



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

Summary Table
 Consumer Health Protection Inspections Performed
 Week: September 14, 2025 to September 20, 2025
 Report Amended on 9/22/2025 for clerical errors

GODS WAREHOUSE/KRISTY'S YUM YUMS - 8011 CENTRAL AVE NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0044303) - Operational Status - Closed				
09/10/2025	PT0154393	Routine Food Establishment Inspection	Closure, Re-Inspection Required	Pg. 6
10721 Ristorante LLC – 10721 MONTGOMERY BLVD NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - FODEST-2025-012228) – Operational Status – Open				
09/19/2025	CAC-Food-084878-2025	Corrective Action Compliance	Approved	Pg. 6
66 DINER – 1405 CENTRAL AVE NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0044111) – Operational Status – Open				
09/19/2025	PT0044111	Routine Food Establishment Inspection	Approved	Pg. 6
ALBUQ JOB CORPS CENTER – 1500 INDIAN SCHOOL RD NW				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0043432) – Operational Status – Open				
09/15/2025	RT-FODEST-079659-2025	Routine Food Establishment Inspection	Approved	Pg. 7
AMORE PIZZA – 3600 CUTLER AVE NE, 3				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0145569) – Operational Status – Open				
09/19/2025	PT0145569	Routine Food Establishment Inspection	Conditional Approved	Pg. 8
COCINA AZUL – 4243 MONTGOMERY BLVD NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0155787) – Operational Status – Open				
09/17/2025	PT0155787	Routine Food Establishment Inspection	Approved	Pg. 9
DONUT MART – 831 JUAN TABO BLVD NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0157306) – Operational Status – Open				
09/19/2025	CAC-Food-084810-2025	Corrective Action Compliance	Approved	Pg. 9
09/19/2025	PT0157306	Routine Food Establishment Inspection	Conditional Approved	Pg. 9
DUNKIN DONUTS – 5502 4TH ST NW				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0159413) – Operational Status – Open				
09/19/2025	CAC-Food-085032-2025	Corrective Action Compliance	Approved	Pg. 10
09/17/2025	PT0159413	Routine Food Establishment Inspection	Unsatisfactory, Re-Inspection required	Pg. 11
EDITH SHELL – 501 CANDELARIA RD NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Retail Food Establishment (Permit # - PT0161059) – Operational Status – Open				
09/17/2025	RT-RET-075567-2025	Routine Retail Food Inspection	Approved	Pg. 12
Food Establishment (Permit # - PT0161060) – Operational Status – Open				
09/17/2025	RT-FODEST-074591-2025	Routine Food Establishment Inspection	Approved	Pg. 12

EX NOVO BREWING CO – 701 CENTRAL AVE NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0161334) – Operational Status – Open				
09/17/2025	CAC-Food-083830-2025	Corrective Action Compliance	Approved	Pg. 13
09/17/2025	PT0161334	Routine Food Establishment Inspection	Unsatisfactory Re-Inspection required	Pg. 13

FUSION TACOS 6 GREEN JEANS – 3600 CUTLER AVE NE, B

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0160400) – Operational Status – Open				
09/18/2025	RT-FOODEST-074610-2025	Routine Food Establishment Inspection	Approved	Pg. 14

HIGH DESERT RELIEF KITCHEN – 4840 PAN AMERICAN FWY NE, F

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Cannabis Food Establishment (Permit # - PT0160398) – Operational Status – Open				
09/18/2025	RT-CANAPRO-019802-2025	Routine Cannabis Processor Inspection	Approved	Pg. 15

IHATOV – 3400 CENTRAL AVE SE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0155884) – Operational Status – Open				
09/16/2025	PT0155884	Routine Food Establishment Inspection	Approved	Pg. 16

Food Processor (Permit # - PT0160840) – Operational Status – Open

09/16/2025	PT0160840	Routine Food Processor Inspection	Approved	Pg. 16
------------	-----------	-----------------------------------	----------	--------

IHOP1552 – 1400 MERCANTILE AVE NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0160205) – Operational Status – Open				
09/19/2025	CAC-Food-084852-2025	Corrective Action Compliance	Approved	Pg. 17
09/19/2025	PT0160205	Routine Food Establishment Inspection	Closure Re-Inspection Required	Pg. 17

ISOTOPES PARK – OVATIONS – 1601 AVENIDA CESAR CHAVEZ SE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0050592) – Operational Status – Open				
09/18/2025	PT0050592	Routine Food Establishment Inspection	Approved	Pg. 23
Food Establishment (Permit # - PT0050594) – Operational Status – Open				
09/18/2025	PT0050594	Routine Food Establishment Inspection	Approved	Pg. 23
Food Establishment (Permit # - PT0050596) – Operational Status – Open				
09/18/2025	PT0050596	Routine Food Establishment Inspection	Approved	Pg. 22
Food Establishment (Permit # - PT0050599) – Operational Status – Open				
09/18/2025	PT0050599	Routine Food Establishment Inspection	Approved	Pg. 22
Food Establishment (Permit # - PT0050600) – Operational Status – Open				
09/18/2025	PT0050600	Routine Food Establishment Inspection	Conditional Approved	Pg. 21
Food Establishment (Permit # - PT0050601) – Operational Status – Open				
09/18/2025	PT0050601	Routine Food Establishment Inspection	Approved	Pg. 20
Food Establishment (Permit # - PT0126510) – Operational Status – Open				
09/18/2025	PT0126510	Routine Food Establishment Inspection	Approved	Pg. 20
Food Establishment (Permit # - PT0157467) – Operational Status – Open				
09/18/2025	PT0157467	Routine Food Establishment Inspection	Approved	Pg. 20
JUANIS KITCHEN HOME OF THE TAMALES – 5010 CUTLER AVE NE, STE D				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0156994) – Operational Status – Open				
09/17/2025	RT-FOODEST-080981-2025	Routine Food Establishment Inspection	Approved	Pg. 24
Keller's Farm Stores – Coors – 6100 COORS BLVD NW				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Retail Food Establishment (Permit # - PT0105742) – Operational Status – Open				
09/17/2025	CAC-Food-083837-2025	Corrective Action Compliance	Approved	Pg. 24
09/16/2025	PT0105742	Routine Retail Food Inspection	Conditional Approved	Pg. 24

LA MADELEINE – 2110 LOUISIANA BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0161537) – Operational Status – Open				
09/16/2025	CAC-Food-083206-2025	Corrective Action Compliance	Unsatisfactory Re-Inspection required	Pg. 25
09/16/2025	PT0161537	Routine Food Establishment Inspection	Closure Re-Inspection required	Pg. 25

LA PETITE ACADEMY INC. – 5212 HOMESTEAD RD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0043238) – Operational Status – Open				
09/16/2025	CAC-Food-083521-2025	Corrective Action Compliance	Approved	Pg. 27
09/16/2025	PT0043238	Routine Food Establishment Inspection	Closure Re-Inspection Required	Pg. 27

MAZAYA CAFÉ – 120 HARVARD DR SE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0150813) – Operational Status – Open				
09/17/2025	CAC-Food-083978-2025	Corrective Action Compliance	Approved	Pg. 28
09/17/2025	PT0150813	Routine Food Establishment Inspection	Conditional Approved	Pg. 28

MUY DELICIOSO DBA COCINA AZUL – 5916 HOLLY AVE NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0155785) – Operational Status – Open				
09/17/2025	PT0155785	Routine Food Establishment Inspection	Approved	Pg. 29

OWL CAFÉ – 800 EUBANK BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0161024) – Operational Status – Open				
09/17/2025	RT-FOODEST-083826-2025	Routine Food Establishment Inspection	Approved	Pg. 30
09/17/2025	PT0161024	Routine Food Establishment Inspection	Closure Re-Inspection Required	Pg. 30

PALO ALTO INC – 2201 EUBANK BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0087546) – Operational Status – Open				
09/16/2025	CAC-Food-083316-2025	Corrective Action Compliance	Approved	Pg. 32
09/16/2025	PT0087546	Routine Food Establishment Inspection	Conditional Approved	Pg. 32

PAPA MURPHYS PIZZA – 8400 MENAUL BLVD NE, G

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0160454) – Operational Status – Open				
09/15/2025	CAC-Food-082654-2025	Corrective Action Compliance	Approved	Pg. 33
09/15/2025	PT0160454	Routine Food Establishment Inspection	Conditional Approved	Pg. 33

PIZZA HUT – 4400 WYOMING BLVD NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0157489) – Operational Status – Open				
09/16/2025	PT0157489	Routine Food Establishment Inspection	Approved	Pg. 34

SAGGIOS – 107 CORNELL DR SE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0044833) – Operational Status – Open				
09/19/2025	PT0044833	Routine Food Establishment Inspection	Approved	Pg. 35

SLIM CHICKENS – 8240 MONTGOMERY BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0160302) – Operational Status – Open				
09/17/2025	PT0160302	Routine Food Establishment Inspection	Approved	Pg. 35

Sonic Drive in – 5000 SAN MATEO BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0044355) – Operational Status – Open				
09/16/2025	CAC-Food-083294-2025	Corrective Action Compliance	Approved	Pg. 35

SONIC DRIVE IN 8 - 3110 JUAN TABO BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0044610) - Operational Status – Open				
09/16/2025	CAC-Food-083074-2025	Corrective Action Compliance	Approved	Pg. 36
09/16/2025	PT0044610	Routine Food Establishment Inspection	Conditional Approved	Pg. 36

STRIPES BURRITO LLC - 2505 WYOMING BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0158742) - Operational Status – Open				
09/17/2025	PT0158742	Routine Food Establishment Inspection	Approved	Pg. 37

STUFYS DRIVE THRU - 1107 CANDELARIA RD NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0098383) - Operational Status – Open				
09/17/2025	RT-FOODEST-079133-2025	Routine Food Establishment Inspection	Approved	Pg. 37

SUBWAY 49977 - 2839 CARLISLE BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0147258) - Operational Status – Open				
09/19/2025	PT0147258	Routine Food Establishment Inspection	Approved	Pg. 38

SUSHI GEN - 5210 SAN MATEO BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0109803) - Operational Status – Open				
09/18/2025	RT-FOODEST-081703-2025	Routine Food Establishment Inspection	Approved	Pg. 38
09/15/2025	CAC-Food-082293-2025	Corrective Action Compliance	Unsatisfactory Re-Inspection required	Pg. 39

TERIYAKI CHICKEN BOWL #8 - 5117 4TH ST NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0044455) - Operational Status – Open				
09/17/2025	CAC-Food-083599-2025	Corrective Action Compliance	Approved	Pg. 39

The Great Greek - 5600 Coors BLVD NW, B5 B6

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0161712) - Operational Status – Open				
09/19/2025	PT0161712	Routine Food Establishment Inspection	Approved	Pg. 40

TIKKA SPICE Stackers Burger Mobile unit - 4321 ELLISON NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Mobile Food - EHD (Permit # - PT0156469) - Operational Status – Open				
09/17/2025	RT-MBFOOD-080447-2025	Routine Mobile Food Inspection	Approved	Pg. 40

TRUCKIN DELICIOUS - 5701 GIBSON BLVD SE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Mobile Food - EHD (Permit # - PT0160770) - Operational Status – Open				
09/15/2025	PT0160770	Routine Mobile Food Inspection	Approved	Pg. 41

Walgreens 01279 - 2950 CENTRAL AVE SE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Retail Food Establishment (Permit # - PT0043096) - Operational Status – Open				
09/16/2025	PT0043096	Routine Retail Food Inspection	Approved	Pg. 41

WHATABURGER 245 - 2808 CARLISLE BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0105766) - Operational Status – Open				
09/17/2025	RT-FOODEST-074525-2025	Routine Food Establishment Inspection	Approved	Pg. 41

Word of Mouth LLC - 1725 Broadway BLVD SE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Mobile Food - EHD (Permit # - PT0161743) - Operational Status – Open				
09/19/2025	PT0161743	Routine Mobile Food Inspection	Approved	Pg. 42

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.

GODS WAREHOUSE/KRISTY'S YUM YUMS - 8011 CENTRAL AVE NE - Closure Re-Inspection Required

GODS WAREHOUSE/KRISTY'S YUM YUMS - 8011 CENTRAL AVE NE
Commissary Type 2
Date: 09/10/2025 - #: PT0154393 - Inspection Result: Closure Re-Inspection Required

Violation: Pest Control

Controlling Pests, Inspection/Harborage

- Insects and other pests are capable of transmitting disease to humans by contaminating food and food-contact surfaces. Effective measures must be taken to eliminate their presence in food establishments. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by routinely inspecting incoming shipments of food and supplies, routinely inspecting the premises for evidence of pests, and eliminating harborage conditions. Instructed PIC to provide EHD with their standard operating procedures and pest control plan.
Observed the facility has inadequate procedures to effectively control pests.
Current Policy: Facility does not have currently any procedures to control pest in facility.

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

- Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. Instructed PIC that traps must be checked regularly and pests removed when possible or traps replaced when removal is not feasible for the trap type. Instructed PIC that the overfull traps observed must be replaced or emptied and reset.
Observed pests allowed to accumulate in traps/facility.
Location: Kitchen, food service line, food storage room, and throughout facility Pest Type: Cockroaches and flies
Pest Condition: Observed live cockroaches and live flies. Also observed dead cockroaches and flies
Number of Pests Present: Facility was extremely infested. Observed too many pests to count throughout facility.

Restricted Use Pesticides, Criteria

- Restricted use pesticides must meet the requirements of 40 CFR 152 Subpart I: Classification of Pesticides.
Observed unapproved pest control chemical in the facility. Location: Dry storage room

10721 Ristorante LLC - 10721 MONTGOMERY BLVD NE - Approved

10721 Ristorante LLC - 10721 MONTGOMERY BLVD NE
Food Establishment Class C
Date: 09/19/2025 - #: CAC-Food-084878-2025 - Inspection Result: Approved

Facility has been upgraded from Conditional Approved Status to Approved due to PIC correcting one Priority Violation on site. The following violation was corrected during inspection:

- Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness. Observed PIC was able to obtain a new container of chemical solution from vendor and replace the empty container for the mechanical warewashing machine during inspection. Observed chlorine sanitizer for mechanical warewashing machine tested at 50 ppm after replacement.

66 DINER - 1405 CENTRAL AVE NE - Approved

66 DINER - 1405 CENTRAL AVE NE
Food Establishment Class C
Date: 09/19/2025 - #: PT0044111 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Walk in cooler Location: kitchen Condition of the Location: walk in coolers vent covers had 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) °F or below, B. submerged under running water at seventy (70) °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) °F, or if raw does not exceed forty-one (41) °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.

Observed frozen time/temperature control for safety food improperly thawing. Food: chopped green chile Condition: Frozen Method: sitting in container with water in container

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: cook line Equipment: stove top, salamander and grill.

Violation: Designated Areas

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

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

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

• Designation-Dressing Areas and Lockers

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

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

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: cook line Manner: trash can blocking handwashing sink

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 buildup and debris and to clean and sanitize.

Observed buildup and debris on the floors walls and ceiling and light covers throughout the facility and debris buildup on pipes and walls in the cookline area.

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located cook line The surface was made out of Metal The condition of the surface had debris buildup on the exterior of the salamander

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed back prep area in disrepair by holes in wall by ice machine and missing tile near stove in back prep area

Violation: Records

• Temperature Logs

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Green chile sauce and green chile chicken sauce Activity of the Food: cooled

ALBUQ JOB CORPS CENTER - 1500 INDIAN SCHOOL RD NW - Approved

ALBUQ JOB CORPS CENTER - 1500 INDIAN SCHOOL RD NW

Food Establishment Class C

Date: 09/15/2025 - #: RT-FOODEST-079659-2025 - Inspection Result: Approved

Violation: Plumbing

• Backflow Prevention, Air Gap

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

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

Violation: Ventilation and Hood Systems

• Ventilation Hood Systems, Drip Prevention and Adequacy

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

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

Violation: 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.

Violation: Hot & Cold-Water Availability & Pressure

• Water Capacity-Quantity and Availability

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

Observed facility with insufficient hot water. Location: kitchens three compartment sinks Manner: not reaching 110 °F. Instructed PIC to not wash any dishes inside three compartment sinks in the kitchen areas to use three compartment sink in back storage area or dishwasher

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

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

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed ceiling falling from roof and in walk in freezer area, dishwashing area and missing tile in kitchen areas and holes in walls and ceiling in kitchen and storage areas

AMORE PIZZA - 3600 CUTLER AVE NE, 3 - Conditional Approved

AMORE PIZZA - 3600 CUTLER AVE NE, 3

Food Establishment Class C

Date: 09/19/2025 - #: PT0145569 - Inspection Result: Conditional 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 below handwashing sink in kitchen area repair and send pictures of repair to .

Violation: Training Records

• Certified Food Protection Manager

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

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

• Food Handler Cards

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

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

Violation: Testing Devices

• Sanitizing Solutions, Testing Devices

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

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

Violation: Designated Areas

• Designation-Dressing Areas and Lockers

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

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

Violation: Hot & Cold-Water Availability & Pressure

• Water System-Distribution, Delivery, and Retention

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

Observed facility with insufficient hot water. Location: Three Compartment Sink Manner: water not reaching 110 °F. Instructed PIC to acquire hot water that temps at a consistent basis reaching and holding at 110 °F by 09/26/25 or further enforcement will take place.

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 buildup and debris and to clean and sanitize.

Observed buildup and debris on the floors behind equipment and cash register instructed PIC to clean and send pictures of cleaning to come into compliance.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed kitchen area in disrepair by hole in ceiling and trim coming off wall in kitchen area.

COCINA AZUL - 4243 MONTGOMERY BLVD NE - Approved

COCINA AZUL - 4243 MONTGOMERY BLVD NE

Food Establishment Class B

Date: 09/17/2025 - #: PT0155787 - Inspection Result: Approved

DONUT MART - 831 JUAN TABO BLVD NE - Conditional Approved

DONUT MART - 831 JUAN TABO BLVD NE

Food Establishment Class C

Date: 09/19/2025 - #: CAC-Food-084810-2025 - Inspection Result: Approved

Facility has been upgraded from Conditional Approved to Approved due to PIC correcting two Priority violations during inspection. Observed the following violations were corrected on site:

- Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition. Observed PIC added date marking to all food containers prepared this morning.

- Approved System and Cleanable Fixtures, Designed/Installed by Law. Observed PIC replace and install entire hand washing sink during inspection. Observed hand washing sink is fully operational.

DONUT MART - 831 JUAN TABO BLVD NE

Food Establishment Class C

Date: 09/19/2025 - #: PT0157306 - Inspection Result: Conditional Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice Machine. Location: Front area. Condition of the Location:

Observed dark colored debris on the interior surfaces of the ice machine at the time of inspection.

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. Instructed PIC to discard 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 in food prep area. Food Items: shredded cheese. Expiration Dates: no date marking indicators.

Violation: Plumbing

• Approved System and Cleanable Fixtures, Designed/Installed by Law

- Improper repair or maintenance of any portion of the plumbing system may result in potential health hazards such as cross connections, backflow, or leakage. These conditions may result in the contamination of food, equipment, utensils, linens, or single-service or single-use articles. Improper repair or maintenance may result in the creation of obnoxious odors or nuisances, and may also adversely affect the operation of warewashing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions. Instructed PIC to immediately have hand washing sink repaired. PIC must provide updates of repairs to CHPD inspector for verification.

Observed PIC was able to install new sink at the time of inspection. Violation corrected on site.

Observed back area hand washing sink is not maintained in good repair or is not repaired by law. Observed back area hand washing sink found in disrepair by the handles for hot and cold water being broken and not allowing water to dispense from faucet. Observed hot and cold water must be turned off at the angled fixture shutoff valves to prevent water from constantly running.

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 buildup and debris and to clean and sanitize Floors.

Observed the following:

1. the floor is sticky when walked on in front counter and dining room areas.
2. food debris and buildup on the floor underneath prep tables and equipment in the donut preparation areas.

Violation: Physical Facilities, Construction and Repair

• Floors, Walls and Ceilings-Cleanability

- Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, maintained and/or installed from materials so that they are SMOOTH and EASILY CLEANABLE. Instructed person in charge to repair/seal hole with material that is smooth and easily cleanable.

Observed wall section is not smooth and easily cleanable. Location: wall behind food preparation entrance door. Condition: observed a hole on the wall at the time of inspection.

DUNKIN DONUTS - 5502 4TH ST NW - Approved

DUNKIN DONUTS - 5502 4TH ST NW

Food Establishment Class C

Date: 09/19/2025 - #: CAC-Food-085032-2025 - Inspection Result: Approved

Facility has been upgraded to Approved status following submission of photographic evidence and passing re-inspection by the Environmental Health Department. The following violations:

- Time/Temperature Control for Safety Food, Cold Holding
- Cold Holding Capacities-Equipment
- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch
- Backflow Prevention, Air Gap
- In-Use Utensils, Between-Use Storage
- Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing
- Covering Receptacles
- Cleaning, Frequency and Restrictions
- System Maintained in Good Repair, Repaired According to Law
- Temperature Logs

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice cream scoops, bulk food storage contains, Ice machine
Location: Kitchen and rear area
Condition of the Location: Soiled with debris accumulation

Violation: Receptacle Condition

• Covering Receptacles

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

Observed waste bins outside the food establishment without tight fitting lids or doors. Location: Outdoor dumpster

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 piping for plumbing system is not maintained in good repair or is not repaired by law. Observed piping and plumbing system found in disrepair by having multiple leaks along the coffee bar, utility mop sink faucet, handwashing sink that need to be repaired.

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap at ice cream case floor drain and under espresso machine floor drain.

Violation: Training Records

• Food Handler Cards

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

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

Violation: Maintenance

• Maintaining Premises, Unnecessary Items and Litter

- A storage area and enclosure for waste shall be maintained clean. Instructed PIC to clean the area.

Observed the waste storage area to be unclean.

Location: Rear dumpster enclosure

Condition of the storage area: Had heavy amount of trash and debris buildup inside dumpster enclosure.

Violation: Cold Holding

• Time/Temperature Control for Safety Food, Cold Holding

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

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

Location: Reach in coolers (across ice cream case)

Food Items: Milk (63°F), oat milk (65°F)

• Cold Holding Capacities-Equipment

- Instructed PIC to make corrections to ensure that all frozen food is maintained in a frozen state.

Observed stored frozen food items not maintained frozen.

Location: Walk in freezer

Food Items: Ice cream

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

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

Violation: Storage

• In-Use Utensils, Between-Use Storage

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

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container.

Utensil Type: Single use cup (needs to be a scoop or utensil with handle)

Location: Bulk food storage bins

Condition of the Location: Submerged inside food items

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

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

Observed single-service coffee filters and cups stored outside of the original packaging and not stored in a manner to prevent contamination.

Violation: Records

• Temperature Logs

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

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

Activity of the Food: Stored, thawed, cooled

EDITH SHELL - 501 CANDELARIA RD NE - Approved

EDITH SHELL - 501 CANDELARIA RD NE

Retail Food Establishment Class 3

Date: 09/17/2025 - #: RT-RET-075567-2025 - Inspection Result: Approved

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located under handwashing sink in retail area and in walk in cooler The surface was made out of wood/plastic The condition of the surface had excessive amount of debris buildup in the cabinet and on the exterior of water heater and debris buildup on the walk-in coolers vent covers

clean and send picture to come into compliance

Violation: Disposition of Returned, Previously Served Or Reconditioned

• Segregation and Location-Distressed Merchandise

- 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: Retail Area Condition: Fritos hot bean dip two cans and regular Frito's bean dip 1 can dented at seams

EDITH SHELL - 501 CANDELARIA RD NE

Food Establishment Class C

Date: 09/17/2025 - #: RT-FOODEST-074591-2025 - 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. 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: Potatoes, chopped green Chile, Sausage Bits, Bacon Bits, Hot Dogs and Blueberries Expiration Dates: No dates were observed

Violation: Training Records

• Certified Food Protection Manager

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

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

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed back prep area in disrepair by missing ceiling tiles and holes in ceiling tiles.

EX NOVO BREWING CO - 701 CENTRAL AVE NW - Approved

EX NOVO BREWING CO - 701 CENTRAL AVE NW

Food Establishment Class C

Date: 09/17/2025 - #: CAC-Food-083830-2025 - Inspection Result: Approved

Reinspection of facility resulted in an Approved status from an Unsatisfactory status. PIC has corrected and or repaired majority of violations noted in previous inspection that resulted in an Unsatisfactory. CHPD inspector has no more cause for concern. New Approved sticker was placed on facility. Violations corrected raised the score. Listed are the corrective actions: Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition was corrected on site by the PIC discarding food items that exceeded the 7-day limit and that were not date marked. Separation and Storage of Poisonous/Toxic Substance: Flour being stored next to sanitizer was corrected by PIC removing food items from the shelf with the sanitizer. Backflow Prevention, Air Gap was corrected on site by PIC raising the PVC pipe above the floor drain.

EX NOVO BREWING CO - 701 CENTRAL AVE NW

Food Establishment Class C

Date: 09/17/2025 - #: PT0161334 - Inspection Result: Unsatisfactory Re-Inspection required

Violation: Poisonous and Toxic/Chemical Substances

• Separation-Storage

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food. Poisonous/Toxic Substance: Flour being stored next to sanitizer.

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food held within the establishment exceeding the seven (7) day limit. Location: Prep top cooler, undercounter cooler. Food Items: Buffalo Sauce (exp: 9/02/25), Brown sauce (exp: 9/05/25), Mayo (exp: 9/08/25), Crema (exp: 9/03/25).

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: Prep top cooler, undercounter cooler. Food Items: Unknown sauce with no date marking, BBQ Sauce no date marking, cooked meat with no date marking.

Violation: Plumbing

• Backflow Prevention, Air Gap

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

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

Violation: Training Records

• Food Handler Cards

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

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

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

• Food Storage Containers Identified with Common Name of Food

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

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: Sugar, flour, various spices. Location: Kitchen

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 employees drink stored next to food products on a metal shelf.

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. Employee should have washed hands when changing tasks and donning new gloves.

Violation: Consumer Advisories

• Allergen Warning, Unpackaged Food

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

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

• Consumer Advisory Consumption of Animal Foods

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

Observed inadequate consumer advisory warning for the consumption of raw, undercooked and not otherwise treated animal products. No/inadequate consumer advisory was provided.

Violation: Storage

• In-Use Utensils, Between-Use Storage

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

Educated and informed PIC on how to properly store utensils.

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container.

• 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 utensils were not air dried and were wet stacked. Location: Back Kitchen on the bottom shelf of the prep table. Stainless steel pots and pans were not air dried/wet stacked.

FUSION TACOS 6 GREEN JEANS - 3600 CUTLER AVE NE, B - Approved

FUSION TACOS 6 GREEN JEANS - 3600 CUTLER AVE NE, B

Food Establishment Class C

Date: 09/18/2025 - #: RT-FODEST-074610-2025 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: ice cooler Location: kitchen Condition of the Location: debris buildup on the ice cooler and inside the lid of the ice cooler.

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 faucet is not maintained in good repair or is not repaired by law. Observed found in disrepair by Having a leaking faucet.

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap at the handwashing sink.

Violation: Storage

• Food Storage-Preventing Contamination from the Premises

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

Observed food stored improperly where it was exposed to contamination from splash, dust, or other contamination. Food Item: Jalapenos Condition: apron stored on top of an uncovered container of jalapenos.

Violation: Designated Areas

• Storage-Other Personal Care Items

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

Observed facility did not provide lockers or other suitable facilities for storage of employees clothing or other personal belongings. Cell phone stored on shelving where canned goods are stored

Violation: Operation and Maintenance

• Hand Drying Provision

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

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

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: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located kitchen and front ordering area The surface was made out of plastic and metal the condition of the surface was debris buildup on the lines television lines, mounting brackets and on the Ansel, system piping and piping behind cooking equipment

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed kitchen area in disrepair by cover falling off and a hole in the wall is exposed

HIGH DESERT RELIEF KITCHEN - 4840 PAN AMERICAN FWY NE, F - Approved

HIGH DESERT RELIEF KITCHEN - 4840 PAN AMERICAN FWY NE, F

Food Processing Establishment Cannabis Class C

Date: 09/18/2025 - #: RT-CANAPRO-019802-2025 - Inspection Result: Approved

IHATOV - 3400 CENTRAL AVE SE

Food Processor Class C

Date: 09/16/2025 - #: PT0160840 - 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.

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

Observed nonfood contact surface that was absorbent. The surface was located in back of facility in between employee beverage station and cold holding unit. The surface was made out of synthetic wood. The condition of the surface was not sealed and absorbing oils.

Observed nonfood contact surface that was not smooth. The surface was located in back of facility in between employee beverage station and cold holding unit. The surface was made out of synthetic wood. The condition of the surface was not smooth and easily cleanable.

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

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

Observed an insect control device installed in a way that does not prevent insects or insect fragments from contaminating food or clean equipment, utensils, linens, or single-service and single-use articles. Location: On top of bakers table Type of Device: Electrocutation Contamination: On top of food contact surface and stored next to food items.

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

- Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove buildup and debris under prep tables, under and inside cold holding units, and shelving in bakers' area and back of facility and to clean and sanitize all areas.

Observed buildup and debris under prep tables, inside and under cold holding units, and shelving in bakers' area and back of facility.

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 standing cold holding unit Food Items: Grilled onions, egg and vegetable mix for baking Expiration Dates: None available PIC stated items were made yesterday.

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) °F or below, B. submerged under running water at seventy (70) °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) °F, or if raw does not exceed forty-one (41) °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 by placing frozen green chile inside standing refrigerator.

Observed frozen time/temperature control for safety food improperly thawing. Food: Green chile Location: Under prep table Condition: Frozen Method: Thawing in stainless steel mixing bowl with standing water at room temperature.

IHATOV - 3400 CENTRAL AVE SE

Food Establishment Class C

Date: 09/16/2025 - #: PT0155884 - Inspection Result: Approved

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

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

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

Violation: Ventilation and Hood Systems

• Heating, Ventilation, Air Conditioning System Vents

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

Observed heating and air conditioning system vents not properly designed and located to be easily cleanable. Location: Inside display and oven area Manner: Large circular ducts with substantial debris buildup on top.

Violation: Installation

• Handwashing Sinks-Numbers and Capacities

- Hands are a common vehicle for the transmission of pathogens to foods in an establishment. Hands can become soiled with a variety of contaminants during routine operations. The transfer of contaminants can be limited by providing food employees with handwashing sinks that are properly equipped and conveniently located. Hand washing sinks must be installed as required by law, and handwashing sinks shall be located to allow convenient use by employees in food preparation, food dispensing, and ware washing areas, and in or immediately adjacent to, toilet rooms. Instructed PIC to install handwashing sink in barista area.

Observed facility with an inadequate number of handwashing sinks necessary for the convenient use by employees. Location: Inside barista area Condition: Employees are unable to wash hands between tasks from cashiering, preparing beverages and bagging food items.

Violation: Cold Holding

• Time/Temperature Control for Safety Food, Cold Holding

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

Observed food items in cold holding unit measuring above 41°F. Location: In back of facility where sandwiches are prepared Food Items and temperature: Cream cheese 56 °F, sliced cooked salmon 57 °F, sliced apples 55 °F and egg salad 55 °F. Cold holding unit thermometer stored inside unit stating ambient air temperature of 55 °F. Cold holding unit was not working properly, unable to cold hold at 41 °F. Instructed PIC to repair or replace cold holding unit.

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 buildup under barista bar, cold holding unit ice machine and shelving and to clean and sanitize all areas.

Observed buildup and debris under barista bar, cold holding unit ice machine and shelving.

IHOP1552 - 1400 MERCANTILE AVE NE - Approved

IHOP1552 - 1400 MERCANTILE AVE NE

Food Establishment Class C

Date: 09/19/2025 - #: CAC-Food-084852-2025 - Inspection Result: Approved

Corrected violations on site resulted in an Approved status from a Closure status. PIC has corrected and or repaired majority of violations noted in previous inspection that resulted in a Closure. CHPD inspector has no more cause for concern. New Approved sticker was placed on facility. Language translator was not used. PIC/owner was on site to correct violations.

Corrections: Violations corrected raised the facility's score from a 55 to an 88.

Sanitizers, Criteria-Chemicals: PIC remade sanitizer solution.

Equipment, Food-Contact Surfaces and Utensils – Clean/sanitized: PIC cleaned and sanitized the dicer, ice maker, and mixer.

Date marking and Disposition: PIC discarded out of date items.

Common Name-Working Containers: PIC labeled the plastic spray bottle with common name (glass cleaner).

Hand Drying Provision: PIC provided paper towels in the men's restroom.

Hot Holding & Reheating: PIC reheated gravy and green chile to proper temperature.

Handwashing Aids and Devices, Use Restrictions: PIC removed wiping cloth container from handwashing sink. Sink basin is empty and clean.

IHOP1552 - 1400 MERCANTILE AVE NE

Food Establishment Class C

Date: 09/19/2025 - #: PT0160205 - Inspection Result: Closure Re-Inspection Required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Food dicer, mixer, ice maker. Location: kitchen. Condition of the Location: dried food debris and buildup on the dicer and mixer. Black, brown and yellow buildup inside the ice maker.

Violation: Poisonous and Toxic/Chemical Substances

• Common Name-Working Containers

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

Observed working containers used for storing poisonous or toxic materials taken from bulk supplies not properly labeled or identified. Container Type: plastic spray bottle. Alleged Material: glass cleaner.

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 to remove dead pest and clean and sanitize area.

Observed pests allowed to accumulate in facility.

Location: Back dry storage and mop storage area.

Pest Type: cockroach

Pest Condition: dead

Number of Pests Present: approximately 6 dead

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: Gravy, Green chile sauce

Food Temperature: gravy 117F, Green Chile Sauce 128

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food held within the establishment exceeding the seven (7) day limit. Location: Cookline upright coolers and undercounter coolers. Food Items: Pancake batter exp: 9/17/25, Chocolate milk use by 9/15/25, Liquid pasteurized eggs exp: 9/16/25, French toast batter 9/17/25, pumpkin pancake batter exp: 9/18/25, gluten pancake batter 9/17/25, Cheddar cheese shredded exp: 9/18/25, I hop sauce use by: 7/25/25, Mayo in plastic squeeze bottle use by 7/27/25.

Violation: Receptacle Condition

• Covering Receptacles

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

Observed waste bins outside the food establishment in the parking lot with the receptacle lid open and litter on the ground nearby.

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 Prep sink near the cookline, server station under the soda machine.

Violation: Designated Areas

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

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

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

• Designation-Dressing Areas and Lockers

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

Observed facility did not provide lockers or other suitable facilities for storage of employees clothing or other personal belongings. Employee's personal cellphone on the prep table.

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: customer restroom

• Handwashing Aids and Devices, Use Restrictions

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

Observed handwashing sink used for purposes other than handwashing. Location: back kitchen, adjacent to the ware washing machine. Manner: handwashing sink was being utilized to dump sanitizer wiping cloth containers.

Violation: Warewashing Temperature and Concentration

• Sanitizers, Criteria-Chemicals

- Chemical sanitizers may be toxic if not used in accordance with requirements listed in the Code of Federal Regulations (CFR). Large concentrations of sanitizer in excess of the CFR requirements can be harmful because residues of the materials remain. Instructed PIC that sanitizer concentration levels must be within manufacturers guidelines and the CFR. PIC corrected violation by remaking sanitizer solution to 704.

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Sink and Surface. Location: Wiping Cloth container. Concentration: 3010.

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: cookline/prepping food. Inappropriate Jewelry Observed: bracelets.

• Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: cookline. Activity: cooking food with no beard net.

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 before donning new gloves.

Violation: Consumer Advisories

• Allergen Warning, Unpackaged Food

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

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

Violation: Storage

• In-Use Utensils, Between-Use Storage

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

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container. Utensil Type: single serve portion cup with no handle. Location: front beverage station. Condition of the Location: container with cup stored in direct contact with sugar.

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located above the cookline. Monitors have substantial grease buildup. Fan on the prep table have substantial dust buildup. Floors throughout facility are sticky in most areas.

ISOTOPES PARK - OVATIONS - 1601 AVENIDA CESAR CHAVEZ SE

Food Establishment Class C

Date: 09/18/2025 - #: PT0157467 - Inspection Result: Approved

Violation: Physical Facilities

• Outer Openings, Protected

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

Observed doors to the outside that are not tight fitting, light can be seen at the edges. front entry to stand 5 at the time of inspection.

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located front stand refrigerator case The surface was made out of stainless steel. The condition of the surface had debris and soil buildup.

ISOTOPES PARK - OVATIONS - 1601 AVENIDA CESAR CHAVEZ SE

Food Establishment Class C

Date: 09/18/2025 - #: PT0126510 - 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 buildup and debris on Freezer Floors. and to clean and sanitize Freezer floors.

Observed buildup and debris on the Freezer floors with debris and soil buildup.

ISOTOPES PARK - OVATIONS - 1601 AVENIDA CESAR CHAVEZ SE

Food Establishment Class B

Date: 09/18/2025 - #: PT0050601 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Location: Sanitizer bucket.
Concentration: Tested below 100 ppm.
Temperature: tested at 99 °F.

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

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

Observed utensil food-contact surface with the buildup of soil residues.
Utensil Type: Soda gun.
Location: Soda gun interior with soil and thick syrup buildup.

Violation: Operation and Maintenance

• Hand Drying Provision

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

Observed no approved method of hand drying at handwashing sink(s)
Location: Bar hand wash station no disposable paper towels at the time of inspection.

Violation: Physical Facilities, Construction and Repair

• Floors, Walls and Ceilings-Cleanability

- Floor covering materials shall be attached so that they are EASILY CLEANABLE. Instructed person in charge to replace or clean and sanitize Floors so that it is maintained or is easily cleanable.

Observed Bar flooring is not easily cleanable. The surface was made out of epoxy flooring.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine
Location: Backroom ice machine interior with black like soil residue.

Violation: Date Marking and Disposition

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

- Ready-to-eat, time/temperature control for safety food 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: Refrigerator and prep top coolers. Food Items: a container of ranch dressings with no used by date and unknown squeeze bottles in the prep top coolers with no used by dates.

Violation: Ventilation and Hood Systems

• Ventilation Hood Systems, Filters

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

Observed interior intake and exhaust air ducts with debris buildup.
Location: Front kitchen and pay area dust and grease buildup.

Violation: Operation and Maintenance

• Handwashing Signage

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

Observed handwashing sink(s) without a handwashing sign
Location: kitchen service and pay area.

• Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink was observed blocked or inaccessible.
Location: Back hand wash station. observed several items stored in the hand wash station.

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 corrected on site by employee remaking sanitizer tested at 200 ppm quat.

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Quat sanitizer. Location: Front kitchen and pay area quat sanitizer tested at 400 ppm at the time of inspection.

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

Observed buildup and debris on the Under the front counters, also under shelving back room and equipment behind the Ice Machine.

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located Back storage area interior of the refrigerator with debris and soil buildup. The surface was made out of Stainless-steel metal. also, front display cake case with soil and debris buildup.

ISOTOPES PARK - OVATIONS - 1601 AVENIDA CESAR CHAVEZ SE

Food Establishment Class C

Date: 09/18/2025 - #: PT0050599 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine Location: In back of facility Condition of the Location: Debris buildup

Violation: Operation and Maintenance

• Handwashing Cleanser, Availability

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

Observed no handwashing cleanser available at handwashing sink(s). Location: Hand washing sink in back of facility.

ISOTOPES PARK - OVATIONS - 1601 AVENIDA CESAR CHAVEZ SE

Food Establishment Class C

Date: 09/18/2025 - #: PT0050596 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice Machine Location: To the left of back door entrance Condition of the Location: Debris buildup

Violation: Use Limitations

• Wiping Cloths, Use Limitation

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

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

Violation: Date Marking and Disposition

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

- Ready-to-eat, time/temperature control for safety food 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: Walk in refrigerator Food Items: Sliced tomatoes, sliced carrots, mixed vegetables, Expiration Dates: None available

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: Unknown possibly garlic salt and brown sugar Location: On shelving above prep tables, and on dry storage shelving.

Violation: Surface Condition

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

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

Observed nonfood contact surface that was not smooth. The surface was located on edging between stainless steel and wall above automatic dish machine entrance metallic tape The surface was made out of metallic the condition of the surface was not sealed and damaged.

Violation: Physical Facilities

• Outer Openings, Protected

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

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

Violation: Designated Areas

• Designation-Dressing Areas and Lockers

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

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

Violation: Operation and Maintenance

• 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: Far left of main kitchen

Violation: Lighting

• Light Bulbs, Protective Shielding

- Observed inadequate amount of lighting. Location: Underneath hood vent Manner: light bulb burned out

Violation: Personal Cleanliness

• Eating, Drinking, or Using Tobacco Products

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

Observed a food employee with an improper drink.

Location: Prep tables

Type of Drink: Twist top water bottles

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 buildup underneath shelving next to small temp office, inside walk in freezers, and under dry storage and single use containers storage racks, inside dipping dots freezer and ice freezer and to clean and sanitize.

Observed buildup and debris underneath shelving next to small temp office, inside walk in freezers, and under dry storage and single use containers storage racks, inside dipping dots freezer and ice freezer.

ISOTOPES PARK - OVATIONS - 1601 AVENIDA CESAR CHAVEZ SE

Food Establishment Class C

Date: 09/18/2025 - #: PT0050594 - Inspection Result: Approved

ISOTOPES PARK - OVATIONS - 1601 AVENIDA CESAR CHAVEZ SE

Food Establishment Class C

Date: 09/18/2025 - #: PT0050592 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed utensil food-contact surface with the buildup of soil residues. Utensil Type: Ice machine Location: To the right of entrance Condition of the Location: Debris buildup

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 buildup inside walk in refrigerator floors and to clean and sanitize area.

Observed buildup inside walk in refrigerator floors.

JUANIS KITCHEN HOME OF THE TAMALES - 5010 CUTLER AVE NE, STE D
Food Establishment Class C
Date: 09/17/2025 - #: RT-FOODEST-080981-2025 - Inspection Result: Approved

Violation: Training Records

• Certified Food Protection Manager

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

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

Violation: Ventilation and Hood Systems

• Ventilation Hood Systems, Drip Prevention and Adequacy

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

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

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 buildup and debris and to clean and sanitize.

Observed buildup and debris on the wall's floors and ceiling in the kitchen area.

Violation: Physical Facilities, Construction and Repair

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

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

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

Keller's Farm Stores - Coors - 6100 COORS BLVD NW - Approved

Keller's Farm Stores - Coors - 6100 COORS BLVD NW
Retail Food Establishment Class 4
Date: 09/17/2025 - #: CAC-Food-083837-2025 - Inspection Result: Approved

Facility has been upgraded from Conditional to approved status by correcting one priority violation PIC sent photos of Food Contact surfaces cleaned and sanitized bringing his score from a 79 to and 85. Emailed PIC permission to remove yellow sticker.

Keller's Farm Stores - Coors - 6100 COORS BLVD NW
Retail Food Establishment Class 4
Date: 09/16/2025 - #: PT0105742 - Inspection Result: Conditional Approved

Violation: Plumbing

• Backflow Prevention, Air Gap

- 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 water refill station is not maintained in good repair or is not repaired by law. Observed Air gap is not leveled with top of the Floor drain at the time of inspection.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Meat cutting boards and meat hooks.

Location: meat cutting room, meat walk in cooler.

Condition of the Locations: Meat cutting boards with excessive dry protein buildup. meat hooks in walk in cooler also with excessive dry protein buildup.

Violation: Date Marking and Disposition

• Raw Meat Date Marking

- 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 not date marked.

Location: walk in cooler. Tubs of trimmed beef not date marked at the time of inspection.

LA MADELEINE - 2110 LOUISIANA BLVD NE

Food Establishment Class C

Date: 09/16/2025 - #: CAC-Food-083206-2025 - Inspection Result: Unsatisfactory Re-Inspection required

Facility is being upgraded from a Closure status to an Unsatisfactory status. PIC corrected three Priority violations and one Priority Foundation violation on site bringing score up. Facility will remain in an Unsatisfactory status until reinspected. PIC must call for reinspection and provided CHPD inspector with photo documentation of corrections and repairs.

Violations corrected:

1. Cold Holding
2. Medications and First Aid Kits
3. Plumbing: System Maintained in Good Repair, Repaired According to Law
4. Operation and Maintenance

LA MADELEINE - 2110 LOUISIANA BLVD NE

Food Establishment Class C

Date: 09/16/2025 - #: PT0161537 - Inspection Result: Closure Re-Inspection required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Location: Warewash machine
Concentration: Zero PPM

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

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

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

Location: Warewash station
Condition of the Location: White, orange brown, and black buildup

Violation: Medications and First Aid Kits

• Restriction and Storage-Medicines, Prevention of Contamination

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

Observed employee medication improperly stored or labeled.

Location: Hand wash station stored on paper towel dispenser
Label Condition: Intact
Medication Name: Advil
Violation corrected on site

Violation: Pest Control

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

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

Observed pests allowed to accumulate in facility.

Location: Coffee make station, warewash station and near hot water unit
Pest Type: Cockroaches
Pest Condition: One live cockroach near coffee make station and several dead cockroaches throughout facility
Number of Pests Present: 10+ throughout facility

Violation: Plumbing

• System Maintained in Good Repair, Repaired According to Law

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

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

Violation corrected on site

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drain located under beverage station.

Violation: Training Records

• Certified Food Protection Manager

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

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

• 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: 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: Graham cracker crumbs and coconut shavings

Location: Store cabinet in pastry prep room

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 on food prep table measuring above 41°F.

Location: Pastry make room prep table

Food Items: Mixed cut fruit (watermelon, pineapple, cantaloupe and grapes)

Temperature: 62°F

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 station pastry prep room

Manner: Storing food scoop

Violation corrected on site

Violation: Lighting

• Light Bulbs, Protective Shielding

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

Observed inadequate amount of lighting.

Location: Hood vent over oven

Manner: Light bulb burned out

Violation: Hands Clean & Properly Washed

• When to Wash

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

Observed food employee not wash hands when required.

Condition: Donning new gloved and switching tasks

Violation: Storage

• In-Use Utensils, Between-Use Storage

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

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

Utensil Type: Ice scoop

Location: Coffee make station

Condition of the Location: Ice scoop was stored directly on dirty drip tray of coffee dispenser unit

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues.

The surface was located in kitchen near cook line

The surface was made out of vinyl sheeting

The condition of the surface was food debris and buildup

LA PETITE ACADEMY INC. - 5212 HOMESTEAD RD NE - Approved

LA PETITE ACADEMY INC. - 5212 HOMESTEAD RD NE

Food Establishment Class C

Date: 09/16/2025 - #: CAC-Food-083521-2025 - Inspection Result: Approved

Inspection resulted in a Closure facility was not closed due to PIC correcting four Priority violations and one Priority Foundation on site bring score back into a green sticker Approved status.

Violations corrected:

1. Sanitizers, Criteria-Chemicals
2. Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch
3. Backflow Prevention, Air Gap
4. Knowledgeable Person In Charge
5. Testing Devices

LA PETITE ACADEMY INC. - 5212 HOMESTEAD RD NE

Food Establishment Class C

Date: 09/16/2025 - #: PT0043238 - Inspection Result: Closure Re-Inspection Required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Location: Warewash machine

Concentration: Zero PPM

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

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

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

Location: Mounted on kitchen counter

Condition of the Location: Food debris and metal shavings on cutting blade

Violation corrected on site

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: Food employee did not know how many parts per million chlorine sanitizer must test at.

Violation corrected on site by kitchen manager educating food employee on safe parts per million for chlorine sanitizer

Violation: Plumbing

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drain located under three compartment sink. Violation corrected on site

Violation: Testing Devices

• Sanitizing Solutions, Testing Devices

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

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

Violation: 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 diluting chlorine sanitizer to proper parts per million.

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

Location: Spray bottle stored above three compartment sink

Concentration: Above 200 PPM

MAZAYA CAFE - 120 HARVARD DR SE - Approved

MAZAYA CAFE - 120 HARVARD DR SE

Food Establishment Class C

Date: 09/17/2025 - #: CAC-Food-083978-2025 - Inspection Result: Approved

- Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness PIC corrected by priming dish machine retested at 100 parts per million

- Using Handwashing Sink-Operation and Maintenance

PIC corrected by removing items from sink basin and in front of hand washing sink.

MAZAYA CAFE - 120 HARVARD DR SE

Food Establishment Class C

Date: 09/17/2025 - #: PT0150813 - Inspection Result: Conditional Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Automatic dish machine Concentration: Zero parts per million Temperature: 110 °F

Violation: Use Limitations

• Wiping Cloths, Use Limitation

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

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

Violation: Plumbing

• System Maintained in Good Repair, Repaired According to Law

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

Observed plumbing inside walk in refrigerator is not maintained in good repair or is not repaired by law. Observed plumbing from condenser found in disrepair by substantial leak with metal tape around leak, plastic bag catching water attached to plumbing and two five-gallon white buckets used to catch water on the floor.

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: Reach in refrigerators and freezers Thermometer Location: None available

Violation: Operation and Maintenance

• Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink(s) was observed blocked or inaccessible. Location: Hand washing sink on main line and in back of facility next to automatic dish machine Manner: On main line frying pan stored in sink basin. Back of facility stainless steel rolling cart stored in front of hand washing sink preventing access to sink.

Violation: Hands Clean & Properly Washed

• When to Wash

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

Observed food employee not wash hands when required. Condition: Employees switching gloves and changing job duties without washing hands prior.

MUY DELICIOSO DBA COCINA AZUL - 5916 HOLLY AVE NE - Approved

MUY DELICIOSO DBA COCINA AZUL - 5916 HOLLY AVE NE

Food Establishment Class B

Date: 09/17/2025 - #: PT0155785 - 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 in facility and equipment.

Location: Warewash machine

Pest Type: Cockroaches

Pest Condition: Living and dead

Number of Pests Present: Three living and a substantial number of dead cockroaches.

Advised PIC that warewash machine unit is being condemned and facility must stop discontinue use of unit immediately. Instructed PIC to manually wash all dishes and utensils in three compartments. Also instructed PIC to have unit cleaned and sanitized. PIC was instructed to have emergency pest control conducted on unit and facility. Facility was not closed at the time of inspection due to pest being observed in an area that does not pose a risk to food safety and public health.

Warewash machine unit will remain condemned for a minimum of 48 hours after pest control applied. PIC must email invoice for emergency pest control and photo documentation of cleaning removal of dead cockroaches to email address provided on business card.

Violation: Plumbing

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drain located under warewash machine and beverage station.

Violation: Lighting

• Light Bulbs, Protective Shielding

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

Observed inadequate amount of lighting.

Location: Hood vent and walk in cooler

Manner: Light bulbs burned out

OWL CAFE - 800 EUBANK BLVD NE
Food Establishment Class C
Date: 09/17/2025 - #: RT-FOODEST-083826-2025 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice Machine Location: Kitchen area.

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: By receiving multiple priority and priority foundation violations.

Violation: Cold Holding

• Cold Holding Capacities-Equipment

- The ability of equipment to maintain time/temperature control for safety foods at Code-required temperatures is critical to food safety. Improper holding and cooking temperatures continue to be major contributing factors to foodborne illness. Therefore, it is very important to have adequate cold holding equipment with enough capacity to meet the demands of the operation. Instructed PIC to make repairs necessary to have adequate cold holding equipment or must acquire sufficient equipment to do so. Also instructed PIC to provide completed work orders when repairs have been made. Advised PIC not to use the equipment until repairs have been made.

Observed insufficient cold holding equipment to properly hold food cold. Location: Prep top cooler on cooking line Condition: Observed ambient air temp at 51* and unable to maintain cold holding temperatures for food items.

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 other means of shatter resistance. Location: Hood ventilation system. Manner: There was no shatterproof bulb, missing cover.

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: Kitchen area along the west wall Equipment Type: Stainless steel third pans Manner: Wet stacked.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed the serving station in disrepair by the wall, needing to be fixed around the water faucet and drain area.

OWL CAFE - 800 EUBANK BLVD NE
Food Establishment Class C
Date: 09/17/2025 - #: PT0161024 - Inspection Result: Closure Re-Inspection Required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice Machine Location: Kitchen area.

Violation: Pooled Eggs

• Pooled Eggs Prohibition

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

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

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 changed 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 an employee failing to change single-use gloves when switching between tasks. Location: Cook line Activity: Cooking and working with open food Food Contacted: Raw eggs.

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: By receiving multiple priority and priority foundation violations.

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: number 10 can of strawberry filling Location: back storage room Condition: Dented can.

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 wrapped. Location: Walk-in cooler and walk-in freezer. Food Item: Pickles, onions, shredded cheese, green bell peppers, and chopped sausage in the walk-in cooler, and in the walk-in freezer, a frozen breaded food item.

Violation: Cold Holding

• Cold Holding Capacities-Equipment

- The ability of equipment to maintain time/temperature control for safety foods at Code-required temperatures is critical to food safety. Improper holding and cooking temperatures continue to be major contributing factors to foodborne illness. Therefore, it is very important to have adequate cold holding equipment with enough capacity to meet the demands of the operation. Instructed PIC to make repairs necessary to have adequate cold holding equipment or must acquire sufficient equipment to do so. Also instructed PIC to provide completed work orders when repairs have been made. Advised PIC not to use the equipment until repairs have been made.

Observed insufficient cold holding equipment to properly hold food cold. Location: Prep top cooler on cooking line Condition: Observed ambient air temp at 51° and unable to maintain cold holding temperatures for food items.

Violation: Operation and Maintenance

• Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink(s) were observed blocked or inaccessible. Location: Kitchen area and cook line. Manner: Kitchen area storage shelving blocking handwashing sink. On the cook line trash can was blocking the 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 remaking the sanitizer solution in the wiping cloth bucket and testing with their test strips.

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

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 other means of shatter resistance. Location: Hood ventilation system. Manner: There was no shatterproof bulb, missing cover.

Violation: Hands Clean & Properly Washed

• When to Wash

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

Observed a food employee not washing their hands when required. Condition: It's important that a food employee washes their hands when changing tasks and donning new gloves.

Violation: Storage

• Equipment and Utensils, Air-Drying Required

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

Observed equipment was not air dried and was wet stacked. Location: Kitchen area along the west wall Equipment Type: Stainless steel third pans Manner: Wet stacked.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed the serving station in disrepair by the wall, needing to be fixed around the water faucet and drain area.

PALO ALTO INC - 2201 EUBANK BLVD NE - Conditional Approved

PALO ALTO INC - 2201 EUBANK BLVD NE

Food Establishment Class C

Date: 09/16/2025 - #: CAC-Food-083316-2025 - Inspection Result: Approved

Facility has been upgraded from Conditional Approved to Approved status by PIC correcting one priority and one priority foundation violations on site during inspection. The following violations were corrected on site:

- Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition. Observed PIC placed date marking indicators on coleslaw containers.
- Hand Drying Provision. Observed employee restocked hand washing sink with paper towels during inspection.

PALO ALTO INC - 2201 EUBANK BLVD NE

Food Establishment Class C

Date: 09/16/2025 - #: PT0087546 - Inspection Result: Conditional Approved

Violation: Use Limitations

• Wiping Cloths, Use Limitation

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

Observed wiping cloths used for sanitizing improperly used by not being stored in wiping cloth sanitizer container and by being stored on the food preparation line counter ledge at the time of inspection.

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. Instructed PIC to discard 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: food containers of coleslaw. Expiration Dates: no date marking

Violation: Plumbing

• Approved System and Cleanable Fixtures, Designed/Installed by Law

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

Observed three compartment sink is not maintained in good repair or is not repaired by law. Observed three compartment sinks found in disrepair by observing automatic washing basin is leaking water underneath.

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.

Observed obnoxious odors that can be smelt in dining room at the time of inspection. Observed obnoxious odors are stronger in the restrooms.

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: chicken seasoning and breading prep area hand washing sink.

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: assembling orders on food preparation line. Inappropriate Jewelry Observed: wrist watch.

• Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: food preparation area and drive thru area. Activity: assembling food orders and working in the drive thru area.

• Eating, Drinking, or Using Tobacco Products

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

Observed a food employee with an improper drink.
Location: food preparation line next to customer's food order being assembled.
Type of Drink: half a bottle of soda.

Violation: Sewage and Waste Water

• Conveying Sewage

- Liquid food wastes and rainwater can provide a source of bacterial contamination and support populations of pests. Proper storage and disposal of wastes and drainage of rainwater eliminate these conditions. Instructed PIC to ensure that condensate and other non-sewage liquids and rainwater drain from the point of discharge to the point of disposal.

Observed a substantial amount of water leaking onto the floor from the three-compartment sink at the time of inspection.

PAPA MURPHYS PIZZA - 8400 MENAUL BLVD NE, G - Conditional Approved

PAPA MURPHYS PIZZA - 8400 MENAUL BLVD NE, G

Food Establishment Class B

Date: 09/15/2025 - #: CAC-Food-082654-2025 - Inspection Result: Approved

Facility was upgraded from a Conditional Approved status to an Approved status by correcting one priority violation on site.

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

Violation was corrected by PIC remaking the sanitizer solution at the three-compartment sink and the wiping cloth container to test at 200 PPM.

PAPA MURPHYS PIZZA - 8400 MENAUL BLVD NE, G

Food Establishment Class B

Date: 09/15/2025 - #: PT0160454 - 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 solution for the wiping cloth container and the three-compartment sink to test at 200 PPM.

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Wiping cloth container in back kitchen (0 PPM), and the three-compartment sink (0 PPM).

Violation: Training Records

• Certified Food Protection Manager

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

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

• Food Handler Cards

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

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

Violation: Storage

• Food Storage-Preventing Contamination from the Premises

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

Observed food stored improperly where it was exposed to contamination from splash, dust, or other contamination. Location: walk-in cooler. Food Item: Sliced Mushrooms. Condition: sliced mushrooms being stored in the walk-in cooler with no protective cover.

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 should have washed hands after using the cash register then switching tasks to prepping a pizza to go, and before donning new gloves.

Violation: Consumer Advisories

• Allergen Warning, Unpackaged Food

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

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

PIZZA HUT - 4400 WYOMING BLVD NW - Approved

PIZZA HUT - 4400 WYOMING BLVD NW

Food Establishment Class C

Date: 09/16/2025 - #: PT0157489 - Inspection Result: Approved

Violation: Testing Devices

• Sanitizing Solutions, Testing Devices

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

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

Violation: Hands Clean & Properly Washed

• When to Wash

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

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

SAGGIOS - 107 CORNELL DR SE - Approved

SAGGIOS - 107 CORNELL DR SE

Food Establishment Class C

Date: 09/19/2025 - #: PT0044833 - Approved

Violation: Designated Areas

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

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

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

Violation: Operation and Maintenance

• Handwashing 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: Dish machine area

• 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: Dough room Manner: Dough machine stored in front of hand washing sink

SLIM CHICKENS - 8240 MONTGOMERY BLVD NE - Approved

SLIM CHICKENS - 8240 MONTGOMERY BLVD NE

Food Establishment Class C

Date: 09/17/2025 - #: PT0160302 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine
Location: Near warewash station
Condition of the Location: Black and orange slimy mold like substance

Violation: Hands Clean & Properly Washed

• When to Wash

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

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

Sonic Drive in - 5000 SAN MATEO BLVD NE - Approved

Sonic Drive in - 5000 SAN MATEO BLVD NE

Food Establishment Class C

Date: 09/16/2025 - #: CAC-Food-083294-2025 - Inspection Result: Approved

Heating, Ventilation, Air Conditioning System Vents- all H-VAC vents were cleaned and sanitized

Equipment, Food-Contact Surfaces and Utensils - Clean to Sight
and Touch- Food dicer, slicer and Ice machine were all cleaned and sanitized

Date Marking Altered or Concealed- All tcs food are labeled correctly and in date

Designated Areas-Employee Accommodations for eating/drinking/smoking- PIC has a designated area for employee drinks

SONIC DRIVE IN 8 - 3110 JUAN TABO BLVD NE - Approved

SONIC DRIVE IN 8 - 3110 JUAN TABO BLVD NE

Food Establishment Class C

Date: 09/16/2025 - #: CAC-Food-083074-2025 - Inspection Result: Approved

Facility was upgraded from Conditional Approved to Approved by correcting two Priority Violations on site. The following violations were corrected on site:

- Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness. Observed PIC set up sanitizer solution containers and sanitizer basin at the three-compartment sink during inspection.
- Packaged and Unpackaged Food - Separation, Packaging, and Segregation, Cross - Contamination. Observed PIC cover all uncovered food containers during inspection.

SONIC DRIVE IN 8 - 3110 JUAN TABO BLVD NE

Food Establishment Class C

Date: 09/16/2025 - #: PT0044610 - 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. Also instructed PIC to set up sanitizer solution containers and warewashing sink with quat sanitizer.

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization by not being set up for use at the time of inspection. Location: Three compartment sink and sanitizer solution container Concentration: 0 ppm.

Violation: Date Marking and Disposition

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

- Ready-to-eat, time/temperature control for safety food 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: prep top cooler. Food Items: pickles and breaded pickles Expiration Dates: no date marking observed.

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: counter tops next to soda machines and ice cream machines; reach in freezer next to fryer. Food Item: lemon wedges, lime wedges, maraschino cherries, crumbled Oreos, chopped nuts, chicken tenders, mozzarella sticks, onion rings.

Violation: Toilet Facilities

• **Toilet Tissue, Availability**

- Instructed to make toilet tissue available at each toilet for the hygienic use of the facilities.

Observed no toilet tissue available at every toilet at the time of inspection.

• **Toilet Rooms, Enclosed**

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

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

Violation: Physical Facilities

• **Outer Openings, Protected**

- 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 back door to the outside that is not tight fitting, light can be seen at the bottom edges.

Violation: Personal Cleanliness

• Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: front food preparation area. Activity: placing a jar of ready to eat cherries into containers.

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 buildup and debris and to clean and sanitize floor.

Observed buildup and debris on the floor area throughout the facility at the time of inspection.

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues at the time of inspection. Nonfood contact surface: previous soda machine drains in floor with cut pipes still protruding out of it on the floor next to floor drain. Condition: observed food debris and trash inside at the time of inspection.

STRIPES BURRITO LLC - 2505 WYOMING BLVD NE - Approved

STRIPES BURRITO LLC - 2505 WYOMING BLVD NE

Food Establishment Class C

Date: 09/17/2025 - #: PT0158742 - 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 buildup 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: Shelf located above food prep table
Condition of the Location: Extreme food debris and buildup

Violation: Hands Clean & Properly Washed

• When to Wash

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

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

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues.
The surface was located throughout facility
The surface was made out of stainless steel, vinyl sheeting, and metal gas lines
The condition of the surface was dirty with extreme grease and food debris

STUFYS DRIVE THRU - 1107 CANDELARIA RD NW - Approved

STUFYS DRIVE THRU - 1107 CANDELARIA RD NW

Food Establishment Class C

Date: 09/17/2025 - #: RT-FODEST-079133-2025 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Wiping cloth bucket by make line. Concentration: 25 PPM

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface is the refrigeration vent cover located in walk in cooler The surface was made out of plastic The condition of the surface was soiled with dust and debris accumulation

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed wall behind the 3-compartment sink to be in disrepair by having large gaps and openings that need to be sealed off.

SUBWAY 49977 - 2839 CARLISLE BLVD NE - Approved

SUBWAY 49977 - 2839 CARLISLE BLVD NE
Food Establishment Class C
Date: 09/19/2025 - #: PT0147258 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- 4-501.114, 4-703.11(C) The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for quaternary ammonium compound solution at a concentration range of allowed by the manufacturer must also be at a minimum temperature of 75F with a contact time of 30 seconds. PIC corrected violation by making a sanitation bucket that tested at 200ppm and at a temperature of 75 °F.

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: back food prep area Concentration: no sanitation bucket made at time of the inspection Temperature: no sanitation bucket made at time of inspection. PIC made sanitation bucket in front of inspector it tested at 200ppm at a temp of 75 °F

Violation: Plumbing

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap below the soda machine this is a repeat violation please repair and send pictures to .

Observed an inadequate air gap below service sink in back prep area please repair and send a picture of the repair to .

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: Food Prep Area Manner: two rolls of plastic bags being stored inside handwashing sink instructed PIC to not store anything inside hand washing sink hand washing sink is only for handwashing.

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 buildup and debris and to clean and sanitize.

Observed buildup and debris on the ceiling vent cover in prep area please clean and send picture of cleaning to come into compliance.

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located dining area The surface was made out of Metal The condition of the surface had debris buildup on cabinet below soda machine.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed back prep and dry good storage area in disrepair by missing drywall and holes in drywall in the walls and ceiling please repair and send a picture of the repair to come into compliance.

Observed the following areas of the facility in disrepair next to the three compartment sink missing floor tiles repair and send picture of repair to come into compliance.

SUSHI GEN - 5210 SAN MATEO BLVD NE - Approved

SUSHI GEN - 5210 SAN MATEO BLVD NE

Food Establishment Class D

Date: 09/18/2025 - #: RT-FOODEST-081703-2025 - Inspection Result: Approved

Violation: Hot Holding & Reheating

• Time/Temperature Control for Safety Food, Hot Holding

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

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

Food Item: fried shrimp

Food Temperature 104°F

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: Lighting

• Intensity-Lighting

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

Observed inadequate amount of lighting. Location: Under hood in kitchen Manner: light bulb burned out

Violation: 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 buildup and debris on floors, walls and ceilings and to clean and sanitize area

Observed buildup and debris on the on floors walls and ceilings throughout the kitchen area.

SUSHI GEN - 5210 SAN MATEO BLVD NE

Food Establishment Class D

Date: 09/15/2025 - #: CAC-Food-082293-2025 - Inspection Result: Unsatisfactory Re-Inspection required

Time/Temperature Control for Safety Food, Cold Holding

PIC has all tcs foods holding under 41°F

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

and Touch. Ice machine was cleaned and sanitized and will be put on cleaning schedule moving forward

Separation-Storage. PIC has all chemicals stored in a designated area away from food, food contact surfaces and single use articles

Using a Handwashing Sink-Operation and Maintenance- All sinks have been unblocked

Handwashing Cleanser, Availability- All sinks are stocked with hand soap

Hand Drying Provision- All sinks are stocked with paper towels

Handwashing Signage- All Hand washing sinks have been labeled as handwashing sinks

Backflow Prevention, Air Gap. Pipe has been cut to allow for appropriate air gap at floor drain

Water Capacity-Quantity and Availability. Hot and cold water available at all sinks in facility.

Manual and Mechanical Warewashing Equipment, Chemical Sanitization Temperature, pH, Concentration and Hardness Chlorine sanitizer is a 50ppm

TERIYAKI CHICKEN BOWL #8 - 5117 4TH ST NW - Approved

TERIYAKI CHICKEN BOWL #8 - 5117 4TH ST NW

Food Establishment Class C

Date: 09/17/2025 - #: CAC-Food-083599-2025 - Inspection Result: Approved

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

Confirmed the correction to the following violations:

- Ventilation Hood Systems, Drip Prevention and Adequacy
- Outer Openings, Protected
- Nonfood Contact Surfaces - Cleaning Frequency
- Valid Permit
- Cleaning, Frequency and Restrictions-
- Backflow Prevention, Air Gap
- Food Handler Cards

*Facility has been granted permission to remove the yellow conditional sticker at this time.

The Great Greek - 5600 Coors BLVD NW, B5 B6 - Approved

The Great Greek - 5600 Coors BLVD NW, B5 B6

Food Establishment Class C

Date: 09/19/2025 - #: PT0161712 - Inspection Result: Approved

Violation: Poisonous and Toxic/Chemical Substances

• Common Name-Working Containers

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

Observed working containers used for storing poisonous or toxic materials taken from bulk supplies not properly labeled or identified.
Container Type: Spray bottle purple substance with no label.

Violation: Cooling

• Cooling

- Instructed PIC to rapidly reheat the (TCS) food item to 165°F; then, quickly cool the product down to 70°F within two (2) hour period using method(s) such as 1) Place the food in a shallow pan 2) Separate the food into smaller or thinner portions 3) Use rapid cooling equipment 4) Stir the food in a container placed in an ice/water bath 5) Use containers that facilitate heat transfer 6) Only partially cover product, if protected from overhead contamination.

Observed cooling TCS food items fail to reach seventy (70) °F within two (2) hour period. Location Prep sink. Food Items: Lemon chicken soup.
Temperature: 112 °F. Time transpired: 2 hours.

Violation: Training Records

• Food Handler Cards

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

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

TIKKA SPICE Stackers Burger Mobile unit - 4321 ELLISON NE - Approved

TIKKA SPICE Stackers Burger Mobile unit - 4321 ELLISON NE

Mobile Food Unit Class C

Date: 09/17/2025 - #: RT-MBFOOD-080447-2025 - Inspection Result: Approved

Violation: Designated Areas

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

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

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

Violation: Consumer Advisories

• Allergen Warning, Unpackaged Food

- Instructed PIC to post the 9 major food allergens.

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

Violation: Food Separation

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

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

Observed non-ready-to-eat raw animal food stored with ready-to-eat food without protection from contamination. Location: Undercounter cooler furthest from entry door Food Item: Raw Ground beef and Shredded lettuce Condition: RTE shredded lettuce stored directly on pan on Raw ground beef

Violation: Use Limitations

• Wiping Cloths, Use Limitation

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

Observed wiping cloths improperly used. Observed soiled wiping cloths stored on prep table

TRUCKIN DELICIOUS - 5701 GIBSON BLVD SE - Approved

TRUCKIN DELICIOUS - 5701 GIBSON BLVD SE

Mobile Food Unit Class C

Date: 09/15/2025 - #: PT0160770 - Inspection Result: Approved

Walgreens 01279 - 2950 CENTRAL AVE SE - Approved

Walgreens 01279 - 2950 CENTRAL AVE SE

Retail Food Establishment Class 3

Date: 09/16/2025 - #: PT0043096 - Inspection Result: Approved

Violation: Physical Facilities

• Outer Openings, Protected

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

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

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 buildup and debris.

Observed buildup underneath shelving inside cold holding units and shelving in chip display area.

WHATABURGER 245 - 2808 CARLISLE BLVD NE - Approved

WHATABURGER 245 - 2808 CARLISLE BLVD NE

Food Establishment Class C

Date: 09/17/2025 - #: RT-FODEST-074525-2025 - Inspection Result: 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: inspector asked PIC what the five reportable foodborne illnesses are and PIC could not answer questions

Shigella, Norovirus, Hep A, Salmonella, 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 sink faucet is not maintained in good repair or is not repaired by law. Observed three compartment sink faucet found in disrepair by faucet leaking water.

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: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located drive thru area The surface was made out of plastic and metal The condition of the surface was debris buildup on monitors, lines and drive thru equipment in drive thru areas

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed first drive thru window area and back areas in disrepair by having missing or chipped floor tile and wall trim.

Word of Mouth LLC - 1725 Broadway BLVD SE - Approved

Word of Mouth LLC - 1725 Broadway BLVD SE

Mobile Food Unit Class C

Date: 09/19/2025 - #: PT0161743 - Inspection Result: Approved

Violation: Warewashing Temperature and Concentration

• Sanitizers, Criteria-Chemicals

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

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

Violation: Hot & Cold-Water Availability & Pressure

• Water System-Distribution, Delivery, and Retention

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

Observed facility with insufficient hot water. Location: Three compartment sinks Manner: Hot water unable to reach 110 °F

• Water Capacity-Quantity and Availability

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

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 water capacity. Location: Inside mobile food unit Manner: Tank ran out of water during inspection.