



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	100
Inspection Date: 05/29/2025	Time In: 10:30 AM	Time Out: 11:30 AM	Facility ID: FA0120291	Permit #: PT0144191		
Inspection Type: Routine Food Establishment Inspection		Permit Expires: 07/31/2025	Phone Number: 505-292-6725	Follow-up Required: ☐ Yes ☒ No		

Overall Inspection Comments:

Advised PIC on required manager food safety certification. Facility very clean and well organized. All logs were available and completed.

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

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

IN	OUT	NO	NA	Description	COS	R
Outdoor, Refuse						
✓				28a. Outdoor Surface Areas		
✓				28b. Receptacle Condition		
✓				28c. Outside Storage Prohibitions		
✓				28d. Maintenance		
✓				28e. Location and Availability		
Personal Cleanliness						
✓				29. Personal Cleanliness		
Pet Patio						
✓				30. Pet Patio		
Physical Facilities						
✓				31a. Physical Facilities, Cleaning		
✓				31b. Physical Facilities, Construction and Repair		
✓				31c. Plumbing		
Prevention of Food Contamination						
✓				32a. Preventing Contamination From Hands		
✓				32b. Preparation		
✓				32c. Food Separation		
				32d. Storage		
✓				32e. Consumer Self-Service Operations		
✓				32f. Miscellaneous		
Product Receiving & Transportation						
		✓		33a. Temperature		
		✓		33b. Eggs		
		✓		33c. Shellstock		
		✓		33d. Transportation Vehicle		
Proper Cooking Time and Temperatures						
✓				34a. Raw Animal Foods		
✓				34b. Microwave Cooking		
✓				34c. Manufacturer Cooking Instructions		
Sewage and Waste Water						
✓				35. Sewage and Waste Water		
Single-Service						
✓				37. Single-Service		
Supervision						
✓				38a. Knowledgeable		

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

☒	☒	38b. Procedures		
☒	☒	38c. Cooperation		
☒	☒	38c. Training Records		
Temperature & Sanitizer Measuring Devices				
☒	☒	39a. Functionality and Accuracy		
☒	☒	39b. Testing Devices		
☒	☒	39c. Records		
Thawing				
☒	☒	41. Thawing		
Time as Public Health Control				
☒	☒	42. Time as Public Health Control		
Toilet Facilities				
☒	☒	43. Toilet Facilities		
Warewashing				
☒	☒	45a. Equipment: Design		
☒	☒	45b. Maintenance and Operation		
☒	☒	45c. Chemicals		
☒	☒	45d. Alternative Methods		
☒	☒	45e. Precleaning and Rinsing		
Washing Fruits and Vegetables				
☒	☒	46. Washing Fruits and Vegetables		
Water and Ice				
☒	☒	47a. Unapproved Water Source		
☒	☒	47b. Maintenance and Operation		
☒	☒	47c. Water Quality		
Wiping Cloths, Linen, Laundry Facility				
☒	☒	48a. Use Limitations		
☒	☒	48b. Laundering		
☒	☒	48c. Storage		
☒	☒	48d. Linens Unclean		
☒	☒	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
	Correct By Date: Code: -	

CERTIFIED FOOD PROTECTION MANAGER		
Name: CORAL COMMUNITY CHARTER	Certificate #:	Expiration Date:

TEMPERATURE OBSERVATIONS				
Item	Location	Process	Temp	Notes
Salad Mix	Upright Cooler	Cold Holding	41°F	
Pizza	Upright Cooler	Cold Holding	41°F	
Hot Water	Other	Other	95°F	Hand Washing Sink
Hot Water	Other	Other	127°F	Three Compartment Sink

SANITIZER OBSERVATIONS				
Type	Location	Concentration	Temp	Notes
Chlorine	Wiping Cloth Container	100	78°F	

Received By Signature:		Print:	Nayamin Cisneros
Received By Email:		Received By Phone:	
Inspector Signature:		Print:	Richard Silva
Inspector Email:	rasilva@cabq.gov	Inspector Phone:	505-263-7462