



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

**Consumer Health Protection Inspections Performed
3/24/2025-3/28/2025
Report Amended on 4/2/2025 for clerical errors**

A AND M CHEVRON - A AND M CHEVRON - 1301 BROADWAY BLVD SE - Current Status: Approved

A AND M CHEVRON - 1301 BROADWAY BLVD SE

Retail Food Establishment Class 3 - A AND M CHEVRON

Inspection Date: 3/24/2025 Inspection #: PT0152375 Inspection Result: Approved

Violation: Operation and Maintenance

- Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing fixtures with the buildup of soil residues. The plumbing fixture was located next to three compartment sinks The condition of the surface was substantial debris build up.

Violation: Lighting

- Intensity-Lighting

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

Observed inadequate amount of lighting. Location: Three compartments sink area, walk in refrigerator, back storage room Manner: Low lighting unable to see and properly clean areas.

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| <p>Violation: Storage</p> <ul style="list-style-type: none"> - In-Use Utensils, Between-Use Storage <ul style="list-style-type: none"> - Food, clean equipment and multiuse utensils which have been cleaned and sanitized, laundered linens, and single-service and single-use articles can become contaminated before their intended use in a variety of ways such as through water leakage, pest infestation, or other insanitary condition. Food, clean equipment, utensils, linens, and single-service and single-use articles must be stored in a clean, dry location, and protected from contamination. Instructed PIC to store items so that the risk of contamination prior to use is minimized. -Observed tongs used to purchase pickles stored improperly, items stored in stainless steel container that had substantial debris build up, other sources of contamination. Item: Stainless steel container with substantial debris build up. |
| <p>Violation: Surface Not Clean</p> <ul style="list-style-type: none"> - Nonfood Contact Surfaces - Cleaning Frequency <ul style="list-style-type: none"> - Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the buildup of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Observed nonfood contact surface with the buildup of soil residues. The surface was located in front of facility The surface was made out of stainless-steel table The condition of the surface was substantial debris build up. |
| <p>Violation: Physical Facilities, Cleaning</p> <ul style="list-style-type: none"> - Cleaning, Frequency and Restrictions <ul style="list-style-type: none"> - Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove build up and debris on underneath and on top of three compartment sink inside walk in refrigerator and to clean and sanitize all areas. Observed build up and debris under and above three compartments sink and inside walk in refrigerator. |
| <p>Violation: Functionality and Accuracy</p> <ul style="list-style-type: none"> - Temperature Measuring Devices, Ambient Air and Water-Accuracy <ul style="list-style-type: none"> - The placement of the temperature measuring device is important. If the device is placed in the coldest location in the storage unit, it may not be representative of the temperature of the unit. Food could be stored in areas of the unit that exceed temperature requirements for cold holding. Instructed PIC to move temperature measuring device to the warmest part of the cold holding unit to ensure that all areas of the storage unit are maintaining proper cold holding temperatures. Observed in a mechanically refrigerated food storage unit the temperature measuring device was not placed in the warmest part of the unit. Equipment Location: Front and back of facility. Thermometer Location: None available |

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine, Freezer, Coffee Dispenser Location: Condition of the Location: Ice machine with debris build up on deflector. Freezer in display area with substantial amount of frost build up with frozen debris in it. Coffee dispenser with substantial debris build up.

Afghan Kebab House LLC - Afghan Kebab House - 218 GOLD AVE SW - Current Status: Approved

Afghan Kebab House LLC - 218 GOLD AVE SW

Food Establishment Class C - Afghan Kebab House

Inspection Date: 3/24/2025 Inspection #: RT-FOODEST-023705-2025 Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

- Observed Can opener food-contact surface with buildup of soil residues at the time of inspection.

ALBUQ NURSERY - ALBUQUERQUE NURSERY - 1423 WYOMING BLVD NE - Current Status: Approved

ALBUQ NURSERY - 1423 WYOMING BLVD NE

Food Establishment Class C - ALBUQUERQUE NURSERY

Inspection Date: 3/28/2025 Inspection #: PT0043798 Inspection Result: Approved

BURRITO BABY - 7400 MONTGOMERY BLVD NE, 12

Food Establishment Class C - BURRITO BABY

Inspection Date: 3/26/2025 Inspection #: PT0156588 Inspection Result: Approved

Violation: Poisonous and Toxic/Chemical Substances

- Common Name-Working Containers

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

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

Violation: Hands Clean & Properly Washed

- When to Wash

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

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

Violation: Ventilation and Hood Systems

- Ventilation Hood Systems, Filters

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

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

Violation: Pest Control

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

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

Observed pests allowed to accumulate in traps. Location: water heater closet. Pest Type: cockroach Pest Condition: dead Number of Pests Present: 3 to 4 dead cockroaches

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed east wall near three compartment sink in disrepair with large holes and missing sheetrock.

CACHOS LATIN FLAVOR - CACHOS LATIN FLAVOR - 701 CENTRAL AVE NE - Current Status: Approved

CACHOS LATIN FLAVOR - 701 CENTRAL AVE NE

Food Establishment Class C - CACHOS LATIN FLAVOR

Inspection Date: 3/24/2025 Inspection #: PT0161457 Inspection Result: Approved

Violation: Testing Devices

- Food Temperature Measuring Devices

- The presence and accessibility of food temperature measuring devices is critical to the effective monitoring of food temperatures. Proper use of such devices provides the operator or person in charge with important information with which to determine if temperatures should be adjusted or if foods should be discarded. Instructed PIC to provide and make readily accessible food temperature measuring devices.

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

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: inside reach in freezer, walk in cooler and reach in cooler Food Items: Containers and ziplock bags of empanadas, diced green chili and shredded beef Expiration Dates: no dates were observed

CALI BURRITO CO - CALI BURRITO CO - 6261 RIVERSIDE PLAZA LN NW, A1 - Current Status: Approved

CALI BURRITO CO - 6261 RIVERSIDE PLAZA LN NW, A1

Food Establishment Class C - CALI BURRITO CO

Inspection Date: 3/27/2025 Inspection #: PT0160254 Inspection Result: Approved

Violation: Poisonous and Toxic/Chemical Substances

- Common Name-Working Containers

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

Observed working containers used for storing poisonous or toxic materials taken from bulk supplies not properly labeled or identified.

Container Type: Spray bottle

Alleged Material: Unknown compound

Violation: Ventilation and Hood Systems

- Ventilation Hood Systems, Drip Prevention and Adequacy

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

Observed filters or grease extracting equipment improperly designed or constructed to make it easily cleanable.

Location: Above grill station

Manner: Filters not in good repair

Violation: Maintenance and Operation

- Good Repair and Proper Adjustment-Equipment

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

Observed equipment not maintained in good repair.

Location: Cleans

Type of Equipment: Produce dicer

Condition of the equipment: Dicer head was damaged and in need of replacement

- Cutting Surfaces

- Cutting surfaces such as cutting boards and blocks that become scratched and scored may be difficult to clean and sanitize. As a result, pathogenic microorganisms transmissible through food may build up or accumulate. These microorganisms may be transferred to foods that are prepared on such surfaces. Instructed PIC to resurface the cutting board, or discard if not capable of being resurfaced.

Observed cutting surface with deep scratches and scoring which limit the ability to be effectively cleaned and sanitized.

Location: Kitchen make table

Type: Cutting board

Violation: Surface Condition

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

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

Observed nonfood contact surface that was absorbent. The surface was located in clean dish area. The surface was a stainless steel shelf lined with wiping cloths. The condition of the surface was covered in a wiping cloths that are not smooth, easily cleanable or non-absorbent.

Violation: Use Limitations

- Wiping Cloths, Use Limitation

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

Observed wiping cloths improperly used. Observed soiled wiping cloths used for cleaning and sanitizing improperly stored outside of wiping cloth buckets between uses.

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

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

Location: Grill station

Concentration: 0 PPM

CARNICERIA EL RODEO - CARNECERIA EL RODEO - 1813 BROADWAY SE - Current Status: Approved

CARNICERIA EL RODEO - 1813 BROADWAY SE

Retail Food Establishment Class 4 - CARNECERIA EL RODEO

Inspection Date: 3/24/2025 Inspection #: PT0063528 Inspection Result: Unsatisfactory Re-Inspection required

Violation: Poisonous and Toxic/Chemical Substances

- Common Name-Working Containers

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

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

Violation: Hot & Cold Water Availability & Pressure

- Water System-Distribution, Delivery, and Retention

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

Observed facility with insufficient water capacity. Location: Three compartment sinks Manner: No hot or cold water available at three compartment sinks. PIC stated has been non-operational for a month. PIC was able to supply both hot water and cold-water before inspection was completed. Instructed PIC three compartment sink must be able to operate at all times during operation as in compliance to allow facility to operate.

Violation: Maintenance and Operation

- Good Repair and Proper Adjustment-Utensils

- Cutting surfaces such as cutting boards and blocks that become scratched and scored may be difficult to clean and sanitize. As a result, pathogenic microorganisms transmissible through food may build up or accumulate. These microorganisms may be transferred to foods that are prepared on such surfaces. Instructed PIC to resurface the cutting board, or discard if not capable of being resurfaced.

Observed cutting surface with deep scratches and scoring which limit the ability to be effectively cleaned and sanitized. Location: Prep table behind display area Type: Cutting board with deep cuts and damage.

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| <p>Violation: Approved Source</p> <ul style="list-style-type: none"> - Compliance with Food Law <p>A primary line of defense in ensuring that food is safe, unadulterated and honestly presented is to obtain food from approved sources. Instructed PIC that only food from an approved source that complies with law can be offered or used inside an establishment. PIC voluntarily discard all food from an unapproved source.</p> <p>Observed food that was prepared in a private home used or offered for consumption. Location: Was stored in display case unlabeled asked PIC where chile was from stated they made it at home and brought to sell. I asked because there is no cooking equipment inside facility. Food items: Red and green chile salsas Condition: Made at home, no label with ingredients allergens or any information. Also, produced without processing or HACCP plan approved by environmental health department.</p> |
| <p>Violation: Testing Devices</p> <ul style="list-style-type: none"> - Food Temperature Measuring Devices <p>- The presence and accessibility of food temperature measuring devices is critical to the effective monitoring of food temperatures. Proper use of such devices provides the operator or person in charge with important information with which to determine if temperatures should be adjusted or if foods should be discarded. Instructed PIC to provide and make readily accessible food temperature measuring devices.</p> <p>Observed food temperature measuring devices were not provided or readily accessible. Facility did not have probe thermometer for hot and cold foods and no ambient air thermometers for cold holding units.</p> |
| <p>Violation: Records</p> <ul style="list-style-type: none"> - Calibration Logs <p>- Food Establishments shall calibrate measuring equipment in accordance with the manufacturer recommendations and shall maintain adequate and contemporaneous calibration logs for calibration of equipment</p> <p>Observed the food establishment does not have calibration logs for miscellaneous measuring devices. Type of Measuring Device: Probe thermometer</p> |
| <ul style="list-style-type: none"> - Temperature Logs <p>- TCS Foods must be kept at safe temperatures at all times and Food Establishments shall maintain adequate temperature logs of TCS Foods while being stored, thawed, cooled, prepared, displayed, dispensed, or transported</p> <p>Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Raw meats and other TCS food items Activity of the Food: Stored</p> |
| <p>Violation: Maintenance and Operation</p> |

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

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

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Under prep table with large cutting board next to hand washing sink. Concentration: 25 parts per million Temperature: 69 degrees f

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Large vertical meat saw Location: Behind meat display cases. Condition of the Location: raw meat residue left on meat saw during storage.

CARNICERIA EL RODEO - 1813 BROADWAY SE

Retail Food Establishment Class 4 - CARNECERIA EL RODEO

Inspection Date: 3/27/2025 Inspection #: RT-RET-023866-2025 Inspection Result: Approved

Violation: Poisonous and Toxic/Chemical Substances

- Common Name-Working Containers

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

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

Violation: Maintenance and Operation

- Good Repair and Proper Adjustment-Utensils

- Cutting surfaces such as cutting boards and blocks that become scratched and scored may be difficult to clean and sanitize. As a result, pathogenic microorganisms transmissible through food may build up or accumulate. These microorganisms may be transferred to foods that are prepared on such surfaces. Instructed PIC to resurface the cutting board, or discard if not capable of being resurfaced.

Observed cutting surface with deep scratches and scoring which limit the ability to be effectively cleaned and sanitized. Location: Prep table behind display area Type: Cutting board with deep cuts and damage.

Violation: Plumbing

- System Maintained in Good Repair

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

Observed three compartment sinks faucet is not maintained in good repair or is not repaired by law. Observed three compartments sink faucet found in disrepair by small leak at faucet

CARVER FAMILY FARM - CARVER FAMILY FARM - 8917 ADAMS ST NE - Current Status: Approved

CARVER FAMILY FARM - 8917 ADAMS ST NE

Retail Food Establishment Cannabis Class 1 - CARVER FAMILY FARM

Inspection Date: 3/24/2025 Inspection #: PT0158731 Inspection Result: Approved

CROSSMARK AT SAMS CLUB - CROSSMARK/DEMO/JUICING - 300 EUBANK BLVD NE - Current Status: Approved

CROSSMARK AT SAMS CLUB - 300 EUBANK BLVD NE

Retail Food Establishment Class 5 - CROSSMARK/DEMO/JUICING

Inspection Date: 3/24/2025 Inspection #: RT-RET-023504-2025 Inspection Result: Approved

Violation: Plumbing

- Backflow Prevention, Air Gap

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

Observed an inadequate air gap at the hand washing sink at the time of inspection.

Location: warewashing/prep area room

Condition: Observed drain pipe end is in direct contact with the floor and is in floor drain

CROWNE PLAZA ALBUQUERQUE - Querque Breakfast - 1901 UNIVERSITY BLVD NE - Current Status: Approved

CROWNE PLAZA ALBUQUERQUE - 1901 UNIVERSITY BLVD NE

Food Establishment Class C - Querque Breakfast

Inspection Date: 3/28/2025 Inspection #: PT0159292 Inspection Result: Approved

Violation: Plumbing

- System Maintained in Good Repair

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

Observed plumbing system is not maintained in good repair or is not repaired by law. Observed Hand Washing Sink faucet found in disrepair by water leaking from handwashing sink faucet.

CROWNE PLAZA ALBUQUERQUE - Querque Marketplace - 1901 UNIVERSITY BLVD NE - Current Status: Approved

CROWNE PLAZA ALBUQUERQUE - 1901 UNIVERSITY BLVD NE

Retail Food Establishment Class 3 - Querque Marketplace

Inspection Date: 3/28/2025 Inspection #: PT0160249 Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

- Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Reach in freezer Location: Marketplace Condition of the Location: Debris Build up inside the reach in freezer

DOLLAR TREE STORES INC - DOLLAR TREE 3702 - 9301 COORS BLVD NW, B2 - Current Status: Approved

DOLLAR TREE STORES INC - 9301 COORS BLVD NW, B2

Retail Food Establishment Class 3 - DOLLAR TREE 3702

Inspection Date: 3/24/2025 Inspection #: RT-RET-018812-2025 Inspection Result: Approved

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues.
The surface was located on sales floors underneath chemical gondola.
The condition of the surface was covered trash and debris accumulation

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed base coving along north wall in disrepair by not being properly sealed. Also observed multiple 1/2 inch holes in stock room that need to be sealed.

EL CHANTE CASA DE CULTURA - EL CHANTE CASA DE CULTURA - 804 PARK AVE SW - Current Status: Approved

EL CHANTE CASA DE CULTURA - 804 PARK AVE SW

Retail Prepackaged Food Est Class 1 - EL CHANTE CASA DE CULTURA

Inspection Date: 3/28/2025 Inspection #: PT0158593 Inspection Result: Approved

Violation: Physical Facilities, Cleaning

- Cleaning, Frequency and Restrictions

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

Observed build up and debris on the on the floors under equipment and shelving at the time of inspection.

EVEREST CANNABIS CO - EVEREST CANNABIS CO - 3504 MONTGOMERY BLVD NE - Current Status: Approved

EVEREST CANNABIS CO - 3504 MONTGOMERY BLVD NE

Retail Food Establishment Cannabis Class 1 - EVEREST CANNABIS CO

Inspection Date: 3/24/2025 Inspection #: PT0160045 Inspection Result: Approved

GENESIS DECORATIONS & CAKES - GENESIS DECORATIONS & CAKES - 4322 4TH ST NW - Current Status: Approved

GENESIS DECORATIONS & CAKES - 4322 4TH ST NW

Retail Food Establishment Class 5 - GENESIS DECORATIONS & CAKES

Inspection Date: 3/25/2025 Inspection #: PT0156151 Inspection Result: Approved

Violation: Ventilation and Hood Systems

- Heating, Ventilation, Air Conditioning System Vents

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

Observed interior intake and exhaust air ducts with debris build up.

Location: In kitchen above mixer

Violation: Storage

- In-Use Utensils, Between-Use Storage

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

Observed utensils with use for non-time/temperature controlled for safety food during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food.

Utensil Type: Scoop

Location: Bulk food storage containers

Condition of the Location: Handles for scoops were stored completely submerged in food items.

Violation: Date Marking and Disposition

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

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

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

Location: Reach in cooler

Food Items: Butter cream

Expiration Dates: Not available

HOLIDAY INN EXPRESS - HOLIDAY INN EXPRESS - 2500 MENAUL BLVD NE - Current Status: Approved

HOLIDAY INN EXPRESS - 2500 MENAUL BLVD NE

Retail Food Establishment Class 3 - HOLIDAY INN EXPRESS

Inspection Date: 3/24/2025 Inspection #: PT0158491 Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

- Observed equipment food-contact surface with the build up of soil residues. Equipment Type: reach in freezer Location: Market place area Condition of the Location: Debris build up inside the reach in freezer

HOLIDAY INN EXPRESS - HOLIDAY INN EXPRESS - 2500 MENAUL BLVD NE - Current Status: Approved

HOLIDAY INN EXPRESS - 2500 MENAUL BLVD NE

Food Establishment Class B - HOLIDAY INN EXPRESS

Inspection Date: 3/24/2025 Inspection #: PT0158505 Inspection Result: Approved

Violation: Maintenance and Operation

- Good Repair and Proper Adjustment-Equipment

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

Observed equipment not maintained in good repair. Location: Kitchen Area Type of Equipment: self-cleaning oven Condition of the equipment: Self-cleaning oven leaking from door.

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the build up of soil residues. The surface was located Kitchen Area The surface was made out of metal The condition of the surface was Debris build seen inside reach in coolers and reach in freezers

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| HONG KONG BUFFET - 10100 COORS BLVD NW Food Establishment Class C - HONG KONG BUFFET Inspection Date: 3/24/2025 Inspection #: PT0154378 Inspection Result: Unsatisfactory Re-Inspection required |
| <p>Violation: Designated Areas</p> <ul style="list-style-type: none">- Designation-Dressing Areas and Lockers<ul style="list-style-type: none">- Personal belongings can contaminate food, food equipment, and food-contact surfaces. Proper storage facilities are required for articles such as purses, coats, shoes, and personal medications. Instructed PIC to create an area designated for personal belongings in which food, food equipment and utensils, clean linens, and single-service and single-use articles are not be in jeopardy of contamination from these areas. <p>Observed facility did not provide lockers or other suitable facilities for storage of employees clothing or other personal belongings.</p> |
| <p>Violation: Ventilation and Hood Systems</p> <ul style="list-style-type: none">- Ventilation Hood Systems, Filters<ul style="list-style-type: none">- Ventilation hood systems and devices must be sufficient in number and capacity to and designed to prevent grease or condensation from collecting on walls and ceilings and from draining or dripping onto food, equipment, utensils, linens, and single-service/single-use articles. Instructed PIC to make repairs to ventilation hood system to accumulation and to prevent contamination of food or food contact surfaces. <p>Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur. Condition: Observed substantial grease build up on hood system filters above wok stations.</p> |
| <p>Violation: Pest Control</p> <ul style="list-style-type: none">- Removing Dead or Trapped Birds, Insects, Rodents and other Pest<ul style="list-style-type: none">- Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. Instructed PIC that traps must be checked regularly and pests removed when possible or traps replaced when removal is not feasible for the trap type. Instructed PIC that the overfull traps observed must be replaced or emptied and reset. <p>Observed pests allowed to accumulate in traps. Location: Under stir fry station Pest Type: Cockroach Pest Condition: Dead Number of Pests Present: +10</p> |

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

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

The surface includes reach in coolers, ovens, storage racks, air-condition vents, refrigeration vents.

The surface was made out of stainless steel and plastic.

The condition of the surface was covered in soil accumulation and debris build up.

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed multiple food employee without proper hair restraints.

Location: Kitchen

Activity: Handling food on make line

Violation: Food Separation

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

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

Observed non-ready-to-eat raw animal food stored with ready-to-eat food without protection from contamination.

Location: Reach in coolers

Food Item: Raw shelled eggs / Raw chicken

Condition: Observed raw animal products stored directly over ready to eat foods stored in coolers.

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

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

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

Location: Reach in coolers

Food Item: Raw shrimp, salad, chopped vegetables, cocktail sauce, sugar, sliced meats

Violation: Storage

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

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

Observed food stored improperly where it was exposed to contamination from splash, dust, or other contamination.

Location: Walk in cooler

Food Item: Cream cheese

Condition: Stored under refrigeration system that is dripping condensation directly on to cream cheese packages.

Violation: Single-Service

- Single-Service and Single-Use Articles-Use Limitations

- Single-service and single-use articles may not be reused. Articles that are not constructed of multiuse materials may not be reused as they are unable to withstand the rigors of multiple uses, including the ability to be subjected to repeated washing, rinsing, and sanitizing. Instructed PIC that all single-service and single-use articles being reused must be replaced with multiuse containers and/articles.

Observed single-use soy sauce buckets being re-used.

Location: Through out kitchen

Use: Observed Kikkoman soy sauce buckets being reused to hold other not easily identifiable or properly labeled food items.

Violation: Training Records

- Food Handler Cards

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

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

Violation: Records

- Temperature Logs

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

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

Food Items: All food items did not have temperature logs available

Activity of the Food: Stored, thawed, cooled, hot held

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Can opener blade / food slicer / ice machine

Location: Kitchen / east server station

Condition of the Location: Soiled with debris build up and food residue

Violation: Date Marking and Disposition

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

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

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

Location: Reach in coolers

Food Items: Cocktails sauce, noodles, vegetables, shaved meats, chopped fruits

Expiration Dates: Not available

HONG KONG BUFFET - 10100 COORS BLVD NW

Food Establishment Class C - HONG KONG BUFFET

Inspection Date: 3/28/2025 Inspection #: RT-FOODEST-025651-2025 Inspection Result: Approved

Violation: Poisonous and Toxic/Chemical Substances

- Common Name-Working Containers

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

Observed working containers used for storing poisonous or toxic materials taken from bulk supplies not properly labeled or identified.

Container Type: Spray bottle

Alleged Material: Grill and oven cleaner

Violation: Pest Control

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

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

Observed pests allowed to accumulate in traps.

Location: Under station wok

Pest Type: Cockroach

Pest Condition: Dead

Number of Pests Present: 3

Violation: Surface Not Clean

- Nonfood Contact Surfaces - Cleaning Frequency

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

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

The surface was located Scoop holder for ice machine, surfaces underneath wok station, Dish washer exterior

The surface was made out of stainless steel

The condition of the surface was covered in debris accumulation and build up

Violation: Personal Cleanliness

- Prohibition-Jewelry

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

Observed employee wearing unapproved jewelry while preparing food.

Food Preparation Activity: Peeling vegetables

Inappropriate Jewelry Observed: Bracelets / wrist watch

Violation: Cold Holding

- Time/Temperature Control for Safety Food, Cold Holding

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

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

Location: Reach in cooler

Food Items: Wontons (45°F), Jalapeno slices (47°F), Noodles (46°F)

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Grill in stir fry area/ food slicer/ can opener blade

Location: Kitchen

Condition of the Location: Soiled with food residue and debris

LA ESPERANZA CHILD DEVELOPMENT CENTER LLC - LA ESPERANZA CHILD DEVELOPMENT CENTER - 5740 NIGHT WHISPERS RD NW, 200 - Current Status: Approved

LA ESPERANZA CHILD DEVELOPMENT CENTER LLC - 5740 NIGHT WHISPERS RD NW, 200
Food Establishment Class C - LA ESPERANZA CHILD DEVELOPMENT CENTER
Inspection Date: 3/26/2025 Inspection #: PT0118663 Inspection Result: Approved

Violation: Toilet Facilities

- Toilet Rooms, Enclosed

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

Observed toilet room directly across kitchen is propped open.

LOS FELIX MEXICAN RESTAURANT - LOS FELIX MEXICAN REST - 6219 MONTGOMERY BLVD NE - Current Status: Closure Re-Inspection Required

LOS FELIX MEXICAN RESTAURANT - 6219 MONTGOMERY BLVD NE
Food Establishment Class C - LOS FELIX MEXICAN REST
Inspection Date: 3/26/2025 Inspection #: PT0153157 Inspection Result: Closure Re-Inspection Required

Violation: Designated Areas

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

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

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

Violation: Operation and Maintenance

- Handwashing Cleanser, Availability

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

Observed no handwashing cleanser available at handwashing sink(s). Location: hand wash sink

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| <p>Violation: Ventilation and Hood Systems</p> <ul style="list-style-type: none"> - Ventilation Hood Systems, Drip Prevention and Adequacy <ul style="list-style-type: none"> - Ventilation hood systems and devices must be sufficient in number and capacity to and designed to prevent grease or condensation from collecting on walls and ceilings and from draining or dripping onto food, equipment, utensils, linens, and single-service/single-use articles. Instructed PIC to make repairs to ventilation hood system to accumulation and to prevent contamination of food or food contact surfaces. <p>Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur. Condition: substantial grease build up.</p> |
| <ul style="list-style-type: none"> - Cleaning Ventilation Systems, Nuisance and Discharge Prohibition <ul style="list-style-type: none"> - Instructed PIC to clean and sanitize the indoor ventilation system and to replace filters as necessary to prevent it from becoming a source of contamination of food and food contact surfaces in the surrounding area. <p>Observed interior intake and exhaust air ducts with debris build up. Location: Kitchen area above cooking equipment.</p> |
| <p>Violation: Pest Control</p> <ul style="list-style-type: none"> - Removing Dead or Trapped Birds, Insects, Rodents and other Pest <ul style="list-style-type: none"> - Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. Instructed PIC that traps must be checked regularly and pests removed when possible or traps replaced when removal is not feasible for the trap type. Instructed PIC that the overfull traps observed must be replaced or emptied and reset. <p>Observed pests allowed to accumulate in facility. Location: Prep top cooler Pest Type: cockroach Pest Condition: living and dead Number of Pests Present: unknown</p> |
| <ul style="list-style-type: none"> - Controlling Pests, Inspection/Harborage <ul style="list-style-type: none"> - Insects and other pests are capable of transmitting disease to humans by contaminating food and food-contact surfaces. Effective measures must be taken to eliminate their presence in food establishments. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by using methods such as trapping devices or other means of pest control. Instructed PIC to remove any dead pests or pest fecal material and to have a professional pest control company set traps and perform treatment as needed. Facility is to provide EHD with appropriate pest control records. <p>Observed pests in the facility with no control methods in place. Pest Type: substantial amount of cockroaches Pest Condition: Observed both dead and alive cockroaches in several areas of facility.</p> |

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| <p>Violation: Physical Facilities</p> <ul style="list-style-type: none"> - Outer Openings, Protected <ul style="list-style-type: none"> - Walls and roofs provide a barrier to protect the interior and foods from the weather, windblown dirt and debris, and flying insects. Perimeter walls and roofs of a food establishment shall effectively protect the establishment from the weather and the entry of insects, rodents, and other animals. <p>Observed doors to the outside that are not tight fitting, light can be seen at the edges.</p> |
| <p>Violation: Surface Not Clean</p> <ul style="list-style-type: none"> - Nonfood Contact Surfaces - Cleaning Frequency <ul style="list-style-type: none"> - Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the build up of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. <p>Observed nonfood contact surface with the build up of soil residues. The surface was located kitchen area and storage area. The surface was made out of metal and stainless steel. The condition of the surface has heavy grease build up</p> |
| <p>Violation: Physical Facilities, Cleaning</p> <ul style="list-style-type: none"> - Cleaning, Frequency and Restrictions <ul style="list-style-type: none"> - Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove build up and debris on floors, walls, ceilings, door handles and prep tables and cold holding units and to clean and sanitize floors, walls, ceilings, door handles and prep tables and cold holding units. <p>Observed build up and debris on the floors, walls, ceilings, door handles and prep tables and cold holding units .</p> |
| <p>Violation: Physical Facilities, Construction and Repair</p> <ul style="list-style-type: none"> - Surface Characteristics-Indoor Areas <ul style="list-style-type: none"> - Wall and ceiling covering materials shall be attached so that they are EASILY CLEANABLE. Instructed person in charge to replace or clean and sanitize [area of concern] so that it is maintained or is easily cleanable. <p>Observed Vinyl composite tile in kitchen and storage area is not easily cleanable. The surface was made out of Vinyl composite tile (VCT) .</p> |

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| <p>Violation: Plumbing</p> <ul style="list-style-type: none"> - System Maintained in Good Repair <ul style="list-style-type: none"> - During periods of extraordinary demand, drinking water systems may develop negative pressure in portions of the system. If a connection exists between the system and a source of contaminated water during times of negative pressure, contaminated water may be drawn into and foul the entire system. Standing water in sinks, dipper wells, steam kettles, and other equipment may become contaminated with cleaning chemicals or food residue. To prevent the introduction of this liquid into the water supply through back siphonage, various means may be used. The water outlet of a drinking water system must not be installed so that it contacts water in sinks, equipment, or other fixtures that use water. Providing an air gap between the water supply outlet and the flood level rim of a plumbing fixture or equipment prevents contamination that may be caused by backflow. Instructed PIC to contact repair personnel to have an air gap established to prevent backflow. <p>Observed janitor sink is not maintained in good repair or is not repaired by law. Observed janitor sink found in disrepair by missing strainer.</p> |
| <ul style="list-style-type: none"> - Backflow Prevention, Air Gap <ul style="list-style-type: none"> - During periods of extraordinary demand, drinking water systems may develop negative pressure in portions of the system. If a connection exists between the system and a source of contaminated water during times of negative pressure, contaminated water may be drawn into and foul the entire system. Standing water in sinks, dipper wells, steam kettles, and other equipment may become contaminated with cleaning chemicals or food residue. To prevent the introduction of this liquid into the water supply through back siphonage, various means may be used. The water outlet of a drinking water system must not be installed so that it contacts water in sinks, equipment, or other fixtures that use water. Providing an air gap between the water supply outlet and the flood level rim of a plumbing fixture or equipment prevents contamination that may be caused by backflow. Instructed PIC to contact repair personnel to have an air gap established to prevent backflow. <p>Observed an inadequate air gap at floor drain near three compartment sink.</p> |
| <ul style="list-style-type: none"> - System Maintained in Good Repair, Repaired According to Law <ul style="list-style-type: none"> - Improper repair or maintenance of any portion of the plumbing system may result in potential health hazards such as cross connections, backflow, or leakage. These conditions may result in the contamination of food, equipment, utensils, linens, or single-service or single-use articles. Improper repair or maintenance may result in the creation of obnoxious odors or nuisances, and may also adversely affect the operation of warewashing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions. <p>Observed floor drain is not maintained in good repair or is not repaired by law. Observed floor drain found in disrepair with substantial debris and food build up.</p> |
| <p>Violation: Food Separation</p> <ul style="list-style-type: none"> - Packaged and Unpackaged Food-Separation, Packaging, and Segregation, CrossContamination <ul style="list-style-type: none"> - Food must be protected from contamination by storing the food in packages, covered containers, or wrappings. Instructed PIC to ensure that all food is covered during storage and to train employees on proper food storage procedures. <p>Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping. Location: reach in cooler near soda dispensing machine. Food Item: precooked shrimp</p> |

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| <p>Violation: Testing Devices</p> <ul style="list-style-type: none"> - Sanitizing Solutions, Testing Devices <ul style="list-style-type: none"> - Testing devices to measure the concentration of sanitizing solutions are required for 2 reasons: 1. The use of chemical sanitizers requires minimum concentrations of the sanitizer to ensure sanitization; and 2. Too much sanitizer could be toxic. Verified facility is utilizing the correct concentration level of sanitizer in the facility. Instructed PIC to acquire sanitizing solution testing kits or device. <p>Observed no testing kit or other device to measure the concentration of chemical sanitizing solution</p> |
| <p>Violation: Cold Holding</p> <ul style="list-style-type: none"> - Time/Temperature Control for Safety Food, Cold Holding <ul style="list-style-type: none"> - Maintaining TCS foods under the cold temperature control requirements prescribed in this code will limit the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Instructed PIC to rapidly chill food to below 41°F as measured by a calibrated thermometer. <p>Observed food items in cold holding unit measuring above 41°F. Location: reach in cooler near soda dispensing machine. Food Items: salsa 50°F, precooked shrimp 50°F</p> |
| <ul style="list-style-type: none"> - Cold Holding Capacities-Equipment <ul style="list-style-type: none"> - The ability of equipment to maintain time/temperature control for safety foods at Code-required temperatures is critical to food safety. Improper holding and cooking temperatures continue to be major contributing factors to foodborne illness. Therefore, it is very important to have adequate cold holding equipment with enough capacity to meet the demands of the operation. Instructed PIC to make repairs necessary to have adequate cold holding equipment or must acquire sufficient equipment to do so. <p>Observed insufficient cold holding equipment to properly hold food cold. Location: reach in cooler near back door, walk in cooler and reach in cooler near soda dispensing machine. Condition: improperly functioning not maintaining temperature of 41°F and below.</p> |
| <p>Violation: Availability</p> <ul style="list-style-type: none"> - Cleaning Agents and Sanitizers, Availability <ul style="list-style-type: none"> - Instructed pic to remake chlorine sanitizer solution to proper parts per million (PPM) of 50 to 100 (PPM). Advised PIC sanitizer solution must be made at the start of each work day and replaced every four hours or more frequently depending on usage. <p>Observed: wiping cloth sanitizer solution testing above required parts per million (PPM) of 50 to 100 (PPM).</p> |

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed food-contact surface of cooking equipment and pans with encrusted grease deposits or of soil residues. Food contact surface type: prep top cooler, cooking equipment and utensils. Location: kitchen area Condition of the Location: substantial cockroach droppings and dead cockroach build up.

Violation: Date Marking and Disposition

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

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

- Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: Reach in cooler near soda dispensing machine. Food Items: Precooked shrimp Expiration Dates: No dates available

OASIS CANNABIS CO - OASIS CANNABIS CO JUAN TABO - 2925 JUAN TABO BLVD NE - Current Status: Approved

OASIS CANNABIS CO - 2925 JUAN TABO BLVD NE

Retail Food Establishment Cannabis Class 1 - OASIS CANNABIS CO JUAN TABO
Inspection Date: 3/26/2025 Inspection #: PT0158514 Inspection Result: Approved

QUICK TRACK 90 - QUICK TRACK 90 - 1800 LOMAS BLVD NE - Current Status: Approved

QUICK TRACK 90 - 1800 LOMAS BLVD NE

Retail Food Establishment Class 3 - QUICK TRACK 90
Inspection Date: 3/26/2025 Inspection #: PT0157130 Inspection Result: Approved

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed Back prep area in disrepair by having holes in walls, ceiling and missing floor tiles repair to come into compliance and send pictures to ndvigil@cabq.gov

Violation: Testing Devices

- Sanitizing Solutions, Testing Devices

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

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

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the build up of soil residues. Equipment Type: Reach in and walk in coolers and freezers and three compartment sink Location: Front and back retail areas Condition of the Location: debris build up on the inside of reach in and walk in coolers and freezers and inside the basins of three compartment sinks

SONIC DRIVE IN - SONIC DRIVE IN - 280 98TH ST NW - Current Status: Approved

SONIC DRIVE IN - 280 98TH ST NW

Food Establishment Class C - SONIC DRIVE IN

Inspection Date: 3/24/2025 Inspection #: PT0161349 Inspection Result: Approved

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| <p>Violation: Hot Holding & Reheating</p> <ul style="list-style-type: none"> - Time/Temperature Control for Safety Food, Hot Holding <ul style="list-style-type: none"> - The ability of equipment to hold hot foods at Code-required temperatures is critical to food safety. Improper holding and cooking temperatures continue to be major contributing factors to foodborne illness. Therefore, it is very important to have adequate equipment with enough capacity to meet the hot holding demands of the operation. Instructed PIC to make repairs necessary to have adequate hot holding equipment or must acquire sufficient equipment to do so. <p>Observed insufficient equipment to properly hold food hot. Location: Hot hold hot dog drawer. four Hogs were holding 99 degrees f at the time of inspection.</p> |
| <p>Violation: Surface Not Clean</p> <ul style="list-style-type: none"> - Nonfood Contact Surfaces - Cleaning Frequency <ul style="list-style-type: none"> - Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the buildup of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. <p>Observed nonfood contact surface with the buildup of soil residues. The surface was located Kitchen prep areas The interior of the refrigerator and freezers, hot holding equipment nonfood contact surfaces with caked on build up and debris at the time of inspection.</p> |
| <p>Violation: Physical Facilities, Cleaning</p> <ul style="list-style-type: none"> - Cleaning, Frequency and Restrictions <ul style="list-style-type: none"> - Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove build up and debris on walls and floors and drains. And to clean and sanitize walls and Floors drains. <p>Observed build up and debris on the floors m walls and drains under and behind equipment at the time of inspection.</p> |
| <p>Violation: Miscellaneous</p> <ul style="list-style-type: none"> - Miscellaneous Sources of Contamination <ul style="list-style-type: none"> - Regardless of its specificity, a Code cannot anticipate all the diverse means by which food can become contaminated after receipt. Food must be protected from all sources of contamination. instructed pic to replace interior ice guard by 4/7/25. send photo to EHD that the equipment was replaced. business card was given to the PIC with my Email and phone number. <p>Observed Method of contamination: Interior of the Ice machine ice guard was new ice machine, and guard is already rusting at the time of inspection. Food that was contaminated: Edible Ice. Due to moisture falling onto the ice guard where the corrosion of rust is building and dripping on to the ice.</p> |

Violation: Cold Holding

- Time/Temperature Control for Safety Food, Cold Holding

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

- Observed two containers of sliced tomatoes, chopped onions in cold holding unit measuring above 41°F. Location Make table and walk in cooler temperatures internal temperatures were reaching, 45, 46. 45, 48 tomatoes walk in cooler, 46 chopped onions walk in cooler at the time of inspection.

TACO BELL #16602 - TACO BELL #16602 - 320 EUBANK BLVD NE - Current Status: Approved

TACO BELL #16602 - 320 EUBANK BLVD NE

Food Establishment Class C - TACO BELL #16602

Inspection Date: 3/24/2025 Inspection #: PT0151866 Inspection Result: Approved

Violation: Availability

- Cleaning Agents and Sanitizers, Availability

- If the appropriate cleaning agents and sanitizers are not on hand at all times they may not be available when needed to clean and sanitize equipment and utensils. It is also important that the cleaning agents and sanitizers be on hand, even at times where ware washing may not be in progress, so that their suitability can be verified by the regulatory authority and, if needed, by personnel who are responsible for servicing the equipment. Except for those that are generated on-site at the time of use, chemical SANITIZERS that are used to sanitize EQUIPMENT and UTENSILS as specified under Part 4-7, shall be provided and available for use during all hours of operation. Upon inquiring about sanitizer, PIC stated that they are aware and are actively in the process of obtaining replacement sanitizer. Instructed PIC that facility must have sanitizer available at all times. Observed employee was able to obtain sanitizer replacement. Violation corrected on site.

Observed no sanitizer available at the only dispenser installed over three compartment sink and no chemical container/bag was attached or installed on dispenser unit at the time of inspection.

TASTE OF THE CARIBBEAN - A Taste of the Caribbean - 2720 CENTRAL AVE SE, A - Current Status: Conditional Approved

TASTE OF THE CARIBBEAN - 2720 CENTRAL AVE SE, A

Food Establishment Class C - A Taste of the Caribbean

Inspection Date: 3/28/2025 Inspection #: RT-FOODEST-019806-2025 Inspection Result: Conditional Approved

Violation: Personal Cleanliness

- Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Kitchen Activity: Preparing food at stove top.

Violation: Warewashing Temperature and Concentration

- Sanitizers, Criteria-Chemicals

- Observed chemical solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Type of Sanitizer: Chlorine Sanitizer Location: Cashier and Kitchen Concentration: Zero parts per million Temperature: 68 degrees f
The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions and shall be used within designated parameters.

Instructed PIC that for chlorine sanitizer at a concentration range of 100ppm must also be at a minimum temperature of 55F. PIC corrected violation by remixing and adding chlorine to sanitizer. PIC stated had not remade sanitizer since yesterday. Instructed PIC sanitizer must be available at all times during operation.