



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: March 29, 2026 to April 04, 2026
 Report Amended on 4/6/2026 for clerical errors

**This report includes inspection history for the dates listed. Inspections may have occurred after those dates.
 The summary reflects each establishment's current operating status as of the report release date.**

APPLEBEE'S NEIGHBORHOOD GRILL & BAR - 10600 LOMAS BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0159637) - Operational Status - Open				
03/31/2026	PT0159637	Routine Food Establishment Inspection	Approved	Pg. 4
Food Establishment (Permit # - PT0159638) - Operational Status - Open				
03/31/2026	PT0159638	Routine Food Establishment Inspection	Approved	Pg. 4

Black Angus - 2290 WYOMING BLVD

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0101781) - Operational Status - Open				
03/31/2026	RT-FOODEST-119550-2025	Routine Food Establishment Inspection	Closure Re-Inspection Required	Pg. 5
Food Establishment (Permit # - PT0101782) - Operational Status - Open				
03/31/2026	RT-FOODEST-119544-2025	Routine Food Establishment Inspection	Closure Re-Inspection Required	Pg. 8

BOB'S BURGERS - 305 EUBANK BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0045320) - Operational Status - Open				
03/30/2026	PT0045320	Routine Food Establishment Inspection	Approved	Pg. 11

CHACO HOTEL - 2000 BELLAMAH AVE NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0151479) - Operational Status - Open				
04/01/2026	PT0151479	Routine Food Establishment Inspection	Approved	Pg. 12

CHICK FIL A AT COTTONWOOD FSR - 3801 ELLISON RD NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0156104) - Operational Status - Open				
04/01/2026	RT-FOODEST-058236-2025	Routine Food Establishment Inspection	Approved	Pg. 13

CHIPOTLE MEXICAN GRILL 1919 - 3400 NM 528 HWY NW, B

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0125987) - Operational Status - Open				
03/31/2026	RT-FOODEST-068738-2025	Routine Food Establishment Inspection	Approved	Pg. 13

CHURCH'S CHICKEN #2109 - 140 98TH ST NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0152772) - Operational Status - Open				
03/31/2026	CAC-Food-030374-2026	Corrective Action Compliance	Approved	Pg. 14
03/31/2026	RT-FOODEST-069731-2025	Routine Food Establishment Inspection	Approved	Pg. 14

Church's Chicken #5341 - 401 Louisiana BLVD SE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0161678) - Operational Status - Open				
03/30/2026	PT0161678	Routine Food Establishment Inspection	Conditional Approved	Pg. 15

COA - HERMAN SANCHEZ CHILD DEV CTR- 1830 WILLIAM ST SE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0104641) - Operational Status - Open				
03/30/2026	RT-FOODEST-055497-2025	Routine Food Establishment Inspection	Approved	Pg. 16

CORPORATE DINING INC @ T-Mobile - 5421 JEFFERSON ST NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - FOODEST-2026-001770) - Operational Status - Open				
03/30/2026	RT-FOODEST-011330-2026	Routine Food Establishment Inspection	Approved	Pg. 16

DUTCH BROS COFFEE - 10001 CENTRAL AVE NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0160422) - Operational Status - Open				
03/30/2026	CAC-Food-029695-2026	Corrective Action Compliance	Approved	Pg. 17
03/30/2026	PT0160422	Routine Food Establishment Inspection	Conditional Approved	Pg. 17
FANTASTIC FOOD INC. - 406 CENTRAL AVE SW				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0045356) - Operational Status - Open				
04/01/2026	PT0045356	Routine Food Establishment Inspection	Approved	Pg. 18
Food Establishment (Permit # - PT0066717) - Operational Status - Open				
04/01/2026	PT0066717	Routine Food Establishment Inspection	Approved	Pg. 19
Hilton Garden Inn - Uptown - 6510 AMERICAS PKWY NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0092965) - Operational Status - Open				
03/30/2026	RT-FOODEST-050477-2025	Routine Food Establishment Inspection	Approved	Pg. 20
Retail Food Establishment (Permit # - PT0143772) - Operational Status - Open				
03/30/2026	RT-RET-050494-2025	Routine Retail Food Inspection	Approved	Pg. 20
MARIO'S PIZZA - 2401 SAN PEDRO DR NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0044331) - Operational Status - Open				
04/01/2026	PT0044331	Routine Food Establishment Inspection	Approved	Pg. 20
MAVERIK COUNTRY STORE #639 - 9701 BLUEWATER DR NW				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Retail Food Establishment (Permit # - PT0156334) - Operational Status - Open				
04/01/2026	PT0156334	Routine Retail Food Inspection	Approved	Pg. 21
MCDONALD'S - 2305 Central AVE NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0160554) - Operational Status - Open				
04/02/2026	RT-FOODEST-076084-2025	Routine Food Establishment Inspection	Approved	Pg. 22
MCDONALD'S - 8601 CENTRAL AVE NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0052639) - Operational Status - Open				
03/31/2026	RT-FOODEST-031801-2025	Routine Food Establishment Inspection	Approved	Pg. 22
MCDONALD'S 364 - 5324 4TH ST NW				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0046027) - Operational Status - Open				
03/30/2026	RT-FOODEST-097692-2025	Routine Food Establishment Inspection	Approved	Pg. 23
M'tucci's Twenty-Five - 4939 PAN AMERICAN FWY NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Processor (Permit # - PT0156378) - Operational Status - Open				
03/31/2026	PT0156378	Routine Food Processor Inspection	Approved	Pg. 23
NMYJ Coronado INC. - 6600 Menaul Blvd NE STE 15				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - FOODEST-2026-004982) - Operational Status - Open				
04/01/2026	CAC-Food-030861-2026	Corrective Action Compliance	Approved	Pg. 23
PHO NHO - 2641 COORS BLVD NW, D				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0158036) - Operational Status - Open				
03/31/2026	RT-FOODEST-028114-2026	Routine Food Establishment Inspection	Approved	Pg. 24
Presbyterian Health Care Sys - 1100 CENTRAL AVE SE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Retail Food Establishment (Permit # - PT0147243) - Operational Status - Open				
04/03/2026	RT-RET-061786-2025	Routine Retail Food Inspection	Approved	Pg. 24
Roni's Mac Bar - 2108 Central AVE SE, 39A-2				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0161747) - Operational Status - Open				
04/03/2026	RT-FOODEST-109849-2025	Routine Food Establishment Inspection	Approved	Pg. 24
Sawmill Market - 1909 BELLAMAH AVE NW				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0160193) - Operational Status - Open				
04/01/2026	PT0160193	Routine Food Establishment Inspection	Approved	Pg. 25

SCOOTER'S COFFEE - 2509 SAN MATEO BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
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Food Establishment (Permit # - PT0159465) - Operational Status - Open

03/30/2026	PT0159465	Routine Food Establishment Inspection	Approved	Pg. 25
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SUSHI FREAK ALB WESTSIDE - 5600 COORS BLVD NW, E2

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
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Food Establishment (Permit # - PT0156063) - Operational Status - Open

04/03/2026	RT-FOODEST-078287-2025	Routine Food Establishment Inspection	Unsatisfactory Re-Inspection required	Pg. 26
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T MOBILE - 5421 JEFFERSON ST NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
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Retail Food Establishment (Permit # - PT0158092) - Operational Status - Open

03/30/2026	PT0158092	Routine Retail Food Inspection	Approved	Pg. 27
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TACO MANIA - 806 OLD COORS DR SW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
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Food Establishment (Permit # - PT0159149) - Operational Status - Open

04/03/2026	CAC-Food-031953-2026	Corrective Action Compliance	Unsatisfactory Re-Inspection required	Pg. 27
04/01/2026	PT0159149	Routine Food Establishment Inspection	Closure Re-Inspection Required	Pg. 27

THE CAKE BOUTIQUE - 3250 COORS BLVD NW, F

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
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Retail Food Establishment (Permit # - PT0151082) - Operational Status - Open

04/03/2026	RT-RET-038694-2025	Routine Retail Food Inspection	Approved	Pg. 29
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THE SHOP/NIGHTSHIFT - 2933 MONTE VISTA BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
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Food Establishment (Permit # - PT0152985) - Operational Status - Open

04/01/2026	RT-FOODEST-068052-2025	Routine Food Establishment Inspection	Approved	Pg. 30
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WAL MART NEIGHBORHOOD MRKT 3317 - 8511 GOLF COURSE RD NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
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Retail Food Establishment (Permit # - PT0075154) - Operational Status - Open

04/01/2026	PT0075154	Routine Retail Food Inspection	Approved	Pg. 31
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Retail Food Establishment (Permit # - PT0075155) - Operational Status - Open

04/01/2026	PT0075155	Routine Retail Food Inspection	Approved	Pg. 32
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WENDY'S - 410 EUBANK BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
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Food Establishment (Permit # - PT0155730) - Operational Status - Open

04/03/2026	PT0155730	Routine Food Establishment Inspection	Approved	Pg. 33
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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 both 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 Cod 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 Ret Ordinance, industry standards, or applicable laws. While the facility may continue operating, it must complete specific corrective actions to address the violation 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.

APPLEBEE'S NEIGHBORHOOD GRILL & BAR - 10600 LOMAS BLVD NE – Approved

APPLEBEE'S NEIGHBORHOOD GRILL & BAR - 10600 LOMAS BLVD NE

Food Establishment Class C

Date: 03/31/2026 - #: PT0159637 - 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 Mop sink faucet is not maintained in good repair or is not repaired by law. Observed mop sink faucet found in disrepair by leaking/spraying water when turned on

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 main cook line Activity: actively working with open food items

Violation: Hands Clean & Properly Washed

• When to Wash

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

Observed food employee not wash hands when required. Condition: Employee changing tasks multiple time and using electronic devises but was not washing hands or changing gloves before starting a new task

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 with use with moist foods during a pause in use stored incorrectly. Utensil was not stored in running water with sufficient velocity to flush away particulates. Utensil Type: Rubber spatula and food service dishes Location: Main kitchen line on fry side Condition of the Location: water was turned off and not running at time of the inspection

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located under the cooler drawers in the cooler under grill and flat top on main cook line The condition of the surface was filled with raw chicken juice, blood, food and soil debris buildup.

Observed nonfood contact surface with the buildup of soil residues. The surface was located drain for ice cream scoops on main kitchen line The condition of the surface was food and soil debris buildup

Observed nonfood contact surface with the buildup of soil residues. The surface was located Ice cream freezer on main cook line The condition of the surface was Ice and frost buildup

APPLEBEE'S NEIGHBORHOOD GRILL & BAR - 10600 LOMAS BLVD NE

Food Establishment Class B

Date: 03/31/2026 - #: PT0159638 - 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 both floor drains in bar area

Violation: Operation and Maintenance

• Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink(s) was observed blocked or inaccessible. Location: handwashing sink behind bar Manner: Blocked with sanitizer bucket stored in basin on sink at time of the inspection

Black Angus - 2290 WYOMING BLVD - Closure Re-Inspection Required

**Black Angus - 2290 WYOMING BLVD
Food Establishment Class C
Date: 03/31/2026 - #: RT-FOODEST-119550-2025 - Inspection Result: Closure Re-Inspection Required**

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Multiple blue sanitizer buckets and quaternary ammonium dispensing area Concentration: Zero parts per million Temperature: 121 °F to 124 °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: Slicer, vegetable dicer, and robot coupe attachments, Ice machine, and ice scoop holders in server stations. Location: In equipment storage area Condition of the Location: Slicer stored away with food debris also dead roach on pan with food debris, vegetable dicer stored with food debris buildup, Robot coupe equipment stored away in standing water in clean equipment storage room in the middle of kitchen storage room between kitchen and dish washing area.

Violation: Chemicals

• Warewashing Equipment, Clean Solutions

- Failure to use detergents or cleaners in accordance with the manufacturer's label instructions could create safety concerns for the employee and consumer. For example, employees could suffer chemical burns, and chemical residues could find their way into food if detergents or cleaners are used carelessly. When performing warewashing the wash solution of soap, detergent, acid cleaner, alkaline cleaner, degreaser, abrasive cleaner, or other cleaning agent must be used in according to the cleaning agent manufacturer's label instructions. Instructed PIC to use detergent when washing dishes. Equipment and utensils previously cleaned and sanitized must be re-cleaned and sanitized with detergents used in accordance with the manufacturer's label instructions.

Observed improper cleaning solution use during warewashing. Detergent being used: None PIC stated was out of dish soap but had some on the way.

Violation: Poisonous and Toxic/Chemical Substances

• Separation-Storage

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food. Poisonous/Toxic Substance: Ice melt stored next to ice cream salt in back storage room. Hand sanitizer stored next to Togo boxes and napkins in server station.

Violation: Pest Control

• Controlling Pests, Inspection/Harborage

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

Observed pests allowed to accumulate in dining room and storage rooms. Location: Back of facility dining room area and storage rooms

Pest Type: Cockroach Pest Condition: Dead

Number of Pests Present: Multiple

Violation: Plumbing

• System Maintained in Good Repair, Repaired According to Law

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

Observed plumbing above dish machine where chemical is dispensed is not maintained in good repair or is not repaired by law. Observed plumbing found in disrepair by substantial leaks from plumbing above dish machine.

Violation: Training Records

• Certified Food Protection Manager

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

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

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: Possible coconut Location: In dry storage room where soda bib dispensing equipment is stored.

Violation: Surface Condition

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

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

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

Observed nonfood contact surface that was absorbent. The surface was located chemical storage room The surface was made out of synthetic wood The condition of the surface was damaged and absorbent

Violation: Physical Facilities

• Outer Openings, Protected

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

Observed holes or other gaps in the structure of the facility. Location: Employee restrooms under compartment sinks, in storage rooms, along walls in storage rooms. Size: Multiple sizes from cracks to small holes, baseball size holes and missing tiles.

Violation: Maintenance

• Outside Receptacles

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

Observed the waste storage area to be unclean. Location: Back of facility where PIC stated infestation was occurring Condition of the storage area: Substantial grease debris buildup on grease disposal and surrounding area.

• Maintaining Premises, Unnecessary Items and Litter

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

Observed items on the premises of the food establishment that is no longer used or is non-functional. Location: In storage rooms in dining room area and towards the entrance of kitchen Items list: Fryers, unused dish ware, old electrical cords, holiday decor, books, files, fans, pictures, chairs, buckets etc. Condition of the items: non-operational, debris buildup and cluttered.

Violation: Designated Areas

• Designation-Dressing Areas and Lockers

- 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: Server's area where ice cream preparation occurs.

• Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink(s) was observed blocked or inaccessible. Location: Server's station where ice cream Manner: Croutons stored in sink basin

Violation: Lighting

• Intensity-Lighting

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

Observed inadequate amount of lighting. Location: Walk in refrigerators Manner: Inadequate lighting hard to see inside walk-ins.

Violation: Functionality and Accuracy

• Temperature Measuring Devices, Ambient Air and Water-Accuracy

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

Observed in a mechanically refrigerated food storage unit the temperature measuring device was not placed in the warmest part of the unit. Equipment Location: Dessert cold holding unit and standing cold holding unit Thermometer Location: None available

Violation: Personal Cleanliness

• Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Main kitchen line Activity: Preparing shrimp and lobster.

Violation: Operations

• Sticker Posted

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

Observed that no grade sticker was posted on the facility.

• 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. Instructed PIC to email consumerhealth@cabq.gov to obtain copy of permit.

Observed that no food permit was posted at the facility.

Violation: Hot & Cold-Water Availability & Pressure

• Water System-Distribution, Delivery, and Retention

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

Observed facility with insufficient hot and Cold-Water. Location: Hand washing station where ice cream is prepared Manner: No hot or Cold-Water available. Hand washing stations in restrooms only reaching 67 °F. Hand washing stations must reach a minimal water temperature of 85 °F.

Violation: Hands Clean & Properly Washed

• When to Wash

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

Observed food employee does not wash hands when required. Condition: Employee exiting kitchen to the outside with gloves then returning to work with same gloves and not washing hands prior to donning new gloves. Also, employee smoking cigarette right outside of back kitchen door then entering kitchen without washing hands.

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 areas.

Observed buildup and debris underneath cold holding units, inside walk in refrigerators underneath shelving, under shelving in dry storage area, and dish storage racks, inside storage rooms, walls on kitchen line and server's station.

Violation: Storage

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

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

Observed single-service or single-use articles stored outside of the original packaging and not stored in a manner to prevent contamination.

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located inside kitchen area behind stove tops, in-between ice cream storage bins and stove tops inside kitchen substantial debris buildup. Also, underneath booths and behind booths in dining room area. The surface was made out of metal, carpet, and upholstery and plumbing behind main kitchen cooking line. The condition of the surface was substantial debris buildup.

Violation: Physical Facilities, Construction and Repair

• Floors, Walls and Ceilings-Cleanability

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

Observed ceiling is not smooth and easily cleanable. The surface was located inside kitchen main kitchen line. The surface was made out of ceiling material.

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

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

Observed floor and wall juncture covering damaged and missing tiles.

Black Angus - 2290 WYOMING BLVD

Food Establishment Class B

Date: 03/31/2026 - #: RT-FOODEST-119544-2025 - Inspection Result: Closure Re-Inspection Required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Sanitizer bucket Concentration: 0 Temperature: 99

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 calling for repair technician to make repairs to equipment to properly dispense sanitizer.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Warewashing machine at bar Concentration: 0

• 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 and ice well holding ice in the bar Condition of the Location: Significant debris buildup found inside ice machine along ice shoot and deflector. Ice well had significant debris buildup inside the well itself.

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: Green bucket indicative of a cleaning cloth bucket with faded labeling information Alleged Material: Discussed with employee what was in the bucket, who claimed it was a sanitizer solution, asking PIC what type it was, who identified it as quaternary ammonia.

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.

Observed pests in the facility with no control methods in place. Location: Cockroaches were observed throughout facility, dining room, underneath bar area at sinks, warewashing machine, ice storage, throughout flooring, on the walls, in broom closet. Rodent droppings were present throughout dining room, bar broom closet observed wiping cloth linens on the ground with droppings on top of the wiping cloths. Live roach inside bar storage closet Pest Type: cockroach, rodent droppings Pest Condition: dead, live

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: Reach in Coolers Food Items: Strawberry puree, and mixed with lemonade

Violation: Miscellaneous

• Miscellaneous Sources of Contamination

- Instructed PIC to install drip cup on beverage dispenser in bar area to allow for proper disposal of waste liquids and to prevent dripping of liquid from beverage dispenser onto surfaces, and food below.

Observed beverage dispenser in bar had no drip cup to collect and dispose of waste liquid.

Violation: Knowledgeable

• Knowledgeable Person In Charge

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

Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances and duty to uphold facility, and staff to meeting those requirements. Facility had 7 priority violations and multiple priority foundation violations.

Violation: Plumbing

• System Maintained in Good Repair, Repaired According to Law

- Improper repair or maintenance of any portion of the plumbing system may result in potential health hazards such as cross connections, backflow, or leakage. These conditions may result in the contamination of food, equipment, utensils, linens, or single-service or single-use articles. Improper repair or maintenance

may result in the creation of obnoxious odors or nuisances, and may also adversely affect the operation of warewashing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions.

Observed floor drain is not maintained in good repair or is not repaired by law. Observed floor drain on south side of bar found in disrepair by accumulating liquid waste (grey water/sewage) not draining, pooling.

• **System Maintained in Good Repair**

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

Observed hand washing sink is not maintained in good repair or is not repaired by law. Observed faucet to leak profusely when turned on, water drained on to drip rack and was also observed pouring underneath the handwashing sink pooling water on the floor.

Instructed PIC to place protective cover such as a drain cover or basket in floor drains to prevent accumulation or unintended items to go into drains potentially causing backups of grey water/sewage.

Observed floor drains missing a protective cover in the bar area. Multiple miscellaneous items were found to be in drain.

• **Backflow Prevention, Air Gap**

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

Observed an inadequate air gap at multiple piping systems into floor drains throughout the bar including handwashing sinks, drain sinks.

Violation: Training Records

• **Certified Food Protection Manager**

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

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

Violation: Installation

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

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

Observed handwashing sink with hot water not available. Location: Restrooms Condition: Ran water for multiple minutes through multiple faucets. Water temperature on 4 different faucets was between 67-68 °F

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, large gap was present in the center.

Violation: Storage

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

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

Observed food stored improperly where it was exposed to contamination from splash, dust, or other contamination. Location: Bar Service area Food Item: ice Condition: Observed significant debris accumulation, splashed syrups and liquids above open ice well.

Violation: Operation and Maintenance

• **Handwashing Signage**

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

Observed handwashing sink(s) without a handwashing sign. Location: Bar area handwashing sink

Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

- Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be

established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove buildup and debris on the floors, walls, ceiling and to clean and sanitize.

Observed heavy, significant buildup and debris, in some areas mounding, on the floors, walls, ceiling of the bar area.

Violation: Storage

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

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

Observed cleaned single-use and single-service stored articles improperly. Single-use and single-service stored articles were not stored six (6) inches above the floor. Single-use and single-service stored articles Type: to go supplies, beverage straws Storage Method: Stored on floor Location: Storage closet

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located throughout the bar area, sides of equipment, reach in cooler handles, doors of equipment, insides of coolers The condition of the surface had significant debris accumulation.

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 walls in the bar area in poor repair with numerous holes, gaps, cracks and crevices present allowing for harborage for pests, and aiding in the accumulation of debris.

• Surface Characteristics-Indoor Areas

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

Observed walls in bar area constructed of particle board like material with handwashing sinks, warewashing machines directly in front of it, with large amounts of gaps, cracks and crevices throughout, surface has tremendous amount of debris buildup, cockroach droppings and dead cockroaches on surface. Surface due to absorbent porous nature will be difficult to clean appropriately.

BOB'S BURGERS - 305 EUBANK BLVD NE - Approved

BOB'S BURGERS - 305 EUBANK BLVD NE

Food Establishment Class C

Date: 03/30/2026 - #: PT0045320 - 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: unknown

Violation: Pest Control

• Insect Control Devices, Design and Installation

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

Observed insect control device installed over a food preparation area. Location: Kitchen back prep area above prep table Type of Device: electrocution

Violation: Ventilation and Hood Systems

• Heating, Ventilation, Air Conditioning System Vents

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

Observed interior intake and exhaust air ducts with debris buildup. Location: Kitchen area

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: Personal Cleanliness

• Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Main cook line Activity: Actively working with open food items

Violation: Hands Clean & Properly Washed

• When to Wash

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

Observed food employee not wash hands when required. Condition: Employee changing tasks and donning new gloves and touching mouth and face without washing hands

Violation: Storage

• Equipment and Utensils, Air-Drying Required

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

Observed equipment was not air dried and was wet stacked. Location: ware washing area Equipment Type: Food service pans Manner: not air dried and stacked wet

CHACO HOTEL - 2000 BELLAMAH AVE NW - Approved

CHACO HOTEL - 2000 BELLAMAH AVE NW

Food Establishment Class C

Date: 04/01/2026 - #: PT0151479 - 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 unde3r cold holding table in cooking area by walk in coolers and near ice machine area

Violation: Ventilation and Hood Systems

• Ventilation Hood Systems, Drip Prevention and Adequacy

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

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

Violation: Operation and Maintenance

• Handwashing Signage

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

Observed handwashing sink(s) without a handwashing sign. Location: dishwashing area

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located walk in coolers The surface was made out of Plastic The condition of the surface had debris buildup on walk in cooler vent covers and debris buildup on the exterior of the ovens and salamander

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed dry good area in disrepair by missing ceiling vent covers

CHICK FIL A AT COTTONWOOD FSR - 3801 ELLISON RD NW - Approved

CHICK FIL A AT COTTONWOOD FSR - 3801 ELLISON RD NW

Food Establishment Class C

Date: 04/01/2026 - #: RT-FOODEST-058236-2025 - Inspection Result: Approved

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 front refrigerator holding whipping cream, and Milk.

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

Observed buildup and debris on the floors underneath shelving by freezer area coke syrup section. drains also with substantial debris buildup.

Violation: Storage

• Equipment and Utensils, Air-Drying Required

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

Observed utensils were not air dried and were wet stacked. Location: Storage rack back area.

Utensil Type: Deep rectangular pans.

Manner: Stored on storage rack on top of each other wet.

CHIPOTLE MEXICAN GRILL 1919 - 3400 NM 528 HWY NW, B - Approved

CHIPOTLE MEXICAN GRILL 1919 - 3400 NM 528 HWY NW, B

Food Establishment Class C

Date: 03/31/2026 - #: RT-FOODEST-068738-2025 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

and if used with TCS foods every 4 hours.

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine. Location: Prep areas.
Condition of the Location: Interior of the ice machine with a black like soil residue.

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 areas noted to clean and sanitize on a regular basis.

Observed buildup and debris on the floors under the dishwasher and walls behind the dishwasher and drains under prep sink.

CHURCH'S CHICKEN #2109 - 140 98TH ST NW – Approved

CHURCH'S CHICKEN #2109 - 140 98TH ST NW

Food Establishment Class C

Date: 03/31/2026 - #: CAC-Food-030374-2026 - Inspection Result: Approved

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: Container of Raw Chicken

pic covered container of chicken

CHURCH'S CHICKEN #2109 - 140 98TH ST NW

Food Establishment Class C

Date: 03/31/2026 - #: RT-FOODEST-069731-2025 - Inspection Result: Approved

Violation: Thawing

• Thawing Method

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

Observed frozen time/temperature control for safety food improperly thawing. Food: Sealed raw chicken pieces Location: Three-compartment sink in dishwashing area Condition: Sealed raw chicken pieces Method: sealed bags of chicken pieces sitting inside basin of the sink with water at time of the inspection

Violation: Training Records

• Food Handler Cards

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

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

Violation: Ventilation and Hood Systems

• Ventilation Hood Systems, Drip Prevention and Adequacy

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

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

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: Container of Raw Chicken

Violation: Operation and Maintenance

• Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing fixtures with the buildup of soil residues. The plumbing fixture was located Kitchen Area The condition of the surface had debris buildup on the exterior of the soap dispenser and paper towel dispenser

Violation: Personal Cleanliness

• Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Activity: Prepping food

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

Observed buildup and debris on the floors throughout and the ceiling vent cover in the kitchen area.

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located kitchen area The surface was made out of Metal and Plastic The condition of the surface had debris buildup on all of cooking equipment, reach in coolers, hot warmers, cold holding tables.

Church's Chicken #5341 - 401 Louisiana BLVD SE - Conditional Approved

Church's Chicken #5341 - 401 Louisiana BLVD SE

Food Establishment Class C

Date: 03/30/2026 - #: PT0161678 - Inspection Result: Conditional Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Can opener blade and mount Location: Food prep table Condition of the Location: Soiled with debris accumulation and residue

Violation: Plumbing

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

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

Observed water filters for beverage machine is not maintained in good repair or is not repaired by law. Observed a substantial leak on the bottom of the fresh water filters to be in disrepair. Also observed the damaged filters to be sitting inside a full bucket of sitting water used to collect the run off coming from the leak. Instructed person in charge to replace and remount the water filters immediately.

• 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 floor drain under the fountain drink machine. Observed drain hoses from soda machine are placed directly inside floor drain itself.

Violation: Surface Condition

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

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

Observed nonfood contact surface that was absorbent. The surface was located under fountain drink machine. The surface was made out of raw wood. The condition of the surface was soiled and soaked raw wooden leg supporting counter top. Due to the leak in water filters that is absorbing directly into the raw unprotected wood.

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: Sandwich make table / front reach in cooler under chicken hot holding Food Items: Spicy mayo (52°F), coleslaw (49°F)

Violation: Lighting

• Light Bulbs, Protective Shielding

- Instructed PIC to make repairs necessary so that light bulbs are shielded, coated, or made otherwise shatter-resistant to prevent the contamination of exposed food, clean equipment, utensils, linens, or unwrapped single-service-single-use articles.

Observed light bulbs with no protective shielding, coating or by other means shatter-resistant. Location: Above chicken hot holding and biscuit food prep area
Manner: Not shatter proof bulb and multiple missing covers

• 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: Throughout kitchen, storage area, dish pit and restroom

Manner: The lighting was inadequate and very dim due to multiple light bulbs being burned out or missing

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 and around deep fryers especially on the caster wheels. The surface was made out of stainless steel. The condition of the surface was severely coated in grease and food residue. Also observed the plastic vent covers inside the walk-in cooler to be soiled with dust accumulation and in need of cleaning.

Violation: Physical Facilities, Construction and Repair

• Floors, Walls and Ceilings-Cleanability

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

Observed multiple floor tiles by left side of deep fryer to be missing allowing grease and liquid waste to pool up inside the slope where the missing tiles left a void. Instructed facility to repair the missing tiles and properly clean and sanitize the liquid waste.

COA - HERMAN SANCHEZ CHILD DEV CTR- 1830 WILLIAM ST SE - Approved

COA - FAMILY & COMMUNITY SVCS - 1830 WILLIAM ST SE

Food Establishment Class B

Date: 03/30/2026 - #: RT-FOODEST-055497-2025 - Inspection Result: Approved

CORPORATE DINING INC @ T-Mobile - 5421 JEFFERSON ST NE - Approved

CORPORATE DINING INC @ T-Mobile - 5421 JEFFERSON ST NE

Food Establishment Class C

Date: 03/30/2026 - #: RT-FOODEST-011330-2026 - Inspection Result: Approved

Violation: Physical Facilities, Construction and Repair

• Floors, Walls and Ceilings-Cleanability

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

Observed wall/window coverings are absorbent and not smooth and easily cleanable. The surface was located in the prep area. The surface was made out of unsealed particle board. Staining and warping was visible in some areas.

DUTCH BROS COFFEE - 10001 CENTRAL AVE NE - Approved

DUTCH BROS COFFEE - 10001 CENTRAL AVE NE

Food Establishment Class C

Date: 03/30/2026 - #: CAC-Food-029695-2026 - Inspection Result: Approved

Time/Temperature Control for Safety Food, Cold Holding- PIC corrected violation by placing milk back into cooler and rapidly cooling to under 41°F Temperature Logs-- Pic Corrected violation by taking and recording Temperatures on log
Calibration Logs-- PIC Corrected violation by making sure Thermometer is calibrated and recoding on log
Due to Corrections made facility is now back into the Green Approved status

DUTCH BROS COFFEE - 10001 CENTRAL AVE NE

Food Establishment Class C

Date: 03/30/2026 - #: PT0160422 - Inspection Result: Conditional Approved

Violation: Plumbing

• System Maintained in Good Repair, Repaired According to Law

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

Observed Handwashing sink by drive through window is not maintained in good repair or is not repaired by law. Observed Handwashing sink found in disrepair by Leaking waste water directly on the floor below

• 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 next to drive through window

Violation: Ventilation and Hood Systems

• Heating, Ventilation, Air Conditioning System Vents

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

Observed interior intake and exhaust air ducts with debris buildup. Location: Employee Bathroom

Violation: Toilet Facilities

• Toilet Room Receptacle, Covered

- Instructed to provide a covered receptacle for sanitary napkins.

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

Violation: 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: Production area on front counter Food Items: Milk 53°F Milk 58°F

Violation: Storage

• Food Storage-Preventing Contamination from the Premises

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

Observed food stored improperly less than six (6) inches off the floor. Location: Walk in cooler Food Item: Gallons of milk in crates stored directly on floor on walk in cooler

Violation: Personal Cleanliness

• Prohibition-Jewelry

- Items of jewelry such as rings, bracelets, and watches may collect soil and the construction of the jewelry may hinder routine cleaning. As a result, the jewelry may act as a reservoir of pathogenic organisms transmissible through food. An additional hazard associated with jewelry is the possibility that pieces of the item or the whole item itself may fall into the food being prepared. Hard foreign objects in food may cause medical problems for consumers, such as chipped

and/or broken teeth and internal cuts and lesions. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. Instructed PIC to retrain employees on personal cleanliness requirements.

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

• Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Production area Activity: Actively working with open food items

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

Observed buildup and debris on the floors under and behind equipment and in walk in cooler floor

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located on the coffee and milkshake machine The condition of the surface was Food and soil 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: All TCS food items Activity of the Food: stored

• Calibration Logs

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

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

FANTASTIC FOOD INC. - 406 CENTRAL AVE SW – Approved

FANTASTIC FOOD INC. - 406 CENTRAL AVE SW
Food Establishment Class B
Date: 04/01/2026 - #: PT0045356 - Inspection Result: Approved

Violation: Pest Control

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

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

Observed pests allowed to accumulate in traps. Location: floors in bar area and stairs area

Pest Type: cockroaches Pest Condition: dead

Number of Pests Present: five cockroaches

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: Behind Bar Type of Equipment: Ice Bin Condition of the equipment: Ice bin Has no cover/lid

Violation: Training Records

• Certified Food Protection Manager

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

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

Violation: Testing Devices

• Sanitizing Solutions, Testing Devices

- 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)

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 Bar Area in disrepair by Bar Counter top wood trim coming off counter top and missing vent cover in bathroom

FANTASTIC FOOD INC. - 406 CENTRAL AVE SW

Food Establishment Class B

Date: 04/01/2026 - #: PT0066717 - Inspection Result: Approved

Violation: Pest Control

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

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

Observed pests allowed to accumulate in traps. Location: floors in bar area and stairs area

Pest Type: cockroaches Pest Condition: dead

Number of Pests Present: cockroach

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: Behind Bar Type of Equipment: Ice Bin Condition of the equipment: Ice bin Has no cover/lid

Violation: Plumbing

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap under ice machine.

Violation: Training Records

• Certified Food Protection Manager

- All Food Establishments shall have at least one Certified Food Protection Manager. Instructed PIC that the permit holder must designate an employee to be certified as a food protection manager. The facility must provide a certificate to EHD to have on file. Observed that the food establishment does not have a certified food protection manager on staff.

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)

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 bathroom area and bar area in disrepair by holes in walls and ceiling and missing vent covers in bathroom

Hilton Garden Inn - Uptown - 6510 AMERICAS PKWY NE – Approved

Hilton Garden Inn - Uptown - 6510 AMERICAS PKWY NE

Food Establishment Class B

Date: 03/30/2026 - #: RT-FOODEST-050477-2025 - 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.

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: Prepared vegetables, hashbrowns, etc. Expiration Dates: None available. Food items that were pulled from the line the previous day.

Violation: Training Records

• **Certified Food Protection Manager**

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

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

Violation: Surface Condition

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

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

Observed nonfood contact surface that was not smooth. The surface was located In back of kitchen to the right at entrance where single use beverage containers, lids and plastic ramekins are stored The surface was made out of synthetic wood The condition of the surface was absorbent not smooth and easily cleanable

Violation: Records

• **Temperature Logs**

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

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

Hilton Garden Inn - Uptown - 6510 AMERICAS PKWY NE

Retail Food Establishment Class 3

Date: 03/30/2026 - #: RT-RET-050494-2025 - Inspection Result: Approved

Violation: Surface Condition

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

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

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

Observed nonfood contact surface that was absorbent. The surface was located in far back of facility storage area The surface was made out of synthetic wood. The condition of the surface was absorbent, not smooth and easily cleanable.

MARIO'S PIZZA - 2401 SAN PEDRO DR NE - Approved

MARIO'S PIZZA - 2401 SAN PEDRO DR NE

Food Establishment Class C

Date: 04/01/2026 - #: PT0044331 - Inspection Result: Approved

Violation: Ventilation and Hood Systems

• **Ventilation Hood Systems, Filters**

- Instructed PIC to make repairs or replace hood ventilation system to allow for filters or other grease extracting equipment to be readily removable for cleaning and replacement or cleaned in place.

Observed filters or grease extracting equipment improperly designed or constructed to make it easily cleanable. Location: Main kitchen line and pizza oven vents
Manner: Debris buildup

Violation: Surface Condition

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

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

Observed nonfood contact surface that was not smooth. The surface was located inside main kitchen line and expediting window The surface was made out of synthetic wood The condition of the surface was damaged unsealed.

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

Observed nonfood contact surface that was absorbent. The surface was located inside kitchen The surface was made out of synthetic. The condition of the surface was damaged.

Violation: Designated Areas

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

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

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

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

Observed buildup and debris underneath cold holding units, prep tables, and kitchen equipment and to clean and sanitize all areas.

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located inside cold holding units such as walk in refrigerators, inside cold holding units, The surface was made out of stainless steel The condition of the surface was debris buildup.

MAVERIK COUNTRY STORE #639 - 9701 BLUEWATER DR NW - Approved

MAVERIK COUNTRY STORE #639 - 9701 BLUEWATER DR NW
Retail Food Establishment Class 3
Date: 04/01/2026 - #: PT0156334 - Inspection Result: Approved

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located Retail Area The surface was made out of Metal and Plastic The condition of the surface had debris buildup on the exterior of the icee machine, coffee machine, and soda machines.

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 floor in backstock area where soda syrups are located.

MCDONALD'S - 2305 CENTRAL AVE NW - Approved

MCDONALD'S - 2305 CENTRAL AVE NW

Food Establishment Class C

Date: 04/02/2026 - #: RT-FOODEST-076084-2025 - 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 coolers and reach in freezers and fry storage freezer Location: Kitchen Area Condition of the Location: Debris buildup was occurring inside the equipment

Violation: Plumbing

• System Maintained in Good Repair

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

Observed plumbing system is not maintained in good repair or is not repaired by law. Observed Quaternary Dispenser at three-compartment sink found in disrepair by leaking water.

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 covers in the back storage area.

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located kitchen area The surface was made out of metal and plastic The condition of the surface was had debris buildup on handwashing sink and on the exterior of cooking equipment.

MCDONALD'S - 8601 CENTRAL AVE NE - Approved

MCDONALD'S - 8601 CENTRAL AVE NE

Food Establishment Class C

Date: 03/31/2026 - #: RT-FOODEST-031801-2025 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine Location: Back of facility next to mop sink. Condition of the Location: Debris buildup.

Violation: Time as Public Health Control

• Time as a Public Health Control, Written Procedures, Labeling

- Instructed PIC that food must be labeled indicating when the food was removed from temperature control or indication of the maximum holding time. Reminded that the time must be appropriately indicated as this is the sole method being utilized for the protection and safety of the food. Facility voluntarily discarded food items with no time markings.

Observed no marking or identification signifying when the food was removed from temperature control or indication of the maximum holding time. Location: Main production line prep table underneath garnish area Type of Food: Sliced cheeses

Violation: Ventilation and Hood Systems

• Cleaning Ventilation Systems, Nuisance and Discharge Prohibition

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

Observed interior intake and exhaust air ducts with debris buildup. Location: Dry storage area close to large back delivery door.

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

Observed buildup and debris underneath shelving inside walk in refrigerator and walk in freezer. I

MCDONALD'S 364 - 5324 4TH ST NW - Approved

MCDONALD'S 364 - 5324 4TH ST NW

Food Establishment Class C

Date: 03/30/2026 - #: RT-FOODEST-097692-2025 - 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.

Observed buildup and debris behind Ice Cream machine, drawer refrigerator, Back area soda syrup rack and shelving.

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 Beef refrigerators, exterior French fry display, ice cream machine. and equipment around the equipment the surface was made out of Stainless steel.

M'tucci's Twenty-Five - 4939 PAN AMERICAN FWY NE - Approved

M'tucci's Twenty-Five - 4939 PAN AMERICAN FWY NE

Food Processor Class D

Date: 03/31/2026 - #: PT0156378 - Inspection Result: Approved

Violation: Physical Facilities, Construction and Repair

• Wall and Ceiling Coverings and Coatings

- 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 areas around wall outlets on west wall in disrepair by not being sealed.

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 walk-in cooler door 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 south side walk in cooler door that leads to the outside is not tight fitting, light can be seen at the top edges.

NMYJ Coronado INC. - 6600 Menaul Blvd NE STE 15 - Approved

NMYJ Coronado INC. - 6600 Menaul Blvd NE STE 15

Food Establishment Class C

Date: 04/01/2026 - #: CAC-Food-030861-2026 - Inspection Result: Approved

- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch PIC removed washed rinsed and sanitized utensils
- Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition PIC voluntarily discarded food items.
- Common Name-Working Containers PIC added label to chemical spray bottle
- Using a Handwashing Sink-Operation and Maintenance PIC removed large trash can from front of hand-washing sink.

PHO NHO - 2641 COORS BLVD NW, D - Approved

PHO NHO - 2641 COORS BLVD NW, D

Food Establishment Class C

Date: 03/31/2026 - #: RT-FOODEST-028114-2026 - 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: Cutting boards, ice machine.

Location: Front prep areas,

Condition of the Location: interior ice machine chute, prep top cutting boards

Violation: Personal Cleanliness

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

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

Observed a food employee with an improper drink.

Location: Prep area on top of a prep top cooler

Type of Drink: Unknown open drink containers.

Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

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

Observed buildup and debris on the walls back cleaning areas and storage areas.

Presbyterian Health Care Sys - 1100 CENTRAL AVE SE - Approved

Presbyterian Health Care Sys - 1100 CENTRAL AVE SE

Retail Food Establishment Class 3

Date: 04/03/2026 - #: RT-RET-061786-2025 - Inspection Result: Approved

Roni's Mac Bar - 2108 Central AVE SE, 39A-2 - Approved

Roni's Mac Bar - 2108 Central AVE SE, 39A-2

Food Establishment Class C

Date: 04/03/2026 - #: RT-FOODEST-109849-2025 - Inspection Result: Approved

Violation: Plumbing

• **Backflow Prevention, Air Gap**

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

Observed an inadequate air gap at the floor drain underneath the front-end handwashing station next to the ice machine.

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: Refrigerated prep table on make line

Food Items: Chopped mushrooms (46°F), diced ham (52°F), diced tomatoes (47°F)

Sawmill Market - 1909 BELLAMAH AVE NW - Approved

Sawmill Market - 1909 BELLAMAH AVE NW

Food Establishment Class B

Date: 04/01/2026 - #: PT0160193 - 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 under service sink in bar 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. (Chlorine Test Strips for Dishwasher)

SCOOTER'S COFFEE - 2509 SAN MATEO BLVD NE - Approved

SCOOTER'S COFFEE - 2509 SAN MATEO BLVD NE

Food Establishment Class C

Date: 03/30/2026 - #: PT0159465 - Inspection Result: Approved

Violation: Training Records

• Certified Food Protection Manager

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

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

• Food Handler Cards

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

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

Violation: 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: Protein Powder Location: On barista prep table area on drive thru window side

Violation: Operations

• Sticker Posted

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

Observed that no grade sticker was posted on the facility.

• Permit Posted

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

Observed that no food permit was posted at the facility.

Violation: Records

• Calibration Logs

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

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

SUSHI FREAK ALB WESTSIDE - 5600 COORS BLVD NW, E2 - Unsatisfactory Re-Inspection required

SUSHI FREAK ALB WESTSIDE - 5600 COORS BLVD NW, E2

Food Establishment Class C

Date: 04/03/2026 - #: RT-FOODEST-078287-2025 - Inspection Result: Unsatisfactory Re-Inspection required

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: Clear spray bottle. faded labeling information Alleged Material: Discussed with employee what was in the bucket, who claimed it was a cleaning solution, asking PIC what type it was, who identified it as 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 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: Reach in Coolers Food / prep top cooler food Items: 6 Unknown Squeeze Bottles at prep stations. and 3 unknown containers in walk in cooler, and container of jalapenos.

Correct By Date: 4/3/2026

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

Violation: Conformance with Approved Procedures, Records

• Conformance with Approved Procedures, Records

- Variances and HACCPs are reviewed by EHD to ensure that all necessary precautions for safety are taken. When a facility operates outside of the approved plans, there is an increased risk for foodborne illnesses to occur. Instructed PIC that all steps and conditions of their variance or HACCP plan must be followed, or the establishment must re-submit documentation requesting a modification to their procedures to EHD for review. Any food produced outside of the conditions of the variance or HACCP must not be used in the operations of the food establishment or distributed to outside entities or consumers until such time EHD can determine if the new procedures are safe

Observed that the facility has a HACCP granted by EHD, but is operating outside the constraints of the variance. Approved Variance: Sushi
Unapproved Action: observed cooked rice at room temperature without the time stamp.

Violation: Time as Public Health Control

• Time as a Public Health Control, Written Procedures, Labeling

- When Time/Temperature Control for Safety foods are removed from heat or refrigeration and allowed to remain at room temperature, disease-causing organisms, pathogens, multiply more rapidly. In addition to the threat present from the pathogens themselves, some pathogens also produce toxins as they grow. These toxins cannot be removed from the food once they are present. Instructed PIC that in order to minimize the risk of these pathogens when food is removed from cold holding equipment it must have an initial temperature of forty-one (41) °F.

Observed cold food using time as a public health control exceeding the initial temperature of forty-one (41) °F.

Location: cooked Rice Holder

Type of Food: ready to eat Rice.

Temperature: 67 degrees and no required time stamp at the time of inspection.

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 2 sink faucets is not maintained in good repair or is not repaired by law. Observed Hand sink, prep sink found in disrepair by both Faucets with constant dripping. hand valves won't shut off water properly

Violation: Cold Holding

• Cold Holding Capacities-Equipment

- 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 that food items held in the establishment must be maintained at proper levels to ensure safety and inhibit the growth of pathogens. PIC voluntarily discarded food items improperly cold held.

Observed food items in cold holding unit measuring above 41°F. Location: Prep top cooler.
Food Items: Tuna- 44°F, Wasabi- 44°F, Sliced Ginger root- 44°F. Tofu 47°F, Sprouts- 47 °F improperly cold holding.

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: Back kitchen hand wash station.

• Hand Drying Provision

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

Observed no approved method of hand drying at handwashing sink(s). Location: back-room hand wash station

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 walk-in cooler floors under storage racks. under three-compartment sinks, under dry storage shelving. and to clean and sanitize Areas noted.

Observed buildup and debris on the walk-in cooler floors under storage racks. under three-compartment sinks, under dry storage shelving.

Violation: Storage

• In-Use Utensils, Between-Use Storage

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

Observed utensils during a pause in use stored incorrectly. Utensil was not stored in a container maintaining a temperature of at least one-hundred and thirty-five (135) °F.

Utensil Type: Scoop, Knives and spoons.

Location: cook/prep line

Condition of the Location: Hot utensil wells not maintaining 135 degrees was holding 13°F. 125°F.

T MOBILE - 5421 JEFFERSON ST NE - Approved

T MOBILE - 5421 JEFFERSON ST NE

Retail Food Establishment Class 3

Date: 03/30/2026 - #: PT0158092 - Inspection Result: Approved

TACO MANIA - 806 OLD COORS DR SW - Unsatisfactory Re-Inspection required

TACO MANIA - 806 OLD COORS DR SW

Food Establishment Class C

Date: 04/03/2026 - #: CAC-Food-031953-2026 - Inspection Result: Unsatisfactory Re-Inspection required

Grill that's uncovered cannot be used use a covered grill that's NSF Approved as well as reach out to Albuquerque Fire Department for where BBQ is located and make sure this is an approvable use under fire code

TACO MANIA - 806 OLD COORS DR SW

Food Establishment Class C

Date: 04/01/2026 - #: PT0159149 - Inspection Result: Closure Re-Inspection Required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Observed chemical solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Type of Sanitizer: no sanitizer being used Location: no sanitizer being used Concentration: 0ppm Temperature: no temperature

• 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: Inside reach in coolers and freezers, microwave and on BBQ grill Location: kitchen area and outdoor grilling area Condition of the Location: debris buildup on referenced equipment

Violation: Pest Control

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

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

Observed pests allowed to accumulate in traps. Location: Water Heater Area in kitchen
Pest Type: cockroach Pest Condition: dead
Number of Pests Present: seven dead cockroaches

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 in kitchen area Food Items: chopped tomatoes, onions, potatoes Expiration Dates: no dates observed

Violation: Plumbing

• System Maintained in Good Repair

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

Observed plumbing system is not maintained in good repair or is not repaired by law. Observed faucet on the three-compartment sink found in disrepair by leaking water.

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap below three-compartment sink and hand washing sink.

Violation: Training Records

• Certified Food Protection Manager

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

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

• Food Handler Cards

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

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

Violation: Testing Devices

• Sanitizing Solutions, Testing Devices

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

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

Violation: 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: Kitchen Area

• 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 Area

• Handwashing Signage

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

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

• Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink used for purposes other than handwashing. Location: Kitchen Manner: storing container and food inside handwashing sink

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 food thermometers or to acquire new thermometers to ensure that the proper accuracy has been achieved to be within two (2) degree F.

Observed food temperature measuring device that is scaled only in Fahrenheit failing to meet accuracy requirements. Location: thermometer inside reach in freezer Type: food measuring thermometer Accuracy: ambient air thermometer needed inside reach in coolers or reach in freezers

Violation: Operations

• Valid Permit

- Instructed the PIC that no person is allowed to operate a Food Establishment in the City without a valid permit to operate issued by the Enforcement Authority for that Food Establishment.

Observed that the facility was operating with an expired permit.

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

Observed buildup and debris on the entry door of the facility and on the ceiling, vent covers and, on the roof, and poles above BBQ grill located outside

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 having holes in walls and ceiling and missing ceiling tiles

THE CAKE BOUTIQUE - 3250 COORS BLVD NW, F - Approved

THE CAKE BOUTIQUE - 3250 COORS BLVD NW, F

Retail Food Establishment Class 5

Date: 04/03/2026 - #: RT-RET-038694-2025 - Inspection Result: Approved

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 Ambient food temperature measuring devices were Damaged and in need of replacement for an old freezer.

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located kitchen, interior freezers, refrigerator, bottom prep table shelves. The surface was made out of Stainless steel.

The condition of the surface was with substantial debris and soil buildup.

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

Observed heavy, significant buildup and debris, in some areas mounding, on the floors, walls, ceiling of the kitchen prep area

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed utensil food-contact surface with the buildup of soil residues. Utensil Type: Icing tips and icing storage containers Location: Kitchen prep area.

Condition of the Location: Icing tips and storage containers stored with substantial debris and soil buildup at the time of inspection.

Violation: Operation and Maintenance

• Handwashing Signage

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

Observed handwashing sink(s) without a handwashing sign

. Location: Restroom.

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 inappropriately marked. Location: Refrigerator.

Food Items: a Container of Choc Mousse (Brite white Plus) with a dated of 3/19/26 and a Purple Brite white plus with no date marking indicators

THE SHOP/NIGHTSHIFT - 2933 MONTE VISTA BLVD NE - Approved

THE SHOP/NIGHTSHIFT - 2933 MONTE VISTA BLVD NE

Food Establishment Class C

Date: 04/01/2026 - #: RT-FODEST-068052-2025 - Inspection Result: Approved

Violation: Cold Holding

• Time/Temperature Control for Safety Food, Cold Holding

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

Observed food items in cold holding unit measuring above 41°F. Location: Upright cooler

Food Items: Prepackaged bacon Temperature: 47°F

• Cold Holding Capacities-Equipment

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

acquire sufficient equipment to do so.

Observed insufficient cold holding equipment to properly hold food cold. Location: Upright cooler located in back of house
Condition: Unit was failing to maintain temperature at 41°F and below. Unit temperature measured at 50°F

Violation: Testing Devices

• Sanitizing Solutions, Testing Devices

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

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

Violation: Personal Cleanliness

• Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Cook line and back of house
Activity: Working cook line and cutting potatoes in back on prep table

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located in kitchen near cook line
The surface was made out of stainless steel and metal
The condition of the surface had extreme grease and food debris buildup

WAL MART NEIGHBORHOOD MRKT 3317 - 8511 GOLF COURSE RD NW – Approved

WAL MART NEIGHBORHOOD MRKT 3317 - 8511 GOLF COURSE RD NW

Retail Food Establishment Class 5

Date: 04/01/2026 - #: PT0075154 - Inspection Result: Approved

Violation: Storage

• Prohibitions, Storage Areas

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

Observed Clean pans stored improperly by preparation of chicken debris being prepared and debris contaminating the clean pans at the time of inspection.

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located Sales floor. The surface was made out of metal.
The condition of the surface was soiled with food debris buildup in bakery cases.

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

Observed buildup and debris on the floors, walls, drain and cooler and freezer floors at the time of inspection.

Violation: Poisonous and Toxic/Chemical Substances

• Separation-Storage

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

articles. Instructed PIC to move chemicals to an approved location.

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food. Poisonous/Toxic Substance: Cleaning chemicals
Location: where was the substance stored. Food grade oil stored with cleaning chemicals on a storage racks.

WAL MART NEIGHBORHOOD MRKT 3317 - 8511 GOLF COURSE RD NW
Retail Food Establishment Class 5
Date: 04/01/2026 - #: PT0075155 - Inspection Result: Approved

Violation: Storage

• Prohibitions, Storage Areas

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

Observed utensils during a pause in use stored incorrectly. Utensil was not stored on a clean and sanitized portion of the equipment. Utensil Type: Fryer handle scoop basket. Location: Deli department. Condition of the Location: stored on a dirty floor.

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 for the measuring for ambient temperature Salad upright refrigerator

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 on the Sales floor hot cases The surface was made out of Stainless steel.
The condition of the surface was Substantial debris and dried up food liquid.

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 Deli floors, walls, drains, under equipment, storage racks, sinks and cooler and freezer floors and to clean and sanitize areas noted.

Observed buildup and debris on the Deli floors, walls, drains, under equipment, storage racks, sinks and cooler and freezer floors at the time of inspection.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: meat slicer, prep tables Location: Deli department.
Condition of the Location: Meat slicer not in use with dry food debris buildup, prep table with labels and substantial debris buildup.

Violation: Operation and Maintenance

• Hand Drying Provision

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

Observed no approved method of hand drying at handwashing sink(s). Location: Deli department.

• Cleaning of Handwashing Fixtures

- 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: Deli.
Manner: hand sink is used for dumping juices from meat items and other food liquid items.

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 watch while preparing food.
Food Preparation Activity: While slicing lunch meat at the time of inspection.

WENDY'S - 410 EUBANK BLVD NE - Approved

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Food Establishment Class C
Date: 04/03/2026 - #: PT0155730 - 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 Mop sink Faucet is not maintained in good repair or is not repaired by law. Observed Mop sink Faucet found in disrepair by leaking and not able to be fully shut off

Observed Piping from water heater is not maintained in good repair or is not repaired by law. Observed Piping from water heater found in disrepair by small leak leaking fresh water directly on the floor at time of inspection

• 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 at drive through window and on main cook line

Violation: Ventilation and Hood Systems

• Mechanical-Ventilation

- Instructed PIC, if necessary, to keep rooms free of excessive heat, steam, condensation, obnoxious odors, and fumes; mechanical ventilation of sufficient capacity shall be provided.

Observed hood ventilation system inadequately collecting grease and condensation allowing for excessive smoke in kitchen area

Violation: Toilet Facilities

• Toilet Room Receptacle, Covered

- Instructed to provide a covered receptacle for sanitary napkins.

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

Violation: Operation and Maintenance

• Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink used for purposes other than handwashing. Location: back of kitchen by ware washing area Manner: Handwashing sink with yellow liquid food residue in basin of sink at time of inspection

Violation: Personal Cleanliness

• Prohibition-Jewelry

- Items of jewelry such as rings, bracelets, and watches may collect soil and the construction of the jewelry may hinder routine cleaning. As a result, the jewelry may act as a reservoir of pathogenic organisms transmissible through food. An additional hazard associated with jewelry is the possibility that pieces of the

item or the whole item itself may fall into the food being prepared. Hard foreign objects in food may cause medical problems for consumers, such as chipped and/or broken teeth and internal cuts and lesions. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. Instructed PIC to retrain employees on personal cleanliness requirements.

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

Violation: Physical Facilities, Cleaning

• Drying Mops

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

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

• Cleaning, Frequency and Restrictions

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

Observed heavy buildup and debris on the floors, walls, booths and tables in the dining room. Fries and food crumbs under tables and booths, Food residue on tables and walls

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located Inside reach in cooler under flat top on main cook line The condition of the surface was food and soil debris buildup