

Consumer Health Protection Inspections Performed

4/24/2021 - 4/30/2021

SAGGIOS - 107 CORNELL DR SE

Description - SAGGIO'S (Food Service Establishment)

Activity Date - 04/28/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S47 Nonfood-contact surfaces clean

OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.

4-601.11(B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

OBSERVED WALK IN COOLER WALLS WITH DRY FOOD RESIDUE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

OBSERVED STORAGE ROOM FLOORS WITH DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. ISTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED STORAGE ROOM SEALING WITH A 12 X 12 SQUARE NOT COVERED AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPRECIATE CORRECTIONS BY 5/28/21 12 X 12 SQUARE HOLE WILL NEED TO BE COVERED. SEND CHPD A PHOTO OF THE CEILING BROUGHT TO COMPLIANCE.

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.11 Handwashing Cleanser, Availability

OBSERVED NO HAND CLEANSER AT THE FRONT HAND WASH SINK PREP AREA AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY

SUSHI KING LLC - 9421 COORS BLVD NW STE M

Description - (Food Service Establishment)

Activity Date - 04/26/2021 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S1 Person in charge present, demonstrates knowledge, and performs duties

PERSON IN CHARGE WAS NOT ON-SITE OR FAILED TO DEMONSTRATE KNOWLEDGE OF DUTIES.

2-103.11(A)-(L) Person-In-Charge-Duties

OBSERVED PERSON IN CHARGE (PIC) WAS NOT ABLE TO ANSWER INSPECTOR'S INQUIRIES AT THE TIME OF INSPECTION, ALSO OBSERVED SEVERAL PRIORITY AND PRIORITY FOUNDATION VIOLATIONS.

S13 Food separated and protected

OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.

3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation

OBSERVED FOOD STORED ON THE FLOOR OF FREEZER AT THE TIME OF INSPECTION. INSTRUCTED PIC ALL FOOD MUST STORED AT LEAST 6 INCHES OF THE FLOOR AT THE TIME OF INSPECTION.

OBSERVED WATER LEAK ABOVE ICE MACHINE CREATING CALCIUM BUILD UP ABOVE ICE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REPAIR LEAK TO PREVENT BUILD UP.

S20 Proper cold holding food temperatures

OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

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

OBSERVED ITEMS HOLDING ABOVE 41 DEGREES FAHRENHEIT AT THE TIME OF INSPECTION. OBSERVED COOKED SHRIMP AT 60 DEGREES F ON ICE NEAR FRYER AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY DISCARDING SHRIMP AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES FOR COLD HOLDING.

S21 Proper date marking and disposition

OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED.

3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking

OBSERVED FACILITY WITH SEVERAL WRAPPED FISH UNDER FRONT SUSHI BAR MAKE TABLE AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY DATE MARKING ALL PROCESSED FOODS AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES FOR USE BY OR PRODUCTION DATE.

S27 Compliance with variance, specialized process, and HACCP plan

OBSERVED UNAPPROVED SPECIALIZED FOOD PROCESS USED OR APPROVED VARIANCE NOT FOLLOWED.

8-103.12 Conformance with Approved Procedures

OBSERVED FACILITY NOT FOLLOWING SET PROCEDURES IN HACCP PLAN FOR ACIDIFYING SUSHI RICE AT THE TIME OF INSPECTION. OBSERVED COOKED SUSHI RICE WITHOUT DOCUMENTATION OF PH IN LOG. OBSERVED FACILITY HAS COOKED SUSHI RICE FROM DAY BEFORE STILL IN FACILITY.

INSTRUCTED PIC HACCP PLAN TO ACIDIFY RICE IS SUSPENDED EFFECTIVE 4-26-2021 AND MUST BE RE-INSPECTED FOR VARIANCE APPROVAL OF ACIDIFYING RICE. FACILITY MUST DISCARD RICE EVERY 4 HOURS AFTER COOKING USING TIME CONTROL FOR SAFETY OR KEEP RICE ABOVE 135 DEGREES F.

S4 Proper eating, tasting, drinking, or tobacco use

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER EMPLOYEE DRINKS WATER BOTTLES, AND COLD COFFEE BOTTLE, STORED IN THE REACH IN COOLER AND ON PREP TABLES AT THE TIME OF INSPECTION. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT- FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS. NO EATING OR SMOKING IS ALLOWED IN THE FOOD AREAS.

S41 In-use utensils: properly stored

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

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

OBSERVED FACILITY IS HOLDING IN USE UTENSILS SUCH AS SPOONS IN 70 DEGREE F WATER ON SUSHI BAR AND IN BACK PREP AREA NEAR RICE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO FOLLOW PROPER PROCEDURES FOR IN-USE-UNTENSILS AS LISTED BELOW:

Proper storage of in-use utensils during pauses in food preparation or dispensing. Approved methods include placing utensil in the food with handles above food level; on clean and protected surfaces; under running water to flush particulates; or in clean water at least 135 F.

S47 Nonfood-contact surfaces clean

OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.

4-601.11(B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

OBSERVED DEBRIS BUILD UP IN REACH IN COOLERS, RICE MACHINE HANDLES, AND ON FOOD STORAGE RACKS BEHIND FRONT COUNTER AND BACK STORAGE AREAS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AND CLEAN AND SANITIZE ON A REGULAR BASIS TO PREVENT BUILD UP.

S49 Plumbing installed; proper backflow devices

OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.

5-205.15 System Maintained in Good Repair

OBSERVED DEBRIS BUILD UP IN FLOOR DRAINS BEHIND FRONT COUNTER AND IN KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS FROM DRAIN COVER TO PREVENT BUILD AND NOT ATTRACT PEST AND INSECTS.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.12 Floors, Walls, and Ceilings, Utility Lines

OBSERVED DEBRIS AND BUILD UP BEHIND AND UNDER EQUIPMENT IN THE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT A REGULAR CLEANING SCHEDULE SHOULD BE ESTABLISHED AND FOLLOWED TO MAINTAIN THE FACILITY IN A CLEAN AND SANITARY MANNER NOT TO ATTRACT INSECTS, RODENTS AND OTHER PESTS.

S54 Adequate ventilation and lighting; designated areas used

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

6-305.11 Designation-Dressing Areas and Lockers

OBSERVED EMPLOYEE BELONGINGS SUCH AS BACK BAGS, JACKETS AND PRESCRIPTION MEDICATION STORED ON FOOD STORAGE RACKS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE ITEMS AND STORE IN DESIGNATED AREA AWAY FROM FOOD AND FOOD CONTACT SURFACES.

S58 Result of complaint investigation

No evidence observed at the time of inspection to substantiate complaint OF MAGGOTS in facility.

OLYMPIA CAFE - 2210 CENTRAL AV SE

Description - OLYMPIA CAFE (Food Service Establishment)

Activity Date - 04/28/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S13 Food separated and protected

OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.

3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation

OBSERVED IN THE WALK IN COOLER RAW BEEF AND RAW CHICKEN STORED ON THE COOLER FLOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PLACE ALL FOOD ITEMS SIX INCHES OFF THE FLOOR.

S14 Food-contact surfaces: cleaned and sanitized

OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

OBSERVED INTERIOR OF THE REACH REFRIGERATOR WITH DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE REFRIGERATORS ON A REGULAR BASIS.

OBSERVED CHEMICAL DISH MACHINE IS TESTED AT LESS THAN 50 PPM CHLORINE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 4/30/21. SANITIZER CONCENTRATION WILL NEED TO REACH A LEVEL OF 50 PPM CHLORINE. SEND CHPD A PHOTO OF THE DISH MACHINE BROUGHT TO COMPLIANCE.

S20 Proper cold holding food temperatures

OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

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

OBSERVED AT THE MAKE TABLE TAHITI SALAD, CUT TOMATOES HUMMUS HOLDING ABOVE 41 DEGREES FAHRENHEIT AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY DISCARDING AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES

S26 Toxic substances properly identified, stored, and used

OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.

7-204.11 Sanitizers, Criteria-Chemicals

OBSERVED SANITIZER BUCKETS ARE TESTED ABOVE COMPLIANCE IN SANITIZER CONCENTRATION AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE REMAKING THE SANITIZER. SANITIZER CONCENTRATION TESTED AT 100 PPM CHLORINE.

S36 Insects, rodents, and animals not present

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

6-202.15 Outer Openings, Protected

OBSERVE GAP AT REAR ENTRY DOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 6/28/21. BOTTOM OF DOOR MUST BE SEALED SO THERE IS NO ENTRY WAY FOR RODENTS TO ENTER INTO THE FACILITY. SEND CHPD A PHOTO OF THE OF THE REAR ENTRY DOOR BROUGHT TO COMPLIANCE. WAS NOTED ON 10/15/20.

S45 Food and non-food contact surfaces cleanable, properly designed, constructed, and used

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

4-101.11 Characteristics-Materials for Construction and Repair

OBSERVED GASKETS ON THE FREEZERS AND REFRIGERATORS TORN AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 6/28/21 ALL GASKET WILL NEED TO BE REPLACED SEND CHPD A PHOTO OF THE FREEZERS AND REFRIGERATORS BROUGHT TO COMPLIANCE.

S47 Nonfood-contact surfaces clean

OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.

4-602.13 Nonfood Contact Surfaces

OBSERVED COOLER FLOORS WITH DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED FLOORS, WALLS ARE IN NEED OF REPAIR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 6/28/21 WALLS AND FLOORS WILL NEED TO BE BROUGHT TO COMPLIANCE . SEND CHPD A PHOTO OF THE FLOORS AND WALLS BROUGHT TO COMPLIANCE.

MENAU SCHOOL CAFETERIA - 301 MENAU BLVD NE

Description - MENAU HIGH SCHOOL CAFETERIA (School)

Activity Date - 04/28/2021 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

EL PATRON - 10551 MONTGOMERY BLVD NE

Description - EL PATRON RESTAURANT (Food Service Establishment)

Activity Date - 04/27/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S20 Proper cold holding food temperatures

OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

3-501.16(A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding

OBSERVED FOOD SUCH AS SALSA TEMPING AT 50 DEGREES, BEANS 50 DEGREES, FISH 48 DEGREES IN WALK IN AT TIME OF INSPECTION.

VIOLATION ADDRESSED WITH PIC SUGGESTED THAT ALL FOOD NOT AT PROPER TEMPERATURE BE DISCARDED AND DISCUSSION OF PROPER HOLD TEMPS.

S21 Proper date marking and disposition

OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED.

3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking

OBSERVED CONTAINERS OF BEANS, AND FISH IN WALKIN WITH NO DATE MARKING AT TIME OF INSPECTION.

VIOLATION CORRECTED ON SITE BY PERSON IN CHARGE DISCARDING FOOD. INSTRUCTED THE PERSON IN CHARGE TO DATE MARK ALL FOODS IN THE WALK IN COOLER IN ORDER TO PREVENT FROM SERVING EXPIRED FOODS NOT TO EXCEED MORE THAN SEVEN DAYS.

S47 Nonfood-contact surfaces clean

OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.

4-602.13 Nonfood Contact Surfaces

OBSERVED DEBRIS ON CARTS AND EQUIPMENT NOT IN USE AT TIME OF INSPECTION.

VIOLATION ADDRESSED INSTRUCTED PIC TO CLEAN ON A REGULAR BASIS.

HAMPTON INN - 4412 THE 25 WY NE

Description - HAMPTON INN (Limited Menu)

Activity Date - 04/30/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

Description - HAMPTON INN (Retail - Self Service & Prepackage Foods)

Activity Date - 04/30/2021 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

ASIAN STREET FOOD - 3422 CENTRAL AV SE

Description - (Food Service Establishment)

Activity Date - 04/30/2021 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

OBSERVED SANITIZER BUCKET IS TESTED BELOW COMPLIANCE LEVEL AT TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY EMPLOYEE REMAKING THE SANITIZER. SANITIZER CONCENTRATION TESTED AT 200 PPM QUAT.

S20 Proper cold holding food temperatures

OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

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

OBSERVED CUBED RAW SALMON IN THE MAKE TABLE REACH IN 41.4 F AND CUBED SALMON WALK IN COOLER 56.8 F. PIC STATED THAT THE CUBED RAW SALMONS WERE CUBED TWO HOURS PRIOR TO BE PLACED IN THE COOLER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PLACE SALMONS IN A ICE BATHE IN THE WALK IN COOLER AND BRING TEMPERATURE DOWN BELOW 41 F. ALSO ASK THAT THEY TIME STAMP IT ONCE IT WAS PLACED IN THE COOLER UNCOVERED MONITOR FOR TWO HOURS.

S45 Food and non-food contact surfaces cleanable, properly designed, constructed, and used

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

4-101.11 Characteristics-Materials for Construction and Repair

OBSERVED FREEZER DOOR GASKETS IN NEED OF REPAIR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 5/14/21 GASKETS MUST BE REPLACED. SEND CHPD A PHOTO OF THE FREEZER DOORS BROUGHT TO COMPLIANCE.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED WALLS ABOVE THE DISH WASHER IN NEED OF REPAIR AT THE TIME OF INSPECTION. WAS NOTED LAST INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 5/14/21 . SEND CHPD A PHOTO OF THE WALL BROUGHT TO COMPLIANCE.

PUEBLO FRUITS - 3333 LOS ARBOLES AV NE

Description - PUEBLO FRUITS (Warehouse)

Activity Date - 04/27/2021 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

DESERT VALLEY BREWING - 3700 ELLISON NW

Description - DESERT VALLEY BREWING BAR (Bar)

Activity Date - 04/30/2021 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

4-501.115 Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers

OBSERVED NO SANITIZER BUCKET SET UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO HAVE A SANITIZER BUCKET AVAILABLE ON HAND.

S4 Proper eating, tasting, drinking, or tobacco use

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER (NO LID OR STRAW) DRINKS STORED ON THE FRONT COUNTER PREP-AREA AT THE TIME OF INSPECTION. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT- FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS. NO EATING OR SMOKING IS ALLOWED IN THE FOOD AREAS.

S49 Plumbing installed; proper backflow devices

OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.

5-303.12 Protective Cover or Device

OBSERVED FLOOR DRAINS MISSING PROTECTIVE COVER TO PREVENT DRAIN BLOCKAGE AT THE TIME OF INSPECTION.

S58 Result of complaint investigation

No evidence observed at the time of inspection to substantiate complaint of employee whipping nose and make drinks without washing hands.

Description - DESERT VALLEY BREWING FSE (Food Service Establishment)

Activity Date - 04/30/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S36 Insects, rodents, and animals not present

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

6-202.15 Outer Openings, Protected

OBSERVED BACK DOOR IN KITCHEN OPEN WITHOUT SCREEN PROTECTION AT THE TIME OF INSPECTION.

S4 Proper eating, tasting, drinking, or tobacco use

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER (NO LID OR STRAW) DRINKS STORED IN THE REACH IN COOLER AT THE TIME OF INSPECTION. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT- FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS. NO EATING OR SMOKING IS ALLOWED IN THE FOOD AREAS.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED DEBRIS AND BUILD UP BEHIND AND UNDER EQUIPMENT IN THE KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT A REGULAR CLEANING SCHEDULE SHOULD BE ESTABLISHED AND FOLLOWED TO MAINTAIN THE FACILITY IN A CLEAN AND SANITARY MANNER NOT TO ATTRACT INSECTS, RODENTS AND OTHER PESTS.

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.12 Hand Drying Provision

OBSERVED NO PAPER TOWELS AT THE TIME OF INSPECTION IN KITCHEN HAND WASH SINK.

PUEBLO FRUITS INC - 3333 LOS ARBOLES AV NE

Description - PUEBLO FRUITS-PROCESSOR (Food Processor)

Activity Date - 04/27/2021 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S43 Single-use/single-service articles: properly stored and used

OBSERVED SINGLE-USE /SINGLE-SERVICE ITEMS IMPROPERLY STORED OR USED.

4-903.11(A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing

OBSERVED SEVERAL BOXES OF SINGLE SERVICE FOOD CONTAINERS STORED DIRECTLY ON THE FLOOR OF THE FRUIT CUTTING ROOM AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO RETRAIN EMPLOYEES TO KEEP ALL BOXES OF SINGLE SERVICE FOOD CONTAINERS STORED SIX INCHES ABOVE THE FLOOR AT ALL TIMES.

CIELITO LINDO 2 - 5109 CENTRAL AV NW

Description - CIELITO LINDO 2 (Food Service Establishment)

Activity Date - 04/29/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S18 Proper cooling time and temperatures

OBSERVED IMPROPER COOLING TIME AND TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

3-501.14 Cooling

OBSERVED SPANISH RICE BEING IMPROPERLY COOLED IN WALKIN COOLER TEMPING AT 48.5 DEGREES AT THE TIME OF INSPECTION.

VIOLATION WAS ADDRESSED WITH PIC REGARDING PROPER COOLING TEMPERATURES FOOD SHOULD BE DISCARDED.

COOLING INSTRUCTIONS

INSTRUCTED PERSON IN CHARGE TO RAPIDLY COOL AND DOCUMENT ALL POTENTIALLY HAZARDOUS FOODS AND REMINDED PIC THAT PHF (TCS FOODS) SHALL BE RAPIDLY COOLED FROM 135F TO 70 F WITHIN TWO HOURS, AND FROM 70 F TO 41F WITHIN 6 HOURS. COOLING TIME IS NOT TO EXCEED 6 HOURS. COOLING LOG RECOMMENDED AT THIS TIME.

S2 Management, food employee and conditional employee; knowledge, responsibilities and reporting

PERSON IN CHARGE WAS NOT ON-SITE OR FAILED TO DEMONSTRATE KNOWLEDGE OF DUTIES.

2-103.11(A)-(L) Person-In-Charge-Duties

OBSERVED PERSON IN CHARGE (PIC) WAS NOT ABLE TO ANSWER INSPECTOR'S INQUIRIES AT THE TIME OF INSPECTION.

VIOLATION CORRECTED ON SITE BY DISCUSSION WITH PIC ABOUT THE REPORTABLE ILLNESSES. ALSO GIVING PIC HANDOUT TO POST ON WALL.

S26 Toxic substances properly identified, stored, and used

OBSERVED THREE COMPARTMENT SANI BUCKETS TESTED ABOVE COMPLIANCE IN SANITIZER CONCENTRATION AT THE TIME OF INSPECTION.

VIOLATION CORRECTED ON SITE BY PIC AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES AND USING TEST STRIPS TO VERIFY CONCENTRATION

S35 Food properly labeled; original container

OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED.

3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking

OBSERVED CONTAINERS OF RICE, SHREDDED CHICKEN, PICO IN WALKIN/REACH IN WITH NO DATE MARKING AT TIME OF INSPECTION.

VIOLATION CORRECTED ON SITE BY PERSON IN CHARGE DISCARDING FOOD. INSTRUCTED THE PERSON IN CHARGE TO DATE MARK ALL FOODS IN THE WALK IN COOLER IN ORDER TO PREVENT FROM SERVING EXPIRED FOODS NOT TO EXCEED MORE THAN SEVEN DAYS.

S4 Proper eating, tasting, drinking, or tobacco use

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

2-401.11 Eating, Drinking or Using Tobacco

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

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

S42 Utensils, equipment and linens: properly stored, dried, and handled

OBSERVED OR ASSESSED OVERALL STORAGE AND HANDLING OF EQUIPMENT AND UTENSILS IS INAPPROPRIATE.

4-904.11 Kitchenware and Tableware-Preventing Contamination

OBSERVED PLASTIC CUPS, IMPROPERLY STORED (STACKED)OR DRIED AT THE TIME OF INSPECTION. VIOLATION ADDRESSED WITH PIC ON DISCUSSION OF PROPERLY AIR DRYING WARES TO AVOID CROSS CONTAMINATION.

S54 Adequate ventilation and lighting; designated areas used

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

6-202.12 Heating, Ventilation, Air Conditioning System Vents

OBSERVED THAT THERE WAS A MISSING AIR VENT COVER AT THE TIME OF INSPECTION. VIOLATION ADDRESSED WITH PIC TO REPLACE VENT COVER.

S8 Adequate hand washing sinks properly supplied and accessible

HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

5-205.11 Using a Handwashing Sink-Operation and Maintenance

OBSERVED HAND SINK WITH CONTAINER WITH LETTUCE INSIDE BASIN AT TIME OF INSPECTION.

VIOLATION ADDRESSED ON SITE BY DISCUSSING PROPER PROCEDURES FOR HAND SINKS USAGE.

MCDONALDS #220 - 5900 MENAUL BLVD NE

Description - (Food Service Establishment)

Activity Date - 04/26/2021 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED STANDING LIQUID AND DEBRIS ON THE FLOOR AREA BY EQUIPMENT AND WALL IN DRIVE THRU AREA AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO CLEAN AND SANITIZE FLOOR ON A REGULAR BASIS.

INSOMNIA COOKIES 130 - 2132 CENTRAL AV SE A-2

Description - INSOMNIA COOKIES 130 (Food Service Establishment)

Activity Date - 04/28/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

OBSERVED THE INTERIOR OF THE REACH IN FREEZER COFFIN WITH EXCESSIVE DEBRIS AND SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

S47 Nonfood-contact surfaces clean

OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.

4-601.11(B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

OBSERVED DEBRIS AND SOIL BUILD UP BEHIND THE REACH IN REFRIGERATOR AND SHELVING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

S55 Permit To Operate

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

§§ 9-6-1-7 (A) Permits

OBSERVED FACILITY IS OPERATING WITHOUT A CURRENT PERMIT AT THE TIME OF INSPECTION. PERMIT HAD EXPIRED AS OF 12/31/20 . FACILITY HAS 5 DAYS TO MAKE PERMIT CURRENT TO AVOID FURTHER ENFORCEMENT ACTION. RECEIPT OF PERMIT PAYMENT MUST BE SUBMITTED TO CHPD BY 5/5/21.

RAIN TUNNEL CAR SPA - 5401 SEVILLA AV NW

Description - RAIN TUNNEL CAR SPA (Retail - Prepackage Only)

Activity Date - 04/27/2021 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

DOUBLETREE BY HILTON AT THE ABQ CONVENTION CENTER - 201 MARQUETTE AV NW

Description - LOUNGE 201 (Bar)

Activity Date - 04/26/2021 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S49 Plumbing installed; proper backflow devices

OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.

5-205.15 System Maintained in Good Repair

OBSERVED BUILD UP AND DEBRIS IN THE FLOOR DRAIN AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO CLEAN AND SANITIZE DRAIN ON A REGULAR BASIS.

Description - COFFEE 505 (Food Service Establishment)

Activity Date - 04/26/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S39 Wiping cloths: properly used and stored

OBSERVED WIPING CLOTHS INAPPROPRIATELY STORED, USED, OR HELD IN IMPROPER SANITIZER CONCENTRATION.

3-304.14 Wiping Cloths, Use Limitation

OBSERVED SANITIZER BUCKET TESTING BELOW 200 PPM QUAT AT THE TIME OF INSPECTION. INSTRUCTED OPERATOR TO REMAKE SANITIZER SOLUTION. OBSERVED PERSON IN CHARGE INSTRUCT EMPLOYEE TO REMAKE SANITIZER SOLUTION. VIOLATION CORRECTED ON SITE.

Description - ICON BISTRO (Food Service Establishment)

Activity Date - 04/26/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness

1. OBSERVED CONCENTRATION OF CHEMICAL SANITIZER SOLUTION IN DISH MACHINE WITHIN USE BELOW THE REQUIRED RANGE OF 50 TO 100 PPM CHLORINE AT TIME OF INSPECTION. TESTED CONCENTRATION OF CHEMICAL SANITIZER SOLUTION AT 10 PPM CHLORINE. VIOLATION CORRECTED ON SITE BY INFORMING/OBSERVING FOOD EMPLOYEE CEASE USE OF DISH MACHINE, SETTING UP 3 COMPARTMENT SINK WITH HOT SOAPY WATER, RINSE WATER AND CHEMICAL SANITIZER SOLUTION TESTING AT 100 PPM CHLORINE. OPERATOR MUST ALSO CONTACT REPAIR PERSONNEL TO HAVE DISH MACHINE SERVICED. OBSERVED PERSON IN CHARGE CONTACT REPAIR PERSONNEL AND SET UP THREE COMPARTMENT SINK. OPERATOR MUST PROVIDE CHPD WITH VERIFICATION WHEN REPAIRS ARE MADE TO DISH MACHINE.

Description - BANQUET KITCHEN (Food Service Establishment)

Activity Date - 04/26/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

KILN IT LLC - 5740 NORTH WHISPER RD NW

Description - KILN IT LLC (Retail - Self Service & Prepackage Foods)

Activity Date - 04/26/2021 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S55 Permit To Operate

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

§§ 9-6-1-7 (A) Permits

OBSERVED PERMIT HAS EXPIRED

THE PHAT BEANER - 111 HERMOSA DR SE

Description - THE PHAT BEANER (Mobile Food Unit)

Activity Date - 04/27/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

BARBACOA EL PRIMO LLC - 413 ADAMS ST SE

Description - BARBACOA EL PRIMO (Mobile Food Unit)

Activity Date - 04/30/2021 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S26 Toxic substances properly identified, stored, and used

OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.

7-204.11 Sanitizers, Criteria-Chemicals

OBSERVED SANITIZER A BUCKET OF SANITIZER STORED ON THE FLOOR AT THE TIME OF INSPECTION. SANITIZER BUCKETS NEED TO BE OFF THE FLOOR SIX INCHES VIOLATION WAS CORRECTED ON SITE BY PIC PLACING THE BUCKET SIX INCHES OFF THE GROUND. SANITIZER CONCENTRATION TESTED AT 100 PPM CHLORINE.

S38 Personal cleanliness

OBSERVED PERSONNEL WITHOUT CLEAN OUTER CLOTHING, INAPPROPRIATE HAIR RESTRAINT, USING PROHIBITED JEWELRY, OR INAPPROPRIATE FINGERNAILS.

2-402.11 Effectiveness-Hair Restraints

OBSERVED EMPLOYEE WORKING WITH FOOD WITH HAIR INEFFECTIVELY RESTRAINED AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE PLACING ON A HAIR RESTRAINT.

S4 Proper eating, tasting, drinking, or tobacco use

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

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER (NO LID OR STRAW) DRINKS AT THE TIME OF INSPECTION. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT- FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS.

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.14 Handwashing Signage

OBSERVED NO HAND WASH SIGN TO REMIND EMPLOYEES TO WASH THERE HANDS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO PLACE A HAND WASH SIGN BY 5/3/21. SIGN MUST BE POSTED.

WHOLE HOG CAFE - 9880 MONTGOMERY BLVD NE

Description - (Food Service Establishment)

Activity Date - 04/27/2021 (Service - HIGH RISK / Result - IMMEDIATE CLOSURE / Action - UNSATISFACTORY)

09 OUT OF COMPLIANCE

S26 Toxic substances properly identified, stored, and used

OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.
SEPARATION

7-201.11 Separation-Storage

OBSERVED GLASS CLEANER STORED NEAR MAKE LINE AT THE TIME OF INSPECTION.
ALL CHEMICALS MUST BE STORED BELOW OR AWAY FROM ALL FOOD AND CLEAN WARES
VIOLATION CORRECTED BY RE-LOCATING BUCKET IN ORDER TO PREVENT CROSS CONTAMINATION AT TIME OF INSPECTION.

7-203.11 Poisonous or Toxic Material Containers-Container Prohibitions

OBSERVED HOME PEST CONTROL SPAY IN KITCHEN NEAR DESK AND FLOOR DRAIN AT TIME OF INSPECTION.
VIOLATION ADDRESSED WITH PIC INSTRUCTED TO SEEK A PROFESSIONAL PEST CONTROL PROVIDER.

S31 Proper cooling methods used; adequate equipment for temperature control

OBSERVED IMPROPER COOLING METHODS OR INADEQUATE EQUIPMENT FOR TEMPERATURE CONTROL.

4-301.11 Cooling, Heating, and Holding Capacities-Equipment

OBSERVED REACH IN TEMPING AT 50 DEGREES AT TIME OF INSPECTION.
VIOLATION ADDRESSED WITH PIC INSTRUCTED TO KEEP COOLERS AT 41 DEGREES AND BELOW.

S36 Insects, rodents, and animals not present

OBSERVED HARBORAGE, EVIDENCE, OR PRESENCE OF RODENTS, INSECTS, AND ANIMALS IN FACILITY.
6-501.111 Controlling Pests

OBSERVED LIVE ROACHES GOING BEHIND SOAP DISPENSERS, FIRST AIDE AND SIGNAGE ON WALL NEAR WALK IN.
VIOLATION ADDRESSED WITH PIC AT TIME OF INSPECTION.

6-202.16 Exterior Walls and Roofs, Protective Barrier

OBSERVED BACK METAL EXIT DOOR WITH HOLES WHICH WILL ALLOWED FOR PEST ENTRY AT TIME OF INSPECTION.
VIOLATION ADDRESSED WITH PIC INSTRUCTED TO MAKE REPAIRS.

S45 Food and non-food contact surfaces cleanable, properly designed, constructed, and used

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

4-204.13 Dispensing Equipment, Protection of Equipment and Food

OBSERVED ICE MACHINE WITH DEBRIS BUILD AND BROKEN INTERIOR COVER AT TIME OF INSPECTION.
VIOLATION ADDRESSED INSTRUCTED PERSON IN CHARGE TO CLEAN ON A REGULAR BASIS IN ORDER TO PREVENT
CROSS CONTAMINATION FROM ENVIRONMENT.

S49 Plumbing installed; proper backflow devices

OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.

5-205.15 System Maintained in Good Repair

OBSERVED WATER LEAK AT THE HAND SINK NEAR ICE MACHINE AT TIME OF INSPECTION.

VIOLATION ADDRESSED WITH PIC INSTRUCTED TO MAKE REPAIRS AND SEND COPY OF INVOICE TO CHPD
INSPECTOR.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED HOLE IN THE WALL BY ICE MACHINE AT THE TIME OF INSPECTION.

ADDRESSED VIOLATION WITH PIC TO MAKE REPAIRS TO WALLS.

S56 Immediate Closure - Imminent Health Hazard

DUE TO THE IMMINENT HEALTH HAZARD OF ROACH INFESTATION IN THE KITCHEN AREA FACILITY IS CLOSED
EFFECTIVE 4/27/21.

OBSERVED ROACHES CRAWLING INTO AND FROM SOAP DISPENSERS, SIGNAGE, FIRST AIDE KIT ON THE WALL AND
ALSO LIGHT SHIELDS ON CEILING.

OBSERVED ROACHES BEHIND SAFE NEAR DRAIN IN THE FACILITY AT THE TIME OF INSPECTION.

FACILITY MUST CONTACT CHPD WHEN HAS BEEN ADDRESSED AND FACILITY MUST BE REINSPECTED.

NAGOMI JAPANESE RESTAURANT - 2400 JAUN TABO BLVD NE STE G

Description - (Food Service Establishment)

Activity Date - 04/28/2021 (Service - VERY HIGH RISK / Result - DOWNGRADE / Action - UNSATISFACTORY)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness

OBSERVED SANITIZER BUCKETS TESTING BELOW 200 PPM AT TIME OF INSPECTION.

VIOLATION ADDRESSED WITH PIC INSTRUCTED TO TEST SANITIZER IN ORDER TO KNOW IF THE SANITIZER IS
WORKING PROPERLY TO PREVENT CROSS CONTAMINATION.

S20 Proper cold holding food temperatures

OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

3-501.16(A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding

OBSERVED CALAMARI AND EGGS AT 43, PREP TABLE ONION 50 DEGREES, FISH 49 DEGREES, RAW CHICKEN AT 46.5
AND SPROUTS AT 44 DEGREES IN AT TIME OF INSPECTION.

VIOLATION CORRECTED ON SITE BY DISCARDING ALL FOOD AND DISCUSSION WITH PERSON IN CHARGE REGARDING
PROPER PROCEDURES.

S21 Proper date marking and disposition

OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED.
3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking

OBSERVED VEGGIES, FISH, EGG AND OTHER SUCH FOODS WITH NO DATE MARKING AT TIME OF INSPECTION.
VIOLATION CORRECTED ON SITE BY PERSON IN CHARGE DISCARDING FOOD. INSTRUCTED THE PERSON IN CHARGE TO DATE MARK ALL FOODS IN THE WALK IN COOLER IN ORDER TO PREVENT FROM SERVING EXPIRED FOODS NOT TO EXCEED MORE THAN SEVEN DAYS.

S26 Toxic substances properly identified, stored, and used

OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.
SEPARATION

7-204.11 Sanitizers, Criteria-Chemicals
OBSERVED CHLORINE TESTING STRIP TURN BLACK NOT ABLE TO READ PPM AT TIME OF INSEPCION
VIOLATION ADDRESSED INSTRUCTED USE TEST STRIPS IN ORDER TO USE THE PROPER PPM.

S27 Compliance with variance, specialized process, and HACCP plan

OBSERVED UNAPPROVED SPECIALIZED FOOD PROCESS USED OR APPROVED VARIANCE NOT FOLLOWED.
3-502.11 Variance Requirement

OBSERVED THAT FACILITY IS NOT CURRENTLY FOLLOWING AGREED HACCAP PROGRAM. NO PH METER AT TIME OF INSPECTION.
VIOLATION ADDRESSED INSTRUCTED TO STOP THE SALES OF SUSHI UNTIL PH METER IS PURCHASED AND INFORMATION IS GIVEN TO CHPD INSPECTOR

S30 Variance obtained for specialized processing method

OBSERVED FACILITY NOT FOLLOWING AN APPROVED VARIANCE FOR SPECIALIZED PROCESSING METHOD.
8-103.11 Documentation of Proposed Variance and Justification

OBSERVED NO CURRENT DOCUMENTATION FOR SUSHI AS REQUIRED AT TIME OF INSPECTION.
VIOLATION ADDRESSED INSTRUCTED PIC TO DOCUMENT ALL PH READING DAILY AS REQUIRED.

S34 Thermometers provided and accurate

OBSERVED FOOD THERMOMETERS MISSING, INACCURATE, OR NOT EASILY ACCESSIBLE FOR USE BY EMPLOYEES.
4-204-112 Temperature Measuring Devices-Functionality
OBSERVED THERMOMETERS NOT ABLE TO BE VERIFIED AT TIME OF INSPECTION.
VIOLATION ADDRESSED INSTRUCTED TO PLACE NEW THERMOMETERS IN ALL COOLERS IN ORDER TO BE ABLE TO VERIFIED TEMPS.

S37 Contamination prevented during food preparation, storage and display

OBSERVED INADEQUATE METHODS TO PREVENT FOOD CONTAMINATION DURING FOOD PREPARATION, STORAGE, AND DISPLAY.
3-305.11 Food Storage-Preventing Contamination from the Premises
OBSERVED FOOD NOT PROTECTED DURING STORAGE IN REACH IN SUCH AS EGG AND TEMPURA AT TIME OF INSPECTION.
INSTRUCTED PIC TO KEEP ALL FOODS COVERED IN ORDER TO PREVENT CROSS CONTAMINATION FROM ENVIRONMENT.

S39 Wiping cloths: properly used and stored

OBSERVED WIPING CLOTHS INAPPROPRIATELY STORED, USED, OR HELD IN IMPROPER SANITIZER CONCENTRATION.
3-304.14 Wiping Cloths, Use Limitation
OBSERVED SANITATION BUCKET STORED ON THE FLOOR IN PREP AREA AT TIME OF INSPECTION.
VIOLATION CORRECTED ON SITE BY DISCUSSION THAT CLARIFIES THAT SANITATION BUCKETS SHOULD BE STORED OFF THE FLOOR TO PREVENT TRANSFERRING OF CONTAMINATION TO FOOD EQUIPMENT, UTENSILS OR LINENS.

S4 Proper eating, tasting, drinking, or tobacco use

EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA.
2-401.11 Eating, Drinking or Using Tobacco
OBSERVED IMPROPER WATER BOTTLE (NO LID OR STRAW) DRINK STORED ON THE PREP TABLE IN SUSHI AREA AT THE TIME OF INSPECTION.
VIOLATION ADDRESSED AND INSTRUCTED PERSON IN CHARGE THAT ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER THAT CAN EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT. (EX. A CUP WITH A TIGHT- FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS. NO EATING OR SMOKING IS ALLOWED IN THE FOOD AREAS IN ORDER TO PREVENT CONTAMINATION BY HANDS.

S41 In-use utensils: properly stored

OBSERVED IMPROPER STORAGE OF IN-USE UTENSILS DURING PAUSES IN FOOD PREPARATION OR DISPENSING.
3-304.12 In-Use Utensils, Between-Use Storage
OBSERVED SPATULA BEING STORED ON GRILL BETWEEN VENT AT TIME OF INSPECTION.
VIOLATION ADDRESSED WITH PIC IN-USE UTENSILS SHOULD BE KEPT AWAY FROM ANY CROSS CONTAMINATION.

S45 Food and non-food contact surfaces cleanable, properly designed, constructed, and used

OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.
4-204.13 Dispensing Equipment, Protection of Equipment and Food
OBSERVED ICE MACHINE WITH DEBRIS BUILD UP AT TIME OF INSPECTION.
VIOLATION ADDRESSED INSTRUCTED PERSON IN CHARGE TO CLEAN ON A REGULAR BASIS IN ORDER TO PREVENT CROSS CONTAMINATION FROM ENVIRONMENT.

S47 Nonfood-contact surfaces clean

OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.
4-602.13 Nonfood Contact Surfaces
OBSERVED DEBRIS BUILD UP COOLER HANDLES, SINKS, PAPER TOWEL DISPENSER AND BUILD UP OF A BLACK MOLD LIKE SUBSTANCE AROUND KITCHEN AT TIME OF INSPECTION.
VIOLATION ADDRESS WITH PERSON IN CHARGE AND INSTRUCTED PIC TO CLEAN ON A REGULAR BASIS.

S49 Plumbing installed; proper backflow devices

OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.
5-205.15 System Maintained in Good Repair

OBSERVED WATER LEAK UNDER 3 COMPARTMENT SINK AT TIME OF INSPECTION.
VIOLATION ADDRESSED INSTRUCTED TO MAKE REPAIRS AND NOTIFIED CHPD INSPECTOR.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.
6-201.11 Floors, Walls and Ceilings-Cleanability
6-201.12 Floors, Walls, and Ceilings, Utility Lines

OBSERVED DEBRIS AND A BLACK SUBSTANCE ON WALLS, CEILING, FLOORS AND UTILITY LINES AT TIME OF INSPECTION.
VIOLATION ADDRESSED WITH PIC INSTRUCTED TO CLEAN ON A REGULAR BASIS.

S58 Result of complaint investigation

EVIDENCE WAS OBSERVED TO SUBSTANTIATE COMPLAINT.

OBSERVED FOOD AND COOLER TEMPERATURE OUT OF PROPER RANGE AND FOOD NOT DATED DURING INSPECTION.
COMPLAINT IS SUBSTANTIATED AT TIME OF INSPECTION.