

WEEKLY INSPECTION REPORTS

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SERVICE CODE: From 100 Thru 110

7-ELEVEN #712 FA0021357

5401 KATHRYN AV SE

Permit Name: 7-ELEVEN #712

ROUTINE INSPECTION

IN COMPLIANCE

Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION

MEMO

11/13/2009 0607 100 21 Improper sanitizing

TESTED SANITIZER BUCKET WITH SOAP ADDED WITH RESULTS OF > 200 PPM CL2. CORRECTED ON SIGHT.

11/13/2009 0607 100 34 Food contact surfaces

REPEAT NON-CRITICAL 2ND NOTICE - OBSERVED LIQUID IN BOTTOM OF MAKE-TABLE.

11/13/2009 0607 100 36 Thermometers not provided, not accurate/consp

OBSERVED LACK OF THERMOMETER IN VILLALOBOS HOT HOLDING UNIT.

11/13/2009 0607 100 46 Other Operations - Lighting

OBSERVED LACK OF OPERATIONAL LIGHTING IN REACH-IN FREEZER.

11/13/2009 0607 100 55 Additional Comments

OBSERVED AND / OR TESTED THE FOLLOWING:
 TEMPERATURES:
 COLD HOLDING - VILLALOBOS CARNE ADOVADA PORK & POTATO BURRITO 36 F (MAKE-TABLE) (NOTE: VILLALOBOS BURRITOS DELIVERED HOT AND COLD ON FRIDAY.)
 HOT HOLDING - 1/8# HOT DOG 151 F (ROLLER GRILL), VILLALOBOS CARNE ADOVADA PORK & POTATO BURRITO 151 F (DELIVERED HOT THIS MORNING)
 REHEATING - VILLALOBOS BEEF STEAK & POTATO BURRITO 145 F AFTER 45 MINUTES (HOT HOLDING UNIT) (INSPECTOR OBSERVED FOIL LINED SHELVING POSSIBLY RESTRICTING HEAT CIRCULATION. FOIL REMOVED. HOT HOLDING UNIT IS ON "HI".)
 NO COOKING OR COOLING AT THIS PERMIT.
 EQUIPMENT:
 WALK-IN REFRIGERATOR 40 F, DELI REACH-IN 40 F, REACH-IN FREEZER -2 F, DELI DISPLAY 40 F
 FAILURE TO COMPLY AND / OR REPEAT VIOLATIONS IN THE FUTURE MAY RESULT IN DOWNGRADE.

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ALBUQUERQUE MEMORY CARE COMMUNITY L 30083 JUAN TABO BLVD NE

Permit Name: ALBUQUERQUE MEMORY CARE COMMUNITY ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
11/12/2009	0404	100	32	Improper storage/handling of clean equipment/utens	PAPER GOODS STORED ON THE FLOOR MUST BE ELEVATED AT LEAST 4" OFF THE FLOOR.
11/12/2009	0404	100	38	Food unprotected	CHUB OF RAW HAMBURGER OBSERVED N TOP OF PACKAGE OF CARROTS IN FREEZER. FOOD MUST BE ARRANGED TO PREVENT THE POSSIBILITY OF CROSS CONTAMINATION WITH RAW MEATS SEPARATE FROM VEGETABLES ETC. CASE OF POTATOES FOUND ON KITCHEN FLOOR. ALL FOODS MUST BE STORED AT LEAST 4" OFF THE FLOOR.
11/12/2009	0404	100	55	Additional Comments	DISHWASHER SANITIZER TESTED AT 100 PPM CHLORINE. MILK 37 DEGREES F. EGGS 37 DEGREES F. I N 3 DOOR REFRIGERATOR. ICE CREAM -4 DEGREES F. HAMBURGER 0 DEGREES F. SANITIZER SOLUTION TESTED IN WIPING CLOTH BUCKET AT 200 PPM QUATERNARY AMMONIA.

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ALL SEASONS CHILD CARE 402 FA0005389 7700 ZUNI RD SE

Permit Name: ALL SEASONS CHILD CARE ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
11/12/2009	0402	100	21	Improper sanitizing	TESTED SANITIZER BUCKET WITH RESULTS OF > 200 PPM CL2. CORRECTED DURING INSPECTION BY EDUCATION AND DEMONSTRATION TO 50 - 100 PPM CL2.
11/12/2009	0402	100	34	Food contact surfaces	OBSERVED DEBRIS ON CAN OPENER BLADE.
11/12/2009	0402	100	48	Other Operations - Personal Items	OBSERVED PURSE STORED IN COOKING POT.
11/12/2009	0402	100	55	Additional Comments	OBSERVED AND / OR TESTED THE FOLLOWING TEMPERATURES: COLD HOLDING - SOY MILK 34 F (REACH-IN REFRIGERATOR) HOT HOLDING - DICED CHICKEN 169 F (STOVE) NO REHEATING, COOKING OR COOLING CURRENTLY. HYGIENIC PRACTICES: HAIR RESTRAINED, PROPER HAND WASHING, GLOVE / UTENSIL USAGE WITH RTE FOODS. EQUIPMENT: REACH-IN REFRIGERATOR 22 F SANITATION: DISH MACHINE 50 PPM CL2 FAILURE TO COMPLY AND / OR REPEAT VIOLATIONS IN THE FUTURE MAY RESULT IN DOWNGRADE.

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APPLEBEES GRILL AND BAR 6401 FA0086466 6220 SAN MATEO BLVD NE

Permit Name: APPLEBEES BAR ROUTINE INSPECTION NOT APPLICABLE Action: NON-GRADED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/12/2009 0501 100 00 No Violations Found

11/12/2009 0501 100 55 Additional Comments

REFRIGERATOR TEMPERATURES AT 30 AND 35 DEGREES. CHORINE SANITIZER IN DISH MACHINE AT 100 PPM CONCENTRATION AND QUAT SANITIZER IN BUCKETS AT 200 PPM CONCENTRATION.

Permit Name: APPLEBEES KITCHEN ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/12/2009 0406 100 00 No Violations Found

11/12/2009 0406 100 55 Additional Comments

GOOD HOT AND COLD HOLD TEMPERATURES. HOT HOLD IN STEAM TABLE AT SOUPS AND GRAVY AT OR ABOVE 165 DEGREES. ALL COLD HOLD UNITS IN WAIT STAFF AREA AT OF BELOW 37 DEGREES. COLD HOLD IN COOK LINE AT OR BELOW 44 DEGREES. WALK IN AT 37 DEGREES AND FREEZER AT ZERO DEGREES. HIGH TEMPERATURE SANITIZING DISH WASHER REACHING PROPER SANITIZING TEMPERATURE OF 160 DEGREES. QUAT SANITIZER IN ALL BUCKETS AT 200 PPM. OBSERVED GOOD HAND WASHING.

BEN E. KEITH FOODS FA0012135 3205 BROADWAY BLVD SE

Permit Name: BEN E. KEITH ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/10/2009 0603 100 00 No Violations Found

11/10/2009 0603 100 55 Additional Comments

OBSERVED COLD HOLDING IN THE WALK IN COOLERS YOGURT 33 DEGREES, EGGS 31 DEGREES, MILK 29 DEGREES, TOFU 34 DEGREES, TURKEY 27 DEGREES, HAM 29 DEGREES, RAW CHICKEN 31 DEGREES, RAW BEEF 28 DEGREES, RAW BACON 30 DEGREES. WALK IN COOLERS 34 DEGREES, 28 DEGREES AND 31 DEGREES. WALK IN FREEZER 06 DEGREES. FACILITY USES PEST CONTROL 2 TIMES A MONTH.

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BLACKBIRD BUVETTE FA0073087

509 CENTRAL AV NW

Permit Name: BLACKBIRD BUVETTE ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
11/9/2009	0406	100	01	Cold Holding	COLD HOLDING FOUND OUT OF COMPLIANCE (GREEN CHILE @ 50) PROBLEM CORRECTED ONSITE.
11/9/2009	0406	100	21	Improper sanitizing	DISH SANITIZER FOUND OUT OF COMPLIANCE (0 PPM CL2) PROBLEM CORRECTED ONSITE.
11/9/2009	0406	100	55	Additional Comments	COLD HOLDING (DEGREES F) WALK-IN COOLER @ 43: MINISTRONE @ 41 MAKE-UP TABLE: GREEN CHILE @ 50 NO PHF HOT HOLDING OBSERVED. SOAP, TOWELS AND HOT WATER @ HANDWASH SINK THERMOMETER PRESENT WIPING CLOTH SANITIZER @ 200 PPM QUAT HAIR RESTRAINT AND GLOVES USED CANNED GOODS IN COMPLIANCE LAST PEST CONTROL PERFORMED ON 11/8/2009

Permit Name: BLACKBIRD BUVETTE BAR ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
11/9/2009	0501	100	00	No Violations Found	
11/9/2009	0501	100	55	Additional Comments	COLD HOLDING (DEGREES F) COOLER: HALF AND HALF @ 45 NO PHF HOT HOLDING SOAP, TOWELS AND HOT WATER @ HANDWASH SINK THERMOMETER PRESENT SANITIZER IN COMPLIANCE (200 PPM QUAT) HAIR RESTRAINT AND GLOVES USED PEST CONTROL IN COMPLIANCE

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BLAKES LOTABURGER #2 FA0047750

2529 WASHINGTON BLVD NE

Permit Name: LOTABURGER #2

ROUTINE INSPECTION

IN COMPLIANCE

Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION

MEMO

11/13/2009 0406 100 00 No Violations Found

11/13/2009 0406 100 55 Additional Comments

MILK 43 DEGREES F. IN WALK-IN REFRIGERATOR. GREEN CHILI 38 DEGREES F. HAMBURGER PATTY IN SLIDING TOP REFRIGERATOR 44 DEGREES F. SANITIZER SOLUTION TESTED IN WIPING CLOTH BUCKET AT 100 PPM CHLORINE. EMPLOYEE BEVERAGES HAVE LIDS AND STRAWS AND ARE PROPERLY STORED. RED CHILI SAUCE 168 DEGREES F. THERMOMETERS AVAILABLE. GOOD FOOD HANDLING PRACTICES OBSERVED. TEST KIT FOR CHLORINE IS AVAILABLE.

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BLAKES LOTABURGER #6 FA0047752

2200 BROADWAY SE

Permit Name: LOTABURGER #6

ROUTINE INSPECTION

IN COMPLIANCE

Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION

MEMO

11/10/2009 0406 100 01 Cold Holding

OBSERVED COLD HOLDING IN THE REACH IN COOLER AT THE GRILL AREA BBQ BEEF 60 DEGREES. ALL OTHER FOOD IN THE COOLER WAS IN COMPLIANCE. BEEF WAS DISCARDED DURING THE INSPECTION. VIOLATION CORRECTED ON SITE.

11/10/2009 0406 100 21 Improper sanitizing

SANITATION BUCKETS TESTED AT 0 PPM CHLORINE. CORRECTED ON SITE TO 100 PPM CHLORINE.

11/10/2009 0406 100 38 Food unprotected

OBSERVED A CASE OF EGGS STORED DIRECTLY ON TOP OF FLOUR TORTILLAS. VIOLATION CORRECTED ON SITE.

11/10/2009 0406 100 48 Other Operations - Personal Items

OBSERVED A PURSE ON TOP OF FOOD ITEMS.

11/10/2009 0406 100 55 Additional Comments

OBSERVED COLD HOLDING IN THE WALK IN COOLER GREEN CHILI 43 DEGREES, HAMBURGERS 36 DEGREES, CORN DOGS 42 DEGREES, MILK 41 DEGREES, EGGS 43 DEGREES, TURKEY 44 DEGREES. OBSERVED COLD HOLDING IN THE REACH IN COOLER GREEN CHILI 42 DEGREES, RAW HAMBURGER 35 DEGREES. OBSERVED HOT HOLDING CHILI 157 DEGREES. OBSERVED COOKING HAMBURGER 179 DEGREES. WALK IN COOLER 38 DEGREES. WALK IN FREEZER -8 DEGREES. REACH IN COOLER 41 DEGREES. 3 COMPARTMENT SINK SANITIZER TESTED AT 100 PPM CHLORINE. ANY REPEAT CRITICAL VIOLATIONS CAN RESULT IN FURTHER ENFORCEMENT ACTION. 3 EMPLOYEES ON SHIFT DURING THE INSPECTION WILL BE REQUIRED TO ATTEND A SPANISH SPEAKING FOOD SAFETY CLASS ON 1/20/10 AT THE CESAR CHAVEZ COMMUNITY CENTER. MANAGER MUST CALL CHPD TO RESERVE A SPOT IN THE CLASS.

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BLAKES LOTABURGER #65 FA0047770

2301 CHELWOOD PARK NE

Permit Name: LOTABURGER #65 ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/13/2009 0406 100 00 No Violations Found

11/13/2009 0406 100 55 Additional Comments

REST ROOMS ARE CLEAN AND SUPPLIED. DRY STORAGE IS IN GOOD CONDITION. ONION RINGS 0 DEGREES F. HAMBURGER PATTY IN WALK-IN REFRIGERATOR 43 DEGREES F. SANITIZER SOLUTION TESTED IN WIPING CLOTH BUCKET AT 100 PPM CHLORINE. CHILI 160 DEGREES F. THERMOMETERS AVAILABLE. CORN DOG IN FRONT REFRIGERATOR 42 DEGREES F. KITCHEN EQUIPMENT IS CLEAN AND WELL MAINTAINED. NO PESTS OBSERVED. GOOD HAND WASHING OBSERVED. GOOD JOB OF USING SEPARATE HANDS FOR RAW AND READY TO EAT ITEMS TO PREVENT CROSS CONTAMINATION. HAMBURGER PATTY AT END OF COOKING 167 DEGREES F.

CAREFREE LIVING INC FA0015659

10916 JUAN TABO PL NE

Permit Name: CAREFREE LIVING INC ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/12/2009 0404 100 00 No Violations Found

11/12/2009 0404 100 55 Additional Comments

FOOD IN FREEZER IS ORGANIZED TO PREVENT CROSS CONTAMINATION. HAM 0 DEGREES F. EGGS 42 DEGREES F. MILK 43 DEGREES F. DISHWASHER SANITIZER TESTED AT 100 PPM CHLORINE. ICE MACHINE IS CLEAN. GOOD HAND WASHING AND USE OF GLOVES OBSERVED WHEN HANDLING READY TO EAT FOODS. HOT FOOD TEMPERATURES WERE NOT RECORDED AS FOOD WAS STILL BEING PREPARED FOR LUNCH. DRY STORAGE AREA IS CLEAN AND FOODS ARE SAFELY STORED. SANITIZER SOLUTION FOR WIPING CLOTHS TESTED AT 50 PPM CHLORINE. NO PESTS OBSERVED.

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CARNICERIA CHIHUAHUA FA0034642 7800 ZUNI RD SE

Permit Name: CARNICERIA CHIHUAHUA ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
11/12/2009	0602	100	21	Improper sanitizing	TESTED SANITIZER BUCKET WITH RESULTS OF > 200 PPM CL2.
11/12/2009	0602	100	22	Improper use of wiping cloths	OBSERVED MOIST CLOTHS NOT STORED IN SANITIZER SOLUTION WHEN NOT IN USE.
11/12/2009	0602	100	29	Poor Hygienic Practices- Soiled Clothing	OBSERVED EMPLOYEE WIPING HANDS ON APRON.
11/12/2009	0602	100	33	Warewashing facilities	OBSERVED WARE WASHING NOT CONDUCTED ACCORDING TO FOOD ORDINANCE.
11/12/2009	0602	100	40	Food improperly labeled	OBSERVED UNLABELED FOODS ON DISPLAY FOR RETAIL I.E. CHILE ROJO, GUACAMOLE, ETC.
11/12/2009	0602	100	55	Additional Comments	OBSERVED AND / OR TESTED THE FOLLOWING: TEMPERATURES: COLD HOLDING - CHORIZO 45 F (MEAT DISPLAY) NO HOT HOLDING, REHEATING, COOKING OR COOLING CURRENTLY. EQUIPMENT: DELI DISPLAY 40 F, WALK-IN FREEZER -2 F FAILURE TO COMPLY AND / OR REPEAT VIOLATIONS IN THE FUTURE MAY RESULT IN DOWNGRADE.

CF HELLER DIST CO LLC FA0057373 4920 WILSHIRE AV NE

Permit Name: CF HELLER DISTRIBUTING WAREHOUSE ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
11/9/2009	0603	100	00	No Violations Found	
11/9/2009	0603	100	55	Additional Comments	WAREHOUSE FREEZER AT MINUS 20 DEGREES FOR PRE PACKAGED ICE CREAM AND PIZZA FOR DISTRIBUTION.

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CHILE KONNECTION PRODUCE FA0005492

1136 BROADWAY BLVD NE

Permit Name: CHILE KONNECTION ON BROADWAY

ROUTINE INSPECTION

IN COMPLIANCE

Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION

MEMO

11/10/2009 0203 100 00 No Violations Found

PRODUCT COLD HOLDING IN COMPLIANCE
CHEST COOLER @ 10: GREEN CHILE @ 25
NO PHF HOT HOLDING
NO COOKING, COOLING OR REHEATING OBSERVED
NO PRODUCE PACKING OR LABELING CONDUCTED DURING INSPECTION
SANITIZER AVAILABLE
HAIR RESTRAINTS AND GLOVES USED
NO DENTS, LEAKS OR DISTORTION IN CANNED GOODS
NO INDICATION OF ANY PEST PROBLEMS SEEN

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CHILIS GRILL & BAR #419 FA0014547

10021 COORS BLVD NW

Permit Name: CHILI'S BAR					ROUTINE INSPECTION	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
11/9/2009	0501	100	42	Plumbing: Improperly installed/maintained/supplied	OBSERVED SIGNIFICANT WATER LEAK AT THREE COMPARTMENT SINK.		
11/9/2009	0501	100	55	Additional Comments			
					ALL PLUMBING IN COMPLIANCE. ALL REFRIGERATION IN COMPLIANCE. HAND WASH SINK SUPPLIED AND USED. OBSERVED BARTENDER WASH HANDS PROPERLY. THREE COMPARTMENT SINK AT 200 PPM QA.		

Permit Name: CHILI'S GRILL					ROUTINE INSPECTION	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
11/9/2009	0406	100	00	No Violations Found			
11/9/2009	0406	100	55	Additional Comments	WALK-IN COOLER AT 33-DEGREES: TEMPS: WHOLE MUSCLE BEEF AT 34-DEGREES, PRE-COOKED CHICKEN BREAST AT 35-DEGREES, RAW CHICKEN AT 35-DEGREES. WALK-IN FREEZER AT 10-DEGREES. COLD MAKE STATION TEMPS: DRESSINGS BETWEEN 39-DEGREES AND 43-DEGREES. GUACAMOLE AT 43-DEGREES, CHICKEN AT 42-DEGREES, FAJITA BEEF STRIPS AT 40-DEGREES. BREADING STATION FOR DEEP FRY AT 42-DEGREES: CHICKEN AT 42-DEGREES, EGG BATTER AT 42-DEGREES. SALAD STATION TEMPS: CHICKEN AND SALSA AT 38-DEGREES. TWELVE BAY COLD PREP STATION TEMPS: CHICKEN AT 44-DEGREES, BEEF AT 43-DEGREES, MUSHROOMS AT 42-DEGREES. HOT HOLDING TEMPS: SOUP #1 AT 154-DEGREES, SOUP #2 AT 155-DEGREES, SOUP #3 AT 149-DEGREES, SOUP #4 AT 148-DEGREES. OBSERVED COOK PROCEDURE ON CHICKEN TO 194-DEGREES, HAMBURGERS TO 200-DEGREES, STEAK TO 145-DEGREES, SHRIMP TO 179-DEGREES. THREE COMPARTMENT SINK USED AS FOOD PREPARATION STATION AT TIME OF INSPECTION. AUTOMATIC DISH MACHINE AT 100 PPM BLEACH IN FINAL RINSE. HAND WASH SINKS SUPPLIED AND USED. OBSERVED EMPLOYEES WASHING HANDS PROPERLY. WIPING CLOTH BUCKETS AT 200 PPM QA SOLUTION. RESTROOMS SUPPLIED. OUTSIDE TRASH AREA IN COMPLIANCE. PEST CONTROL ONCE PER MONTH OR AS REQUIRED.		

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CHINA EXPRESS FA0075585 4530 ALEXANDER BLVD NE STE B

Permit Name: CHINA EXPRESS ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/10/2009 0406 100 00 No Violations Found

11/10/2009 0406 100 55 Additional Comments

COLD HOLDING (DEGREES F)
 REACH-IN COOLER @ 37: EGGS @ 42
 REACH-IN FREEZER @ -4: CRAB @ 18
 HOT HOLDING (DEGREES F)
 RICE WARMER: RICE @ 170
 NO COOK STEP OBSERVED
 NO COOLING OR REHEATING OBSERVED.
 SOAP, TOWELS AND HOT WATER @ HANDWASH SINK
 PROPER HANDWASHING OBSERVED
 THERMOMETER PRESENT AND CALIBRATED
 SANITIZER IN COMPLIANCE (50 PPM CL2)
 HAIR RESTRAINTS AND GLOVES USED
 CANNED GOODS FOUND IN GOOD CONDITION AND WITHOUT DENTS
 NO EVIDENCE OF PEST PROBLEM FOUND
 INSPECTOR REVIEWED REQUIREMENTS FOR FOOD LABELING

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CHRISTYS FOOD FACTORY FA0000852

2301 YALE BLVD SE

Permit Name: CHRISTYS FOOD FACTORY ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
11/12/2009	0406	100	35	Non-Food contact surfaces	OBSERVED FOOD DEBRIS IN BOTH REACH IN FREEZERS IN THE DRY STORAGE ROOM. OBSERVED GREASE BUILD UP IN THE CABINET UNDER THE GRILL AREA.
11/12/2009	0406	100	38	Food unprotected	OBSERVED A BAG OF FLOUR AND A BAG OF SUGAR STORED ON THE FLOOR OF THE DRY STORAGE ROOM.
11/12/2009	0406	100	55	Additional Comments	OBSERVED COLD HOLDING IN THE WALK IN COOLER EGGS 37 DEGREES, HAM 42 DEGREES, TURKEY 41 DEGREES, ROAST BEEF 42 DEGREES. OBSERVED COLD HOLDING IN THE MAKE TABLES GREEN CHILI 44 DEGREES, TURKEY 43 DEGREES, HAM 44 DEGREES, EGG SALAD 41 DEGREES, TUNA SALAD 40 DEGREES, CHICKEN SALAD 41 DEGREES, GUACAMOLE 43 DEGREES. OBSERVED HOT HOLDING SOUP 145 DEGREES, CHILI 151 DEGREES. NO COOKING OBSERVED AT THE TIME OF INSPECTION. WALK IN COOLER 38 DEGREES. REACH IN COOLER 37 DEGREES. MAKE TABLES 43 DEGREES AND 39 DEGREES. FREEZERS -2 DEGREES, 1 DEGREE AND 4 DEGREES. SANITATION BUCKET TESTED AT 100 PPM CHLORINE. 3 COMPARTMENT SINK SANITIZER TESTED AT 100 PPM CHLORINE. OBSERVED ALL EMPLOYEES WASHING HANDS AND CHANGING GLOVES.

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CHUCK E CHEESE PIZZA TIME FA0046798 10510 COORS NW

Permit Name: CHUCK E CHEESE				ROUTINE INSPECTION	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
11/10/2009	0406	100	21	Improper sanitizing	OBSERVED AUTOMATIC DISH MACHINE AT 0 PPM. CORRECTED ON SITE BY REPLACING EMPTY BLEACH CONTAINER.	
11/10/2009	0406	100	25	Toxic Items- Improper Storage	OBSERVED QUAT SANITIZER SPRAY BOTTLE STORED ON SAME SHELF AS FOOD IN WALK-IN COOLER. CORRECTED ON SITE BY RE-LOCATING SPRAY BOTTLE TO DESIGNATED STORAGE AREA.	
11/10/2009	0406	100	38	Food unprotected	OBSERVED TOMATOES AND MUSHROOMS IN DIRECT CONTACT WITH FLOOR IN WALK-IN COOLER.	
11/10/2009	0406	100	55	Additional Comments	WALK-IN COOLER AT 37-DEGREES: TEMPS: POTATO SALAD AT 38-DEGREES, MACARONI SALAD AT 38-DEGREES, PASTA AT 39-DEGREES. TWO DOOR FREEZER AT MINUS 2-DEGREES. PIZZA MAKE STATION TEMPS: GREEN CHILE AT 44-DEGREES, PIZZA SAUCE AT 43-DEGREES, HAM AT 44-DEGREES. SALAD BAR TEMPS: EGGS AT 43-DEGREES, PASTA AND COTTAGE CHEESE AT 43-DEGREES, POTATO SALAD AT 40-DEGREES. DID NOT OBSERVE PIZZA COOK STEP AT TIME OF INSPECTION. THREE COMPARTMENT SINK AT 200 PPM QA. WIPING CLOTH BUCKETS AT 200 PPM QA. AUTOMATIC DISH MACHINE NOT IN COMPLIANCE. SEE VIOLATION #21 FOR DETAILS. HAND WASH SINKS SUPPLIED AND USED. RESTROOMS SUPPLIED.	

CIRCLE K 6107 FA0085603 3000 EUBANK NE

Permit Name: CIRCLE K 6107				ROUTINE INSPECTION	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
11/10/2009	0606	100	00	No Violations Found		
11/10/2009	0606	100	55	Additional Comments	MILK 44 DEGREES F. CHICKEN SALAD SANDWICH 44 DEGREES F. HOT AND COLD WATER AVAILABLE AT THE 3 COMPARTMENT SINK, HAND SINK & MOP SINK. SANITIZER SOLUTION TESTED AT 400 PPM QUATERNARY AMMONIA. NO HOT FOODS ARE SOLD.	

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CIRCLE K 6246 FA0085895 5420 ACADEMY RD NE

Permit Name: CIRCLE K 6246 ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/13/2009 0606 100 00 No Violations Found

11/13/2009 0606 100 55 Additional Comments

WALK IN AT 38 DEGREES, QUAT SANITIZER IN BUCKET AT 200 PPM CONCENTRATION. ALL SELL BY DATES IN COMPLIANCE. FACILITY VERY CLEAN AND ORGANIZED.

CIRCLE K 6298 FA0085592 5501 ALAMEDA NE

Permit Name: CIRCLE K 6298 ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/9/2009 0607 100 00 No Violations Found

11/9/2009 0607 100 55 Additional Comments

GOOD HOT HOLD AND COLD HOLD TEMPERATURES. HOT HOLD HOT DOGS FROM 145 TO 160 DEGREES. BURRITOS AT 150 TO 160 DEGREES. COLD HOLD REFRIGERATION UNITS AT OR BELOW 38 DEGREES. QUAT SANITIZER USED IN THREE COMPARTMENT SINK AND BUCKETS AT 200 PPM CONCENTRATION.

CIRCLE K 8944 FA0065684 1400 MONTANO RD NE

Permit Name: CIRCLE K #8944 ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/12/2009 0601 100 21 Improper sanitizing

11/12/2009 0601 100 55 Additional Comments

SANITIZER TOO STRONG QUAT AT 500 PPM CONCENTRATION AND CHLORINE AT 400 PPM CONCENTRATION. ENSURE THAT ON OR OTHER IS USED IN SPRAY BOTTLES, BUCKETS AND THREE COMPARTMENT SINK. CHLORINE MUST BE BETWEEN 50 AND 100 PPM CONCENTRATION (1 TEASPOON PER GALLON OF WATER) AND MUST SUPPLY CHLORINE TEST STRIPS. OR QUAT SANITIZER TO 200 PPM CONCENTRATION. CORRECTED DURING INSPECTION.

GOOD HOT AND COLD HOLD TEMPERATURES, HOT HOLD HOT DOGS AT OR ABOVE 160 DEGREES. COLD HOLD SALSA AT 31 DEGREES WALK IN AT 40 DEGREES AND ALL FREEZERS AT ZERO DEGREES.

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CITIBANK ARAMARK FA0002804

9521 SAN MATEO BLVD NE

Permit Name: CITIBANK ARAMARK ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
11/9/2009	0406	100	01	Cold Holding	SLICED ONIONS, PEPPERS, COOKED CHICKEN AND COOKED BEEF FOR SAUT <input type="checkbox"/> AT 51 DEGREES. SITTING ON ICE, MANAGER WILL ENSURE THAT ANY PRODUCT HELD COLD IN ICE WILL HAVE SUFFICIENT ICE SO THAT IT IS PUSHED IN EVEN WITH PRODUCT LEVEL.
11/9/2009	0406	100	23	Toxic Items- Improper Usage	RODENT BAIT IS NOT ALLOWED IN FOOD FACILITY. MANAGER CALLED FOR MAINTENANCE TO REMOVE ALL RODENT BAIT FROM KITCHEN.
11/9/2009	0406	100	42	Plumbing: Improperly installed/maintained/supplied	ENSURE THAT ALL HAND WASH SINKS ARE PROVIDED WITH SOAP AND PAPER TOWELS.
11/9/2009	0406	100	45	Floors, Walls, Ceilings	CLEANING OF FREEZER WALK IN FLOOR IS NEEDED.
11/9/2009	0406	100	55	Additional Comments	GOOD HOT HOLD AND COLD HOLD TEMPERATURES. HOT HOLD RICE AT 163 DEGREES, BAKED POTATOES AT 155 TO 165 DEGREES, CHILE AT 160 DEGREES, SOUPS AT 160 TO 170 DEGREES. COLD HOLD SOUR CREAM FOR BAKED POTATOES AT 38 DEGREES, PIZZA AND SANDWICH MAKE HAM AT 41 DEGREES, GUACAMOLE AT 40 DEGREES. SALAD BAR COTTAGE CHEESE AT 37 DEGREES AND SALAD DRESSING AT 38 DEGREES. HIGH TEMPERATURE SANITIZING DISHWASHER REACHING PROPER SANITIZING TEMPERATURE OF ABOVE 160 DEGREES AND ALL BUCKETS AS WELL AS THREE COMPARTMENT SINK HAD QUAT SANITIZER AT 200 PPM CONCENTRATION.

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COMANCHE DUKE CITY FA0075360

3700 JUAN TABO BLVD NE

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Permit Name: COMANCHE DUKE CITY				ROUTINE INSPECTION	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
11/12/2009	0606	100	16	Inadequate water source, Hot or cold	HOT WATER IS SHUT OFF THE REST ROOM HAND SINK. PROBLEM MUST BE CORRECTED.	
11/12/2009	0606	100	19	Handwash Facilities - Inaccessible, unavailable	HAND WASH SINK IS NOT ACCESSIBLE. SINK IS BLOCKED WITH A COVER TO PREVENT ACCESS TO SINK. MAKE SINK ACCESSIBLE AND SUPPLY IT WITH SOAP AND DISPOSABLE TOWELS	
11/12/2009	0606	100	25	Toxic Items- Improper Storage	CONTAINER OF CARPENTER ANT KILLER STORED ABOVE THREE COMPARTMENT SINK. THIS PRODUCT MAY NOT BE STORED OR USED IN A FOOD STORAGE AREA. REMOVE OR DISCARD PESTICIDE.	
11/12/2009	0606	100	31	Warewashing Thermometers/Test Kits not provided	CHLORINE TEST KIT IS NOT AVAILABLE. TEST KITS MAY BE PURCHASED THROUGH MOST RESTAURANT SUPPLY COMPANIES. TEST KIT MUST BE AVAILABLE.	
11/12/2009	0606	100	42	Plumbing: Improperly installed/maintained/supplied	HAND SINKS ARE NOT SUPPLIED WITH SOAP AND PAPER TOWELS EITHER IN THE STORE OR IN THE REST ROOM.	
11/12/2009	0606	100	45	Floors, Walls, Ceilings	REST ROOM DOOR IS INOPERABLE, PREVENTING ACCESS TO THE RESTROOM EXCEPT BY USING EXTREME FORCE. INSPECTOR WAS TOLD THAT AN EMPLOYEE HAD RECENTLY BEEN TRAPPED IN THE REST ROOM. DOOR MUST BE REPAIRED SO THAT IT CAN BE OPENED, CLOSED AND LOCKED WITH EASE.	
11/12/2009	0606	100	55	Additional Comments	SOBE DRINK 38 DEGREES F. ICE CREAM BAR 16 DEGREES F.	
11/12/2009	0606	100	58	OPERATING WITHOUT A VALID PERMIT	INSPECTOR LEFT A MESSAGE FOR THE OWNER ON 6/4/09 RE: THE OWNERSHIP, BUSINESS REGISTRATION AND HEALTH PERMIT FOR THE BUSINESS BUT NEVER RECEIVED A CALL OR THE INFORMATION REQUESTED. PERMIT DOES NOT BELONG TO THE CURRENT OWNER AND IT IS NOT TRANSFERABLE. INSPECTOR SPOKE WITH THE OWNER BY PHONE AND REQUESTED A COPY OF THE CORRECT NM TAX & REVENUE REGISTRATION FORM BE FAXED TO THE INSPECTOR IMMEDIATELY. CORRECT INFORMATION MUST BE RECEIVED BY INSPECTOR NO LATER THAN THE CLOSE OF BUSINESS MONDAY NOVEMBER 16 , 2009. ALL VIOLATIONS MUST BE CORRECTED NO LATER THAN WEDNESDAY NOVEMBER 18TH TO SCHEDULE PRE-OPENING INSPECTION. FAILURE TO MEET TIME LINES MAY RESULT IN CLOSURE OF BUSINESS UNTIL PROBLEMS ARE RESOLVED.	

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COUNTRY INN & SUITES FA0071536 2601 MULBERRY AV SE

Permit Name: COUNTRY INN & SUITES BREAKFAST ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/9/2009 0407 100 42 Plumbing: Improperly installed/maintained/supplied

OBSERVED NO PAPER TOWELS AT THE HAND WASHING SINK.

11/9/2009 0407 100 55 Additional Comments

OBSERVED COLD HOLDING IN THE REACH IN COOLERS YOGURT 38 DEGREES, MILK 41 DEGREES, CREAM CHEESE 40 DEGREES, CREAMER 39 DEGREES. NO HOT HOLDING OR RE-HEATING OBSERVED AT THE TIME OF INSPECTION. COOLERS 37 DEGREES AND 39 DEGREES. FREEZER 4 DEGREES. SANITATION SPRAY BOTTLE TESTED AT 100 PPM CHLORINE. DISHWASHER SANITIZER TESTED AT 100 PPM CHLORINE. NO EMPLOYEES WORKING AT THE TIME OF INSPECTION.

DAIRY QUEEN #3 FA0006721 5500 KATHRYN AV SE

Permit Name: DAIRY QUEEN #3 ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/13/2009 0406 100 35 Non-Food contact surfaces

OBSERVED TAPE USED TO REPLACE MISSING SHELVING GUARDS ON RESIDENTIAL REFRIGERATOR DOOR.

11/13/2009 0406 100 55 Additional Comments

OBSERVED AND / OR TESTED THE FOLLOWING:
 TEMPERATURES:
 COLD HOLDING - SLICED TURKEY 41 F (RESIDENTIAL REFRIGERATOR)
 HOT HOLDING - HAMBURGERS 152 F (HOT HOLDING UNIT), CREAM GRAVY 190 F (STEAM WELL)
 NO REHEATING, COOKING OR COOLING CURRENTLY.
 HYGIENIC PRACTICES:
 HAIR RESTRAINED, GLOVE / UTENSIL USAGE WITH RTE FOODS
 EQUIPMENT:
 REACH-IN FREEZER -2.2 F, UPRIGHT FREEZER 5 F, UPRIGHT FREEZER 6 F
 SANITATION:
 BUCKET 300 - 400 PPM QA (MANUFACTURER RECOMMENDS 150 - 400 PPM QA)

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DIAMOND SHAMROCK #1213 FA0012292

1100 OLD COORS BLVD SW

Permit Name: DIAMOND SHAMROCK #1213 ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/13/2009 0601 100 00 No Violations Found

11/13/2009 0601 100 55 Additional Comments

COLD HOLDING (DEGREES F)
 WALK-IN COOLER @ 40: MILK @ 44
 HOT HOLDING (DEGREES F)
 WARMER: HOT DOG @ 141
 NO COOK STEP OBSERVED
 NO COOLING STEP OR REHEATING STEP OBSERVED
 SOAP, TOWELS AND HOT WATER @ HANDWASH SINK
 PROPER HANDWASHING OBSERVED
 THERMOMETER PRESENT AND CALIBRATED
 SANITIZER IN COMPLIANCE (200 PPM QUAT)
 HAIR RESTRAINTS AND GLOVES USED
 CANNED GOODS FOUND IN GOOD CONDITION AND WITHOUT DENTS NO PEST
 PROBLEM FOUND

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DIONS FA0067022

121 COORS BLVD NW

Permit Name: DIONS

ROUTINE INSPECTION

IN COMPLIANCE

Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION

MEMO

11/10/2009 0406 100 00 No Violations Found

11/10/2009 0406 100 55 Additional Comments

WALK-IN COOLER AT 43-DEGREES: MEATBALLS AT 43-DEGREES, TURKEY AT 42-DEGREES, PASTRAMI AT 43-DEGREES, ROAST BEEF AT 43-DEGREES. SALAD MAKE TEMPS: PASTRAMI AT 40-DEGREES, TURKEY AT 39-DEGREES, CHICKEN AT 40-DEGREES, HAM AT 38-DEGREES. SUB SANDWICH MAKE TEMPS: TURKEY AT 35-DEGREES, HAM AT 37-DEGREES, PASTRAMI AT 38-DEGREES, ROAST BEEF AT 39-DEGREES. PIZZA SLICE MAKE TEMPS: CHICKEN AT 42-DEGREES, GREEN CHILE AT 42-DEGREES, HAM AT 42-DEGREES. LARGE PIZZA MAKE STATION #1 TEMPS: GREEN CHILE AT 42-DEGREES, TURKEY AT 42-DEGREES, SLICED MUSHROOMS AT 41-DEGREES. STATION #2 TEMPS: HAM AT 43-DEGREES, MUSHROOMS AT 43-DEGREES, GREEN CHILE AT 40-DEGREES. STATION #3 TEMPS: TURKEY T 40-DEGREES, CHICKEN AT 38-DEGREES, GREEN CHILE AT 39-DEGREES. FOUR DOOR COOLER AT 27-DEGREES: CHICKEN, SAUSAGE, TURKEY AND BEEF AT 30-DEGREES. HOT HOLDING TEMPS: TWO PIZZAS AT 150-DEGREES. MEATBALLS AT 166-DEGREES. REVIEWED VARIANCE ON PIZZAS HELD AT ROOM TEMPERATURE: OBSERVED TIME STAMPS TO INDICATE TWO HOUR DISCARD TIME ON SPEED RACK. THREE COMPARTMENT SINK AT 200 PPM QA. WIPING CLOTH BUCKETS AT 200 PPM QA. AUTOMATIC DISH MACHINE AT 100 PPM BLEACH SOLUTION. HAND WASH SINKS SUPPLIED AND USED. RESTROOMS SUPPLIED. PEST CONTROL ONCE PER MONTH OR AS NEEDED.

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EASTERN CHILD DEVELOPMENT CENTER FA0063580 EASTERN AV SE

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Permit Name: EASTERN CHILD DEVELOPMENT **ROUTINE INSPECTION** **IN COMPLIANCE** **Action: APPROVED**

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

11/13/2009 0402 100 21 Improper sanitizing

REPEAT CRITICAL 2ND NOTICE - OBSERVED EMPLOYEE WIPING NON-FOOD CONTACT SURFACES, RINSING CLOTH IN 3 COMPARTMENT SINK AND THEN PLACING IT INTO BUCKET. INSPECTOR TESTED SANITIZER RESIDUAL IN BUCKET WITH RESULTS OF 0 PPM CL2.

11/13/2009 0402 100 32 Improper storage/handling of clean equipment/utens

REPEAT NON-CRITICAL 3RD NOTICE - OBSERVED PACKAGE OF PAPER PLATES AND CASE OF SINGLE-SERVICE ARTICLES STORED IN MOP SINK.

11/13/2009 0402 100 33 Warewashing facilities

OBSERVED EMPLOYEE IMPROPERLY CONDUCTING WARE WASHING.

11/13/2009 0402 100 38 Food unprotected

OBSERVED 8 CASES OF BREADS, COOKIES, BAGELS, BUNS, ETC. THAT MANUFACTURER REQUIRES TO "KEEP FROZEN OR BELOW" STORED AT ROOM TEMPERATURE.

11/13/2009 0402 100 42 Plumbing: Improperly installed/maintained/supplied

OBSERVED LACK OF PAPER TOWEL AT HAND WASH SINK IN WARE WASHING AREA.

11/13/2009 0402 100 55 Additional Comments

OBSERVED AND / OR TESTED THE FOLLOWING:
 TEMPERATURES:
 COLD HOLDING - VITAMIN D MILK 46 F (REACH-IN REFRIGERATOR), ROAST PORK 44 F (REACH-IN REFRIGERATOR)
 NO HOT HOLDING, REHEATING OR COOLING CURRENTLY.
 COOKING - GREEN CHILE CHICKEN ENCHILADAS ARE BEING PREPPED AND PLACED IN OVEN FOR LUNCH
 HYGIENIC PRACTICES:
 HAIR RESTRAINED, GLOVE USAGE
 EQUIPMENT:
 REACH-IN REFRIGERATOR 38 F, REACH-IN REFRIGERATOR 34 F, REACH-IN FREEZER 4 F
 SANITATION:
 DISH MACHINE 100 PPM CL2

INSPECTOR IS RECOMMENDING THAT FOOD SERVICE EMPLOYEES ATTEND BASIC FOOD SAFETY TRAINING. FREE TRAININGS ARE BEING OFFERED BY CHPD IN ENGLISH AND SPANISH FOR A LIMITED TIME. CALL INSPECTOR FOR DETAILS.

FAILURE TO COMPLY AND / OR REPEAT VIOLATIONS IN THE FUTURE MAY RESULT IN DOWNGRADE.

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ECONO LODGE FA0082238 1801 YALE BLVD SE

Permit Name: ECONO LODGE LIMITED MENU ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
11/12/2009	0407	100	01	Cold Holding	OBSERVED COLD HOLDING IN THE WHITE COOLER MILK 53 DEGREES, CREAM CHEESE 60 DEGREES. ALL FOOD FOUND OVER 45 DEGREES WAS DISCARDED DURING THE INSPECTION. COOLER IS RUNNING AT 52 DEGREES. FACILITY MUST NOT USE THE COOLER TO STORE POTENTIALLY HAZARDOUS FOOD UNTIL IT CAN MAINTAIN PRODUCT AT 45 DEGREES OR LESS. VIOLATION CORRECTED ON SITE.
11/12/2009	0407	100	21	Improper sanitizing	OBSERVED AN EMPLOYEE WASHING DISHES WITH OUT SANITIZING. VIOLATION CORRECTED ON SITE. OBSERVED AN EMPLOYEE WIPING SURFACES WITH OUT SANITIZER. VIOLATION CORRECTED ON SITE. 3 COMPARTMENT SINK SANITIZER TESTED AT 100 PPM CHLORINE. SANITATION BUCKET TESTED AT 100 PPM CHLORINE. TRAINING PROVIDED ON SANITIZER.
11/12/2009	0407	100	31	Warewashing Thermometers/Test Kits not provided	OBSERVED FACILITY DOES NOT HAVE CHLORINE TEST STRIPS.
11/12/2009	0407	100	55	Additional Comments	OBSERVED COLD HOLDING WAFFLE BATTER 39 DEGREES. NO HOT HOLDING OR RE-HEATING OBSERVED AT THE TIME OF INSPECTION. TAN COOLER 38 DEGREES. FREEZER 2 DEGREES. OBSERVED SOAP AND PAPER TOWELS AT THE HAND WASHING SINK. ANY REPEAT CRITICAL VIOLATIONS CAN RESULT IN FURTHER ENFORCEMENT ACTION.

EUBANK DAY SCHOOL/CHILDCARE FA0000148 3740 EUBANK BLVD NE

Permit Name: EUBANK DAY SCH & NURSERY ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
11/10/2009	0402	100	00	No Violations Found	
11/10/2009	0402	100	55	Additional Comments	MILK 40 DEGREES F. SOY MILK 42 DEGREES F. GREEN BEANS 145 DEGREES F. DISHWASHER SANITIZER SOLUTION TESTED AT 100 PPM CHLORINE. NO FOOD PREPARATION WAS OBSERVED AS LUNCH HAD BEEN SERVED AT THE TIME OF THE INSPECTION. DRY STORAGE AREA IS CLEAN AND ORGANIZED. FOOD IS LABELED AND DATED . SANITIZER SOLUTION TESTED AT 50 PPM CHLORINE IN WIPING CLOTH B BUCKET. MILK IN INFANT ROOM 42 DEGREES F. TEMPERATURE LOGS ARE BEING KEPT TO MONITOR TEMPERATURE OF REFRIGERATOR AND FREEZER. GOOD HAND WASHING OBSERVED.

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FRUIT BASKET FA0047486 **3821 12TH ST NW**

Permit Name: FRUIT BASKET **ROUTINE INSPECTION** **IN COMPLIANCE** **Action: APPROVED**

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/12/2009 0601 100 44 Garbage area improperly maintained or constructed

TRASH RECEPTACLE FOUND OPEN AND TRASH OBSERVED ON GROUND.

11/12/2009 0601 100 45 Floors, Walls, Ceilings

FLOORS NEAR ENTRANCE AND NEAR WALK-IN COOLER REQUIRE REPAIR.

11/12/2009 0601 100 55 Additional Comments

COLD HOLDING (DEGREES F)
 WALK-IN COOLER @ 44: MILK @ 45
 NO PHF HOT HOLDING
 NO COOKING STEP OBSERVED
 NO COOLING STEP OBSERVED
 NO REHEATING STEP OBSERVED
 SOAP, TOWELS AND HOT WATER @ HANDWASH SINK
 SANITIZER AVAILABLE.
 HAIR RESTRAINTS OBSERVED
 CANNED GOODS FOUND IN GOOD CONDITION AND WITHOUT DENTS NO PEST
 PROBLEM FOUND

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FUDDRUCKERS FA0031325

2120 YALE BLVD SE

Permit Name: FUDDRUCKERS ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
11/12/2009	0406	100	00	No Violations Found	
11/12/2009	0406	100	55	Additional Comments	<p>OBSERVED COLD HOLDING IN THE WALK IN COOLER MILK 38 DEGREES, SOUR CREAM 39 DEGREES, GREEN CHILI 36 DEGREES, BUTTERMILK 39 DEGREES. OBSERVED COLD HOLDING IN THE MAKE TABLE GUACAMOLE 41 DEGREES, SOUR CREAM 40 DEGREES, COLE SLAW 40 DEGREES. OBSERVED COLD HOLDING IN THE REACH IN COOLERS RAW HAMBURGERS 34 DEGREES, RAW CHICKEN 36 DEGREES. OBSERVED COLD HOLDING IN THE MEAT COOLER RAW BEEF 33 DEGREES, RAW HAMBURGER 35 DEGREES, RAW CHICKEN 33 DEGREES. OBSERVED HOT HOLDING CHEESE SAUCE 144 DEGREES, CHICKEN 149 DEGREES, CHILI 163 DEGREES, GREEN CHILI 157 DEGREES. OBSERVED COOKING CHICKEN 173 DEGREES, HAMBURGER 168 DEGREES. WALK IN COOLERS 37 DEGREES AND 33 DEGREES. WALK IN FREEZER 0 DEGREES. REACH IN COOLERS 34 DEGREES AND 36 DEGREES. MAKE TABLE 36 DEGREES. SANITATION BUCKETS TESTED AT 200 PPM QUAT. DISHWASHER SANITIZER TESTED AT 100 PPM CHLORINE. OBSERVED AN EMPLOYEE WASHING HANDS AND ARMS. OBSERVED SOAP AND PAPER TOWELS AT ALL HAND WASHING SINKS.</p>

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GARDUNOS OF MEXICO FA0005868

5400 ACADEMY RD NE

Permit Name: GARDUNOS OF MEX BAR					ROUTINE INSPECTION	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
11/12/2009	0501	100	21	Improper sanitizing	DISH MACHINE NOT REACHING PROPER SANITIZING CONCENTRATION. CHLORINE SANITIZER MUST BE BETWEEN 50 AND 100 PPM CONCENTRATION. OPERATORS CALLED FOR SERVICE.		
11/12/2009	0501	100	45	Floors, Walls, Ceilings	GENERAL CLEANING OF FLOOR UNDER EQUIPMENT AND UNDER DISH WASHER.		
11/12/2009	0501	100	55	Additional Comments	BAR REFRIGERATORS AT 38 DEGREES. CHLORINE SANITIZER N BUCKET AT 100 PPM CONCENTRATION.		

Permit Name: GARDUNOS OF MEX REST					ROUTINE INSPECTION	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
11/12/2009	0406	100	35	Non-Food contact surfaces	CLEAN INSIDE REACH INS AND REPLACE, REPAIR OR CLEAN ANY GASKETS THAT ARE WORN, MISSING OR DIRTY.		
11/12/2009	0406	100	45	Floors, Walls, Ceilings	GENERAL CLEANING UNDER AND BEHIND EQUIPMENT AND SUPPLIES.		
11/12/2009	0406	100	55	Additional Comments	GOOD HOT AND COLD HOLD TEMPERATURES, HOT HOLD STEAM TABLE BEANS AT 170 DEGREES CARNE AT 168 DEGREES, GREEN CHILE AND RED CHILE AT 170 DEGREES. COLD HOLD SALSA IN ICE BATHS AT 39 DEGREES. ALL REFRIGERATORS AT OR BELOW 38 DEGREES AND FREEZER AT ZERO DEGREES. WALK IN'S CLEAN AND ORGANIZED. DISH MACHINE DELIVERING 100 PPM CHLORINE SANITIZER CONCENTRATION AN QUAT SANITIZER USED IN THREE COMPARTMENT SINK AND BUCKETS AT 200 PPM CONCENTRATION. OBSERVED GOOD HAND WASHING AND GLOVE USE. FLOOR ON FRONT COOK LINE HAS BEEN PREPPED FOR TILE AND WORK ORDER IN FOR BACK AREA, PLANS TO COMPLETE FLOOR BY THANKSGIVING.		

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GOLDEN PRIDE CHICKEN FA0003116 5231 CENTRAL AV NW

Permit Name: GOLDEN PRIDE CHICKEN ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/10/2009 0406 100 42 Plumbing: Improperly installed/maintained/supplied

OBSERVED HAND WASH SINK WITH SPRAYER NOZZLE ATTACHED. EMPLOYEES ARE NOT ABLE TO WASH HANDS ADEQUATELY. REMOVE SPRAYER AND PROVIDE STANDARD FAUCET SO EMPLOYEES CAN WASH HANDS PROPERLY. AUTHORIZED TWO WEEKS FOR COMPLIANCE.

11/10/2009 0406 100 55 Additional Comments

WALK-IN COOLER AT 42-DEGREES: TEMPS: CARNE ADOVADA AT 42-DEGREES, POTATO SALAD AND COLE SLAW AT 41-DEGREES, RAW CHICKEN AT 42-DEGREES, RAW BEEF RIBS AT 42-DEGREES, GREEN CHILE STEW AT 43-DEGREES. UPRIGHT FREEZER FOR DEEP FRY AT MINUS 2-DEGREES. COLD MAKE TABLE TEMPS: PRE-COOKED CHICKEN AT 40-DEGREES, MAYONNAISE AT 40-DEGREES. REAR TWO DOOR FREEZER AT MINUS 1-DEGREE. HOT HOLDING TEMPS: RED AND GREEN CHILE AT 145-DEGREES, BEEF FOR TACOS AT 147-DEGREES, WHITE GRAVY AT 149-DEGREES, BBQ SAUCE AT 155-DEGREES, BEANS AT 154-DEGREES. OBSERVED DEEP FRY COOK STEP ON CHICKEN TO 214-DEGREES. OBSERVED COOK PROCEDURE ON CARNE ADOVADA, BEANS AND GREEN CHILE STEW AT BOIL ON STOVE. OBSERVED COOK PROCEDURE ON RIBS AND CHICKEN IN WOOD BURNING STOVE AT 190-DEGREES. REVIEWED RAPID CHILL STEP ON POTENTIALLY HAZARDOUS FOOD ITEMS. FACILITY USES SHALLOW PANS WITH ICE TO CHILL FOOD ITEMS FROM 140-DEGREES TO 70-DEGREES. REQUIRED DOCUMENTATION BE FAXED TO EHD WHEN CHILL STEP IS COMPLETE. THREE COMPARTMENT SINK USED AS PRE-SOAK, PRE-FLUSH PRIOR TO ENTERING AUTOMATIC DISH MACHINE. AUTOMATIC DISH MACHINE AT 50 PPM IN FINAL RINSE. WIPING CLOTH BUCKETS AT 50 PPM BLEACH SOLUTION. TEST STRIPS AVAILABLE. HAND WASH SINK NOT IN COMPLIANCE. SEE VIOLATION #42 FOR DETAILS ON COMPLIANCE PLAN. PEST CONTROL ONCE PER MONTH OR AS REQUIRED. ALL EMPLOYEES WEARING ADEQUATE HAIR RESTRAINTS AND GLOVES.

GOODFELLOW DISTRIBUTING INC FA0085911 5301 OAKLAND AV

Permit Name: GOODFELLOWS DISTRIBUTING WAREHOUSE ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/9/2009 0603 100 00 No Violations Found

11/9/2009 0603 100 55 Additional Comments

PRE PACKAGED WHOLESALE WAREHOUSE. ALL FOOD PROTECTED AND FACILITY VERY CLEAN AND ORGANIZED.

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GYROS DINER FA0011622 **106 CORNELL DR SE**

Permit Name: GYROS DINER **ROUTINE INSPECTION** **IN COMPLIANCE** **Action: APPROVED**

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
11/10/2009	0406	100	34	Food contact surfaces	OBSERVED THE TOP PORTION OF THE ICE MACHINE IS BROKEN EXPOSING THE ICE.
11/10/2009	0406	100	55	Additional Comments	OBSERVED COLD HOLDING IN THE WALK IN COOLER RAW CHICKEN 37 DEGREES, RAW PORK 38 DEGREES, SOUR CREAM 38 DEGREES. OBSERVED COLD HOLDING IN THE REACH IN COOLERS COTTAGE CHEESE 42 DEGREES, EGGS 43 DEGREES, RAW CHICKEN 39 DEGREES. OBSERVED COLD HOLDING IN THE MAKE TABLE SOUR CREAM 41 DEGREES, YOGURT 39 DEGREES. OBSERVED COOKING CHICKEN LEGS 189 DEGREES INTERNAL. OBSERVED HOT HOLDING LAMB 163 DEGREES, POTATOES 144 DEGREES. WALK IN COOLER 36 DEGREES. WALK IN FREEZER -3 DEGREES. REACH IN COOLERS 42 DEGREES AND 39 DEGREES. MAKE TABLE 41 DEGREES. SANITATION BUCKET TESTED AT 100 PPM CHLORINE. DISHWASHER SANITIZER TESTED AT 100 PPM CHLORINE. OBSERVED EMPLOYEES WEARING GLOVES DURING FOOD PREP.

HAWTHORN INN AND SUITES FA0078083 **1511 GIBSON BLVD SE**

Permit Name: HAWTHORN INN BREAKFAST **ROUTINE INSPECTION** **IN COMPLIANCE** **Action: APPROVED**

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
11/9/2009	0407	100	34	Food contact surfaces	OBSERVED FOOD DEBRIS ON THE ICE MACHINE INNER LID.
11/9/2009	0407	100	35	Non-Food contact surfaces	OBSERVED FOOD DEBRIS IN THE REACH IN COOLERS.
11/9/2009	0407	100	40	Food improperly labeled	OBSERVED COOLED ITEMS IN THE REACH IN COOLERS ARE NOT LABELED AND DATED.
11/9/2009	0407	100	42	Plumbing: Improperly installed/maintained/supplied	OBSERVED NO PAPER TOWELS AT THE HAND WASHING SINK. VIOLATION CORRECTED ON SITE. OBSERVED A WATER LEAK AT THE HAND WASHING SINK.
11/9/2009	0407	100	55	Additional Comments	OBSERVED COLD HOLDING IN THE REACH IN COOLERS MILK 38 DEGREES, EGGS 39 DEGREES. NO HOT HOLDING OR COOKING OBSERVED AT THE TIME OF INSPECTION. COOLERS 36 DEGREES AND 38 DEGREES. FREEZER -1 DEGREES AND 3 DEGREES. 3 COMPARTMENT SINK SANITIZER DISPENSER TESTED AT 300 PPM QUAT.

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HEALTHSOUTH REHAB HOSPITAL FA0008590 7000 JEFFERSON ST NE

Permit Name: HEALTHSOUTH REHAB HOS KIT ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/13/2009 0404 100 00 No Violations Found

11/13/2009 0404 100 55 Additional Comments

GOOD HOT AND COLD HOLD TEMPERATURES. HOT HOLD STEAM TABLE MASHED POTATOES, VEGIES, FISH AND TURKEY BURGERS ALL AT 175 DEGREES. COLD HOLD SALAD BAR DRESSING 38 DEGREES. WALK IN AT 48 DEGREES AND FREEZER AT ZERO DEGREES. ALL OTHER REACH IN UNITS AT OR BELOW. ALL BUCKETS CONTAIN 200 PPM CONCENTRATION QUATINARY AMMONIA SANITIZER AND DISH MACHINE IS DELIVERING A 100 PPM CHLORINE SANITIZER CONCENTRATION. OBSERVED GOOD HAND WASHING AND GLOVE USE. NEW MANAGER, THEREFORE SPENT TIME GOING OVER ORDINANCE.

HILTON GARDEN INN-JOURNAL CNTR FA0054931 5320 SAN ANTONIO DR NE

Permit Name: HILTON GARDEN RESTAURANT ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/10/2009 0406 100 00 No Violations Found

11/10/2009 0406 100 55 Additional Comments

GOOD HOT AND COLD HOLD TEMPERATURES. HOT HOLD BREAKFAST ITEMS AT OR ABOVE 145 DEGREES. POTATOES AT 145, GRAVY AT 165 DEGREES, COLD HOLD COTTAGE CHEESE AND YOGURT AS WELL AS MILK AND JUICE AT 35 DEGREES. WALK IN AT 42 DEGREES AND FREEZER AT MINUS 10 DEGREES ALL OTHER REACH IN REFRIGERATORS AT OR BELOW 36 DEGREES. HIGH TEMPERATURE SANITIZING DISH MACHINE REACHING PROPER SANITIZING TEMPERATURE OF 160 DEGREES. QUAT SANITIZER IN ALL BUCKETS AND USED IN THREE COMPARTMENT SINK AT 200 PPM CONCENTRATION. FACILITY CLEAN AND ORGANIZED.

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HISTORIC EL REY THEATER FA0080673 622 CENTRAL AV SW

Permit Name: HISTORIC EL REY THEATER-UPSTAIRS BAR ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/9/2009 0501 100 00 No Violations Found

11/9/2009 0501 100 55 Additional Comments

NO PHF COLD HOLDING
 NO PHF HOT HOLDING
 SOAP, TOWELS AND HOT WATER @ HANDWASH SINK
 THERMOMETER PRESENT
 SANITIZER AVAILABLE
 PEST CONTROL IN COMPLIANCE

HOFFMANTOWN ALZHEIMER'S FA0020763 2606 WYOMING BLVD NE

Permit Name: HOFFMANTOWN ALZHEIMER'S ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/10/2009 0802 100 33 Warewashing facilities

11/10/2009 0802 100 35 Non-Food contact surfaces

11/10/2009 0802 100 55 Additional Comments

WARE WASHING FACILITIES ARE IMPROPERLY SET UP. SOAP AND CHLORINE ARE COMBINE. WASHING, RINSING AND SANITIZING MUST BE DONE AS SEPARATE STEPS. CORRECTED DURING INSPECTION.

CABINET UNDER THE THREE COMPARTMENT SINK NEEDS CLEANING.

MILK 42 DEGREES F. EXHAUST FAN BLADE HAS BEEN COVERED. THERMOMETERS AVAILABLE IN ALL FREEZERS AND REFRIGERATORS. CHLORINE SANITIZER AND TEST KIT IS AVAILABLE. DISHES ETC. ARE WASHED AND SANITIZED MANUALLY. SANITIZER SOLUTION TESTED AT 50 PPM CHLORINE. CLEANING SUPPLIES ARE SAFELY STORED. NO PESTS OBSERVED. TEMPERATURE LOGS ARE BEING MAINTAINED FOR REFRIGERATORS AND FREEZERS.

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HOMEWOOD SUITES HOTEL FA0050647 5400 SAN ANTONIO DR NE

Permit Name: HOMEWOOD SUITES FOOD SERVICE ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/12/2009 0406 100 00 No Violations Found

11/12/2009 0406 100 55 Additional Comments

GOOD HOT AND COLD HOLD TEMPERATURES, HOT HOLD IN STEAM TABLE EGGS (BOTH KINDS) AT 150 DEGREES AND SAUSAGE AT 150 DEGREES. COLD HOLD GREEN CHILE AND SALSA AT 37 DEGREES. BOTH REFRIGERATORS AT 38 DEGREES AND FREEZER AT MINUS 8 DEGREES. QUAT SANITIZER IN THREE COMPARTMENT SINK AND SPRAY BOTTLE AT 200 PPM CONCENTRATION AND HIGH TEMPERATURE SANITIZING DISH MACHINE REACHING PROPER SANITIZING TEMPERATURE OF 160 DEGREES. FACILITY CLEAN AND ORGANIZED WITH GOOD HAND WASHING OBSERVED.

HOTEL BLUE THE FA0059459 717 CENTRAL AV NW

Permit Name: HOTEL BLUE -FOOD SERVICE ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/12/2009 0406 100 22 Improper use of wiping cloths

11/12/2009 0406 100 31 Warewashing Thermometers/Test Kits not provided

11/12/2009 0406 100 36 Thermometers not provided, not accurate/consp

11/12/2009 0406 100 55 Additional Comments

WIPING CLOTHS FOUND IMPROPERLY STORED. PROBLEM CORRECTED ONSITE.

NO SANITIZER TEST STRIPS AVAILABLE.

APPROVED FOOD THERMOMETER NOT FOUND.

COLD HOLDING (DEGREES F)
 REACH-IN COOLER @ 39: MILK @ 43
 REACH-IN FREEZER @ -2
 NO PHF HOT HOLDING
 NO COOKING OBSERVED
 NO COOLING OR REHEATING OBSERVED
 SOAP, TOWELS AND HOT WATER @ HANDWASH SINK
 SANITIZER IN COMPLIANCE (50 PPM CL2)
 HAIR RESTRAINTS AND GLOVES USED
 LAST PEST CONTROL ON 11/10/09 NO PEST PROBLEM FOUND

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K MART FA0002017 9500 MONTGOMERY BLVD NE

Permit Name: K MART ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/13/2009 0601 100 00 No Violations Found

11/13/2009 0601 100 55 Additional Comments

ALL THREE REFRIGERATORS AT OR BELOW 37 DEGREES. ALL FOOD PRE PACKAGED WITHIN SELL BY DATES. ALL FOOD PROTECTED.

LA MEXICANA HOT TAMALES FA0086193 304 COAL ST SW

Permit Name: LA MEXICANA HOT TAMALES ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/12/2009 0405 100 00 No Violations Found

11/12/2009 0405 100 55 Additional Comments

COLD HOLDING (DEGREES F)
 WALK-IN COOLER @ 40: RED CHILE @ 41
 WALK-IN FREEZER @ 0: TAMALES @ 20
 NO PHF HOT HOLDING
 NO COOK STEP OBSERVED
 NO COOLING STEP OBSERVED
 NO REHEATING STEP OBSERVED
 SOAP, TOWELS AND HOT WATER @ HANDWASH SINK
 THERMOMETER PRESENT AND CALIBRATED
 SANITIZER IN COMPLIANCE (50 PPM CL2)
 HAIR RESTRAINTS AND GLOVES USED
 CANNED GOODS FOUND IN GOOD CONDITION AND WITHOUT DENTS
 LAST PEST CONTROL IN OCTOBER. NO PEST PROBLEM FOUND

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LA PETITE ACADEMY FA0001430 12215 TOWNER AV NE

Permit Name: LA PETITE ACADEMY **ROUTINE INSPECTION** **IN COMPLIANCE** **Action: APPROVED**

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/13/2009 0402 100 00 No Violations Found

11/13/2009 0402 100 55 Additional Comments

BEEF CRUMBLES -1 DEGREES F. MILK 40 DEGREES F. SANITIZER SOLUTION TESTED AT 50 PPM CHLORINE. II THREE COMPARTMENT SINK. KITCHEN AND STORAGE AREAS ARE CLEAN AND IN GOOD CONDITION. HOT FOOD STILL IN THE PROCESS OF HEATING DURING INSPECTION. GOOD USE OF GLOVES OBSERVED WHEN HANDLING READY TO EAT FOODS. NO PESTS OBSERVED. REST ROOMS ARE CLEAN AND SUPPLIED WITH SOAP AND PAPER TOWELS. THERMOMETERS AND TEST KIT FOR CHLORINE ARE AVAILABLE. DRY STORAGE AREA IS CLAN AND ORGANIZED. PAPER GOODS AND CLEANING SUPPLIES ARE PROPERLY STORED.

LA QUINTA INNS #816 FA0067823 2116 YALE BLVD SE

Permit Name: LA QUINTA INNS #818 -LIMITED MENU **ROUTINE INSPECTION** **IN COMPLIANCE** **Action: APPROVED**

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/12/2009 0407 100 00 No Violations Found

11/12/2009 0407 100 55 Additional Comments

OBSERVED COLD HOLDING SHELLED HARD BOILED EGGS 39 DEGREES, CREAMER 42 DEGREES. NO HOT HOLDING AT THE FACILITY. ALL FOOD IS PRE-PACKAGED EXCEPT FOR SELF SERVE COFFEE AND JUICE. COOLERS 42 DEGREES AND 38 DEGREES. 3 COMPARTMENT SINK SANITIZER DISPENSER TESTED AT 300 PPM QUAT. NO EMPLOYEES WORKING AT THE TIME OF INSPECTION.

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LIBRARY BAR AND GRILL FA0058498 312 CENTRAL AV SW

Permit Name: LIBRARY BAR & GRILL					ROUTINE INSPECTION	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
11/9/2009	0406	100	09	Smoking, Eating, Drinking	<div style="border: 1px solid black; padding: 2px;">OPEN BEVERAGE CONTAINER FOUND. PROBLEM CORRECTED ONSITE.</div> <div style="border: 1px solid black; padding: 2px;">HANDWASH SINK FOUND BLOCKED. PROBLEM CORRECTED ONSITE.</div> <div style="border: 1px solid black; padding: 2px;">FLOORS IN KITCHEN REQUIRE REPAIR</div> <div style="border: 1px solid black; padding: 2px;"> COLD HOLDING (DEGREES F) WALK-IN COOLER @ 44: CHICKEN @ 44 FREEZER @ 0: CHICKEN @ 20 NO PHF HOT HOLDING SOAP, TOWELS AND HOT WATER @ HANDWASH SINK THERMOMETER PRESENT SANITIZER IN COMPLIANCE (200 PPM QUAT) HAIR RESTRAINT AND GLOVES USED CANNED GOODS IN COMPLIANCE PEST CONTROL IN COMPLIANCE INSPECTOR REVIEWED REQUIREMENT FOR COLD HOLDING, SANITIZER SOLUTION PREPARATION </div>		
11/9/2009	0406	100	19	Handwash Facilities - Inaccessible, unavailable			
11/9/2009	0406	100	45	Floors, Walls, Ceilings			
11/9/2009	0406	100	55	Additional Comments			

Permit Name: LIBRARY MAIN BAR					ROUTINE INSPECTION	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO		
11/9/2009	0501	100	00	No Violations Found	<div style="border: 1px solid black; padding: 2px;"> COLD HOLDING (DEGREES F) COOLER: HALF AND HALF @ 41 NO PHF HOT HOLDING SOAP, TOWELS AND HOT WATER @ HANDWASH SINK THERMOMETER PRESENT SANITIZER AVAILABLE PEST CONTROL IN COMPLIANCE </div>		
11/9/2009	0501	100	55	Additional Comments			

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Permit Name: LIBRARY PATIO BAR **ROUTINE INSPECTION** **IN COMPLIANCE** **Action: APPROVED**

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/9/2009 0501 100 00 No Violations Found

11/9/2009 0501 100 55 Additional Comments

COLD HOLDING (DEGREES F)
 COOLER: HALF AND HALF @ 39
 NO PHF HOT HOLDING
 SOAP, TOWELS AND HOT WATER @ HANDWASH SINK
 THERMOMETER PRESENT
 SANITIZER IN COMPLIANCE (200 PPM QUAT)
 PEST CONTROL IN COMPLIANCE

LINDYS COFFEE SHOP FA0002924 **500 CENTRAL AV SW**

Permit Name: LINDYS COFFEE SHOP **ROUTINE INSPECTION** **IN COMPLIANCE** **Action: APPROVED**

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/13/2009 0406 100 38 Food unprotected

FOOD FOUND TEMPORARILY STORED ON FLOOR. PROBLEM CORRECTED
 ONSITE.

11/13/2009 0406 100 42 Plumbing: Improperly installed/maintained/supplied

HOT WATER SUPPLY @ HANDWASH SINK IN FRONT COUNTER AREA NOT
 OPERATIONAL.

11/13/2009 0406 100 45 Floors, Walls, Ceilings

FLOORS REQUIRE REPAIR IN KITCHEN AREA.

11/13/2009 0406 100 55 Additional Comments

COLD HOLDING (DEGREES F)
 REACH-IN COOLER @ 43: EGGS @ 43
 CHEST FREEZER @ 6: FISH @ 17
 HOT HOLDING (DEGREES F)
 WARMER: BEANS @ 185
 COOK STEP OBSERVED: SAUSAGE @ 167
 NO COOLING STEP OBSERVED
 NO REHEATING STEP OBSERVED
 SOAP, TOWELS AND HOT WATER @ HANDWASH SINK
 PROPER HANDWASHING OBSERVED
 THERMOMETER PRESENT AND CALIBRATED
 SANITIZER IN COMPLIANCE (DISH @ 100 PPM, WIPING CLOTH @ 100 PPM CL2)
 HAIR RESTRAINTS AND GLOVES USED
 CANNED GOODS FOUND IN GOOD CONDITION. DENTED CANS SEGREGATED.
 LAST PEST CONTROL IN OCTOBER. NO PEST PROBLEM FOUND

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LONG JOHN SILVER'S FA0008899 4300 EUBANK BLVD NE

Permit Name: LONG JOHN SILVER'S ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/10/2009 0406 100 00 No Violations Found

11/10/2009 0406 100 55 Additional Comments

WIPING CLOTH BUCKET SANITIZER TESTED AT 100 PPM CHLORINE. COLESLAW 39 DEGREES F. IN FRONT PREP TABLE. FISH FILLET 163 DEGREES F. CHOPPED LETTUCE 38 DEGREES F. IN SINGLE DOOR REFRIGERATOR. LOBSTER BITES -1 DEGREES F. IN WALK-IN FREEZER. COLESLAW IN WALK-IN REFRIGERATOR 39 DEGREES F. GOOD HAND WASHING PRACTICES OBSERVED. GLOVES USED AS REQUIRED WHEN HANDLING READY TO EAT FOODS. NO PESTS OBSERVED. CLEANING SUPPLIES ARE STORED SAFELY. REST ROOMS ARE CLEAN AND STOCKED.

LOTUS CAFE FA0072252 5505 OSUNA RD NE

Permit Name: LOTUS CAFE ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/13/2009 0406 100 07 Improper handwashing

11/13/2009 0406 100 21 Improper sanitizing

11/13/2009 0406 100 45 Floors, Walls, Ceilings

11/13/2009 0406 100 55 Additional Comments

ENSURE THAT HANDS ARE WASHED BETWEEN DIFFERENT DUTIES. IE; CLEANING TABLES OF DIRTY DISHES AND TAKING MONEY AND FOOD PREP. ENSURE THAT HANDS ARE WASHED BETWEEN DIFFERENT TYPES OF FOOD HANDLING. AND MINIMIZE BEAR HAND CONTACT WITH READY TO EAT FOODS.

BUCKET CONTAINING CHLORINE SANITIZER TOO STRONG FOUND AT 400 PPM CONCENTRATION MUST BE BETWEEN 50 AND 100 PPM CONCENTRATION (1 TEASPOON TO ONE GALLON). DISH MACHINE NOT DELIVERING THE CORRECT AMOUNT OF CHLORINE SANITIZER. OPERATORS CALLED FOR SERVICE AND TRAINING FOR CORRECT CONCENTRATION IN BUCKET.

REPAIR WALL ABOVE THREE COMPARTMENT SINK

GOOD HOT AND COLD HOLD TEMPERATURES. HOT HOLD RICE AT 140 DEGREES. COLD HOLD PREP UNIT AT 41 DEGREES AND ALL REFRIGERATORS AT OR BELOW 40 DEGREES AND FREEZER AT ZERO DEGREES.

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LOYAL ORDER OF MOOSE 1517 FA0002036 2121 EDITH BLVD NE

Permit Name: LOYAL ORDER OF MOOSE BAR ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/10/2009 0501 100 00 No Violations Found

11/10/2009 0501 100 55 Additional Comments

COLD HOLDING (DEGREES F)
 REACH-IN COOLER: HALF AND HALF @ 40
 NO PHF HOT HOLDING
 NO COOKING, COOLING OR REHEATING
 SOAP, TOWELS AND HOT WATER @ HANDWASH SINK
 BAR NOT OPEN AT TIME OF INSPECTION
 THERMOMETER PRESENT AND CALIBRATED
 SANITIZER AVAILABLE
 NO SIGNS OF ANY PEST PROBLEM OBSERVED

MAX MUSCLE FA0057913 4400 B WYOMING BLVD NE

Permit Name: MAX MUSCLE ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/10/2009 0606 100 00 No Violations Found

11/10/2009 0606 100 55 Additional Comments

BEVERAGE COOLERS ARE NOT KEEPING BEVERAGES COLD. NONE OF THE BEVERAGES CONTAINED IN THE REFRIGERATORS REQUIRE REFRIGERATION. MUSCLE MILK 65 DEGREES F. POWER PUMP 7 69 DEGREES F. ALL FOODS ARE COMMERCIALY PREPACKAGED AND NON-POTENTIALLY HAZARDOUS.

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MCDONALDS FA0046358

5001 GIBSON BLVD SE

Permit Name: MCDONALDS ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
11/13/2009	0406	100	16	Inadequate water source, Hot or cold	OBSERVED THAT HOT WATER AT HAND WASH SINK IN WARE WASHING AREA IS NOT OPERATIONAL. FACILITY HAS 24 HOURS TO COMPLY. PROVIDE INSPECTOR WITH DOCUMENTATION OF REPAIR.
11/13/2009	0406	100	21	Improper sanitizing	TESTED SANITIZER BUCKET WITH RESULTS OF > 400 PPM QA. CORRECTED ON SIGHT.
11/13/2009	0406	100	36	Thermometers not provided, not accurate/consp	OBSERVED THAT REACH-IN FREEZER THERMOMETER HAS AN ERROR MESSAGE. TOGGLE SWITCH ON THE OTHER INDICATOR GOES BACK AND FORTH BETWEEN -40 C AND -40 F.
11/13/2009	0406	100	38	Food unprotected	OBSERVED WHOLE SHELL EGGS STORED IN TOP HALF OF REACH-IN REFRIGERATOR OVER HEAT-N-SERVE BREAKFAST BURRITOS.
11/13/2009	0406	100	55	Additional Comments	<p>OBSERVED AND / OR TESTED THE FOLLOWING:</p> <p>TEMPERATURES:</p> <p>COLD HOLDING - GREEN CHILE 45 F (REACH-IN REFRIGERATOR), YOGURT-N-FRUIT PARFAIT 45 F (DISPLAY CASE) HOT HOLDING - BREAKFAST BURRITO 152 F (HOT HOLDING UNIT), EGG ROUNDS 166 F (HOT HOLDING UNIT) NO REHEATING, COOKING OR COOLING CURRENTLY.</p> <p>HYGIENIC PRACTICES:</p> <p>HAIR RESTRAINED, UTENSIL / WRAPPER USE WITH RTE FOODS, HAND SANITIZER USED BY CASHIER</p> <p>EQUIPMENT:</p> <p>REACH-IN REFRIGERATOR 35 F, WALK-IN FREEZER 20.9 F, WALK-IN REFRIGERATOR 42 F</p> <p>SANITATION:</p> <p>BUCKET 200 PPM QA</p> <p>FAILURE TO COMPLY AND / OR REPEAT VIOLATIONS IN THE FUTURE MAY RESULT IN DOWNGRADE.</p>

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NANTUCKET SHOALS WHSLE SEAFOOD FA006532 2301 YALE BLVD SE NO A5

Permit Name: NANTUCKET SHOALS ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/12/2009 0405 100 00 No Violations Found

11/12/2009 0405 100 55 Additional Comments

OBSERVED COLD HOLDING IN THE WALK IN COOLER RAW MAHI MAHI 38 DEGREES, RAW SALMON 36 DEGREES, RAW SCALLOPS 39 DEGREES. NO HOT HOLDING OR COOKING AT THE FACILITY.
WALK IN COOLER 35 DEGREES. REACH IN FREEZER -3 DEGREES.
SANITATION BUCKET TESTED AT 100 PPM CHLORINE. 3 COMPARTMENT SINK SANITIZER TESTED AT 100 PPM CHLORINE.
OBSERVED AN EMPLOYEE WASHING HANDS.

NICOS PIZZERIA FA0083663 521 CENTRAL AV NW STE I

Permit Name: NICOS PIZZERIA ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/12/2009 0406 100 01 Cold Holding

11/12/2009 0406 100 09 Smoking, Eating, Drinking

11/12/2009 0406 100 55 Additional Comments

REACH-IN COOLER @ 50: RAW EGGS @ 52. PROBLEM CORRECTED ONSITE.

OPEN BEVERAGE CONTAINER FOUND. PROBLEM CORRECTED ONSITE.

COLD HOLDING (DEGREES F)
REACH-IN COOLER @ 50: EGGS @ 52
CHEST FREEZER @ 12: HAMBURGER @ 17
HOT HOLDING (DEGREES F)
WARMER: TOMATO SAUCE @ 165
NO COOK STEP OBSERVED
NO COOLING STEP OBSERVED
NO REHEATING STEP OBSERVED
SOAP, TOWELS AND HOT WATER @ HANDWASH SINK
PROPER HANDWASHING OBSERVED
THERMOMETER PRESENT AND CALIBRATED
SANITIZER IN COMPLIANCE (200 PPM QUAT)
HAIR RESTRAINTS AND GLOVES USED
CANNED GOODS FOUND IN GOOD CONDITION AND WITHOUT DENTS
LAST PEST CONTROL IN OCTOBER. NO PEST PROBLEM FOUND

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PE CODE: From 0201 Thru 1003

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OLIVE GARDEN #1602 FA0045193

10500 COORS BYPASS BLVD NW

Permit Name: OLIVE GARDEN KITCHEN ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
11/10/2009	0406	100	00	No Violations Found	
11/10/2009	0406	100	55	Additional Comments	

WALK-IN COOLER AT 41-DEGREES: TEMPS: TOMATO ALFREDO AT 41-DEGREES, BUTTER BASIL SOUP AT 41-DEGREES, CHICKEN AT 40-DEGREES, PORK AT 42-DEGREES, GROUND BEEF AT 41-DEGREES. WALK-IN FREEZER AT MINUS 7-DEGREES. COLD MAKE STATION FOR SALADS: TOMATOES AT 38-DEGREES. PRODUCE COOLER AT 36-DEGREES. COLD STATION ABOVE RE-HEAT AND COOK STATION TEMPS: SAUCES AT 43-DEGREES. DEEP FRY FREEZER AT 2-DEGREES. DESSERT COOLER AT 35-DEGREES. COLD DRAWER TEMPS: PASTA AT 42-DEGREES, CALAMARI AT 41-DEGREES, PASTA AT 42-DEGREES, CHICKEN AT 39-DEGREES. OBSERVED RAPID CHILL STATION. FACILITY USES LARGE BASINS WITH ICE AND MONITORS ALL RAPID CHILL STEPS ON HACCP CHART. HOT HOLDING TEMPS: MARINARA SAUCE AT 155-DEGREES, MEATBALLS AT 171-DEGREES, LASAGNE AT 148-DEGREES, ALFREDO SAUCE AT 149-DEGREES. OBSERVED RE-HEAT STEP ON FOUR SOUPS AT BOIL IN RE-THERMALIZER. OBSERVED COOK PROCEDURE ON CHICKEN TO 190-DEGREES. THREE COMPARTMENT SINK USED AS PRE-SOAK, PRE-FLUSH PRIOR TO ENTERING AUTOMATIC DISH MACHINE AUTOMATIC DISH MACHINE AT 160-DEGREES IN FINAL RINSE. WIPING CLOTH BUCKETS AT 100 PPM BLEACH SOLUTION. HAND WASH SINKS SUPPLIED AND USED. OBSERVED EMPLOYEES WASHING HANDS PROPERLY. RESTROOMS SUPPLIED. OUTSIDE TRASH AREA IN COMPLIANCE. PEST CONTROL ONCE PER MONTH.

Permit Name: OLIVE GARDEN BAR ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
11/10/2009	0501	100	00	No Violations Found	
11/10/2009	0501	100	55	Additional Comments	

ALL REFRIGERATION IN COMPLIANCE. DAIRY COOLER AT 33-DEGREES: MILK AT 34-DEGREES. HAND WASH SINK SUPPLIED AND USED. THREE COMPARTMENT SINK AT 100 PPM BLEACH SOLUTION.

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SERVICE CODE: From 100 Thru 110

PACIFIC RIM FA0076060

10721 MONTGOMERY BLVD NE

Permit Name: PACIFIC RIM KITCHEN ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
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11/9/2009	0406	100	38	Food unprotected	
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CASES OF FOOD OBSERVED ON FLOOR OF WALK-IN FREEZER MUST BE ELEVATED AT LEAST 4" OFF THE FLOOR.

11/9/2009	0406	100	55	Additional Comments	
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TOFU 42 DEGREES F. EGGS 42 DEGREES F. IN WALK-IN REFRIGERATOR. SHRIMP 37 DEGREES F. SALMON 38 DEGREES F. IN DOUBLE DOOR REACH IN REFRIGERATOR. DISHWASHER SANITIZER SOLUTION TESTED AT 100 PM CHLORINE. SANITIZER TESTED IN WIPING CLOTH BUCKET AT 100 PPM CHLORINE.
SALMON 38 DEGREES F. OCTOPUS 31 DEGREES F. IN SUSHI BAR REFRIGERATOR. RICE pH TESTED AT 4.0
NOTE: SUSHI RICE MAY NOT BE HELD MORE THAN 4 HOURS AT ROOM TEMPERATURE. REST ROOMS ARE CLEAN. NO PESTS OBSERVED.

PAPA FRANKS FA0028484

218 MARBLE AV NW

Permit Name: PAPA FRANK'S ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
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11/13/2009	0406	100	00	No Violations Found	
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11/13/2009	0406	100	55	Additional Comments	
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COLD HOLDING (DEGREES F)
REACH-IN COOLER @ 42: SLICED BEEF @ 43
HOT HOLDING (DEGREES F)
WARMER: RED CHILE @ 160
COOK STEP OBSERVED: EGGS @ 166
NO COOLING STEP OBSERVED
NO REHEATING STEP OBSERVED
SOAP, TOWELS AND HOT WATER @ HANDWASH SINK
PROPER HANDWASHING OBSERVED
THERMOMETER PRESENT AND CALIBRATED
SANITIZER IN COMPLIANCE (100 PPM CL2)
HAIR RESTRAINTS AND GLOVES USED
CANNED GOODS FOUND IN GOOD CONDITION AND WITHOUT DENTS
LAST PEST CONTROL IN OCTOBER 2009. NO PEST PROBLEM FOUND

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PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

PERFECTO PRODUCTS FA0005885 3000 4TH ST NW

Permit Name: PERFECTO PRODUCTS ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/13/2009 0601 100 00 No Violations Found

11/13/2009 0601 100 55 Additional Comments

COLD HOLDING (DEGREES F)
 WALK-IN COOLER @ 40: CHEESE @ 40
 NO PHF HOT HOLDING
 NO COOKING @ FACILITY
 NO COOLING OR REHEATING @ FACILITY
 SOAP, TOWELS AND HOT WATER @ HANDWASH SINK
 THERMOMETER PRESENT AND CALIBRATED
 SANITIZER AVAILABLE. SHIPMENT RECEIVING ONLY BEING CONDUCTED DURING INSPECTION.
 HAIR RESTRAINTS AND GLOVES USED
 CANNED GOODS FOUND IN GOOD CONDITION AND WITHOUT DENTS NO PEST PROBLEM FOUND

PRESBYTERIAN ADMINISTRATIVE CAFE FA0002052 501 BUENA VISTA DR SE

Permit Name: PAC CAFE ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/12/2009 0406 100 00 No Violations Found

11/12/2009 0406 100 55 Additional Comments

OBSERVED COLD HOLDING IN THE REACH IN COOLERS EGGS 39 DEGREES, TURKEY 41 DEGREES, HAM 38 DEGREES, ROAST BEEF 40 DEGREES, COTTAGE CHEESE 40 DEGREES, RAW CHICKEN 39 DEGREES. OBSERVED COLD HOLDING IN THE DISPLAY COOLERS MILK 40 DEGREES, YOGURT 44 DEGREES. OBSERVED COLD HOLDING ON THE SALAD BAR COTTAGE CHEESE 43 DEGREES, HAM 44 DEGREES. OBSERVED HOT HOLDING RICE 142 DEGREES, MIXED VEGETABLES 144 DEGREES. NO COOKING OBSERVED AT THE TIME OF INSPECTION. REACH IN COOLERS 38 DEGREES, 42 DEGREES AND 44 DEGREES. DISPLAY COOLER 36 DEGREES AND 43 DEGREES. FREEZER -8 DEGREES. SANITATION BUCKET TESTED AT 200 PPM QUAT. 3 COMPARTMENT SINK SANITIZER TESTED AT 200 PPM QUAT. OBSERVED AN EMPLOYEE WASHING HANDS WHEN RETURNING FROM BREAK.

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QUALITY SUITES FA0076720 1501 GIBSON BLVD SE

Permit Name: LIMITED MENU-CONTINENTAL BREAKFAST				ROUTINE INSPECTION	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
11/9/2009	0407	100	31	Warewashing Thermometers/Test Kits not provided	OBSERVED FACILITY DOES NOT HAVE CHLORINE TEST STRIPS.	
11/9/2009	0407	100	42	Plumbing: Improperly installed/maintained/supplied	OBSERVED NO SOAP OR PAPER TOWELS AT THE HAND WASHING SINK.	
11/9/2009	0407	100	55	Additional Comments	OBSERVED COLD HOLDING IN THE REACH IN COOLER MILK 43 DEGREES, EGGS 42 DEGREES, YOGURT 44 DEGREES. NO HOT HOLDING OR RE-HEATING OBSERVED AT THE TIME OF INSPECTION. COOLER 42 DEGREES. FREEZER 5 DEGREES. FACILITY USES 50 TO 100 PPM CHLORINE IN THE 3 COMPARTMENT SINK AND SANITATION BUCKET. OBSERVED NO EMPLOYEES WORKING AT THE TIME OF INSPECTION.	

RAMADA LIMITED FA0052438 5601 ALAMEDA AV NE

Permit Name: RAMADA LTD - KITCHEN				ROUTINE INSPECTION	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
11/9/2009	0407	100	01	Cold Holding	MILK IN PITCHERS WITH ICE CORES AT 51 AND 53 DEGREES. OPERATORS DISCARDED MILK AND WILL SET UP ICE BATHS TO MAINTAIN APPROPRIATE TEMPERATURE OF 45 DEGREES OR LESS.	
11/9/2009	0407	100	21	Improper sanitizing	APPROVED SANITIZER NOT AVAILABLE, INSTRUCTED OPERATOR AND HOTEL MANAGER HOT TO MAKE UP APPROVED SANITIZER USING 1 TEASPOON BLEACH PER ONE GALLON WATER.	
11/9/2009	0407	100	31	Warewashing Thermometers/Test Kits not provided	PROVIDE TEST STRIPS TO CHECK SANITIZER (BLEACH WATER) CONCENTRATION. MUST BE BETWEEN 50 AND 100 PPM CONCENTRATION.	
11/9/2009	0407	100	42	Plumbing: Improperly installed/maintained/supplied	PROVIDE SOAP AND PAPER TOWELS AT HAND WASH SINK.	
11/9/2009	0407	100	55	Additional Comments	REFRIGERATORS AT 36 DEGREES. AND FREEZERS AT ZERO DEGREES. FACILITY CLEAN AND ORGANIZED.	

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SERVICE CODE: From 100 Thru 110

RED BALL CAFE FA0014854

1301 4TH ST SW

Permit Name: RED BALL CAFE

ROUTINE INSPECTION

IN COMPLIANCE

Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION

MEMO

11/12/2009 0406 100 00 No Violations Found

11/12/2009 0406 100 55 Additional Comments

COLD HOLDING (DEGREES F)
 REACH-IN COOLER @ 43: EGGS @ 44
 REACH-IN FREEZER @ 0: RED CHILE @ 2
 HOT HOLDING (DEGREES F)
 WARMER: RED CHILE @ 145
 COOK STEP OBSERVED: CHICKEN @ 185
 PROPER COOLING STEP OBSERVED
 PROPER THAWING STEP OBSERVED.
 NO REHEATING STEP OBSERVED
 SOAP, TOWELS AND HOT WATER @ HANDWASH SINK
 PROPER HANDWASHING OBSERVED
 THERMOMETER PRESENT AND CALIBRATED
 SANITIZER IN COMPLIANCE (50 PPM CL2)
 HAIR RESTRAINTS AND GLOVES USED
 CANNED GOODS FOUND IN GOOD CONDITION AND WITHOUT DENTS NO PEST
 PROBLEM FOUND

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PE CODE: From 0201 Thru 1003

SERVICE CODE: From 100 Thru 110

RED LOBSTER RESTAURANT #291 FA0005215 5555 MONTGOMERY BLVD NE

Permit Name: RED LOBSTER ADMRL LOUNGE ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/9/2009 0501 100 00 No Violations Found

11/9/2009 0501 100 55 Additional Comments

SANITIZER SOLUTION TESTED IN WIPING CLOTH BUCKET AT 100 PPM CHLORINE. PINA COLADA MIX 37 DEGREES F. CELERY 35 DEGREES F. SANITIZER TESTED IN THREE COMPARTMENT SINK AT 100 PPM CHLORINE. SOAP & DISPOSABLE TOWELS AVAILABLE THE HAND SINK. NO PESTS OBSERVED.

Permit Name: RED LOBSTER RESTAURANT ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/9/2009 0406 100 01 Cold Holding

11/9/2009 0406 100 55 Additional Comments

SALAD DRESSING 50 DEGREES F. ONLY OPEN CONTAINERS OF DRESSING ARE REQUIRED TO BE REFRIGERATED. MOVED TO A COLDER REFRIGERATOR. SERVICE CALL PLACED DURING INSPECTION.

CLAM CHOWDER 167 DEGREES F. SALAD GREENS 42 DEGREES F. SANITIZER BUCKET SOLUTION TESTED AT 100 PPM CHLORINE. SHRIMP 44 DEGREES F. IN WALK-IN REFRIGERATOR. LOBSTER TAIL 38 DEGREES F. HIGH TEMPERATURE DISHWASHER: WASH 158 DEGREES F. FINAL RINSE 192 DEGREES F. THERMO-TAPE REACHED 160 DEGREES F. ICE MACHINES ARE CLEAN. KITCHEN IS CLEAN AND WELL MAINTAINED. FRIED SHRIMP 187 AT END OF COOKING TIME. REST ROOMS ARE CLEAN AND IN GOOD CONDITION

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RED ROBIN FA0029295

10009 COORS BLVD NW

Permit Name: RED ROBIN BAR ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
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11/9/2009	0501	100	00	No Violations Found	
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11/9/2009	0501	100	55	Additional Comments	
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ALL REFRIGERATION IN COMPLIANCE. DAIRY COOLER AT 31-DEGREES: MILK AT 33-DEGREES. THREE COMPARTMENT SINK USES BLEACH AT 100 PPM IN FINAL RINSE. HAND WASH SINK SUPPLIED AND USED.

Permit Name: RED ROBIN RESTAURANT ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
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11/9/2009	0406	100	00	No Violations Found	
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11/9/2009	0406	100	55	Additional Comments	
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WALK-IN COOLER AT 37-DEGREES: RAW CHICKEN AT 37-DEGREES, COD AT 37-DEGREES, CORN DOGS AT 37-DEGREES. WALK-IN FREEZER AT 16-DEGREES. COLD MAKE STATION TEMPS: DRESSINGS BETWEEN 35-DEGREES AND 38-DEGREES. COLD DRAWER TEMPS: DRESSINGS AT 40-DEGREES, PASTA AT 39-DEGREES. DEEP FRY FREEZER AT 18-DEGREES. PASTA COLD DRAWER AT 36-DEGREES. RAW BEEF AND CHICKEN DRAWER TEMPS: CHICKEN AT 36-DEGREES, HAMBURGER PATTIES AT 38-DEGREES. COLD MAKE #2 TEMPS: GUACAMOLE AT 40-DEGREES, SLICED TURKEY AT 39-DEGREES, GOAT CHEESE AT 40-DEGREES. BATTER STATION TEMPS: COD AT 38-DEGREES, EGG BATTER AT 37-DEGREES. HOT HOLDING TEMPS: CLAM CHOWDER AT 154-DEGREES, CHILE AT 156-DEGREES, MARINARA SAUCE AT 149-DEGREES, TORTILLA SOUP AT 149-DEGREES. OBSERVED RE-HEAT STEP ON CHILE AND MARINARA IN BOILING WATER. OBSERVED TEMPERATURE CHARTS IN COMPLIANCE. OBSERVED COOK STEP ON LARGE HAMBURGER PATTIES TO 178-DEGREES PRIOR TO SERVICE. OBSERVED RAPID CHILL STEP ON CLAM CHOWDER. CLAM CHOWDER ENTERED COOLING AT 10:00 A.M. AND DROPPED TO 35-DEGREES AT 12:30 P.M. AT 38-DEGREES. OBSERVED COOLING CHARTS IN COMPLIANCE. THREE COMPARTMENT SINK AT 200 PPM QA SOLUTION. WIPING CLOTH BUCKETS AT 200 PPM QA. AUTOMATIC DISH MACHINE AT 50 PPM BLEACH SOLUTION IN FINAL RINSE. PEST CONTROL ONCE PER MONTH OR AS REQUIRED. HAND WASH SINKS SUPPLIED. RESTROOMS SUPPLIED.

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RUBENS GRILL FA0059159

9708 CANDELARIA RD NE

Permit Name: RUBENS GRILL				ROUTINE INSPECTION	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
11/13/2009	0406	100	22	Improper use of wiping cloths	WET WIPING CLOTHS LEFT ON COUNTER BETWEEN USES. MUST BE RETURNED TO SANITIZER SOLUTION. CORRECTED DURING INSPECTION.	
11/13/2009	0406	100	36	Thermometers not provided, not accurate/consp	THERMOMETERS MISSING IN REFRIGERATORS AND FREEZERS.	
11/13/2009	0406	100	45	Floors, Walls, Ceilings	FLOOR SURFACE IS DAMAGED AND NEEDS REPAIR.	
11/13/2009	0406	100	55	Additional Comments	SANITIZER TESTED IN THREE COMPARTMENT SINK AT 100 PPM CHLORINE. MILK 44 DEGREES F. POSOLE 44 DEGREES F. GREEN CHILI 44 DEGREES F. IN FRONT REFRIGERATOR. CHORIZO 31 DEGREES F. RED CHILI 147 DEGREES F. BEANS 146 DEGREES F. GRATED CHEESE 45 DEGREES F.	

SAGGIO'S FA0016971

107 CORNELL DR SE

Permit Name: SAGGIO'S				ROUTINE INSPECTION	IN COMPLIANCE	Action: APPROVED
ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO	
11/10/2009	0406	100	00	No Violations Found		
11/10/2009	0406	100	55	Additional Comments	OBSERVED COLD HOLDING IN THE WALK IN COOLER SALAMI 43 DEGREES, CHICKEN 42 DEGREES, MILK 42 DEGREES, RAW SAUSAGE 39 DEGREES. OBSERVED COLD HOLDING IN THE REACH IN COOLERS GREEN CHILI 43 DEGREES. OBSERVED COLD HOLDING IN THE MAKE TABLE TURKEY 41 DEGREES, CHICKEN 43 DEGREES, PASTA 39 DEGREES. OBSERVED HOT HOLDING PIZZA 181 DEGREES. NO COOKING OBSERVED AT THE TIME OF INSPECTION. OBSERVED STILL RE-HEATING TOMATO SAUCE 149 DEGREES. WALK IN COOLERS 38 DEGREES AND 42 DEGREES. WALK IN FREEZER -1 DEGREES. REACH IN COOLERS 41 DEGREES, 39 DEGREES AND 43 DEGREES. MAKE TABLES 41 DEGREES AND 40 DEGREES. SANITATION BUCKET TESTED AT 400 PPM QUAT. DISHWASHER SANITIZER CYCLE REACHING 160 DEGREES. OBSERVED EMPLOYEES WASHING HANDS.	

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SANDWICH CO. THE FA0018888

2300 BUENA VISTA DR SE

Permit Name: THE SANDWICH CO. ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
11/12/2009	0406	100	35	Non-Food contact surfaces	OBSERVED FOOD DEBRIS ON KITCHEN SHELVES.
11/12/2009	0406	100	42	Plumbing: Improperly installed/maintained/supplied	OBSERVED THE HAND WASHING SINK IS DETACHED FROM THE WALL.
11/12/2009	0406	100	55	Additional Comments	OBSERVED COLD HOLDING IN THE MAKE TABLES HAM 44 DEGREES, GUACAMOLE 41 DEGREES GREEN CHILI 42 DEGREES, TUNA SALAD 40 DEGREES, EGG SALAD 42 DEGREES, CHICKEN SALAD 41 DEGREES, POTATO SALAD 42 DEGREES. OBSERVED COLD HOLDING IN THE WALK IN COOLER TURKEY 36 DEGREES, RAW BEEF 35 DEGREES, EGGS 38 DEGREES, COTTAGE CHEESE 37 DEGREES. OBSERVED COLD HOLDING ON THE SALAD BAR COTTAGE CHEESE 39 DEGREES, HAM 42 DEGREES, FRUIT SALAD 43 DEGREES. OBSERVED HOT HOLDING IN THE GRILL AREA GREEN CHILI 154 DEGREES, RED CHILI 148 DEGREES, HAMBURGERS 159 DEGREES, TACO MEAT 172 DEGREES. OBSERVED HOT HOLDING AT THE SOUP BAR POSOLE 147 DEGREES, CHICKEN CHILI CHEESE SOUP 151 DEGREES, RED CHILI STEW 164 DEGREES. NO COOKING OBSERVED AT THE TIME OF INSPECTION. WALK IN COOLER 35 DEGREES. REACH IN COOLER 39 DEGREES. FREEZER 4 DEGREES. SANITATION BUCKET TESTED AT 100 PPM CHLORINE. DISHWASHER SANITIZER TESTED AT 100 PPM CHLORINE. OBSERVED AN EMPLOYEE WASHING HANDS.

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SAVORY FARE FA0030715

7400 MONTGOMERY BLVD NE 1 & 2

Permit Name: SAVORY FARE ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
11/9/2009	0406	100	35	Non-Food contact surfaces	WALL MOUNTED SHELVES IN DISHWASHING AREA ARE PARTICLE BOARD AND ARE DISINTEGRATING.
11/9/2009	0406	100	42	Plumbing: Improperly installed/maintained/supplied	PLUMBING DISCONNECTED TO DISHWASHING AREA HAND SINK.
11/9/2009	0406	100	45	Floors, Walls, Ceilings	HOLE OBSERVED IN DISHWASHING AREA WALL.
11/9/2009	0406	100	55	Additional Comments	MUSHROOM AND EGGPLANT MANICOTTI 45 DEGREES F. PIE 45 DEGREES F. IN DISPLAY REFRIGERATOR. TURKEY POT PIE -3 DEGREES F. DISHWASHER SANITIZER TESTED AT 100 PPM CHLORINE. WIPING CLOTH SANITIZER TESTED AT 300 PPM QUATERNARY AMMONIA. CLEANING SUPPLIES ARE SAFELY STORED. NO PESTS OBSERVED.

SAVORY FARE BAKERY FA0064401

7400 MONTGOMERY BLVD NE STE 12

Permit Name: SAVORY FARE BAKERY 2 ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
11/9/2009	0403	100	39	Food dispensing utensils improperly stored	SCOOPS LAYING IN BULK INGREDIENT BINS.
11/9/2009	0403	100	45	Floors, Walls, Ceilings	WALL BEHIND DISHWASHER IS MOLDY. CAULK IS MOLDY.
11/9/2009	0403	100	55	Additional Comments	EGGS 41 DEGREES F. BUTTERMILK 42 DEGREES F. BEEF 41 DEGREES F. SANITIZER TESTED IN DISHWASHER AT 100 PPM CHLORINE. GOOD FOOD HANDLING PRACTICES OBSERVED.

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SHERATON UPTOWN HOTEL FA0019164 2600 LOUISIANA BLVD NE

Permit Name: SHERATON UPTOWN HOTEL -BAR ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/13/2009 0501 100 42 Plumbing: Improperly installed/maintained/supplied

DISPOSABLE TOWELS MUST BE AVAILABLE AT THE BAR HAND SINK.

11/13/2009 0501 100 55 Additional Comments

1/2 & 1/2 42 DEGREES F. GLASS WASHER TESTED AT 50 PPM CHLORINE. NO FOOD HANDLING OBSERVED AT TIME OF INSPECTION.

Permit Name: SHERATON UPTOWN HOTEL-KITCHEN ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/13/2009 0406 100 34 Food contact surfaces

DOOR TO PRODUCE COOLER IS REPAIRED WITH TAPE. REPLACE DOOR OF REPAIR IN SUCH A WAY AS TO MAKE THE SURFACE SMOOTH DURABLE AND EASY TO CLEAN.

11/13/2009 0406 100 45 Floors, Walls, Ceilings

CEILING TILE ARE SHOWING DIRT AND AR NOT SMOOTH AND EASILY CLEANABLE.

11/13/2009 0406 100 55 Additional Comments

SALMON 41 DEGREES F. SANITIZER SOLUTION TESTED AT 300 PPM QUATERNARY AMMONIA. ORANGE JUICE 44 DEGREES F. GREEN CHILI 155 DEGREES F. WALK-IN COOLERS ARE CLEAN, FOODS ARE LABELED AND DATED. PROPERLY STORED. HIGH TEMPERATURE DISH WASHER TESTED. WASH CYCLE 183 DEGREES F. RINSE CYCLE 190 DEGREES F. THERMO-TAPE REACHED 170 DEGREES F. TEST STRIPS ARE AVAILABLE TO TEST THE HIGH TEMPERATURE DISH WASHER. OBSERVED GLOVES USED TO HANDLE READY TO EAT FOODS. CLEANING SUPPLIES ARE PROPERLY STORED. NO PESTS OBSERVED.

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SIAM CAFE THAI CUISINE FA0019829

5500 SAN MATEO BLVD NE

Permit Name: SIAM CAFE THAI CUISINE ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
11/13/2009	0406	100	45	Floors, Walls, Ceilings	CLEANING OF WALLS AND FLOORS IN BOTH WALK INS AND SERVICE FREEZER SO THAT COLDER TEMPERATURES ARE MAINTAINED. (IN DEFROST MODE DURING INSPECTION).
11/13/2009	0406	100	55	Additional Comments	GOOD HOT AND COLD HOLD TEMPERATURES. HOT HOLD SAUCES AT OR ABOVE 144 DEGREES. RICE IN TWO RICE COOKERS AT 167 AND 160 DEGREES. VEGGIES AND COOKED CHICKEN IN PREP UNIT ON ICE AT 43 DEGREES AND IN REFRIGERATED UNIT AT 42 DEGREES. PREP UNIT IN BACK COOKING AREA AT 40 DEGREES. WALK IN AT 42 DEGREES AND FREEZER AT 20 DEGREES. CHLORINE SANITIZER IN BUCKETS AND DISH MACHINE AT 100 PPM CONCENTRATION.

SLATE STREET CAFE FA0060401

515 SLATE AV NW

Permit Name: SLATE STREET CAFE ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
11/13/2009	0406	100	00	No Violations Found	
11/13/2009	0406	100	55	Additional Comments	COLD HOLDING (DEGREES F) WALK-IN COOLER @ 37: CHICKEN @ 43 CHEST FREEZER @ 9: HAMBURGER @ 19 HOT HOLDING (DEGREES F) WARMER: CORN CHOWDER @ 150 NO COOK STEP OBSERVED NO COOLING STEP OR REHEATING STEP OBSERVED SOAP, TOWELS AND HOT WATER @ HANDWASH SINK PROPER HANDWASHING OBSERVED THERMOMETER PRESENT AND CALIBRATED SANITIZER IN COMPLIANCE (DISH MACHINE @ 100 PPM CL2, WIPING CLOTHS AND 3-COMPARTMENT SINK @ 200 PPM QUAT) HAIR RESTRAINTS AND GLOVES USED CANNED GOODS FOUND IN GOOD CONDITION AND WITHOUT DENTS LAST PEST CONTROL IN NOVEMBER NO PEST PROBLEM FOUND

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SERVICE CODE: From 100 Thru 110

SLICES AT CROSSROADS ABQ LLC FA0086357 110 4TH ST NW

Permit Name: SLICES AT CROSSROADS ABQ ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
11/9/2009	0406	100	02	Hot Holding	SAUSAGE PIZZA FOUND @ 100. PRODUCT DISCARDED AND PROBLEM CORRECTED ONSITE.
11/9/2009	0406	100	21	Improper sanitizing	NO SANITIZER FOUND IN 3-COMPARTMENT SINK. PROBLEM CORRECTED ONSITE.
11/9/2009	0406	100	55	Additional Comments	COLD HOLDING (DEGREES F) WALK-IN COOLER @ 40: CHICKEN @ 45 NO PHF HOT HOLDING OBSERVED. SOAP, TOWELS AND HOT WATER @ HANDWASH SINK THERMOMETER PRESENT HAIR RESTRAINT AND GLOVES USED CANNED GOODS IN COMPLIANCE PEST CONTROL IN COMPLIANCE INSPECTOR REVIEWED REQUIREMENT FOR PRODUCT HOT HOLDING, SANITIZER SOLUTION PREPARATION AND WIPING CLOTH USE. INSPECTOR IS REQUIRING OPERATOR TO SUBMIT DOCUMENTATION WITHIN 60 DAYS, THAT ALL EMPLOYEES HAVE RECEIVED FOOD SANITATION TRAINING INSPECTOR IS REQUIRING THAT TEMPERATURE LOGS BE MAINTAINED AND REMAIN AVAILABLE AT ALL TIMES FOR REVIEW

SOUTHWEST CHILD CARE FA0006564 2626 TEXAS ST NE

Permit Name: SOUTHWEST CHILD CARE ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
11/10/2009	0402	100	00	No Violations Found	
11/10/2009	0402	100	55	Additional Comments	MILK 41 DEGREES F. CUT ORANGES 41 DEGREES F. DRY STORAGE AREA IS CLEAN AND ORGANIZED. FOODS ARE LABELED AND DATED. GOOD FOOD HANDLING PRACTICES OBSERVED. SANITIZER SOLUTION TESTED AT 100 PPM IN SPRAY BOTTLE. CHEESE 39 DEGREES F. THERMOMETERS AVAILABLE IN ALL REFRIGERATORS AND FREEZERS. FOOD PREPARATION AND STORAGE AREAS ARE CLEAN AND IN GOOD CONDITION. CLEANING SUPPLIES ARE STORED SEPARATE IN A LABELED CABINET. NO PESTS OBSERVED. SANITIZER SOLUTION TESTED AT 100 PPM CHLORINE IN WIPING CLOTH BUCKET.

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SUBWAY #4982 FA0077371

4530 ALEXANDER BLVD NE A

Permit Name: SUBWAY 4982

ROUTINE INSPECTION

IN COMPLIANCE

Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION

MEMO

11/10/2009 0406 100 00 No Violations Found

11/10/2009 0406 100 55 Additional Comments

COLD HOLDING (DEGREES F)
 WALK-IN COOLER @ 43: TURKEY @ 44
 WALK-IN FREEZER @ 10: CHICKEN @ 21
 HOT HOLDING (DEGREES F)
 WARMER: MEATBALLS @ 137
 NO COOK STEP OBSERVED
 NO COOLING OR REHEATING OBSERVED
 SOAP, TOWELS AND HOT WATER @ HANDWASH SINK
 PROPER HANDWASHING OBSERVED
 THERMOMETER PRESENT AND CALIBRATED
 SANITIZER IN COMPLIANCE (200 PPM QUAT)
 HAIR RESTRAINTS AND GLOVES USED
 LAST PEST CONTROL IN OCTOBER. NO PEST PROBLEM FOUND

SUBWAY 44956 FA0084969

8900 SAN MATEO BLVD NE

Permit Name: SUBWAY 44956

ROUTINE INSPECTION

IN COMPLIANCE

Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION

MEMO

11/9/2009 0406 100 00 No Violations Found

11/9/2009 0406 100 55 Additional Comments

GOOD HOT AND COLD HOLD TEMPERATURES. COLD HOLD SANDWICH MAKE
 HAM, ROAST BEEF TURKEY AND COOKED CHICKEN AT 38 DEGREES, TUNA
 SALAD AT 37 DEGREES. WALK IN REFRIGERATOR AT 36 DEGREES AND
 FREEZER AT MINUS 8 DEGREES. QUAT SANITIZER IN THREE COMPARTMENT
 SINK AND BUCKET AT 200 PPM CONCENTRATION. FACILITY CLEAN AND
 ORGANIZED.

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SUSHI HANA FA0075645

521 CENTRAL AV NW

Permit Name: SUSHI HANA

ROUTINE INSPECTION

IN COMPLIANCE

Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION

MEMO

11/12/2009 0406 100 21 Improper sanitizing

WIPING CLOTH SANITIZER FOUND OUT OF COMPLIANCE (0 PPM CL2) PROBLEM CORRECTED ONSITE AND LEVEL BROUGHT TO 50 PPM CL2.

11/12/2009 0406 100 22 Improper use of wiping cloths

WIPING CLOTHS FOUND IMPROPERLY STORED. PROBLEM CORRECTED ONSITE.

11/12/2009 0406 100 38 Food unprotected

FOOD (SAUCES AND ONIONS) FOUND STORED ON FLOOR OF WALK-IN COOLER

11/12/2009 0406 100 55 Additional Comments

COLD HOLDING (DEGREES F)
 REACH-IN COOLER @ 40:
 REACH-IN FREEZER @ -12: FISH @ 24
 HOT HOLDING (DEGREES F)
 WARMER: MISO @ 175
 NO COOK STEP OBSERVED
 NO COOLING STEP OBSERVED
 NO REHEATING STEP OBSERVED
 SOAP, TOWELS AND HOT WATER @ HANDWASH SINK
 PROPER HANDWASHING OBSERVED
 THERMOMETER PRESENT AND CALIBRATED
 DISH SANITIZER IN COMPLIANCE
 HAIR RESTRAINTS AND GLOVES USED
 CANNED GOODS FOUND IN GOOD CONDITION AND WITHOUT DENTS
 NO PEST PROBLEM FOUND

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TACO BELL #24051 FA0076366 **6810 CENTRAL AV SW**

Permit Name: TACO BELL/KFC **ROUTINE INSPECTION** **IN COMPLIANCE** **Action: APPROVED**

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/10/2009 0406 100 00 No Violations Found

11/10/2009 0406 100 55 Additional Comments

WALK-IN COOLER ON KFC SIDE: APPROXIMATELY 1000 POUNDS OF CHICKEN BETWEEN 38-DEGREES AND 41-DEGREES. WALK-IN COOLER ON TACO BELL SIDE: COLE SLAW AT 39-DEGREES, TACO MEAT AT 39-DEGREES, CHICKEN AND SAUCES AT 38-DEGREES. WALK-IN FREEZER AT MINUS 11-DEGREES. HOT HOLDING FOR KFC: MASHED POTATOES AT 145-DEGREES, RICE AT 149-DEGREES, CHICKEN AT 160-DEGREES, CHICKEN TENDERS AT 155-DEGREES. HOT HOLDING ON TACO BELL SIDE: BEANS AT 145-DEGREES, RED AND GREEN SAUCE AT 150-DEGREES, CHICKEN AT 147-DEGREES, BEEF FOR TACOS AT 148-DEGREES, RICE AT 149-DEGREES. NO FOODS UNDER RE-HEAT STEP AT TIME OF INSPECTION. REVIEWED REHYDRATION STEP ON BEANS. HOT WATER SUPPLY FOR REHYDRATION AT 190-DEGREES. THREE COMPARTMENT SINK AT 200 PPM QA, WIPING CLOTH BUCKETS AT 200 PPM. HAND WASH SINKS SUPPLIED AND USED. RESTROOMS SUPPLIED. PEST CONTROL ONCE PER MONTH OR AS REQUIRED.

TACO BELL #16637 FA0007184 **12525 MONTGOMERY BLVD NE**

Permit Name: TACO BELL #16637 **ROUTINE INSPECTION** **IN COMPLIANCE** **Action: APPROVED**

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/9/2009 0406 100 42 Plumbing: Improperly installed/maintained/supplied

11/9/2009 0406 100 44 Garbage area improperly maintained or constructed

11/9/2009 0406 100 55 Additional Comments

LEAK OBSERVED INSIDE WALK-IN FREEZER.

TRASH OBSERVED ON THE GROUND IN THE TRASH AREA.

CHICKEN 36 DEGREES F. IN WALK-IN REFRIGERATOR. SAUSAGE 41 DEGREES F. IN PREP TABLE. BEANS 163 DEGREES F. TACO MEAT 157 DEGREES F. PICO DE GALLO 44 DEGREES F. PIZZA 149 DEGREES F. SANITIZER SOLUTION TESTED AT 100 PPM CHLORINE. GOOD HAND WASHING OBSERVED. REST ROOMS ARE CLEAN AND SUPPLIED. NO PESTS OBSERVED.

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TACOS AND MORE FA0070008

840 SAN MATEO BLVD SE

Permit Name: TACOS AND MORE

ROUTINE INSPECTION

IN COMPLIANCE

Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION

MEMO

11/13/2009 0406 100 05 Cooling, Heating Procedures

TOOK TEMPERATURE OF DEEP FULL HOTEL PAN OF FRIJOLES UNCOVERED IN REACH-IN REFRIGERATOR AT 104 F AT 3:15 PM. EMPLOYEES PRESENT STATED THAT THEY DID NOT KNOW WHEN THE FRIJOLES HAD BEGUN COOLING AS THEY HAD ARRIVED AT 12 PM AND 3 PM FOR THEIR SHIFTS AND THE FRIJOLES WERE IN THE REACH-IN ALREADY. INSTRUCTED EMPLOYEES TO PORTION INTO SMALLER CONTAINERS AND RAPIDLY COOL TO 45 F OR <.

11/13/2009 0406 100 42 Plumbing: Improperly installed/maintained/supplied

REPEAT NON-CRITICAL 3RD NOTICE - OBSERVED THAT HAND WASH SINK DRAIN LINE OVERSHOTS DRAIN ONTO THE FLOOR. OBSERVED LEAK AT SPIGOT OF 3 COMPARTMENT SINK.

11/13/2009 0406 100 45 Floors, Walls, Ceilings

REPEAT NON-CRITICAL 2ND NOTICE - OBSERVED GROUTING AT 3 COMPARTMENT SINK NEEDS REPAIR. OBSERVED DEBRIS ON CEILING AND AIR VENTILATION UNIT.

11/13/2009 0406 100 55 Additional Comments

OBSERVED AND / OR TESTED THE FOLLOWING:
 TEMPERATURES:
 COLD HOLDING - PORK 43 F (REACH-IN REFRIGERATOR), SALSA 40 F (MAKE-TABLE)
 HOT HOLDING - MACHACA 195 F (GRILL), STEAMED RICE 158 F (STEAM TABLE)
 NO REHEATING OR COOKING CURRENTLY.
 HYGIENIC PRACTICES:
 HAIR RESTRAINED, GLOVE USAGE WITH RTE FOODS
 EQUIPMENT:
 REACH-IN REFRIGERATOR 40 F
 INSECTS:
 NOTED PRESENCE OF FLIES - MONITOR.
 SANITATION:
 3RD COMPARTMENT 50 PPM CL2

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TGI FRIDAYS FA0013782

10001 COORS BLVD NW

Permit Name: TGI FRIDAYS BAR ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
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11/9/2009	0501	100	00	No Violations Found	
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11/9/2009	0501	100	55	Additional Comments	
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ALL REFRIGERATION IN COMPLIANCE. DAIRY COOLER AT 39-DEGREES: MILK AT 40-DEGREES. HAND WASH SINK SUPPLIED AND USED. THREE COMPARTMENT SINK AT 200 PPM QA SOLUTION.

Permit Name: TGI FRIDAYS RESTAURANT ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE	PE	SERV	VIOL	DESCRIPTION	MEMO
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11/9/2009	0406	100	00	No Violations Found	
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11/9/2009	0406	100	55	Additional Comments	
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WALK-IN FREEZER AT MINUS 4-DEGREES. WALK-IN COOLER #1 AT 41-DEGREES: TEMPS: RASPBERRIES AT 41-DEGREES, PASTA AT 41-DEGREES, AU JUS SAUCE AT 42-DEGREES, BAGGED SAUCES AT 38-DEGREES. MIDDLE WALK-IN COOLER AT 39-DEGREES: TEMPS: RAW CHICKEN AT 35-DEGREES THAWING, WHOLE MUSCLE BEEF AT 39-DEGREES, PORK CHOPS AT 40-DEGREES, SOUP AT 38-DEGREES, LIQUID PASTEURIZED EGGS AT 40-DEGREES. COLD MAKE STATION TEMPS: GUACAMOLE AT 43-DEGREES, BEANS AT 42-DEGREES, SLICED TURKEY AT 42-DEGREES. COLD DRAWER TEMPS: SALMON AT 42-DEGREES, RAW BEEF PATTIES AT 39-DEGREES. SALAD COLD DRAWER TEMPS: LARGE VOLUME PASTA AT 39-DEGREES. HOT HOLDING TEMPS: POTATOES AT 145-DEGREES, SOUPS AT 150-DEGREES. OBSERVED COOK PROCEDURE ON LARGE HAMBURGER TO 201-DEGREES PRIOR TO PLATING. CHICKEN WINGS TO 234-DEGREES PRIOR TO PLATING. THREE COMPARTMENT SINK AT 200 PPM QA SOLUTION. WIPING CLOTH BUCKETS AT 200 PPM QA SOLUTION. HAND WASH SINKS SUPPLIED AND USED. PAPER TOWELS DISPENSERS MISSING BATTERIES BUT SUPPLIED. AUTOMATIC DISH MACHINE AT 100 PPM BLEACH SOLUTION. PEST CONTROL ONCE PER MONTH. OUTSIDE TRASH AREA IN COMPLIANCE.

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TWISTERS GRILL #7 FA0072198 2809 JUAN TABO BLVD NE

Permit Name: TWISTERS #7 ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/12/2009 0406 100 00 No Violations Found

11/12/2009 0406 100 55 Additional Comments

EGGS 38 DEGREES F. HAM 38 DEGREES F. IN WALK-IN REFRIGERATOR. CHOPPED GREEN CHILI IN PREP TABLE 38 DEGREES F. RED CHILI 154 DEGREES F. SCRAMBLED EGGS 143 DEGREES F. CHILI CON QUESO 160 DEGREES F. DISHWASHER SANITIZER TESTED AT 100 PPM CHLORINE. GOOD FOOD HANDLING PRACTICES OBSERVED. WIPING CLOTH SANITIZER SOLUTION TESTED AT 100 PPM CHLORINE. BURRITO IN HOT HOLDING UNIT 147 DEGREES F. ICE MACHINE IS CLEAN. CLEANING SUPPLIES ARE SAFELY STORED. GOOD HAND WASHING OBSERVED. PAPER GOODS ARE PROPERLY STORED.

WOODMARK AT UPTOWN LLC FA0027735 7201 PROSPECT PL NE

Permit Name: WOODMARK AT UPTOWN ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/10/2009 0802 100 00 No Violations Found

11/10/2009 0802 100 55 Additional Comments

GOOD HAND WASHING PRACTICES OBSERVED. HAIR RESTRAINED. ICE MACHINE IS CLEAN. CREAM OF WHEAT 150 DEGREES F. WALK-IN COOLERS ARE CLEAN AND ORGANIZED TO PREVENT CROSS CONTAMINATION. FOODS ARE LABELED AND DATED. EGGS 39 DEGREES F. RAW BEEF 41 DEGREES F. SANITIZER SOLUTION TESTED IN WIPING CLOTH BUCKET AT 200 PPM QUATERNARY AMMONIA. WARE WASHING AREA IS CLEAN AND WELL MAINTAINED. SANITIZER SOLUTION IN DISHWASHER TESTED AT 100 PPM CHLORINE. DRY STORAGE AREA IS CLEAN AND WELL ORGANIZED. NO PESTS OBSERVED. EMPLOYEES OBSERVED USING PROPER FOOD HANDLING PRACTICES.

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ZIOS ITALIAN KITCHEN FA0080811

10041 COORS BLVD NW

Permit Name: ZIOS KITCHEN ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/9/2009 0406 100 45 Floors, Walls, Ceilings

OBSERVED TILES MISSING AND GROUT DETERIORATING ESPECIALLY IN DISH MACHINE ROOM. DURING PREVIOUS INSPECTION IN APRIL 2009, MANAGER CONFIRMED TILES AND GROUT WOULD BE REPAIRED BY NEXT ROUTINE INSPECTION. CURRENT MANAGER CONFIRMED TILE AND GROUT WORK ARE WAITING FOR CONFIRMATION ON POSSIBLE BROKEN DRAIN. MANAGER WILL CONTACT OWNER AND CONFIRM FLOOR WORK REQUIRED.

11/9/2009 0406 100 55 Additional Comments

WALK-IN COOLER AT 39-DEGREES: TEMPS: MARINARA SAUCE IN BAGS AT 40-DEGREES, ALFREDO SAUCE AT 41-DEGREES, PRE-COOKED CHICKEN AT 41-DEGREES, LARGE VOLUME PASTAS AT 40-DEGREES, MEATBALLS AT 42-DEGREES, HAM AND WHOLE MUSCLE BEEF AT 42-DEGREES. WALK-IN COOLER FOR PREPARED ITEMS AT 36-DEGREES: TEMPS: MILK AND HEAVY WHIPPING CREAM AT 37-DEGREES, HARD CHEESES AT 38-DEGREES. WALK-IN FREEZER AT MINUS 6-DEGREES. SINGLE DOOR COOLER AT 40-DEGREES: TEMPS: SALAD ITEMS AT 42-DEGREES. PASTA DRAWER TEMPS: FLAT PASTA AT 43-DEGREES, NOODLE PASTA AT 42-DEGREES. COLD MAKE TABLE TEMPS: CHICKEN AND SHRIMP AT 42-DEGREES, ALFREDO SAUCE AT 42-DEGREES, DRESSINGS AT 39-DEGREES, SAUSAGE AT 40-DEGREES. PIZZA MAKE STATION TEMPS: GREEN CHILE, SAUSAGE AND HAM AT 42-DEGREES. MARINARA SAUCE AT 42-DEGREES. LASAGNE AT 40-DEGREES. SAUCE #1 AT 40-DEGREES, SAUCE #2 AT 41-DEGREES, SAUCE #3 AT 40-DEGREES, SAUCE #4 AT 44-DEGREES. HOT HOLDING TEMPS: LASAGNE AT 153-DEGREES, MARINARA SAUCE AT 156-DEGREES. HOT BOX TEMPS: MARINARA AT 154-DEGREES. THREE COMPARTMENT SINK AT 200 PPM QA. WIPING CLOTH BUCKETS AT 200 PPM QA. AUTOMATIC DISH MACHINE AT 160-DEGREES IN FINAL RINSE. HAND WASH SINKS SUPPLIED AND USED. OBSERVED H1N1 INFO IN FACILITY. RESTROOMS SUPPLIED AND USED. PEST CONTROL ONCE PER MONTH. OUTSIDE TRASH AREA IN COMPLIANCE.

Permit Name: ZIOS BAR ROUTINE INSPECTION IN COMPLIANCE Action: APPROVED

ACTIVITY DATE PE SERV VIOL DESCRIPTION MEMO

11/9/2009 0501 100 00 No Violations Found

11/9/2009 0501 100 55 Additional Comments

ALL PLUMBING IN COMPLIANCE. ALL REFRIGERATION IN COMPLIANCE. NO DAIRY AT TIME OF INSPECTION. WALK-IN COOLER AT 41-DEGREES. NO PHF STORED AT TIME OF INSPECTION. HAND WASH SINK SUPPLIED. NO BARTENDER AT TIME OF INSPECTION. FOUR COMPARTMENT SINK AVAILABLE AND USES PRO-QUAT 400 AS SANITIZER.

