


Inspection Report Form

	City of Albuquerque Environmental Health Dept. Consumer Health Protection Division One Civic Plaza - Room 3023 Albuquerque, NM 87102 PH: (505)768-2600 - Fax: (505)768-2888	PERMIT CORAL COMMUNITY CHARTER	Date 09/29/2022	
		RESULT IN COMPLIANCE	Time In 10:37 am	
		ACTION APPROVED	Time Out 11:08 am	
Facility CORAL COMMUNITY CHARTER	Address 4401 SILVER AV SE	City/State ALBUQUERQUE, NM	Zip Code 87108	Telephone 5052926725
Permit # PT0144191	Permit Expiration Date 07/31/2023	Purpose of Inspection HIGH RISK	Facility ID FA0120291	Activity No. DAZZ55AOX

PROTECTION FROM CONTAMINATION

13	Food separated and protected <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> COS <input type="checkbox"/> NA	3-302, 304, 308	6
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Description:
 Observed food stored and packaged separately. Food properly handled. No RTE foods or foods exposed to potential contamination from raw animal foods, hands, equipment, or cross-contamination. Food properly covered, except when cooling.

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

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

OBSERVED IN THE REFRIGERATOR RAW SHELLLED EGGS STORED ABOVE READY TO EAT FOOD ITEMS SUCH AS APPLE SAUCE, MILK, LUNCHES. VIOLATION WAS CORRECTED ON SITE BY PIC SEPARATING RAE FROM READY TO EAT FOODS.

14	Food-contact surfaces: cleaned and sanitized <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> COS <input type="checkbox"/> NA	4-501, 601, 602, 702, 703	6
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Description:
 Observed and verified proper chemical sanitizer concentration, hot water sanitizing temperature, water pressure, and gauges. Proper procedures used by PIC and other employees. No food debris observed on food-contact surfaces.

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

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

OBSERVED SANITIZER BUCKET IS TESTED BELOW COMPLIANCE LEVEL AT TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PIC REMAKING SANITIZER. SANITIZER CONCENTRATION TESTED AT 50 PPM CHLORINE.

PHYSICAL FACILITIES

57	Were any violations found? <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	9-8-1-1	0
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Description:
 Were any violations found?

Comments:
 VIOLATION(S) AND ASSOCIATED CORRECTION ACTION(S) ARE LISTED ON THIS FORM.

RESULTS IN COMPLIANCE

Item/Location	Result	Item/Location	Result	Item/Location	Result
MILK/REFRIGERATOR	40 F	NACH PRETZEL/HOT HOLDING	175 F	CHLORINE SANITIZER/SINK	0 PPM

SCORE: 202

Overall Inspection Comments:
 No Overall Inspection Comments

Person in Charge (Signature)

Yazna C...

Date: 09/23/2022

Inspector: Trujillo, Anthony

Anthony Trujillo

Follow-up: Yes No (Circle one) Follow-up Date: