

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

ALBERTSONS 937 FA0003068 **10131 COORS BLVD NW**

Permit Name: ALBERTSONS GROCERY					ROUTINE FOOD INSPECTION	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/24/2020 1:	0601	100	C100	Is the facility following all current Public Health Order guidance	OBSERVED AT THE TIME OF INSPECTION FACILITY IS NOT FOLLOWING THE SET 6 FOOT SOCIAL DISTANCING REQUIREMENTS PER HEALTH ORDER. Instructed PIC they must comply with the state Public Health Order limitations to ensure that six feet or more distance is maintained between customers. Utilize signs, stanchions and/or floor decals to support 6-foot social distancing, including one-way aisle traffic and separate entry/exit wherever possible. Utilize signage to communicate occupancy limits and encourage customers to wear face coverings.		
08/24/2020 1:	0601	100	S57	Were any violations found?	VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.		

Permit Name: ALBERTSONS MEAT					HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/24/2020 1:	0609	123	S57	Were any violations found?	No violations found during time of inspection.		

Permit Name: ALBERTSONS DELI					HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/24/2020 1:	0608	123	S57	Were any violations found?	No violations found during time of inspection.		

Permit Name: ALBERTSONS BAKERY					ROUTINE FOOD INSPECTION	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/24/2020 1:	0403	100	S57	Were any violations found?	No violations found during time of inspection.		

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

ALQUDS MEDITERRANEAN GRILL & GROCERY FA0126522 5555 MONTGOMERY BLVD NE

Permit Name:				HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
08/19/2020 1:	0406	123	S14	Food-contact surfaces: cleaned and sanitized	OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES. 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness OBSERVED CHEMICAL DISH MACHINE TESTED 0 PPM CHLORINE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO USE THREE COMPARTMENT SINK TO WASH RINSE AND SANITIZE UNTIL DISH MACHINE IS REPAIRED.	
08/19/2020 1:	0406	123	S45	Food and non-food contact surfaces cleanable, properly designed	OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR. 4-202.11 Food-Contact Surface's-Cleanability OBSERVED CUTTING BOARDS WITH DEEP CUTS AT TIME OF INSPECTION. VIOLATION DISCUSSED WITH PIC TO REPLACE CUTTING BOARDS IN ORDER TO PREVENT CROSS CONTAMINATION.	
08/19/2020 1:	0406	123	S53	Physical facilities installed, maintained, and clean	OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR. 6-201.12 Floors, Walls, and Ceilings, Utility Lines OBSERVED HOLE IN THE WALL, AND DEBRIS THROUGHOUT FACILITY DURING PREP TIME. VIOLATION ADDRESSED WITH PIC.	
08/19/2020 1:	0406	123	S57	Were any violations found?	VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.	

AMADEOS PIZZA & SUBS FA0008321 809 98TH ST SW

Permit Name:				HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
08/27/2020 1:	0406	123	S51	Toilet facilities: properly constructed, supplied, & cleaned	OBSERVED TOILET FACILITY ARE IMPROPERLY CONSTRUCTED, SUPPLIED, OR CLEANED. 6-501.19 Closing Toilet Room Doors OBSERVED RESTROOM DOORS WERE NOT SELF-CLOSING AS REQUIRED AT THE TIME OF INSPECTION	
08/27/2020 1:	0406	123	S57	Were any violations found?	VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.	

AMYS DONUTS FA0127327

6001 SAN MATEO BLVD NE

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

Permit Name: AMYS DONUTS					HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/28/2020 1.	0406	123	S13	Food separated and protected	<p>OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION. 3-304.11 Food Contact with Equipment and Utensils OBSERVED BOWLS USED AS SCOOPS INSIDE BINS OF FLOUR AND RICE AT TIME OF INSPECTION. VIOLATION ADDRESSED BY DISCUSSING WITH PERSON IN CHARGE THAT ONLY SCOOPS WITH HANDLES IS ALLOWED WHEN HANDLES ARE KEPT FROM TOUCHING FOODS IN ORDER TO PREVENT CROSS CONTAMINATION.</p>		
08/28/2020 1.	0406	123	S37	Contamination prevented during food preparation, storage and di	<p>OBSERVED INADEQUATE METHODS TO PREVENT FOOD CONTAMINATION DURING FOOD PREPARATION, STORAGE, AND DISPLAY. 3-305.11 Food Storage-Preventing Contamination from the Premises OBSERVED LARD UNCOVERED AT TIME OF INSPECTION. VIOLATION CORRECTED BY PERSON IN CHARGE COVERING AND DISCUSSION OF PROPER PROCEDURES TO PREVENT FOOD CONTAMINATION DURING STORAGE ALL FOODS SHOULD BE COVERED BETWEEN USAGE.</p>		
08/28/2020 1.	0406	123	S38	Personal cleanliness	<p>JEWELRY OBSERVED PERSONNEL WITHOUT CLEAN OUTER CLOTHING, INAPPROPRIATE HAIR RESTRAINT, USING PROHIBITED JEWELRY, OR INAPPROPRIATE FINGERNAILS. 2-303.11 Prohibition-Jewelry OBSERVED EMPLOYEES WITH WRIST JEWELRY AT TIME OF INSPECTION. VIOLATION ADDRESSED BY DISCUSSING WITH PERSON IN CHARGE THAT ONLY A PLAIN WEDDING BAND IS ALLOWED IN KITCHEN IN ORDER TO PREVENT CROSS CONTAMINATION. 2-402.11 Effectiveness-Hair Restraints OBSERVED EMPLOYEES WITHOUT EFFECTIVE HAIR RESTRAINTS AT TIME OF INSPECTION. VIOLATION ADDRESSED WITH PIC INSTRUCTED TO RESTRAIN HAIR IN ORDER TO PREVENT CROSS CONTAMINATION.</p>		
08/28/2020 1.	0406	123	S4	Proper eating, tasting, drinking, or tobacco use	<p>EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA. 2-401.11 Eating, Drinking or Using Tobacco OBSERVED IMPROPER WATER BOTTLE (NO LID OR STRAW) DRINK STORED ON THE PREP TABLE AT THE TIME OF INSPECTION. VIOLATION ADDRESSED AND INSTRUCTED PERSON IN CHARGE THAT ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER THAT CAN EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT. (EX. A CUP WITH A TIGHT- FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS. NO EATING OR SMOKING IS ALLOWED IN THE FOOD AREAS IN ORDER TO PREVENT CONTAMINATION BY HANDS.</p>		

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

08/28/2020 1:	0406	123	S45	Food and non-food contact surfaces cleanable, properly designed	<p>OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR. 4-202.16 Nonfood-Contact Surfaces</p> <p>OBSERVED RACK, COOLER DOOR HANDLES, INSIDE BOTTOM OF COOLERS, MILK CRATES, OUTSIDE OF CONTAINERS WITH AN ACCUMULATION OF DEBRIS AT TIME OF INSPECTION. VIOLATION ADDRESSED WITH PIC INSTRUCTED TO CLEAN ON A REGULAR BASIS TO PREVENT CROSS CONTAMINATION FROM ENVIRONMENT.</p>
08/28/2020 1:	0406	123	S53	Physical facilities installed, maintained, and clean	<p>OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR. 6-201.11 Floors, Walls and Ceilings-Cleanability</p> <p>OBSERVED DEBRIS THROUGHOUT FACILITY AT TIME OF INSPECTION. VIOLATION ADDRESSED WITH PIC INSTRUCTED TO CLEAN ON A REGULAR BASIS.</p>
08/28/2020 1:	0406	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>
08/28/2020 1:	0406	123	S8	Adequate hand washing sinks properly supplied and accessible	<p>OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED. 6-301.14 Handwashing Signage</p> <p>OBSERVED NO SIGNAGE AT TIME OF INSPECTION. VIOLATION ADDRESSED ON SITE BY DISCUSSING AND PIC POSTING "HAND WASHING SINK ONLY"</p> <p>8-Blocked HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED. 5-205.11 Using a Handwashing Sink-Operation and Maintenance</p> <p>OBSERVED HAND SINK WITH SANITATION BUCKET INSIDE BASIN AT FRONT OF HOUSE AT TIME OF INSPECTION. VIOLATION ADDRESSED ON SITE BY DISCUSSING PROPER PROCEDURES FOR HAND SINKS USAGE.</p>

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

Page 6 of 118

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

ANNAPURNA CHAI HOUSE FA0047961

2201 SILVER SE

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

Permit Name: ANNAPURNA CHAI HOUSE					ROUTINE FOOD INSPECTION	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/26/2020 1.	0406	100	S14	Food-contact surfaces: cleaned and sanitized	<p>OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.</p> <p>4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils</p> <p>OBSERVED SANITIZER CONCENTRATION DISH WASHER WAS BELOW SANITIZER CONCENTRATION AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY TECHNICIAN ON SITE. CHLORINE SANITIZER TESTED AT 50 PPM.</p>		
08/26/2020 1.	0406	100	S20	Proper cold holding food temperatures	<p>OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.</p> <p>3-501.16(A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding</p> <p>OBSERVED REACH IN REFRIGERATOR AMBIENT TEMPERATURE ABOVE 41 F AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DISCARD MILK AND SOY MILK. INSTRUCTED PIC NOT TO USE THE REFRIGERATOR UNTIL THE REFRIGERATOR IS BROUGHT INTO COMPLIANCE. PIC HAS THEIR TECHNICIAN SERVICING THE REFRIGERATOR TODAY. SEND CHPD A PHOTO OF THE AMBIENT TEMP HOLDING BELOW 41 F.</p>		
08/26/2020 1.	0406	100	S45	Food and non-food contact surfaces cleanable, properly designed	<p>OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.</p> <p>4-101.11 Characteristics-Materials for Construction and Repair</p> <p>OBSERVED DOOR GASKET ON THE REACH IN REFRIGERATOR NOT SECURE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 8/16/20. REFRIGERATOR MUST HAVE AN AMBIENT TEMP OF 41 OR LOWER. SEND CHPD A PHOTO OF THE INVOICE ONCE IT HAS BEEN BROUGHT INTO COMPLIANCE.</p>		
08/26/2020 1.	0406	100	S48	Hot and cold water available; adequate pressure	<p>OBSERVED HOT AND COLD WATER IS NOT AVAILABLE OR IS NOT AT AN ADEQUATE PRESSURE.</p> <p>5-103.11 Capacity-Quantity and Availability</p> <p>OBSERVED NO HOT WATER AT THE BACK HAND WASH STATION AT THE TIME OF INSPECTION. HOWEVER THERE IS HOT WATER IN THE FACILITY. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 8/31/20 HOT WATER MUST BE AT 100 F OR HIGHER. SEND CHPD A PHOTO OF THE SINK IN COMPLIANCE. VIOLATION WAS CORRECTED ON SITE BY PIC REPAIRING THE HOT WATER.</p>		

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

08/26/2020 1: 0406 100 S58 Result of complaint investigation
 08/26/2020 1: 0406 100 S8 Adequate hand washing sinks properly supplied and accessible

EVIDENCE WAS OBSERVED TO SUBSTANTIATE COMPLAINT.
 OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.
 6-301.12 Hand Drying Provision
 OBSERVED AT THE BACK HAND WASH STATION NO PAPER TOWELS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO STOCK THE HAND TOWELS IMMEDIATELY.

APPLEBEES GRILL AND BAR 6402 FA0086467 3620 NM 528 NW

Permit Name: APPLEBEES BAR ROUTINE FOOD INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

08/19/2020 1: 0501 100 S57 Were any violations found? No violations found during time of inspection.

APPLEBEES KITCHEN HIGH RISK IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

08/19/2020 1: 0406 123 S57 Were any violations found? No violations found during time of inspection.

BASKIN ROBBINS 3210 FA0016458 3515 SAN MATEO BLVD NE

Permit Name: BASKIN ROBBINS #3210 ROUTINE FOOD INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

08/26/2020 1: 0406 100 S37 Contamination prevented during food preparation, storage and di
 OBSERVED INADEQUATE METHODS TO PREVENT FOOD CONTAMINATION DURING FOOD PREPARATION, STORAGE, AND DISPLAY.
 3-305.11 Food Storage-Preventing Contamination from the Premises
 OBSERVED ICE BUILD UP IN ICE CREAM FREEZER AT TIME OF INSPECTION. VIOLATION ADDRESSED WITH PIC INSTRUCTED TO KEEP ICE BUILD UP FROM ACCUMULATING TO PREVENT FOOD CONTAMINATION DURING STORAGE.

08/26/2020 1: 0406 100 S53 Physical facilities installed, maintained, and clean
 OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.
 6-201.12 Floors, Walls, and Ceilings, Utility Lines
 OBSERVED DEBRIS THROUGHOUT MAKE LINE AT TIME OF INSPECTION. VIOLATION ADDRESSED INSTRUCTED TO CLEAN.

08/26/2020 1: 0406 100 S57 Were any violations found? VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

BENTO SUSHI FA0125923 **7610 CARMEL AV NE STE E**

Permit Name: BENTO SUSHI **HIGH RISK** **IN COMPLIANCE** **Action:** APPROVED

ACTIVITY DATE **PE** **SERV** **VIOL** **DESCRIPTION** **MEMO**

08/21/2020	1.	0406	123	S21	Proper date marking and disposition	OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED. 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking OBSERVED CONTAINERS OF CHICKEN AND VEGGIES WITH NO DATE MARKING AT TIME OF INSPECTION. VIOLATION ADDRESSED AND INSTRUCTED THE PERSON IN CHARGE TO DATE MARK ALL FOODS IN THE WALK IN COOLER IN ORDER TO PREVENT FROM SERVING EXPIRED FOODS NOT TO EXCEED MORE THAN SEVEN DAYS.
08/21/2020	1.	0406	123	S57	Were any violations found?	VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.

BERNALILLO ACADEMY FA0126667 **1801 RANDOLPH RD SE**

Permit Name: BERNALILLO ACADEMY **VERY HIGH RISK** **IN COMPLIANCE** **Action:** APPROVED

ACTIVITY DATE **PE** **SERV** **VIOL** **DESCRIPTION** **MEMO**

08/20/2020	1.	0409	124	S14	Food-contact surfaces: cleaned and sanitized	OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES. 4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils OBSERVED SANITIZER BUCKET IS TESTED BELOW COMPLIANCE LEVEL AT TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE REMAKING THE SANITIZER. TESTED AT 100 PPM CHLORINE SANITIZER.
08/20/2020	1.	0409	124	S57	Were any violations found?	VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.

BLAKES LOTABURGER 24 FA0047760 **3806 MONTGOMERY BLVD NE**

Permit Name: LOTABURGER 24 **FOOD FOLLOW-UP INSPECTION** **UPGRADE** **Action:** APPROVED

ACTIVITY DATE **PE** **SERV** **VIOL** **DESCRIPTION** **MEMO**

08/21/2020	1.	0406	110	S36	Insects, rodents, and animals not present	OBSERVED HARBORAGE, EVIDENCE, OR PRESENCE OF RODENTS, INSECTS, AND ANIMALS IN FACILITY. 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest OBSERVED DEAD AND DYING ROACHES AT TIME OF INSPECTION. INSTRUCTED FACILITY TO SEND COPIES OF PEST CONTROL.
08/21/2020	1.	0406	110	S57	Were any violations found?	VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

BLAZIN CAJUN LLC FA0127359 **6320 ZUNI RD SE**

Permit Name:	BLAZIN CAJUN LLC	HIGH RISK	IN COMPLIANCE	Action: APPROVED	
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/24/2020 1.	1002	123	S57	Were any violations found?	VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.

BOXING BEAR BREWING CO FA0113242 **10200 CORRALES RD NW STE A**

Permit Name:	BOXING BEAR BREWING CO	HIGH RISK	IN COMPLIANCE	Action: APPROVED	
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/25/2020 1.	0406	123	S57	Were any violations found?	No violations found during time of inspection.

BOXING BEAR BREWING CO **ROUTINE FOOD INSPECTION** **IN COMPLIANCE** **Action: APPROVED**

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/25/2020 1.	0411	100	S57	Were any violations found?	No violations found during time of inspection.

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

BRICKYARD PIZZA FA0096441 **2216 CENTRAL AV SE**

Permit Name:		BRICKYARD PIZZA			ROUTINE FOOD INSPECTION	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/27/2020 1:	0406	100	S26	Toxic substances properly identified, stored, and used	<p>OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.</p> <p>7-201.11 Separation-Storage</p> <p>OBSERVED A SPRAY BOTTLE OF QUAT SANITIZER STORED ON A FOOD CONTACT SURFACE NEXT TO FOOD AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC REMOVING THE SPRAY BOTTLE. DISCUSSED PROPER PROCEDURES.</p>		
08/27/2020 1:	0406	100	S45	Food and non-food contact surfaces cleanable, properly designed	<p>OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.</p> <p>4-101.11 Characteristics-Materials for Construction and Repair</p> <p>OBSERVED DOOR GASKETS ON THE REACH IN REFRIGERATOR TORN WITH EXCESSIVE SOIL BUILD UP. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 9/08/20. GASKET MUST BE REPLACED. SEND CHPD A PHOTO OF THE REFRIGERATOR DOOR BROUGHT INTO COMPLIANCE.</p>		
08/27/2020 1:	0406	100	S54	Adequate ventilation and lighting; designated areas used	<p>OBSERVED INADEQUATE VENTILATION, LIGHTING, OR STORAGE OF PERSONAL BELONGINGS.</p> <p>6-202.11 Light Bulbs, Protective Shielding</p> <p>OBSERVED LIGHTING IN THE KITCHEN AREA WITH NO SHIELDING OR CAPS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 9/04/20 AND HAVE ALL LIGHTING WITH SHIELDING AND CAPS. SEND CHPD A PHOTO OF THE LIGHTS BROUGHT INTO COMPLIANCE.</p>		
08/27/2020 1:	0406	100	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>		

CASA TACO FA0118871 **5801 ACADEMY RD NE**

Permit Name:		CASA TACO			HIGH RISK	NOT APPLICABLE	Action: NON-GRADED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/21/2020 1:	0406	123	S53	Physical facilities installed, maintained, and clean	<p>OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.</p> <p>OBSERVED WALL UNDER HAND SINK IN NEED OF REPAIR AT THE TIME OF INSPECTION</p>		

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

CATALYST COFFEE CO FA0128145

6320 ZUNI RD SE

Permit Name: CATALYST COFFEE CO New Business Inspection IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/21/2020 1:	1002	109	S14	Food-contact surfaces: cleaned and sanitized	<p>OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.</p> <p>4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils</p> <p>OBSERVED SANITIZER BUCKET IS TESTED BELOW COMPLIANCE LEVEL AT TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PIC REMAKING THE SANITIZER. CHLORINE SANITIZER TESTED AT 50 PPM.</p>
08/21/2020 1:	1002	109	S48	Hot and cold water available; adequate pressure	<p>OBSERVED HOT AND COLD WATER IS NOT AVAILABLE OR IS NOT AT AN ADEQUATE PRESSURE.</p> <p>5-103.12 Pressure</p> <p>OBSERVED HOT WATER SIDE OF THE HAND WASH SINK HAD VERY LOW PRESSURE AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC REPAIRING THE WATER LINE.</p>
08/21/2020 1:	1002	109	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

CHEBA HUT FA0111743

115 HARVARD DR SE BLG B

Permit Name:	CHEBA HUT			HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
08/19/2020 1:	0406	123	S20	Proper cold holding food temperatures	<p>OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.</p> <p>3-501.16(A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding</p> <p>OBSERVED IN THE MAKE TABLE ROAST BEEF, TURKEY, HAM AND GREEN CHILI HOLDING ABOVE 41 DEGREES FAHRENHEIT AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY DISCARDING THE ITEMS AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES. ASKED THE PIC NOT TO LEAVE THEIR COLD CUTS IN THE MAKE TABLE OVER NIGHT. PIC STATED THEY WILL PLACE THE COLD CUT MEATS IN THE COOLER AT THE END OF THEIR SHIFTS. ALSO, COLD CUTS IN THE MAKE TABLE WILL BE REPLACED EVERY FOUR HOURS TO MAINTAIN THE FOUR HOUR WINDOW.</p>	
08/19/2020 1:	0406	123	S36	Insects, rodents, and animals not present	<p>OBSERVED HARBORAGE, EVIDENCE, OR PRESENCE OF RODENTS, INSECTS, AND ANIMALS IN FACILITY.</p> <p>6-501.111 Controlling Pests</p> <p>OBSERVED 12 LIVE FLIES IN THE FACILITY AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS AND HAVE THEIR FACILITY SERVICED BY THEIR PCO. SEND CHPD A PHOTO OF THEIR INVOICE ONCE IT HAS BEEN SERVICED.</p>	
08/19/2020 1:	0406	123	S39	Wiping cloths: properly used and stored	<p>OBSERVED WIPING CLOTHS INAPPROPRIATELY STORED, USED, OR HELD IN IMPROPER SANITIZER CONCENTRATION.</p> <p>3-304.14 Wiping Cloths, Use Limitation</p> <p>OBSERVED WIPING CLOTHS NOT STORED IN THE SANITIZER BUCKET BETWEEN USE AT THE TIME OF INSPECTION. VIOLATION CORRECTED DISCUSSION WITH PIC REGARDING PROPER PROCEDURES.</p>	
08/19/2020 1:	0406	123	S53	Physical facilities installed, maintained, and clean	<p>OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.</p> <p>6-201.11 Floors, Walls and Ceilings-Cleanability</p> <p>OBSERVED MISSING CEILING TILES BY THE WATER HEATER AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 8/28/20 AND HAVE CEILING TILES REPLACED.</p>	
08/19/2020 1:	0406	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>	

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

CHICK FIL A 04107 FA0128236 4001 COORS BLVD NW

Permit Name: CHICK FIL A 04107					HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/21/2020 1:	0406	123	S45	Food and non-food contact surfaces cleanable, properly designed	OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR. 4-204.13 Dispensing Equipment, Protection of Equipment and Food OBSERVED SINGLE USE GLOVE BOXES ON PREP TABLE WITH FOOD DEBRIS ON BOXES AT THE TIME OF INSPECTION. INSTRUCTED PIC GLOVES AND GLOVE BOX MUST STAY CLEAN TO PREVENT CROSS CONTAMINATION WITH GLOVES.		
08/21/2020 1:	0406	123	S57	Were any violations found?	VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.		

CHIPOTLE MEXICAN GRILL 2952 FA0125565 2608 CENTRAL AV SE

Permit Name: CHIPOTLE MEXICAN GRILL 2952					HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/26/2020 1:	0406	123	S48	Hot and cold water available; adequate pressure	OBSERVED HOT AND COLD WATER IS NOT AVAILABLE OR IS NOT AT AN ADEQUATE PRESSURE. 5-103.11 Capacity-Quantity and Availability OBSERVED IN ONE OF THE RESTROOMS NO HOT WATER AVAILABLE AT THE TIME OF INSPECTION. HOT AND COLD WATER MUST BE AVAILABLE AT ALL TIMES, HOWEVER, THERE IS HOT WATER AVAILABLE THROUGHOUT THE FACILITY. PIC MUST FORWARD SERVICE INVOICE TO CHPD BY EMAIL NO LATER THAN 5 BUSINESS DAYS OR BY 9/06/20.		
08/26/2020 1:	0406	123	S57	Were any violations found?	VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.		

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

CHOCGLITZ AND CREAM FA0113409

10660 UNSER BLVD NW STE D

Permit Name: CHOCGLITZ AND CREAM ROUTINE FOOD INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/27/2020 1:	0411	100	S37	Contamination prevented during food preparation, storage and di	<p>OBSERVED INADEQUATE METHODS TO PREVENT FOOD CONTAMINATION DURING FOOD PREPARATION, STORAGE, AND DISPLAY.</p> <p>3-307.11 Miscellaneous Sources of Contamination</p> <p>OBSERVED SEVERAL EMPLOYEE FOOD ITEMS STORED IN REACH COOLER ABOVE FACILITY FOOD AT THE TIME OF INSPECTION. INSTRUCTED PIC TO STORE ALL ITEMS EMPLOYEE FOOD AND BEVERAGES ON BOTTOM SHELF TO AVOID CONTAMINATION OF FACILITY FOOD.</p>
08/27/2020 1:	0411	100	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>

CHUCK E CHEESE PIZZA TIME FA0046798

10510 COORS NW

Permit Name: CHUCK E CHEESE HIGH RISK IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/26/2020 1:	0406	123	S57	Were any violations found?	<p>No violations found during time of inspection.</p>

CIRCLE K 5323 FA0014003

8311 GOLF COURSE RD NW

Permit Name: CIRCLE K 5323 ROUTINE FOOD INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/25/2020 1:	0607	100	S57	Were any violations found?	<p>No violations found during time of inspection.</p>

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

CIRCLE K STORE #2706145 FA0111637

7000 MONTGOMERY BLVD NE

Permit Name: CIRCLE K # 2706145 **ROUTINE FOOD INSPECTION** **IN COMPLIANCE** **Action: APPROVED**

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/19/2020 1:	0607	100	S36	Insects, rodents, and animals not present	<p>OBSERVED HARBORAGE, EVIDENCE, OR PRESENCE OF RODENTS, INSECTS, AND ANIMALS IN FACILITY. 6-501.111 Controlling Pests</p> <p>OBSERVED ANTS IN THE NOZZLES OF THE SODA MACHINE AND COUNTER NEAR THE CAPPUCCINO MACHINE AT TIME OF INSPECTION.</p> <p>VIOLATION ADDRESSED WITH PIC AND INSTRUCTED TO CLOSE DOWN CAPPUCCINO AND SODA MACHINE FOR 5 BUSINESS DAYS (AUGUST 26TH 2020) AND UNTIL A LICENSED PEST CONTROL PROVIDER CAN RESOLVE THIS ISSUE. INSTRUCTED PIC TO ENSURE THAT INSIDE HOSES, NOZZLES AND ANY OTHER PARTS MUST BE CHECKED, CLEANED AND SANITIZED.</p>
08/19/2020 1:	0607	100	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>

CUIDANDO LOS NINOS INC FA0081239

1500 WALTER ST SE

Permit Name: CUIDANDO LOS NINOS CHILD CARE **HIGH RISK** **IN COMPLIANCE** **Action: APPROVED**

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/20/2020 1:	0402	123	S14	Food-contact surfaces: cleaned and sanitized	<p>OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.</p> <p>4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils</p> <p>OBSERVED CHEMICAL DISH MACHINE IS TESTED AT LESS THAN 50 PPM CHLORINE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTION BY 8/21/20 HAVE THE DISH WASHER REPAIRED TO WHERE THE DISHWASHER IS SANITIZING AT 50 PPM. SEND CHPD A PHOTO OF THE INVOICE ONCE IT HAS BEEN COMPLETED. INSTRUCTED PIC TO MANUALLY WASH SANITIZE UNTIL THE DISH WASHER IS REPAIRED. SINK SANITIZER QUAT TESTED AT 200 PPM.</p>

CVS PHARMACY 7319 FA0099730

10700 UNSER BLVD NW

Permit Name: CVS PHARMACY 7319 **ROUTINE FOOD INSPECTION** **IN COMPLIANCE** **Action: APPROVED**

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/19/2020 1:	0606	100	S57	Were any violations found?	<p>No violations found during time of inspection.</p>

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

DELICIAS CAFE KITCHEN INC FA0101095

6001 SAN MATEO BLVD NE STE B 4 5

Permit Name:	DELECIAS CAFE KITCHEN			HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
08/28/2020 1:	0406	123	S13	Food separated and protected	<p>OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION. 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation</p> <p>OBSERVED UNCOVERED FOODS IN FREEZER AT TIME OF INSPECTION. VIOLATION ADDRESSED WITH PIC THE NECESSITY OF KEEPING ALL FOODS COVERED IN ORDER TO PREVENT CROSS CONTAMINATION FROM ENVIRONMENT.</p>	
08/28/2020 1:	0406	123	S36	Insects, rodents, and animals not present	<p>6-202.13 Insect Control Devices, Design and Installation OBSERVED FLY SWATTER IN KITCHEN NEAR PREP TABLE AT TIME OF INSPECTION. INSTRUCTED PIC THAT FLY SWATTERS ARE NOT ALLOWED IN THE KITCHEN AND IT MUST BE REMOVED IN ORDER TO PREVENT CROSS CONTAMINATION OBSERVED FLY STRIPS IN THE FACILITY AT THE TIME OF INSPECTION. INSTRUCTED TO REMOVED AND SEEK LICENSE PEST CONTROL PROVIDER.</p>	
08/28/2020 1:	0406	123	S45	Food and non-food contact surfaces cleanable, properly designed	<p>OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR. 4-101.11 Characteristics-Materials for Construction and Repair OBSERVED COOLER'S GASKETS IN NEED OF REPAIR FROM RIPS AND TEARING AT THE TIME OF INSPECTION. ALL SURFACES MUST BE SMOOTH AND EASILY CLEANABLE</p>	
08/28/2020 1:	0406	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>	
08/28/2020 1:	0406	123	S8	Adequate hand washing sinks properly supplied and accessible	<p>OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED. 6-301.14 Handwashing Signage OBSERVED NO SIGNAGE AT TIME OF INSPECTION. VIOLATION ADDRESSED ON SITE BY DISCUSSING AND PIC POSTING "HAND WASHING SINK ONLY"</p> <p>8-Blocked HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED. 5-205.11 Using a Handwashing Sink-Operation and Maintenance OBSERVED HAND SINK WITH SPATULA INSIDE BASIN AT TIME OF INSPECTION. VIOLATION ADDRESSED ON SITE BY DISCUSSING PROPER PROCEDURES FOR HAND SINKS USAGE.</p>	

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

DH LESCOMBES WINERY FA0062562

901 RIO GRANDE BLVD NW STE B100

Permit Name: DH LESCOMBES WINERY HIGH RISK IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/19/2020 1:	0406	123	C100	Is the facility following all current Public Health Order guidance	OBSERVED FACILITY WAS OFFERING LIVE MUSIC AS REPORTED. THEY HAVE CANCELLED FUTURE EVENTS
08/19/2020 1:	0406	123	S39	Wiping cloths: properly used and stored	OBSERVED WIPING CLOTHS INAPPROPRIATELY STORED, USED, OR HELD IN IMPROPER SANITIZER CONCENTRATION. 3-304.14 Wiping Cloths, Use Limitation OBSERVED SANITIZER BUCKETS WERE STORED ON THE FLOOR AT THE TIME OF THE INSPECTION. ALL BUCKETS MUST BE STORED AT LEAST SIX INCHES ABOVE THE GROUND

DICKEYS BARBECUE FA0115372

4320 THE 25 WY NE STE 650

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

Permit Name: DICKEYS BARBECUE				HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
08/27/2020 1:	0406	123	S33	Approved thawing methods used	<p>OBSERVED USE OF UNAPPROVED THAWING METHODS. 3-501.13 Thawing OBSERVED MEAT THAWING ON RACK NEAR SMOKER AT THE TIME OF INSPECTION. VIOLATION ADDRESSED WITH PERSON IN CHARGE AND DISCUSSED PROPER THAWING PROCEDURES. VIOLATION CORRECTED ON SITE BY PIC AND HAD DISCUSSION WITH PIC REGARDING PROPER THAWING PROCEDURES.</p>	
08/27/2020 1:	0406	123	S36	Insects, rodents, and animals not present	<p>OBSERVED HARBORAGE, EVIDENCE, OR PRESENCE OF RODENTS, INSECTS, AND ANIMALS IN FACILITY. 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest OBSERVED DEAD ROACHES UNDER SODA MACHINE AND IN CABINETS WHERE CUSTOMER CUPS ARE STORED AT TIME OF INSPECTION. VIOLATION ADDRESSED AND INSTRUCTED TO REMOVED DEAD ROACHES AND KEEP CUPS, SPOONS AND OTHER SUCH ITEMS COVERED IN ORDER TO KEEP PEST FROM CRAWLING ON THEM.</p>	
08/27/2020 1:	0406	123	S38	Personal cleanliness	<p>OBSERVED PERSONNEL WITHOUT CLEAN OUTER CLOTHING, INAPPROPRIATE HAIR RESTRAINT, USING PROHIBITED JEWELRY, OR INAPPROPRIATE FINGERNAILS. 2-303.11 Prohibition-Jewelry OBSERVED PIC WITH RING ON IN THE FOOD PREP AREA PREPARING FOOD AT THE TIME OF INSPECTION. INSTRUCTED THE PERSON IN CHARGE TO TRAIN ALL EMPLOYEES 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.</p>	
08/27/2020 1:	0406	123	S4	Proper eating, tasting, drinking, or tobacco use	<p>EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA. 2-401.11 Eating, Drinking or Using Tobacco OBSERVED IMPROPER WATER BOTTLE (NO LID OR STRAW) DRINK STORED ON THE PREP TABLE AT THE TIME OF INSPECTION. VIOLATION ADDRESSED AND INSTRUCTED PERSON IN CHARGE THAT ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER THAT CAN EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT. (EX. A CUP WITH A TIGHT- FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS. NO EATING OR SMOKING IS ALLOWED IN THE FOOD AREAS IN ORDER TO PREVENT CONTAMINATION BY HANDS.</p>	

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

08/27/2020 1: 0406 123 S45 Food and non-food contact surfaces cleanable, properly designed

OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.
4-202.15 Can Openers

OBSERVED CAN OPENER WITH DEBRIS BUILD UP AT TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY DISCUSSION OF THE IMPORTANCE OF WASHING, RINSING AND SANITIZING AFTER EACH USE TO PREVENT CROSS CONTAMINATION.

08/27/2020 1: 0406 123 S57 Were any violations found?

VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.

DIONS FA0000691

10010 COORS BYPASS NW

Permit Name: DION'S

HIGH RISK

IN COMPLIANCE

Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION

MEMO

08/25/2020 1: 0406 123 S20 Proper cold holding food temperatures

OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

3-501.16(A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding

OBSERVED SEVERAL ITEMS ON COLD MAKE TABLES SUCH AS SLICED TOMATOES AT 60 DEGREES F, HAM AT 54 DEGREES F AT THE TIME OF INSPECTION. INSTRUCTED PIC TO NOT OVER STOCK ITEMS THAT WOULD PUT IN AMBIENT ROOM TEMPS AND MAKE SURE ALL COLD ITEMS STAY AT 41 DEGREES OF LESS ON COLD MAKE TABLES.

08/25/2020 1: 0406 123 S57 Were any violations found?

VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

DUGGANS COFFEE FA0109210

2227 LEAD AV SE

Permit Name: DUGGAN COFFEE SHOP					ROUTINE FOOD INSPECTION	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/19/2020 1:	0406	100	S14	Food-contact surfaces: cleaned and sanitized	<p>OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.</p> <p>4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils</p> <p>OBSERVED THE INTERIORS OF THE REFRIGERATORS WITH DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.</p>		
08/19/2020 1:	0406	100	S54	Adequate ventilation and lighting; designated areas used	<p>OBSERVED INADEQUATE VENTILATION, LIGHTING, OR STORAGE OF PERSONAL BELONGINGS.</p> <p>6-304.11 Mechanical-Ventilation</p> <p>OBSERVED HOOD FILTER VENTS WITH SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.</p>		
08/19/2020 1:	0406	100	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>		

EINSTEIN BROS BAGELS 1193 FA0019531

2510 CENTRAL AV SE

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

Permit Name: EINSTEIN BROS BAGELS					HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/27/2020 1:	0406	123	S14	Food-contact surfaces: cleaned and sanitized	<p>OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.</p> <p>4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils</p> <p>OBSERVED SANITIZER BUCKETS TESTED BELOW COMPLIANCE LEVEL AT TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PIC REMAKING THEIR SANITIZER BUCKETS. QUAT SANITIZER CONCENTRATION TESTED AT 200 PPM.</p>		
08/27/2020 1:	0406	123	S21	Proper date marking and disposition	<p>OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED.</p> <p>3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking</p> <p>OBSERVED THREE READY TO EAT FOOD ITEMS IN CONTAINERS NOT DATED WITH USE-BY DATES AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC PLACING USE-BY DATES.</p>		
08/27/2020 1:	0406	123	S38	Personal cleanliness	<p>OBSERVED PERSONNEL WITHOUT CLEAN OUTER CLOTHING, INAPPROPRIATE HAIR RESTRAINT, USING PROHIBITED JEWELRY, OR INAPPROPRIATE FINGERNAILS.</p> <p>2-402.11 Effectiveness-Hair Restraints</p> <p>OBSERVED EMPLOYEE HANDLING READY TO EAT FOODS WITH HAIR NOT PROPERLY RESTRAINED AT THE TIME OF INSPECTION. FDA REQUIRES THAT EMPLOYEES HANDLING READY TO EAT FOOD MUST HAVE A PROPER HAIR RESTRAINT. INSTRUCTED PIC TO PUT ON A HAIR RESTRAINT WHEN HANDLING FOOD.</p>		
08/27/2020 1:	0406	123	S47	Nonfood-contact surfaces clean	<p>OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.</p> <p>4-601.11(B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils</p> <p>OBSERVED DEBRIS AND SOIL BUILD UP BEHIND EQUIPMENT AND PREP TABLES AND SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.</p>		

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

08/27/2020 1: 0406 123 S54 Adequate ventilation and lighting; designated areas used

OBSERVED INADEQUATE VENTILATION, LIGHTING, OR STORAGE OF PERSONAL BELONGINGS.

6-202.12 Heating, Ventilation, Air Conditioning System Vents

OBSERVED INADEQUATE LIGHTING IN THE WALK-IN COOLER AND MISSING LIGHT COVER. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 9/03/20 AND HAVE BOTH LIGHT FIXTURES WITH COVERS. THIS WILL NEED TO BE BROUGHT INTO COMPLIANCE. SEND CHPD A PHOTO OF THE LIGHT WORKING. FACILITY HAS 5 BUSINESS DAYS TO BRING IT INTO COMPLIANCE.

08/27/2020 1: 0406 123 S57 Were any violations found?

VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

FIESTAS RESTAURANT AND LOUNGE FA0017716

4400 CARLISLE BLVD NE

Permit Name:				HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
08/25/2020 1:	0406	123	S37	Contamination prevented during food preparation, storage and di	<p>OBSERVED INADEQUATE METHODS TO PREVENT FOOD CONTAMINATION DURING FOOD PREPARATION, STORAGE, AND DISPLAY. 3-305.11 Food Storage-Preventing Contamination from the Premises</p> <p>OBSERVED FOODS SUCH AS SAUSAGE, BEEF AND SOUP IN WALK-IN AND REACH-IN AT TIME OF INSPECTION. VIOLATION CORRECTED BY PERSON IN CHARGE COVERING AND DISCUSSION OF PROPER PROCEDURES TO PREVENT FOOD CONTAMINATION DURING STORAGE.</p>	
08/25/2020 1:	0406	123	S41	In-use utensils: properly stored	<p>OBSERVED IMPROPER STORAGE OF IN-USE UTENSILS DURING PAUSES IN FOOD PREPARATION OR DISPENSING. 3-304.12 In-Use Utensils, Between-Use Storage</p> <p>OBSERVED SPATULAS ON THE GRILL AT TIME OF INSPECTION. VIOLATION ADDRESSED WITH PIC THAT IN-USE UTENSILS ARE INTERMITTENT STORED IN A CONTAINER OF WATER WHERE THE WATER IS MAINTAINED AT 135 DEGREES OR WASH, RINSED AND SANITIZED ON SCHEDULE TIMES.</p>	
08/25/2020 1:	0406	123	S45	Food and non-food contact surfaces cleanable, properly designed	<p>OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR. 4-204.13 Dispensing Equipment, Protection of Equipment and Food</p> <p>OBSERVED ICE MACHINE WITH DEBRIS BUILD UP AT TIME OF INSPECTION. VIOLATION ADDRESSED AND INSTRUCTED PERSON IN CHARGE TO CLEAN ON A REGULAR BASIS IN ORDER TO PREVENT CROSS CONTAMINATION FROM ENVIRONMENT.</p>	
08/25/2020 1:	0406	123	S8	Adequate hand washing sinks properly supplied and accessible	<p>HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED. 5-205.11 Using a Handwashing Sink-Operation and Maintenance</p> <p>OBSERVED HAND SINK WITH WIPING CLOTH INSIDE BASIN AT TIME OF INSPECTION. VIOLATION ADDRESSED ON SITE BY DISCUSSING PROPER PROCEDURES FOR HAND SINKS USAGE.</p>	

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

FIFTY/FIFTY COFFEE HOUSE & PUB LLC FA0127541

2122 CENTRAL AV SE

Permit Name:	FIFTY/FIFTY COFFE HOUSE AND PUB LLC			HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
08/21/2020 1:	0406	123	S14	Food-contact surfaces: cleaned and sanitized	<p>OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.</p> <p>4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils</p> <p>OBSERVED CHEMICAL DISH MACHINE IS TESTED AT LESS THAN 50 PPM CHLORINE AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED BY PIC REPLACING THE CONTAINER OF CHLORINE SOLUTION. TESTED AT 50 PPM.</p>	
08/21/2020 1:	0406	123	S4	Proper eating, tasting, drinking, or tobacco use	<p>OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA</p> <p>2-401.11 Eating, Drinking or Using Tobacco</p> <p>OBSERVED IMPROPER (NO LID OR STRAW) DRINKS STORED STORED ON A PREP TABLE AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE DISCARDING / PROPERLY STORING DRINKS. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT- FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS.</p>	
08/21/2020 1:	0406	123	S48	Hot and cold water available; adequate pressure	<p>OBSERVED HOT AND COLD WATER IS NOT AVAILABLE OR IS NOT AT AN ADEQUATE PRESSURE.</p> <p>5-103.11 Capacity-Quantity and Availability</p> <p>OBSERVED NO COLD WATER AT THE HAND WASH SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 8/25/20 COLD WATER MUST BE AVAILABLE. SEND CHPD A PHOTO OF THE SERVICE REPAIR ONCE IT IS BROUGHT TO COMPLIANCE.</p>	
08/21/2020 1:	0406	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>	

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

FREDDY'S FROZEN CUSTARD FA0126879

2550 CENTRAL AV SE STE 200

Permit Name: FREDDY'S FROZEN CUSTARD HIGH RISK IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/24/2020 1:	0406	123	S14	Food-contact surfaces: cleaned and sanitized	<p>OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.</p> <p>4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils</p> <p>OBSERVED HIGH TEMPERATURE DISH MACHINE IS NOT REACHING 160 DEGREES DURING CYCLE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 8/28/20. DISH MACHINE MUST REACH A SANITIZING TEMPERATURE 160 F. SEND CHPD A PHOTO OF THE REPAIR INVOICE ONCE THE DISH MACHINE HAS BEEN BROUGHT TO COMPLIANCE. INSTRUCTED PIC TO MANUALLY WASH, RINSE, SANITIZE AT THE THREE COMPARTMENT SINK UNTIL DISH MACHINE IS REPAIRED. QUAT SANITIZER AT THREE COMPARTMENT TESTED AT 200 PPM.</p>
08/24/2020 1:	0406	123	S47	Nonfood-contact surfaces clean	<p>OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.</p> <p>4-601.11(B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils</p> <p>OBSERVED THE INTERIOR OF THE DISH MACHINE WITH SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC ON PROPER DISHWASHER CLEANING.</p>
08/24/2020 1:	0406	123	S53	Physical facilities installed, maintained, and clean	<p>OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.</p> <p>6-201.11 Floors, Walls and Ceilings-Cleanability</p> <p>OBSERVED DEBRIS AND SOIL BUILD UP UNDER A PREP TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.</p>
08/24/2020 1:	0406	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>
08/24/2020 1:	0406	123	S8	Adequate hand washing sinks properly supplied and accessible	<p>OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.</p> <p>5-203.11 Handwashing Sinks-Numbers and Capacities</p> <p>OBSERVED ITEMS STORED IN THE HAND WASH SINK AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC REMOVING THE ITEMS. DISCUSSED PROPER PROCEDURES.</p>

GINOS NY STYLE PIZZA FA0114534

3908 SAN MATEO BLVD NE

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

Permit Name: GINOS PIZZA					HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/26/2020 1.	0406	123	S14	Food-contact surfaces: cleaned and sanitized	OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES. 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness OBSERVED NO SANITIZER BUCKETS AT TIME OF INSPECTION. VIOLATION COS BY INSTRUCTING PIC TO HAVE SANITATION BUCKETS MADE AT THE START OF THE DAY AND CHANGE FREQUENTLY TO PREVENT CROSS CONTAMINATION. TESTED 300 PPM		
08/26/2020 1.	0406	123	S36	Insects, rodents, and animals not present	OBSERVED HARBORAGE, EVIDENCE, OR PRESENCE OF RODENTS, INSECTS, AND ANIMALS IN FACILITY. 6-501.111 Controlling Pests OBSERVED ANTS ON THE WASTE BASKET ON THE NORTH HAND WASHING STATION AT TIME OF INSPECTION. VIOLATION ADDRESSED WITH PIC AND INSTRUCTED TO SEEK PROFESSIONAL PEST CONTROL TO ADDRESS THIS ISSUE.		
08/26/2020 1.	0406	123	S37	Contamination prevented during food preparation, storage and di	OBSERVED INADEQUATE METHODS TO PREVENT FOOD CONTAMINATION DURING FOOD PREPARATION, STORAGE, AND DISPLAY. 3-305.11 Food Storage-Preventing Contamination from the Premises OBSERVED BREAD AND SPICES UNCOVERED IN WALK IN AT TIME OF INSPECTION. VIOLATION CORRECTED BY PERSON IN CHARGE COVERING AND DISCUSSION OF PROPER PROCEDURES TO PREVENT FOOD CONTAMINATION DURING STORAGE.		
08/26/2020 1.	0406	123	S45	Food and non-food contact surfaces cleanable, properly designed	OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR. 4-202.11 Food-Contact Surface's-Cleanability OBSERVED CUTTING BOARDS WITH DEEP CUTS AT TIME OF INSPECTION. VIOLATION DISCUSSED WITH PIC TO REPLACE CUTTING BOARDS IN ORDER TO PREVENT CROSS CONTAMINATION.		
08/26/2020 1.	0406	123	S47	Nonfood-contact surfaces clean	OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES. 4-602.13 Nonfood Contact Surfaces OBSERVED RACKS, DOOR HANDLES AND SINKS WITH DEBRIS BUILD UP AT TIME OF INSPECTION. VIOLATION ADDRESSED WITH PIC INSTRUCTED TO CLEAN ON A REGULAR BASIS.		

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

08/26/2020 1: 0406 123 S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.
6-201.12 Floors, Walls, and Ceilings, Utility Lines

OBSERVED DEBRIS/GREASE THROUGHOUT THE FACILITY INCLUDING A DOOR THAT IS NOT ON A HINGE AT TIME OF INSPECTION.
VIOLATION ADDRESSED WITH PIC INSTRUCTED TO CLEAN ON A REGULAR BASIS AND REMOVE ITEMS THAT DO NOT BELONG IN THE KITCHEN.

08/26/2020 1: 0406 123 S57 Were any violations found?

VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.

GLAZED FACTORY FA0127792

7451 PAN AMERICAN FWY NE

Permit Name: GLAZED FACTORY HIGH RISK IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

08/28/2020 1: 0405 123 S35 Food properly labeled; original container

OBSERVED PACKAGED FOOD WITHOUT APPROPRIATE LABELS.
3-302.12 Food Storage Containers Identified with Common Name of Food
OBSERVED PACKAGED FOOD OR BULK FOOD REMOVED FROM ORIGINAL CONTAINER WITHOUT THE PROPER LABELING AT THE TIME OF INSPECTION.
VIOLATION ADDRESSED INSTRUCTED PIC TO LABEL ALL FOOD CONTAINERS WITH COMMON FOOD NAME IN ORDER TO PROPERLY IDENTIFY.

08/28/2020 1: 0405 123 S41 In-use utensils: properly stored

OBSERVED IMPROPER STORAGE OF IN-USE UTENSILS DURING PAUSES IN FOOD PREPARATION OR DISPENSING.

3-304.12 In-Use Utensils, Between-Use Storage
OBSERVED SCOOPS IN THE FLOUR AND OTHER SUCH ITEMS AT TIME OF INSPECTION.
VIOLATION ADDRESSED WITH PIC INSTRUCTED TO KEEP HANDLES AWAY FROM PRODUCT IN ORDER TO PREVENT CROSS CONTAMINATION.

08/28/2020 1: 0405 123 S57 Were any violations found?

VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

GOLD STREET PIZZA AND MORE FA0128131 3211 COORS BLVD SW

Permit Name:				HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
08/25/2020 1:	0406	123	S4	Proper eating, tasting, drinking, or tobacco use	<p>OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA.</p> <p>2-401.11 Eating, Drinking or Using Tobacco</p> <p>OBSERVED UNAPPROVED (NO LID OR STRAW) SODA CAN STORED ON FOOD COUNTER AT THE TIME OF INSPECTION. ALL DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT SUCH AS A CUP WITH A TIGHT FITTING LID AND STRAW. THEY MUST BE STORED BELOW OR AWAY FROM ALL FOOD PREP AND STORAGE AREAS</p>	
08/25/2020 1:	0406	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>	

GOURMET DONER KEBAB FA0126233 6320 ZUNI RD SE

Permit Name:				HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
08/28/2020 1:	0406	123	S57	Were any violations found?	<p>No violations found during time of inspection.</p>	

GOURMET DONER KEBAB FA0126233 6320 ZUNI RD SE

Permit Name:				HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
08/28/2020 1:	1002	123	S14	Food-contact surfaces: cleaned and sanitized	<p>OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.</p> <p>4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils</p> <p>OBSERVED REFRIGERATOR GASKETS SOILED AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BAISIS.</p>	
08/28/2020 1:	1002	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>	

HAPPY CHICKENZZ FA0126804 2500 CENTRAL AV SW STE 4

Permit Name:				HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
08/27/2020 1:	0406	123	S57	Were any violations found?	<p>No violations found during time of inspection.</p>	

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

HATCH CHILE FRESH NEW MEXICAN FA0056507

3041 UNIVERSITY BLVD SE

Permit Name:	HATCH CHILE FRESH NEW MEXICAN			HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
08/20/2020 1:	0406	123	S4	Proper eating, tasting, drinking, or tobacco use	<p>OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA.</p> <p>2-401.11 Eating, Drinking or Using Tobacco</p> <p>OBSERVED IMPROPER (NO LID OR STRAW) DRINKS STORED ON A FOOD CART AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY DISCARDING ITEMS. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT-FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS.</p>	
08/20/2020 1:	0406	123	S47	Nonfood-contact surfaces clean	<p>OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.</p> <p>4-601.11(B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils</p> <p>OBSERVED DRY SOIL BUILD UP ON THE HAND CONTACT SURFACES OF THE REACH-IN REFRIGERATOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.</p>	
08/20/2020 1:	0406	123	S53	Physical facilities installed, maintained, and clean	<p>OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.</p> <p>6-201.11 Floors, Walls and Ceilings-Cleanability</p> <p>OBSERVED TILE FLOORING BY THE FRYER IN NEED OF REPAIR AT THE TIME OF INSPECTION. THIS WAS NOTED ON 12/12/2019. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 9/20/20. SEND CHPD A PHOTO OF THE REPAIRS COMPLETED. CHPD WILL DO A FOLLOW UP VISIT TO INSURE THAT THE TILE FLOORS WERE BROUGHT INTO COMPLIANCE.</p>	
08/20/2020 1:	0406	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>	

HO HO SOUTH VALLEY INC FA0125098

3211 COORS BLVD SW STE D3

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

Permit Name:	HO HO				HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/25/2020 1:	0406	123	S21	Proper date marking and disposition	<p>OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED.</p> <p>THIS IS A REPEAT PRIORITY VIOLATION FROM PREVIOUS INSPECTION</p> <p>OBSERVED MOST ITEMS STORED IN COOLERS AND FREEZERS WERE NOT DATED AS REQUIRED AT THE TIME OF INSPECTION. ALL ITEMS WHICH HAVE BEEN REMOVED FROM THEIR ORIGINAL PACKAGING MUST BE CLEARLY LABELED AS TO THE CONTENTS AND THE DATE.</p>		
08/25/2020 1:	0406	123	S26	Toxic substances properly identified, stored, and used	<p>OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.</p> <p>7-204.11 Sanitizers, Criteria-Chemicals</p> <p>OBSERVED SANITIZER BUCKET IS TESTED WELL ABOVE THE MAXIMUM CONCENTRATION AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY DILUTION.</p> <p>7-201.11 Separation-Storage</p> <p>ALSO OBSERVED SANITIZER SPRAY STORED ON THE FOOD PREP SURFACE AT THE TIME OF INSPECTION. ALL CHEMICALS MUST BE STORED BELOW OR AWAY FROM FOOD PREP SURFACES</p>		
08/25/2020 1:	0406	123	S33	Approved thawing methods used	<p>OBSERVED USE OF UNAPPROVED THAWING METHODS.</p> <p>3-501.13 Thawing</p> <p>OBSERVED FROZEN MEAT THAWING IN A TUB AT ROOM TEMPERATURE AT THE TIME OF INSPECTION. THAWING MUST BE DONE UNDER REFRIGERATION OR UNDER COOL RUNNING WATER FOR NO MORE THAN TWO HOURS</p>		
08/25/2020 1:	0406	123	S38	Personal cleanliness	<p>OBSERVED PERSONNEL WITHOUT CLEAN OUTER CLOTHING, INAPPROPRIATE HAIR RESTRAINT, USING PROHIBITED JEWELRY, OR INAPPROPRIATE FINGERNAILS.</p> <p>2-402.11 Effectiveness-Hair Restraints</p> <p>OBSERVED BOTH KITCHEN EMPLOYEES WERE WORKING WITHOUT EFFECTIVE HAIR RESTRAINTS AT THE TIME OF INSPECTION</p>		

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

08/25/2020 1.	0406	123	S47	Nonfood-contact surfaces clean	<p>OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.</p> <p>OBSERVED SEVERAL INTERNAL SURFACES OF COOLERS AND FREEZERS WERE IN NEED OF CLEANING FROM DEBRIS AND BUILDUP AT THE TIME OF INSPECTION</p>
08/25/2020 1.	0406	123	S49	Plumbing installed; proper backflow devices	<p>OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.</p> <p>5-205.15 System Maintained in Good Repair</p> <p>OBSERVED LEAKING FAUCET AT THE THREE COMPARTMENT SINK AT THE TIME OF INSPECTION</p>
08/25/2020 1.	0406	123	S54	Adequate ventilation and lighting; designated areas used	<p>OBSERVED INADEQUATE VENTILATION, LIGHTING, OR STORAGE OF PERSONAL BELONGINGS.</p> <p>4-202.18 Ventilation Hood Systems, Filters</p> <p>OBSERVED VENT HOOD FILTERS WERE IN NEED OF CLEANING AT THE TIME OF INSPECTION.</p>
08/25/2020 1.	0406	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>
08/25/2020 1.	0406	123	S8	Adequate hand washing sinks properly supplied and accessible	<p>OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.</p> <p>THIS IS A REPEAT PRIORITY VIOLATION FROM PREVIOUS INSPECTION</p> <p>OBSERVED HAND SINK USED TO STORE METAL SCRUBBER AT THE TIME OF INSPECTION. HAND SINK IS ONLY ALLOWED TO BE USED FOR HAND WASHING.</p>

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

ICICLES FA0126923

2300 CENTRAL AV SE STE C-1

Permit Name: ICICLES

ROUTINE FOOD INSPECTION

IN COMPLIANCE

Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/19/2020 1:	0406	100	S26	Toxic substances properly identified, stored, and used	<p>OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.</p> <p>7-204.11 Sanitizers, Criteria-Chemicals</p> <p>OBSERVED SANITIZER BUCKETS ARE TESTED ABOVE COMPLIANCE IN SANITIZER CONCENTRATION AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC REMAKING THE SANITIZER.</p>
08/19/2020 1:	0406	100	S36	Insects, rodents, and animals not present	<p>OBSERVED HARBORAGE, EVIDENCE, OR PRESENCE OF RODENTS, INSECTS, AND ANIMALS IN</p> <p>6-202.15 Outer Openings, Protected</p> <p>OBSERVED GAP AT REAR ENTRY DOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 08/28/2020. BOTTOM OF DOOR MUST BE SEALED SO THERE IS NO ENTRY WAY FOR RODENTS TO ENTER INTO THE FACILITY. SEND CHPD A PHOTO OF THE OF THE REAR ENTRY DOOR REPAIRED.</p>
08/19/2020 1:	0406	100	S38	Personal cleanliness	<p>OBSERVED PERSONNEL WITHOUT CLEAN OUTER CLOTHING, INAPPROPRIATE HAIR RESTRAINT, USING PROHIBITED JEWELRY, OR INAPPROPRIATE FINGERNAILS.</p> <p>2-402.11 Effectiveness-Hair Restraints</p> <p>OBSERVED EMPLOYEE HANDLING FOOD WITH HAIR NOT PROPERLY RESTRAINED AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE WEARING A HAIR RESTRAINT.</p>
08/19/2020 1:	0406	100	S43	Single-use/single-service articles: properly stored and used	<p>OBSERVED SINGLE-USE /SINGLE-SERVICE ITEMS IMPROPERLY STORED OR USED.</p> <p>4-502.13 Single-Service and Single-Use Articles-Use Limitations</p> <p>OBSERVED IMPROPER STORAGE OF SINGLE SERVICE ITEMS STORED ON THE FLOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO STORE ALL SINGLE SERVICE ARTICLES SIX INCHES OFF THE FLOOR.</p>
08/19/2020 1:	0406	100	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

IKIGAI ABQ FA0128308

2500 CENTRAL AV NE

Permit Name: IKIGAI ABQ

ROUTINE FOOD INSPECTION

IN COMPLIANCE

Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/27/2020 1:	0406	100	S23	Consumer advisory provided for raw or undercooked foods	OBSERVED RAW OR UNDERCOOKED FOODS SERVED OR SOLD WITHOUT A CONSUMER ADVISORY. NO MENUS AVAILABLE TO VERIFY DISCLOSURE AND WARNING
08/27/2020 1:	0406	100	S27	Compliance with variance, specialized process, and HACCP plan	OBSERVED UNAPPROVED SPECIALIZED FOOD PROCESS USED OR APPROVED VARIANCE NOT FOLLOWED. 3-502.11 Variance Requirement FACILITY HAS NOT BEEN ISSUED A VARIANCE TO PROCESS THE SUSHI RICE
08/27/2020 1:	0406	100	S30	Variance obtained for specialized processing method	OBSERVED FACILITY NOT FOLLOWING AN APPROVED VARIANCE FOR SPECIALIZED PROCESSING METHOD.
08/27/2020 1:	0406	100	S4	Proper eating, tasting, drinking, or tobacco use	OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA. 2-401.11 Eating, Drinking or Using Tobacco OBSERVED EMPLOYEE DRINK STORED ON THE PREP TABLE AT THE TIME OF INSPECTION. ALL DRINKS MUST BE STORED BELOW OR AWAY FROM ALL FOOD PREP SURFACES
08/27/2020 1:	0406	100	S57	Were any violations found?	VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

IL VICINO INTERNATIONAL LLC /DBA IL VICINO WESTSIDE FA0089002 10701 COORS RD NW

Permit Name: IL VICINO WOOD OVEN PIZZA HIGH RISK IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/26/2020 1:	0406	123	S18	Proper cooling time and temperatures	<p>OBSERVED IMPROPER COOLING TIME AND TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.</p> <p>3-501.14 Cooling</p> <p>OBSERVED MARINARA AT 90 DEGREES F WITHOUT DOCUMENTATION OF COOLING PROCESS IN THE WALK IN COOLER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO FOLLOW THE PROPER COOLING PROCEDURES AS LISTED BELOW:</p> <p>PHF (TCS foods) shall be rapidly cooled from 135 F to 70 F within two hours, and from 70 F to 41 F in 4 hours. Cooling time not to exceed 6 hours if properly documented. Observed and documented if found.</p>
08/26/2020 1:	0406	123	S45	Food and non-food contact surfaces cleanable, properly designed	<p>OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.</p> <p>4-501.11 Good Repair and Proper Adjustment-Equipment</p> <p>OBSERVED FRONT COLD MAKE TABLE GASKETS IN DISREPAIR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE ALL DAMAGED GASKETS SO THEY ARE SMOOTH AND EASILY CLEANABLE.</p>
08/26/2020 1:	0406	123	S54	Adequate ventilation and lighting; designated areas used	<p>OBSERVED INADEQUATE VENTILATION, LIGHTING, OR STORAGE OF PERSONAL BELONGINGS.</p> <p>6-305.11 Designation-Dressing Areas and Lockers</p> <p>OBSERVED EMPLOYEE BELONGING SUCH AS A PURSE AND BEVERAGES STORED ON KITCHEN PREP TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO STORE ALL PERSONAL BELONGINGS AWAY FROM FOOD AND FOOD CONTACT SURFACES.</p>
08/26/2020 1:	0406	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>

IT DIMSUM FA0127362

7900 CARMEL AV NE STE F

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

Permit Name: IT DIMSUM					HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/21/2020 1:	0406	123	S13	Food separated and protected	<p>OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION. 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation</p> <p>OBSERVED FOOD STORED INCORRECTLY OR UNPROTECTED AT THE TIME OF INSPECTION SUCH AS SOUP, VEGGIES AND OTHER SUCH FOODS. VIOLATION ADDRESSED WITH PIC AND THE NECESSITY OF KEEPING ALL FOOD PACKAGES CLOSED IN ORDER TO PREVENT CROSS CONTAMINATION FROM ENVIRONMENT.</p>		
08/21/2020 1:	0406	123	S21	Proper date marking and disposition	<p>OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED. 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking</p> <p>OBSERVED CONTAINERS OF VEGGIES, SOUP, GROUND BEEF AND OTHER SUCH FOODS IN WALKIN WITH NO DATE MARKING AT TIME OF INSPECTION. VIOLATION ADDRESSED INSTRUCTED THE PERSON IN CHARGE TO DATE MARK ALL FOODS IN THE WALK IN COOLER IN ORDER TO PREVENT FROM SERVING EXPIRED FOODS NOT TO EXCEED MORE THAN SEVEN DAYS.</p>		
08/21/2020 1:	0406	123	S41	In-use utensils: properly stored	<p>OBSERVED IMPROPER STORAGE OF IN-USE UTENSILS DURING PAUSES IN FOOD PREPARATION OR DISPENSING. 3-304.12 In-Use Utensils, Between-Use Storage</p> <p>OBSERVED SCOOPS BEING STORED ON TRASH CAN AT TIME OF INSPECTION. VIOLATION ADDRESSED INSTRUCTED PIC TO KEEP HANDLES UP OUT OF THE FOOD IN ORDER TO PREVENT CROSS CONTAMINATION.</p>		
08/21/2020 1:	0406	123	S45	Food and non-food contact surfaces cleanable, properly designed	<p>OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR. 4-204.13 Dispensing Equipment, Protection of Equipment and Food</p> <p>OBSERVED ICE MACHINE WITH DEBRIS BUILD AND A CONTAINER OF MAYO IN THE ICE AT TIME OF INSPECTION. VIOLATION ADDRESSED AND INSTRUCTED PERSON IN CHARGE TO CLEAN ON A REGULAR BASIS AND NEVER TO STORE FOOD IN ICE MACHINE IN ORDER TO PREVENT CROSS CONTAMINATION FROM ENVIRONMENT.</p> <p>OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR. 4-202.11 Food-Contact Surface's-Cleanability</p> <p>OBSERVED CUTTING BOARDS WITH DEEP CUTS AT TIME OF INSPECTION. VIOLATION DISCUSSED WITH PIC TO REPLACE CUTTING BOARDS IN ORDER TO PREVENT CROSS CONTAMINATION.</p>		

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

08/21/2020 1.	0406	123	S47	Nonfood-contact surfaces clean	<p>OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES. 4-602.13 Nonfood Contact Surfaces</p> <p>OBSERVED EQUIPMENT SUCH AS CARTS, TABLES, MIXER AND FOOD BINS WITH AN ACCUMULATION OF DEBRIS BUILD UP AT TIME OF INSPECTION. VIOLATION ADDRESSED WITH PIC AND INSTRUCTED TO CLEAN ON A REGULAR BASIS IN ORDER TO PREVENT CROSS CONTAMINATION FROM ENVIRONMENT.</p>
08/21/2020 1.	0406	123	S53	Physical facilities installed, maintained, and clean	<p>OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR. 6-201.11 Floors, Walls and Ceilings-Cleanability</p> <p>OBSERVED FLOOR WITH DEBRIS BUILD UP AT TIME OF INSPECTION. OBSERVED TOOLS ON THE PREP TABLES.</p> <p>VIOLATION ADDRESSED AND INSTRUCTED TO CLEAN ON A REGULAR BASIS AND STORE ALL ITEMS THAT ARE NOT FOR KITCHEN USE AWAY FROM KITCHEN IN ORDER TO PREVENT CROSS CONTAMINATION.</p>
08/21/2020 1.	0406	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>
08/21/2020 1.	0406	123	S6	Hands clean and properly washed	<p>OBSERVED EMPLOYEES NOT WASHING HANDS CORRECTLY OR AS OFTEN AS REQUIRED. 2-301.14 When to Wash</p> <p>OBSERVED EMPLOYEES NOT WASHING HANDS WHEN ENTERING FROM OUTSIDE AT TIME OF INSPECTION. VIOLATION ADDRESSED WITH PERSON IN CHARGE BY CORRECTING ON SITE AND BY INSTRUCTING EMPLOYEE ON WHEN TO WASH HANDS IN ORDER TO PREVENT CROSS CONTAMINATION.</p>

JASONS DELI FA0077275 **3410 NM 528 NW 101**

Permit Name:	JASON'S DELI	HIGH RISK	IN COMPLIANCE	Action: APPROVED	
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/20/2020 1.	0406	123	S19	Proper hot holding temperatures	<p>OBSERVED IMPROPER HOT HOLDING TEMPERATURES. 3-501.16(A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding</p> <p>OBSERVED COOKED CHICKEN AT 51 DEGREES F ON THE COLD MAKE TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO HAVE PLACE CHICKEN BACK IN WALK IN COOLER UNTIL TEMP IS AT OR BELOW 41 DEGREES F BEFORE USE.</p>
08/20/2020 1.	0406	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>

JERSEY MIKES FA0128204

9411 COORS BLVD NW

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

Permit Name: JERSEY MIKES					New Business Inspection	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/21/2020 1.	0406	109	S13	Food separated and protected	<p>OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.</p> <p>3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation</p> <p>OBSERVED DELI MEATS SUCH AS TURKEY AND HAM BEING STORED DIRECTLY WITHOUT PROTECTION ON METAL SHELF OF REACH IN COOLER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO STORE ALL FOOD ON A SURFACE THAT IS CLEANED AND SANITIZED EVERY TWO HOURS OR WRAPPED IN PLASTIC WRAP AS A BARRIER.</p> <p>3-304.11 Food Contact with Equipment and Utensils</p> <p>OBSERVED RAW CHICKEN AND BEEF SPATULAS STORED IN SAME CONTAINER ABOVE STOVE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE AND SEPARATE SPATULAS TO PREVENT CROSS CONTAMINATION.</p>		
08/21/2020 1.	0406	109	S20	Proper cold holding food temperatures	<p>OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.</p> <p>3-501.16(A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding</p> <p>OBSERVED SLICED MUSHROOMS AT 60 DEGREES F IN THE WALK IN COOLER AT THE TIME OF INSPECTION. ALL AMBIENT FOOD IN CANS ONCE OPENED ARE NO LONGER SHELF STABLE AND MUST BE BE COOLED TO 41 DEGREES OR LESS IN 2 HOURS TO PREVENT BACTERIA GROWTH.</p>		
08/21/2020 1.	0406	109	S22	Time as a public health control: procedures and record	<p>PERSON IN CHARGE DOES NOT HAVE A STANDARD OPERATING PROCEDURE IN PLACE TO USE TIME AS A PUBLIC HEALTH CONTROL WHILE STORING POTENTIALLY HAZARDOUS FOODS OUTSIDE OF PROPER HOLDING TEMPERATURES.</p> <p>3-501.19 Time as a Public Health Control</p> <p>OBSERVED SLICED TOMATOES WITHOUT DATE MARKING OF USING TIME AS A CONTROL FOR SAFETY AT THE TIME OF INSPECTION. INSTRUCTED PIC TO LABEL FOOD WITH A 4 HOURS TIME CONTROL STICKER AND DISCARD AFTER 4 HOURS.</p>		

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

08/21/2020 1: 0406 109 S33 Approved thawing methods used

OBSERVED USE OF UNAPPROVED THAWING METHODS.

3-501.13 Thawing

OBSERVED GREEN CHILE STORED IN A CONTAINER OF STANDING WATER ON THE PREP TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PLACE ITEMS IN WALK IN COOLER AND FOLLOW THE APPROVED THAWING METHODS DISCUSSED.

08/21/2020 1: 0406 109 S57 Were any violations found?

VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.

JIMMYS CAFE FA0045108

7007 JEFFERSON NE STE F

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

Page 48 of 118

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

Permit Name: JIMMY'S CAFE

HIGH RISK

IN COMPLIANCE

Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/27/2020 1.	0406	123	S13	Food separated and protected	<p>OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION. 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation</p> <p>OBSERVED A BAG OF TORTILLAS STORED IN A PAN WHICH WAS STORED IN THE TRASH CAN AT TIME OF INSPECTION. VIOLATION ADDRESSED INSTRUCTED NOT TO USE TRASH CAN AS A HOLDING STATION FOR ANY FOODS IN ORDER TO AVOID CROSS CONTAMINATION.</p>
08/27/2020 1.	0406	123	S18	Proper cooling time and temperatures	<p>OBSERVED IMPROPER COOLING TIME AND TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS. 3-501.14 Cooling</p> <p>OBSERVED GREEN CHILE TEMPING AT 47 DEGREES AT THE TIME OF INSPECTION. OBSERVED VIOLATION ADDRESSED BY DISCUSSION WITH PIC REGARDING PROPER PROCEDURES.</p> <p>COOLING INSTRUCTIONS INSTRUCTED PERSON IN CHARGE TO RAPIDLY COOL AND DOCUMENT ALL POTENTIALLY HAZARDOUS FOODS AND REMINDED PIC THAT PHF (TCS FOODS) SHALL BE RAPIDLY COOLED FROM 135F TO 70 F WITHIN TWO HOURS, AND FROM 70 F TO 41F WITHIN 6 HOURS. COOLING TIME IS NOT TO EXCEED 6 HOURS. COOLING LOG RECOMMENDED AT THIS TIME.</p>
08/27/2020 1.	0406	123	S21	Proper date marking and disposition	<p>OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED. 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking</p> <p>OBSERVED CONTAINERS OF GREEN CHILE, TURKEY, RED SAUCE IN WALKIN WITH NO DATE MARKING AT TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PERSON IN CHARGE DISCARDING FOOD. INSTRUCTED THE PERSON IN CHARGE TO DATE MARK ALL FOODS IN THE WALK IN COOLER IN ORDER TO PREVENT FROM SERVING EXPIRED FOODS NOT TO EXCEED MORE THAN SEVEN DAYS.</p>
08/27/2020 1.	0406	123	S38	Personal cleanliness	<p>OBSERVED PERSONNEL WITHOUT CLEAN OUTER CLOTHING, INAPPROPRIATE HAIR RESTRAINT, USING PROHIBITED JEWELRY, OR INAPPROPRIATE FINGERNAILS. 2-303.11 Prohibition-Jewelry</p> <p>OBSERVED EMPLOYEES WITH WRIST JEWELRY AT TIME OF INSPECTION. VIOLATION ADDRESSED BY DISCUSSING WITH PERSON IN CHARGE THAT ONLY A PLAIN WEDDING BAND IS ALLOWED IN KITCHEN IN ORDER TO PREVENT CROSS CONTAMINATION.</p>

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

08/27/2020 1.	0406	123	S45	Food and non-food contact surfaces cleanable, properly designed	<p>OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR. 4-204.13 Dispensing Equipment, Protection of Equipment and Food OBSERVED /ICE MACHINE WITH DEBRIS BUILD UP AT TIME OF INSPECTION. VIOLATION ADDRESSED INSTRUCTED PERSON IN CHARGE TO CLEAN ON A REGULAR BASIS IN ORDER TO PREVENT CROSS CONTAMINATION FROM ENVIRONMENT.</p>
08/27/2020 1.	0406	123	S53	Physical facilities installed, maintained, and clean	<p>OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR. 6-201.11 Floors, Walls and Ceilings-Cleanability OBSERVED DEBRIS THROUGHOUT KITCHEN FLOORS, HANDLES AND SUCH AT TIME OF INSPECTION. INSTRUCTED TO CLEAN.</p>
08/27/2020 1.	0406	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>
08/27/2020 1.	0406	123	S6	Hands clean and properly washed	<p>OBSERVED EMPLOYEES NOT WASHING HANDS CORRECTLY OR AS OFTEN AS REQUIRED. 2-301.14 When to Wash OBSERVED EMPLOYEE ON CELL PHONE USING GLOVES THEN TOUCH CHEESE AT TIME OF INSPECTION. VIOLATION ADDRESSED WITH PIC INSTRUCTED TO RETRAIN STAFF WHEN TO WASH HANDS IN ORDER TO PREVENT CROSS CONTAMINATION.</p>

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

KFC 39018 FA0007203

7010 CENTRAL AV SE

Permit Name: KENTUCKY FRIED CHICKEN					HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/25/2020 1:	0406	123	S45	Food and non-food contact surfaces cleanable, properly designed	<p>OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.</p> <p>4-101.11 Characteristics-Materials for Construction and Repair</p> <p>OBSERVED EXTERIOR OF THE REACH IN FREEZER DAMAGED AND LEAKING AMBIENT AIR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 09/08/20. DOOR MUST BE REPLACED OR REPAIRED. SEND CHPD A PHOTO OF THE REFRIGERATOR BROUGHT INTO COMPLIANCE,</p>		
08/25/2020 1:	0406	123	S49	Plumbing installed; proper backflow devices	<p>OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.</p> <p>5-205.15 System Maintained in Good Repair</p> <p>OBSERVED DRAIN BY THE FRONT ICE MACHINE WITH STANDING WATER AND DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.</p>		
08/25/2020 1:	0406	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>		

KFC 39025 FA0007209

2636 SAN MATEO BLVD NE

Permit Name: KFC					HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/26/2020 1:	0406	123	S49	Plumbing installed; proper backflow devices	<p>OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.</p> <p>5-205.15 System Maintained in Good Repair</p> <p>OBSERVED WATER LEAK IN WALK-IN AT TIME OF INSPECTION. VIOLATION ADDRESSED WITH PIC AND INSTRUCTED TO MAKE REPAIRS. HAS 5 BUSINESS DAYS (SEPTEMBER 2 2020) AND SEND INVOICE TO CHPD INSPECTOR.</p>		
08/26/2020 1:	0406	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>		

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

KIMOS HAWAIIAN BBQ FA0125455 3239 GIRARD BLVD NE

Permit Name: KIMOS HAWAIIAN BBQ HIGH RISK IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/21/2020 1:	0406	123	S20	Proper cold holding food temperatures	OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS. 3-501.16(A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding OBSERVED FOOD SUCH PORK IN REACH IN TEMPING AT 67 DEGREES TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY DISCARDING ALL FOOD AND DISCUSSION WITH PERSON IN CHARGE REGARDING PROPER PROCEDURES.
08/21/2020 1:	0406	123	S57	Were any violations found?	VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.

LA PROMESA EARLY LEARNING CENTER CHARTER SCHOOL FA0109706 7500 LA MORADA PL NW

Permit Name: LA PROMESA EARLY LEARNING CENTER HIGH RISK IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/28/2020 1:	0408	123	S37	Contamination prevented during food preparation, storage and di	OBSERVED INADEQUATE METHODS TO PREVENT FOOD CONTAMINATION DURING FOOD PREPARATION, STORAGE, AND DISPLAY. 3-303.12 Storage or Display of Food in Contact with Water or Ice OBSERVED FROZEN SAUSAGE AND FRIES WITH SEVERE ICE BUILD UP ON AND INSIDE BAGS IN THE REACH IN FREEZER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DISCARD ALL FOOD ITEMS WITH ICE BUILD UP THAT MAY HAVE CONTAMINATED FOOD.
08/28/2020 1:	0408	123	S49	Plumbing installed; proper backflow devices	OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION. 5-205.15 System Maintained in Good Repair OBSERVED WASTE WATER LEAKING FROM 3 CMPT SINK DRAIN OUTLET INTO A METAL BUCKET AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR LEAK SO ALL WASTE WATER DRAINS INTO FLOOR DRAIN PROPERLY.
08/28/2020 1:	0408	123	S57	Were any violations found?	VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

LAS COMADRES FA0126332

7850 ZUNI RD SE

Permit Name:	LAS COMADRES			HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
08/21/2020 1:	1002	123	S20	Proper cold holding food temperatures	<p>OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.</p> <p>3-501.16(A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding</p> <p>OBSERVED HAM, TURKEY DOGS. CUT TOMATOES, HOLDING ABOVE 41 DEGREES FAHRENHEIT AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY DISCARDING. DISCUSSED PROPER PROCEDURES.</p>	
08/21/2020 1:	1002	123	S39	Wiping cloths: properly used and stored	<p>OBSERVED WIPING CLOTHS INAPPROPRIATELY STORED, USED, OR HELD IN IMPROPER SANITIZER CONCENTRATION.</p> <p>3-304.14 Wiping Cloths, Use Limitation</p> <p>OBSERVED WIPING CLOTHS NOT STORED IN THE SANITIZER BUCKET BETWEEN USE AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC PLACING IN THE BUCKET. CHLORINE SANITIZER TESTED AT 50 PPM .</p>	
08/21/2020 1:	1002	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>	

LE BAKERY AND VIETNAMESE CUISINE FA0121389

1313 SAN PEDRO DR NE

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

Permit Name: LEBAKERY AND VIETNAMESE				FOOD FOLLOW-UP INSPECTION	UPGRADE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
08/20/2020 1:	0406	110	S14	Food-contact surfaces: cleaned and sanitized	<p>OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES. 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness OBSERVED CHEMICAL DISH MACHINE TESTED 0 PPM CHLORINE AT THE TIME OF INSPECTION. VIOLATION CORRECTED BY INSTRUCTING PERSON IN CHARGE TO USE 3 COMPARTMENT SINK TO WASH RINSE AND SANITIZE UNTIL DISH MACHINE IS REPAIRED.</p>	
08/20/2020 1:	0406	110	S21	Proper date marking and disposition	<p>OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED. 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking OBSERVED CONTAINERS SOUP AND VEGGIES IN WALKIN WITH NO DATE MARKING AT TIME OF INSPECTION. INSTRUCTED THE PERSON IN CHARGE TO DATE MARK ALL FOODS IN THE WALK IN COOLER IN ORDER TO PREVENT FROM SERVING EXPIRED FOODS NOT TO EXCEED MORE THAN SEVEN DAYS.</p>	
08/20/2020 1:	0406	110	S37	Contamination prevented during food preparation, storage and di	<p>OBSERVED INADEQUATE METHODS TO PREVENT FOOD CONTAMINATION DURING FOOD PREPARATION, STORAGE, AND DISPLAY. 3-305.11 Food Storage-Preventing Contamination from the Premises OBSERVED CHEST FREEZER IN NEED OF REPAIR AT TIME OF INSPECTION. VIOLATION ADDRESSED INSTRUCTED TO MAKE REPAIRS OR REPLACE. 3-305.14 Food Preparation OBSERVED SMALL TABLE USED TO PREP FOOD NEAR RACKS AND AN ACCUMULATION OF ITEMS NEAR TABLE. VIOLATION ADDRESSED WITH PIC TO MOVE TABLE AND OR ALL THE ITEMS OF AWAY FROM FOOD PREP IN ORDER TO PREVENT CROSS CONTAMINATION FROM ENVIRONMENT.</p>	

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

08/20/2020 1:	0406	110	S45	Food and non-food contact surfaces cleanable, properly designed	<p>OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR. 4-204.13 Dispensing Equipment, Protection of Equipment and Food</p> <p>OBSERVED ICE MACHINE WITH DEBRIS BUILD UP AT TIME OF INSPECTION. VIOLATION ADDRESSED INSTRUCTED PERSON IN CHARGE TO CLEAN ON A REGULAR BASIS IN ORDER TO PREVENT CROSS CONTAMINATION FROM ENVIRONMENT.</p> <p>OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.</p> <p>4-202.11 Food-Contact Surface's-Cleanability</p> <p>OBSERVED SLICER WITH DEBRIS BUILD UP AT TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY DISCUSSING THE IMPORTANCE OF WASHING RINSING AND SANITIZING AFTER EACH USE TO PREVENT CROSS CONTAMINATION.</p>
08/20/2020 1:	0406	110	S47	Nonfood-contact surfaces clean	<p>OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES. 4-602.13 Nonfood Contact Surfaces</p> <p>OBSERVED SHELVES, RACKS, SOAP DISPENSER WITH AN ACCUMULATION OF DEBRIS AT TIME OF INSPECTION VIOLATION ADDRESSED WITH PIC INSTRUCTED TO CLEAN ON A REGULAR BASIS.</p>
08/20/2020 1:	0406	110	S53	Physical facilities installed, maintained, and clean	<p>OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR. 6-201.12 Floors, Walls, and Ceilings, Utility Lines</p> <p>OBSERVED AN ACCUMULATION OF FOOD, BOXES, BOWLS AND OTHER SUCH THINGS AT TIME OF INSPECTION. INSTRUCTED TO CLEAN AND REMOVE ITEMS THAT ARE NOT FOR KITCHEN USE IN ORDER TO PREVENT CROSS CONTAMINATION.</p>
08/20/2020 1:	0406	110	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

LONGHORN STEAKHOUSE #5522 FA0114285

9975 COORS BYPASS BLVD NW

Permit Name:				HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
08/26/2020 1:	0406	123	S14	Food-contact surfaces: cleaned and sanitized	<p>OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.</p> <p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness</p> <p>OBSERVED DISHMACHINE TESTED AT 0 PPM CHLORINE AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PIC CHANGING SANITIZER AND RUNNING DISHWASHER UNTIL 50 PPM CHLORINE WAS REACHED.</p>	
08/26/2020 1:	0406	123	S21	Proper date marking and disposition	<p>OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED.</p> <p>3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking</p> <p>OBSERVED DATE MARKINGS MISSING FROM SEVERAL ITEMS SUCH AS LOBSTER TAILS, SHRIMP, AND SALMON IN THE WALK IN COOLER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PLACE A USE BY OR PRODUCTION DATE ON TCS FOODS.</p> <p>ALSO OBSERVED RIBS IN REACH COOLER DRAWER WITH USE BY DATE OF PAST MONDAY. PIC DISCARDED ITEMS AT THE TIME OF INSPECTION.</p>	
08/26/2020 1:	0406	123	S45	Food and non-food contact surfaces cleanable, properly designed	<p>OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.</p> <p>4-202.11 Food-Contact Surface's-Cleanability</p> <p>OBSERVED YELLOW ZIP TIES ON STRAINERS FOR DICED TOMATOES ON COLD MAKE TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE ZIP TIES FROM STRAINER AS IT CREATES A NON CLEANABLE FOOD CONTACT SURFACE.</p>	
08/26/2020 1:	0406	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>	

MEXICAN FOOD BY MUJERES EN ACCION FA0014923

1701 BROADWAY BLVD SE

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

Permit Name: MEXICAN FOOD BY MUJERES EN ACCION					HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/25/2020 1.	0405	123	S20	Proper cold holding food temperatures	<p>OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.</p> <p>3-501.16(A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding</p> <p>OBSERVED IN THE REACH IN REFRIGERATOR BLACK BEANS HOLDING ABOVE 41 DEGREES FAHRENHEIT AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY DISCARDING AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES.</p>		
08/25/2020 1.	0405	123	S26	Toxic substances properly identified, stored, and used	<p>OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.</p> <p>7-101.11 Identifying Information, Prominence-Original Containers</p> <p>OBSERVED A CONTAINER OF CHLORINE SANITIZER NOT LABELED AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE LABELING THE CONTAINER SANITIZER. SANITIZER CONCENTRATION WAS 50 PPM.</p>		
08/25/2020 1.	0405	123	S4	Proper eating, tasting, drinking, or tobacco use	<p>OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA.</p> <p>2-401.11 Eating, Drinking or Using Tobacco</p> <p>OBSERVED IMPROPER (NO LID OR STRAW) DRINKS STORED ON A STORAGE SHELF AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE DISCARDING / PROPERLY STORING DRINKS. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT- FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS.</p>		
08/25/2020 1.	0405	123	S45	Food and non-food contact surfaces cleanable, properly designed	<p>OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.</p> <p>4-101.11 Characteristics-Materials for Construction and Repair</p> <p>OBSERVED A NON-COMMERCIAL REFRIGERATOR DOOR GASKET WORN OUT AND LOOSE AT THE TIME OF INSPECTION. LOSS OF AMBIENT TEMPERATURE COULD RESULT IN PLACING TIME CONTROLLED FOOD FOR FOOD SAFETY IN THE TEMPERATURE DANDER ZONE . INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 10/25/20. FACILITY WILL NEED TO HAVE A COMMERCIAL REFRIGERATOR WITH A AMBIENT TEMPERATURE OF 41 F. SEND CHPD A PHOTO OF THE NEW REFRIGERATOR HOLDING AT 41 F OR LOWER.</p>		

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

08/25/2020 1: 0405 123 S54 Adequate ventilation and lighting; designated areas used

OBSERVED INADEQUATE VENTILATION, LIGHTING, OR STORAGE OF PERSONAL BELONGINGS.

6-202.12 Heating, Ventilation, Air Conditioning System Vents

OBSERVED FOOD STORAGE AREA WITH INADEQUATE LIGHTING AND MISSING LIGHT SHIELDS AND CAPS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 9/05/20 ALL LIGHTS MUST BE WORKING AND SHIELDED.

08/25/2020 1: 0405 123 S57 Were any violations found?

VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

MILLYS RESTAURANT FA0005899

7308 JEFFERSON ST NE

Permit Name: MILLY'S RESTAURANT				HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
08/27/2020 1:	0406	123	S14	Food-contact surfaces: cleaned and sanitized	<p>OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES. 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness OBSERVED CHEMICAL DISH MACHINE TESTED 0 PPM CHLORINE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE CONTAINER CORRECTED ON SITE RETESTED AT 50 PPM CHLORINE</p>	
08/27/2020 1:	0406	123	S41	In-use utensils: properly stored	<p>OBSERVED IMPROPER STORAGE OF IN-USE UTENSILS DURING PAUSES IN FOOD PREPARATION OR DISPENSING. 3-304.12 In-Use Utensils, Between-Use Storage OBSERVED CUP IN THE SUGAR CONTAINER STORED NEXT TO THE UNHINGED WALK IN DOOR AT TIME OF INSPECTION. VIOLATION ADDRESSED WITH PIC INSTRUCTED TO USE SCOOPS AND KEEP HANDLES OUT OF THE PRODUCT IN ORDER TO PREVENT CROSS CONTAMINATION.</p>	
08/27/2020 1:	0406	123	S47	Nonfood-contact surfaces clean	<p>OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES. 4-602.13 Nonfood Contact Surfaces OBSERVED A BLACK MOLD LIKE SUBSTANCE AROUND THE THREE COMPARTMENT SINK AND DISH RACK WITH AN ACCUMULATION OF DEBRIS AT TIME OF INSPECTION. VIOLATION ADDRESSED WITH PIC INSTRUCTED TO CLEAN ON A REGULAR BASIS AND REPLACE DISH RACKS SO THAT THE SURFACE IS CLEANABLE.</p>	
08/27/2020 1:	0406	123	S53	Physical facilities installed, maintained, and clean	<p>OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR. 6-501.15 Cleaning Maintenance Tools, Preventing Contamination OBSERVED AN OLD WALK IN DOOR STILL IN THE KITCHEN NEAR THE FOOD STORAGE AND PREP TABLES AT TIME OF INSPECTION. VIOLATION ADDRESSED INSTRUCTED PIC TO HAVE DOOR REMOVED FROM KITCHEN IN ORDER TO PREVENT CROSS CONTAMINATION.</p>	
08/27/2020 1:	0406	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>	

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

NM FOOD DISTRIBUTORS FA0056506 3041 UNIVERSITY BLVD SE

Permit Name: NM FOOD DISTRIBUTORS HIGH RISK IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/20/2020 1:	0405	123	S11	Food in good condition, safe, and unadulterated	<p>OBSERVED FOOD IN POOR CONDITION, IS UNSAFE, OR IS ADULTERATED.</p> <p>3-202.15 Package Integrity</p> <p>OBSERVED THREE CONTAINERS OF HOMINY DENTED AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY DISCARDING THE HOMINY CANS. DISCUSSED PROPER PROCEDURES.</p>
08/20/2020 1:	0405	123	S14	Food-contact surfaces: cleaned and sanitized	<p>OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.</p> <p>4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils</p> <p>OBSERVED THREE COMPARTMENT SINK IS TESTED AT BELOW THE REQUIRED CHEMICAL SANITIZER LEVEL AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY EMPLOYEE REMAKING THE SANITIZER/ QUAT SANITIZER TESTED AT 200 PPM.</p>
08/20/2020 1:	0405	123	S49	Plumbing installed; proper backflow devices	<p>OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.</p> <p>5-205.15 System Maintained in Good Repair</p> <p>OBSERVED 3 COMPARTMENT SINKS LEAKING AT THE DRAIN PART OF THE SINK AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 8/26/20 SINK WILL NEED TO BE LEAK FREE. SEND CHPD A PHOTO OF THE REPAIR INVOICE ONCE IT IS BROUGHT TO COMPLIANCE.</p>
08/20/2020 1:	0405	123	S53	Physical facilities installed, maintained, and clean	<p>OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.</p> <p>6-201.11 Floors, Walls and Ceilings-Cleanability</p> <p>OBSERVED FLOORS IN THE FOOD PROCESSING AREA NOT SMOOTH AND EASILY CLEANABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 9/202/20 FLOORS MUST BE SMOOTH AND EASILY CLEANABLE. SEND CHPD A PHOTO OF THE FLOORS BROUGHT TO COMPLIANCE.</p>
08/20/2020 1:	0405	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

NUTRISHOP FA0127521 **10420 COORS BYPASS NW STE 101**

Permit Name: NUTRISHOP					ROUTINE FOOD INSPECTION	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/28/2020 1:	0606	100	S13	Food separated and protected	<p>OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.</p> <p>3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation</p> <p>OBSERVED BOXES OF SUPPLEMENTS AND VITAMINS STORED IN BOXES DIRECTLY ON THE FLOOR IN BACK STORAGE ROOM AT THE TIME OF INSPECTION.</p>		
08/28/2020 1:	0606	100	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>		

OLIVE GARDEN 118 FA0008763 **6301 SAN MATEO BLVD NE**

Permit Name: OLIVE GARDEN 118 REST					HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/28/2020 1:	0406	123	S20	Proper cold holding food temperatures	<p>OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.</p> <p>3-501.16(A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding</p> <p>OBSERVED NOODLES TEMPING AT 57 DEGREES IN WALK-IN AT TIME OF INSPECTION.</p> <p>VIOLATION CORRECTED ON SITE BY PLACING IN A COOL WATER BATH. FOOD WAS JUST MADE THIS MORNING. ASKED PIC TO RETRAIN EMPLOYEES.</p>		
08/28/2020 1:	0406	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>		

PANADERIA PASTELANDIA FA0126588

600 LOUISIANA BLVD SE #F

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

Permit Name: PANADERIA PASTELANDIA					HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/21/2020 1:	0406	123	C140	Is the facility following current COVID Safe Practices for employ	OBSERVED TWO EMPLOYEES IN THE KITCHEN NOT WEARING FACE COVERINGS AT THE TIME OF INSPECTION. UNDER GOVERNORS ORDERS ALL EMPLOYEES ARE REQUIRED TO WEAR FACE COVERINGS. VIOLATION WAS CORRECTED ON SITE. DISCUSSED PROPER PROCEDURES. AND GAVE WARNING.		
08/21/2020 1:	0406	123	S13	Food separated and protected	OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION. 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation OBSERVED A BAG OF PINTO BEANS STORED ON THE FLOOR AT THE TIME OF INSPECTION. ALL FOOD ITEMS MUST BE STORED SIX INCHES OFF THE FLOOR. VIOLATION WAS CORRECTED ON SITE BY PIC. DISCUSSED PROPER PROCEDURES.		
08/21/2020 1:	0406	123	S14	Food-contact surfaces: cleaned and sanitized	OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES. 4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils OBSERVED THE INTERIOR OF THE REACH IN REFRIGERATOR WITH DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.		
08/21/2020 1:	0406	123	S4	Proper eating, tasting, drinking, or tobacco use	OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA. 2-401.11 Eating, Drinking or Using Tobacco OBSERVED IMPROPER (NO LID OR STRAW) DRINKS STORED STORED ON A FOOD CONTACT SURFACE AT THE TIME OF INSPECTION. OBSERVED EMPLOYEES EATING IN THE KITCHEN AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE DISCARDING / PROPERLY STORING DRINKS. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT- FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS. NO EATING IN THE FOOD PREP AREAS.		
08/21/2020 1:	0406	123	S57	Were any violations found?	VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.		

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

08/21/2020 1: 0406 123 S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

5-203.11 Handwashing Sinks-Numbers and Capacities

OBSERVED HAND WASH SINK BLOCKED WITH ITEMS STORED INSIDE AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC REMOVING THE ITEMS DISCUSSED PROPER PROCEDURES.

PANADERIA ZARAGOZA 2 FA0096415

803 98TH ST SW

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

Permit Name: PANADERIA ZARAGOZA 2				HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
08/27/2020 1.	0403	123	S1	Person in charge present, demonstrates knowledge, and performs	PERSON IN CHARGE WAS NOT ON-SITE OR FAILED TO DEMONSTRATE KNOWLEDGE OF DUTIES. OBSERVED PERSON IN CHARGE WAS NOT PRESENT AT THE TIME OF INSPECTION. PRIORITY VIOLATIONS WERE OBSERVED DURING INSPECTION INCLUDING A PAST DUE PERMIT	
08/27/2020 1.	0403	123	S26	Toxic substances properly identified, stored, and used	OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED. 7-204.11 Sanitizers, Criteria-Chemicals OBSERVED SANITIZER BUCKET IS TESTED WELL ABOVE THE MAXIMUM CONCENTRATION AT THE TIME OF INSPECTION. BUCKET MUST BE MAINTAINED BETWEEN 50 AND 100 PPM CHLORINE AT ALL TIMES	
08/27/2020 1.	0403	123	S35	Food properly labeled; original container	OBSERVED PACKAGED FOOD WITHOUT APPROPRIATE LABELS. 3-302.12 Food Storage Containers Identified with Common Name of Food 3-602.12 Other Forms of Information 3-602.11 Food Labels OBSERVED PACKAGES OF BREAD PRODUCTS READY TO BE SOLD TO OTHER FACILITIES. ALL FOODS MUST BE CORRECTLY LABELED TO RESELL	
08/27/2020 1.	0403	123	S4	Proper eating, tasting, drinking, or tobacco use	OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA. 2-401.11 Eating, Drinking or Using Tobacco OBSERVED IMPROPER EMPLOYEE WATER BOTTLES STORED ON FOOD COUNTERS AT THE TIME OF INSPECTION. ALL DRINKS MUST BE IN A CONTAINER SUCH AS A CUP WITH A TIGHT FITTING LID AND STRAW AND THEY MUST BE STORED BELOW OR AWAY FROM ALL FOOD PREP SURFACES	

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

08/27/2020 1: 0403 123 S55 Permit To Operate

IT IS UNLAWFUL FOR ANY PERSON TO OPERATE A FOOD ESTABLISHMENT WITHIN THE CITY WHO DOES NOT POSSESS A VALID PERMIT ISSUED FOR THAT FOOD ESTABLISHMENT BY THE ENFORCEMENT AUTHORITY. SUCH PERMIT SHALL BE POSTED IN A CONSPICUOUS LOCATION, AND ONLY SUCH PERSONS WHO COMPLY WITH THE REQUIREMENT OF LAW SHALL RECEIVE AND RETAIN SUCH PERMIT. PERMITS SHALL NOT BE TRANSFERABLE FROM ONE PERSON TO ANOTHER PERSON OR ESTABLISHMENT.

§§ 9-6-1-7 (A) Permits

OBSERVED FACILITY OPERATING WITHOUT A CURRENT PERMIT AT THE TIME OF INSPECTION. PERMIT HAD EXPIRED AS OF JANUARY OF 2020. FACILITY MUST CONTACT ENVIRONMENTAL HEALTH OFFICE AT 505-768-2716 TO RENEW THE PERMIT.

08/27/2020 1: 0403 123 S57 Were any violations found?

VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.

PAPPADEAUX FA0022429 **5011 PAN AMERICAN FWY NE**

Permit Name: PAPPADEAUX RESTAURANT **VERY HIGH RISK** **IN COMPLIANCE** **Action: APPROVED**

ACTIVITY DATE **PE** **SERV** **VIOL** **DESCRIPTION** **MEMO**

08/25/2020 1: 0406 124 S18 Proper cooling time and temperatures

OBSERVED IMPROPER COOLING TIME AND TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.
3-501.14 Cooling

OBSERVED NOODLES COVERED IN WALK IN TEMPING 67 DEGREES AT TIME OF INSPECTION.
VIOLATION CORRECTED BY REMOVING COVER AND PLACING IN THE COLDEST PART OF WALK IN FOR A RAPID COOL.

PIZZA HUT 012963 FA0007199

2916 SAN MATEO BLVD NE

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

Permit Name: PIZZA HUT 012963		HIGH RISK		IN COMPLIANCE		Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
08/26/2020 1:	0406	123	C140	Is the facility following current COVID Safe Practices for employ	OBSERVED EMPLOYEE NOT WEARING MASK AT TIME OF INSPECTION. VIOLATION ADDRESSED WITH PIC INSTRUCTED TO RETRAIN EMPLOYEES ON THE PHO AND CSP'S.	
08/26/2020 1:	0406	123	S14	Food-contact surfaces: cleaned and sanitized	OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES. 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness OBSERVED NO SANITIZER BUCKETS AT TIME OF INSPECTION. VIOLATION COS BY INSTRUCTING PIC TO HAVE SANITATION BUCKETS MADE AT THE START OF THE DAY AND CHANGE FREQUENTLY TO PREVENT CROSS CONTAMINATION. TESTED AT 300PPM	
08/26/2020 1:	0406	123	S41	In-use utensils: properly stored	OBSERVED IMPROPER STORAGE OF IN-USE UTENSILS DURING PAUSES IN FOOD PREPARATION OR DISPENSING. 3-304.12 In-Use Utensils, Between-Use Storage OBSERVED MEASURING CUP BEING STORED MAKE LINE FOODS AT TIME OF INSPECTION. VIOLATION ADDRESSED WITH PIC INSTRUCTING TO ALWAYS KEEP HANDLES UP IN ORDER TO PREVENT CROSS CONTAMINATION.	
08/26/2020 1:	0406	123	S47	Nonfood-contact surfaces clean	OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES. 4-602.13 Nonfood Contact Surfaces OBSERVED A BLACK MOLD LIKE SUBSTANCE BUILD UP ON THE 3 COMPARTMENT SINK AND UNDER DISHWASHER AT TIME OF INSPECTION. VIOLATION ADDRESSED INSTRUCTED TO CLEAN ON A REGULAR BASIS.	
08/26/2020 1:	0406	123	S53	Physical facilities installed, maintained, and clean	OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR. 6-201.12 Floors, Walls, and Ceilings, Utility Lines OBSERVED DEBRIS THROUGHOUT FACILITY AT TIME OF INSPECTION VIOLATION ADDRESSED INSTRUCTED TO CLEAN ON A REGULAR BASIS.	
08/26/2020 1:	0406	123	S57	Were any violations found?	VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.	
08/26/2020 1:	0406	123	S6	Hands clean and properly washed	OBSERVED EMPLOYEES NOT WASHING HANDS CORRECTLY OR AS OFTEN AS REQUIRED. 2-301.14 When to Wash OBSERVED EMPLOYEES NOT WASHING HANDS AFTER GETTING ON THE FLOOR AND BEFORE GETTING READY TO MAKE PIZZA AT TIME OF INSPECTION. VIOLATION ADDRESSED WITH PERSON IN CHARGE BY CORRECTING ON SITE AND MY INSTRUCTING EMPLOYEE TO WASH HANDS AND BY INSTRUCTING PIC TO RETRAIN EMPLOYEES WHEN TO WASH HANDS IN ORDER TO PREVENT CROSS CONTAMINATION.	

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

POPEYES CHICKEN & BISCUITS FA0070511

4240 SAN MATEO BLVD NE

Permit Name: POPEYES

HIGH RISK

IN COMPLIANCE

Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/26/2020 1:	0406	123	S18	Proper cooling time and temperatures	<p>OBSERVED IMPROPER COOLING TIME AND TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS. 3-501.14 Cooling OBSERVED BEANS COVERED IN COOLER TEMPING AT 47DEGREES AT THE TIME OF INSPECTION. OBSERVED VIOLATION CORRECTED ON SITE BY UNCOVERING AND SEPARATING FOODS INTO SMALLER PANS AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES.</p>
08/26/2020 1:	0406	123	S49	Plumbing installed; proper backflow devices	<p>OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION. 5-205.15 System Maintained in Good Repair OBSERVED A SEWAGE SMELL NEAR FRYERS AT TIME OF THE INSPECTION. VIOLATION ADDRESSED WITH PIC AND INSTRUCTED TO SEEK A LICENSED PLUMBER TO RESOLVE THE ISSUE.</p>
08/26/2020 1:	0406	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

PREMIER GAS AND FOOD MART INC FA0113145 1734 JUAN TABO BLVD NE

Permit Name: PREMIER GAS AND FOOD MART INC ROUTINE FOOD INSPECTION PERMIT SUSPENSION Action: UNSATISFACTORY

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/28/2020 1.	0607	100	C100	Is the facility following all current Public Health Order guidance	PHO NOT BEING FOLLOWED IN THE FACILITY AT TIME OF INSPECTION.
08/28/2020 1.	0607	100	C130	Is the facility following current COVID Safe Practices for emplo	MASKS ARE NOT BEING WORN BY CUSTOMERS AT TIME OF INSPECTION.
08/28/2020 1.	0607	100	C140	Is the facility following current COVID Safe Practices for emplo	EMPLOYEES ARE NOT WEARING MASKS AT THE TIME OF INSPECTION
08/28/2020 1.	0607	100	S56	Immediate Closure - Imminent Health Hazard	
08/28/2020 1.	0607	100	S57	Were any violations found?	VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.
08/28/2020 1.	0607	100	S58	Result of complaint investigation	EVIDENCE WAS OBSERVED TO SUBSTANTIATE COMPLAINT. COMPLAINT WAS DEFINITELY SUBSTANTIATED AT THE TIME OF INSPECTION. OBSERVED FECAL MATERIAL SURGING FROM A CLEAN OUT IN MIDDLE OF PARKING LOT. MATERIAL WAS FLOWING INTO STORM DRAIN AND INTO ARROYO. FACILITY IS CLOSED EFFECTIVE 8/28/2020. AREA IN PARKING LOT AFFECTED MUST BE BARRICADED. FACILITY MUST PASS INSPECTION PRIOR TO BEING ALLOWED TO REOPEN. IN ORDER TO PASS INSPECTION ALL PLUMBING MUST BE FUNCTIONING. AREAS IN PARKING LOT MUST BE PRESSURE WASHED

QUALITY FOODS INC FA0073704 500 BROADWAY BLVD SE

Permit Name: QUALITY FOODS (REPACKAGE SPICES) HIGH RISK IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/19/2020 1.	0405	123	S36	Insects, rodents, and animals not present	OBSERVED HARBORAGE, EVIDENCE, OR PRESENCE OF RODENTS, INSECTS, AND ANIMALS IN FACILITY. 6-501.111 Controlling Pests OBSERVED 18 DEAD ROACHES IN THE FOOD PROCESSING ROOM AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY CLEANING UP AREA AND SANITIZING THE AREA WITH BLEACH OF 200 PPM CHLORINE. INSTRUCTED PIC TO PLACE A CALL WITH THEIR PCO TO SERVICE THE AREA. SEND CHPD A PHOTO OF THE PCO INVOICE.
08/19/2020 1.	0405	123	S57	Were any violations found?	VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

RED ROBIN AMERICAS GOURMET BURGERS AND SPIRITS FA0114514 10009 COORS BLVD NW

Permit Name: RED ROBIN GOURMET BURGERS KITCHEN HIGH RISK IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/26/2020 1:	0406	123	S20	Proper cold holding food temperatures	<p>OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.</p> <p>3-501.16(A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding</p> <p>OBSERVED DICED TOMATOES AT 54 DEGREES F , SLICED TOMATOES AT 60 DEGREES F, MAC AND CHEESE AT 58 DEGREES F ON COLD MAKE TABLES AT THE TIME OF INSPECTION. INSTRUCTED PIC TO COLD HOLD TCS FOODS AT 41 DEGREES F.</p>
08/26/2020 1:	0406	123	S38	Personal cleanliness	<p>OBSERVED PERSONNEL WITHOUT CLEAN OUTER CLOTHING, INAPPROPRIATE HAIR RESTRAINT, USING PROHIBITED JEWELRY, OR INAPPROPRIATE FINGERNAILS.</p> <p>2-303.11 Prohibition-Jewelry</p> <p>OBSERVED FOOD HANDLER IN KITCHEN WEARING A WATCH WHILE PREPARING FOOD AT THE TIME OF INSPECTION. INSTRUCTED PIC ONLY A SOLID WEDDING BAND IS ALLOW TO BE WORN ON HAND.</p>
08/26/2020 1:	0406	123	S49	Plumbing installed; proper backflow devices	<p>OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.</p> <p>5-205.15 System Maintained in Good Repair</p> <p>OBSERVED FLOOR DRAIN BY ICE MACHINE USED AS DUMP DRAIN AND HAND STRAWS AND LEMONS IN DRAIN THAT COULD CAUSE A BACKUP IN FACILITY. INSTRUCTED PIC TO REMOVE DEBRIS AND USE OTHER DESIGNATED SERVICE SINKS.</p>
08/26/2020 1:	0406	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

RED ROBIN RESTAURANT FA0114707 5531 OFFICE BLVD NE

Permit Name:	RED ROBIN RESTAURANT	HIGH RISK	IN COMPLIANCE	Action: APPROVED	
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/25/2020 1:	0406	123	S45	Food and non-food contact surfaces cleanable, properly designed	OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR. 4-204.13 Dispensing Equipment, Protection of Equipment and Food OBSERVED ICE MACHINE WITH DEBRIS BUILD UP AT TIME OF INSPECTION. VIOLATION ADDRESSED INSTRUCTED PERSON IN CHARGE TO CLEAN ON A REGULAR BASIS IN ORDER TO PREVENT CROSS CONTAMINATION FROM ENVIRONMENT.
08/25/2020 1:	0406	123	S57	Were any violations found?	VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.

RLS SWEET TREATS FA0127338 2513 4TH ST

Permit Name:	RLS SWEET TREATS CART #1	ROUTINE FOOD INSPECTION	IN COMPLIANCE	Action: APPROVED	
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/26/2020 1:	1001	100	S57	Were any violations found?	No violations found during time of inspection.
Permit Name:	RLS SWEET TREATS CART #2	ROUTINE FOOD INSPECTION	IN COMPLIANCE	Action: APPROVED	
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/26/2020 1:	1001	100	S57	Were any violations found?	No violations found during time of inspection.

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

SAN MATEO BEER CO DBA LA REFERMA FA0127581

8900 SAN MATEO BLVD NE STE I

Permit Name:	LA REFORMA FOOD			HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
08/24/2020 1:	0406	123	S19	Proper hot holding temperatures	<p>OBSERVED IMPROPER HOT HOLDING TEMPERATURES. 3-501.16(A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding OBSERVED BEEF HOLDING AT 129 DEGREES FAHRENHEIT AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY REHEATING ITEMS TO 165 DEGREES FAHRENHEIT AND REPLACING TO HOLDING UNIT.</p>	
08/24/2020 1:	0406	123	S36	Insects, rodents, and animals not present	<p>OBSERVED HARBORAGE, EVIDENCE, OR PRESENCE OF RODENTS, INSECTS, AND ANIMALS IN FACILITY. 6-202.13 Insect Control Devices, Design and Installation OBSERVED UNAUTHORIZED INSECT CONTROLLING DEVICE IN KITCHEN FOR FLIES AT TIME OF INSPECTION. VIOLATION ADDRESSED WITH PIC AND INSTRUCTED TO SEEK ASSISTANCE FROM A LICENSED PEST CONTROL SERVICE.</p>	
08/24/2020 1:	0406	123	S38	Personal cleanliness	<p>OBSERVED PERSONNEL WITHOUT CLEAN OUTER CLOTHING, INAPPROPRIATE HAIR RESTRAINT, USING PROHIBITED JEWELRY, OR INAPPROPRIATE FINGERNAILS. 2-303.11 Prohibition-Jewelry OBSERVED EMPLOYEES WITH WRIST JEWELRY AT TIME OF INSPECTION. VIOLATION ADDRESSED BY DISCUSSING WITH PERSON IN CHARGE THAT ONLY A PLAIN WEDDING BAND IS ALLOWED IN KITCHEN IN ORDER TO PREVENT CROSS CONTAMINATION.</p>	
08/24/2020 1:	0406	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>	

SCALO FA0128226

3500 CENTRAL AV SE

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

Permit Name: SCALO - KITCHEN		New Business Inspection		IN COMPLIANCE		Action: APPROVED	
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/28/2020 1.	0406	109	C140	Is the facility following current COVID Safe Practices for employees	OBSERVED SEVERAL EMPLOYEES NOT WEARING FACE COVERINGS AT THE TIME OF INSPECTION. DUE TO COVID SAFE PRACTICES, EMPLOYEES SHOULD BE WEARING FACE COVERINGS UNDER THE GOVERNORS ORDERS. VIOLATION WAS CORRECTED ON SITE DISCUSSED PROPER PROCEDURES.		
08/28/2020 1.	0406	109	S13	Food separated and protected	OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION. 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation OBSERVED IN THE WALK IN COOLER RAW SHELLED EGGS STORED ABOVE READY TO EAT FOODS AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC SEPARATING RAW FROM READY TO EAT FOOD ITEMS.		
08/28/2020 1.	0406	109	S20	Proper cold holding food temperatures	OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS. 3-501.16(A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding OBSERVED IN THE MAKE TABLES CUT TOMATOES , VEGETABLE SOUP, DRESSING AND OTHER SOUP ABOVE 41 F AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC DISCARDING THE ITEMS. DISCUSSED PROPER PROCEDURES.		
08/28/2020 1.	0406	109	S35	Food properly labeled; original container	OBSERVED PACKAGED FOOD WITHOUT APPROPRIATE LABELS. 3-302.12 Food Storage Containers Identified with Common Name of Food OBSERVED BULK FOOD REMOVED FROM ORIGINAL CONTAINER WITHOUT THE PROPER LABELING AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE PLACING LABELS.		
08/28/2020 1.	0406	109	S38	Personal cleanliness	OBSERVED PERSONNEL WITHOUT CLEAN OUTER CLOTHING, INAPPROPRIATE HAIR RESTRAINT, USING PROHIBITED JEWELRY, OR INAPPROPRIATE FINGERNAILS. 2-402.11 Effectiveness-Hair Restraints OBSERVED EMPLOYEES WORKING WITH FOOD WITH THEIR HAIR NOT PROPERLY RESTRAINED AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT EMPLOYEES HANDLING FOOD WILL NEED A HAVE ON A HAIR RESTRAINT.		

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

08/28/2020 1: 0406 109 S41 In-use utensils: properly stored

OBSERVED IMPROPER STORAGE OF IN-USE UTENSILS DURING PAUSES IN FOOD PREPARATION OR DISPENSING.

3-304.12 In-Use Utensils, Between-Use Storage

OBSERVED IN THE ICE MACHINE SCOOP STORED WITH THE HANDLE TOUCHING THE ICE AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC. DISCUSSED PROPER PROCEDURES.

08/28/2020 1: 0406 109 S57 Were any violations found?

VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.

08/28/2020 1: 0406 109 S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.13 Handwashing Aids and Devices, Use Restrictions

OBSERVED NO HAND TOWELS AT THE FRONT HAND WASH SINK AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC STOCKING HAND TOWELS

6-301.11 Handwashing Cleanser, Availability

OBSERVED NO HAND CLEANSER AT THE FRONT HAND WASH SINK AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC STOCKING HAND SOAP.

Permit Name: SCALO - BAR New Business Inspection IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

08/28/2020 1: 0501 109 S57 Were any violations found?

No violations found during time of inspection.

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

SCHLOTZSKYS 2066 FA0126417

6001 SAN MATEO BLVD NE G-5

Permit Name: SCHLOTZSKYS 2066

HIGH RISK

IN COMPLIANCE

Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/28/2020 1:	0406	123	S4	Proper eating, tasting, drinking, or tobacco use	EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA. 2-401.11 Eating, Drinking or Using Tobacco OBSERVED IMPROPER WATER BOTTLE (NO LID OR STRAW) DRINK STORED ON THE PREP TABLE AT THE TIME OF INSPECTION. VIOLATION ADDRESSED AND INSTRUCTED PERSON IN CHARGE THAT ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER THAT CAN EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT. (EX. A CUP WITH A TIGHT- FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS. NO EATING OR SMOKING IS ALLOWED IN THE FOOD AREAS IN ORDER TO PREVENT CONTAMINATION BY HANDS.
08/28/2020 1:	0406	123	S45	Food and non-food contact surfaces cleanable, properly designed	OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR. 4-204.13 Dispensing Equipment, Protection of Equipment and Food OBSERVED ICE MACHINE WITH DEBRIS BUILD UP AT TIME OF INSPECTION. VIOLATION ADDRESSED INSTRUCTED PERSON IN CHARGE TO CLEAN ON A REGULAR BASIS IN ORDER TO PREVENT CROSS CONTAMINATION FROM ENVIRONMENT.
08/28/2020 1:	0406	123	S53	Physical facilities installed, maintained, and clean	OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR. 6-201.11 Floors, Walls and Ceilings-Cleanability OBSERVED FLOORS IN NEED OF CLEANING AT TIME OF INSPECITON. VIOLATION ADDRESSED INSTRUCTED TO CLEAN ON A REGULAR BASIS.

SIDEWINDERS BAR & LOUNGE FA0128209

4200 CENTRAL AV SE

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

Permit Name: SIDEWINDERS BAR & LOUNGE					New Business Inspection	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/26/2020 1.	0406	109	S1	Person in charge present, demonstrates knowledge, and performs	<p>PERSON IN CHARGE WAS NOT ON-SITE OR FAILED TO DEMONSTRATE KNOWLEDGE OF DUTIES.</p> <p>2-102.11(A)(B)(C-1)(4-16) Demonstration</p> <p>OBSERVED PERSON IN CHARGE (PIC) WAS NOT ABLE TO ANSWER INSPECTOR'S INQUIRIES ON BASIC FOOD SAFETY QUESTIONS AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY CHPD PROVIDING THE PIC WITH THE MOST RECENT FOOD SAFETY GUIDE LINES AND TRAINED ON PROPER COOLING OF TIME CONTROLLED FOODS.</p>		
08/26/2020 1.	0406	109	S13	Food separated and protected	<p>OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.</p> <p>3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation</p> <p>OBSERVED IN THE REACH IN REFRIGERATOR RAW PORK AND MEAT STORED ABOVE READY TO EAT FOOD ITEMS AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC SEPARATING RAW FROM READY TO EAT FOODS.</p>		
08/26/2020 1.	0406	109	S14	Food-contact surfaces: cleaned and sanitized	<p>OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.</p> <p>4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils</p> <p>OBSERVED CUTTING BOARD WITH SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A DAILY BASIS.</p> <p>OBSERVED THE INTERIORS OF THE MAKE TABLE, REFRIGERATOR AND FREEZER WITH SOIL AND DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.</p>		
08/26/2020 1.	0406	109	S18	Proper cooling time and temperatures	<p>OBSERVED IMPROPER COOLING TIME AND TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.</p> <p>3-501.14 Cooling</p> <p>OBSERVED AT THE TIME OF INSPECTION IN PROPER COOLING OF RICE. COOLING FOODS MUST HAVE A TIME STAMP UNCOVERED. VIOLATION WAS CORRECTED ON SITE BY PIC PLACING A TIME STAMP DISCUSSED PROPER PROCEDURES.</p>		

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

08/26/2020 1:	0406	109	S33	Approved thawing methods used	OBSERVED USE OF UNAPPROVED THAWING METHODS. 3-501.13 Thawing OBSERVED PORK MEAT BEING THAWED AT ROOM TEMPERATURE AT THE TIME OF INSPECTION. PORK MEAT SHOULD BE THAWED UNDER COLD RUNNING WATER AT 70 F, OR THE DAY BEFORE IN A REFRIGERATOR STORED AWAY FROM READY TO EAT FOODS. VIOLATION CORRECTED ON SITE BY PIC PLACING UNDER COLD WATER AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES
08/26/2020 1:	0406	109	S45	Food and non-food contact surfaces cleanable, properly designed	OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR. 4-204.17 Ice Units, Separation of Drains OBSERVED WALK IN COOLER DRIPPING CONDENSATION AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 8/28/20. COOLER MUST BE DRIP FREE. SEND CHPD A PHOTO OF THE REPAIR INVOICE ONCE IT HAS BEEN BROUGHT INTO COMPLIANCE.
08/26/2020 1:	0406	109	S47	Nonfood-contact surfaces clean	OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES. 4-602.13 Nonfood Contact Surfaces OBSERVED KITCHEN FLOORS WITH SOIL AND DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A DAILY BASIS. DISCUSSED PROPER PROCEDURES.
08/26/2020 1:	0406	109	S57	Were any violations found?	VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.

SOUTHWEST ICE CREAM FA0127634 **2513 4TH ST NW**

Permit Name: SOUTHWEST ICE CREAM **ROUTINE FOOD INSPECTION** **IN COMPLIANCE** **Action: APPROVED**

ACTIVITY DATE **PE** **SERV** **VIOL** **DESCRIPTION** **MEMO**

08/26/2020 1:	0603	100	S57	Were any violations found?	No violations found during time of inspection.
---------------	------	-----	-----	----------------------------	--

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

SPRINGSTONE MONTESSORI SCHOOL FA0079161 1615 RANDOLPH CT SE

Permit Name:	SPRINGSTONE MONTESSORI SCHOOL	HIGH RISK	IN COMPLIANCE	Action: APPROVED	
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/20/2020 1:	0402	123	S11	Food in good condition, safe, and unadulterated	<p>OBSERVED FOOD IN POOR CONDITION, IS UNSAFE, OR IS ADULTERATED.</p> <p>3-202.15 Package Integrity</p> <p>OBSERVE THREE CANS OF CANNED FRUIT DENTED AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DISCARD THE ITEMS. DISCUSSED PROPER PROCEDURES.</p>
08/20/2020 1:	0402	123	S45	Food and non-food contact surfaces cleanable, properly designed	<p>OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.</p> <p>4-101.11 Characteristics-Materials for Construction and Repair</p> <p>OBSERVED DOOR GASKETS TORN TO THE REFRIGERATOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 9/03/20 DOOR GASKET MUST BE REPLACED. SEND CHPD A PHOTO OF THE INVOICE ONCE IT HAS BEEN REPAIRED.</p>
08/20/2020 1:	0402	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>

STARBUCKS AT ALBERTSONS 937 FA0126475 10131 COORS BLVD NW

Permit Name:	STARBUCKS AT ALBERTSONS 937	ROUTINE FOOD INSPECTION	IN COMPLIANCE	Action: APPROVED	
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/24/2020 1:	0406	100	S49	Plumbing installed; proper backflow devices	<p>OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.</p> <p>5-205.15 System Maintained in Good Repair</p> <p>OBSERVED THE QUAT SANITIZER DISPENSER LEAKING WATER AND ALSO UNABLE TO SHUT OFF FLOW FOR CHEMICAL RUNNING DOWN DRAIN AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO CORRECT VIOLATION.</p>
08/24/2020 1:	0406	100	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>

SUSHI GEN FA0089363

5210 SAN MATEO BLVD NE

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

Permit Name: SUSHI GEN					VERY HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/21/2020 1.	0406	124	C100	Is the facility following all current Public Health Order guidance	<p>OBSERVED FACILITY IS NOT FOLLOWING THE "NO INDOOR DINING" NO INDICATION OR SIGNAGE WAS IN PLACE. OPERATOR ADMITTED THAT THEY WERE ALLOWING INDOOR DINING.</p> <p>ALSO NO SIGNAGE OF THE REQUIREMENT OF MASKS</p> <p>EMPLOYEES WERE NOT WEARING MASKS AT THE TIME OF INSPECTION</p>		
08/21/2020 1.	0406	124	C140	Is the facility following current COVID Safe Practices for employ	<p>EMPLOYEES WERE NOT WEARING MASKS AT THE TIME OF INSPECTION.</p>		
08/21/2020 1.	0406	124	S1	Person in charge present, demonstrates knowledge, and performs	<p>PERSON IN CHARGE WAS NOT ON-SITE OR FAILED TO DEMONSTRATE KNOWLEDGE OF DUTIES.</p> <p>2-103.11(A)-(L) Person-In-Charge-Duties</p> <p>OBSERVED NO PERSON IN CHARGE WAS NOT ON SITE AT THE TIME OF INSPECTION. SEVERAL PRIORITY VIOLATIONS WERE OBSERVED AT THE TIME OF INSPECTION. ALSO COVID SAFE PRACTICES WERE NOT BEING ADHERED TO</p>		
08/21/2020 1.	0406	124	S20	Proper cold holding food temperatures	<p>OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.</p> <p>THIS IS A REPEAT VIOLATION FROM PREVIOUS INSPECTION.</p> <p>3-501.16(A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding</p> <p>OBSERVED SEVERAL ITEMS IN REACHIN COOLER WERE HOLDING AT ABOVE 41 DEGREES FAHRENHEIT AT THE TIME OF INSPECTION. ALL ITEMS MUST BE DISCARDED</p>		
08/21/2020 1.	0406	124	S21	Proper date marking and disposition	<p>OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED.</p> <p>THIS IS A REPEAT VIOLATION FROM PREVIOUS INSPECTION.</p> <p>3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking</p> <p>OBSERVED MANY ITEMS WERE NOT LABELED OR DATED AS REQUIRED AT THE TIME OF INSPECTION. ALL ITEMS WHICH HAVE BEEN REMOVED FROM THEIR ORIGINAL PACKAGING MUST BE CLEARLY LABELED AS TO CONTENTS AND DATE</p>		

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

08/21/2020 1:	0406	124	S26	Toxic substances properly identified, stored, and used	<p>OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.</p> <p>7-204.11 Sanitizers, Criteria-Chemicals</p> <p>OBSERVED SANITIZER BUCKET IS TESTED WELL ABOVE THE MAXIMUM CONCENTRATION ALLOWANCE AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY DILUTION AND RETESTING.</p>
08/21/2020 1:	0406	124	S27	Compliance with variance, specialized process, and HACCP plan	<p>OBSERVED UNAPPROVED SPECIALIZED FOOD PROCESS USED OR APPROVED VARIANCE NOT FOLLOWED.</p> <p>8-103.12 Conformance with Approved Procedures</p> <p>OBSERVED NO LOGS AVAILABLE FOR THE SUSHI RICE AT THE TIME OF INSPECTION</p>
08/21/2020 1:	0406	124	S30	Variance obtained for specialized processing method	<p>OBSERVED FACILITY NOT FOLLOWING AN APPROVED VARIANCE FOR SPECIALIZED PROCESSING METHOD.</p> <p>8-103.11 Documentation of Proposed Variance and Justification</p>
08/21/2020 1:	0406	124	S39	Wiping cloths: properly used and stored	<p>OBSERVED WIPING CLOTHS INAPPROPRIATELY STORED, USED, OR HELD IN IMPROPER SANITIZER CONCENTRATION.</p> <p>3-304.14 Wiping Cloths, Use Limitation</p> <p>OBSERVED WIPING CLOTHS NOT STORED IN THE SANITIZER BUCKET AS REQUIRED AT THE TIME OF INSPECTION</p>
08/21/2020 1:	0406	124	S45	Food and non-food contact surfaces cleanable, properly designed	<p>OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.</p> <p>4-202.11 Food-Contact Surface's-Cleanability</p>
08/21/2020 1:	0406	124	S54	Adequate ventilation and lighting; designated areas used	<p>OBSERVED INADEQUATE VENTILATION, LIGHTING, OR STORAGE OF PERSONAL BELONGINGS.</p> <p>4-301.14 Ventilation Hood Systems, Adequacy</p> <p>OBSERVED VENT HOOD IS NOT FUNCTIONING AT THE TIME OF INSPECTION</p> <p>6-304.11 Mechanical-Ventilation</p> <p>OBSERVED NO FUNCTIONING LIGHTS UNDER VENT HOOD</p>

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

Page 87 of 118

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

08/21/2020 1: 0406 124 S57 Were any violations found?
08/21/2020 1: 0406 124 S8 Adequate hand washing sinks properly supplied and accessible

VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.
OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED. 6-301.12 Hand Drying Provision 6-301.11 Handwashing Cleanser, Availability OBSERVED NO SOAP OR PAPER TOWELS WERE OBSERVED AT HAND SINKS AT THE TIME OF INSPECTION

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

SUSHI KING LLC FA0082554

9421 COORS BLVD NW STE M

Permit Name:				VERY HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
08/20/2020 1:	0406	124	S18	Proper cooling time and temperatures	<p>OBSERVED IMPROPER COOLING TIME AND TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.</p> <p>3-501.14 Cooling</p> <p>OBSERVED COOKED SHRIMP AT 95 DEGREES F ON PREP TABLE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO COOL SHRIMP RAPIDLY AND MUST FOLLOW AND DOCUMENT THE PROPER COOLING PROCEDURES AS LISTED BELOW:</p> <p>PHF (TCS foods) shall be rapidly cooled from 135 F to 70 F within two hours, and from 70 F to 41 F in 4 hours. Cooling time not to exceed 6 hours if properly documented. Observed and documented if found.</p>	
08/20/2020 1:	0406	124	S20	Proper cold holding food temperatures	<p>OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.</p> <p>3-501.16(A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding</p> <p>OBSERVED REACH IN COOLER WITH CUT VEGGIES HOLDING AT 51 DEGREES F IN THE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DISCARD ALL TIME/ CONTROL FOOD ITEMS ABOVE 41 DEGREES F. SERVICE UNIT PRIOR TO STORING FOOD.</p>	
08/20/2020 1:	0406	124	S27	Compliance with variance, specialized process, and HACCP plan	<p>OBSERVED UNAPPROVED SPECIALIZED FOOD PROCESS USED OR APPROVED VARIANCE NOT FOLLOWED.</p> <p>8-103.12 Conformance with Approved Procedures</p> <p>OBSERVED NO CURRENT LOGS OF PH METERING BEING KEPT AT THE TIME OF INSPECTION. PIC NOTED RICE BEING USED WAS FROM YESTERDAY ON MAKE TABLE. INSTRUCTED PIC TO DISCARD RICE AND TEST NEW BATCH PRIOR TO USE. FACILITY MUST FOLLOW HACCP PLAN BY TESTING PH TO BELOW 4.20 AND DOCUMENT ON LOG WITH EVERY BATCH. RICE MUST DISCARDED AFTER 12 HOURS.</p>	
08/20/2020 1:	0406	124	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>	

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

TACO BELL 32393 FA0125875 **10600 UNSER BLVD NW**

Permit Name: TACO BELL 32393 **HIGH RISK** **IN COMPLIANCE** **Action: APPROVED**

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/19/2020 1:	0406	123	S49	Plumbing installed; proper backflow devices	<p>OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.</p> <p>5-205.15 System Maintained in Good Repair</p> <p>OBSERVED CHEMICAL DISPENSER FOR QUAT IN 3 CMPT SINK WAS SPRAYING WATER FROM INLET WATER LINE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO HAVE REPAIRS MADE TO CORRECT VIOLATION.</p> <p>ALSO OBSERVED WATER LEAKING FROM HOT WATER HEATER INTO PAN UNDER HEATER AND INTO FLOOR DRAIN. INSTRUCTED PIC TO REPAIRS MADE SO WATER HEATER DOES NOT LEAK AND HAVE STANDING WATER IN PAN THAT COULD ATTRACT PEST AND RODENTS.</p>
08/19/2020 1:	0406	123	S57	Were any violations found?	<p>VIOLATIONS AND CORRECTIVE ACTIONS ARE LISTED ON THIS FORM.</p>

TACO MEX 4 FA0126180

2200 BROADWAY BLVD SE

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

Permit Name:	TACO MEX 4				HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/25/2020 1.	0406	123	C140	Is the facility following current COVID Safe Practices for employ	OBSERVED A VENDOR AND EMPLOYEE NOT WEARING A FACE COVERINGS AT THE TIME OF INSPECTION. BY THE GOVERNORS MANDATORY ORDERS ALL EMPLOYEES AND VENDORS ARE REQUIRED TO WEAR A FACE COVERING. VIOLATION WAS CORRECTED ON SITE BY THE VENDOR AND EMPLOYEE. DISCUSSED PROPER PROCEDURES.		
08/25/2020 1.	0406	123	S13	Food separated and protected	OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION. 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation OBSERVED 10 FOOD ITEMS STORED IN THE WALK IN COOLER NOT COVERED AT THE TIME OF INSPECTION. INSTRUCTED PIC TO COVER IMMEDIATELY. OBSERVED RAW SHELLED EGGS AND PORK STORED ABOVE READY TO EAT FOOD ITEMS AT THE TIME OF INSPECTION. INSTRUCTED PIC SEPARATE RAW FOODS FROM READY TO EAT FOODS.		
08/25/2020 1.	0406	123	S20	Proper cold holding food temperatures	OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS. 3-501.16(A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding OBSERVED IN THE MAKE TABLE SHRIMP, CUT TOMATOES, HAM, HOLDING ABOVE 41 F AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DISCARD THE FOOD ITEMS. MAKE TABLE WAS ADJUSTED BELOW 41 F. ALL FOODS WILL BE STORED IN THE COOLER UNTIL MAKE TABLE REACHES TEMPERATURE OF 41 F OR LOWER.		
08/25/2020 1.	0406	123	S21	Proper date marking and disposition	OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED. 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking OBSERVED NO USED BY DATES ON EIGHT FOOD ITEMS IN THE WALK IN COOLER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PLACE DATES ON ALL EIGHT FOOD ITEMS. DISCUSSED PROPER PROCEDURES.		

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

08/25/2020 1:	0406	123	S33	Approved thawing methods used	<p>OBSERVED USE OF UNAPPROVED THAWING METHODS.</p> <p>3-501.13 Thawing</p> <p>OBSERVED A PORK BUTT BEING THAWED AT ROOM TEMPERATURE AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC PLACING THE PORK BUTT UNDER COLD RUNNING WATER. DISCUSSED PROPER PROCEDURES.</p>
08/25/2020 1:	0406	123	S45	Food and non-food contact surfaces cleanable, properly designed	<p>OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.</p> <p>4-101.11 Characteristics-Materials for Construction and Repair</p> <p>OBSERVED GASKETS ON THE REACH IN REFRIGERATOR TORN AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 9/04/20 GASKETS MUST BE REPLACED. SEND CHPD A PHOTO OF THE GASKETS BROUGHT TO COMPLIANCE.</p>
08/25/2020 1:	0406	123	S47	Nonfood-contact surfaces clean	<p>OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.</p> <p>4-601.11(B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils</p> <p>OBSERVED THE EXTERIOR OF THE MAKE TABLE AND REACH IN REFRIGERATOR ALSO HAND CONTACT SURFACES WITH EXCESSIVE SOIL AND GREASE BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.</p> <p>OBSERVED THE STORAGE AREA WITH EXCESSIVE DEBRIS AND SOIL BUILD UP INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.</p>
08/25/2020 1:	0406	123	S52	Garbage/refuse properly disposed; facilities maintained	<p>OBSERVED REFUSE COLLECTION AND DISPOSAL AREAS INADEQUATELY DESIGNED, INSTALLED, OR MAINTAINED.</p> <p>5-501.115 Maintaining Refuse Areas and Enclosures</p> <p>OBSERVED SUBSTANTIAL DEBRIS AND AROUND EXTERIOR TRASH ENCLOSURE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN THE EXTERIOR OF THE RESTAURANT PARKING AREA ON A DAILY BASIS.</p>

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

08/25/2020 1:	0406	123	S53	Physical facilities installed, maintained, and clean	<p>OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.</p> <p>6-201.11 Floors, Walls and Ceilings-Cleanability</p> <p>OBSERVED WALL BY THE GRILL WITH EXCESSIVE GREASE AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.</p>
08/25/2020 1:	0406	123	S54	Adequate ventilation and lighting; designated areas used	<p>OBSERVED INADEQUATE VENTILATION, LIGHTING, OR STORAGE OF PERSONAL BELONGINGS.</p> <p>4-204.11 Ventilation Hood Systems, Drip Prevention</p> <p>OBSERVED HOODS AND WALL WITH EXCESSIVE GREASE AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.</p>
08/25/2020 1:	0406	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>
08/25/2020 1:	0406	123	S8	Adequate hand washing sinks properly supplied and accessible	<p>OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.</p> <p>6-301.11 Handwashing Cleanser, Availability</p> <p>6-301.12 Hand Drying Provision</p> <p>OBSERVED NO SOAP OR PAPER TOWELS SUPPLIED AT THE HAND SINK AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY STOCKING ITEMS.</p>

TAQUERIA EL DORADO FA0126457

1402 BROADWAY BLVD SE

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

Permit Name: TOQUERIA EL DORADO					HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/25/2020 1.	0406	123	S13	Food separated and protected	<p>OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.</p> <p>3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation</p> <p>OBSERVED IN THE REACH IN REFRIGERATOR RAW SHELLED EGGS STORED ABOVE READY TO EAT FOODS AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE SEPARATING RAW FROM READY TO EAT FOODS.</p>		
08/25/2020 1.	0406	123	S14	Food-contact surfaces: cleaned and sanitized	<p>OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.</p> <p>4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils</p> <p>OBSERVED SANITIZER BUCKET IS TESTED BELOW COMPLIANCE LEVEL AT TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY EMPLOYEE REMAKING THE SANITIZER CHLORINE SANITIZER TESTED AT 50 PPM.</p>		
08/25/2020 1.	0406	123	S20	Proper cold holding food temperatures	<p>OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.</p> <p>3-501.16(A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding</p> <p>OBSERVED HAM, HOT DOGS, SOUR CREAM, TOMATOES HOLDING ABOVE 41 DEGREES FAHRENHEIT AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY DISCARDING THE ITEMS. MAKE TABLE WAS ADJUSTED TO BELOW 38 F. DISCUSSED PROPER PROCEDURES.</p>		
08/25/2020 1.	0406	123	S26	Toxic substances properly identified, stored, and used	<p>OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.</p> <p>7-102.11 Common Name-Working Containers</p> <p>OBSERVED A SPRAY BOTTLE WITH A TOXIC SUBSTANCE NOT LABELED AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY LABELING THE SPRAY BOTTLE.</p>		

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

08/25/2020 1:	0406	123	S47	Nonfood-contact surfaces clean	<p>OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.</p> <p>4-602.13 Nonfood Contact Surfaces</p> <p>OBSERVED FOOD PREP AREA WALLS WITH EXCESSIVE SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.</p>
08/25/2020 1:	0406	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>
08/25/2020 1:	0406	123	S8	Adequate hand washing sinks properly supplied and accessible	<p>OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.</p> <p>6-301.12 Hand Drying Provision</p> <p>6-301.11 Handwashing Cleanser, Availability</p> <p>OBSERVED NO SOAP OR PAPER TOWELS SUPPLIED AT THE HAND SINK AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY STOCKING ITEMS.</p> <p>6-301.14 Handwashing Signage</p> <p>OBSERVED NO HAND WASH SIGNAGE IN THE RESTROOM TO REMIND EMPLOYEES TO WASH THEIR HANDS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PLACE A HAND WASH SIGN BY 8/27/20.</p>

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

THIEN AN RESTAURANT FA0128273

7010 CENTRAL AV SE STE C

Permit Name: THIEN AN RESTAURANT New Business Inspection IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/25/2020 1:	0406	109	S13	Food separated and protected	<p>OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.</p> <p>3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation</p> <p>OBSERVED A BUCKET OF COOKED BEEF IN A FREEZER COFFIN WITH NO LID AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC PLACING A LID.</p>
08/25/2020 1:	0406	109	S20	Proper cold holding food temperatures	<p>OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.</p> <p>3-501.16(A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding</p> <p>OBSERVED BEAN SPROUTS AND SLICED PORK IN THE MAKE TABLE. INTERNAL TEMP WAS ABOVE 41 F AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC DISCARDING.</p>
08/25/2020 1:	0406	109	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>

TOKYO BANGKOK FA0127526

4959 PAN AMERICAN FWY NW STE B

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

Permit Name: TOKYO BANGKOK				VERY HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
08/25/2020 1.	0406	124	S14	Food-contact surfaces: cleaned and sanitized	<p>OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES. 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness OBSERVED NO SANITIZER BUCKETS AT TIME OF INSPECTION. VIOLATION COS BY INSTRUCTING PIC TO HAVE SANITATION BUCKETS MADE AT THE START OF THE DAY AND CHANGE FREQUENTLY TO PREVENT CROSS CONTAMINATION. TESTED 300PPM</p>	
08/25/2020 1.	0406	124	S20	Proper cold holding food temperatures	<p>OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS. 3-501.16(A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding OBSERVED SOUP TEMPING AT 57 DEGREES IN WALK IN AT TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY DISCARDING ALL FOOD AND DISCUSSION WITH PERSON IN CHARGE REGARDING PROPER PROCEDURES.</p>	
08/25/2020 1.	0406	124	S21	Proper date marking and disposition	<p>OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED. 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking OBSERVED CONTAINERS MEAT, FISH, VEGGIES AND OTHER SUCH FOODS WITH NO DATE MARKING AT TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PERSON IN CHARGE DISCARDING FOOD. INSTRUCTED THE PERSON IN CHARGE TO DATE MARK ALL FOODS IN THE WALK IN COOLER IN ORDER TO PREVENT FROM SERVING EXPIRED FOODS NOT TO EXCEED MORE THAN SEVEN DAYS.</p>	
08/25/2020 1.	0406	124	S30	Variance obtained for specialized processing method	<p>OBSERVED FACILITY NOT FOLLOWING AN APPROVED VARIANCE FOR SPECIALIZED PROCESSING METHOD. 8-103.11 Documentation of Proposed Variance and Justification OBSERVED DAILY LOGS 5 DAYS BEHIND AT TIME OF INSPECTION. VIOLATION ADDRESSED WITH PIC AND INSTRUCTED TO RETRAIN EMPLOYEES ON DOCUMENTATION.</p>	
08/25/2020 1.	0406	124	S38	Personal cleanliness	<p>OBSERVED PERSONNEL WITHOUT CLEAN OUTER CLOTHING, INAPPROPRIATE HAIR RESTRAINT, USING PROHIBITED JEWELRY, OR INAPPROPRIATE FINGERNAILS. 2-303.11 Prohibition-Jewelry OBSERVED EMPLOYEES WITH WRIST JEWELRY AT TIME OF INSPECTION. VIOLATION ADDRESSED BY DISCUSSING WITH PERSON IN CHARGE THAT ONLY A PLAIN WEDDING BAND IS ALLOWED IN KITCHEN IN ORDER TO PREVENT CROSS CONTAMINATION.</p>	

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

08/25/2020 1:	0406	124	S45	Food and non-food contact surfaces cleanable, properly designed	OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR. 4-204.13 Dispensing Equipment, Protection of Equipment and Food OBSERVED ICE MACHINE WITH DEBRIS BUILD UP AT TIME OF INSPECTION. VIOLATION ADDRESSED INSTRUCTED PERSON IN CHARGE TO CLEAN ON A REGULAR BASIS IN ORDER TO PREVENT CROSS CONTAMINATION FROM ENVIRONMENT.
08/25/2020 1:	0406	124	S57	Were any violations found?	VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.

TOTAL WINE AND MORE FA0103624

10420 COORS BYPASS BLVD NW

Permit Name:	TOTAL WINE AND MORE	ROUTINE FOOD INSPECTION	IN COMPLIANCE	Action: APPROVED	
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/28/2020 1:	0606	100	C110	Is the facility following all current Public Health Order guidance	OBSERVED FACILITY WAS NOT MONITORING OCCUPANCY AT THE TIME OF INSPECTION. INSTRUCTED PIC TO HAVE OCCUPANCY COUNTS IN THE STORE DURING HOURS OF OPERATION NOT TO EXCEED 25 % OR AT 60 PEOPLE.
08/28/2020 1:	0606	100	C120	Is the facility following current COVID Safe Practices for custom	Utilize signs, stanchions and/or floor decals to support 6-foot social distancing, including one-way aisle traffic and separate entry/exit wherever .
08/28/2020 1:	0606	100	S36	Insects, rodents, and animals not present	OBSERVED HARBORAGE, EVIDENCE, OR PRESENCE OF RODENTS, INSECTS, AND ANIMALS IN FACILITY. 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest OBSERVED SEVERAL MICE ON GLUE TRAPS IN METAL BOX BY BACK ENTRY DOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO HAVE PEST CONTROL COMPANY REMOVE TRAPPED MICE AND REPLACE GLUE BOARDS.
08/28/2020 1:	0606	100	S57	Were any violations found?	VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

TRES MANOS CHILD DEV CTR FA0081281

823 BUENA VISTA DR SE

Permit Name: TRES MANOS CHILD DEV CTR

HIGH RISK

IN COMPLIANCE

Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/27/2020 1:	0402	123	S26	Toxic substances properly identified, stored, and used	<p>OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.</p> <p>7-204.11 Sanitizers, Criteria-Chemicals</p> <p>OBSERVED SANITIZER SPRAY BOTTLE TESTED ABOVE COMPLIANCE IN SANITIZER CONCENTRATION AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY CHPD REMAKING THE SANITIZER. CHLORINE SANITIZER TESTED AT 100 PPM.</p>
08/27/2020 1:	0402	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>

TROPICAL SMOOTHIE CAFE FA0123804

9935 COORS BYPASS BLVD NW STE D

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

Page 103 of 118

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

Permit Name: TROPICAL SMOOTHIE CAFE					HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/20/2020 1.	0406	123	S14	Food-contact surfaces: cleaned and sanitized	<p>OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.</p> <p>4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils</p> <p>OBSERVED ICE MACHINE WITH STANDING WATER IN BOTTOM HALF OF HOLDING BIN AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DISCONTINUE USE OF ICE DUE TO STAGNANT WATER IN BIN WHICH COULD LEAD TO CONTAMINATION OF ICE. FACILITY MUST MAKE REPAIRS TO DRAIN WATER PROPERLY OUT OF BIN AND ALL ICE DISCARDED.</p>		
08/20/2020 1.	0406	123	S4	Proper eating, tasting, drinking, or tobacco use	<p>OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA.</p> <p>2-401.11 Eating, Drinking or Using Tobacco</p> <p>OBSERVED EMPLOYEE DRINK STORED ON TOP OF ICE MACHINE ICE BIN AT THE TIME OF INSPECTION. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT-FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS. NO EATING OR SMOKING IS ALLOWED IN THE FOOD AREAS.</p>		
08/20/2020 1.	0406	123	S49	Plumbing installed; proper backflow devices	<p>OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.</p> <p>REPEAT VIOLATION"</p> <p>OBSERVED WATER LEAKING FROM UNDER HAND WASH SINK AND FRESH WATER OUTLET SMOOTHIES ON THE FLOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE REPAIRS TO CORRECT VIOLATIONS WITH IN 7 DAYS OF INSPECTION.</p>		
08/20/2020 1.	0406	123	S51	Toilet facilities: properly constructed, supplied, & cleaned	<p>OBSERVED TOILET FACILITY ARE IMPROPERLY CONSTRUCTED, SUPPLIED, OR CLEANED.</p> <p>REPEAT VIOLATION*</p> <p>5-501.17 Toilet Room Receptacle, Covered</p> <p>OBSERVED IN WOMEN'S RESTROOM AN UNCOVERED TRASH CAN AT THE TIME OF INSPECTION. INSTRUCTED PIC THEY MUST HAVE A COVERED TRASH CAN IN THE WOMEN'S RESTROOM TO DISPOSE OF FEMININE HYGIENE PRODUCTS WITHIN 7 DAYS OF INSPECTION.</p>		

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

08/20/2020 1: 0406 123 S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.18 Walls and Ceilings, Studs, Joists, and Rafters

REPEAT VIOLATION*

OBSERVED WALL SECTION IS OPEN AND EXPOSED BY GREASE INTERCEPTOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO HAVE REPAIRS MADE TO ENCLOSE WALL WITHIN 7 DAYS OF INSPECTION.

VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.

08/20/2020 1: 0406 123 S57 Were any violations found?

TUESDAY MORNING 1184 FA0125723 10420 COORS BYPASS BLVD NW

Permit Name: TUESDAY MORNING 1184 ROUTINE FOOD INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

08/28/2020 1: 0606 100 S57 Were any violations found? No violations found during time of inspection.

TWISTERS #6 FA0117224 7600 JEFFERSON ST NE #29

Permit Name: TWISTERS #6 HIGH RISK IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

08/27/2020 1: 0406 123 S4 Proper eating, tasting, drinking, or tobacco use

EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA.

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER WATER BOTTLE (NO LID OR STRAW) DRINK STORED ON THE PREP TABLE AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED ON SITE BY DISCARDING OR PROPERLY STORING DRINKS.

INSTRUCTED PERSON IN CHARGE THAT ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER THAT CAN EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT. (EX. A CUP WITH A TIGHT- FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS. NO EATING OR SMOKING IS ALLOWED IN THE FOOD AREAS IN ORDER TO PREVENT CONTAMINATION BY HANDS.

08/27/2020 1: 0406 123 S57 Were any violations found? VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.

TWISTERS 27 FA0125245

5106 CENTRAL AV SE

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

Permit Name: TWISTERS 27

HIGH RISK

IN COMPLIANCE

Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/24/2020 1.	0406	123	S14	Food-contact surfaces: cleaned and sanitized	<p>OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.</p> <p>4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils</p> <p>OBSERVED THE GRILL WITH EXCESSIVE SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A DAILY BASIS.</p> <p>OBSERVED DISH MACHINE IS TESTED AT BELOW THE REQUIRED CHEMICAL SANITIZER LEVEL AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 8/25/20 CHLORINE SANITIZER WILL NEED TO READ 50 TO 100 PPM. SEND CHPD A PHOTO OF THE INVOICE FROM THERE TECHNICIAN ONCE THE DISH MACHINE IS BROUGHT TO COMPLIANCE.</p>
08/24/2020 1.	0406	123	S19	Proper hot holding temperatures	<p>OBSERVED IMPROPER HOT HOLDING TEMPERATURES.</p> <p>3-501.16(A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding</p> <p>OBSERVED SCRAMBLED EGGS HOLDING BELOW 135 DEGREES FAHRENHEIT AS REQUIRED AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY REHEATING ITEMS TO 165 DEGREES FAHRENHEIT AND REPLACING TO HOLDING UNIT.</p>
08/24/2020 1.	0406	123	S47	Nonfood-contact surfaces clean	<p>OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.</p> <p>4-602.13 Nonfood Contact Surfaces</p> <p>OBSERVED THE EXTERIOR OF THE REACH IN FREEZER HANDLE WITH EXCESSIVE GREASE AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A DAILY BASIS.</p>
08/24/2020 1.	0406	123	S49	Plumbing installed; proper backflow devices	<p>OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.</p> <p>5-205.15 System Maintained in Good Repair</p> <p>OBSERVED DRAINS UNDER THE THREE COMPARTMENT SINK AND DISH WASHER WITH EXCESSIVE SOIL AND DEBRIS BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.</p>

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

08/24/2020 1: 0406 123 S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED SEVEN HOLES ABOVE THE THREE COMPARTMENT SINK AT THE TIME OF INSPECTION. HOLES SHOULD BE SEALED TO WHERE THERE IS NO WAY FOR MOISTURE TO ENTER INTO THE WALL. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 8/31/20 HOLES WILL NEED TO BE SEALED. SEND CHPD A PHOTO OF THE WALLS SEALED.

08/24/2020 1: 0406 123 S54 Adequate ventilation and lighting; designated areas used

OBSERVED INADEQUATE VENTILATION, LIGHTING, OR STORAGE OF PERSONAL BELONGINGS.

4-202.18 Ventilation Hood Systems, Filters

OBSERVED FILTER VENTS AND VENTS WITH EXCESSIVE SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

08/24/2020 1: 0406 123 S57 Were any violations found?

VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.

VILLAGE INN RESTAURANT FA0128191

6300 SAN MATEO BLVD NE

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

Permit Name: VILLAGE INN RESTAURANT					New Business Inspection	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/28/2020 1.	0406	109	S13	Food separated and protected	<p>OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION. 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation OBSERVED FOOD STORED INCORRECTLY OR UNPROTECTED CHICKEN, BACON AND CHILE AT TIME OF INSPECTION. VIOLATION ADDRESS WITH PIC THE NECESSITY OF KEEPING ALL FOOD PACKAGES CLOSED IN ORDER TO PREVENT CROSS CONTAMINATION FROM ENVIRONMENT.</p>		
08/28/2020 1.	0406	109	S19	Proper hot holding temperatures	<p>OBSERVED IMPROPER HOT HOLDING TEMPERATURES. 3-501.16(A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding OBSERVED ITEMS SUCH HAS GREEN CHILE HOLDING AT 124 DEGREES FAHRENHEIT AS REQUIRED AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY REHEATING ITEMS TO 165 DEGREES FAHRENHEIT AND REPLACING TO HOLDING UNIT.</p>		
08/28/2020 1.	0406	109	S21	Proper date marking and disposition	<p>OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED. 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking OBSERVED CONTAINERS OF CHILE, AND OTHER SUCH ITEMS IN WALKIN WITH NO DATE MARKING AT TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PERSON IN CHARGE DISCARDING FOOD. INSTRUCTED THE PERSON IN CHARGE TO DATE MARK ALL FOODS IN THE WALK IN COOLER IN ORDER TO PREVENT FROM SERVING EXPIRED FOODS NOT TO EXCEED MORE THAN SEVEN DAYS.</p>		
08/28/2020 1.	0406	109	S36	Insects, rodents, and animals not present	<p>OBSERVED HARBORAGE, EVIDENCE, OR PRESENCE OF RODENTS, INSECTS, AND ANIMALS IN FACILITY. 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest OBSERVED DEAD ROACHES AT ENTRANCE OF FACILITY AT TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY DISCUSSING WITH PERSON IN CHARGE TO REMOVED DEAD PEST FROM FACILITY</p>		
08/28/2020 1.	0406	109	S37	Contamination prevented during food preparation, storage and di	<p>OBSERVED INADEQUATE METHODS TO PREVENT FOOD CONTAMINATION DURING FOOD PREPARATION, STORAGE, AND DISPLAY. 3-305.11 Food Storage-Preventing Contamination from the Premises OBSERVED FREEZER ON MAKE LINE WITH A BUILD UP AT TIME OF INSPECITON. VIOLATION ADDRESSED WITH PIC INSTRUCTED TO MAKE REPAIRS.</p>		

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

Page 110 of 118

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

08/28/2020 1: 0406 109 S45 Food and non-food contact surfaces cleanable, properly designed

OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.
4-204.13 Dispensing Equipment, Protection of Equipment and Food
OBSERVED ICE MACHINE WITH DEBRIS BUILD UP AT TIME OF INSPECTION.
VIOLATION ADDRESSED INSTRUCTED PERSON IN CHARGE TO CLEAN ON A REGULAR BASIS IN ORDER TO PREVENT CROSS CONTAMINATION FROM ENVIRONMENT.
45- CUTTING
OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.
4-202.11 Food-Contact Surface's-Cleanability
OBSERVED CUTTING BOARDS WITH DEEP CUTS AT TIME OF INSPECTION.
VIOLATION DISCUSSED WITH PIC TO REPLACE CUTTING BOARDS IN ORDER TO PREVENT CROSS CONTAMINATION.

08/28/2020 1: 0406 109 S57 Were any violations found?

VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

WAFFLE HOUSE FA0083906 **2250 YALE AV SE**

Permit Name: WAFFLE HOUSE 952 **HIGH RISK** **IN COMPLIANCE** **Action: APPROVED**

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/28/2020 1:	0406	123	S14	Food-contact surfaces: cleaned and sanitized	<p>OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.</p> <p>4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils</p> <p>OBSERVED THE INTERIOR OF THE ICE MACHINE WITH A PINK LIKE SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.</p>
08/28/2020 1:	0406	123	S21	Proper date marking and disposition	<p>OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED.</p> <p>3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking</p> <p>OBSERVED IN THE REACH IN REFRIGERATOR NO USED BY DATES ON 6 OF THE READY TO EAT ITEMS STORED IN CONTAINERS AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE PLACING SELL BY DATES.</p>
08/28/2020 1:	0406	123	S26	Toxic substances properly identified, stored, and used	<p>OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.</p> <p>7-201.11 Separation-Storage</p> <p>OBSERVED A CONTAINER OF BLEACH STORED ON A BOX OF SODA SYRUP AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC BY REMOVING THE BLEACH AND DISCUSSED PROPER PROCEDURES.</p>
08/28/2020 1:	0406	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>

WALGREENS 12407 FA0089702 **10800 UNSER BLVD NW**

Permit Name: WALGREENS 12407 **ROUTINE FOOD INSPECTION** **IN COMPLIANCE** **Action: APPROVED**

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/19/2020 1:	0606	100	S57	Were any violations found?	<p>No violations found during time of inspection.</p>

WESTERN VIEW DINER AND STEAK HOUSE LLC FA0117611

6411 CENTRAL AV NW

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

Permit Name: WESTERN VIEW DINER AND STEAK HOUSE LLC					HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
08/19/2020 1:	0406	123	S1	Person in charge present, demonstrates knowledge, and performs	<p>PERSON IN CHARGE WAS NOT ON-SITE OR FAILED TO DEMONSTRATE KNOWLEDGE OF DUTIES.</p> <p>OBSERVED PERSON IN CHARGE WAS NOT ON SITE AT THE TIME OF INSPECTION. ALSO OBSERVED SEVERAL PRIORITY VIOLATIONS DURING INSPECTION SO MANY SO THAT FACILITY SCORED ONE POINT ABOVE BEING DOWNGRADED</p>		
08/19/2020 1:	0406	123	S11	Food in good condition, safe, and unadulterated	<p>OBSERVED FOOD IN POOR CONDITION, IS UNSAFE, OR IS ADULTERATED.</p> <p>3-101.11 Safe, Unadulterated and Honestly Presented</p> <p>OBSERVED CASES OF SPOILED TOMATOES AND ZUCCHINI IN THE WALK IN COOLER AT THE TIME OF INSPECTION.</p>		
08/19/2020 1:	0406	123	S13	Food separated and protected	<p>OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.</p> <p>3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation</p> <p>OBSERVED MANY CONTAINERS OF LEFTOVER FOOD WHICH WERE NOT PROTECTED / COVERED IN THE WALK IN COOLER AT THE TIME OF INSPECTION. ALL ITEMS MUST BE PROTECTED</p>		
08/19/2020 1:	0406	123	S14	Food-contact surfaces: cleaned and sanitized	<p>OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.</p> <p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness</p> <p>OBSERVED CHEMICAL DISH MACHINE IS TESTING AT ZERO PPM CHLORINE AT TIME OF INSPECTION. FACILITY MUST CONTACT SERVICE PERSONNEL TO ADJUST</p>		
08/19/2020 1:	0406	123	S22	Time as a public health control: procedures and record	<p>PERSON IN CHARGE DOES NOT HAVE A STANDARD OPERATING PROCEDURE IN PLACE TO USE TIME AS A PUBLIC HEALTH CONTROL WHILE STORING POTENTIALLY HAZARDOUS FOODS OUTSIDE OF PROPER HOLDING TEMPERATURES.</p> <p>3-501.19 Time as a Public Health Control</p> <p>OBSERVED EGGS HOLDING AT 80 DEGREES AND SAUSAGE PATTIES AT 80 DEGREES AT TIME OF INSPECTION. ALL ITEMS HELD OUTSIDE OF TEMPERATURE CONTROL MUST BE LOGGED AND DISCARDED AFTER FOUR HOURS</p>		

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

08/19/2020 1. 0406 123 S36 Insects, rodents, and animals not present

OBSERVED HARBORAGE, EVIDENCE, OR PRESENCE OF RODENTS, INSECTS, AND ANIMALS IN FACILITY.

6-202.15 Outer Openings, Protected

6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest

6-501.111 Controlling Pests

OBSERVED SUBSTANTIAL NUMBERS OF FLIES THROUGHOUT THE FACILITY AT TIME OF INSPECTION. ALSO OBSERVED SEVERAL DEAD COCKROACHES BEHIND ICE MACHINE AND IN TRAPS. ALSO OBSERVED MISSING SCREENS AT WINDOWS

08/19/2020 1. 0406 123 S4 Proper eating, tasting, drinking, or tobacco use

OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA.

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER EMPLOYEE DRINK CONTAINER STORED BY THE SLICER AT THE TIME OF INSPECTION. ALL DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT SUCH AS A CUP WITH A TIGHT FITTING LID AND STRAW. THEY MUST BE STORED BELOW OR AWAY FROM ALL FOOD PREPARATION SURFACES.

08/19/2020 1. 0406 123 S41 In-use utensils: properly stored

OBSERVED IMPROPER STORAGE OF IN-USE UTENSILS DURING PAUSES IN FOOD PREPARATION OR DISPENSING.

3-304.12 In-Use Utensils, Between-Use Storage

OBSERVED MANY IN USE UTENSILS STORED BETWEEN OR BEHIND TABLES AT THE TIME OF INSPECTION. ALSO OBSERVED FLOUR SCOOP STORED WITH HANDLE IN DIRECT CONTACT WITH PRODUCT.

ALL UTENSILS MUST BE PROPERLY STORED (HANDLES EXTENDED AND NOT BETWEEN OR BEHIND TABLES

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

08/19/2020 1.	0406	123	S45	Food and non-food contact surfaces cleanable, properly designed	<p>OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.</p> <p>4-101.17 Wood, Use Limitation</p> <p>4-201.11 Equipment and Utensils-Durability and Strength</p> <p>OBSERVED COVER ON ICE MACHINE IS CRACKED AT TIME OF INSPECTION. ALSO OBSERVED GASKETS ON COOLERS AND FREEZERS IN NEED OF REPAIR FROM RIPS AND TEARING. AND OBSERVED WOOD USED FOR SHELVES IN COOLER. ALL SURFACES MUST BE SMOOTH AND EASILY CLEANABLE</p>
08/19/2020 1.	0406	123	S47	Nonfood-contact surfaces clean	<p>OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.</p> <p>4-601.11(B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils</p> <p>OBSERVED NON FOOD CONTACT SURFACES IN FREEZERS WITH SUBSTANTIAL FROST AT THE TIME OF INSPECTION. ALSO OBSERVED MANY OTHER AREAS IN NEED OF CLEANING.</p>
08/19/2020 1.	0406	123	S53	Physical facilities installed, maintained, and clean	<p>OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.</p> <p>6-201.11 Floors, Walls and Ceilings-Cleanability 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods 6-501.12 Cleaning, Frequency and Restrictions</p> <p>OBSERVED FACILITY IN NEED OF DEEP CLEANING FROM TOP TO BOTTOM. SUBSTANTIAL BUILD UP OF GREASE AND DEBRIS WERE BEHIND AND UNDER MOST EQUIPMENT</p>

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

08/19/2020 1:	0406	123	S54	Adequate ventilation and lighting; designated areas used	<p>OBSERVED INADEQUATE VENTILATION, LIGHTING, OR STORAGE OF PERSONAL BELONGINGS.</p> <p>4-202.18 Ventilation Hood Systems, Filters OBSERVED VENT HOOD FILTERS IN NEED OF CLEANING FROM GREASE AND DEBRIS AT TIME OF INSPECTION.</p> <p>4-301.14 Ventilation Hood Systems, Adequacy OBSERVED REAR HOOD WAS NOT FUNCTIONING AT THE TIME OF INSPECTION. ANY TIME THE EQUIPMENT UNDERNEATH IS OPERATING THE VENT HOOD MUST BE FUNCTIONING</p> <p>6-303.11 Intensity-Lighting OBSERVED LIGHTS NOT FUNCTIONING IN AREA BEHIND COOKS LINE (MEAT SLICER, ICE MACHINE) LIGHTING MUST BE AT ADEQUATE INTENSITY</p> <p>6-304.11 Mechanical-Ventilation OBSERVED HVAC CEILING VENTS IN NEED OF CLEANING</p>
08/19/2020 1:	0406	123	S57	Were any violations found?	VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.
08/19/2020 1:	0406	123	S58	Result of complaint investigation	<p>EVIDENCE WAS OBSERVED TO POSSIBLY SUBSTANTIATE COMPLAINT.</p> <p>OBSERVED SEVERAL DEAD ROACHES AND IMPROPER DISHWASHING (NO CHEMICAL IN DISH MACHINE) TO PARTIALLY SUBSTANTIATE THE COMPLAINT. WAS NOT ABLE TO OBSERVE EMPLOYEES "TASTING FOOD WITH FINGERS"</p>
08/19/2020 1:	0406	123	S8	Adequate hand washing sinks properly supplied and accessible	<p>OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.</p> <p>6-301.12 Hand Drying Provision OBSERVED NO PAPER TOWELS STOCKED AT THE HAND SINK AT THE TIME OF INSPECTION.</p>

WHATABURGER 714 FA0090533

3531 NM 528 NW

Permit Name: WHATABURGER 714 HIGH RISK IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/20/2020 1:	0406	123	S57	Were any violations found?	No violations found during time of inspection.

WEEKLY INSPECTION REPORTS

SELECTION CRITERIA: ACTIVITY DATE: From 8/19/2020 Thru 8/28/2020

PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

WHICH WICH 070 FA0126426

2300 CENTRAL AV SE STE D

Permit Name:		WHICH WICH 070		HIGH RISK	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
08/19/2020 1:	0406	123	S14	Food-contact surfaces: cleaned and sanitized	<p>OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.</p> <p>4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils</p> <p>OBSERVED SOIL BUILD UP ON THE CAN OPENER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.</p>	
08/19/2020 1:	0406	123	S47	Nonfood-contact surfaces clean	<p>OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.</p> <p>4-602.13 Nonfood Contact Surfaces</p> <p>OBSERVED PREP AREA FLOORS WITH EXCESSIVE SOIL AND DEBRIS BUILD UP UNDER SINKS, STORAGE RACKS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.</p>	
08/19/2020 1:	0406	123	S49	Plumbing installed; proper backflow devices	<p>OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.</p> <p>5-205.15 System Maintained in Good Repair</p> <p>OBSERVED DRAIN UNDER THE THREE COMPARTMENT SINK WITH DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A DAILY BASIS.</p>	
08/19/2020 1:	0406	123	S53	Physical facilities installed, maintained, and clean	<p>OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.</p> <p>6-201.11 Floors, Walls and Ceilings-Cleanability</p> <p>OBSERVED WALLS IN THE SINK AREA WITH A MOLD LIKE MILDEW AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE WALLS, INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS HAVE THE MILDEW REMOVED FROM THE WALL AND SINK AND REPLACE WITH FRESH CAULKING BY 8/28/20 SEND CHPD A PHOTO OF THE CAULKING REPLACED.</p>	
08/19/2020 1:	0406	123	S57	Were any violations found?	<p>VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.</p>	

WING TYME FA0128307

6541 PARADISE BLVD NW

Permit Name: WING TYME ROUTINE FOOD INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
08/27/2020 1:	0406	100	S57	Were any violations found?	No violations found during time of inspection.

Growers Markets

Permit Name:					Action:
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO

Facilities Operating without a Health Permit

- /	Date:
-----	-------