



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 21, 2025 to September 27, 2025
Report Amended on 9/29/2025 for clerical errors

69 SUSHI ROLLS - 6500 CENTRAL AVE SE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Mobile Food - EHD (Permit # - PT0159360) - Operational Status - Open				
09/23/2025	PT0159360	Routine Mobile Food Inspection	Approved	Pg. 5

El Palacio Imperial LLC - 1313 San Pedro DR NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0161670) - Operational Status - Open				
09/25/2025	RT-FOODEST-012675-2025	Routine Food Establishment Inspection	Approved	Pg. 5

EL ZARANDEADO LLC - 6500 CENTRAL AVE SE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0143730) - Operational Status - Open				
09/24/2025	PT0143730	Routine Food Establishment Inspection	Approved	Pg. 5

FARINA PIZZERIA - 510 CENTRAL AVE SE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0097446) - Operational Status - Open				
09/26/2025	PT0097446	Routine Food Establishment Inspection	Approved	Pg. 6

Food Establishment (Permit # - PT0160331) - Operational Status - Open

09/26/2025	PT0160331	Routine Food Establishment Inspection	Approved	Pg. 6
------------	-----------	---------------------------------------	----------	-------

FARMACY COFFEE SHOP LLC - 3718 CENTRAL AVE SE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0155190) - Operational Status - Open				
09/25/2025	CAC-Food-087126-2025	Corrective Action Compliance	Approved	Pg. 7
09/25/2025	PT0155190	Routine Food Establishment Inspection	Conditional Approved	Pg. 7

FILIBERTOS - 5201 4TH ST NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0160241) - Operational Status - Open				
09/24/2025	PT0160241	Routine Food Establishment Inspection	Unsatisfactory Re-Inspection required	Pg. 9

GREAT CHINA CHINESE RESTAURANT - 3325 SAN MATEO BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0156321) - Operational Status - Open				
09/22/2025	RT-FOODEST-080531-2025	Routine Food Establishment Inspection	Approved	Pg. 10

Herstory Hospitality - NE 3711 CENTRAL AVE NE AVE NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - FOODEST-2025-005842) - Operational Status - Open				
09/25/2025	RT-FOODEST-051829-2025	Routine Food Establishment Inspection	Approved	Pg. 11

LA MONTANITA FOOD CO OP - 3500 CENTRAL AVE SE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Retail Food Establishment (Permit # - PT0043649) - Operational Status - Open				
09/22/2025	PT0043649	Routine Retail Food Inspection	Approved	Pg. 12
Retail Food Establishment (Permit # - PT0054195) - Operational Status - Open				
09/22/2025	PT0054195	Routine Retail Food Inspection	Approved	Pg. 11
Retail Food Establishment (Permit # - PT0054196) - Operational Status - Open				
09/22/2025	PT0054196	Routine Retail Food Inspection	Approved	Pg. 11
Retail Food Establishment (Permit # - PT0160324) - Operational Status - Open				
09/22/2025	PT0160324	Routine Retail Food Inspection	Approved	Pg. 11
LA QUINTA INN AND SUITES - 2011 MENAUL BLVD NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0158539) - Operational Status - Open				
09/26/2025	RT-FOODEST-025891-2025	Routine Food Establishment Inspection	Approved	Pg. 12
LINDYS COFFEE SHOP - 500 CENTRAL AVE SW, 3114				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0043471) - Operational Status - Open				
09/24/2025	PT0043471	Routine Food Establishment Inspection	Unsatisfactory Re-Inspection required	Pg. 13
09/24/2025	CAC-Food-086486-2025	Corrective Action Compliance	Approved	Pg. 13
LITTLE LOBITOS - 5015 4TH ST NW				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0131214) - Operational Status - Open				
09/25/2025	CAC-Food-086940-2025	Corrective Action Compliance	Approved	Pg. 15
09/25/2025	PT0131214	Routine Food Establishment Inspection	Unsatisfactory Re-Inspection required	Pg. 15
MCDONALDS - 1120 INDIAN SCHOOL RD NW				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0136423) - Operational Status - Open				
09/26/2025	PT0136423	Routine Food Establishment Inspection	Approved	Pg. 15
MCDONALDS #220 - 5900 MENAUL BLVD NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0152763) - Operational Status - Open				
09/22/2025	PT0152763	Routine Food Establishment Inspection	Approved	Pg. 16
MCDONALDS 31404 - 6221 RIVERSIDE PLAZA LN NW				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0078705) - Operational Status - Open				
09/22/2025	PT0078705	Routine Food Establishment Inspection	Approved	Pg. 17
MCDONALDS 5590 - 8315 MONTGOMERY BLVD NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0156027) - Operational Status - Open				
09/26/2025	PT0156027	Routine Food Establishment Inspection	Approved	Pg. 17
MOJO RISING-PT0160417 - 701 CENTRAL AVE NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - FOODEST-2025-00443) - Operational Status - Open				
09/25/2025	RT-FOODEST-004766-2025	Routine Food Establishment Inspection	Approved	Pg. 18
NINOS BRILLANTES ACADEMY LLC - 1500 COORS BLVD NW, A				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0161014) - Operational Status - Open				
09/26/2025	CAC-Food-087464-2025	Corrective Action Compliance	Approved	Pg. 18
09/25/2025	PT0161014	Routine Food Establishment Inspection	Closure Re-Inspection Required	Pg. 18

OJOS LOCOS SPORTS CANTINA - 2105 LOUISIANA BLVD NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0116581) - Operational Status - Open				
09/26/2025	CAC-Food-087748-2025	Corrective Action Compliance	Approved	Pg. 18
09/26/2025	PT0116581	Routine Food Establishment Inspection	Conditional Approved	Pg. 19
Food Establishment (Permit # - PT0116582) - Operational Status - Open				
09/26/2025	PT0116582	Routine Food Establishment Inspection	Approved	Pg. 19
OLD TOWN PIZZA PARLOR - 108 RIO GRANDE BLVD NW				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0160756) - Operational Status - Open				
09/26/2025	CAC-Food-087667-2025	Corrective Action Compliance	Approved	Pg. 20
09/26/2025	PT0160756	Routine Food Establishment Inspection	Unsatisfactory Re-Inspection required	Pg. 20
PIZZA HUT - 700 LOMAS BLVD NW				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0158035) - Operational Status - Open				
09/24/2025	PT0158035	Routine Food Establishment Inspection	Approved	Pg. 21
QUICK TRACK 84 - 1801 SAN PEDRO DR NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Retail Food Establishment (Permit # - PT0160461) - Operational Status - Open				
09/25/2025	PT0160461	Routine Retail Food Inspection	Approved	Pg. 22
SIDEWINDERS BAR & LOUNGE - 4200 CENTRAL AVE SE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0156025) - Operational Status - Open				
09/25/2025	CAC-Food-087398-2025	Corrective Action Compliance	Approved	Pg. 22
09/25/2025	PT0156025	Routine Food Establishment Inspection	Conditional Approved	Pg. 23
Food Establishment (Permit # - PT0156239) - Operational Status - Open				
09/25/2025	PT0156239	Routine Food Establishment Inspection	Approved	Pg. 23
Silver Street Market - 205 SILVER AVE SW, A				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Retail Food Establishment (Permit # - PT0150180) - Operational Status - Open				
09/23/2025	CAC-Food-085922-2025	Corrective Action Compliance	Unsatisfactory Re-Inspection required	Pg. 23
09/22/2025	PT0150180	Routine Retail Food Inspection	Closure Re-Inspection Required	Pg. 24
STARLIGHT HOUSE LLC - 9109 GALAXIA WAY NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0158770) - Operational Status - Open				
09/25/2025	PT0158770	Routine Food Establishment Inspection	Approved	Pg. 26
THE KOSMOS - 1715 5TH ST NW				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0151102) - Operational Status - Open				
09/25/2025	RT-FOODEST-001433-2025	Routine Food Establishment Inspection	Approved	Pg. 27
Food Establishment (Permit # - PT0157774) - Operational Status - Open				
09/25/2025	RT-FOODEST-001435-2025	Routine Food Establishment Inspection	Approved	Pg. 27
TORRES BILLIA AND TACO SHOP - 5400 CENTRAL AVE SE, A101				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0160943) - Operational Status - Open				
09/25/2025	CAC-Food-087393-2025	Corrective Action Compliance	Approved	Pg. 28
09/25/2025	PT0160943	Routine Food Establishment Inspection	Closure Re-Inspection Required	Pg. 29
VISTA SANDIA - 8604 CAMINO OSITO NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0145554) - Operational Status - Open				
09/25/2025	PT0145554	Routine Food Establishment Inspection	Approved	Pg. 31

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.

69 SUSHI ROLLS - 6500 CENTRAL AVE SE - Approved

69 SUSHI ROLLS - 6500 CENTRAL AVE SE

Mobile Food Unit Class C

Date: 09/23/2025 - #: PT0159360 - Inspection Result: Approved

El Palacio Imperial LLC - 1313 San Pedro DR NE - Approved

El Palacio Imperial LLC - 1313 San Pedro DR NE

Food Establishment Class C

Date: 09/25/2025 - #: RT-FOODEST-012675-2025 - Inspection Result: Approved

Violation: Plumbing

• System Maintained in Good Repair

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

Observed 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 leaking from faucet.

Violation: Ventilation and Hood Systems

• Ventilation Hood Systems, Drip Prevention and Adequacy

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

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

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 and walls 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 chipped/missing floor tile.

EL ZARANDEADO LLC - 6500 CENTRAL AVE SE - Approved

EL ZARANDEADO LLC - 6500 CENTRAL AVE SE

Food Establishment Class C

Date: 09/24/2025 - #: PT0143730 - Inspection Result: Approved

Violation: Poisonous and Toxic/Chemical Substances

• Common Name-Working Containers

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

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

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 units Food Items: Cooked shrimp, chopped vegetables, cooked rice Expiration Dates: None available

Violation: Use Limitations

• Utensils and Food-Contact Surfaces Characteristics-Materials for Construction and Repair, Safe

- Materials of food-contact surfaces shall be safe and durable. Food-contact surfaces must be resistant to pitting, chipping, crazing, scratching, scoring, distortion or decomposition. Instructed PIC to cease use of the unsafe and nondurable food contact surfaces and to replace or utilize alternative food contact surfaces made of material that is safe and durable.

Observed food contact surfaces made of a material that is unsafe and nondurable. Utensils were not resistant to pitting, chipping, crazing, scratching, scoring, distortion or decomposition. Materials utilized must not transfer detrimental substances to food and inhibit the ability the ability to clean and sanitize. Food contact surfaces were made of Thank you plastic Togo bags.

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 in jeopardy of contamination from these areas.

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

Violation: Operation and Maintenance

• Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink used for purposes other than handwashing. Location: Main kitchen Manner: Being used to wash tomatillos.

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 no handle and not above the top of the food and the container. Utensil Type: Plastic food containers with no handle Location: Stored inside reach in refrigerator inside multiple containers which contained beans, salsa, and pickled jalapenos Location: Stored inside food with no handle

Violation: Records

• Temperature Logs

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Cooked rice, cooked beans, cooked shrimp, chopped vegetables, raw seafood and salsas Activity of the Food: Stored, cooled, received

Food Establishments shall calibrate measuring equipment in accordance with the manufacturer recommendations and shall maintain adequate and contemporaneous calibration logs for calibration of equipment. Observed the food establishment does not have calibration logs for temperature measuring devices.

FARINA PIZZERIA - 510 CENTRAL AVE SE - Approved

FARINA PIZZERIA - 510 CENTRAL AVE SE

Food Establishment Class B

Date: 09/26/2025 - #: PT0160331 - Inspection Result: Approved

FARINA PIZZERIA - 510 CENTRAL AVE SE

Food Establishment Class C

Date: 09/26/2025 - #: PT0097446 - Inspection Result: Approved

Violation: Preventing Contamination From Hands

• Preventing Contamination from Hands, No Barehand Contact with RTE food

- Except when washing fruits and vegetables or ready-to-eat food that is being added as an ingredient to food that will be cooked to a temperature of at least 145 degrees. Handwashing with plain soap and water, as specified in the Food Code, may not be an adequate intervention to prevent the transmission of pathogenic microbes to ready-to-eat foods via bare hand contact. Cooking foods to the temperatures required in the Food Code will reduce the likelihood of survival of pathogens that might be transferred from an employee's hands to the surface of the ready-to-eat foods. Instructed PIC that the food contacted by the employee with bare hands must not be used in the food operation and that employees must be retrained on bare hand contact procedures with ready-to-eat food.

Observed a food employee touching ready-to-eat food with bare hands. Location: Salad preparation area Activity: Preparing salads Food Contacted: Sliced cheese and sliced vegetables.

Violation: Cooling

• Cooling Methods

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

Observed TCS food items cooling in a method that does not facilitate the necessary rate of heat transfer to cool the food in an appropriate time frame. Location: Walk in refrigerator Food Items: Sliced cooked mushrooms Manner: Stored covered temped at 73 degrees f

Violation: Cold Holding

• Time/Temperature Control for Safety Food, Cold Holding

- Maintaining TCS foods under the cold temperature control requirements prescribed in this code will limit the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Instructed PIC to rapidly chill food to below 41°F as measured by a calibrated thermometer. Instructed PIC for TCS food items neither hot or cold held must be documented using time as a public health control or may use temporary ice water bath to cold hold during lunch rush.

Observed food items stored at room temperature measuring above 41°F. Location: Above cold holding units on shelving in salad prep area, pizza prep area and on shelving downstairs in dough prep area Food Items: Sugar snap peas 69 degrees f, Green beans 62 degrees f, Sliced tomatoes 48 degrees f, Spinach 59 degrees f, Peeled garlic 47 degrees f, Green chile 45 °F and chopped tomatoes at 44 degrees f. PIC stated food items are typically stored above cold holding unit but are put back into refrigeration after lunch rush.

FARMACY COFFEE SHOP LLC - 3718 CENTRAL AVE SE - Conditional Approved

FARMACY COFFEE SHOP LLC - 3718 CENTRAL AVE SE

Food Establishment Class C

Date: 09/25/2025 - #: CAC-Food-087126-2025 - Inspection Result: Approved

- Ready-To-Eat Time/Temperature Control for Safety Food. Date Marking and Disposition PIC corrected on site by adding date marking.

Common Name-Working Containers
PIC corrected on site by identifying chemical spray bottles.

-Hand Drying Provision
PIC corrected on site by supplying paper towels to hand washing stations.

Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing PIC corrected by removing unnecessary items and cleaning and sanitizing area.

- Prohibition-Jewelry
PIC corrected by having employees remove bracelets.

FARMACY COFFEE SHOP LLC - 3718 CENTRAL AVE SE

Food Establishment Class C

Date: 09/25/2025 - #: PT0155190 - Inspection Result: Conditional Approved

Violation: Poisonous and Toxic/Chemical Substances

• Common Name-Working Containers

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

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

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

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: dressing and cobbler mix Expiration Dates: None available

Violation: Plumbing

• System Maintained in Good Repair

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

Observed three compartment sink faucet and spray nozzle is not maintained in good repair or is not repaired by law. Observed three compartment sink faucet and spray nozzle found in disrepair by substantial leak covered with yellow wiping cloths.

Violation: Training Records

• Certified Food Protection Manager

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

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

Violation: Physical Facilities

• Outer Openings, Protected

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

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: Both hand washing sinks in back of facility main kitchen line

Violation: Personal Cleanliness

• Prohibition-Jewelry

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

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

• 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: Silverware rolling area

Type of Drink: Refillable and reusable twist top beverages

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 ceiling around A/C vents and to clean and sanitize all areas.

Observed buildup and debris on ceiling around A/C vents where green chile was opened draining to be portioned into multiple food containers.

Violation: Storage

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

- 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: Barista utensils

Location: underneath barista area in stainless steel pan Condition of the Location: Stored with multiple other items such as tools, hoses, mints and other items.

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 prep table in back of house and on countertop in barista area. The condition of the surface was cooling fans with substantial debris buildup.

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: Grits. raw meats, chopped vegetables, dressings, dairy products, eggs and processed meats. Activity of the Food: Stored, received and cooled

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

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

FILIBERTOS - 5201 4TH ST NW - Unsatisfactory Re-Inspection required

FILIBERTOS - 5201 4TH ST NW

Food Establishment Class C

Date: 09/24/2025 - #: PT0160241 - Inspection Result: Unsatisfactory Re-Inspection required

Violation: Pest Control

• Controlling Pests, If Present: Treatment

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

Observed pests in the facility with no control methods in place. Location: Dining Area Pest Type: flies Pest Condition: living

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 and reach in freezer and front counter area Food Items: Containers of chopped raw bacon and beef with red chile, churros Expiration Dates: No dates observed

Violation: Plumbing

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap at below three compartment sink and hand washing sink at the front counter.

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: Food Separation

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

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

Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping. Location: walk in cooler Food Item: containers of raw bacon and red chile and beef

Violation: Testing Devices

• Sanitizing Solutions, Testing Devices

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

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

Violation: 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 Cell Phone).

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 goods area in disrepair by holes in ceiling and missing ceiling tiles.

GREAT CHINA CHINESE RESTAURANT - 3325 SAN MATEO BLVD NE - Approved

GREAT CHINA CHINESE RESTAURANT - 3325 SAN MATEO BLVD NE

Food Establishment Class C

Date: 09/22/2025 - #: RT-FOODEST-080531-2025 - Inspection Result: Approved

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

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

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

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: PIC stated it was coffee creamer in a plastic food container

Location: Beverage station

Violation: Designated Areas

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

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

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

Violation: Consumer Advisories

- **Allergen Warning, Unpackaged Food**

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

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

- **Consumer Advisory Consumption of Animal Foods**

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

Observed inadequate consumer advisory warning for the consumption of raw, undercooked and not otherwise treated animal products. Manner: Observed no consumer advisory and inadequate reminders on the menu signifying which items are served undercooked or raw.

Violation: Storage

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

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

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

Utensil Type: Food scoop

Location: Kitchen

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

Herstory Hospitality DBA Hotel Zazz Zema Lounge - 3711 CENTRAL AVE NE - Approved

Herstory Hospitality DBA Hotel Zazz Zema Lounge- NE

3711 CENTRAL AVE NE AVE NE Food Establishment

Class B

Date: 09/25/2025 - #: RT-FOODEST-051829-2025 - Inspection Result: Approved

Violation: Maintenance and Operation

• Good Repair and Proper Adjustment-Equipment

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

Observed equipment not maintained in good repair. Location: Bar Type of Equipment: Ice Bin Condition of the equipment: no lid on ice bin to prevent contamination from occurring.

Violation: Plumbing

• Backflow Prevention, Air Gap

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

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

Violation: Designated Areas

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

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

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

LA MONTANITA FOOD CO OP - 3500 CENTRAL AVE SE - Approved

LA MONTANITA FOOD CO OP - 3500 CENTRAL AVE SE

Raw Milk

Date: 09/22/2025 - #: PT0160324 - 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 inside display cold holding and to clean and sanitize inside display cooler.

Observed buildup and debris on the floor inside cold holding display unit.

LA MONTANITA FOOD CO OP - 3500 CENTRAL AVE SE

Retail Food Establishment Class 4

Date: 09/22/2025 - #: PT0054196 - Inspection Result: Approved

Violation: Operation and Maintenance

• Handwashing Cleanser, Availability

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

Observed no handwashing cleanser available at handwashing sink(s). Location: Hand washing sink in meat cutting room.

LA MONTANITA FOOD CO OP - 3500 CENTRAL AVE SE

Retail Food Establishment Class 5

Date: 09/22/2025 - #: PT0054195 - Inspection Result: Approved

Violation: Plumbing

• System Maintained in Good Repair

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

Observed plumbing underneath compressor inside walk in cooler is not maintained in good repair or is not repaired by law. Observed plumbing underneath compressor inside walk in cooler found in disrepair by small leak under compressor being caught by stainless steel baking sheet.

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 next to stove top and prep table.

• **Hand Drying Provision**

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

Observed no approved method of hand drying at handwashing sink(s). Location: Hand washing sink next to stove top and prep table.

LA MONTANITA FOOD CO OP - 3500 CENTRAL AVE SE

Retail Food Establishment Class 4

Date: 09/22/2025 - #: PT0043649 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine Location: Back of facility produce area Condition of the Location: Substantial debris buildup.

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 repair handwashing sink(s) upstairs where food is being repackaged.

Observed facility with an inadequate number of handwashing sinks necessary for the convenient use by employees. Location: Upstairs Condition: PIC stated foods are being repackaged upstairs, gloves are used to repackage but hand washing must be available to wash hands in-between tasks and when changing gloves.

LA QUINTA INN AND SUITES - 2011 MENAUL BLVD NE - Approved

LA QUINTA INN AND SUITES - 2011 MENAUL BLVD NE

Food Establishment Class B

Date: 09/26/2025 - #: RT-FOODEST-025891-2025 - 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: reach in cooler Food Items: containers of chopped green Chile Expiration Dates: no dates observed

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: kitchen handwashing sink area

Violation: Operations

• **Valid Permit**

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

Observed that the facility was operating with an expired permit.

Violation: Physical Facilities, 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 Front serving area and kitchen area in disrepair by electrical plugs not working in front serving area extension cord being ran from kitchen to equipment and in kitchen area paint coming off roof above three compartment sink.

LINDYS COFFEE SHOP - 500 CENTRAL AVE SW, 3114

Food Establishment Class C

Date: 09/24/2025 - #: CAC-Food-086486-2025 - Inspection Result: Approved

Corrective actions 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 status. New Approved sticker was placed on facility. PIC/owner was on site to communicate.

Violations corrected:

Hand Drying Provision: PIC corrected violation on site by installing paper towels. (3)

Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition: PIC voluntarily discarded food items exceeding the 7-day limit. (6) Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and touch: PIC cleaned and sanitized meat slicer, food slicer, and ice maker. (6) Time/Temperature Control for Safety Food, Cold Holding: PIC voluntarily discarded food items out of temperature. (6)

LINDYS COFFEE SHOP - 500 CENTRAL AVE SW, 3114

Food Establishment Class C

Date: 09/24/2025 - #: PT0043471 - Inspection Result: Unsatisfactory Re-Inspection required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Food slicer, Ice Maker, Meat slicer. Location: Back kitchen/ware washing. Condition of the Location: Ice maker had black buildup, food dicer with dried food and buildup, meat slicer with food 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

Observed wiping cloths improperly used. Observed used/soiled wiping cloths on the prep table and not in the wiping cloth container.

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: upright cooler near the front end/cookline and the upright cooler in the back kitchen. Food Items: Peanut butter frosting 6/3, milk use by 9/11.

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

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

Violation: Ventilation and Hood Systems

• Ventilation Hood Systems, Drip Prevention and Adequacy

- 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: 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: ice bath on cookline. Food Items: Shredded cheese 45F, green Chile 50F, sliced tomatoes 54F, shelled

eggs 56F.

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

Observed insufficient cold holding equipment to properly hold food cold. Location: upright cooler adjacent to the cookline. Condition: equipment is not maintaining a cold enough temperature to hold food at 41F or below.

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. Chlorine test strips were expired on 8/2024. PIC did not have new test strips available.

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: by the ware washing area.

Violation: Personal Cleanliness

• Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: cookline. Activity: observed employee preparing food with no hair restraint. He put a hair restraint on as we entered the kitchen. Corrected on site.

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 all locations observed.

Observed buildup and debris on the floors and walls throughout the kitchen. backsplash behind stove/cooktop.

Violation: Storage

• In-Use Utensils, Between-Use Storage

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

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

• Equipment and Utensils, Air-Drying Required

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

Observed equipment was not air dried and was wet stacked. Location: ware washing area. Manner: containers, pots & pans not air dried/wet stacked

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. Door gaskets, shelving racks, interior of all cooling units have substantial soil buildup.

LITTLE LOBITOS - 5015 4TH ST NW - Unsatisfactory Re-Inspection required

LITTLE LOBITOS - 5015 4TH ST NW

Food Establishment Class C

Date: 09/25/2025 - #: CAC-Food-086940-2025 - Inspection Result: Approved

Corrective action taken during the routine inspection resulted in the facility being upgraded from unsatisfactory to approved. The person in charge promptly addressed and corrected the violations noted in the original inspection report while on site.

Violations corrected on site by PIC:

Sanitizing Solutions, Testing Devices: Provided test strips to PIC. (3)

Handwashing Aids and Devices, Use Restrictions: Pic removed items from hand wash station. (3)

Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking: Pic Voluntarily discarded out of date food items. (6)

LITTLE LOBITOS - 5015 4TH ST NW

Food Establishment Class C

Date: 09/25/2025 - #: PT0131214 - Inspection Result: Unsatisfactory Re-Inspection required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: wiping cloth container. Conc.: 10 ppm

Violation: Date Marking and Disposition

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

- Ready-to-eat, time/temperature control for safety food 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: upright cooler. Food Items: yogurt 9/9, eggs 9/8, unknown Tupperware container of food 9/9.

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 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: Testing Devices

• Sanitizing Solutions, Testing Devices

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

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

Violation: Operation and Maintenance

• Handwashing Aids and Devices, Use Restrictions

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

Observed handwashing sink used for purposes other than handwashing. Location: kitchen. Manner: sink was being utilized for other purpose, bowl of cleaner in basin to soak item.

MCDONALDS - 1120 INDIAN SCHOOL RD NW - Approved

MCDONALDS - 1120 INDIAN SCHOOL RD NW

Food Establishment Class C

Date: 09/26/2025 - #: PT0136423 - 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: reach in cooler Location: Back prep area Condition of the Location: debris buildup on the inside of the reach in cooler

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: cooling rack area Food Item: Bacon Strips

Violation: Designated Areas

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

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

Observed employee not storing drinks in designated area for employees to eat, drink, or use tobacco products.

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 front cashier area The surface was made out of metal and plastic The condition of the surface had debris buildup on the icee machine, ice cream machine, and soda machines

MCDONALDS #220 - 5900 MENAUL BLVD NE - Approved

MCDONALDS #220 - 5900 MENAUL BLVD NE

Food Establishment Class C

Date: 09/22/2025 - #: PT0152763 - 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: Ventilation and Hood Systems

- **Ventilation Hood Systems, Filters**

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur. Condition: Dirty with soil buildup.

Violation: Personal Cleanliness

- **Effectiveness-Hair Restraints**

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

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

Violation: Hands Clean & Properly Washed

- **When to Wash**

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

Observed food employee not washing their hands when required. It's important for food employees to wash their hands in between tasks and when donning new gloves.

Violation: Physical Facilities, Cleaning

- **Cleaning Implements and Supplies**

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

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

MCDONALDS 31404 - 6221 RIVERSIDE PLAZA LN NW**Food Establishment Class C****Date: 09/22/2025 - #: PT0078705 - Inspection Result: Approved****Violation: Equipment, Food Contact Surfaces, and Utensils Clean****• Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch**

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice Maker. Location: Back kitchen area. Condition of the Location: ice being contaminated by having black and yellow buildup on the interior of the ice maker.

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

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

Observed food items in cold holding unit measuring above 41°F. Location: Food prep line. Food Items: Ranch/Sauce. Temperature: Ranch is being left at room temperature. Dressing plastic squeeze bottle has a 7 day (date stamp), but needs to be held at 41F, or use Time as a Public Health Control with a 4-hour stamp.

Violation: Personal Cleanliness**• Effectiveness-Hair Restraints**

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

Observed a food employee without proper hair restraints. Location: Back Kitchen. Activity: food employee not wearing a hair restraint.

MCDONALDS 5590 - 8315 MONTGOMERY BLVD NE - Approved**MCDONALDS 5590 - 8315 MONTGOMERY BLVD NE****Food Establishment Class C****Date: 09/26/2025 - #: PT0156027 - 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
Condition of the Location: Buildup of organic matter behind deflector near chute area.

Violation: Personal Cleanliness**• Effectiveness-Hair Restraints**

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

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

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

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

Observed food employee not wash hands when required. Condition: It's important that food employees wash their hands between tasks and when donning new gloves.

MOJO RISING-PT0160417 - 701 CENTRAL AVE NE

Food Establishment Class C

Date: 09/25/2025 - #: RT-FOODEST-004766-2025 - 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: Reach In Cooler Location: front prep area Condition of the Location: debris buildup on the interior and track of sliding door to the reach in cooler

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 Prep Area The surface was made out of Metal The condition of the surface had debris buildup on the handwashing sink basin.

NINOS BRILLANTES ACADEMY LLC - 1500 COORS BLVD NW, A - Approved

NINOS BRILLANTES ACADEMY LLC - 1500 COORS BLVD NW, A

Food Establishment Class C

Date: 09/26/2025 - #: CAC-Food-087464-2025 - Inspection Result: Approved

Facility is re-opened effective 9/26/2025. Conducted a site visit and verified that the facility has hot water at all faucets. PIC provided Mc Donald's breakfast and is approved to Prepare Meals in the kitchen.

Violation Corrected. Water Capacity-Quantity and Availability. took temperatures of the water temperatures were 104F and 113F.

NINOS BRILLANTES ACADEMY LLC - 1500 COORS BLVD NW, A

Food Establishment Class C

Date: 09/25/2025 - #: PT0161014 - Inspection Result: Closure Re-Inspection Required

Violation: Cooling

• Cooling

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

Observed TCS food items cooling in a method that does not facilitate the necessary rate of heat transfer to cool the food in an appropriate time frame. Location: Prep top table. Food Items: Lentils.] Manner: Sitting out at room temperature. PIC stated they were out for about an hour. They were at 75F. PIC put a time stamp on the bowl of lentils and put them in the cooler.

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: Three-compartment sink, hand washing sink and the mop /utility sink. Manner: Water only reaches 75F, no hot water at the time of inspection.

OJOS LOCOS SPORTS CANTINA - 2105 LOUISIANA BLVD NE - Approved

OJOS LOCOS SPORTS CANTINA - 2105 LOUISIANA BLVD NE

Food Establishment Class B

Date: 09/26/2025 - #: PT0116582 - Inspection Result: Approved

Violation: Plumbing

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drain in bar area

OJOS LOCOS SPORTS CANTINA - 2105 LOUISIANA BLVD NE**Food Establishment Class C****• Date: 09/26/2025 - #: CAC-Food-087748-2025 - Inspection Result: Approved**

- Routine Food Establishment Inspection. Inspection resulted in a Conditional Approved status. No yellow sticker was placed on facility due to PIC correcting one Priority violation on site. Corrective action report was issued

OJOS LOCOS SPORTS CANTINA - 2105 LOUISIANA BLVD NE**Food Establishment Class C****Date: 09/26/2025 - #: PT0116581 - 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 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 Temperature: 141°F

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

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

Observed equipment food-contact surface with the buildup of soil residues.

Equipment Type: Ice machine f& French fry cutter

Location: Kitchen area

Condition of the Location: Buildup & soil residue

Violation corrected on site

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

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

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

Location: Walk-in cooler & fryer

Food Item: Sliced tomatoes & breaded chicken

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

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

Educated and informed PIC on how to properly store utensils.

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

Utensil Type: Scoop

Location: Kitchen area

Condition of the Location: Stored in food bin.

• Equipment and Utensils, Air-Drying Required

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

Observed equipment was not air dried and was wet stacked.

Location: Back kitchen area

Equipment Type: Portioning pan

Manner: Wet stacked

OLD TOWN PIZZA PARLOR - 108 RIO GRANDE BLVD NW

Food Establishment Class C

Date: 09/26/2025 - #: CAC-Food-087667-2025 - Inspection Result: Approved

Corrective action taken during the routine inspection resulted in the facility being upgraded from unsatisfactory to approved. The person in charge promptly addressed and corrected the violations noted in the original inspection report while on site.

Violations corrected:

Cold Holding: PIC voluntarily discarded out of temperature food items. Technician arrived during the inspection to repair cooling unit. (6)

Equipment, Food Contact Surfaces, and Utensils Clean: PIC emptied ice maker and clean & sanitize interior walls. PIC cleaned and sanitized can opener. (6)

Manual and Mechanical Ware washing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness: PIC remade chlorine sanitizer (wiping cloth container) to test 50 PPM. (6)

OLD TOWN PIZZA PARLOR - 108 RIO GRANDE BLVD NW

Food Establishment Class C

Date: 09/26/2025 - #: PT0160756 - Inspection Result: Unsatisfactory Re-Inspection required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: wiping cloth container/front counter area. Concentration: 0ppm

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice Maker, Can Opener. Condition of the Location: Food being contaminated with buildup of debris (yellow and black) inside the interior wall of the ice maker. Substantial grease and food buildup on the can opener.

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 out of date markings.

Observed ready-to-eat time and temperature controlled for safety food held within the establishment exceeding the seven (7) day limit. Location: Walk-in cooler, prep top cooler. Food Items: Feta, sliced mushrooms 9/15, Ranch 9/8, bacon 9/15, chipotle mayo 9/3, Greek dressing 9/15, balsamic 8/20, ricotta 9/12, ricotta 8/15.

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 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: 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: 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 voluntarily discard out of temperature items.

Observed food items in cold holding unit measuring above 41°F. Location: [front kitchen area on the south end. Food Items: pizza toppings in prep top cooler. Onions 52F, Shredded cheese 48F, sliced ham 47F, Green chile 48F, feta cheese 51F. PIC stated items were in the cooler overnight and will voluntarily discard out of temperature food items.

Violation: Consumer Advisories

- **Allergen Warning, Unpackaged Food**

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

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

Violation: Storage

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

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

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container. Utensil Type: scoop. Location: food bin labeled sugar. Condition of the Location: food being contaminated by having a bowl as a scooper with no handle; making direct contact with food.

Violation: Surface Not Clean

- **Nonfood Contact Surfaces - Cleaning Frequency**

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the 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 kitchen. The surface was made out of metal/stainless steel.

Violation: Physical Facilities, Construction and Repair

- **Floors, Walls and Ceilings-Cleanability**

- Wall and ceiling covering materials shall be attached so that they are EASILY CLEANABLE. Instructed person in charge to replace flooring so that it is maintained or is easily cleanable.

Observed flooring in the kitchen area is not easily cleanable. The surface was made out of pitted concrete.

- **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: ceiling in the dry storage area, behind the freezer unit (corner wall bottom) have outer openings that need repairs.

PIZZA HUT - 700 LOMAS BLVD NW - Approved

PIZZA HUT - 700 LOMAS BLVD NW

Food Establishment Class C

Date: 09/24/2025 - #: PT0158035 - Inspection Result: Approved

Violation: Cold Holding

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

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

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

Location: upright cooler

Food Items: bell peppers, diced tomatoes, sliced onions, and banana peppers

Temperature: all items temped at 55° and above

PIC discarded out of temp food items

- **Cold Holding Capacities-Equipment**

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

Observed insufficient cold holding equipment to properly hold food cold. Location: Kitchen area
Condition: Not maintaining temperature of 41° or below.

QUICK TRACK 84 - 1801 SAN PEDRO DR NE**Retail Food Establishment Class 3****Date: 09/25/2025 - #: PT0160461 - Inspection Result: Approved****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 where electrical panel is located in disrepair by having holes in ceiling and ceiling tiles and missing/chipped floor tiles.

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

- Food must be stored in a clean, dry location to prevent contamination. Instructed PIC to clean and sanitize the area and to ensure that the area is kept dry.

Observed food stored improperly in an unclean location. Location: interior of walk-in cooler Food Item: canned and bottled drinks Condition: debris buildup on ceilings, walls, and vent covers

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 retail area and opened cans of energy drink spilled on floors inside walk in cooler.

Violation: Operations**• Permit Posted**

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

Observed that an expired permit was posted at the facility.

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

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the 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: Retail Area Condition of the Location: Excessive amount of debris buildup inside the walk-in coolers walls ceiling and vent covers.

SIDEWINDERS BAR & LOUNGE - 4200 CENTRAL AVE SE - Approved**SIDEWINDERS BAR & LOUNGE - 4200 CENTRAL AVE SE****Food Establishment Class B****Date: 09/25/2025 - #: PT0156239 - Inspection Result: Approved****Violation: Poisonous and Toxic/Chemical Substances****• Common Name-Working Containers**

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

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

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 syrups
Location: In bar area above three compartment sink.

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

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

Observed handwashing sink used for purposes other than handwashing. Location: Behind bar Manner: Utilized to dump ice from bar drinks that have been consumed.

SIDEWINDERS BAR & LOUNGE - 4200 CENTRAL AVE SE**Food Establishment Class C****Date: 09/25/2025 - #: CAC-Food-087398-2025 - Inspection Result: Approved****Sanitizers, Criteria-Chemicals**

PIC corrected on site by adding quaternary ammonium compound solution to properly clean and sanitized tested at 300 parts per million 78 degrees f.

Manual and Mechanical Warewashing Equipment, Chemical Sanitation Temperature, pH, Concentration and Hardness PIC corrected on site by replacing chlorine sanitizer bucket and priming dish machine.

-Read-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition PIC corrected on site by discarding food items with no date marking.

SIDEWINDERS BAR & LOUNGE - 4200 CENTRAL AVE SE**Food Establishment Class C****Date: 09/25/2025 - #: PT0156025 - Inspection Result: Conditional Approved****Violation: Equipment, Food Contact Surfaces, and Utensils Clean****• Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness**

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

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: 103 F

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

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

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

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

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

Observed ready-to-eat time and temperature controlled for safety food commercially prepared opened in the facility with no date marking indicators. Location: Food Items: Sliced cheeses, shredded cheese and salsa Expiration Dates: None available

Violation: Warewashing Temperature and Concentration**• Sanitizers, Criteria-Chemicals**

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

Observed no quaternary ammonium compound solution utilized to adequately achieve sanitization. Location: inside kitchen while in operations Concentration: None available

Silver Street Market - 205 SILVER AVE SW, A - Unsatisfactory Re-Inspection required**Silver Street Market - 205 SILVER AVE SW, A****Retail Food Establishment Class 5****Date: 09/23/2025 - #: CAC-Food-085922-2025 - Inspection Result: Unsatisfactory Re-Inspection required**

Reinspection of facility resulted in an Unsatisfactory status from a Closure status. PIC has corrected and or repaired majority of violations noted in previous inspection that resulted in a Closure. Facility will be re-inspected within five business days.

Violations corrected:

Cold Holding: Work order has been placed to repair display cooler in the front of the deli. All food items out of temperature were voluntarily discarded. Food Contact Surfaces Cleaned & Sanitized: Facility has sanitizer (Quat) available from the three-compartment sink and is testing at 200 PPM and 75F. Date Marking and Disposition: Food items in the walk-in cooler are properly date marked and food items exceeding the 7 days limit have been discarded. Food Separation: The walk-in cooler was cleaned and sanitized. The ready to eat food items have been stored properly above the raw animal products.

Proper Cooking Time and Temperatures: PIC was testing his rotisserie oven and his probe thermometer. PIC demonstrated that rotisserie chickens were being cooked to 165F, and he took temperatures to verify proper cooking time/ temperatures. PIC stated he had the chickens in for approximately 1.5 hours.

Testing Devices: PIC purchased stem/probe thermometers and had them available on site.

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: Display cooler/front end. Food Items: coleslaw 44F, potato salad 45F, rice pudding 46F, pasta salad 48F.

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 for the measuring internal temperatures of food items. Instructed PIC to get a stem/probe thermometer.

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. Hot holding display case, display cooler in the front, saran wrap area; had food debris and grease buildup.

Violation: Food Separation

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

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

Observed non-ready-to-eat raw animal food stored with ready-to-eat food without protection from contamination. Location: walk-in cooler. Food Item: eggs. Condition: raw shelled eggs stored above ready to eat tortillas and green chile food items.

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 system item] is not maintained in good repair or is not repaired by law. Observed both handwashing sinks in the deli (back kitchen & front counter area) found in disrepair by having low water pressure.

• **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: 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: meat products (chicken, ribs, burritos), salads (pasta, coleslaw, potato salad), all cold items and hot items in the display cooler. and hot case. Activity of the Food: stored, thawed, cold holding, cooking, hot holding.

• **Calibration Logs**

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

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

Violation: Raw Animal Foods

• Raw Animal Foods-Cooking Appropriate Temperature

- To kill microorganisms, food must be held at a sufficient temperature for the specified time. 145 °F = 3 min 150 °F = 1 min 158 °F = less than 1 sec Instructed PIC to ensure all food is cooked using the appropriate temperature and time combination.

Observed food being cooked at improper times/temperature combinations. Food Item: Rotisserie Chicken. Cooking Temperature: Rotisserie chicken was at 117F at the time of inspection. Should be cooked to 165F. Cooking Time: PIC was not sure how long they cook the rotisserie chickens. He was unsure of the temperature because he does not have a probe thermometer. No temperature logs are being kept. PIC stated that he just looks at the chickens to see if they look done. PIC stated rotisserie roaster has been inconsistent and he uses the oven. He stated sometimes they cook in five hours and sometimes they cook in one hour. Observed inconsistent cooking techniques.

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: Deli/Front counter by the coffee pots. Food Item: coffee beans (ground). Condition: sitting on the counter in coffee filters with no container/cover or wrapping.

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 gloves.

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

Observed buildup and debris on the cooler gaskets, walk-in cooler floors, floor & walls, underneath shelving and equipment, back kitchen and front kitchen counters.

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: Hood above stove top. Manner: light bulbs burned out.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Can opener, cheese & meat slicer) Condition of the Location: food being contaminated by dried food debris buildup.

Violation: Hot Holding & Reheating

• Time/Temperature Control for Safety Food, Hot Holding

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

Observed insufficient equipment to properly hold food hot. Location: Display hot case. Condition: Rotisserie chickens were at 117F, and the ribs were 128F in the hot holding display case.

Violation: Ventilation and Hood Systems

• Ventilation Hood Systems, Filters

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur. Condition: Substantial grease buildup on vents above stovetop.

• Heating, Ventilation, Air Conditioning System Vents

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

Observed interior intake and exhaust air ducts with debris buildup. Location: throughout kitchen.

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: Display cooler. Food Items: potato salad 9/20/25, coleslaw 9/19/25, unknown cold salad 9/20/25.

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/wet wiping cloths stored on the prep table.

STARLIGHT HOUSE LLC - 9109 GALAXIA WAY NE - Approved

STARLIGHT HOUSE LLC - 9109 GALAXIA WAY NE

Food Establishment Class C

Date: 09/25/2025 - #: PT0158770 - Inspection Result: Approved

Violation: Training Records

• Certified Food Protection Manager

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

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

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

• Package Integrity

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

Observed food packaging not in good condition and failing to protect the integrity of the contents of the food from adulteration or potential contaminants. Packaged Food: chicken & home style noodles, chicken & herb dumplings, and tomato soup Location: pantry cabinets Condition: dented cans

• Honestly Presented

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

Observed food packaging not in good condition and failing to protect the integrity of the contents of the food from adulteration or potential contaminants. Packaged Food: coleslaw dressing & sliced black olives Location: pantry cabinets Condition: exceeding their best by dates

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: 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.

THE KOSMOS - 1715 5TH ST NW**Food Establishment Class B****Date: 09/25/2025 - #: RT-FOODEST-001435-2025 - Inspection Result: Approved****Violation: Pest Control****• Controlling Pests, If Present: Treatment**

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

Observed pests in the facility with no control methods in place. Location: Bar Area Pest Type: Flies Pest Condition: Living

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

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

Observed equipment not maintained in good repair. Location: Bar Area Type of Equipment: Ice Bin Condition of the equipment: no lid on ice bin to prevent contamination from the environment or pest

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

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

Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping. Location: Bar Area Food Item: Tajin and Mint

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 roll up gate open in dining area.

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. Observed no quaternary test strips at time of the inspection

THE KOSMOS - 1715 5TH ST NW**Food Establishment Class C****Date: 09/25/2025 - #: RT-FOODEST-001433-2025 - 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: Reach in Cooler Location: Kitchen Area Condition of the Location: debris buildup on the interior of the reach in cooler.

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: Food Separation

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

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

Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping. Location: reach in cooler and prep area Food Item: Sliced Mushrooms, Macaroni and Batter.

Violation: Designated Areas

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

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

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

• **Designation-Dressing Areas and Lockers**

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

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

Violation: Functionality and Accuracy

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

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

Observed ambient air and water temperature measuring device that is scaled only in Fahrenheit failing to meet accuracy requirements. Location: Reach in Freezer
Type: no thermometer inside reach in freezer.

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 to clean and sanitize.

Observed buildup and debris on the ceiling and ceiling vent covers.

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 holes in ceiling in kitchen area.

TORRES BILLIA AND TACO SHOP - 5400 CENTRAL AVE SE, A101 - Closure Re-Inspection Required

TORRES BILLIA AND TACO SHOP - 5400 CENTRAL AVE SE, A101

Food Establishment Class C

Date: 09/25/2025 - #: CAC-Food-087393-2025 - Inspection Result: Approved

- Time/Temperature Control for Safety Food, Cold Holding - PIC corrected on site by closing cold holding unit allowing to drop temperature. Also, agreed not to store recently cooked meats inside cold holding until they have reached 41 °F to prevent cold holding unit from heating up.

- Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition - PIC stated meats and vegetables were prepared today and yesterday. PIC added correct date markings to products inside walk in refrigerator.

Common Name-Working Containers - PIC corrected on site by labeling spray bottle and removing chemicals and placing in designated area.

Restriction and Storage-Medicines, Prevention of Contamination PIC corrected on site by removing Advil and placing inside office.

Handwashing Cleanser, Availability - PIC corrected on site by adding hand cleanser to hand washing station inside kitchen.

- Hand Drying Provision - PIC corrected on site by adding paper towels to hand washing station inside kitchen.

Eating, Drinking, or Using Tobacco Products PIC removed twist top water bottles from kitchen

Food Storage, Prohibited Areas - PIC corrected on site by removing food items from mechanical room and placing food items inside walk in 6 inches above the floor inside walk in by using food crates.

-Food Temperature Measuring Devices - PIC corrected on site by purchasing probe food thermometers.

Sanitizing Solutions, Testing Devices - PIC corrected on site by finding test strips inside office later on once inspection was completed.

Inspector emailed facility required temperature log templates that facility can adjust and use to record temperatures such as cold, hot, receiving, cooling and thermometer calibration.

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: Stored on shelving next to food items (Spices) Label Condition: labeled Medication Name: Advil

Violation: Poisonous and Toxic/Chemical Substances

• Common Name-Working Containers

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

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

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: Febreze aerosol and sanitizer spray bottle
Location: Under countertop in cashier area.

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 walk in refrigerator Food Items: Cooked meats, cooked beans, salsas, chopped vegetables Expiration Dates: None available

Violation: Cooling

• Cooling Methods

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

Observed TCS food items cooling in a method that does not facilitate the necessary rate of heat transfer to cool the food in an appropriate time frame. Location: Inside walk in and on top of prep table. Food Items: Cooked chile, beans, and meats Manner: Cooled in large stock pots uncovered inside walk in refrigerator and on top of prep table covered at room temperature.

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

Observed insufficient equipment to properly cool food. Location: Inside kitchen and walk in Condition: No ice machine, no cooling wands just cold holding units.

Violation: Training Records

• Certified Food Protection Manager

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

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

Violation: Cold Holding

• Time/Temperature Control for Safety Food, Cold Holding

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

Observed food items in cold holding unit measuring above 41°F. Location: Cold holding prep table Food Items: Cooked ground beef 51 degrees f, cooked shredded chicken 50 degrees f, cooked shredded beef 51 degrees f, cooked red chile shredded beef 49 degrees f, red chile meat and potato 52 degrees f

Violation: Storage

• Food Storage, Prohibited Areas

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

Observed food stored improperly in a mechanical room. Location: Inside hot water closet Food Item: Opened bag of rice and pinto beans.

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

Observed food stored improperly under a miscellaneous source of contamination. Location: Inside walk in refrigerator Food Item: Agues frescas, chile, and posole stored inside walk in directly on the floor uncovered and unprotected.

Violation: Testing Devices

• Food Temperature Measuring Devices

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

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

• Sanitizing Solutions, Testing Devices

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

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

Violation: 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: Inside main kitchen line.

• Hand Drying Provision

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

Observed no approved method of hand drying at handwashing sink(s). Location: Inside kitchen main line.

Violation: Personal Cleanliness

• Effectiveness-Hair Restraints

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

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

• 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: Inside kitchen on top of cold holding unit cutting board and on shelving next to single use items. Type of Drink: Twist top water bottles

Violation: Hands Clean & Properly Washed

• When to Wash

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

Observed food employee not wash hands when required. Condition: Switching job duties from preparing food to switching job duties then continued to work without washing hands. Also, unable to wash hands due to no soap available inside kitchen.

Violation: Records

• **Temperature Logs**

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Cooked meats, chopped vegetables, cooked beans, cooked rice, raw meats, and agues frescas Activity of the Food: Stored, cooled and received

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

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

VISTA SANDIA - 8604 CAMINO OSITO NE - Approved

VISTA SANDIA - 8604 CAMINO OSITO NE

Food Establishment Class C

Date: 09/25/2025 - #: PT0145554 - Inspection Result: Approved

Violation: Training Records

• **Certified Food Protection Manager**

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

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

• **Food Handler Cards**

- 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

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

• **Honestly Presented**

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

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

Packaged Food: Red raspberry Preserves glass jar

Location: Dry storage shelf pantry

Condition: Must refrigerate after opening

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: 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: Plastic food scoop

Location: up right cooler

Condition of the Location: handle in direct contact with food/ice