



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

Summary Table
Consumer Health Protection Inspections Performed
8/9/2025-8/15/2025
Report Amended on **8/18/2025** for clerical errors

AMADEOS PIZZA & SUBS - 809 98TH ST SW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0044150	8/12/2025	Open	Approved	RT-FOODEST-070154-2025	Corrective Action Compliance	Approved	1
PT0044150	8/12/2025	Open	Approved	PT0044150	Routine Food Establishment Inspection	Closure Re-Inspection Required	1
APPLEBEES NEIGHBORHOOD GRILL & BAR - 10895 MONTGOMERY BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0159639	8/13/2025	Open	Approved	PT0159639	Routine Food Establishment Inspection	Approved	3
PT0159640	8/13/2025	Open	Approved	PT0159640	Routine Food Establishment Inspection	Approved	3
AVISTA SENIOR LIVING ALBUQUERQUE - 3920 JUAN TABO BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0157393	8/14/2025	Open	Approved	PT0157393	Routine Food Establishment Inspection	Approved	4
PT0157394	8/14/2025	Open	Approved	PT0157394	Routine Food Establishment Inspection	Approved	4
PT0157395	8/14/2025	Open	Approved	PT0157395	Routine Food Establishment Inspection	Approved	4

PT0157396	8/14/2025	Open	Approved	PT0157396	Routine Food Establishment Inspection	Approved	4
BLAKES LOTABURGER 2 - 2529 WASHINGTON BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0052546	8/11/2025	Open	Approved	PT0052546	Routine Retail Food Establishment Inspection	Approved	5
BLAKES LOTABURGER 70 - 777 RIO GRANDE BLVD NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
FOODEST-2025-005792	8/8/2025	Open	Approved	RT-FOODEST-068480-2025	Routine Food Establishment Inspection	Approved	6
Brightside LLC DBA: Herbal Edibles - 3109 Los Arboles AVE NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0161617	8/11/2025	Open	Approved	RT-CANAPRO-005137-2025	Routine Food Establishment Inspection	Approved	7
BURGER KING - 2110 CARLISLE BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0159366	8/11/2025	Open	Approved	PT0159366	Routine Retail Establishment Inspection	Approved	7
CHURCHS CHICKEN #2109 - 140 98TH ST NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0152772	8/11/2025	Open	Approved	PT0152772	Routine Retail Establishment Inspection	Approved	8
CHURCHS CHICKEN #701 - 2937 SAN MATEO BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0152769	8/16/2025	Closed	Closure Re-Inspection Required	RT-FOODEST-070814-2025	Routine Food Establishment Inspection	Closure Re-Inspection Required	9
PT0152769	8/13/2025	Closed	Closure Re-Inspection Required	PT0152769	Routine Food Establishment Inspection	Closure Re-Inspection Required	10
CIRCLE K STORE #2706145 - 7000 MONTGOMERY BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0133066	8/15/2025	Open	Conditional Approved	RT-RET-071675-2025	Corrective Action Compliance	Conditional Approved	13

PT0133066	8/15/2025	Open	Conditional Approved	PT0133066	Routine Food Establishment Inspection	Closure Re-Inspection Required	14
COMPASS ONE LLC - 1201 MENAUL BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0135503	8/13/2025	Open	Approved	PT0135503	Routine Food Establishment Inspection	Approved	16
CRITICAL SOLUTIONS LLC - 5659 JEFFERSON ST NE, C							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0158941	8/13/2025	Open	Approved	RT-CANAPRO-005153-2025	Routine Cannabis Processor Inspection	Approved	16
DOLLAR TREE STORES INC - 4610 CUTLER AVE NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0154925	8/15/2025	Open	Conditional Approved	PT0154925	Routine Food Establishment Inspection	Approved	17
DUGGANS COFFEE LLC - 2227 LEAD AVE SE, F							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0157950	8/11/2025	Open	Approved	PT0157950	Routine Food Establishment Inspection	Approved	18
EINSTEIN AND NOAH CORP - 8060 ACADEMY RD NE, A							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0045042	8/12/2025	Open	Conditional Approved	PT0045042	Routine Food Establishment Inspection	Conditional Approved	19
FAMILY DOLLAR STORES/NM INC - 2801 EUBANK BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0067358	8/12/2025	Open	Approved	PT0067358	Routine Food Establishment Inspection	Approved	19
G-12 ENTERTAINMENT INC - 311 CENTRAL AVE NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0044694	8/13/2025	Open	Approved	PT0044694	Routine Food Establishment Inspection	Approved	20
GOURMET DONER KEBAB - 6320 ZUNI RD SE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0152399	8/11/2025	Open	Approved	PT0152399	Routine Mobile Food Inspection	Approved	20
LITTLE CAESARS 512 - 101 98TH ST NW, 100							

Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0098280	8/13/2025	Open	Unsatisfactory Re-Inspection Required	RT-FOODEST-003968-2025	Routine Food Establishment Inspection	Closure Re-Inspection Required	21
LOMAS CHILD DEVELOPMENT - 12840 LOMAS BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0063559	8/11/2025	Open	Approved	CAC-Food-069588-2025	Corrective Action Compliance	Approved	23
PT0063559	8/11/2025	Open	Approved	PT0063559	Routine Food Establishment Inspection	Conditional Approved	23
MARISCOS ALTAMAR LLC - 1517 COORS BLVD NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0069496	8/13/2025	Open	Conditional Approved	PT0069496	Routine Food Establishment Inspection	Conditional Approved	24
MENAU SCHOOL CAFETERIA - 301 MENAU BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0103731	8/11/2025	Open	Approved	PT0103731	Routine Food Establishment Inspection	Approved	25
PANADERIA PASTELANDIA - 600 LOUISIANA BLVD SE, #F							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0152919	8/11/2025	Open	Approved	RT-RET-069717-2025	Corrective Action Compliance	Approved	27
PT0152919	8/11/2025	Open	Approved	PT0152919	Routine Food Establishment Inspection	Unsatisfactory Re-Inspection Required	27
Perico's - 2810 COORS BLVD NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0044964	8/11/2025	Open	Approved	PT0118050	Routine Food Establishment Inspection	Approved	30
RED LOBSTER RESTAURANTS 6280 - 10520 COORS BYPASS BLVD NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0137522	8/12/2025	Open	Approved	PT0137522	Routine Food Establishment Inspection	Approved	31
PT0137523	8/12/2025	Open	Approved	PT0137523	Routine Food Establishment Inspection	Approved	31
SONIC DRIVE IN OF ALBQ 1 - 531 BRIDGE BLVD SW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #

PT0044139	8/11/2025	Open	Approved	RT-FOODEST-068138-2025	Routine Food Establishment Inspection	Approved	32
Subway - 8000 ACADEMY BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0160390	8/13/2025	Open	Unsatisfactory Re-Inspection Required	CAC-Food-070464-2025	Corrective Action Compliance	Unsatisfactory Re-Inspection Required	32
PT0160390	8/11/2025	Open	Unsatisfactory Re-Inspection Required	PT0160390	Routine Food Establishment Inspection	Closure Re-Inspection Required	33
Sun East Ocean - 3601 CARLISLE BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0156368	8/14/2025	Open	Conditional Approved	RT-FOODEST-068433-2025	Routine Food Establishment Inspection	Conditional Approved	35
TACO CABANA - 3301 COORS BLVD NW							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0125862	8/11/2025	Open	Approved	PT0125862	Routine Food Establishment Inspection	Approved	38
TAURIAN BA LLC - 2290 WYOMING BLVD							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0101781	8/11/2025	Open	Approved	CAC-Food-069894-2025	Corrective Action Compliance	Approved	39
PT0101781	8/11/2025	Open	Approved	PT0061219	Routine Food Establishment Inspection	Unsatisfactory Re-Inspection Required	39
PT0101782	8/11/2025	Open	Approved	PT0101782	Routine Food Establishment Inspection	Approved	41
TENAMPA RESTAURANT LLC - 101 98TH ST NW, 105							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0161536	8/15/2025	Open	Approved	CAC-Food-071897-2025	Corrective Action Compliance	Approved	42
PT0161536	8/13/2025	Open	Approved	RT-FOODEST-070528-2025	Corrective Action Compliance	Conditional Approved	42
PT0161536	8/13/2025	Open	Approved	PT0161536	Routine Food Establishment Inspection	Unsatisfactory Re-Inspection Required	42
THE WHOLE ENCHILADA - 10701 CORRALES RD NW, 25							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #

PT0156292	8/11/2025	Open	Approved	CAC-Food-069855-2025	Corrective Action Compliance	Approved	43
VEGAN VATO - 701 CENTRAL AVE NE, POD3							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0160736	8/14/2025	Open	Approved	PT0160736	Routine Food Establishment Inspection	Approved	43
WENDYS - 4800 MENAUL BLVD NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0155739	8/15/2025	Open	Approved	PT0155739	Routine Food Establishment Inspection	Approved	44
Whole Foods Market - 2100 CARLISLE AVE NE							
Permit #	Inspection Date	Operational Status	Permit Current Status	Inspection ID Number	Inspection Type	Inspection Status	Report Pg #
PT0160394	8/11/2025	Open	Approved	PT0160394	Routine Food Establishment Inspection	Approved	46

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

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

APPROVED

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

CONDITIONAL APPROVED

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

UNSATISFACTORY

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

CLOSED

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

AMADEOS PIZZA & SUBS - 809 98TH ST SW

Food Establishment Class C

Date: 08/12/2025 - #: RT-FOODEST-070154-2025 - Inspection Result: Approved

- Facility was able to correct violations on site during inspection changing the status from Closure Re-Inspection required to Approved. Orange Closure Sticker was not placed.
- These violations include:
 - Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch
 - Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition
 - Poisonous or Toxic Material Containers
 - Sanitizers, Criteria-Chemicals

AMADEOS PIZZA & SUBS - 809 98TH ST SW

Food Establishment Class C

Date: 08/12/2025 - #: PT0044150 - 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 cooking equipment and pans shall be cleaned at a frequency to prevent the build up of soil residues and encrusted grease deposits. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed food-contact surface of cooking equipment and pans with encrusted grease deposits or of soil residues. Food contact surface type: Prep Table (East/back kitchen), Cutting Board on the prep table, baking pizza pans. Condition of the Location: Food and soil buildup on tables and pizza pans, cutting board has etched cuts with soiled buildup.

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 not stored on a clean and sanitized portion of the equipment. Utensil Type: Plastic pitcher. Location: Walk in cooler in a 55 gallon drum of Pizza sauce. Condition of the Location: food being contaminated with handle stored with direct contact to sauce.

Violation: Physical Facilities, Construction and Repair

• Floor and Wall Junctions, 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 the wall to the southwest of the receiving door has four holes in the sheetrock. Damaged tiles under the south side of the kitchen and front area under the prep top cooler. Holes can be an entry for pests.

Violation: Poisonous and Toxic/Chemical Substances

• Poisonous or Toxic Material Containers

- The presence in the establishment of poisonous or toxic materials that are not required for the maintenance and operation of the establishment represents an unnecessary risk to both employees and consumers. Only those poisonous or toxic materials that are required for the operation and maintenance of a food establishment, such as for the cleaning and sanitizing of equipment and utensils and the control of insects and rodents, shall be allowed in a food establishment. Instructed PIC to remove the unapproved chemicals from the facility.

Observed poisonous or toxic materials other than those required for the operation and maintenance of a food establishment located in the establishment.
Material: Claire Insect Killer (for home use) Location: front counter. Intended Use: home use only.

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food commercially prepared opened in the facility with no date marking indicators. Location: Upright Cooler, Undercounter Cooler. Food Items: Opened bag of bone-in chicken wings (2 different flavors), Various Dressings, Unknown red sauce in a plastic container, plastic squeeze bottle dressings, cooked sliced and bagged chicken.

Violation: Plumbing

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap at three-compartment sink.

Violation: 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 dilution.

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Chlorine. Location: Wiping Cloth Container.
Concentration: <200 PPM. Temp: 109

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 when changing tasks and donning new gloves.

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 clean and sanitize cooler units, shelving, cooling racks, and walls.

Observed build up and debris under the all cooler units, shelving, cooling racks, and walls. (substantial food debris, dust, and cobwebs throughout facility).

APPLEBEES NEIGHBORHOOD GRILL & BAR - 10895 MONTGOMERY BLVD NE - Approved

APPLEBEES NEIGHBORHOOD GRILL & BAR - 10895 MONTGOMERY BLVD NE

Food Establishment Class B

Date: 08/13/2025 - #: PT0159640 - 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 standing water build up and debris and to clean and sanitize floor area.

Observed standing water on the floor in the bar area at the time of inspection.

APPLEBEES NEIGHBORHOOD GRILL & BAR - 10895 MONTGOMERY BLVD NE

Food Establishment Class C

Date: 08/13/2025 - #: PT0159639 - Inspection Result: Approved

Violation: Ventilation and Hood Systems

• Mechanical-Ventilation

Instructed PIC if necessary, to keep rooms free of excessive heat, steam, condensation, obnoxious odors, and fumes; mechanical ventilation of sufficient capacity shall be provided. Also instructed PIC to contact service personnel to remediate obnoxious odor issue in facility.

Observed an obnoxious odor in the office, dining room and restrooms at the time of inspection. PIC stated that grease interceptor had recently been serviced.

Violation: Personal Cleanliness

• Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Kitchen line Activity: Food preparation.

AVISTA SENIOR LIVING ALBUQUERQUE - 3920 JUAN TABO BLVD NE

Food Establishment Class C

Date: 08/14/2025 - #: PT0157396 - Inspection Result: Approved

AVISTA SENIOR LIVING ALBUQUERQUE - 3920 JUAN TABO BLVD NE

Food Establishment Class C

Date: 08/14/2025 - #: PT0157395 - Inspection Result: Approved

AVISTA SENIOR LIVING ALBUQUERQUE - 3920 JUAN TABO BLVD NE

Food Establishment Class C

Date: 08/14/2025 - #: PT0157394 - Inspection Result: Approved

AVISTA SENIOR LIVING ALBUQUERQUE - 3920 JUAN TABO BLVD NE

Food Establishment Class C

Date: 08/14/2025 - #: PT0157393 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

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 employee shortened hose connected to service sink faucet so that an air gap is created at the time of inspection. Violation corrected on site.

Observed an inadequate air gap at the service sink's faucet due to the hose connection being too long and being in direct contact with the bottom surface of the service sink basin at the time of inspection.

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 PIC instructed employee to relocate their personal bag away from food service area. Violation corrected on site.

Observed employee not utilizing provided lockers or other suitable facilities for storage of employees clothing or other personal belongings at the time of inspection. Observed an employee bag stored on shelf in food preparation area above foil and prep table.

BLAKES LOTABURGER 2 - 2529 WASHINGTON BLVD NE

Food Establishment Class C

Date: 08/11/2025 - #: RT-FOODEST-066863-2025 - Inspection Result: Approved

Violation: Cold Holding

• Time/Temperature Control for Safety Food, Cold Holding

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

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

Location: Storage shelf

Food Items: Sliced pickled jalapenos in a jar

Temperature: 70°F

Violation corrected on site by PIC discarding jar of pickled jalapenos

Violation: Operation and Maintenance

• Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink used for purposes other than handwashing.

Location: Hand wash station near three compartment sink

Manner: Storing bottle of chlorine sanitizer and stainless steel portioning pan.

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

• 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 in mop bucket.

BLAKES LOTABURGER 70 - 777 RIO GRANDE BLVD NW

Food Establishment Class C

Date: 08/15/2025 - #: PT0052589 - Inspection Result: Approved

Violation: Air Drying

• Wiping Cloths, Air Drying Location

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

Observed wiping cloths improperly air drying in food service establishment. Location: Stored on prep sink Manner: Wiping cloths were stored on the prep sink and not into a sanitizer bucket of chlorine solution of 50 to 100 ppm chlorine.

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. Food Items: Squeeze bottle dressings not date marked

Violation: Ventilation and Hood Systems

• Ventilation Hood Systems, Filters

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

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

Violation: Physical Facilities

• Outer Openings, Protected

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

Observed doors to the outside drive up window area that was left open.

Violation: Cold Holding

• Time/Temperature Control for Safety Food, Cold Holding

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

Observed food items in cold holding unit measuring above 41°F. Location Upright refrigerator by the cook line. observed Raw beef patties at 44 degrees, hot dogs, 50 degrees, Raw beef patties. in another container 53 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: Back hand wash sink in kitchen prep area.

Brightside LLC DBA: Herbal Edibles - 3109 Los Arboles AVE NE - Approved

Brightside LLC DBA: Herbal Edibles - 3109 Los Arboles AVE NE

Food Processing Establishment Cannabis Class C

Date: 08/11/2025 - #: RT-CANAPRO-005137-2025 - Inspection Result: Approved

BURGER KING - 2110 CARLISLE BLVD NE - Approved

BURGER KING - 2110 CARLISLE BLVD NE

Food Establishment Class C

Date: 08/11/2025 - #: PT0159366 - Inspection Result: Approved

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 and reach in freezers Food Item: Walk in :biscuits and sausage patties Reach In: chicken sandwiches, nuggets

CHURCHS CHICKEN #2109 - 140 98TH ST NW**Food Establishment Class C****Date: 08/11/2025 - #: PT0152772 - 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 ware washing 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 three-compartment sink found in disrepair by faucet 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 drain near front counter by handwashing sink.

Violation: Ventilation and Hood Systems**• Heating, Ventilation, Air Conditioning System Vents**

- 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: filter vent above the exhaust hood. Manner: needs to be replaced.

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

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

Observed holes or other gaps in the structure of the facility. Location: Front door to facility. Size: gap in between double doors.

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

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

Observed handwashing sink used for purposes other than handwashing. Location: handwashing sink in back kitchen area. Manner: handwashing sink was being utilized for other purpose. Food was collected in the sink basin.

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: near the three-compartment sink on storage rack. Equipment Type: stainless steel pots and pans. Manner: wet stacked.

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

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

Observed nonfood contact surface with the build up of soil residues. The surface was located hood of hot holding unit near front counter. The surface was made out of stainless steel. The condition of the surface was food and grease buildup. Observed debris on the floor of the walk-in cooler. Needs to be swept and mopped.

CHURCHS CHICKEN #701 - 2937 SAN MATEO BLVD NE

Food Establishment Class C

Date: 08/16/2025 - #: RT-FOODEST-070814-2025 - 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 cooking equipment and pans shall be cleaned at a frequency to prevent the build up of soil residues and encrusted grease deposits. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

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

Violation: Pest Control

• Controlling Pests, If Present: Treatment

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

Observed pests in the facility with inadequate control methods in place. Location: Kitchen, Backstock Area, Bathrooms, Warewashing area and Front Counter Area Pest Type: cockroaches Pest Condition: living and dead

Violation: Knowledgeable

• Knowledgeable Person In Charge

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

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

Violation: Plumbing

• System Maintained in Good Repair

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

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

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap below the hand washing sink located next to drive through window.

Violation: Training Records

• **Food Handler Cards**

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

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

Violation: 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 or repair the surface with a material that is nonabsorbent, corrosion resist and easily cleanable.

Observed nonfood contact surface that was absorbent, not corrosion resist and not easily cleanable. The surface was located on the front counter area. The surface was made out of wood composite The condition of the surface was unsealed with damage and significant amount of cockroach droppings present.

Violation: Physical Facilities

• **Outer Openings, Protected**

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

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

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

Size: 1/4 - 1/2 inch holes

Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

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

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

Violation: Surface Not Clean

• **Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the build up of soil residues. The surface was located throughout the facility in kitchen, front counter, warewashing, storage areas on the sides of equipment, casters, plumbing systems. The condition of the surface was covered in significant, heavy debris and grease.

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 kitchen base coving and FRP in kitchen to be disrepair by being detached or missing preventing protective coverings from serving there intended purpose.

CHURCHS CHICKEN #701 - 2937 SAN MATEO BLVD NE

Food Establishment Class C

Date: 08/13/2025 - #: PT0152769 - 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 cooking equipment and pans shall be cleaned at a frequency to prevent the build up of soil residues and encrusted grease deposits. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

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

Violation: Pest Control

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

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

Observed pests in the facility with no control methods in place. Location: Kitchen, Backstock Area, Bathrooms, and Front Counter Area Pest Type: cockroaches Pest Condition: living and dead

Violation: Knowledgeable

- **Knowledgeable Person In Charge**

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

Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances. Knowledge Tested: pic did not know what the five reportable food bourne illnesses were/ Shigella, Hep A, E coli, Norovirus, Salmonella

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 Drain by deep fryers is not maintained in good repair or is not repaired by law. Observed Drain found in disrepair by being backed up and not draining.

- **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 beow hand washing sink.

Violation: Food Separation

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

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

Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping. Location: Walk in Cooler and Reach in Cooler Food Item: Coleslaw and raw chicken pieces bags of frozen chicken patties

Violation: Operations

- **Sticker 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.

- **Permit Posted**

Instructed the PIC that every Food Establishment must display the Grade received at the time of the most recent inspection in a place that is visible to the public.

Observed that no grade sticker was posted on the facility.

Violation: Physical Facilities, Cleaning

- **Cleaning, Frequency and Restrictions**

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

Observed build up and debris on the floors throughout the kitchen, walk in cooler, dishwashing areas and backstock area as well as debris build up on the ceiling vent covers.

Violation: Storage

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

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

Observed clean single-service and single-use articles stored improperly. Single-service and single-use articles was not stored in a clean, dry location. Single-service and single-use articles Type: cups lids, half gallon jugs Location: back area Condition of the Location: oil and water on floors

single use items need to be stored six inches above ground

CIRCLE K STORE #2706145 - 7000 MONTGOMERY BLVD NE

Retail Food Establishment Class 3

Date: 08/15/2025 - #: RT-RET-071675-2025 - Inspection Result: Conditional Approved

Violation: Knowledgeable

• Knowledgeable Person In Charge

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

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

Knowledge Tested: PIC was unable to inform CHPD inspector what type of sanitizer is utilized in the facility or how many parts per million for Quat sanitizer

Violation: Disposition of Returned, Previously Served Or Reconditioned

• Discarding or Reconditioning Unsafe, Adulterated, or Contaminated 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, not honestly presented must not be served or offered for sale.

Observed food that is unsafe for consumption present inside the facility.

Food: Kratom

Location: Cash register area

Condition: Unapproved ingredients

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. Violation was not corrected

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

Location: Three compartment sink

Concentration: Above 200 ppm

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

Violation: Ventilation and Hood Systems

• Heating, Ventilation, Air Conditioning System Vents

- Corrective Action: 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 and vent by bathrooms

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 hot dogs

Inappropriate Jewelry Observed: Wrist watch

CIRCLE K STORE #2706145 - 7000 MONTGOMERY BLVD NE

Retail Food Establishment Class 3

Date: 08/15/2025 - #: PT0133066 - Inspection Result: Closure Re-Inspection Required

Violation: Knowledgeable

• **Knowledgeable Person In Charge**

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

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

Knowledge Tested: PIC was unable to inform CHPD inspector what type of sanitizer is utilized in the facility or how many parts per million for Quat sanitizer

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 prep area

Food Items: Jalapeno cheddar hot dogs

Temperature: 45°F

Violation corrected on site PIC discarded food items

Violation: Disposition of Returned, Previously Served Or Reconditioned

• **Discarding or Reconditioning Unsafe, Adulterated, or Contaminated 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, not honestly presented must not be served or offered for sale.

Observed food that is unsafe for consumption present inside the facility.

Food: Kratom

Location: Cash register area

Condition: Unapproved ingredients

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. Violation was not corrected

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

Location: Three compartment sink

Concentration: Above 200 ppm

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

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: Corn dog and Chimichanga beef and green chile burrito
Food Temperature: 128

Violation corrected on site

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 food prep area
Manner: Storing utensils

Violation corrected on site

Violation: Ventilation and Hood Systems

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

- Corrective Action: 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 and vent by bathrooms

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 hot dogs
Inappropriate Jewelry Observed: Wrist watch

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators.
Location: Upright cooler food prep area
Food Items: Frozen chicken patties
Expiration Dates: No dates available

Violation corrected on site.

COMPASS ONE LLC - 1201 MENAUL BLVD NE

Food Establishment Class C

Date: 08/13/2025 - #: PT0135503 - 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 [plumbing system item] is not maintained in good repair or is not repaired by law. Observed Three compartment sinks faucet found in disrepair by Leaking at 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 below three compartment sink.

Violation: Training Records

• **Food Handler Cards**

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

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

Violation: 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 cover in kitchen area.

CRITICAL SOLUTIONS LLC - 5659 JEFFERSON ST NE, C

Food Processing Establishment Cannabis Class C

Date: 08/13/2025 - #: RT-CANAPRO-005153-2025 - Inspection Result: Approved

DOLLAR TREE STORES INC - 4610 CUTLER AVE NE**Retail Food Establishment Class 3****Date: 08/15/2025 - #: PT0110114 - Inspection Result: Approved****Violation: Surface Not Clean****• Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the build up of soil residues. The surface was located front retail areas and back stock area shelving. The surface was made out of metal and plastic. The condition of the surface was filled with debris and opened bags of chips and miscellaneous pieces of food.

Violation: Disposition of Returned, Previously Served Or Reconditioned**• Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food**

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

Observed distressed products not separated from safe products for sale or service. Location: Reach in cooler, retail shelving and discounted area. Condition: Dented cans, open containers, and opened bags of:

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

Observed distressed products not separated from safe products for sale or service. Location: Dry Good Shelves, Discounted Products Area and Reach In Cooler. Condition: Damaged bag, containers, and cans.

bag of strawberries opened in reach in cooler
Dented can of Pineapple
Dented can of Mango
opened container of instant Macaroni and Cheese
unpressurized can of coke
two bottles of lime juice

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

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

Observed build up and debris on the floors throughout the whole facility (retail areas, and backstock areas, inside walk 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: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Reach In Coolers, Walk in Coolers and Reach in Freezers
Location: Back Stock Area, Retail Upright Food Cooler and Freezer and front reach in drink cooler by cash registers Condition of the Location: Debris build up caked on the interior shelving and glass doors

DUGGANS COFFEE LLC - 2227 LEAD AVE SE, F - Approved

DUGGANS COFFEE LLC - 2227 LEAD AVE SE, F

Food Establishment Class C

Date: 08/11/2025 - #: PT0157950 - Inspection Result: Approved

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: Inside reach in refrigerators Food Items: Chile rellenos, green chile, pot pie, potato tart, cooked bacon Expiration Dates: None available

Violation: Ventilation and Hood Systems

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

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

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

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, pot pie, eggs, cooked bacon, chile rellenos, and potatoes Activity of the Food: Stored and received

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

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

EINSTEIN AND NOAH CORP - 8060 ACADEMY RD NE, A**Food Establishment Class C****Date: 08/12/2025 - #: PT0045042 - Inspection Result: Conditional Approved****Violation: Plumbing****• System Maintained in Good Repair, Repaired According to Law**

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

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

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drain near ice machine and floor drain located in front of house near cash register area.

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 bagels

Inappropriate Jewelry Observed: Wrist watch

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

FAMILY DOLLAR STORES/NM INC - 2801 EUBANK BLVD NE - Approved**FAMILY DOLLAR STORES/NM INC - 2801 EUBANK BLVD NE****Retail Food Establishment Class 3****Date: 08/12/2025 - #: PT0067358 - 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: 12 + cans ranging from apple filling to hominy

Condition: Dented cans

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 area 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.

G-12 ENTERTAINMENT INC - 311 CENTRAL AVE NW**Food Establishment Class B****Date: 08/13/2025 - #: PT0044694 - Inspection Result: Approved****Violation: Plumbing****• Backflow Prevention, Air Gap**

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

Observed an inadequate air gap at the three compartment/hand washing sink located in the bar area and at the ice machine located in the back 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: 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 Bar Area and Ice Machine Area in disrepair by having missing tile and a hole in the ceiling above ice machine.

please repair and send pictures of the repair to CHPD

GOURMET DONER KEBAB - 6320 ZUNI RD SE - Approved**GOURMET DONER KEBAB - 6320 ZUNI RD SE****Mobile Food Unit Class C****Date: 08/11/2025 - #: PT0152399 - 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 unexpired sanitizing solution testing kits or device.

Observed quat sanitizer testing kit or other device to measure the concentration of chemical sanitizing solution were expired at the time of inspection.

LITTLE CAESARS 512 - 101 98TH ST NW, 100

Food Establishment Class C

Date: 08/13/2025 - #: RT-FOODEST-057973-2025 - 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**

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

observed no sanitation bucket made at time of inspection

had manager make sanitation (Quaternary Chemical) in front of inspector

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: Manager did not know what the five reportable food borne illnesses were/ Shigella, Salmonella, E coli, Norovirus, Hep A

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.

observed only one employee had a food handlers card (Zane Alexander Trevizo)

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 not being used per manager.

inspector had to show manager how to use test strips manager stated he has never used test strips.

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 employee drinks and food on front counter by ordering window instructed pic to have a designated area for food and drink

Violation: Operation and Maintenance

- **Cleaning of Handwashing Fixtures**

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 build up of soil residues. The plumbing fixture was located back and front areas where handwashing sinks are located The condition of the surface was debris build up on basin and faucets

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 Pizzas Inappropriate Jewelry Observed: bracelets

Violation: Operations

- **Permit Posted**

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

Observed that no food permit was posted at the facility.

Violation: Hands Clean & Properly Washed

- **When to Wash**

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

Observed food employee not wash hands when required. Condition: employee touched pants and ear phone and front cash register i pad and went back to making pizzas without washing hands

- **Cleaning Procedure**

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

Observed food employee washing hands incorrectly. Location: handwashing sink front area Manner: Employee was told by manager to wash hands and then proceeded to put hands in water for less than five seconds and then dry hands and then try to return to work inspector/Manager had employee wash hands properly before returning to work

LOMAS CHILD DEVELOPMENT - 12840 LOMAS BLVD NE

Food Establishment Class C

Date: 08/11/2025 - #: CAC-Food-069588-2025 - Inspection Result: Approved

- Facility was able to correct violations on site during inspection changing the status from Unsatisfactory Re-Inspection required to Approved. Red Unsatisfactory Sticker was not placed.
- These violations include:
 - Sanitizers, Criteria- Chemicals
 - Equipment, Food -Contact Surfaces and Utensils - Clean to Sight and Touch

LOMAS CHILD DEVELOPMENT - 12840 LOMAS BLVD NE

Food Establishment Class C

Date: 08/11/2025 - #: PT0063559 - Inspection Result: Conditional Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Violation: Training Records

• Food Handler Cards

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

Observed that food employees were not in possession of a valid food handler card or had been trained in another approved food safety course. Observed food handler card expired as of 03-18-25.

Violation: Warewashing Temperature and Concentration

• Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures

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

Observed the hot water sanitizing rinse temperature of the mechanical warewashing equipment not reaching temperatures between 180°F and 194°F to appropriately sanitize equipment and utensils. Rinse cycle failed to raise the surface temperature to at least 160°F as measured by an irreversible registering temperature measuring device. Temperature measured: 140°F.

• Sanitizers, Criteria-Chemicals

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

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Chlorine. Location: Wiping cloth container. Concentration: 200 ppm.

MARISCOS ALTAMAR LLC - 1517 COORS BLVD NW

Food Establishment Class C

Date: 08/13/2025 - #: PT0069496 - 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 in the wiping cloth container and the three-compartment sink.

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Three-compartment sink, wiping cloth container. Concentration: 0 ppm, 100 ppm.

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Ice Maker in the back of the kitchen. Condition of the Location: food being contaminated with interior ceiling and walls, substantial yellow and black buildup.

Violation: Date Marking and Disposition

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

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

Observed raw meat combined with ready-to-eat food not date marked. Location: upright cooler, undercounter cooler, and walk-in cooler Food Items Combined: raw meats, sauces, cooked seafood, ceviche, tamales, salsa, cooked meat, plastic squeeze bottle of dressings and sauces.

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 components not maintained. Type of equipment: undercounter cooler east side of kitchen. Condition of component: refrigerated door gaskets need to be replaced and doors clean and sanitized.

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 ware washing machine, front kitchen handwashing sink.

MENAU SCHOOL CAFETERIA - 301 MENAU BLVD NE

Food Establishment Class C

Date: 08/13/2025 - #: PT0103731 - Inspection Result: 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 overfull traps observed must be replaced or emptied and reset.

Observed pests allowed to accumulate.
Location: ice machine areas windows
Pest Type: flies
Pest Condition: dead
Number of Pests Present: ten flies

Violation: Maintenance and Operation

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

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

Observed equipment not maintained in good repair. Location: kitchen area Type of Equipment: two walk in coolers ventilation hood system Condition of the equipment: compressors are leaking water and ventilation hood system not in operation.

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 the five reportable food bourne illnesses, Shigella, norovirus, hep a, salmonella and E.coli

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 faucet leaking and leaking pvc piping coming from ice machine is not maintained in good repair or is not repaired by law. Observed faucet at three compartment sink found in disrepair by leaking from faucet and pvc piping coming from ice machine leaking into bucket.

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: Storage

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

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

Observed food stored improperly under leaking water. Location: both walk in coolers Food Item: boxes of red peppers and green peppers

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: kitchen area above prep table Manner: missing cover

- **Intensity-Lighting**

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

Observed inadequate amount of lighting. Location: under the hood ventilation system Manner: two light bulbs and shielding are not in working order

Violation: Physical Facilities, Cleaning

- **Cleaning, Frequency and Restrictions**

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

Observed build up and debris on the floors in the back chemical storage area, dry good storage area, ice machine and ice machine area also debris build up on walls, vent covers and ceiling in the dry good storage area ice machine area and kitchen areas.

Violation: Surface Not Clean

- **Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the build up of soil residues. The surface was located in the walk in cooler, back chemical storage area, dry good storage area and kitchen area The surface was made out of wood, metal and plastic The condition of the surface was had debris build up on shelving and vent covers

Violation: Physical Facilities, Construction and Repair

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

Observed the following areas of the facility in disrepair. Observed mop sink area, dry goods area, ice machine area and kitchen area in disrepair by having holes, cracks and walls.

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.

PANADERIA PASTELANDIA - 600 LOUISIANA BLVD SE, #F

Retail Food Establishment Class 5

Date: 08/11/2025 - #: RT-RET-069717-2025 - Inspection Result: Approved

- Facility was able to correct violations on site during inspection changing the status from Unsatisfactory Re-Inspection required to Approved. Red Unsatisfactory Sticker was not placed.
- These violations include:
 - Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch
 - Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition
 - Using a Handwashing Sink-Operation and Maintenance
 - Food Storage, Prohibited Areas
 - Temperature Logs

PANADERIA PASTELANDIA - 600 LOUISIANA BLVD SE, #F

Retail Food Establishment Class 5

Date: 08/11/2025 - #: PT0152919 - Inspection Result: Unsatisfactory Re-Inspection required

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

• Food Storage Containers Identified with Common Name of Food

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

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: Sugar, flour and spices Location: Multiple areas prep tables, shelving, and underneath prep tables.

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: 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: Stored on prep tables, damaged shelving, storage rooms, Items list: Leftover plates of food, clothing, tools, cash registers, bags of miscellaneous items, chemicals, office equipment, chairs, cords griddles, towels, and cold holding units no longer operational or damaged. Condition of the items: Dirty, non functional cluttered in multiple areas

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.

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 units Thermometer Location: None available

Violation: Records

• **Temperature Logs**

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

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

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

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

Violation: Storage

• **Food Storage, Prohibited Areas**

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

Observed food stored improperly where it was exposed to contamination from splash, dust, or other contamination. Location: At entrance of facility rolling bakers racks stored uncovered and unprotected Also, cooked meats inside cold holding unit. Food Item: Breads and pastries and cooked meats Condition: Uncovered and unprotected from contamination.

Violation: Single-Service

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

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

Observed single-service articles that were unclear. Condition of the Article: Cake toppers, cake decor, coffee cup lids and cups. Stored with food debris, miscellaneous items stored with these items, uncovered and unprotected.

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 under kitchen equipment, inside cold holding units, inside cabinets, shelving, storage rooms, and storage shelving

Observed build up and debris under kitchen equipment, inside cold holding units, inside cabinets, shelving, storage rooms, and storage shelving.

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 vent and large commercial ovens. Manner: No lighting available in areas.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed utensil food-contact surface with the build up of soil residues. Utensil Type: Ice cream scooper and ice scoop Location: In ice cream shop Condition of the Location: Ice scoop stored with handle in contact with the ice, also ice cream scoopers stored in standing water and in hand washing sink basin.

Violation: Operation and Maintenance

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

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

Observed handwashing sink(s) was observed blocked or inaccessible. Location: In bakery and in ice cream hand washing sink Manner: Scrubber and utensils stored in sink basin.

Violation: Ventilation and Hood Systems

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

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

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

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: Standing reach in refrigerator to the far right at entrance to the main bakery kitchen from front entrance Food Items: Cooked green chile, green chile sauce with meat, red chile with meat and another red chile with meat bowl. Expiration Dates: No date marking, expiration, or date food was prepared.

Perico's - 2810 COORS BLVD NW

Food Establishment Class C

Date: 08/11/2025 - #: RT-FOODEST-068775-2025 - Inspection Result: Approved

Violation: Surface Condition

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

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

Observed nonfood contact surface that was absorbent. The shelf surface was located in the back storage area. The surface was made out of particle board. The condition of the surface was 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 corrosion-resistant.

Observed nonfood contact surface that was non corrosion-resistant. The surface was located above three-compartment sink. The surface was made out of metal that is starting to corrode/rust.

Violation: Physical Facilities

• Outer Openings, Protected

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

Observed uncovered electric outlet hole on the floor next to the back door to the outside.

Violation: Consumer Advisories

• Allergen Warning, Unpackaged Food

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

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

Violation: Physical Facilities, Construction and Repair

• Floors, Walls and Ceilings-Cleanability

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

Observed wall surrounding the handwashing station was constructed of peeling paint and sheetrock, non-easily cleanable material.

RED LOBSTER RESTAURANTS 6280 - 10520 COORS BYPASS BLVD NW**Food Establishment Class B****Date: 08/12/2025 - #: PT0137523 - Inspection Result: Approved****Violation: Plumbing****• System Maintained in Good Repair**

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

Observed hand washing sink faucet is not maintained in good repair or is not repaired by law. Observed south end hand washing sink found in disrepair by observing a leak in faucet at the time of inspection.

RED LOBSTER RESTAURANTS 6280 - 10520 COORS BYPASS BLVD NW**Food Establishment Class C****Date: 08/12/2025 - #: PT0137522 - Inspection Result: Approved****Violation: Hot Holding & Reheating****• Reheating for Hot Holding**

- Ready to eat, time and temperature control for safety food that has been commercially processed and packaged in a food processing plant shall be heated to a temperature of at least 135°F when being reheated for hot holding. Instructed PIC to reheat food to 135°F prior to replacing in hot holding, and to retrain food employees on the proper method of reheating food. Observed PIC instruct employee to reheat food. Observed Cajun Butter temperature at 174°F after reheat. Violation corrected on site.

Observed commercially packaged ready to eat food not reheated to 135°F. Food Item: Cajun Butter Sauce Food Temperature: 131°F.

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

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

Observed hand washing sink hot water handle is not maintained in good repair or is not repaired by law. Observed hand washing sink in warewashing area found in disrepair by observing a leak in hot water handle when the water is turned on at the time of inspection.

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

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

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

Violation: Installation**• Handwashing Sinks, Installation, Water 85F**

- A handwashing sink shall be equipped to provide water at a temperature of at least 85°F through a mixing valve or combination faucet. Instructed PIC to repair or replace handwashing sink so it has hot water available at all times.

Observed handwashing sink with hot water not available. Location: Women's restroom hand washing sinks. Condition: Observed water temped at 81°F at the time of inspection.

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

SONIC DRIVE IN OF ALBQ 1 - 531 BRIDGE BLVD SW

Food Establishment Class C

Date: 08/11/2025 - #: RT-FOODEST-068138-2025 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Interior of small reach-in cooler next to the ice cream machine, serving trays, fry station. Condition: Food and soil buildup on serving trays. Grease and food buildup under the fry station. Food contact surface of the make station/food prep area.

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: Restroom.

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located Shelving throughout facility, Prep tables, exterior of equipment needs to be cleaned, exterior/interior & gaskets of all cold holding units, floors and walls throughout facility. The surface was made out of Stainless Steel, Tile, Plastic. The condition of the surface was Substantial buildup of food, soil, and grease debris.

Subway - 8000 ACADEMY BLVD NE - Unsatisfactory Re-Inspection required

Subway - 8000 ACADEMY BLVD NE

Food Establishment Class C

Date: 08/13/2025 - #: CAC-Food-070464-2025 - Inspection Result: Unsatisfactory Re-Inspection required

- Facility is being upgraded from a Closure status to an Unsatisfactory status. PIC has corrected or repaired a majority of observed violations noted during previous
- inspection. Facility will operate under an Unsatisfactory, CHPD inspector will reinspect facility while in operation to ensure food safety
- Violations Corrected:
 - 1. Time/Temperature Control for Safety Food, Cold Holding
 - 2. Sanitizers, Criteria-Chemicals
 - 3. Manual and Mechanical Warewashing Equipment, Chemical Sanitizer
 - 4. Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking
 - 5. Separation-Storage
 - 6. Water Pressure
 - 7. Water Capacity-Quantity and Availability

Subway - 8000 ACADEMY BLVD NE

Food Establishment Class C

Date: 08/11/2025 - #: PT0160390 - 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 did not correct violation.

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

Location: Wiping cloth container

Concentration: Unavailable

Temperature: N/A

Violation: Poisonous and Toxic/Chemical Substances

• Separation-Storage

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

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

Poisonous/Toxic Substance: Spray bottle (Degreaser)

Location: Prep table storage shelf next to cooking sheets

Violation: Date Marking and Disposition

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

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

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

Location: Prep table

Food Items: Pre-cooked chicken chunks

Expiration Dates: No dates

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. Facility had multiple priority violations 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.

• **Food Handler Cards**

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

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

Violation: Cold Holding

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

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

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

Location: Prep top cooler

Food Items: Pre-cooked chicken chunks

Temperature: 52°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.

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

Location: Three compartment sink

Concentration: Above 200 PPM

Violation: Personal Cleanliness

• **Prohibition-Jewelry**

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

Observed employee wearing unapproved jewelry while preparing food.

Food Preparation Activity: Preparing sandwiches

Inappropriate Jewelry Observed: Wrist watch

Violation: Hot & Cold Water Availability & Pressure

• **Water Pressure**

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

Observed facility with inadequate water pressure

Location: Back of house hand wash station

Manner: Extremely low water 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 wash station front of house, hand wash station back of house and three compartment sink

Manner: No hot water available

Sun East Ocean - 3601 CARLISLE BLVD NE

Food Establishment Class C

Date: 08/14/2025 - #: RT-FOODEST-068433-2025 - Inspection Result: Conditional Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Ice machine, knives, multiple cutting boards need to be resurfaces/replaced. Location: Kitchen area Condition: Soil and debris buildup.

Violation: Thawing

• Thawing Method

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

Observed frozen time/temperature control for safety food improperly thawing.

Food: Raw meat

Location: 3 compartment sink

Condition: Improper thawing

Method: Defrosting at ambient air

Violation: Pest Control

• Insect Control Devices, Design and Installation

- Improper design of the device and dead insect collection tray could allow dead insect parts and injured insects to escape, rendering the device itself a source of contamination. Instructed PIC to replace the insect control device with one that is properly designed to contain insects and their parts.

Observed an improper insect control device.

Location: North storage area

Type of Device: Snap trap

Condition: Improper trap used to limit contamination

• 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: North dry storage area

Pest Type: Rodent

Pest Condition: 10 rodent droppings found in non food production area and corrected on site

Violation: Use Limitations

• Wiping Cloths, Use Limitation

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

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

Violation: 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 water faucet at 3 compartment sink is not maintained in good repair or is not repaired by law. Observed water faucet at 3 compartment sink to be leaking.

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 Men's bathroom.

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

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

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

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

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: Maintenance

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

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

Observed items on the premises of the food establishment that is no longer used or is non-functional. Location: Storage area, walk-in freezer, kitchen, and outside refuse area Items list: Cardboard boxes and used containers Condition of the items: Boxes, broken down boxes, and used containers.

Violation: 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 and prep top cooler Food Item: Some food in walk-in cooler and prep table Condition: Not covered or wrapped.

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: 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: walk in cooler and wok station Manner: Light burn out under wok station and need brighter bulb for walk in cooler

Violation: Personal Cleanliness

• **Prohibition-Jewelry**

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

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

• **Effectiveness-Hair Restraints**

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

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

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. When changing tasks and donning new gloves.

Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

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

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

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: Scoops Location: In dry storage salt flour and spice bins Condition of the Location: Scoops stored in bins with handles directly touching food products.

Violation: Surface Not Clean

• **Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the build up of soil residues. The surface was located throughout the facility. To include the walk-in cooler and freezer, storage shelves and drawers. Also, kitchen equipment and wok station.

TACO CABANA - 3301 COORS BLVD NW

Food Establishment Class C

Date: 08/12/2025 - #: PT0125862 - 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 75°F with a contact time of 30 seconds. PIC corrected violation by remaking sanitizer bucket. Retested at 200 ppm.

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: wiping cloth container stored on bottom shelf of prep table near ice machine. Concentration: 100 ppm

Violation: Miscellaneous

• Miscellaneous Sources of Contamination

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

Method of contamination: Observed employee food items such as an opened can of energy drink and an opened container of ice cream or frozen sherbet with a spoon in it, stored in same cooler as food offered to consumers.

Food that was contaminated: single service packets of Butter and half n half

Location: undercounter cooler in drive thru area

Violation: Designated Areas

• Storage-Other Personal Care Items

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

Observed employee personal care items stored incorrectly. Location: Dry storage area directly on top of bags of rice and single service items.

Violation: Personal Cleanliness

• Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Food Preparation area Activity: preparing food items on flat top grill and hot drawers - slicing cooked grill chicken for a food order.

TAURIAN BA LLC - 2290 WYOMING BLVD

Food Establishment Class C

Date: 08/11/2025 - #: CAC-Food-069894-2025 - Inspection Result: Approved

- Facility was able to correct violations on site during inspection changing the status from Unsatisfactory Re-Inspection required to Approved. Red Unsatisfactory Sticker was not placed.
- These violations include:
 - Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch
 - Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition
 - Backflow Prevention, Air Gap
 - System Maintained in Good
 - Time/Temperature Control for Safety Food, Cold Holding

TAURIAN BA LLC - 2290 WYOMING BLVD

Food Establishment Class C

Date: 08/11/2025 - #: PT0101781 - Inspection Result: Unsatisfactory Re-Inspection required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Location: Ice machine station

Condition of the Location: Observed yellow and black slimy mold like substance near ice chute.

Violation corrected on site

Violation: Testing Devices

• Sanitizing Solutions, Testing Devices

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

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

Violation corrected on site.

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 cleaned utensils stored improperly. Utensils were not stored in a clean, dry location.

Utensil Type: Measuring spoon

Location: Prep area

Condition of the Location: Handle in direct contact with food

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

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

The surface was located in back of cooking equipment

The surface was made out of ceramic tile, metal gas line

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

Violation: Date Marking and Disposition

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

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

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

Location: Walk in cooler

Food Items: Shredded carrots

Expiration Dates: No dates

Violation corrected on site

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 for produce sink is not maintained in good repair or is not repaired by law. Observed faucet for produce sink found in disrepair by leaking.

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drain in storage room.

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

• Food Storage Containers Identified with Common Name of Food

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

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

Working Container of Food: Plastic container BBQ sauce

Location: Walk in cooler

Violation: Storage

• Storage of Soiled Linens

Soiled linens may directly or indirectly contaminate food. Proper storage will reduce the possibility of contamination of food, equipment, utensils, and single-service and single-use articles. Instructed PIC to discontinue storage of soiled linens. Reminded person in charge that soiled linens shall be kept in clean, nonabsorbent receptacles or clean, washable laundry bags and stored and transported to prevent contamination of food, clean equipment, clean utensils, and single-service and single-use articles.

Observed soiled linens improperly stored in facility . Soiled linens stored on prep top table.

Violation: Cold Holding

• Time/Temperature Control for Safety Food, Cold Holding

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

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

Location: Prep top cooler

Food Items: Shredded cheese

Temperature: 55°F

Violation corrected on site

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Location: Wiping cloth container bar area

Concentration: Zero ppm

Temperature: 80°F

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: Milk and whipped cream

Temperature: 55°F, 57°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: Bar area under counter cooler

Condition: Unit temperature measured at 57°F

TENAMPA RESTAURANT LLC - 101 98TH ST NW, 105**Food Establishment Class C****Date: 08/15/2025 - #: CAC-Food-071897-2025 - Inspection Result: Approved**

- Facility was able to demonstrate that they were able to correct violations through documentation changing the status from Conditional Approved to Approved.
- These violations include:
 - Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition
 - Calibration Logs

TENAMPA RESTAURANT LLC - 101 98TH ST NW, 105**Food Establishment Class C****Date: 08/13/2025 - #: RT-FOODEST-070528-2025 - Inspection Result: Conditional Approved**

- Facility was able to correct violations on site during inspection changing the status from Unsatisfactory Re-Inspection required to Conditional Approved. Red Unsatisfactory Sticker was not placed.
- These violations include:
 - Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition

TENAMPA RESTAURANT LLC - 101 98TH ST NW, 105**Food Establishment Class C****Date: 08/13/2025 - #: PT0161536 - Inspection Result: Unsatisfactory Re-Inspection required****Violation: Equipment, Food Contact Surfaces, and Utensils Clean****• Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch**

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Ice Maker, Mixer, Knives and various utensils in a plastic container. Location: Ice Maker in the dining area, prep table. Condition of the Location: ice maker has black and yellow buildup on the interior ceiling and interior walls, utensils & mixer has food and soil buildup.

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

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

Observed ready-to-eat time and temperature controlled for safety food commercially prepared opened in the facility with no date marking indicators. Location: Upright coolers, prep top cooler. Food Items: Various Raw Meats, Shredded Lettuce, Ranch exceeded the 7 day, should have been discarded 8/1/25, American cheese exceeded the 7 days, should have been discarded 7/31/25, bags of red & green chile not dated/marked, carne adovada not date marked.

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: Surface Condition

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

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

Observed nonfood contact surface that was absorbent. The surface was located near the three-compartment sink on top of the shelving. The surface was made out of particle board (non-cleanable).

Violation: Designated Areas

• **Storage-Other Personal Care Items**

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

Observed facility did not provide a designated area for employees to eat & drink. Personal drink was located in the upright cooler above the ready to eat food items.

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: shelf above the ware washing machine. Equipment Type: pots & pans. Manner: not air dried/wet stacked

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. Activity of the Food: stored, thawed, cold holding, hot holding.

• **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.

THE WHOLE ENCHILADA - 10701 CORRALES RD NW, 25 - Approved

THE WHOLE ENCHILADA - 10701 CORRALES RD NW, 25

Food Establishment Class C

Date: 08/11/2025 - #: CAC-Food-069855-2025 - Inspection Result: Approved

• Facility was able to demonstrate that they were able to correct violations through documentation changing the status from Conditional Approved to Approved.

• These violations include:

- Sanitizing Solutions, Testing Devices
- Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness

VEGAN VATO - 701 CENTRAL AVE NE, POD3

Food Establishment Class C

Date: 08/14/2025 - #: PT0160736 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed microwave oven cavities and door seals with deposits of soil residues. Location: Kitchen Area Condition of the Location: Debris build up inside the microwave.

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: container of frozen french fries

WENDYS - 4800 MENAUL BLVD NE**Food Establishment Class C****Date: 08/15/2025 - #: PT0155739 - Inspection Result: Approved****Violation: Poisonous and Toxic/Chemical Substances****• Separation-Storage**

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate single-service and single-use articles. Poisonous/
Toxic Substance: Restroom Cleaner, super contact cleaner, glass cleaner, floor cleaner Location: in back small room where electrical panel is located

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 three compartment sink found in disrepair by draining slowly.

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

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

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

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

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur, observed grease and condensation drip on to and contaminating equipment surface. Location: Kitchen Area Equipment: deep fryer and flat top stove

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

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

Observed build up and debris on the door to enter the facility.

Violation: Surface Not Clean

- **Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the build up of soil residues. The surface was located kitchen and drive thru area The surface was made out of metal and plastic The condition of the surface had debris build up on the exterior and top of soda machine and cooking equipment

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed back chemical storage area, dishwashing area and kitchen area in disrepair by having holes in walls ceiling and paint falling off of the ceiling.

Whole Foods Market - 2100 CARLISLE AVE NE - Approved

Whole Foods Market - 2100 CARLISLE AVE NE

Retail Food Establishment Class 5

Date: 08/11/2025 - #: PT0160394 - Inspection Result: Approved

Violation: Preventing Contamination From Hands

- **Gloves, Use Limitation**

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

Observed employee wearing single-use gloves to contact food and perform other tasks. Location: front deli service area Activity: employee cleaning deli slicer first the poultry and then beef slicers and then with out changing gloves or washing hands touching cheese for customer and touching inside bag where cheese was placed.

manager discarded cheese in front of inspector and made employee wash hands and change gloves

Violation: Hands Clean & Properly Washed

- **When to Wash**

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

Observed food employee not wash hands when required. Condition: employee cleaning deli slicers and then a customer came to the counter and order a already cheese employee without changing gloves got a single use bag to put cheese into put hands into single use bag to open and then with tongs grabbed cheese and put into bag.

inspector had employees manager discard cheese and had employee wash hands and put on new gloves

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: reach in display cooler Location: Deli Area Condition of the Location: food/debris build up inside reach in display cooler