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: 08/06/2026	Time In: 09:30 AM	Time Out: 10:30 AM	Facility ID: FA0120291	Permit #: PT0144191		
Inspection Type: Routine Food Establishment Inspection		Permit Expires: 07/31/2027	Phone Number: 505-292-6725	Follow-up Required: ☐ Yes ☑ No		

Overall Inspection Comments:

No violations observed at the time of inspection. All food is recieved from APS commissary and not prepared on site.

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		
				13b. Pooled Eggs		

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		
✓				36. Sewage and Waste Water		
				Single-Service		
✓				37. Single-Service		
				Supervision		
✓				38a. Knowledgeable		