from this area.

Observed employees' jacket on the shelf in the dry storage shelf next to food items.

• **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: Employee's Lipstick on the shelf with cans of chipotle in back prep area.

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: Back door/Warewashing area. Light bulbs have 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: Walk-in Cooler on the west side (closest to the warewashing area) Manner: light bulb burned out or missing.

Violation: Personal Cleanliness

• **Prohibition-Jewelry**

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

Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: Employee prepping food. Inappropriate Jewelry Observed: employee was wearing a bracelet and watch.

• **Effectiveness-Hair Restraints**

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

Observed a food employee without proper hair restraints. Location: Front area cookline. Activity: Chef was prepping/cooking with open food items.

Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

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

Observed build up and debris on the floors and walls throughout kitchen, floors in the walk-in cooler.

Violation: Consumer Advisories

• **Allergen Warning, Unpackaged Food**

- Unintended food allergen food allergen exposures pose 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 - Cleaning Frequency**

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located in the walk-in cooler; the fan has substantial dust and debris buildup. The nozzle spray for the three-compartment sink has buildup.

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 ceiling and walls in disrepair by holes in the wall that are not repaired and ceiling tiles missing.

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

- When cleaning is accomplished by spraying or flushing, coving and sealing of the floor/wall junctures is required to provide a surface that is conducive to water flushing. Grading of the floor to drain allows liquid wastes to be quickly carried away, thereby preventing pooling which could attract pests such as insects and rodents or contribute to problems with certain pathogens such as *Listeria monocytogenes*.

Observed floor and wall juncture covering back prep area.

DELICIAS CAFE KITCHEN INC - 6001 SAN MATEO BLVD NE, B 4 5

Food Establishment Class C

Date: 09/08/2025 - #: PT0119104 - Inspection Result: Closure Re-Inspection Required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Wiping cloth container at the front cookline was reading 25 ppm, and the wiping cloth container at the beverage station was at 25 ppm. Chlorine level was too low.

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice Maker, Can Opener, Wedger. Location: Ice Maker in the front cook area, Ice bin for soda in the beverage station, Wedger in the Beverage station area, Can opener in the back prep area. Condition of the Location: buildup of debris.

Violation: Poisonous and Toxic/Chemical Substances

• **Common Name-Working Containers**

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

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

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: Above the shelf with dishes being stored near handwashing sink. Type of Device: electrocution device for flying insects.

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 by storing dirty wiping cloth on prep table.

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 exceeding the 7 days.

Observed ready-to-eat time and temperature controlled for safety food held within the establishment exceeding the seven (7) day limit. Location: Undercounter cooler across from the cookline. Food Items: Shredded meat. Expiration Dates: Discard by 09/06/25

Violation: Plumbing

• **System Maintained in Good Repair**

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

Observed faucet is not maintained in good repair or is not repaired by law. Observed faucet handle at the three-compartment sink found in disrepair by leaking.

• **Backflow Prevention, Air Gap**

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

Observed an inadequate air gap at utility room with soda bibs, under the three-compartment sink.

Violation: Training Records

• **Certified Food Protection Manager**

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

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

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 back receiving door to the outside that are not tight fitting, light can be seen at the edges.

Violation: Storage

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

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

Observed food stored improperly less than six (6) inches off the floor. Location: walk-in freezer. Food Item: boxes of food stored on the floor.

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. Observed personal drinks in the walk-in cooler, beverage station next to the soda machine, shelf above handwashing sink in the front area, and blender bottle on a shelf for food storage.

• **Designation-Dressing Areas and Lockers**

- Street clothing can contaminate food, food equipment, and food-contact surfaces. Instructed PIC to create an area designated for changing clothes in which food, food equipment and utensils, clean linens, and single-service and single-use articles are not in jeopardy of contamination from this area.

Observed employees' jacket on the shelf in the dry storage shelf next to food items.

• **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: Employee's Lipstick on the shelf with cans of chipotle in back prep area.

Violation: Operation and Maintenance

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

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

Observed handwashing sink used for purposes other than handwashing. Location: Handwashing sink near the main/front cook line, and handwashing sink near the back prep area. Manner: Discarding fluid from a cup, food debris inside sink basin, and strainer in the sink, and filling up wiping cloth container bucket.

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: Back door/Warewashing area. Light bulbs have 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: Walk-in Cooler on the west side (closest to the warewashing area) Manner: light bulb burned out or missing.

Violation: Personal Cleanliness

- **Prohibition-Jewelry**

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

Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: Employee prepping food. Inappropriate Jewelry Observed: employee was wearing a bracelet and watch.

- **Effectiveness-Hair Restraints**

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

Observed a food employee without proper hair restraints. Location: Front area cookline. Activity: Chef was prepping/cooking with open food items.

Violation: Physical Facilities, Cleaning

- **Cleaning, Frequency and Restrictions**

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

Observed build up and debris on the floors and walls throughout kitchen, floors in the walk-in cooler.

Violation: Consumer Advisories

- **Allergen Warning, Unpackaged Food**

- Unintended food allergen food allergen exposures pose 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 - Cleaning Frequency**

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located in the walk-in cooler; the fan has substantial dust and debris buildup. The nozzle spray for the three-compartment sink has buildup.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed ceiling and walls in disrepair by holes in the wall that are not repaired and ceiling tiles missing.

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

- When cleaning is accomplished by spraying or flushing, coving and sealing of the floor/wall junctures is required to provide a surface that is conducive to water flushing. Grading of the floor to drain allows liquid wastes to be quickly carried away, thereby preventing pooling which could attract pests such as insects and rodents or contribute to problems with certain pathogens such as *Listeria monocytogenes*.

Observed floor and wall juncture covering back prep area.

Violation: Records

• **Temperature Logs**

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: All TCS food in the facility. 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.

DOMINOS PIZZA - 2400 12TH ST NW, C - Approved

DOMINOS PIZZA - 2400 12TH ST NW, C

Food Establishment Class C

Date: 09/05/2025 - #: PT0153371 - Inspection Result: Approved

Violation: Plumbing

• **System Maintained in Good Repair**

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

Observed Sanitation dispenser at three compartment sink is not maintained in good repair or is not repaired by law. Observed Sanitation Dispenser found in disrepair by leaking water.

• **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 three compartment sink and washing machine pvc piped into mop sink.

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: Personal Cleanliness

• **Prohibition-Jewelry**

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

Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: making pizzas putting dough into pans Inappropriate Jewelry
Observed: employee wearing a watch

Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

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

Observed build up and debris on the Ceiling vent covers in kitchen 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 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 Area and walk in cooler The surface was made out of Metal and plastic The condition of the surface was debris build up on the exterior (top) pizza oven and in the walk-in cooler vent covers have debris build up on the covers.

EASTERN CHILD DEVELOPMENT CENTER - 5100 EASTERN AVE SE - Approved

EASTERN CHILD DEVELOPMENT CENTER - 5100 EASTERN AVE SE

Food Establishment Class C

Date: 09/09/2025 - #: RT-FOODEST-004443-2025 - Inspection Result: Approved

Violation: Training Records

• **Certified Food Protection Manager**

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

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

• **Food Handler Cards**

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

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

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: Milk, cheese, and eggs Activity of the Food: Stored

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

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

ECONO LODGE OLD TOWN - 2321 CENTRAL AVE NW**Food Establishment Class B****Date: 09/11/2025 - #: RT-FOODEST-081318-2025 - 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 testing kit or other device to measure the concentration of chemical sanitizing solution expired on February 1st 2024 chlorine test strips expired on 7/08/2022

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 wash sinks by back main back kitchen.

• Handwashing Signage

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

Observed handwashing sink(s) without a handwashing sign.
Location: Front kitchen hand wash station.

ECONO LODGE OLD TOWN - 2321 CENTRAL AVE NW**Food Establishment Class B****Date: 09/11/2025 - #: PT0122888 - Inspection Result: Unsatisfactory Re-Inspection required****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: Ready to eat omelet, white gravy
Food Temperature: Omelet egg 123, degrees, white gravy 120 degrees.

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

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

Observed an inadequate air gap at floor drain near the smaller kitchen sink.
Correct By Date: 9/16/2025

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: Up right cooler and dining area upright cooler

Food Items: Homogenized milk 46 degrees, Yogurt 56 degrees. kitchen refrigerator, shelled eggs, 59 degrees, Yogurt 53 degrees, Cream cheese 1, 48 degrees, cream cheeses 2, 45 degrees

• **Cold Holding Capacities-Equipment**

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

Observed insufficient cold holding equipment to properly hold food cold.

Location: Kitchen refrigerator, dining refrigerator.

Condition: Upright cooler unit temperature measured at 49°F dining upright refrigerator 49 degrees,

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 testing kit or other device to measure the concentration of chemical sanitizing solution expired on February 1st 2024 chlorine test strips expired on 7/08/2022

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 wash sinks by back main back kitchen.

• **Handwashing Signage**

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

Observed handwashing sink(s) without a handwashing sign.

Location: Front kitchen hand wash station.

EINSTEIN AND NOAH CORP - 2510 CENTRAL AVE SE - Conditional Approved

EINSTEIN AND NOAH CORP - 2510 CENTRAL AVE SE

Food Establishment Class C

Date: 09/03/2025 - #: PT0045041 - Inspection Result: Conditional Approved

Violation: Pest Control

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

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

Observed pests allowed to accumulate in stairs leading to meeting room.

Location: Stairs

Pest Type: Cockroach

Pest Condition: Dead

Number of Pests Present: Multiple

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 refrigerator Food Items: Green chile and cheese Expiration Dates: None available

Violation: Training Records

• **Food Handler Cards**

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

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

Violation: Cold Holding

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

- Maintaining TCS foods under the cold temperature control requirements prescribed in this code will limit the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. PIC voluntarily discarded food items over 41 degrees f. Instructed PIC to utilize other cold holding units until repairs are made.

Observed food items in cold holding unit measuring above 41°F. Location: Cold holding make table left unit Food Items: Shredded cheese 60 degrees f, Cheese and green chile mix 64 degrees f, Sausage 50 degrees f, Chorizo sausage 51 degrees f, sliced tomatoes 51 degrees f, sliced cucumbers 52 degrees f, wrapped meat 53 degrees f, sliced ham 48 degrees f, and smear 50 degrees f. PIC stated having problems with cooler, work order has been submitted. PIC also stated, all TCS food items were stored in cold holding make table overnight.

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: Handwashing stations in facility.

Violation: Personal Cleanliness

• **Effectiveness-Hair Restraints**

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

Observed a food employee without proper hair restraints. Location: Main kitchen line Activity: Preparing food and beverage 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 inside cabinets on main line, on countertop in ice machine area, under kitchen equipment such as three compartment sinks, ice, machine, prep tables, and storage racks. and to clean and sanitize.

Observed build up and debris inside cabinets on main line, on countertop in ice machine area, under kitchen equipment such as three compartment sinks, ice, machine, prep tables, and storage racks.

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: Deli meats, eggs, dairy products, sliced vegetables Activity of the Food: Stored

EINSTEIN AND NOAH CORP - 2510 CENTRAL AVE SE

Food Establishment Class C

Date: 09/03/2025 - #: CAC-Food-078025-2025 - Inspection Result: Approved

5. 3-501.16(A)(2), (B) - Time/Temperature Control for Safety Food, Cold Holding
PIC corrected on site by voluntarily discarded food items over 41 degrees f.

9. 3-501.17, 3-501.18 - Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition.
PIC voluntarily discarded food items with no date marking.

18b. 6-301.12- Hand Drying Provision
PIC corrected by adding paper towels to hand washing sinks.

EL CLAN - 1725 BROADWAY AVE SE - Approved

EL CLAN - 1725 BROADWAY AVE SE

Mobile Food Unit Class C

Date: 09/10/2025 - #: PT0159476 - 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: 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 hand washing sink and three compartment sinks is not maintained in good repair or is not repaired by law. Observed faucet at hand washing sink and three compartment sinks unable to shut off found in disrepair by unable to shut off without turning off water pump. The faucet at both hand washing sink and three compartment sinks unable to shut off.

Violation: Records

• Calibration Logs

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

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

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

Observed that the food establishment does not have temperature logs available for TCS foods items.

Violation: Functionality and Accuracy

• Temperature Measuring Devices, Ambient Air and Water-Accuracy

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

Observed in a mechanically refrigerated food storage unit the temperature measuring device was not placed in the warmest part of the unit. Equipment Location: Cold holding unit Thermometer Location: Outside cold holding unit

Violation: Records

• Mobile Visit logs

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

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

EMBASSY SUITES ALBUQUERQUE - 1000 WOODWARD PL NE - Approved

EMBASSY SUITES ALBUQUERQUE - 1000 WOODWARD PL NE

Food Establishment Class C

Date: 09/05/2025 - #: RT-FOODEST-074528-2025 - Inspection Result: Approved

Violation: Pest Control

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

- 6-501.112

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.

6-501.112

Observed pests allowed to accumulate in traps.

Location: dry good area and kitchen area

Pest Type: cockroach and flies

Pest Condition: living and dead

Number of Pests Present: three dead cockroaches and multiple alive flies

instructed pic to have pest control conduct service and clean up dead pest on a daily basis

please send service invoice to

Violation: Plumbing

• **System Maintained in Good Repair**

- 5-205.15(A)

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.

5-205.15(A)

Observed Handwashing sink is not maintained in good repair or is not repaired by law. Observed Handwashing sink in dishwashing area found in disrepair by not in working condition water inside sink not draining as well as a leak under three compartment sinks on the piping.

instructed pic to use handwashing sink in prep area.

facility has multiple working handwashing sinks still in use

• **Backflow Prevention, Air Gap**

- 5-202.13

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.

5-202.13

Observed an inadequate air gap below dishwashing machine.

Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

- 6-501.12

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.

6-501.12

Observed build up and debris on the ceiling and ceiling vent covers throughout kitchen and back dishwashing area.

Violation: Physical Facilities, Construction and Repair

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

- 6-501.11

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.

6-501.11

Observed the following areas of the facility in disrepair. Observed kitchen area in disrepair by having missing ceiling tiles

FEDERICOS MEXICAN FOOD - 4400 CENTRAL AVE SE - Approved

FEDERICOS MEXICAN FOOD - 4400 CENTRAL AVE SE

Food Establishment Class C

Date: 09/10/2025 - #: PT0159075 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine Location: Beverage cahier area Condition of the Location: Debris build up

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food commercially prepared opened in the facility with no date marking indicators. Location: Walk in refrigerator, standing reach in refrigerator Food Items: Cooked meats, desserts, onions Expiration Dates: None available

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: Inside cold holding units Thermometer Location: None available

FRANKS FAMOUS CHICKEN AND WAFFLES LLC - 400 WASHINGTON ST SE - Approved

FRANKS FAMOUS CHICKEN AND WAFFLES LLC - 400 WASHINGTON ST SE

Food Establishment Class C

Date: 09/03/2025 - #: CAC-Food-078265-2025 - Inspection Result: Approved

7b. 7-204.11 - Sanitizers, Criteria- Chemicals

PIC corrected by remixing chlorine sanitizer 100 parts per million.

39b. 4-302.12 Food Temperature Measuring Device

PIC purchased probe thermometer.

FREDDYS FROZEN CUSTARD & STEAKBURGERS - 2550 CENTRAL AVE SE, 200 - Approved

FREDDYS FROZEN CUSTARD & STEAKBURGERS - 2550 CENTRAL AVE SE, 200

Food Establishment Class C

Date: 09/03/2025 - #: RT-FOODEST-000849-2025 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine Location: At employee entrance to kitchen Condition of the Location: Debris build up

Violation: Maintenance and Operation

• **Warewashing Equipment, Cleaning Frequency**

- During operation, warewashing equipment is subject to the accumulation of food wastes and other soils or sources of contamination. In order to ensure the proper cleaning and sanitization of equipment and utensils, it is necessary to clean the surface of warewashing machines, three (3) compartment sinks, drainboards, and laundry facilities for wiping cloths before use, every twenty-four (24) hours if used, and periodically throughout the day to prevent buildup of soils or other sources of contamination. Instructed PIC to clean the warewashing equipment and retain employees on the cleaning schedule.

Observed soiled or dirty warewashing machine. Location: Behind main kitchen line Condition: Substantial debris build up above automatic dish machine

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: Personal Cleanliness

• **Prohibition-Jewelry**

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

Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: Preparing burgers Inappropriate Jewelry Observed: Watch

Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

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

Observed build up and debris under shelving inside walk in freezer and refrigerator, inside cabinets where ice cream cones are stored, underneath ice machine, underneath dry storage shelving, prep tables, and cold holding units on main kitchen line.

Violation: Storage

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

- Location: Clean dish storage rack Utensil Type: Food storage containers Manner: Stacked wet.

Observed utensils were not air dried and were wet stacked.

GARCIA ENTERPRISES INC - 3601 JUAN TABO BLVD NE - Approved

GARCIA ENTERPRISES INC - 3601 JUAN TABO BLVD NE

Food Establishment Class C

Date: 09/11/2025 - #: PT0044838 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed chemical solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Type of Sanitizer: Quat
Location: On the cooking line Concentration: Oppm

• **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. Instructed PIC to remove ice and to clean and sanitize interior surface of ice machine. Advised PIC to provide violation correction information to CHPD inspector when ice machine has been cleaned and sanitized.

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: The Ice machine had a buildup of an organic substance around the chute area.

Violation: Maintenance and Operation

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

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

Observed utensils in a state of poor repair. Type: Knife. The condition of the utensils: The tip of the knife was broken off.

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 handwashing sink on the cooking line is not maintained in good repair or is not repaired by law. Observed that the handwashing sink was leaking from the drain.

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 the roof hatch open with no protective shield to keep pests from entering.

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: On shelf under counter on the cooking line next to the grill. Food Item: Cooking grease for beans Condition: Stored next to open container of used grease and oil from grill.

Violation: Precleaning and Rinsing

• **Rinsing Procedures**

- It is important to rinse off detergents, abrasive, and food debris after the wash step to avoid diluting or inactivating the sanitizer. Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted by using a distinct water rinse step if warewashing with a three (3) compartment sink, alternative manual warewashing equivalent, or performing cleaning in place on large or installed equipment. Instructed PIC to retrain employees on the necessity of the water rinse step and that equipment and utensils observed being cleaned and sanitized improperly must be re-cleaned and sanitized.

Observed a three (3) compartment sink being used for warewashing without use of a water rinse step.

Violation: Consumer Advisories

• **Allergen Warning, Unpackaged Food**

- Unintended food allergen food allergen exposures pose 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.

At the time of inspection, I observed no written notification of the presence of major food allergens for unpackaged food served or sold to consumers. However, Eddie advised that he has made new menus for all locations and should have them by October 15, 2025.

GARCIAS KITCHENS - 1736 CENTRAL AVE SW - Approved

GARCIAS KITCHENS - 1736 CENTRAL AVE SW

Food Establishment Class C

Date: 09/08/2025 - #: RT-FOODEST-079634-2025 - Inspection Result: Approved

Violation: Personal Cleanliness

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

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

Observed employee drinking in an undesignated area. Proper hygienic practices must be followed by food employees in performing assigned duties to ensure the safety of the food, prevent the introduction of foreign objects into the food, and minimize the possibility of transmitting disease through food.

Location: Kitchen prep table Bottom.

violation was observed Employee's drink stored on top of bowls that customers eat out of

Violation: Hands Clean & Properly Washed

• **When to Wash**

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

Observed food employee does not wash hands when required.

Condition: Employee Donned Gloves and did not wash hand prior to donning Gloves and handled ready to eat food.

Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

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

Observed build up and debris Behind the beverage and ice station and tables, Ice machines at the time of inspection.

GARCIAS KITCHENS - 1736 CENTRAL AVE SW

Food Establishment Class C

Date: 09/08/2025 - #: PT0044303 - 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 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 Machines.

Location: beverage and ice serving station.

Condition of the Location: Bothe interiors of the ice machines tops and Ice guards with a brown and Pink, tan build up at the time of inspection.

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: 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: make table, Observed Chorizo, Sausage, Beef, Chicken inappropriately date marked as to when Food items were placed in the make table and as to when they expire

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: Back Kitchen dough making area.

Manner: Air vent and air duct with debris and soil build up.

Violation: Food Separation

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

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

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

Location: Walk in cooler.

Food Item: Ready to eat ground beef and potatoes, Ready chili, Carne adovada not covered at the time of inspection.

Violation: Cold Holding

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

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

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

Location: Cook area make table.

Food Items: Cubed ham 45 degrees, Green Chili, 45 Degrees, Shredded beef 49 Degrees, Raw Beef bottom of make table 46 Degrees.

Violation: Personal Cleanliness

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

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

Observed employee drinking in an undesignated area. Proper hygienic practices must be followed by food employees in performing assigned duties to ensure the safety of the food, prevent the introduction of foreign objects into the food, and minimize the possibility of transmitting disease through food.

Location: Kitchen prep table Bottom.

violation was observed Employee's drink stored on top of bowls that customers eat out of

Violation: Hands Clean & Properly Washed

• **When to Wash**

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

Observed food employee does not wash hands when required.

Condition: Employee Donned Gloves and did not wash hand prior to donning Gloves and handled ready to eat food.

Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

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

Observed build up and debris Behind the beverage and ice station and tables, Ice machines at the time of inspection.

Violation: Storage

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

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

Observed clean equipment not covered or inverted while stored or air drying.

Location: Storage utensil shelf.

Manner: Pans not allowed to air dry prior to stacking together and not stored upside down.

Golden Pride Legacy LLC - 3720 JUAN TABO BLVD NE - Approved

Golden Pride Legacy LLC - 3720 JUAN TABO BLVD NE

Food Establishment Class C

Date: 09/11/2025 - #: PT0043523 - Inspection Result: Approved

Violation: Plumbing

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap at the drive-thru area.

Violation: Toilet Facilities

• Toilet Room Receptacle, Covered

- Instructed to provide a covered receptacle for sanitary napkins.

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

Violation: Storage

• Food Storage-Preventing Contamination from the Premises

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

Observed food stored improperly, where it was exposed to contamination from splash, dust, or other contamination. Location: Walk-in cooler, Food Item: Raw Chicken Condition: Covers were not covering the entire pan.

Violation: Operation and Maintenance

• Handwashing Aids and Devices, Use Restrictions

- 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. I observed used ice in the basin.

Violation: Lighting

• Intensity-Lighting

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

Observed an inadequate amount of lighting. Location: Walk-in Cooler Manner: The light bulb burned out.

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

Observed buildup and debris on the floor in the kitchen and the floor drains. I observed trash and debris in the bathrooms. The walk-in cooler had a buildup of soil residue on the piping.

Violation: Consumer Advisories

• **Allergen Warning, Unpackaged Food**

- Unintended food allergen food allergen exposures pose 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 - 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. Bottom shelf below flat top grills.

Violation: Single-Service

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

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

Observed single-use containers being reused. Location: Walk-in cooler Use: The container was being reused for salsa.

Golden Pride Legacy LLC - 5231 CENTRAL AVE NW

Food Establishment Class C

Date: 09/10/2025 - #: RT-FOODEST-080842-2025 - Inspection Result: Approved

Violation: Physical Facilities

• **Outer Openings, Protected**

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

Observed doors to the outside that are not tight fitting, light can be seen at the edges. of the screen door and both receiving and dining area doors 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 kitchen cooking and prep areas, storage areas, outside receiving kitchen wall areas.

Observed build up and debris on the floors kitchen cooking and serving areas, under storage racks and equipment. outside receiving area with debris and soil build up.

Observed walls in kitchen cooking and prep areas with substantial debris and soil build up.

Violation: Surface Not Clean

• **Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located Kitchen prep area and storage areas.

The surface was made out of stainless-steel storage racks.

The condition of the storage rack surface had caked on soil build up.

Golden Pride Legacy LLC - 5231 CENTRAL AVE NW

Food Establishment Class C

Date: 09/10/2025 - #: PT0043522 - 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 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: Can opener and Food shredder.
Location: Can opener dining area, food shredder kitchen frying area.
Both equipment with dry soil residue and debris builds up.

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: Receiving area edges of the walls where ladders are stored.
Pest Type: Mice droppings.
Pest Condition: No mice observed only mouse droppings.

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: Chopped green chili 125, 114 degrees, Posole 131 degrees both items in two different steam tables.

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: Unknown dressings in prep top cooler, walk in cooler, chopped cooked chicken, cooked ribs, cooked green chili stew, Potato salads, were inappropriately date marked.
Manner: as to when they were cooked and when the food items expire.

Violation: Physical Facilities

• **Outer Openings, Protected**

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

Observed doors to the outside that are not tight fitting, light can be seen at the edges. of the screen door and both receiving and dining area doors at the time of inspection.

Violation: Designated Areas

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

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

Observed facility did not provide a designated area for employees to drink. observed a coffee cup with a lid stored on a prep table at the time of inspection.

Violation: Sewage and Waste Water

• **Conveying Sewage**

- Improper plumbing installation or maintenance may result in potential health hazards such as cross connections, back siphonage or backflow. These conditions. Instructed PIC to correct the Drain so that it free flowing. conveying sewage must also be cleaned up by 9/11/25.

Observed a direct connection between the sewage system and PVC condensation line of the walk in Freezer on the outside is conveying sewage water out of the drain and onto the property street which is creating standing water 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 kitchen cooking and prep areas, storage areas, outside receiving kitchen wall areas.

Observed build up and debris on the floors kitchen cooking and serving areas, under storage racks and equipment. outside receiving area with debris and soil build up.

Observed walls in kitchen cooking and prep areas with substantial debris and soil build up.

Violation: Surface Not Clean

• **Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located Kitchen prep area and storage areas.

The surface was made out of stainless-steel storage racks.

The condition of the storage rack surface had caked on soil build up.

GREAT CHINA CHINESE RESTAURANT - 3325 SAN MATEO BLVD NE - Unsatisfactory Re-Inspection required

GREAT CHINA CHINESE RESTAURANT - 3325 SAN MATEO BLVD NE

Food Establishment Class C

Date: 09/12/2025 - #: CAC-Food-082038-2025 - Inspection Result: Unsatisfactory Re-Inspection required

Facility is being reopened under a red sticker Unsatisfactory status. PIC has provided photo documentation of corrections and repairs conducted in the facility. Facility will remain open under a red sticker Unsatisfactory status for five business days. CHPD inspector will return within five business days to inspect during operation hours to ensure food safety.

Violations corrected:

1. Heating, Ventilation, Air Conditioning System Vents
2. Ventilation Hood Systems, Drip Prevention and Adequacy
3. Ventilation Hood Systems, Filters
4. Light Bulbs, Protective Shielding
5. Cold Holding Capacities-Equipment
6. Allergen Warning, Unpackaged Food
7. Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness
8. Sanitizers, Criteria-Chemicals
9. Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition
10. Food Storage Containers Identified with Common Name of Food
11. Common Name-Working Containers
12. Using a Handwashing Sink-Operation and Maintenance
13. Handwashing Signage
14. In-Use Utensils, Between-Use Storage
15. Nonfood Contact Surfaces - Cleaning Frequency
16. Drying Mops
17. Absorbent Materials on Floors, Use Limitation
18. System Maintained in Good Repair
19. Backflow Prevention, Air Gap
20. Preventing Contamination from Hands, No Barehand Contact with RTE food
21. Food Storage-Preventing Contamination from the Premises

GREAT CHINA CHINESE RESTAURANT - 3325 SAN MATEO BLVD NE

Food Establishment Class C

Date: 09/09/2025 - #: PT0156321 - Inspection Result: Closure Re-Inspection Required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Location: Ware wash machine

Concentration: Zero ppm

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

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the 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: Can opener, ice machine
Location: Food prep table and kitchen area
Condition of the Location: Extreme food build up and debris

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: 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 safety food prepared and held within the establishment with no date marking indicators.
Location: Walk in cooler
Food Items: Cut vegetables
Expiration Dates: No dates

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: Food prep table
Activity: Packaging ready to eat food items
Food Contacted: Crunchy noodles

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 Violation: Date Marking and Disposition on sufficient volume and pressure to perform its intended functions.

Observed faucet in men's restroom is not maintained in good repair or is not repaired by law. Observed faucet in men's restroom found in disrepair by leaking faucet.

• **Backflow Prevention, Air Gap**

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

Observed an inadequate air gap at floor drain near beverage station.

Violation: Ventilation and Hood Systems

• **Ventilation Hood Systems, Filters**

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

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

Condition: Missing hood vent filters

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

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

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

Location: Cook line

Equipment: Fryers

• **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 and ware wash area

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

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

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

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

Working Container of Food: PIC stated it was coffee creamer in a plastic food container

Location: Beverage station

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, walk in cooler, and prep table

Food Items: Raw beef, raw chicken breast, and raw chicken wings

Temperature: 60°F, 58°F, and 60°F

• **Cold Holding Capacities-Equipment**

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

Observed insufficient cold holding equipment to properly hold food cold.

Location: Kitchen

Condition: Prep top cooler unit temperature measured at 49°F

Violation: Storage

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

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

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

Location: Walk in cooler

Food Item: Raw chicken, cut vegetables

Condition: Uncovered

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: Men's restroom

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

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

Observed handwashing sink used for purposes other than handwashing.

Location: Hand wash stations front of house and back of house

Manner: Storing metal scrubbing pad (front of house) and discarding drinks (back of house)

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.

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

Location: Dining room area

Concentration: Above 200 PPM

Violation: Lighting

• **Light Bulbs, Protective Shielding**

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

Observed inadequate amount of lighting.

Location: Hood vent over cook line

Manner: Bulb burned out

Violation: Hands Clean & Properly Washed

• **When to Wash**

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

Observed food employee not wash hands when required.

Condition: Switching tasks and donning new gloves

Violation: Physical Facilities, Cleaning

• **Absorbent Materials on Floors, Use Limitation**

- Cleanliness of the food establishment is important to minimize attractants for insects and rodents, aid in preventing the contamination of food and equipment, and prevent nuisance conditions. A clean and orderly food establishment is also conducive to positive employee attitudes which can lead to increased attention to personal hygiene and improved food preparation practices. Use of specified cleaning procedures is important in precluding avoidable contamination of food and equipment and nuisance conditions. Temporary floor coverings such as sawdust can contaminate food, attract insects and rodents, and become a nuisance to the food operation.

Observed cardboard covering the floor in the kitchen floor.

• **Drying Mops**

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

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

Violation: Consumer Advisories

• **Allergen Warning, Unpackaged Food**

- Unintended food allergen food allergen exposures pose 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.

• **Consumer Advisory Consumption of Animal Foods**

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

Observed inadequate consumer advisory warning for the consumption of raw, undercooked and not otherwise treated animal products.

Manner: Observed no consumer advisory and inadequate reminders on the menu signifying which items are served undercooked or raw.

Violation: Storage

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

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

Observed utensils during a pause in use stored incorrectly. Utensil was not stored on a clean and sanitized portion of the equipment.

Utensil Type: Food scoop

Location: Kitchen

Condition of the Location: Handle in direct contact with food item being stored

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 throughout kitchen The surface was made out of stainless steel, ceramic tile, FRP paneling. The condition of the surface was dirty with extreme food build up and debris.

HOTEL ANDALUZ - 125 2ND ST NW - Approved

HOTEL ANDALUZ - 125 2ND ST NW

Food Establishment Class B

Date: 09/11/2025 - #: PT0159979 - 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 Bin Condition of the equipment: no lid to prevent spills or environmental factors from contaminating ice

Violation: Plumbing

• **Backflow Prevention, Air Gap**

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

Observed an inadequate air gap at below bar.

Violation: Testing Devices

• **Sanitizing Solutions, Testing Devices**

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

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

Violation: 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 floor (sticky Floors).

HOTEL ANDALUZ - 125 2ND ST NW

Food Establishment Class B

Date: 09/11/2025 - #: PT0159978 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: reach in cooler Location: Bar area Condition of the Location: debris build up inside the reach in cooler

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 Bin Condition of the equipment: no lid to prevent spills or environmental factors from contaminating ice

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: Bar area Food Item: plates of sugar and chamoy uncovered sitting on bar

Violation: Testing Devices

• **Sanitizing Solutions, Testing Devices**

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

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

IRONWOOD KITCHEN LLC - 5740 NIGHT WHISPER RD NW, 250 - Approved

IRONWOOD KITCHEN LLC - 5740 NIGHT WHISPER RD NW, 250

Food Establishment Class C

Date: 09/02/2025 - #: RT-FOODEST-075595-2025 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine
Condition of the Location: Buildup of soil debris

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: Chafing fuel
Location: Directly above bread rack

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

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

Food Establishment Class C

Date: 09/04/2025 - #: RT-FOODEST-076383-2025 - 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: 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 kitchen area and back storage areas.

Violation: Physical Facilities, Construction and Repair

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

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

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

JERSEY MIKES SUBS 39005 - 2608 CENTRAL AVE SE - Approved

JERSEY MIKES SUBS 39005 - 2608 CENTRAL AVE SE

Food Establishment Class C

Date: 09/05/2025 - #: RT-FOODEST-001427-2025 - Inspection Result: Approved

JUANIS KITCHEN HOME OF THE TAMALES - 5010 CUTLER AVE NE, STE D - Unsatisfactory Re-Inspection req

JUANIS KITCHEN HOME OF THE TAMALES - 5010 CUTLER AVE NE, STE D

Food Establishment Class C

Date: 09/10/2025 - #: PT0156994 - Inspection Result: Unsatisfactory Re-Inspection required

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 or labeled. Location: shelf in dry good area Label Condition: sealed in container Medication Name: detox, another container unknown medication

Violation: Pest Control

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

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

Observed pests allowed to accumulate in traps.

Location: under table in back prep area

Pest Type: cockroach

Pest Condition: dead

Number of Pests Present: multiple cockroaches on trap

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: bags of tamales, containers of green chile stew and posole Expiration Dates: no dates observed

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 Handwashing Sink is not maintained in good repair or is not repaired by law. Observed Handwashing Sink found in disrepair by missing faucet water knob on handwashing sink.

• **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 under three compartment sink and hose being kept inside mop sink.

Violation: Training Records

• **Certified Food Protection Manager**

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

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

Violation: Food Separation

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

- 3-302.11(A3-8)

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.

3-302.11(A3-8)

Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping. Location: Walk in cooler
Food Item: Tamales, watermelon, pineapple, agua frescas and horchata

Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

- 6-501.12

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.

6-501.12

Observed build up and debris on the walls floors and ceiling in the kitchen area.

Violation: Physical Facilities, Construction and Repair

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

- 6-501.11

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.

6-501.11

Observed the following areas of the facility in disrepair. Observed holes in walls in back areas and missing tile in back area

KIDS WORLD COORS LLC - 3501 COORS BLVD NW, G - Approved

KIDS WORLD COORS LLC - 3501 COORS BLVD NW, G

Food Establishment Class C

Date: 09/08/2025 - #: PT0099863 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 100ppm must also be at a minimum temperature of 55F. PIC corrected violation by making fresh 50 PPM chlorine batch.

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

Location: Spray bottle

Concentration: 200 ppm

Violation: Training Records

• **Food Handler Cards**

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

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

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 reach in refrigerator

Food Items: Cheese(49°F), chopped fruit (53°F)

KINDER CARE LEARNING CTR. INC. - 5101 MONTANO RD NW
Food Establishment Class C
Date: 09/03/2025 - #: PT0043730 - Inspection Result: Approved

Violation: Plumbing

- **Backflow Prevention, Air Gap**

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

Observed an inadequate air gap at floor drain under 3 compartment sink and hand washing station.

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 testing device to measure the concentration of chemical sanitizing solution is expired as of July 2025.

Violation: Personal Cleanliness

- **Prohibition-Jewelry**

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

Observed employee wearing unapproved jewelry while preparing food.

Food Preparation Activity: Portioning out meals

Inappropriate Jewelry Observed: Wrist watch

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 food items

Activity of the Food: Stored, thawed, cooled

LA MICHOCANA DE PAQUIME #3 LLC - 6500 ZUNI RD SE - Approved

LA MICHOCANA DE PAQUIME #3 LLC - 6500 ZUNI RD SE
Food Establishment Class C
Date: 09/10/2025 - #: PT0154069 - 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: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food commercially prepared opened in the facility with no date marking indicators. Location: Inside standing reach in refrigerators Food Items: Sliced strawberries, cut watermelon, cut honey dew, and aguas frescas Expiration Dates: None available

Violation: Training Records

• **Food Handler Cards**

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

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

Violation: 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. Twist top water bottles stored on shelving next to food items and above ice cream production 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: Hand washing sink in front and back of facility Manner: Utensil, metal scrubber and bucket stored in hand washing sink basin.

Violation: Records

• **Temperature Logs**

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

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

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.

LOBO TACO - 4520 4th ST NW - Approved

LOBO TACO - 4520 4th ST NW

Food Establishment Class C

Date: 09/11/2025 - #: PT0157775 - Inspection Result: Approved

Violation: Training Records

• **Food Handler Cards**

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

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

Violation: Ventilation and Hood Systems

• **Ventilation Hood Systems, Filters**

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur. Condition: Substantial grease build up on filters and Ansel system nozzles.

Violation: Personal Cleanliness

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

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

Observed employee drinking in an undesignated area. Proper hygienic practices must be followed by food employees in performing assigned duties to ensure the safety of the food, prevent the introduction of foreign objects into the food, and minimize the possibility of transmitting disease through food.

Location: Reach in cooler

Activity: Open drink stored next to food items meant for patrons

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 debris. The surface was located inside kitchen reach in cooler where meat is stored. The surface was made out of plastic. The condition of the surface was covered in ice and frost.

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 food items
Activity of the Food: Stored, thawed, cooled

LOS POOKIES - 5626 MENAUL BLVD NE - Approved

LOS POOKIES - 5626 MENAUL BLVD NE

Food Establishment Class C

Date: 09/04/2025 - #: RT-FOODEST-078942-2025 - Inspection Result: Approved

Violation: Plumbing

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

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

Observed plumbing under three compartment sinks, hand washing sink faucet and floor drain for three compartment sinks and hand washing sink is not maintained in good repair or is not repaired by law. Observed plumbing under three compartment sinks, hand washing sink faucet and floor drain for three compartment sinks and hand washing sink found in disrepair by hand washing faucet unable to supply cold water, floor drain clogged causing standing water, and three compartment sinks plumbing leaking at two locations bus tubs used to catch grey water. .

Violation: Cooling

• **Cooling Capacities-Equipment**

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

Observed insufficient equipment to properly cool food. Location: Inside kitchen on prep table two large stock pots stored at room temperature, temperature was 84- and 88-degrees f Condition: No cooling logs available, no cooling wands, insufficient cold holding to properly cool, and small ice machine inefficient to accumulate enough ice to properly cool TCS food items.

Violation: Training Records

• **Food Handler Cards**

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

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

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

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

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

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: Salt or sugar Location: On storage shelving at right entrance to kitchen

Violation: Toilet Facilities

• **Toilet Room Receptacle, Covered**

- Instructed to provide at least one (1) toilet, or urinal as required and specified by law.

Observed no adequate toilet or urinal available to employees.

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: On shelving inside right entrance to kitchen, stored in back of facility in front of hand washing sink and above walk in refrigerator Items list: aprons, glass jars, paper towel dispensers, tools, gift bags, medicines etc. Condition of the items: dirty unorganized and cluttered

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 around water heater under three compartment sink and hand washing sink, and underneath kitchen equipment such as cold holding units, prep tables, and shelving and to clean and sanitize all areas.

Observed build up and debris around water heater under three compartment sink and hand washing sink, and underneath kitchen equipment such as cold holding units, prep tables, and shelving and to clean and sanitize all areas.

LOS POOKIES - 5626 MENAUL BLVD NE

Food Establishment Class C

Date: 09/04/2025 - #: RT-FOODEST-008016-2025 - Inspection Result: Closure Re-Inspection Required

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: Bleach packets and flying insect killer stored next to dry food ingredients Location: On dry storage shelving in the back of facility.

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: Cooked meats

Food Temperature: 93- and 97-degrees f

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: Inside reach in refrigerators Food Items: Cooked meats with vegetables and aguas frescas Expiration Dates: None available

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 plumbing under three compartment sinks, hand washing sink faucet and floor drain for three compartment sinks and hand washing sink is not maintained in good repair or is not repaired by law. Observed plumbing under three compartment sinks, hand washing sink faucet and floor drain for three compartment sinks and hand washing sink found in disrepair by hand washing faucet unable to supply cold water, floor drain clogged causing standing water, and three compartment sinks plumbing leaking at two locations bus tubs used to catch grey water. .

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 kitchen on top of prep table stored at room temperature Food Items: Cooked meat Manner: Two large stock pots on top of prep table stored at room temperature in back of facility 84- and 88-degrees f.

• Cooling Capacities-Equipment

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

Observed insufficient equipment to properly cool food. Location: Inside kitchen on prep table two large stock pots stored at room temperature, temperature was 84- and 88-degrees f Condition: No cooling logs available, no cooling wands, insufficient cold holding to properly cool, and small ice machine inefficient to accumulate enough ice to properly cool TCS food items.

Violation: Training Records

• Food Handler Cards

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

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

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

• Food Storage Containers Identified with Common Name of Food

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

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: Salt or sugar Location: On storage shelving at right entrance to kitchen

Violation: Toilet Facilities

• Toilet Room Receptacle, Covered

- Instructed to provide at least one (1) toilet, or urinal as required and specified by law.

Observed no adequate toilet or urinal available to employees.

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: On shelving inside right entrance to kitchen, stored in back of facility in front of hand washing sink and above walk in refrigerator Items list: aprons, glass jars, paper towel dispensers, tools, gift bags, medicines etc. Condition of the items: dirty unorganized and cluttered

Violation: Cold Holding

• Time/Temperature Control for Safety Food, Cold Holding

- Maintaining TCS foods under the cold temperature control requirements prescribed in this code will limit the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. PIC voluntarily discarded product.

Observed food items in cold holding unit measuring above 41°F. Location: Inside cold holding unit Food Items: Pecan agua frescas Temperature: 61 degrees f. PIC stated agua frescas was made yesterday.

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: 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

• **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: Inside kitchen next to three compartment sinks

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

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

Observed handwashing sink used for purposes other than handwashing. Location: Only hand washing sink available in kitchen Manner: Plastic bag with items stored in hand washing sink basin.

Violation: Hot & Cold-Water Availability & Pressure

• **Water System-Distribution, Delivery, and Retention**

- Hot and cold 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 cold water. Location: Hand washing sink inside kitchen next to three compartment sinks Manner: No cold water available only hot water at 150 degrees f, impossible for employees to wash hands in only hot water.

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: Employees switching job duties and gloves without washing hands. Employees were unable to wash hands at hand washing sink because there was no cold water available at hand washing sink and hot water was 150 degrees f.

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 around water heater under three compartment sink and hand washing sink, and underneath kitchen equipment such as cold holding units, prep tables, and shelving and to clean and sanitize all areas.

Observed build up and debris around water heater under three compartment sink and hand washing sink, and underneath kitchen equipment such as cold holding units, prep tables, and shelving and to clean and sanitize all areas.

Violation: Records

• **Temperature Logs**

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

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

LOST CULTURES TEA BAR - 1761 BELLAMAH AVE, C - Approved

LOST CULTURES TEA BAR - 1761 BELLAMAH AVE, C

Food Establishment Class C

Date: 09/11/2025 - #: PT0160120 - Inspection Result: Approved

Violation: Poisonous and Toxic/Chemical Substances

• **Common Name-Working Containers**

- The accidental contamination of food or food-contact surfaces can cause serious illness. Prominent and distinct labeling helps ensure that poisonous and toxic materials including personal care items are properly used. Containers of poisonous or toxic materials and personal care items shall bear a legible manufacturer's label. Instructed PIC that the items with no label must be removed from the food establishment and that all toxic substances or personal care items must have legible manufacturer's labels. Violation was corrected on site by PIC labeling all sanitizer spray bottles.

Observed containers of toxic substances that did not have a legible manufacturer's label.

Spray bottle with light blue substance

Condition: spray bottles of quat sanitizer missing the required label.

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. PIC stated he ordered sanitizing test strips and will be in tomorrow. 9/12/25

Observed testing kit to measure the concentration of chemical quat sanitizing solution expired as of July,15 2025

MARIACHI RESTAURANT - 2110 JUAN TABO BLVD NE - Approved

MARIACHI RESTAURANT - 2110 JUAN TABO BLVD NE

Food Establishment Class C

Date: 09/10/2025 - #: PT0044935 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: ice machine. Location: interior surfaces. Condition of the Location: observed debris and build up.

Violation: Plumbing

• **System Maintained in Good Repair**

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

Observed hand washing sink hot water knob is not maintained in good repair or is not repaired by law. Observed hand washing sink hot water knob found in disrepair by observed the knob is leaking when it is turned on at the time of inspection.

Violation: Training Records

• **Certified Food Protection Manager**

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

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

Violation: 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 broken tile and replace with new tile so that the floor is made smooth and easily cleanable.

Observed floor tile in men's restroom is not smooth and easily cleanable. Condition: broken tile. Location: next to toilet.

No Reservations LLC - 1248 SAN MATEO BLVD SE - Approved

No Reservations LLC - 1248 SAN MATEO BLVD SE

Food Establishment Class C

Date: 09/11/2025 - #: RT-FOODEST-081441-2025 - Inspection Result: Approved

Violation: Training Records

• **Certified Food Protection Manager**

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

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

Violation: Toilet Facilities

• **Toilet Room Receptacle, Covered**

- Instructed to provide a covered receptacle for sanitary napkins.

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

• **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: Maintenance

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

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

Observed items on the premises of the food establishment that is no longer used or is non-functional. Location: Inside kitchen and back storage trailer Items list: non-functional cold holding units, games, spray bottles, containers, gift bags, paint, tools, containers, hose, skateboard etc. Condition of the items: Cluttered, non-functional, disorganized

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

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

- Handwashing facilities are critical to food protection and must be maintained in operating order at all times so they will be used. Handwashing sinks shall be cleaned as often as necessary to keep them clean. Instructed PIC to clean handwashing sink(s).

Observed handwashing fixtures with the buildup of soil residues. The plumbing fixture was located inside kitchen The condition of the surface was slow draining and debris build up.

No Reservations LLC - 1248 SAN MATEO BLVD SE

Food Establishment Class C

Date: 09/11/2025 - #: RT-FOODEST-051963-2025 - 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.

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine Location: Inside kitchen Condition of the Location: Debris build up

Violation: Date Marking and Disposition

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

- Ready-to-eat, time/temperature control for safety food 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: Reach in refrigerator Food Items: Cut pineapple, dairy mixed icing topping, Infused garlic oil made in house, Tea and cold brew Preparation Dates: Tea 7/13, Cold brew 9/1, Icing 9/2 and Pineapple 9/3, Garlic oil 9/2

Also, observed sliced red onion in standing cold holding unit with no date marking as well.

Violation: Receptacle Condition

• Covering Receptacles

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

Observed waste bins outside the food establishment without tight fitting lids or doors. Location: Grease waste receptacle outside with food and grease debris stored uncovered.

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: Toilet Facilities

• Toilet Room Receptacle, Covered

- Instructed to provide a covered receptacle for sanitary napkins.

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

• 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: Maintenance

• Maintaining Premises, Unnecessary Items and Litter

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

Observed items on the premises of the food establishment that is no longer used or is non-functional. Location: Inside kitchen and back storage trailer Items list: non-functional cold holding units, games, spray bottles, containers, gift bags, paint, tools, containers, hose, skateboard etc. Condition of the items: Cluttered, non-functional, disorganized

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

• Using a Handwashing Sink-Operation and Maintenance

- Handwashing facilities are critical to food protection and must be maintained in operating order at all times so they will be used. Handwashing sinks shall be cleaned as often as necessary to keep them clean. Instructed PIC to clean handwashing sink(s).

Observed handwashing fixtures with the buildup of soil residues. The plumbing fixture was located Inside kitchen The condition of the surface was slow draining and debris build up.

Violation: Warewashing Temperature and Concentration

• Sanitizers, Criteria-Chemicals

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

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Red sanitizer bucket Concentration: Zero parts per million Temperature: 68 degrees f

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: Preparing entrees inside kitchen

Violation: Records

• Temperature Logs

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Green chile, raw meats, cooked potatoes, cooked chicken breast, chopped vegetables, cheese and dairy products Activity of the Food: Stored, cooled and received

OAK TREE CAFE INC - 4545 ALAMEDA BLVD NE - Approved

OAK TREE CAFE INC - 4545 ALAMEDA BLVD NE

Food Establishment Class C

Date: 09/10/2025 - #: PT0128677 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Dicer, Tomato Slicer. Location: Bottom shelf of the make table. Condition of the Location: dried food debris

Violation: Plumbing

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap at the three-compartment sink.

Violation: Designated Areas

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

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

Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products. Employee drink and personal food item (butter) located in the upright cooler.

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: plastic portion cup with no handle being used as a scoop. Location: containers of various nuts. Condition of the Location: no handle, cup making contact with food item.

• **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 single-service or single-use articles stored outside of the original packaging and not stored in a manner to prevent contamination. Observed the single serve trays stored right side up. Instructed PIC to flip the containers upside down to prevent contamination.

OLIVE GARDEN - 601 JUAN TABO BLVD NE - Approved

OLIVE GARDEN - 601 JUAN TABO BLVD NE

Food Establishment Class B

Date: 09/08/2025 - #: RT-FOODEST-079954-2025 - Inspection Result: Approved

Violation: Plumbing

• **Backflow Prevention, Air Gap**

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

Observed an inadequate air gap at Bar.

OLIVE GARDEN - 601 JUAN TABO BLVD NE

Food Establishment Class D

Date: 09/08/2025 - #: RT-FOODEST-031981-2025 - Inspection Result: Conditional Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed utensil food-contact surface with the buildup of soil residues. Utensil Type: Knives, ice machine, half sheet pan Location: Back prep area, Ice machine, food prep line.

Violation: Poisonous and Toxic/Chemical Substances

• **Separation-Storage**

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food. Poisonous/Toxic Substance: Rapid Multi Surface Disinfectant Cleaner Location: On ice machine.

• **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: Sanitizer bucket Alleged Material: Unknown.

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 dishwashing station.

Violation: Physical Facilities, Cleaning

• **Drying Mops**

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

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

OLIVE GARDEN - 601 JUAN TABO BLVD NE

Food Establishment Class D

Date: 09/08/2025 - #: CAC-Food-079930-2025 - Inspection Result: Approved

The facility is being upgraded from Conditional Approved status to Approved status due to correcting priority violations onsite.

Common Name-Working Containers –

Threw the substance away

Separation-Storage

Removed the Disinfectant from the ice machine.

PANDA EXPRESS - 2820 CENTRAL AVE SE - Approved

PANDA EXPRESS - 2820 CENTRAL AVE SE

Food Establishment Class C

Date: 09/11/2025 - #: PT0043915 - Inspection Result: Approved

PEPPERMINT STICK PRESCHOOL - 501 JEFFERSON ST NE - Approved

PEPPERMINT STICK PRESCHOOL - 501 JEFFERSON ST NE

Food Establishment Class C

Date: 09/10/2025 - #: PT0155608 - Inspection Result: Approved

Violation: Training Records

• **Certified Food Protection Manager**

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

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

• **Food Handler Cards**

- 9-6-1o 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.

9-6-1o General

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

Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

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

Observed build up and debris on the floor's underneath countertop next to where dishes are stored. clean area and send a picture of cleaning to by 09/17/25

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 area The surface was made out of plastic and metal the condition of the surface had debris build up on the exterior of reach in cooler and shelving

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed below counter top where water heater is located in disrepair by hole in wall/missing drywall.

instructed pic to repair wall and send a picture of the repair to by 09/17/25 to come into compliance

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

9-6-1m General

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Cooking of chicken, macaroni salad or any other tcs food that has been served, stored, thawed or cooled for use to students at the facility. Activity of the Food: stored, thawed, cooled

Range Cafe - DIGREGORY BROTHERS INC - 320 CENTRAL AVE SE - Approved

Range Cafe - DIGREGORY BROTHERS INC - 320 CENTRAL AVE SE

Food Establishment Class B

Date: 09/05/2025 - #: PT0146213 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 100ppm must also be at a minimum temperature of 55F. Instructed PIC to utilize three compartment sinks until repairs are made.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Automatic dish machine Concentration: Zero parts per million Temperature: 87 degrees f

Violation: Warewashing Temperature and Concentration

• **Sanitizers, Criteria-Chemicals**

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

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

Range Cafe - DIGREGORY BROTHERS INC - 320 CENTRAL AVE SE

Food Establishment Class C

Date: 09/05/2025 - #: PT0075496 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Automatic ware washing machine Concentration: Zero parts per million Temperature: 92 degrees f

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine Location: Back prep kitchen Condition of the Location: Debris build up.

Violation: Poisonous and Toxic/Chemical Substances

• **Common Name-Working Containers**

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

Observed working containers used for storing poisonous or toxic materials taken from bulk supplies not properly labeled or identified. Container Type: 5qt food Container Alleged Material: Quat sanitizer

Violation: Ventilation and Hood Systems

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

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

Observed heating and air conditioning system vents not properly designed and located to be easily cleanable. Location: Inside kitchen Manner: Substantial debris build up on vents and surrounding ceiling tiles.

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

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

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

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: Flour Location: Back prep kitchen, white rolling food containers.

REXS HAMBURGERS - 5555 MONTGOMERY BLVD NE, 16 - Unsatisfactory Re-Inspection required

REXS HAMBURGERS - 5555 MONTGOMERY BLVD NE, 16

Food Establishment Class C

Date: 09/08/2025 - #: PT0116091 - 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 buildup of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours.

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine
Location: Kitchen area
Condition of the Location: Extreme orange and black build on interior of ice machine unit

Violation corrected on site by PIC discarding ice and cleaning unit

Violation: Poisonous and Toxic/Chemical Substances

• **Separation-Storage**

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate utensils.
Poisonous/Toxic Substance: Clorox bleach and glass cleaner
Location: Utensil storage rack

Violation corrected on site.

Violation: Plumbing

• **Backflow Prevention, Air Gap**

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

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

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

• **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 and storage area.

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

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

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

Instructed PIC to label all containers.

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

Working Container of Food: Corn chips in plastic food container

Location: Food prep table

Violation: Cold Holding

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

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

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

Location: Upright cooler

Food Items: Sliced tomatoes and sliced pickles

Temperature: 50°F, 51°F

Violations corrected on site by PIC discarding out of temperature food items

Violation: Operation and Maintenance

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

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

Observed handwashing sink used for purposes other than handwashing.

Location: Hand wash sink located near front of house

Manner: Discarding drinks

Violation corrected on site by PIC utilizing the three-compartment sink to discard drinks

Violation: Physical Facilities, Cleaning

• **Drying Mops**

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

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

Violation: 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 throughout facility

The surface was made out of stainless steel, floor tile, FRP panel.

The condition of the surface was extreme debris and food build up

REXS HAMBURGERS - 5555 MONTGOMERY BLVD NE, 16

Food Establishment Class C

Date: 09/08/2025 - #: CAC-Food-079806-2025 - Inspection Result: Approved

Inspection resulted in an Unsatisfactory status no red sticker was placed on facility due to PIC correcting three Priority violations and one Priority Foundation violation on site bringing inspection score back into an Approved status.

Violation corrected:

1. Cold Holding
2. Equipment, Food Contact Surfaces, and Utensils Clean
3. Poisonous and Toxic/Chemical Substances
4. Using a Handwashing Sink-Operation and Maintenance

RICHARDS MEXICAN RESTAURANT - 3301 MENAUL BLVD NE**Food Establishment Class C****Date: 09/04/2025 - #: RT-FOODEST-075375-2025 - Inspection Result: Approved****Violation: Plumbing****• System Maintained in Good Repair****- 5-205.15(B)**

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.

5-205.15(B)

Observed Handwashing sinks plumbing is not maintained in good repair or is not repaired by law. Observed Handwashing sink found in disrepair by leaking on plumbing pvc piping underneath Handwashing Sink.

• Backflow Prevention, Air Gap**- 5-202.13**

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.

5-202.13

Observed an inadequate air gap from piping coming from the ice machine pipe is being vented inside 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 were not in possession of a food handler card or had been trained in another approved food safety course.

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

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

Observed build up and debris on the walls, ceiling and ceiling vent covers in back prep areas, dishwashing areas front prep areas and cooking areas.

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

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located in kitchen area The surface was made out of metal The condition of the surface had debris build up on the exterior of the salamander

Violation: Physical Facilities, Construction and Repair**• Repairing-Premises, Structures, Attachments, and Fixtures-Methods**

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

Observed the following areas of the facility in disrepair. Observed cooking area, back prep area and front prep area in disrepair by missing or chipped floor tiles and holes in ceiling tiles

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

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

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

Location: Kitchen

Condition of the Location: Observed red and orange slimy build up on chute where ice is dispensed

Violation corrected on site.

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

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

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

Poisonous/Toxic Substance: Charcoal lighter fluid

Location: Stored on shelf next to single service items

Violation corrected on site

Violation: Physical Facilities**• Outer Openings, Protected**

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

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

Violation: Personal Cleanliness**• Prohibition-Jewelry**

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

Observed employee wearing unapproved jewelry while preparing food.

Food Preparation Activity: Prepping salad bowls

Inappropriate Jewelry Observed: Wrist watch

• Eating, Drinking, or Using Tobacco Products

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

Observed employee eating in an undesignated area. Proper hygienic practices must be followed by food employees in performing assigned duties to ensure the safety of the food, prevent the introduction of foreign objects into the food, and minimize the possibility of transmitting disease through food.

Location: Food prep table

Activity: Pudding

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

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

Observed food employee not wash hands when required. Condition: Donning new gloves and switching tasks

Violation: 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: wedger, dicer, and ice maker. Location: back of the kitchen. Condition of the Location: dicer and wedger had food buildup. Ice maker has substantial white, yellow and brown buildup in direct contact with ice.

Violation: Date Marking and Disposition

• Date Marking Altered or Concealed

- Refrigeration helps prevents food from becoming a hazard by significantly slowing the growth of most microbes, but not stopped. Over a period of time, organisms may increase their risk to public health in ready-to-eat foods. Time/temperature control for safety refrigerated foods must be consumed, sold or discarded by the expiration date therefore must not be altered or concealed. Instructed PIC to retrain food employees on ensuring the proper dating and disposition of food items.

Observed dating information on foods concealed or altered. Food: squeeze bottles, stainless steel pans in the upright cooler. Corndogs, hotdogs. Location: upright cooler. Condition: food label is concealed or altered. Observed date/time stickers being placed over older stickers.

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 three-compartment sink is not maintained in good repair or is not repaired by law. Observed piping underneath the three-compartment sink found in disrepair by leaking grey water.

• 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 drain is not maintained in good repair or is not repaired by law. Observed drain under the three-compartment sink found in disrepair by missing a dome cover.

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: All vents throughout the kitchen.

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: Hotdogs, corndogs, frozen cheese sticks, chicken tenders, chicken patties, unknown items were uncovered in the upright cooler and in the upright freezer near back kitchen area.

Violation: Designated Areas

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

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

Observed facility did not provide lockers or other suitable facilities for storage of employees clothing or other personal belongings. Observed headphones stored next to the single serve containers, Personal cellphones were on the prep table in the back warewashing area. Employee jacket was stored on the shelf next to syrups.

Violation: Operation and Maintenance

• **Handwashing Aids and Devices, Use Restrictions**

- 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: Handwashing sink was being utilized as a dump sink for drinks.

Violation: Hands Clean & Properly Washed

• **When to Wash**

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

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

Violation: Storage

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

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

Observed equipment was not air dried and was wet stacked. Location: warewashing area. Equipment Type: stainless steel pans. Manner: Not air dried/wet stacked

Violation: Surface Not Clean

• **Nonfood Contact Surfaces - Cleaning Frequency**

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the 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. Single Serve cup dispenser was soiled with food debris, Fan shroud in the walk-in cooler has dust buildup, ice buildup in the upright freezer, bottom of the undercounter cooler has food debris, computer screens have grease and soil buildup, chest freezer for frozen patties has ice buildup, floor drains have substantial grease and food debris, drain in the back area behind the soda bibs has buildup of trash.

Sonic Drive in - 5000 SAN MATEO BLVD NE

Food Establishment Class C

Date: 09/08/2025 - #: PT0044355 - Inspection Result: Unsatisfactory Re-Inspection required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: cookline, front end. Concentration: 100 ppm, 0 ppm.

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

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the 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: wedger, dicer, and ice maker. Location: back of the kitchen. Condition of the Location: deicer and wedger had food buildup. Ice maker has substantial white, yellow and brown buildup in direct contact with ice.

Violation: Date Marking and Disposition

• **Date Marking Altered or Concealed**

- Refrigeration helps prevents food from becoming a hazard by significantly slowing the growth of most microbes, but not stopped. Over a period of time, organisms may increase their risk to public health in ready-to-eat foods. Time/temperature control for safety refrigerated foods must be consumed, sold or discarded by the expiration date therefore must not be altered or concealed. Instructed PIC to retrain food employees on ensuring the proper dating and disposition of food items.

Observed dating information on foods concealed or altered. Food: squeeze bottles, stainless steel pans in the upright cooler. Corndogs, hotdogs. Location: upright cooler. Condition: food label is concealed or altered. Observed date/time stickers being placed over older stickers.

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 three-compartment sink is not maintained in good repair or is not repaired by law. Observed piping underneath the three-compartment sink found in disrepair by leaking grey water.

• **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 drain is not maintained in good repair or is not repaired by law. Observed drain under the three-compartment sink found in disrepair by missing a dome cover.

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: All vents throughout the kitchen.

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: Hotdogs, corn dogs, frozen cheese sticks, chicken tenders, chicken patties, unknown items were uncovered in the upright cooler and in the upright freezer near back kitchen area.

Violation: Designated Areas

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

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

Observed facility did not provide lockers or other suitable facilities for storage of employees clothing or other personal belongings. Observed headphones stored next to the single serve containers, Personal cellphones were on the prep table in the back warewashing area. Employee jacket was stored on the shelf next to syrups.

Violation: Operation and Maintenance

• **Handwashing Aids and Devices, Use Restrictions**

- 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: Handwashing sink was being utilized as a dump sink for drinks.

Violation: Hands Clean & Properly Washed

• **When to Wash**

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

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

Violation: Storage

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

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

Observed equipment was not air dried and was wet stacked. Location: warewashing area. Equipment Type: stainless steel pans. Manner: Not air dried/wet stacked

Violation: Surface Not Clean

• **Nonfood Contact Surfaces - Cleaning Frequency**

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the 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. Single Serve cup dispenser was soiled with food debris, Fan shroud in the walk-in cooler has dust buildup, ice buildup in the upright freezer, bottom of the undercounter cooler has food debris, computer screens have grease and soil buildup, chest freezer for frozen patties has ice buildup, floor drains have substantial grease and food debris, drain in the back area behind the soda bibs has buildup of trash.

STARBUCKS - 2550 CENTRAL AVE SE - Approved

STARBUCKS - 2550 CENTRAL AVE SE

Food Establishment Class C

Date: 09/03/2025 - #: PT0153173 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice Machine Location: Back of facility Condition of the Location: Debris build up

Violation: Personal Cleanliness

• **Effectiveness-Hair Restraints**

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

Observed a food employee without proper hair restraints. Location: Barista and sandwich preparation area Activity: Preparing sandwiches and barista beverages.

STARBUCKS 58312 - 3501 MENAUL BLVD NE - Approved

STARBUCKS 58312 - 3501 MENAUL BLVD NE

Food Establishment Class C

Date: 09/11/2025 - #: RT-FOODEST-074599-2025 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- 4-601.11(A), 4-602.11, 4-702.11

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.

4-601.11(A), 4-602.11, 4-702.11

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: reach in coolers and freezers Location: front and back areas of facility Condition of the Location: debris build up inside the interior of the reach in coolers and freezers.

Violation: Alternative Methods

• **Washing, Procedures for Alternative Manual Warewashing Equipment**

- 603.14 Because of the variety of cleaning agents available and the many different types of soil to be removed it is not possible to recommend one cleaning agent to fit all situations. Each of the different types of cleaners works best under different conditions. The specific chemical selected should be compatible with any other chemicals to be used in the operation such as a sanitizer or drying agent. Equipment food-contact surfaces and utensils shall be effectively washed to remove or completely loosen soils by using the manual or mechanical means necessary such as the application of detergents containing wetting agents and emulsifiers; acid, alkaline, or abrasive cleaners; hot water; brushes; scouring pads; high-pressure sprays; or ultrasonic devices. Instructed PIC to ensure equipment and utensils are properly washed and replace or repair warewashing as needed. Equipment and utensils observed being cleaned and sanitized improperly must be re-cleaned and sanitized.

603.14

Observed equipment food-contact surfaces and utensils not effectively washed to remove soils. Type of Equipment or Utensil: sink Sprayer for blender Condition: debris build up on blender jars Washing Method: wet washing

Violation: Plumbing

• **Backflow Prevention, Air Gap**

- 5-202.13

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.

5-202.13

Observed an inadequate air gap at three compartment sink and under ice machine

Violation: Personal Cleanliness

• **Effectiveness-Hair Restraints**

- 2-402.11

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.

2-402.11

Observed a food employee without proper hair restraints. Location: in front cashier area Activity: pic/ manager had no beard restraint on while serving customers drinks and food

• **Cleaning, Frequency and Restrictions**

- 6-501.12

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.

6-501.12

Observed build up and debris on the floors throughout the whole facility (back prep and front service area).

Violation: Physical Facilities, Construction and Repair

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

- 6-501.11

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.

6-501.11

Observed the following areas of the facility in disrepair. Observed back area above the three-compartment sink in disrepair by having missing ceiling tiles

STUFYS DRIVE THRU - 1107 CANDELARIA RD NW**Food Establishment Class C****Date: 09/10/2025 - #: CAC-Food-080742-2025 - Inspection Result: Unsatisfactory Re-Inspection required**

*Facility has been upgraded to Unsatisfactory status following submission of photographic evidence of corrected violations to the Environmental Health Department and through a walk through of facility with health inspector.

*Facility is allowed to operate under a red tag but must pass re-inspection to get back in to approved status.

Corrected violations:

- Ventilation Hood Systems, Drip Prevention and Adequacy
- Time/Temperature Control for Safety Food, Cold Holding
- Consumer Advisory Consumption of Animal Foods
- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch
- Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition
- Common Name-Working Containers
- Separation-Storage
- In-Use Utensils, Between-Use Storage
- Good Repair and Proper Adjustment-Equipment
- Controlling Pests, If Present: Treatment
- Nonfood Contact Surfaces - Cleaning Frequency
- Effectiveness-Hair Restraints
- System Maintained in Good Repair
- Packaged and Unpackaged Food-Separation, Packaging, and Segregation, Cross Contamination
- Food Temperature Measuring Devices
- Sanitizing Solutions, Testing Devices

*Facility owner was provided a 5-day notice and overdue invoice.

STUFYS DRIVE THRU - 1107 CANDELARIA RD NW**Food Establishment Class C****Date: 09/05/2025 - #: PT0098383 - 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.

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Can opener blade and guard and multiple dishes on clean dish storage rack had food debris.

Location: Kitchen

Condition of the Location: Soiled with food debris

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

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food. Poisonous/Toxic Substance: WD-40 / bleach sanitizer buckets

Location: Directly above food items

• **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: Sanitizer bucket

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: By cook line, dry storage, behind cold holding units

Pest Type: Cockroach

Pest Condition: Dead

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: Cooked ground beef dated 8-23, Queso dated 8-22

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: Storage rack

Type of Equipment: Ladles, whisks, strainer, basket, ambient thermometer, cutting boards.

Condition of the equipment: Damaged and falling part in a manner that cannot be repaired.

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 knowledge of the 6 reportable food borne illnesses, proper temperature control and proper chemical concentration of sanitizers.

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 floor drain by walk in cooler is not maintained in good repair or is not repaired by law. Observed floor drain found in disrepair by missing protective cover leaving floor drain completely exposed.

Violation: Cooling

• **Cooling**

- 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: Walk in cooler

Food Items: Green Chile

Manner: Left in covered stock pot overnight within walk in cooler. Did not reach 41°F in necessary time frame. PIC voluntarily discarded food item.

Violation: Training Records

• **Food Handler Cards**

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

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

Violation: Ventilation and Hood Systems

• Ventilation Hood Systems, Drip Prevention and Adequacy

- Instructed PIC to make repairs or replace hood ventilation system to allow for filters or other grease extracting equipment to be readily removable for cleaning and replacement, or cleaned in place.

Observed filters or grease extracting equipment improperly designed or constructed to make it easily cleanable.

Location: Cook line

Manner: Observed several damaged filters that need to be replaced.

Violation: Food Separation

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

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

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

Location: Reach in freezer

Food Item: Uncovered hash browns in direct contact with frost.

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 table

Food Items: Chopped onions (49°F), rolled tortilla with cheese (47°F), Guac salad (49°F), diced tomatoes (45°F), sliced cheese (51°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 expired testing device to measure the concentration of chemical sanitizing solution.

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 make line

Activity: Active food prep

Violation: Hands Clean & Properly Washed

• When to Wash

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

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

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

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

Violation: Consumer Advisories

• **Consumer Advisory Consumption of Animal Foods**

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

Observed inadequate consumer advisory warning for the consumption of raw, undercooked and not otherwise treated animal products. Manner: No consumer advisory was provided or disclosed to general public.

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: Bowls

Location: Bulk storage

Condition of the Location: Bowls used as scoops did not have handles and were submerged in food,

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

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

Observed equipment was not air dried and was wet stacked.

Location: Clean dish storage rack

Equipment Type: Aluminum and plastic containers

Manner: Not allowed to air dry before equipment was wet stacked

Violation: Surface Not Clean

• **Nonfood Contact Surfaces - Cleaning Frequency**

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the 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 equipment handles, inside reach in coolers, dry storage shelving, on grill / stove tops, fryer area and behind kitchen equipment.

The surface was made out of stainless steel.

The condition of the surface was covered in soil accumulation, food debris and grease.

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 food items

Activity of the Food: Stored, thawed, cooled

SUSHI FREAK ALB WESTSIDE - 5600 COORS BLVD NW, E2 - Conditional Approved

SUSHI FREAK ALB WESTSIDE - 5600 COORS BLVD NW, E2

Food Establishment Class C

Date: 09/03/2025 - #: PT0156063 - 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 sanitizer utilized it must be at the manufacturer specified concentration and temperature range with a contact time of 30 seconds. PIC corrected violation by remaking sanitizer solution to test at 200ppm.

Observed chemical solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Type of Sanitizer: Quat.

Location: wiping cloth container. Concentration: 0 ppm.

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: scoop in food bin. The condition of the utensils: Handle broken off and plastic material chipped.

Violation: Time as Public Health Control

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

- Instructed PIC that food must be labeled indicating when the food was removed from temperature control or indication of the maximum holding time. Reminded that the time must be appropriately indicated as this is the sole method being utilized for the protection and safety of the food. Facility voluntarily discarded food items with no time markings.

Observed no marking or identification signifying when the food was removed from temperature control or indication of the maximum holding time. Location: Front counter Make station. Type of Food: Tub of Rice had no Time Stamp or indication of when it was made.

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 walk-in cooler is not maintained in good repair or is not repaired by law. Observed walk-in cooler fan condenser found in disrepair by leaking water onto floor and boxes located in the cooler.

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap at three-compartment sink.

Violation: 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 an employee's personal drink (Snapple) in the walk-in cooler on a shelf next to food items.

Violation: Hands Clean & Properly Washed

• When to Wash

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

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

Violation: Consumer Advisories

• Allergen Warning, Unpackaged Food

- Unintended food allergen food allergen exposures pose 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: Scoop. Location: Back Kitchen to the east of the three-compartment sink. Condition of the Location: Broken scoop was laying directly in contact with food item inside the food storage 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 above the fryer; hood vents have grease buildup. Side of the fryer has buildup, The cabinet doors underneath the beverage (soda) station has buildup. Interior of the cabinets underneath the handwashing station in the front area, fan shroud for cooling unit in the walk-in cooler has substantial dust and debris buildup.

SUSHI FREAK ALB WESTSIDE - 5600 COORS BLVD NW, E2

Food Establishment Class C

Date: 09/03/2025 - #: CAC-Food-078281-2025 - Inspection Result: Approved

Facility has been upgraded from a Conditional Status to an Approved Status. The facility will not have a yellow sticker added due to correcting one priority violation (+6 points) and one priority foundation violation (+3 points) on site. The original score was a 79 and the 9 points corrected brought the score to an 88.

-Manual and Mechanical Ware washing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness: Violation was corrected on site by observing the PIC remake the sanitizer solution to test at 200ppm.

-Time as a Public Health Control, Written Procedures, Labeling: Violation was corrected on site by observing PIC create a timestamp for the bin of rice being used at the make station/prep top area (front counter).

SUSHI GEN - 5210 SAN MATEO BLVD NE - Closure Re-Inspection Required

SUSHI GEN - 5210 SAN MATEO BLVD NE

Food Establishment Class D

Date: 09/11/2025 - #: PT0109803 - Inspection Result: Closure Re-Inspection Required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 100ppm must also be at a minimum temperature of 55F. PIC corrected violation by remaking sanitizer solution

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: sushi bar
Concentration: 0ppm

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine Location: Back kitchen Condition of the Location: black and brown substance on inside of ice machine

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: Bleach and glass cleaner
Location: inside broken cooler stored with food products (Soy sauce, Mayo)

Violation: Hot Holding & Reheating

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

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

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

Food Item: fried shrimp

Food Temperature 104°F

Violation: Date Marking and Disposition

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

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

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

Under counter cooler Food Items: Rice Expiration Dates: no dates observed

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: Due to multiple priority violations facility had pic is not demonstrating knowledge

Violation: Plumbing

• **Backflow Prevention, Air Gap**

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

Observed an inadequate air gap at floor drain under upright cooler in kitchen by ice machine

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: throughout kitchen area

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: under counter cooler Food Items: Mayo 74°F

Violation: Designated Areas

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

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

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

• **Designation-Dressing Areas and Lockers**

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

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

Violation: Operation and Maintenance

• **Handwashing 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: Handwashing sink in sushi bar

• **Hand Drying Provision**

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

Observed no approved method of hand drying at handwashing sink(s). Location: handwashing sink by sushi bar and handwashing sink in main kitchen

• **Handwashing Signage**

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

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

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

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

Observed handwashing sink(s) was observed blocked or inaccessible. Location: hand washing sink at sushi bar Manner: blocked with dishes

Observed handwashing sink(s) was observed blocked or inaccessible. Location: hand washing sink in main kitchen Manner: blocked by broken undercounter cooler

Violation: Lighting

• **Intensity-Lighting**

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

Observed inadequate amount of lighting. Location: Under hood in kitchen 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: kitchen area and sushi bar Activity: actively working with open food items

Violation: Hot & Cold-Water Availability & Pressure

• **Water Capacity-Quantity and Availability**

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

Observed facility with insufficient water capacity. Location: hand washing sink in sushi bar Manner: no cold water at available at hand washing sink

Violation: Hands Clean & Properly Washed

• **When to Wash**

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

Observed food employee not wash hands when required. Condition: food service employee grabbed trash can to wipe prep table debris into trash can and then started to prep food again without washing hands prior

Violation: Physical Facilities, Cleaning

• **Drying Mops**

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

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

• **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, walls and ceilings and to clean and sanitize area

Observed build up and debris on the on floors walls and ceilings throughout the kitchen area.

Violation: Consumer Advisories

• **Allergen Warning, Unpackaged Food**

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

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

Violation: Storage

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

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

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container. Utensil Type: Bowls and cups Location: main kitchen storage rack Condition of the Location: bowls and cups stored in food containers directly touching the food product it was stored with.

Violation: Surface Not Clean

• **Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located inside cooler and freezers The condition of the surface was build up debris in coolers and build up frost in freezers

TARGET STORE # 356 - 8710 MONTGOMERY BLVD NE - Approved

TARGET STORE # 356 - 8710 MONTGOMERY BLVD NE

Retail Food Establishment Class 3

Date: 09/11/2025 - #: PT0044191 - 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: Kidney beans, tomato sauce, diced tomatoes, and Campbell's soup. Metal cans

Location: Grocery shelves

Condition: Dented cans

TARGET STORE # 356 - 8710 MONTGOMERY BLVD NE

Food Establishment Class C

Date: 09/11/2025 - #: PT0044190 - 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 remaking quat sanitizer solution to proper PPM.

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

Location: Coffee make station

Concentration: Zero PPM

Violation: Knowledgeable

• **Knowledgeable Person in Charge**

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

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

Knowledge Tested: PIC did not know what type of sanitizer is being utilized in the facility.

Violation: Hands Clean & Properly Washed

• **When to Wash**

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

Observed food employee not wash hands when required.

Condition: Switching tasks

TERIYAKI CHICKEN BOWL #8 - 5117 4TH ST NW - Unsatisfactory Re-Inspection required

TERIYAKI CHICKEN BOWL #8 - 5117 4TH ST NW

Food Establishment Class C

Date: 09/10/2025 - #: PT0044455 - Inspection Result: Unsatisfactory Re-Inspection required

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 rodent droppings in the facility with no control methods in place.

Location: Rear dry storage and utility closet

Pest Type: Rodent

Pest Condition: Minimal rodent droppings (5-10)

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 next to ice machine and front-end handwashing station is not maintained in good repair or is not repaired by law. Observed floor drain found in disrepair by not properly draining preventing drain from being 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 at floor drain under soda machine and by walk in refrigerator. Observed bottom of drain pipe to be below the flood rim of the floor drain.

Violation: Training Records

• **Food Handler Cards**

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

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

Violation: Ventilation and Hood Systems

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

- Instructed PIC to make repairs or replace hood ventilation system to allow for filters or other grease extracting equipment to be readily removable for cleaning and replacement, or cleaned in place.

Observed filters or grease extracting equipment improperly designed or constructed to make it easily cleanable. Location: Cook line over wok station
Manner: Damaged filters

• **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: Over cook line
Manner: Air conditioning vents had dust and soil debris accumulation.

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 rear door to the outside that is not tight fitting, light can be seen at the edges.

Violation: Cold Holding

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

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

Observed food items in cold holding unit measuring above 41°F.
Location: Reach in veggie cooler
Food Items: Chopped broccoli (52°F), Chopped onions (45°F), Chopped cabbage (46°F)

Violation: Operations

• **Valid Permit**

- General 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: 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 surfaces such as floors and walls around / under the fryers, grills and food prep tables on cook line and to clean and sanitize on a regular basis. Also, on the floors inside the walk-in cooler and in hard-to-reach areas such as behind reach in coolers and rice cookers.

Observed build up and debris on the surfaces such as floors and walls around / under the fryers, grills and food prep tables on cook line. Also, on the floors inside the walk-in cooler and in hard-to-reach areas such as behind reach in coolers and rice cookers.

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 fryers, grills, equipment handles, storage shelving and reach in coolers.

The surface was made out of Stainless steel

The condition of the surface was covered in heavy grease and food debris

Violation: Records

• **Temperature Logs**

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

Observed that the food establishment does not have temperature logs available for TCS foods items.

Food Items: All TCS food items

Activity of the Food: Stored, thawed, cooled

TERIYAKI CHICKEN BOWL #8 - 5117 4TH ST NW

Food Establishment Class C

Date: 09/10/2025 - #: CAC-Food-081095-2025 - Inspection Result: Conditional Approved

*Facility has been upgraded to conditional approved status following the correction of the following violations during inspection by the Environmental Health Department.

-Backflow Prevention, Air Gap

-Controlling Pests, If Present: Treatment

THE BLEND LLC - 1800 UNSER BLVD NW, 200 - Approved

THE BLEND LLC - 1800 UNSER BLVD NW, 200

Food Establishment Class C

Date: 09/08/2025 - #: PT0160233 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 100ppm must also be at a minimum temperature of 55F.

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

Location: Kitchen

Concentration: 200 PPM

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

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

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

Location: Food prep area

Condition of the Location: Had debris build up along deflector

Violation: Training Records

• **Food Handler Cards**

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

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

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: Active food prep

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 mini pancakes prep table. Underneath equipment and in areas behind the pancake prep area.

The surface was made out of stainless steel

The condition of the surface was covered in food debris

THE CANYON CLUB LLC - 911 FOUR HILLS RD SE - Approved

THE CANYON CLUB LLC - 911 FOUR HILLS RD SE

Food Establishment Class C

Date: 09/05/2025 - #: CAC-Food-078979-2025 - Inspection Result: Approved

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

-Ventilation Hood Systems, Filters

- Heating, Ventilation, Air Conditioning System Vents

* Cleaned and sanitized

-Time/Temperature Control for Safety Food, Cold Holding

* Refrigerator is back at 36.5°F

Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures.

* Vendor follow up

Common Name-Working Containers

*Chemicals organized and labeled

Handwashing Signage

*Kitchen restroom handwashing station has new signage.

Controlling Pests, If Present: Treatment

* Droppings cleaned up and treatment conducted

Door and Wall Junctures, Coved, and Enclosed or Sealed

*Holes and gaps sealed / enclosed.

Backflow Prevention, Air Gap

*Adequate air gap installed

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

* Food items properly covered and protected.

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

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

Food Establishment Class C

Date: 09/10/2025 - #: RT-FOODEST-074137-2025 - Inspection Result: Approved

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

Food Establishment Class B

Date: 09/10/2025 - #: RT-FOODEST-074136-2025 - Inspection Result: Approved

Violation: Plumbing

• **System Maintained in Good Repair**

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

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

TIKKA SPICE Stackers Burger Mobile unit - 4321 ELLISON NE - Unsatisfactory Re-Inspection required

TIKKA SPICE Stackers Burger Mobile unit - 4321 ELLISON NE

Mobile Food Unit Class C

Date: 09/11/2025 - #: CAC-Food-081302-2025 - Inspection Result: Unsatisfactory Re-Inspection required

Sanitizers, Criteria-Chemicals-- Pic had chlorine sanitizer made up and tested at 50ppm

Equipment, Food-Contact Surfaces and Utensils - Clean to Sight - Can opener and all other food contact surfaces have been cleaned and sanitized

Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition. All TCS food items have been date marked and are in date

Separation-Storage-- All chemicals are stored in a designated area away from food, food contact surfaces and single use articles

Handwashing Cleanser, Availability-- Pic has stocked handwashing sink with soap

Water Capacity-Quantity and Availability- Pic has full tank of fresh water

System Maintained in Good Repair- Faucet has been replaced with new faucet with no leak

Knowledgeable Person in Charge-- PIC has provided Food protection manager certificate

Food Handler Cards- PIC provided food handlers card for employees

Sanitizing Solutions, Testing Devices- PIC has new in date test strips

TIKKA SPICE Stackers Burger Mobile unit - 4321 ELLISON NE

Mobile Food Unit Class C

Date: 09/09/2025 - #: PT0156469 - Inspection Result: Closure 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.

• **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: 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 expired food items.

Observed ready-to-eat time and temperature controlled for safety food held within the establishment exceeding the seven (7) day limit. Location: Prep top cooler and undercounter cooler. Food Items: Raw chicken thigh expires 9/4/25, Sauce 9/4/25, Sauce 8/4/25, Green Chile blend 9/4/25, Tikka sauce 9/1/25, roasted mushrooms 9/4/25, Mustard Aioli 9/4/25, Red onions 9/4/25.

Violation: Knowledgeable

• **Knowledgeable Person in Charge**

- No Certified manager on site at the time of inspection. Employees did not have a food handlers' card. There was no employee on duty that demonstrated food safety knowledge.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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: Can Opener with substantial grease and soil buildup.

Observed utensil food-contact surface with the buildup of soil residues. Utensil Type: Ladle and metal spatula. Observed food debris buildup.

Observed food-contact surface of cooking equipment and third pans with encrusted grease deposits or of soil residues.

Violation: Plumbing

• System Maintained in Good Repair

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

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

Violation: Testing Devices

• Sanitizing Solutions, Testing Devices

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

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

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).

• Handwashing Aids and Devices, Use Restrictions

- 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. Manner: Handwashing sink was being utilized for other purpose such as washing dishes or a dump sink. Food debris buildup inside the sink basin.

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: Various sauces. Location: Prep top cooler.

Violation: Consumer Advisories

• Allergen Warning, Unpackaged Food

- Instructed PIC to post the 9 major food allergens.

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

• **Consumer Advisory Consumption of Animal Foods**

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

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

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.

Concentration: No sanitizer made at the time of inspection. Observed old water in wiping cloth container. Employee stated it was from last night. He remade the sanitizer, and it was too strong at 200 ppm. Second attempt was still at 200 ppm.

Violation: Poisonous and Toxic/Chemical Substances

• **Separation-Storage**

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate equipment. Poisonous/Toxic Substance: Stainless Steel cleaner. Location: Prep table

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 connect hot water. Retested the hot water and the temperature was 115F.

Observed facility with insufficient hot water. Manner: The hot water heater was not plugged in at the time of inspection, no hot water availability.

TRAVEL CENTERS OF AMERICA - 2501 UNIVERSITY ST NE - Approved

TRAVEL CENTERS OF AMERICA - 2501 UNIVERSITY ST NE

Food Establishment Class C

Date: 09/11/2025 - #: RT-FOODEST-075558-2025 - 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**

- 4-601.11(A), 4-602.11, 4-702.11

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.

4-601.11(A), 4-602.11, 4-702.11

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: reach in cooler Location: kitchen area Condition of the Location: debris build up inside reach in cooler.

Violation: Plumbing

• **Backflow Prevention, Air Gap**

- 5-202.13

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.

5-202.13

Observed an inadequate air gap at front service area under soda area and under dishwasher.

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: 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: chef cooking food without hair restraint.

Violation: Physical Facilities, Cleaning

- **Cleaning, Frequency and Restrictions**

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

Observed build up and debris on the ceiling and ceiling vent covers in kitchen area, back prep area and dry good storage areas.

Violation: Physical Facilities, Construction and Repair

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

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

- Observed the following areas of the facility in disrepair. Observed dry good storage area in disrepair by holes in ceiling and walls.

VILLAGE INN RESTAURANT - 6300 SAN MATEO BLVD NE - Approved

VILLAGE INN RESTAURANT - 6300 SAN MATEO BLVD NE

Food Establishment Class C

Date: 09/10/2025 - #: PT0155984 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Red cutting Board has a melted section and divots, and Can Opener. Location: Cookline.

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 by being stored on a shelf next to food items in the walk-in cooler.

Violation: Ventilation and Hood Systems

• **Ventilation Hood Systems, Filters**

- Instructed PIC to make repairs or replace hood ventilation system to allow for filters or other grease extracting equipment to be readily removable for cleaning and replacement, or cleaned in place. PIC stated missing vents are on order and scheduled to be delivered on 9/17/25.

Observed filters or grease extracting equipment improperly designed or constructed to make it easily cleanable. Location: Hood Vent above cookline is missing approximately 12 vents.

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 employee's personal drink located in the single serve and storage area at the hostess stand.

Violation: Lighting

• **Intensity-Lighting**

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

Observed inadequate amount of lighting. Location: Above the grill/cookline. Manner: light bulb burned out.

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.

VINAIGRETTE ABQ - 1720 CENTRAL AVE SW - Conditional Approved

VINAIGRETTE ABQ - 1720 CENTRAL AVE SW

Food Establishment Class B

Date: 09/08/2025 - #: PT0160464 - Inspection Result: Conditional Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: meat Slicer.
Location: stored on top of kitchen prep top table with front and back of the blade and carriage with dry soil residue.

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: Make table in Kitchen and walk in cooler.
Cream cheeses, sour cream, Siracha with no date as to when it was prepared or when it is to expire.

Violation: Surface Condition

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

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

Observed nonfood contact surface that was not smooth.
The surface was located Outside walk in cooler The surface was made out of wood.] The condition of the surface was missing the required metal cleanable floor surface.

Violation: Cold Holding

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

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

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

Location: make tables.

observed sausage, 44 degrees, Artichoke, 44 degrees, corn 44 Cooked Chicken 44 degrees, feta cheeses 47 degrees, Shredded cooked chicken 45 degrees.

Raw Marinated beef 45 degrees,

Violation: Operation and Maintenance

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

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

Observed handwashing sink used for purposes other than handwashing.

Location: Kitchen back and wash sink and bakery bread making sink. Back Kitchen sink had a wiping Cloth; Baking hand wash sink had a Knife and a Pitcher stored in the hand sink.

Violation: Personal Cleanliness

• **Effectiveness-Hair Restraints**

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

Observed a food employee without proper hair restraints.

Location Kitchen cooking and prepping area two employees handling food with hair ineffectively restrained at the time of inspection.

Violation: Hands Clean & Properly Washed

• **Where to Wash**

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

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

Walgreens 09336 - 2011 12TH ST NW - Approved

Walgreens 09336 - 2011 12TH ST NW

Retail Food Establishment Class 3

Date: 09/10/2025 - #: PT0078926 - Inspection Result: Approved

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed receiving area and by garbage compacter in receiving area in disrepair by square holes above garbage compacter and above roll up gate in receiving area.

Violation: Pest Control

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

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

Observed pests allowed to accumulate in traps.

Location: back stock receiving area and walk in cooler entrance area

Pest Type: cockroach

Pest Condition: dead

Number of Pests Present: 5 dead roaches in multiple areas

instructed pic to remove dead cockroaches on a daily basis

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: shelving inside walk in cooler Location: walk in cooler Condition of the Location: debris build up inside walk in coolers shelving where cold holding food is stored.

instructed pic to clean shelving and send pictures of cleaning to come into compliance

YARLING'S PUPUSERIA SALVADORAN RESTAURANT - 4501 4TH ST NW, G2 - Approved

YARLING'S PUPUSERIA SALVADORAN RESTAURANT - 4501 4TH ST NW, G2

Food Establishment Class C

Date: 09/11/2025 - #: PT0160177 - Inspection Result: Approved

Violation: Food Separation

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

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

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

Location: Reach in cooler

Food Item: Raw shelled eggs

Condition: Raw shelled eggs stored over ready to eat foods

Violation: Cold Holding

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

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

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

Location: Reach in cooler

Food Items: Green salsa (44°F), tomato sauce (51°F)

Violation: Testing Devices

• **Sanitizing Solutions, Testing Devices**

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

Observed expired testing device to measure the concentration of chemical sanitizing solution.