

Print Date: 1/31/2012

Activity Date: From - 1/23/2012 Thru 1/27/2012

FACILITY NAME	SITE ADDRESS	VIO #	DESCRIPTION	VIOLATION MEMO
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**CHINA BUFFET NM INC****475 COORS RD NW STE H**

COMPLAINANT ALLEGES THAT THE FOOD ON THE BUFFET WAS COLD AND UNDERCOOKED

ROUTINE FOOD INSPECTION	IN COMPLIANCE	APPROVED	
01/24/2012	22	Improper use of wiping cloths	OBSERVED TOWEL NOT BEING STORED IN THE SANITIZING SOLUTION.
01/24/2012	38	Food unprotected	OBSERVED FOOD STORED ON FLOOR IN THE WALK IN COOLER AND FREEZER. ALSO OBSERVED FOOD STORED IN THE WALK IN COOLER WERE NOT COVERED. BOTH VIOLATIONS CORRECTED ON SITE BY MANAGEMENT.
01/24/2012	39	Food dispensing utensils improperly stored	OBSERVED UTENSILS STORED IN SAUCES IN WALK IN COOLER.
01/24/2012	40	Food improperly labeled	PREPARED FOOD IN WALK IN COOLER DID NOT HAVE A DATE AS TO WHEN FOOD WAS MADE OR WHEN IT NEEDS TO BE DISCARDED.
01/24/2012	61	Complaint Not Substantiated	NUMEROUS TEMPERATURES TAKEN OF FOOD ON THE BUFFET LINE. ALL TEMPERATURE WERE IN COMPLIANCE AT TIME OF INSPECTION. COMPLAINT NOT SUBSTANTIATED.

**EL MODELO TORTILLA FACTORY****1715 2ND ST SW**

CITIZEN ALLEGES THAT THERE WERE ROACHES ON CONTAINER, HAIR IN FOOD. FRONT CASHIERS GO BETWEEN KITCHEN AND CASH REGISTERS WITH NO HAIR NETS, NO GLOVES, AND ARE NOT WASHING HANDS. CITIZEN ALSO CLAIMS THAT WORKER WAS EATING AND SERVING FOOD AT THE SAME TIME.

ROUTINE FOOD INSPECTION	IN COMPLIANCE	APPROVED	
01/26/2012	00	No Violations Found	
01/26/2012	61	Complaint Not Substantiated	REVIEWED PEST MANAGEMENT LOG, OBSERVED WORK PRACTICES AND INSPECTED FACILITY FOR EVIDENCE OF ANY PEST INFESTATION. ALL EMPLOYEES IN FOOD PROCESSING AREA HAD HAIR NETS ON AT TIME OF INSPECTION. ALL EMPLOYEES IN FOOD PROCESSING HAD GLOVES ON AT NO TIME DID ANY EMPLOYEE TOUCH READY TO EAT FOODS WITH THEIR BARE HANDS AT TIME OF INSPECTION. NO EVIDENCE OF PEST COULD BE FOUND AT TIME OF INSPECTION. FACILITY IS MONITORED BY AN OUTSIDE AGENCY ONCE A MONTH FOR PEST. COMPLAINT NOT SUBSTANTIATED.

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FARMERS MARKET	10020 COORS BYPASS BLVD NW			
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COMPLAINANT ALLEGES SHE SAW A COCKROACH ON THE POTATOES ON JANUARY 15TH

**ROUTINE FOOD INSPECTION****DOWNGRADE****UNSATISFACTORY**

01/24/2012	05	Cooling, Heating Procedures	OBSERVED FACILITY HAS NO COOLING PROCEDURES IN PLACE FOR ROASTED GREEN CHILI. OBSERVED GREEN CHILI BEING BAGGED AT ROOM TEMPERATURE OF 106 DEGREES WITH NO PROPER COOLING PROCEDURE IN PLACE. FACILITY OPERATOR JUST LETS THE ROASTED GREEN CHILI COOL DOWN WITH BAGS OF ICE WITHOUT MONITORING THE TIME OR TEMPERATURE OF THE ROASTED GREEN CHILI AND THAN BAGS THE GREEN CHILI AND LABELS THE BAG HOT OR MILD. VIOLATION CORRECTED ON SITE BY DISCARDING THE GREEN CHILI. FACILITY IS INFORMED ON THE PROPER COOLING PROCEDURES.
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01/24/2012	07	Improper handwashing	OBSERVED FRONT CASHIER COLLECTING MONEY THAN WITH OUT WASHING HANDS BAGGING GREEN CHILI IN THE BAGS AT THE FRONT COUNTER. VIOLATION CORRECTED ON SITE BY PROPERLY WASHING HANDS AND NOT BAGGING THE GREEN CHILI AT THE SAME TIME COLLECTING MONEY WITH OUT PROPER HAND WASHING.
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01/24/2012	21	Improper sanitizing	OBSERVED NO SANITIZER AT ALL IN THE FACILITY. VIOLATION CORRECTED ON SITE SANITIZER BUCKET TESTED AT 100 PPM CHLORINE.
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01/24/2012	34	Food contact surfaces	OBSERVED THE CRATES USED TO STORE THE VEGETABLES AND FRUITS WITH SEVERE FOOD DEBRIS. INSTRUCTED THE FACILITY OPERATOR TO IMMEDIATELY WASH RINSE AND SANITIZER THE CRATES BEFORE STORING ANY FRUITS OR VEGETABLES.
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01/24/2012	35	Non-Food contact surfaces	OBSERVED FOOD DEBRIS UNDERNEATH THE SHELVES WHICH COULD LEAD TO PEST PROBLEMS. INSTRUCTED THE FACILITY OPERATOR TO CLEAN THE UNDERNEATH THE SHELVES AS SOON AS POSSIBLE.
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01/24/2012	36	Thermometers not provided, not accurate/consp	OBSERVED NO FOOD THERMOMETERS IN THE FACILITY. OBSERVED NO SANITIZER TEST STRIPS AVAILABLE AT THE FACILITY.
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01/24/2012	41	Unapproved container	OBSERVED CARDBOARD BOX USED TO STORE THE ROASTED GREEN CHILI TO BE PUT IN TO BAGS. VIOLATION CORRECTED ON SITE BY DISCARDING THE PRODUCT AND USING APPROVED CONTAINER TO STORE ROASTED GREEN CHILI.
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FACILITY NAME	SITE ADDRESS	VIO #	DESCRIPTION	VIOLATION MEMO
<b>ROUTINE FOOD INSPECTION</b>	<b>DOWNGRADE</b>		<b>UNSATISFACTORY</b>	

01/24/2012 45 Floors, Walls, Ceilings OBSERVED FOOD DEBRIS ON THE FLOOR AND WALLS OF THE DRY STORAGE AREA OF THE FACILITY.

01/24/2012 61 Complaint Not Substantiated OBSERVED NO EVIDENCE OF INSECT OR RODENTS IN THE FACILITY AT THE TIME OF INSPECTION. COMPLAINT NO SUBSTANTIATED.

**GOLDEN PRIDE CHICKEN 1830 LOMAS BLVD NE**

COMPLAINANT ALLEGES THE FACILITY HAS COCKROACHES RAT DROPPINGS UNDER THE DRINK DISPENSERS THE FLOORS ARE GREASY AND THEY DON'T PROPERLY CLEAN THEIR EQUIPMENT

<b>ROUTINE FOOD INSPECTION</b>	<b>IN COMPLIANCE</b>	<b>APPROVED</b>
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01/26/2012 35 Non-Food contact surfaces OBSERVED EXCESSIVE DEBRIS ON WOOD OVEN GRILL HOOD AROUND SUCTION VENT. CLEAN AND MAINTAIN FREE OF EXCESSIVE DEBRIS.

01/26/2012 45 Floors, Walls, Ceilings OBSERVED DEBRIS AND MOISTURE IN HOT WATER HEATER ROOM. CLEAN HOT WATER HEATER ROOM THOROUGHLY TO REMOVE EXCESSIVE DEBRIS ESPECIALLY UNDER HOT WATER HEATER.

01/26/2012 61 Complaint Not Substantiated COMPLAINANT ALLEGES INSECT AND RODENT ACTIVITY. UNABLE TO CONTACT COMPLAINANT DUE TO ANONYMOUS NATURE OF COMPLAINT. OBSERVED DECEASED INSECTS IN HOT WATER HEATER ROOM. OBSERVED NO RODENT EVIDENCE. CONFIRMED LAST PEST CONTROL TREATMENT ON JANUARY 19, 2012. PEST CONTROL WAS CALLED IN BY FACILITY TO TREAT LIVE INSECT ACTIVITY IN HOT WATER HEATER ROOM. UNABLE TO SUBSTANTIATE COMPLAINT AT TIME OF INSPECTION.

**HIGHLAND SR CITIZENS CTR 131 MONROE ST NE**

COMPLAINANT ALLEGES THE FACILITY IS SERVING THE SAME SOUP FOR OVER A WEEK AND IT TASTES OLD

<b>ROUTINE FOOD INSPECTION</b>	<b>IN COMPLIANCE</b>	<b>APPROVED</b>
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01/24/2012 05 Cooling, Heating Procedures OBSERVED COOKED POTATOES AND SAUSAGE NOT REACHING A COOLING TEMPERATURE WITHIN AN ADEQUATE TIME PERIOD. VIOLATION CORRECTED ON SITE BY DISPOSING OF FOOD AND INFORMING PERSON IN CHARGE OF COOLING TIME PERIODS AND METHODS.

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FACILITY NAME	SITE ADDRESS	VIO #	DESCRIPTION	VIOLATION MEMO
01/24/2012	32	Improper storage/handling of clean equipment/utens	OBSERVED ICE SCOOPER STORED ON PREP SINK COUNTER. VIOLATION CORRECTED ON SITE BY STORING ICE SCOOPER WITH HANDLE EXTENDED INSIDE A CLEAN AND SECURE CONTAINER.	

01/24/2012	40	Food improperly labeled	OBSERVED CONTAINERS OF PREPARED FOODS NOT LABELED AND DATE MARKED.  INFORMED PERSON IN CHARGE THAT REFRIGERATED, TO INCLUDE FROZEN, PREPARED FOODS MUST BE PROVIDED WITH THE NAME OF PRODUCT AND MARKING THE DATE OR DAY OF PREPARATION.	
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01/24/2012	61	Complaint Not Substantiated	COMPLAINT NOT SUBSTANTIATED. OBSERVED NO EVIDENCE OF FACILITY SERVING OR MAINTAINING OLD OR ADULTERATED FOODS.	
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**JASMINE THAI NM LLC** **4320 THE 25 WAY NE STE 305**

COMPLAINANT ALLEGES THEY FOUND A STRING IN THEIR SPRING ROLL APPETIZER

ROUTINE FOOD INSPECTION	IN COMPLIANCE	APPROVED
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01/26/2012	08	Barehand Contact with ready to eat food	OBSERVED EMPLOYEE PREPARING READY TO EAT FOOD WITHOUT USING GLOVES VIOLATION CORRECTED ON SITE BY DISCUSSION OF PROPER PROCEDURES ALL FOOD THAT IS READY TO EAT MUST BE PREPARED USING GLOVES ON PROPERLY WASHED HANDS
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01/26/2012	22	Improper use of wiping cloths	OBSERVED SANITIZER BUCKET TESTED AT OVER 200 PPM CHLORINE VIOLATION CORRECTED ON SITE BY DILUTION AND RETESTED TO 100 PPM CHLORINE
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01/26/2012	34	Food contact surfaces	OBSERVED BUILD UP AND DEBRIS INSIDE ICE MACHINE ALSO SEVERAL FOOD PRODUCT CONTAINERS AND LIDS IN NEED OF CLEANING
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01/26/2012	35	Non-Food contact surfaces	OBSERVED INTERNAL SURFACE OF MICROWAVES IN NEED OF CLEANING OR REPLACEMENT FOOD DEBRIS AND PAINT AND RUST MAY FLAKE OFF INTO FOOD ALSO SEVERAL SHELVES IN NEED OF CLEANING TO REMOVE DEBRIS AND BUILD UP OBSERVED BOTTOMS OF REACH IN FREEZERS AND COOLERS WITH DEBRIS AND BUILD UP
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01/26/2012	38	Food unprotected	OBSERVED RAW CHICKEN AND EGGS STORED ABOVE OTHER FOODS IN REACH IN PREP TABLE
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01/26/2012	39	Food dispensing utensils improperly stored	OBSERVED SEVERAL FOOD ITEMS STORED WITH UTENSILS IN DIRECT CONTACT WITH FOOD ALL FOOD SERVICE UTENSILS ARE TO BE STORED WITH HANDLES EXTENDED FROM PRODUCT	
01/26/2012	45	Floors, Walls, Ceilings	OBSERVED SUBSTANTIAL BUILD UP AND FOOD DEBRIS UNDER AND BEHIND MOST EQUIPMENT ADVISED NEED OF THOROUGH CLEANING OF FACILITY	
01/26/2012	61	Complaint Not Substantiated	COMPLAINT UNSUBSTANTIATED AT TIME OF INSPECTION OBSERVED NO FOREIGN MATTER IE STRINGS ETC IN FOOD PREP AREA OPERATOR ASSURES INSPECTOR THAT THEY MAKE ALL REASONABLE EFFORTS TO AVOID INTRODUCTION OF NON FOOD ITEMS INTO FOOD	

**STRAIGHT UP PIZZA****6501 WYOMING BLVD NE BLDG B**

COMPLAINANT ALLEGES THERE IS NO WATER IN THE RESTROOM HAND WASHING SINK

FACILITY NAME	SITE ADDRESS	VIO #	DESCRIPTION	VIOLATION MEMO
<b>ROUTINE FOOD INSPECTION</b>	<b>IN COMPLIANCE</b>	<b>APPROVED</b>		
01/27/2012	22	Improper use of wiping cloths	OBSERVED WIPING CLOTHS NOT STORED IN BUCKETS BETWEEN USE VIOLATION CORRECTED ON SITE BY PROPER STORAGE OF WIPING CLOTHS	
01/27/2012	32	Improper storage/handling of clean equipment/utens	OBSERVED SEVERAL SINGLE SERVICE ITEMS STORED DIRECTLY ON FLOOR THROUGHOUT THE FACILITY	
01/27/2012	42	Plumbing: Improperly installed/maintained/supplied	OBSERVED NO TOWELS STOCKED IN RESTROOM ALSO OBSERVED ONE OF THE TOILETS IN WOMENS RESTROOM NOT FUNCTIONING AT TIME OF INSPECTION ANOTHER TOILET IS AVAILABLE	
01/27/2012	45	Floors, Walls, Ceilings	OBSERVED FOOD DEBRIS AND BUILD UP UNDER AND BEHIND MOST EQUIPMENT	
01/27/2012	61	Complaint Not Substantiated	COMPLAINT UNSUBSTANTIATED AT TIME OF INSPECTION FACILITY HAS MODERN NO BOWL SINKS IN BOTH RESTROOMS FAUCET DISPENSES ON SLOPED MARBLE SURFACE AND FULLY DRAINS INTO PLUMBED DRAIN LINE HOT WATER AND SOAP ARE STOCKED AND IN COMPLIANCE	

**SUBWAY****2521 SAN MATEO BLVD NE**

CITIZEN ALLEGES THAT THIS FACILITY HAS BEEN OPERATING WITHOUT WATER SINCE 1/20/2011

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FACILITY NAME	SITE ADDRESS	VIO #	DESCRIPTION	VIOLATION MEMO
<b>ROUTINE FOOD INSPECTION</b>	<b>IMMEDIATE CLOSURE</b>	<b>UNSATISFACTORY</b>		
01/23/2012	01	Cold Holding	OBSERVED TEMPERATURES OF FOODS WITHIN WALK IN COOLER NOT MAINTAINED AT 41 DEGREES OR LESS. VIOLATION CORRECTED ON SITE BY DISPOSING OF FOODS. OBSERVED COLD HOLDING TURKEY 49 DEGREES, MEATBALLS 48 DEGREES, YOGURT 52 DEGREES, ROAST BEEF 52 DEGREES, PEPPERONI 49 DEGREES, POTATO SOUP 51 DEGREES, AMERICAN CHEESE 50 DEGREES, GREEN CHILI 51 DEGREES, PASTRAMI 59 DEGREES, BACON 54 DEGREES, AVACADO 51 DEGREES, BOLOGNA 46 DEGREES, CHICKEN PATTY 49 DEGREES, PROVOLONE CHEESE 49 DEGREES, TUNA 49 DEGREES, BUFFALO CHICKEN 51 DEGREES, SALAMI 48 DEGREES, STEAK 49 DEGREES, PEPPER JACK CHEESE 51 DEGREES, CHICKEN STRIPS 58 DEGREES.	
01/23/2012	12	Enough facilities to maintain product temps	OBSERVED INADEQUATE REFRIGERATION. WALK IN COOLER NOT MAINTAINING FOODS IN ACCORDANCE WITH FOOD CODE. VIOLATION CORRECTED ON SITE BY THE DISPOSING OF FOODS OUT OF TEMPERATURE.	
01/23/2012	13	Adulterated food	OBSERVED POTENTIALLY HAZARDOUS FOODS REQUIRING REFRIGERATION MAINTAINED WITHIN ADEQUATE REFRIGERATION. VIOLATION CORRECTED ON SITE BY DISPOSING OF FOODS.	
01/23/2012	36	Thermometers not provided, not accurate/consp	OBSERVED THERMOMETER PROVIDED FOR WALK IN COOLER NOT ACCURATE. THERMOMETER READING AT 40 DEGREES AND FOOD TEMPERATURES RANGING BETWEEN 46 TO 54 DEGREES.	
01/23/2012	61	Complaint Not Substantiated	COMPLAINT NOT SUBSTANTIATED. OBSERVED HOT AND COLD RUNNING WATER PROVIDED IN ALL AREAS OF FACILITY.	
01/23/2012	70	LACK OF REFRIGERATION	IMMEDIATE CLOSURE DUE TO POTENTIAL IMMINENT HEALTH HAZARD. OBSERVED WALK IN COOLER NOT MAINTAINING FOODS IN ACCORDANCE WITH FOOD CODE.	
01/23/2012	73	OTHER	IMMEDIATE CLOSURE DUE TO POTENTIAL IMMINENT HEALTH HAZARD. OBSERVED POTENTIALLY HAZARDOUS FOODS REQUIRING REFRIGERATION MAINTAINED WITHIN INADEQUATE REFRIGERATION POSSIBLY AS MUCH AS 2 DAYS.	
CITIZEN ALLEGES THAT THIS FACILITY HAS BEEN OPERATING WITHOUT WATER SINCE 1/20/2011				
<b>FOOD FOLLOW-UP INSPECTION</b>	<b>PERMIT REINSTATEMENT</b>	<b>APPROVED</b>		
01/25/2012	00	No Violations Found	NO VIOLATIONS.	