



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: 02/26/2026	Time In: 10:00 AM	Time Out: 11:10 AM	Facility ID: FA0120291					Permit #: PT0144191
Inspection Type: Routine Food Establishment inspection		Permit Expires: 07/31/2026	Phone Number: 505-292-6725					Follow-up Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

Overall Inspection Comments:

Requested inspection
 No violations observed at the time of inspection
 Inspector: Cesar Montes
 Email: cmontes@cabq.gov
 Phone: 505-908-0451

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		

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		

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	
		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 Construction	
✓		26b. Surface Not Clean	
Operations			
✓		27. Operations	

Sewage and Waste Water			
✓		36. Sewage and Waste Water	
Single-Service			
✓		37. Single-Service	
Supervision			
✓		38a. Knowledgeable	
✓		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	
✓		45c. 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
Sack lunch	Upright Cooler	Cold Holding	38°F	
Ambient temperature	Upright Cooler	Cold Holding	36°F	
Turkey meal	Steam Table	Hot Holding	220°F	
Hot meal	Steam Table	Hot Holding	156°F	

SANITIZER OBSERVATIONS

Type	Location	Concentration	Temp	Notes
Chlorine	Wiping Cloth Container	50 PPM		

Received By Signature:	<i>[Signature]</i>	Print:	Nayamin Cisneros
Received By Email:		Received By Phone:	
Inspector Signature:	<i>[Signature]</i>	Print:	Cesar Montes
Inspector Email:	cmontes@cabq.gov	Inspector Phone:	