


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)768-2698	PERMIT CORAL COMMUNITY CHARTER	Date 11/27/2023	
		RESULT IN COMPLIANCE	Time In 11:00 am	
		ACTION APPROVED	Time Out 12:00 pm	
Facility CORAL COMMUNITY CHARTER	Address 4401 SILVER AV SE	City/State ALBUQUERQUE, NM	Zip Code 87108	Telephone 5052926725
Permit # PT0144191	Permit Expiration Date 07/31/2024	Purpose of Inspection HIGH RISK	Facility ID FA0120291	Activity No. DALXEJHZQ

GOOD HYGIENIC PRACTICES

4	Proper eating, tasting, drinking, or tobacco use <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> COS <input type="checkbox"/> NO		3
			2-401.11, 3-301.12

Description:
 Observed proper use of closed beverage containers; proper tasting practices observed; no eating or smoking observed. Employees respond correctly to questions on safe hygiene practices.

Comments:
 OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA.
 2-401.11 Eating, Drinking or Using Tobacco
 OBSERVED IMPROPER EMPLOYEE DRINK STORED ON BUS CART NEXT TO FOOD ITEMS INSIDE KITCHEN AT THE TIME OF INSPECTION. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH TIGHT - FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM FOOD PREP/ STORAGE AREAS. NO EATING OR SMOKING IS ALLOWED IN FOOD AREAS. INSTRUCTED PIC TO DESIGNATE AN EMPLOYEE DRINK AREA AND RE-TRAIN EMPLOYEES ON PROPER DRINK PRACTICES.

UTENSILS, EQUIPMENT AND VENDING

46	Ware washing facilities: installed, maintained, used; test strips <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> COS		3
			4-203,204,301,302,501,603

Description:
 Observed facility using proper warewashing and effective sanitization.

Comments:
 OBSERVED FACILITY IS USING IMPROPER WARE WASHING OR INEFFECTIVE SANITIZATION.
 4-302.14 Sanitizing Solutions, Testing Devices
 OBSERVED FACILITY USING CLOROX WIPES AS SANITIZER AT THE TIME OF INSPECTION. PIC PROVIDED CHLORINE TEST STRIPS HOWEVER CLOROX WIPES ARE A QUAT SANITIZER. INSTRUCTED PIC TO OBTAIN QUAT SANITIZER TEST STRIPS TO VERIFY CLOROX WIPES ARE HELD AT 200 TO 400 PARTS PER MILLION TO PROPERLY CLEAN AND SANITIZE.

PHYSICAL FACILITIES

57	Were any violations found? <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT		0
			9-6-1-1

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
ORANGE JUICE/REACH IN REFRIGERATOR STANDING	38 F	QUAT SANITIZER/CLOROX WIPES	300 F	YOGURT/REACH IN REFRIGERATOR SMALL	41 F
BURRITO/HOT HOLDING	157 F				

Overall Inspection Comments:
 ROUTINE FOOD INSPECTION

SCORE: 208

Person in Charge (Signature)

May Ce

Date: 11/27/2023

Inspector: Silva, Richard

WAB

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