



City of Albuquerque Environmental Health Department
 Consumer Health Protection Division
 One Civic Plaza-Room S3300
 Albuquerque, NM 87102
 PH: 505-768-2738
 Email: consumerhealth@cabq.gov

FOOD INSPECTION REPORT FORM

					RESULT	SCORE
Establishment Name:						
Physical Address:						
Inspection Date:	Time In:	Time Out:	Facility ID:	Permit #:		
Inspection Type:	Permit Expires:	Phone Number:	Follow-up Required: <input type="checkbox"/> Yes <input type="checkbox"/> No			

OVERALL INSPECTION COMMENTS

IN	OUT	NO	NA	Description	COS	R
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FS Adequate ventilation and lighting						
				1a. FS Ventilation and Hood Systems		
				1b. FS Lighting		
FS Approved Procedures and Special Processing						
				2a. FS HACCP		
				2b. FS Variance		
				2c. FS Reduced Oxygen Packaging		
				2d. FS Conformance with Approved Procedures, Records		
FS Approved Source						
				3. FS Approved Source		
FS Cannabis						
				4. FS Cannabis		
FS Cold Holding						
				5. FS Cold Holding		
FS Consumer Advisories						
				6. FS Consumer Advisories		
FS Contact Surfaces Cleaned & Sanitized						
				7a. FS Availability		
				7b. FS Warewashing Temperature and Concentration		
				7c. FS Warewashing Pressure		
				7d. FS Equipment, Food Contact Surfaces, and Utensils Clean		
FS Cooling						
				8. FS Cooling		
FS Date Marking and Disposition						
				9. FS Date Marking and Disposition		
FS Design, Construction: Utensils & Equipment						
				10a. FS Use Limitations		
				10b. FS Equipment Maintenance and Design		
				10c. FS Dispensing Equipment		
FS Designated Areas						
				11. FS Designated Areas		
FS Disposition of Returned, Previously Served Or Reconditioned						
				12. FS Disposition of Returned, Previously Served Or Reconditioned		
FS Eggs Pasteurization and Prohibition						
				13a. FS Eggs Pasteurization		
				13b. FS Pooled Eggs		
FS Fish and Shellfish						
				14a. FS Fish and Shellfish		
				14b. FS Packaging and Identification		
				14c. FS Parasite Destruction		

IN	OUT	NO	NA	Description	COS	R
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FS Outdoor, Refuse						
				28a. FS Outdoor Surface Areas		
				28b. FS Receptacle Condition		
				28c. FS Outside Storage Prohibitions		
				28d. FS Maintenance		
				28e. FS Location and Availability		
FS Personal Cleanliness						
				29. FS Personal Cleanliness		
FS Pet Patio						
				30. FS Pet Patio		
FS Physical Facilities						
				31a. FS Physical Facilities, Cleaning		
				31b. FS Physical Facilities, Construction and Repair		
				31c. FS Plumbing		
FS Prevention of Food Contamination						
				32a. FS Preventing Contamination From Hands		
				32b. FS Preparation		
				32c. FS Food Separation		
				32d. FS Storage		
				32e. FS Consumer Self-Service Operations		
				32f. FS Miscellaneous		
FS Product Receiving & Transportation						
				33a. FS Temperature		
				33b. FS Eggs		
				33c. FS Shellstock		
				33d. FS Transportation Vehicle		
FS Proper Cooking Time and Temperatures						
				34a. FS Raw Animal Foods		
				34b. FS Microwave Cooking		
				34c. FS Manufacturer Cooking Instructions		
FS Sewage and Waste Water						
				36. FS Sewage and Waste Water		
FS Single-Service						
				37. FS Single-Service		
FS Supervision						
				38a. FS Knowledgeable		
				38b. FS Procedures		
				38c. FS Cooperation		
				38c. FS Training Records		
FS Temperature & Sanitizer Measuring Devices						
				39a. FS Functionality and Accuracy		
				39b. FS Testing Devices		
				39c. FS Records		
FS Thawing						

			14d. FS Molluscan Shellfish Tanks		
FS Food Identification, Safe, Unadulterated and Honestly Presented					
			15. FS Food Identification, Safe, Unadulterated and Honestly Presented		
FS Food/Color Additives and Toxic Substances					
			16a. FS Additives		
			16b. FS Poisonous and Toxic Substances		
			16c. FS Medications and First Aid Kits		
FS Hands Clean & Properly Washed					
			17. FS Hands Clean & Properly Washed		
FS Handwashing Facilities					
			18a. FS Installation		
			18b. FS Operation and Maintenance		
FS Highly Susceptible Populations					
			20. FS Highly Susceptible Populations		
FS Hot & Cold Water Availability & Pressure					
			21. FS Hot & Cold Water Availability & Pressure		
FS Hot Holding & Reheating					
			22. FS Hot Holding & Reheating		
FS In Use Utensils/Equipment, Properly Used & Stored					
			23a. FS Storage		
			23b. FS Glove Use Limitation		
			23c. FS Second Portions and Refills		
			23d. FS Maintenance and Operation		
			23e. FS Tableware		
FS Insects, Rodents & Animals					
			24a. FS Animal Prohibitions		
			24b. FS Pest Control		
			24c. FS Physical Facilities		
			24d. FS Corrective Actions		
FS Nonfood Contact Surfaces					
			26a. FS Surface Condition		
			26b. FS Surface Not Clean		
FS Operations					
			27. FS Operations		

			41. FS Thawing		
FS Time as Public Health Control					
			42. FS Time as Public Health Control		
FS Toilet Facilities					
			43. FS Toilet Facilities		
FS Warewashing					
			45a. FS Equipment Design		
			45b. FS Maintenance and Operation		
			45c. FS Chemicals		
			45d. FS Alternative Methods		
			45e. FS Precleaning and Rinsing		
FS Washing Fruits and Vegetables					
			46. FS Washing Fruits and Vegetables		
FS Water and Ice					
			47a. FS Unapproved Water Source		
			47b. FS Maintenance and Operation		
			47c. FS Water Quality		
FS Wiping Cloths, Linen, Laundry Facility					
			48a. FS Use Limitations		
			48b. FS Laundering		
			48c. FS Storage		
			48d. FS Linens Unclean		
			48e. FS Air Drying		

Violations cited in this report must be corrected within the time frames specified below, or as stated in the 2022 FDA Food Code or the City of Albuquerque Food Service and Retail Ordinance 9-6-1 et seq.

Item #	OBSERVATIONS AND CORRECTIVE ACTIONS	
	Observation: Corrective Action: Correct By Date: Code: -	Point Value

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CERTIFIED FOOD PROTECTION MANAGER		
Name:	Certificate #:	Expiration Date:

TEMPERATURE OBSERVATIONS				
Item	Location	Process	Temp	Notes

SANITIZER OBSERVATIONS				
Type	Location	Concentration	Temp	Notes

Received By Signature:		Print:	
Received By Email:		Received By Phone:	
Inspector Signature:		Print:	
Inspector Email:		Inspector Phone:	