



City of Albuquerque Environmental Health Department
 Consumer Health Protection Division
 One Civic Plaza-Room 3023
 Albuquerque, NM 87102
 PH: 505-768-2738
 Email: consumerhealth@cabq.gov

FOOD INSPECTION REPORT FORM

Establishment Name: Coral Community Charter				RESULT		SCORE		
Physical Address: 4401 SILVER AVE SE, Albuquerque, NM 87108				Approved		91		
Inspection Date:	Time In:	Time Out: 02:00 PM	Facility ID: 000541-2024					Permit #: FOODEST-2024-01156
Inspection Type: Routine Food Establishment Inspection		Permit Expires: 01/01/2999	Phone Number:					Follow-up Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

Overall Inspection Comments:

Compliance Status: IN = In Compliance; OUT = Not in Compliance; NO = Not Observed; NA = Not Applicable; EOS = Corrected On Site; R = Repeat Violation

IN	OUT	NO	NA	Description	C	O	S	R
Adequate ventilation and lighting								
			<input checked="" type="checkbox"/>	1a. Ventilation and Hood Systems				
<input checked="" type="checkbox"/>				1b. Lighting				
Approved Procedures and Special Processing								
			<input checked="" type="checkbox"/>	2a. HACCP				
			<input checked="" type="checkbox"/>	2b. Variance				
			<input checked="" type="checkbox"/>	2c. Reduced Oxygen Packaging				
			<input checked="" type="checkbox"/>	2d. Conformance with Approved Procedures, Records				
Approved Source								
<input checked="" type="checkbox"/>				3. Approved Source				
Cannabis								
			<input checked="" type="checkbox"/>	4. Cannabis				
Cold Holding								
<input checked="" type="checkbox"/>				5. Cold Holding				
Consumer Advisories								
<input checked="" type="checkbox"/>				6. Consumer Advisories				
Food Contact Surfaces Cleaned & Sanitized								
<input checked="" type="checkbox"/>				7a. Availability				
<input checked="" type="checkbox"/>				7b. Warewashing Temperature and Concentration				
<input checked="" type="checkbox"/>				7c. Warewashing Pressure				
<input checked="" type="checkbox"/>				7d. Equipment, Food Contact Surfaces, and Utensils Clean				
Cooling								
			<input checked="" type="checkbox"/>	8. Cooling				
Date Marking								
<input checked="" type="checkbox"/>				9. Date Marking and Disposition				
Utensils & Equipment: Design, Construction								
<input checked="" type="checkbox"/>				10a. Use Limitations				
<input checked="" type="checkbox"/>				10b. Equipment Maintenance and Design				
<input checked="" type="checkbox"/>				10c. Dispensing Equipment				
Designated Areas								
<input checked="" type="checkbox"/>				11. Designated Areas				
Food Returned, Previously Served, Or Unsafe								
			<input checked="" type="checkbox"/>	12. Disposition of Returned, Previously Served Or Reconditioned				
Eggs Pasteurization and Prohibition								
			<input checked="" type="checkbox"/>	13a. Eggs Pasteurization				

IN	OUT	NO	NA	Description	C	O	S	R
Outdoor, Refuse								
<input checked="" type="checkbox"/>				28a. Outdoor Surface Areas				
<input checked="" type="checkbox"/>				28b. Receptacle Condition				
<input checked="" type="checkbox"/>				28c. Outside Storage Prohibitions				
<input checked="" type="checkbox"/>				28d. Maintenance				
<input checked="" type="checkbox"/>				28e. Location and Availability				
Personal Cleanliness								
<input checked="" type="checkbox"/>				29. Personal Cleanliness				
Pet Patio								
<input checked="" type="checkbox"/>				30. Pet Patio				
Physical Facilities								
<input checked="" type="checkbox"/>				31a. Physical Facilities, Cleaning				
<input checked="" type="checkbox"/>				31b. Physical Facilities, Construction and Repair				
<input checked="" type="checkbox"/>				31c. Plumbing				
Prevention of Food Contamination								
			<input checked="" type="checkbox"/>	32a. Preventing Contamination From Hands				
			<input checked="" type="checkbox"/>	32b. Preparation				
			<input checked="" type="checkbox"/>	32c. Food Separation				
			<input checked="" type="checkbox"/>	32d. Storage				
			<input checked="" type="checkbox"/>	32e. Consumer Self-Service Operations				
			<input checked="" type="checkbox"/>	32f. Miscellaneous				
Product Receiving & Transportation								
			<input checked="" type="checkbox"/>	33a. Temperature				
			<input checked="" type="checkbox"/>	33b. Eggs				
			<input checked="" type="checkbox"/>	33c. Shellstock				
			<input checked="" type="checkbox"/>	33d. Transportation Vehicle				
Proper Cooking Time and Temperatures								
<input checked="" type="checkbox"/>				34a. Raw Animal Foods				
<input checked="" type="checkbox"/>				34b. Microwave Cooking				
<input checked="" type="checkbox"/>				34c. Manufacturer Cooking Instructions				
Sewage and Waste Water								
<input checked="" type="checkbox"/>				36. Sewage and Waste Water				
Single-Service								
<input checked="" type="checkbox"/>				37. Single-Service				

<input checked="" type="checkbox"/>	13b. Pooled Eggs	
Fish and Shellfish		
<input checked="" type="checkbox"/>	14a. Fish and Shellfish	
<input checked="" type="checkbox"/>	14b. Packaging and Identification	
<input checked="" type="checkbox"/>	14c. Parasite Destruction	
<input checked="" type="checkbox"/>	14d. Molluscan Shellfish Tanks	
Food Identification and Honestly Presented		
<input checked="" type="checkbox"/>	15. Food Identification, Safe, Unadulterated and Honestly Presented	
Food/Color Additives and Toxic/Chemical Substances		
<input checked="" type="checkbox"/>	16a. Additives	
<input checked="" type="checkbox"/>	16b. Poisonous and Toxic/Chemical Substances	
<input checked="" type="checkbox"/>	16c. Medications and First Aid Kits	
Hands Clean & Properly Washed		
<input checked="" type="checkbox"/>	17. Hands Clean & Properly Washed	
Handwashing Facilities		
<input checked="" type="checkbox"/>	18a. Installation	
<input checked="" type="checkbox"/>	18b. Operation and Maintenance	
Highly Susceptible Populations		
<input checked="" type="checkbox"/>	20. Highly Susceptible Populations	
Hot & Cold Water Availability & Pressure		
<input checked="" type="checkbox"/>	21. Hot & Cold Water Availability & Pressure	
Hot Holding & Reheating		
<input checked="" type="checkbox"/>	22. Hot Holding & Reheating	
In Use Utensils/Equipment, Properly Used & Stored		
<input checked="" type="checkbox"/>	23a. Storage	
<input checked="" type="checkbox"/>	23b. Glove Use Limitation	
<input checked="" type="checkbox"/>	23c. Second Portions and Refills	
<input checked="" type="checkbox"/>	23d. Maintenance and Operation	
<input checked="" type="checkbox"/>	23e. Tableware	
Insects, Rodents & Animals		
<input checked="" type="checkbox"/>	24a. Animal Prohibitions	
<input checked="" type="checkbox"/>	24b. Pest Control	
<input checked="" type="checkbox"/>	24c. Physical Facilities	
<input checked="" type="checkbox"/>	24d. Corrective Actions	
Nonfood Contact Surfaces		
<input checked="" type="checkbox"/>	26a. Surface Condition	
<input checked="" type="checkbox"/>	26b. Surface Not Clean	
Operations		
<input checked="" type="checkbox"/>	27. Operations	

Supervision		
<input checked="" type="checkbox"/>	38a. Knowledgeable	
<input checked="" type="checkbox"/>	38b. Procedures	
<input checked="" type="checkbox"/>	38c. Cooperation	
<input checked="" type="checkbox"/>	38c. Training Records	
Temperature & Sanitizer Measuring Devices		
<input checked="" type="checkbox"/>	39a. Functionality and Accuracy	
<input checked="" type="checkbox"/>	39b. Testing Devices	
<input checked="" type="checkbox"/>	39c. Records	
Thawing		
<input checked="" type="checkbox"/>	41. Thawing	
Time as Public Health Control		
<input checked="" type="checkbox"/>	42. Time as Public Health Control	
Toilet Facilities		
<input checked="" type="checkbox"/>	43. Toilet Facilities	
Warewashing		
<input checked="" type="checkbox"/>	45a. Equipment Design	
<input checked="" type="checkbox"/>	45b. Maintenance and Operation	
<input checked="" type="checkbox"/>	45c. Chemicals	
<input checked="" type="checkbox"/>	45d. Alternative Methods	
<input checked="" type="checkbox"/>	45e. Precleaning and Rinsing	
Washing Fruits and Vegetables		
<input checked="" type="checkbox"/>	46. Washing Fruits and Vegetables	
Water and Ice		
<input checked="" type="checkbox"/>	47a. Unapproved Water Source	
<input checked="" type="checkbox"/>	47b. Maintenance and Operation	
<input checked="" type="checkbox"/>	47c. Water Quality	
Wiping Cloths, Linen, Laundry Facility		
<input checked="" type="checkbox"/>	48a. Use Limitations	
<input checked="" type="checkbox"/>	48b. Laundering	
<input checked="" type="checkbox"/>	48c. Storage	
<input checked="" type="checkbox"/>	48d. Linens Unclean	
<input checked="" type="checkbox"/>	48e. Air Drying	

Violations cited in this report must be corrected within the time frames specified below, or as stated in the 2022 FDA Food Code or the City of Albuquerque Food Service and Retail Ordinance 9-6-1 et seq.

Item #	OBSERVATIONS AND CORRECTIVE ACTIONS	Point Value
5	<p>Observation: Observed food items in cold holding unit measuring above 41°F. Location: Small floor cold holding unit Food Items: Packaged chicken nugget meal Temperature: 49 degrees f .</p> <p>Corrective Action: Corrective Action: 3-501.16(A)(2) and (B)</p> <p>Maintaining TCS foods under the cold temperature control requirements prescribed in this code will limit the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Instructed PIC to rapidly chill food to below 41°F as measured by a calibrated thermometer.</p> <p>Correct By Date: 12/13/2024</p> <p>Code: 3-501.16(A)(2), (B) - Time/Temperature Control for Safety Food, Cold Holding</p>	6
21	<p>Observation: Observed facility with insufficient hot water. Location: Two compartments sink and hand washing sink Manner: Unable to produce hot water at both sink location.</p> <p>Corrective Action: Corrective Action: 5-103.11</p> <p>Hot water required for washing items such as equipment and utensils and employees' hands, must be available in sufficient quantities to meet demand during peak water usage periods.</p> <p>Correct By Date: 12/13/2024</p> <p>Code: 5-103.11 - Water Capacity-Quantity and Availability</p>	3

CERTIFIED FOOD PROTECTION MANAGER

Name:	Certificate #:	Expiration Date:
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TEMPERATURE OBSERVATIONS

Item	Location	Process	Temp	Notes
Ambient Air	Upright Cooler	Cold Holding	38°F	
Chicken Nugget	Undercounter Cooler	Cold Holding	49°F	
Hot Water	Other	Other	64°F	

SANITIZER OBSERVATIONS

Type	Location	Concentration	Temp	Notes

Received By Signature:	<i>[Signature]</i>	Print:	Nayami Cisneros
Received By Email:		Received By Phone:	
Inspector Signature:	<i>[Signature]</i>	Print:	Richard Silva
Inspector Email:	rasilva@cabq.gov	Inspector Phone:	