Food Establishment Inspection Report

As Governed by Bernalillo County Code 2010 - 9
Bernalillo County
111 Union Square SE Suite 300, Albuquerque, NM 87102

Establishment: Union Square Bernalillo County
Address: 111
City/State: NM 87102
Zip Code: Telephone:

Permit Number: Permit Holder: Purpose of Inspection: Est. Type: Risk Category:

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Mark &quot;X&quot; in appropriate box for COS and/or R</th>
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<tbody>
<tr>
<td>IN = in compliance</td>
<td>COS=corrected on-site during inspection</td>
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<tr>
<td>OUT = not in compliance</td>
<td></td>
</tr>
<tr>
<td>N/O = not observed</td>
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**Demonstration of Knowledge**

1. IN OUT Certification by accredited program, compliance with Code, or correct responses
2. IN OUT Management awareness; policy present
3. IN OUT Proper use of reporting, restriction & exclusion

**Employee Health**

4. IN OUT N/O Proper eating, tasting, drinking, or tobacco use
5. IN OUT N/O No discharge from eyes, nose, and mouth

**Good Hygienic Practices**

6. IN OUT N/O Hands clean & properly washed
7. IN OUT N/A N/O No bare hand contact with RTE foods or approved alternate method properly followed
8. IN OUT Adequate handwashing facilities supplied & accessible

**Approved Source**

9. IN OUT Food obtained from approved source
10. IN OUT N/A N/O Food received at proper temperature
11. IN OUT Food in good condition, safe, & unaltered
12. IN OUT N/A N/O Required records available: shellstock tags, parasite destruction

**Prevention from Contamination**

13. IN OUT N/A Food separated & protected
14. IN OUT N/A Food-contact surfaces: cleaned & sanitized
15. IN OUT Proper disposition of returned, previously served, reconditioned, & unsafe food

**Food Temperature Control**

16. IN OUT N/A N/O Proper cooling time and temperatures
17. IN OUT N/A N/O Proper reheating procedures for hot holding
18. IN OUT N/A N/O Proper cooling time and temperatures
19. IN OUT N/A N/O Proper hot holding temperatures
20. IN OUT N/A Proper cold holding temperatures
21. IN OUT N/A N/O Proper date marking & disposition
22. IN OUT N/A N/O Time as a public health control: procedures & record

**Compliance Status**

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**Consumer Advisory**

23. IN OUT N/A Consumer advisory provided for raw or undercooked foods
24. IN OUT N/A Pasteurized foods used; prohibited foods not offered

**Chemical**

25. IN OUT N/A Food additives: approved & properly used
26. IN OUT Toxic substances properly identified, stored, & used

**Conformance with Approved Procedures**

27. IN OUT N/A Compliance with variance, specialized process, & HACCP plan

**Risk factors** are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

**Safe Food and Water**

28. Pasteurized eggs used where required
29. Water & ice from approved source
30. Variance obtained for specialized processing methods

**Food Identification**

31. Proper cooling methods used; adequate equipment for temperature control
32. Plant food properly cooked for hot holding
33. Approved thawing methods used
34. Thermometers provided & accurate

35. Food properly labeled; original container

**Prevention of Food Contamination**

36. Insects, rodents, & animals not present; no unauthorized persons
37. Contamination prevented during food preparation, storage & display
38. Personal cleanliness
39. Wiping cloths: properly used & stored
40. Washing fruits & vegetables

**Utensils, Equipment and Vending**

41. In-use utensils: properly stored
42. Utensils, equipment & linens: properly stored, dried, & handled
43. Single-use & single-service articles: properly stored & used
44. Gloves used properly

**Physical Facilities**

45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used
46. Warewashing facilities: installed, maintained, & used; test strips
47. Non-food contact surfaces clean

**Person in Charge (Signature)**

**Inspector (Signature)**

**Follow-up**: YES NO (Circle one) Follow-up Date:
Food Establishment Inspection Report

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Bernalillo County
111 Union Square SE Suite 300, Albuquerque, NM 87102

Establishment Address City/State Zip Code Telephone

TEMPERATURE OBSERVATIONS

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OBSERVATIONS AND CORRECTIVE ACTIONS

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<tr>
<th>Item Number</th>
<th>Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.</th>
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