



City of Albuquerque  
Environmental Health Department  
Consumer Health Protection Division  
P.O. Box 1293, Albuquerque, NM 87103

Summary Table  
Consumer Health Protection Inspections Performed  
Week: December 07, 2025 to December 13, 2025  
Report Amended on 12/15/2025 for clerical errors

**BASKIN ROBBINS - 11052 MONTGOMERY BLVD NE**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0156961) - Operational Status – Open</b>				
12/12/2025	PT0156961	Routine Food Establishment Inspection	Approved	Pg. 5

**BLAKES LOTABURGER 64 - 1801 JUAN TABO BLVD NE**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
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**Bob's Burgers - 6101 SAN MATEO BLVD NE**

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**Chili's Grill & Bar - 10220 CENTRAL AVE SE**

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**THE WOODMARK AT UPTOWN - 7201 PROSPECT PL NE**

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**TRIANA - 111 CARLISLE BLVD NE**

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12/10/2025	RT-FOODEST-032260-2025	Routine Food Establishment Inspection	Conditional Approved	Pg. 39
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**VERDES FOUNDATION RETAIL DISPENSARY - 7301 SAN ANTONIO DR NE**

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**Cannabis Food Establishment (Permit # - PT0158596) - Operational Status – Open**

12/12/2025	PT0158596	Routine Retail Cannabis Inspection	Approved	Pg. 40
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A Corrective Action Compliance does not represent a full routine health inspection. Instead, it reflects that a facility has taken specific corrective actions in response to violations identified during an inspection. These actions may be taken during the inspection or afterward, and the Corrective Action Compliance allows for the facility's grade or status to be updated based on those corrections.

Corrective actions may be demonstrated through documentation such as photos, videos, receipts, work orders, site visits, or both verifiable means showing that the violation has been addressed and compliance has been achieved.

**APPROVED**

An "Approved" grade indicates that a food establishment that has demonstrated compliance with the standards in the Food Cod the Food Service and Retail

Ordinance, other industry standards, and other laws and has received a Grade of Approved and is able to operate.

**CONDITIONAL APPROVED**

A "Conditional Approved" grade is issued when a facility is found to have violations of the Food Code, the Food Service and Ret Ordinance, industry standards,

or applicable laws. While the facility may continue operating, it must complete specific corrective actions to address the violation

A yellow sticker is placed

alongside the green "Approved" sticker.

**UNSATISFACTORY**

An "Unsatisfactory" grade indicates that a facility has not met the required standards but is allowed to continue operating temporarily while corrective actions

are completed. A red "Unsatisfactory" sticker will be displayed at the facility for the duration of this grade. This is a temporary status and requires timely follow-up to verify compliance.

**CLOSED**

A "Closed" grade is assigned when violations pose a significant risk to public health, requiring the facility to immediately cease operations. The facility must

remain closed until corrective actions have been completed and verified. A facility with this grade will display an orange "Closed" sticker for the duration of the

closure.

## BASKIN ROBBINS - 11052 MONTGOMERY BLVD NE - Approved

**BASKIN ROBBINS - 11052 MONTGOMERY BLVD NE**

**Food Establishment Class B**

**Date: 12/12/2025 - #: PT0156961 - Inspection Result: Approved**

### Violation: Knowledgeable

#### • Knowledgeable Person In Charge

- Designation of a person in charge during all hours of operations ensures the continuous presence of someone who is responsible for monitoring and managing all food establishment operations and who is authorized to take actions to ensure that the Code's objectives are fulfilled. The permit holder must be or assign a person in charge to be present at all hours of operation.

Observed that no person in charge was designated at the time of inspection. Upon inquiring with food employee, they stated that their manager was on vacation and did not designate a person in charge.

### Violation: Training Records

#### • Certified Food Protection Manager

- All Food Establishments shall have at least one Certified Food Protection Manager. Instructed PIC that the permit holder must designate an employee to be certified as a food protection manager. The facility must provide a certificate to EHD to have on file.

Observed that the food establishment does not have a certified food protection manager on staff or was not able to provide certificate for verification at the time of inspection.

#### • Food Handler Cards

- Food Employees shall demonstrate their knowledge of safe Food handling practices through passing a test from a Food Handler Training Program, Approved by the Enforcement Authority, and possess a Valid Food Handler Card within thirty (30) days of employment in a Food Establishment unless the Food Employee is a Certified Food Protection Manager; the Food Employee does not prepare or handle TCS Food, provided that at a minimum, the Permit Holder assures the Food Employee complies with Part 16 of these rules; or The Food Employee is working as a Food Employee or volunteer of a Temporary Food Establishment or Charitable Food Provider, provided that at minimum, the Person In Charge is a Certified Food Protection Manager or has a Valid Food Handler Card. Instructed PIC to ensure that all food employees are properly trained in safe food handling practices.

Observed that food employees were not in possession of a food handler card or had been trained in another approved food safety course at the time of inspection.

### Violation: Precleaning and Rinsing

#### • Rinsing Procedures

- Precleaning of utensils, dishes, and food equipment allows for the removal of grease and food debris to facilitate the cleaning action of the detergent. Depending upon the condition of the surface to be cleaned, detergent alone may not be sufficient to loosen soil for cleaning. Heavily soiled surfaces may need to be presoaked or scrubbed with an abrasive. Food debris on equipment and utensils shall be scraped over a waste disposal unit or garbage receptacle or shall be removed in a warewashing machine with a prewash cycle. If necessary for effective cleaning, utensils and equipment shall be pre-flushed, presoaked, or scrubbed with abrasives. Instructed PIC to retain employees on proper precleaning procedures and that equipment and utensils observed being cleaned and sanitized without a precleaning step must be re-cleaned and sanitized properly.

Observed a three (3) compartment sink being used for warewashing without use of a water rinse step.

## BLAKES LOTABURGER 64 - 1801 JUAN TABO BLVD NE - Approved

**BLAKES LOTABURGER 64 - 1801 JUAN TABO BLVD NE**

**Food Establishment Class C**

**Date: 12/11/2025 - #: PT0052581 - Inspection Result: Approved**

### Violation: Cold Holding

#### • Time/Temperature Control for Safety Food, Cold Holding

- 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. Observed employees and PIC place food items in ice for cold holding. Violation corrected on site.

Observed food items in cold holding unit measuring above 41°F. Location: prep top cooler closest to warewashing/prep areas. Food Items: sliced tomatoes and cut romaine lettuce. Temperature: sliced tomatoes: 46°F, Cut romaine lettuce: 48°F

#### • Cold Holding Capacities-Equipment

- The ability of equipment to maintain time/temperature control for safety foods at Code-required temperatures is critical to food safety. Improper holding and cooking temperatures continue to be major contributing factors to foodborne illness. Therefore, it is very important to have adequate cold holding equipment with enough capacity to meet the demands of the operation. Instructed PIC to make repairs necessary to have adequate cold holding equipment or must acquire sufficient equipment to do so. Also instructed PIC to provide copy of completed work order when repairs are made. Advised PIC and employees to not utilize bottom of prep top cooler for cold holding and to utilize ice for cold holding for top area until repairs are made to prep top cooler and it is able to maintain required cold holding temperatures of 41°F or below.

Observed insufficient cold holding equipment to properly hold food cold. Location: prep top cooler closest to warewashing/prep areas. Condition: Observed ambient air temperature at 51°F at the time of inspection. Upon inquiring with PIC about prep cooler's status of being able to maintain approved cold holding

temperatures, PIC stated that temperatures have been fluctuating with higher than 41°F temperatures for prep cooler in the top area of prep top cooler.

#### Violation: Consumer Advisories

##### • Allergen Warning, Unpackaged Food

- Unintended food allergen food allergen exposures pose a serious risk to consumers with food allergies. Consumers with food allergies depend on allergen information, written notification of the presence of major food allergens as an ingredient in unpackaged foods that are served or sold by the food establishment must be provided. Written notification can be provided in many forms such as: physical or electronic means, including, but not limited to, brochures, deli case or menu notifications, label statements, table tents, placards, or other effective written means. Notifying the consumer to the presence of major food allergens may prevent an inadvertent exposure. Instructed PIC to provide written notification of major allergen information for all unpackaged food offered for sale or served to consumers.

Observed no written notification of the presence of major food allergens for unpackaged food served or sold to consumers.

### Bob's Burgers - 6101 SAN MATEO BLVD NE - Approved

**Bob's Burgers - 6101 SAN MATEO BLVD NE**

**Food Establishment Class C**

**Date: 12/08/2025 - #: PT0044992 - Inspection Result: Approved**

#### Violation: Poisonous and Toxic/Chemical Substances

##### • Common Name-Working Containers

- When toxic or poisonous substances are purchased in bulk, it is common practice to divide the contents into working containers for use around the establishment. When working containers are not labeled, a risk of misuses or food contamination is created. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. Instructed PIC that the unlabeled containers and their contents must not be used in the operation of the food establishment unless it can be shown that there is an internal system where the contents are known and the containers can be labeled properly.

Observed working containers used for storing poisonous or toxic materials taken from bulk supplies not properly labeled or identified. Container Type spray bottle: alleged Material: Soap

#### Violation: Plumbing

##### • Backflow Prevention, Air Gap

- During periods of extraordinary demand, drinking water systems may develop negative pressure in portions of the system. If a connection exists between the system and a source of contaminated water during times of negative pressure, contaminated water may be drawn into and foul the entire system. Standing water in sinks, dipper wells, steam kettles, and other equipment may become contaminated with cleaning chemicals or food residue. To prevent the introduction of this liquid into the water supply through back siphonage, various means may be used. The water outlet of a drinking water system must not be installed so that it contacts water in sinks, equipment, or other fixtures that use water. Providing an air gap between the water supply outlet and the flood level rim of a plumbing fixture or equipment prevents contamination that may be caused by backflow. Instructed PIC to contact repair personnel to have an air gap established to prevent backflow.

Observed an inadequate air gap at floor drain under soda bib rack in kitchen area

#### Violation: Operation and Maintenance

##### • Handwashing Signage

- In order to remind food employees to wash their hands a clearly visible sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees. Instructed PIC to install handwashing signage at all handwashing sinks.

Observed handwashing sink(s) without a handwashing sign. Location: Men's bathroom

#### Violation: Personal Cleanliness

##### • Effectiveness-Hair Restraints

- Hair can be both a direct and indirect vehicle of contamination. Food employees may contaminate their hands when they touch their hair. A hair restraint keeps dislodged hair from ending up in the food and may deter employees from touching their hair. Food employees must wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. Instructed PIC to retrain food employees on proper hair restraints.

Observed a food employee without proper hair restraints. Location: Main kitchen cook line Activity: actively working with open food items

#### Violation: Physical Facilities, Cleaning

##### • Cleaning, Frequency and Restrictions

- Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove buildup and debris on floors and to clean and sanitize area

Observed buildup and debris on the floors in the hard-to-reach areas under equipment and tables

#### Violation: Storage

##### • In-Use Utensils, Between-Use Storage

- During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (A) In the food with their handles above the top of the food and the container; (B) In food that is not time/temperature control for safety food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the food preparation table or cooking equipment only if

the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under 4-602.11 and 4-702.11; (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; (E) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not time/temperature control for safety food; or (F) In a container of water if the water is maintained at a temperature of at least 57oC (135oF) and the container is cleaned at a frequency specified under Subparagraph 4-602.11(D)(7). Educated and informed PIC on how to properly store utensils.

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container. Utensil Type: tongs Location: main kitchen line by fryers Condition of the Location: tongs stored in pan of fries with handle directly making contact with the food

• **Equipment and Utensils, Air-Drying Required**

- Items must be allowed to drain and to air-dry before being stacked or stored. Stacking wet items such as pans prevents them from drying and may allow an environment where microorganisms can begin to grow. Instructed PIC to allow items to be air-dried, and to retrain staff on preventing wet stacking.

Observed equipment was not air dried and was wet stacked. Location: Back prep area of kitchen by back door Equipment Type: food processor clean but not air dried before reassembling

• **Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing**

- Clean equipment and multiuse utensils which have been cleaned and sanitized, laundered linens, and single-service and single-use articles can become contaminated before their intended use in a variety of ways such as through water leakage, pest infestation, or other insanitary condition. Clean equipment, utensils, linens, and single-service and single-use articles must be stored in a clean, dry location, protected from contamination, and at least six (6) inches above the floor. Equipment and utensils must be stored so that they are in a self-draining and inverted position or are covered. Single-service and single-use articles should be kept in the original packaging until use. Instructed PIC to store items so that the risk of contamination prior to use is minimized.

Observed single-service or single-use articles stored outside of the original packaging and not stored in a manner to prevent contamination. Single use items stored upright

**Violation: Physical Facilities, Construction and Repair**

• **Repairing-Premises, Structures, Attachments, and Fixtures-Methods**

- Poor repair and maintenance compromise the functionality of the physical facilities. This requirement is intended to ensure that the physical facilities are properly maintained in order to serve their intended purpose. Instructed PIC to contact repair personnel to have area of concern repaired so that it is able to serve their intended purpose properly.

Observed the following areas of the facility in disrepair. Observed Wall in disrepair by small dime sized hole in wall above soap dispenser in kitchen area and 5-7 smaller pencil sized holes in wall in chemical storage cabinet

Observed the following areas of the facility in disrepair. Observed floor in disrepair by missing floor tiles around fryers on main cook line

**Chili's Grill & Bar - 10220 CENTRAL AVE SE - Approved**

**Chili's Grill & Bar - 10220 CENTRAL AVE SE**

**Food Establishment Class B**

**Date: 12/08/2025 - #: PT0077784 - Inspection Result: Approved**

**Violation: Equipment, Food Contact Surfaces, and Utensils Clean**

• **Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness**

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for quaternary ammonium compound solution at a concentration range of allowed by the manufacturer must also be at a minimum temperature of 75°F with a contact time of 30 seconds. PIC corrected violation by remaking sanitizer solution in three compartment sink. Retested at 200 ppm.

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Three compartment sink. Concentration: 0 ppm.

**Violation: Operation and Maintenance**

• **Handwashing Cleanser, Availability**

- Hand cleanser must always be present to aid in reducing microorganisms and particulate matter found on hands. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleanser. Instructed PIC to ensure that hand cleanser is available at all times of operation.

Observed no handwashing cleanser available at handwashing sink(s). Observed hand washing cleaner dispenser not operational. Observed red light blinking when sensor is activated but no soap is dispensed. Location: Bar area.

• **Hand Drying Provision**

- Hand drying provisions must be provided for hand drying so that employees will not dry their hands on their clothing or other unclean materials which could re-contaminate hands. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with: (A) individual, disposable towels (B) a continuous towel system that supplies the user with a clean towel (C) a heater-air hand drying device or (D) a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. Instructed PIC to provide and ensure that hand drying provisions are available for each handwashing sink. Instructed PIC to keep hand washing sink supplied for regular use by bar employees.

Observed no approved method of hand drying at handwashing sink(s). Location: Bar Area. Upon inquiring about hand washing sink issues, PIC stated that bar employees utilize sink around the corner to wash hands. Advised PIC that hand washing sink around the corner is too far from bar area.

**Chili's Grill & Bar - 10220 CENTRAL AVE SE****Food Establishment Class C****Date: 12/08/2025 - #: CAC-Food-113249-2025 - Inspection Result: Approved**

The facility is being upgraded from Conditional Approved status to Approved status due to correcting priority violations onsite. Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration, and Hardness When to Wash

**Chili's Grill & Bar - 10220 CENTRAL AVE SE****Food Establishment Class C****Date: 12/08/2025 - #: PT0077785 - Inspection Result: Conditional Approved****Violation: Equipment, Food Contact Surfaces, and Utensils Clean****• Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness**

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for quaternary ammonium compound solution at a concentration range of allowed by the manufacturer must also be at a minimum temperature of 75°F with a contact time of 30 seconds. PIC corrected violation by remaking sanitizer solution. Retested Quat sanitizer solution at 200 ppm.

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Sanitizer solution container at warewashing area in kitchen. Concentration: 0 ppm.

**Violation: Use Limitations****• Wiping Cloths, Use Limitation**

- Wiping cloths should be stored in a sanitizer solution to prevent pathogens from transferring to food. Change the sanitizer solution as needed to maintain proper concentration and avoid over-accumulation of organic material. Regular chemical test kits can ensure proper sanitizer concentration. While wiping down surfaces with reusable wet cloths is acceptable, it doesn't meet the requirements for cleaning and sanitizing food contact surfaces. Dry cloths and disposable towels are acceptable for situations where full cleaning isn't needed. To effectively clean and sanitize food contact surfaces, remove organic material with detergents or cleaners, then apply a sanitizing solution of appropriate temperature and chemical concentration. The solution should stay on the surface for a specific contact time and follow the manufacturer's EPA-registered label. Instructed PIC to retrain employees on wiping cloths use requirements and restrictions and to discontinue misuse of wiping cloths.

Observed wiping cloths improperly used or stored at the time of inspection. Observed wet wiping cloth stored directly on top of counter and not in sanitizer solution container at the time of inspection.

**Violation: Plumbing****• System Maintained in Good Repair**

- Improper repair or maintenance of any portion of the plumbing system may result in potential health hazards such as cross connections, backflow, or leakage. These conditions may result in the contamination of food, equipment, utensils, linens, or single-service or single-use articles. Improper repair or maintenance may result in the creation of obnoxious odors or nuisances, and may also adversely affect the operation of warewashing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions.

Observed drain in hand washing sink in warewashing area not maintained in good repair or is not repaired by law. Observed drain in handwashing sink found in disrepair by being unsealed causing water to leak onto floor from sink basin.

**Violation: Training Records****• Food Handler Cards**

- General Food Employees shall demonstrate their knowledge of safe Food handling practices through passing a test from a Food Handler Training Program, Approved by the Enforcement Authority, and possess a Valid Food Handler Card within thirty (30) days of employment in a Food Establishment unless the Food Employee is a Certified Food Protection Manager; the Food Employee does not prepare or handle TCS Food, provided that at a minimum, the Permit Holder assures the Food Employee complies with Part 16 of these rules; or The Food Employee is working as a Food Employee or volunteer of a Temporary Food Establishment or Charitable Food Provider, provided that at minimum, the Person In Charge is a Certified Food Protection Manager or has a Valid Food Handler Card. Instructed PIC to ensure that all food employees are properly trained in safe food handling practices.

Observed that food employees were not in possession of a food handler card or had been trained in another approved food safety course.

**Violation: Surface Condition****• Nonfood-Contact Surfaces, Smooth, Corrosion-Resistant, Non-Absorbent**

- Nonfood-contact surfaces of equipment routinely exposed to splash or food debris are required to be constructed of nonabsorbent materials to facilitate cleaning. Equipment that is easily cleaned minimizes the presence of pathogenic organisms, moisture, and debris and deters the attraction of rodents and insects. Instructed PIC to replace the surface with a material that is corrosion-resistant.

Observed nonfood contact surface: metal shelving units that were non corrosion-resistant. The surfaces were located in the walk-in cooler. The surfaces were made out of metal. The condition of the surfaces was observed to have rust on shelving leg areas and mold-like buildup on the shelving wire shelving sections.

**Violation: Testing Devices****• Sanitizing Solutions, Testing Devices**

- Testing devices to measure the concentration of sanitizing solutions are required for 2 reasons: 1. The use of chemical sanitizers requires minimum concentrations of the sanitizer to ensure sanitization; and 2. Too much sanitizer could be toxic. Verified facility is utilizing the correct concentration level of sanitizer in the facility. Instructed PIC to acquire Quat sanitizing solution testing kits or device with legible expiration date.



Observed quat testing strip kit or other device to measure the concentration of quat chemical sanitizing solution without legible expiration date. Observed label was cut off and did not have a legible expiration date.

#### Violation: Personal Cleanliness

##### • Effectiveness-Hair Restraints

- Hair can be both a direct and indirect vehicle of contamination. Food employees may contaminate their hands when they touch their hair. A hair restraint keeps dislodged hair from ending up in the food and may deter employees from touching their hair. Food employees must wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. Instructed PIC to retrain food employees on proper hair restraints.

Observed a food employee without proper hair restraints and/or beard restraints at the time of inspection. Location: Kitchen line area. Activity: preparing food

#### Violation: Hands Clean & Properly Washed

##### • When to Wash

- Food employees must clean their hands and exposed arms before food preparation, including working with exposed food, clean equipment, and unwrapped items. This includes after touching bare human body parts, using the toilet room, caring for service and aquatic animals, coughing, sneezing, using tobacco products, eating, drinking, handling soiled equipment or utensils, removing soil and contamination during food preparation, switching between raw and ready-to-eat food, and donning gloves. Employees must wash their hands after any activity which may result in contamination of the hands. Instructed food employee to wash and sanitize hands, and PIC to retrain employees on when handwashing is required. Observed employee immediately wash hands when re-educated.

Observed food employee not wash hands when required. Condition: Observed employee remove soiled gloves and begin to don new pair of gloves.

### Chili's Grill & Bar - 10021 COORS BLVD NW – Conditional Approved

#### Chili's Grill & Bar - 10021 COORS BLVD NW

##### Food Establishment Class C

Date: 12/12/2025 - #: CAC-Food-115354-2025 - Inspection Result: Conditional Approved

Facility was able to make corrective actions during the inspection to correct the below violations. These corrections bring the facility from a status of Closure to Conditional Approved. Facility did not have Orange sticker displaying grade of Closure placed on their entrance doors, facility had Yellow Conditional Sticker placed on doors

-Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness

Facility made corrective actions to bring sanitizer back into proper temperature. Discussed with PIC that generally we see the dispenser is hooked to Cold-Water or source water and due to colder temperatures may affect the source water temperature. Instructed PIC to, if necessary, add hot water from faucet to reach temperature without going below proper concentration.

-Separation-Storage

Employee moved chemical away from food contact surfaces during inspection. Reminded PIC to ensure staff are storing chemicals away from food, food contact surfaces.

-Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition

PIC discarded squeeze bottles during inspection that were not labeled and dated.

-When to Wash

PIC during inspection coached staff on handwashing. Observed food handling employees wash their hands throughout inspection.

#### Chili's Grill & Bar - 10021 COORS BLVD NW

##### Food Establishment Class C

Date: 12/12/2025 - #: RT-FOODEST-112889-2025 - Inspection Result: Closure Re-Inspection Required

#### Violation: Equipment, Food Contact Surfaces, and Utensils Clean

##### • Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for quaternary ammonium compound solution at a concentration range of allowed by the manufacturer must also be at a minimum temperature of 75°F with a contact time of 30 seconds. PIC corrected violation by remaking sanitizer bucket. Instructed PIC to add hot water from the faucets to ensure proper temperature. PIC had employee remake and added hot water to achieve temperature while maintaining temperature at 200ppm.

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Sanitizer bucket in kitchen area Concentration: 400ppm Temperature: 68F

##### • Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the buildup of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different

type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours.

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice Machine Location: Kitchen Condition of the Location: Significant debris buildup on the interior of the ice machine, ice shoot.

Additionally, observed employee washing dishes handle dirty soiled dishes, then immediately touch and handle the cleaned/sanitized dishes coming out of the dish machine, re-contaminating the just washed dishes.

#### Violation: Maintenance and Operation

##### • Warewashing Equipment, Cleaning Frequency

- During operation, warewashing equipment is subject to the accumulation of food wastes and other soils or sources of contamination. In order to ensure the proper cleaning and sanitization of equipment and utensils, it is necessary to clean the surface of warewashing machines, three (3) compartment sinks, drainboards, and laundry facilities for wiping cloths before use, every twenty-four (24) hours if used, and periodically throughout the day to prevent buildup of soils or other sources of contamination. Instructed PIC to clean the warewashing equipment and retain employees on the cleaning schedule.

Observed soiled or dirty warewashing machine. Condition: significant volume of debris on the warewashing machine

#### Violation: Poisonous and Toxic/Chemical Substances

##### • Separation-Storage

- The storage of poisonous or toxic materials directly above or adjacent to food could result in contamination of the food from spillage. Poisonous or toxic materials must be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic materials by spacing or partitioning; and storing them in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. Instructed PIC to store chemicals in an approved location. PIC moved chemical away from food storage racks.

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food, utensils. Poisonous/Toxic Substance: Pressurized Chemical Can which is not meant for food contact surfaces Location: In the kitchen stored on the clean dish storage rack

#### Violation: Date Marking and Disposition

##### • Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition

- Ready-to-eat, time/temperature control for safety food prepared in a food establishment and held longer than a 24-hour period shall be marked to indicate the date or day by which the food is to be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. Instructed PIC to retrain food employees on the proper date marking of food items held longer than 24-hour period inside the facility. PIC voluntarily discarded food items bearing no date markings.

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators.

Location: Prep top cooler Food Items: Multiple squeeze bottles of various sauces with significant dried debris on squeeze bottle lids Expiration Dates: none observed.

#### Violation: Knowledgeable

##### • Knowledgeable Person In Charge

- A designated person in charge that is knowledgeable about foodborne disease prevention, the Food Code, and local ordinance requirements is prepared to recognize conditions that may contribute to foodborne illness or that otherwise fail to comply with food safety regulations and is authorized to take appropriate preventive and corrective actions. The person in charge may demonstrate knowledge by having no priority violations, being a certified food protection manager, responding correctly to an inspector's questions as they relate to specific food operations. Instructed PIC that additional food safety training is required in the areas that deficiency was shown.

Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances. PIC had multiple priority violations during the inspection. Failure to demonstrate this required knowledge directly compromise the establishment's ability to prevent foodborne illness, as priority violations represent conditions that can immediately and significantly impact public health. These include practices that may allow pathogenic bacteria to grow to dangerous levels, permit contamination of ready-to-eat foods, or prevent effective removal of harmful microorganisms from utensils and food-contact surfaces. Without adequate knowledge and active managerial control, the risk of causing illness or injury to consumers is substantially increased.

Facility must take food safety training course -- City of Albuquerque may provide a food safety course, or the facility may have employees take an approved food safety course such as an approved Food Handler course.

#### Violation: Plumbing

##### • System Maintained in Good Repair, Repaired According to Law

- Improper repair or maintenance of any portion of the plumbing system may result in potential health hazards such as cross connections, backflow, or leakage. These conditions may result in the contamination of food, equipment, utensils, linens, or single-service or single-use articles. Improper repair or maintenance may result in the creation of obnoxious odors or nuisances, and may also adversely affect the operation of warewashing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions.

Observed plumbing system is not maintained in good repair or is not repaired by law. Observed drain pipes leaking pooling onto the floor, drains not routed to drains dumping waste water and pooling on to the floor

##### • Backflow Prevention, Air Gap

- During periods of extraordinary demand, drinking water systems may develop negative pressure in portions of the system. If a connection exists between the system and a source of contaminated water during times of negative pressure, contaminated water may be drawn into and foul the entire system. Standing water in sinks, dipper wells, steam kettles, and other equipment may become contaminated with cleaning chemicals or food residue. To prevent the

introduction of this liquid into the water supply through back siphonage, various means may be used. The water outlet of a drinking water system must not be installed so that it contacts water in sinks, equipment, or other fixtures that use water. Providing an air gap between the water supply outlet and the flood level rim of a plumbing fixture or equipment prevents contamination that may be caused by backflow. Instructed PIC to contact repair personnel to have an air gap established to prevent backflow.

Observed an inadequate air gap at 3 compartment sinks, warewashing machine, prep sinks and service area.

#### Violation: Ventilation and Hood Systems

##### • Cleaning Ventilation Systems, Nuisance and Discharge Prohibition

- Instructed PIC to clean and sanitize the indoor ventilation system and to replace filters as necessary to prevent it from becoming a source of contamination of food and food contact surfaces in the surrounding area.

Observed interior intake and exhaust air ducts with debris buildup. Location: In kitchen and service area observed significant debris buildup on ventilation system, and in the immediate surrounding area of the vents. This includes areas where debris was accumulating surrounding the vents with open food below.

#### Violation: Personal Cleanliness

##### • Prohibition-Jewelry

- Items of jewelry such as rings, bracelets, and watches may collect soil and the construction of the jewelry may hinder routine cleaning. As a result, the jewelry may act as a reservoir of pathogenic organisms transmissible through food. An additional hazard associated with jewelry is the possibility that pieces of the item or the whole item itself may fall into the food being prepared. Hard foreign objects in food may cause medical problems for consumers, such as chipped and/or broken teeth and internal cuts and lesions. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. Instructed PIC to retrain employees on personal cleanliness requirements.

Observed numerous employees wearing unapproved jewelry while preparing food. Food Preparation Activity: preparing, cooking and handling open food  
Inappropriate Jewelry Observed: rings, bracelets, watches

#### Violation: Hands Clean & Properly Washed

##### • When to Wash

- Food employees must clean their hands and exposed arms before food preparation, including working with exposed food, clean equipment, and unwrapped items. This includes after touching bare human body parts, using the toilet room, caring for service and aquatic animals, coughing, sneezing, using tobacco products, eating, drinking, handling soiled equipment or utensils, removing soil and contamination during food preparation, switching between raw and ready-to-eat food, and donning gloves. Employees must wash their hands after any activity which may result in contamination of the hands. PIC instructed food employee to wash and sanitize hands, and retrain employees on when handwashing is required.

Observed food employee not wash hands when required. Condition: food handling employees in the kitchen were observed touching their bodies, hair, changing gloves without washing their hands. Handling soiled dishes and then cleaned/sanitized dishes without washing hands.

#### Violation: Physical Facilities, Cleaning

##### • Cleaning, Frequency and Restrictions

- Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove buildup and debris on walls and floors and to clean and sanitize.

Observed significant, heavy, caked on buildup and debris on the floors and walls throughout kitchen, service areas.

#### Violation: Storage

##### • Equipment and Utensils, Air-Drying Required

- Items must be allowed to drain and to air-dry before being stacked or stored. Stacking wet items such as pans prevents them from drying and may allow an environment where microorganisms can begin to grow. Instructed PIC to allow items to be air-dried, and to retrain staff on preventing wet stacking.

Observed utensils/equipment were not air dried and were wet stacked. Location: Warewashing area Utensil/Equipment Type: multiple sets of pans (6th pans, cambros, 3rd pans etc.) Manner: wet stacked

#### Violation: Surface Not Clean

##### • Nonfood Contact Surfaces - Cleaning Frequency

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the buildup of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Facility has made significant progress on cleaning of surfaces throughout the facility. However, continued effort is remaining needed.

Observed nonfood contact surface with the buildup of soil residues. The surface was located throughout the kitchen, service areas, and storage including the sides of equipment, gas lines, piping, undersides of equipment such as the heat lamp area directly above food, cabinets, mechanical areas of equipment, doors of reach in coolers, the interior of reach in coolers, handles The condition of the surface was coated in heavy, significant volume of debris and food.

#### Violation: Physical Facilities, Construction and Repair

##### • Repairing-Premises, Structures, Attachments, and Fixtures-Methods

- Poor repair and maintenance compromise the functionality of the physical facilities. This requirement is intended to ensure that the physical facilities are properly maintained in order to serve their intended purpose. Instructed PIC to contact repair personnel to have area of concern repaired so that it is able to serve their intended purpose properly.

Observed the following areas of the facility in disrepair. Observed in all areas of the kitchen, storage areas, warewashing, and service area the walls, and ceiling in disrepair by having numerous holes, gaps, cracks, crevices. These include area where wall material such as FRP is coming off of the walls.

• **Surface Characteristics-Indoor Areas**

- Floors, walls, and ceilings that are constructed of smooth and durable surface materials are more easily cleaned. Floor surfaces that are graded to drain and consist of effectively treated materials will prevent contamination of foods from dust and organisms from pooled moisture. The special requirements for carpeting materials and nonabsorbent materials in areas subject to moisture are intended to ensure that the cleanability of these surfaces is retained. Instructed person in charge to repair flooring with non-absorbent, smooth and easily cleanable material.

Observed damaged, broken and in poor repair flooring constructed of tiles.

**Chipeta's - 6600 MENAUL BLVD NE - Approved**

**Chipeta's - 6600 MENAUL BLVD NE**

**Food Establishment Class C**

**Date: 12/11/2025 - #: RT-FOODEST-107839-2025 - Inspection Result: Approved**

Violation: Plumbing

• **Backflow Prevention, Air Gap**

- During periods of extraordinary demand, drinking water systems may develop negative pressure in portions of the system. If a connection exists between the system and a source of contaminated water during times of negative pressure, contaminated water may be drawn into and foul the entire system. Standing water in sinks, dipper wells, steam kettles, and other equipment may become contaminated with cleaning chemicals or food residue. To prevent the introduction of this liquid into the water supply through back siphonage, various means may be used. The water outlet of a drinking water system must not be installed so that it contacts water in sinks, equipment, or other fixtures that use water. Providing an air gap between the water supply outlet and the flood level rim of a plumbing fixture or equipment prevents contamination that may be caused by backflow. Instructed PIC to contact repair personnel to have an air gap established to prevent backflow.

Observed an inadequate air gap at floor drain near ice machine Violation corrected on site

**DENNY'S 7884 - 5201 SAN ANTONIO DR NE - Approved**

**DENNY'S 7884 - 5201 SAN ANTONIO DR NE**

**Food Establishment Class C**

**Date: 12/09/2025 - #: CAC-Food-113630-2025 - Inspection Result: Approved**

Corrective action taken resulted in the facility being upgraded from conditional to approved. The person in charge addressed and corrected the violations noted in the original inspection report.

Denny's emailed photos and invoices of Corrective Actions. David stated "We have had our in house technician service all the prep units. One was low on freon. The Manager on duty has been documented and retrained on our CCP log process."

Food safety training has been scheduled with CHPD.

Violations corrected:

\*Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and touch: PIC cleaned and sanitized Knives.

\*Common Name-Working Containers: PIC replaced the unlabeled (uncovered) bottle of chemical and sent photos of all chemical spray bottles with labels.

\*System Maintained in Good Repair: PIC sent photos of the repaired water dispenser and an invoice for the mop sink faucet.

**FAST MARKET - 12521 MENAUL BLVD NE - Approved**

**FAST MARKET - 12521 MENAUL BLVD NE**

**Retail Food Establishment Class 3**

**Date: 12/12/2025 - #: PT0156271 - Inspection Result: Approved**

Violation: Testing Devices

• **Sanitizing Solutions, Testing Devices**

- Testing devices to measure the concentration of sanitizing solutions are required for 2 reasons: 1. The use of chemical sanitizers requires minimum concentrations of the sanitizer to ensure sanitization; and 2. Too much sanitizer could be toxic. Verified facility is utilizing the correct concentration level of sanitizer in the facility. Instructed PIC to acquire chlorine sanitizing solution testing kits or device.

Observed no testing kit or other device to measure the concentration of chlorine chemical sanitizing solution. Observed facility has Quat chemical sanitizer test strips available but is using chlorine for sanitizer chemical solution.

**FLOR DE LAS FLORES - 1015 4TH ST SW - Approved**

**FLOR DE LAS FLORES - 1015 4TH ST SW**

**Retail Food Establishment Cannabis Class 1**

**Date: 12/11/2025 - #: PT0158986 - Inspection Result: Approved**

Violation: Consumer Advisories

• **Compliance with Food Law, Labeling**

- Unintended food allergen food allergen exposures pose a serious risk to consumers with food allergies. Consumers with food allergies depend on allergen information, written notification of the presence of major food allergens as an ingredient in unpackaged foods that are served or sold by the food establishment must be provided. Written notification can be provided in many forms such as: physical or electronic means, including, but not limited to, brochures, deli case or menu notifications, label statements, table tents, placards, or other effective written means. Notifying the consumer to the presence of major food allergens may prevent an inadvertent exposure. Instructed PIC to provide written notification of major allergen information for all unpackaged food offered for sale or served to consumers.

Observed no written notification of the presence of major food allergens for unpackaged food served or sold to consumers.

**GREEN CENTRAL STATION - 2117 MENAUL BLVD NE, A - Approved**

**GREEN CENTRAL STATION - 2117 MENAUL BLVD NE, A**

**Retail Food Establishment Cannabis Class 1**

**Date: 12/11/2025 - #: PT0160027 - Inspection Result: Approved**

**Howie's Sports Page - 12500 MONTGOMERY BLVD NE - Approved**

**Howie's Sports Page - 12500 MONTGOMERY BLVD**

**NE Food Establishment Class B**

**Date: 12/11/2025 - #: PT0044152 - Inspection Result: Approved**

**Violation: Equipment, Food Contact Surfaces, and Utensils Clean**

• **Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch**

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the buildup of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours. Instructed PIC to remove ice, removed debris and buildup and to clean and sanitize inside of ice machine.

Observed equipment food-contact surface with the buildup of soil residues.

1.) Equipment Type: Ice machine. Location: interior surface. Condition of the Location: Observed debris and buildup inside the ice machine at the time of inspection.

2.) Equipment Type: Soda Gun Holster. Location: Bar area. Condition of the Location: Observed debris and buildup inside of soda gun holster at the time of inspection.

**Violation: Date Marking and Disposition**

• **Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition**

- Ready-to-eat, time/temperature control for safety food prepared in a food establishment and held longer than a 24-hour period shall be marked to indicate the date or day by which the food is to be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. Instructed PIC to retrain food employees on the proper date marking of food items held longer than 24-hour period inside the facility. PIC placed date marking on all food items bearing no date markings during inspection. Violation corrected on site.

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators.

Location: Bottle cooler. Food Items: sliced and cut fruit such as oranges, limes, Bloody Mary mix and juices. Expiration Dates: no date marking indicators.

**Violation: Food Identification, Safe, Unadulterated and Honestly Presented**

• **Food Storage Containers Identified with Common Name of Food**

- Certain foods may be difficult to identify after they are removed from their original packaging. Consumers may be allergic to certain foods or ingredients or the mistaken use of food from labeled containers could result in chemical poisoning and may result in severe medical consequences. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Instructed PIC to label all containers.

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: bloody Mary mix. Location: bottle cooler.

**Violation: Physical Facilities, Cleaning**

• **Cleaning, Frequency and Restrictions**

- Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove buildup and debris and to clean and sanitize floor area.

Observed trash, broken glass, buildup and debris on the floor in bar area underneath equipment and shelving.

**Violation: Storage**

• **In-Use Utensils, Between-Use Storage**

- During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (A) In the food with their handles above the top of the food and the container; (B) In food that is not time/temperature control for safety food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under: 4-602.11 and 4-702.11; (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; (E) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not time/temperature control for safety food; or (F) In a container of water if the water is maintained at a temperature of at least 57°C (135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11(D)(7). Educated and informed PIC on how to properly store utensils.

Observed utensils during a pause in use stored incorrectly. Utensil Type: ice scoop. Location: stored directly on top of ice machine in direct contact with the top of the ice machine.

**Violation: Surface Not Clean**

• **Nonfood Contact Surfaces - Cleaning Frequency**

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the buildup of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed nonfood contact surface with the buildup of soil residues. Location: bottom surface of bottle cooler Condition: observed debris, mold-like substance and buildup at the time of inspection.

**Violation: Physical Facilities, Construction and Repair**

• **Floors, Walls and Ceilings-Cleanability**

- Walls and ceilings that are of smooth construction, nonabsorbent, and in good repair can be easily and effectively cleaned. Special requirements related to the attachment of accessories and exposure of wall and ceiling studs, joists, and rafters are intended to ensure the cleanability of these surfaces. Instructed PIC to remove buildup of soil residues, rust and peeling paint and clean and sanitize walk in cooler ceiling.

Observed walls and/or ceilings with the buildup of soil residues. Equipment type: walk in cooler ceiling. Condition: observed peeling paint and rust on walk in cooler ceiling.

**Howie's Sports Page - 12500 MONTGOMERY BLVD**

**NE Food Establishment Class C**

**Date: 12/11/2025 - #: CAC-Food-114820-2025 - Inspection Result: Approved**

Corrective action taken during the routine inspection resulted in the facility being upgraded from conditional to approved. The person in charge promptly addressed and corrected the sanitizer violation noted in the original inspection report while on site.

Violations corrected:

Equipment, Food Contact Surfaces, and Utensils Clean: PIC made a new sanitizer bucket of Quat. Concentration: 300 ppm. (6)

**Howie's Sports Page - 12500 MONTGOMERY BLVD**

**NE Food Establishment Class C**

**Date: 12/11/2025 - #: PT0142907 - Inspection Result: Conditional Approved**

**Violation: Equipment, Food Contact Surfaces, and Utensils Clean**

• **Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness**

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for quaternary ammonium compound solution at a concentration range of allowed by the manufacturer must also be at a minimum temperature of 75°F with a contact time of 30 seconds. PIC corrected violation by making a sanitizer wiping cloth container.

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Kitchen. Concentration: No sanitizer was made at the time of arrival. PIC Made a quat wiping cloth sanitizer bucket during the inspection.

**Violation: Pest Control**

• **Insect Control Devices, Design and Installation**

- Exposed food and food-contact surfaces must be protected from contamination by insects or insect parts. Installation of the device over food preparation areas or in close proximity to exposed food and/or food-contact surfaces could allow dead insects and/or insect parts to be impelled by the electric charge, fall, or be blown from the device onto food or food-contact surfaces. Insect control devices are not allowed to be installed above food preparation areas. Instructed PIC to remove the traps and to clean and sanitize the area.

Observed insect control device installed over a food preparation area. Location: back kitchen. Type of Device: rodent snap traps.

**Violation: Date Marking and Disposition**

• **Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition**

- Ready-to-eat, time/temperature control for safety food prepared in a food establishment and held longer than a 24-hour period shall be marked to indicate the date or day by which the food is to be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. Instructed PIC to retrain food employees on the proper date marking of food items held longer than 24-hour period inside the facility. PIC voluntarily discarded food items bearing no date markings.

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators.  
Location: Kitchen Upright coolers. Food Items: horseradish no date markings or common name. Red sauce no label or date marking. Dressing with no date marking. Cut celery with no date marking.

#### Violation: Plumbing

##### • Backflow Prevention, Air Gap

- During periods of extraordinary demand, drinking water systems may develop negative pressure in portions of the system. If a connection exists between the system and a source of contaminated water during times of negative pressure, contaminated water may be drawn into and foul the entire system. Standing water in sinks, dipper wells, steam kettles, and other equipment may become contaminated with cleaning chemicals or food residue. To prevent the introduction of this liquid into the water supply through back siphonage, various means may be used. The water outlet of a drinking water system must not be installed so that it contacts water in sinks, equipment, or other fixtures that use water. Providing an air gap between the water supply outlet and the flood level rim of a plumbing fixture or equipment prevents contamination that may be caused by backflow. Instructed PIC to contact repair personnel to have an air gap established to prevent backflow.

Observed an inadequate air gap at sink in warewashing room.

#### Violation: Physical Facilities

##### • Outer Openings, Protected

- The presence of insects and rodents is minimized by protecting outer openings to the food establishment. Outer openings of a food establishment shall be protected against the entry of insects and rodents by having solid, self-closing, tight-fitting doors. Instructed PIC to repair or replace the doors so that they are solid, self-closing, and tight-fitting. Light should not be seen through the door when closed. Self-closing doors are not required when they are exit doors that are solid and tight-fitting, designated as an emergency exit, or have limited use.

Observed doors to the outside that are not tight fitting, light can be seen at the edges. Door is located at the dry storage room that exits to the sidewalk and the door in the back of the facility by the pool tables.

#### Violation: Testing Devices

##### • Sanitizing Solutions, Testing Devices

- Testing devices to measure the concentration of sanitizing solutions are required for 2 reasons: 1. The use of chemical sanitizers requires minimum concentrations of the sanitizer to ensure sanitization; and 2. Too much sanitizer could be toxic. Verified facility is utilizing the correct concentration level of sanitizer in the facility. Instructed PIC to acquire sanitizing solution testing kits or device.

Observed expired testing kit or other device to measure the concentration of chemical sanitizing solution. (Quat test strip expired March 2025)

#### Violation: Designated Areas

##### • Designated Areas-Employee Accommodations for eating/drinking/smoking

- Employees could introduce pathogens to food by hand-to-mouth-to-food contact areas. Instructed PIC to create a designated to accommodate employees' personal which food, food equipment and utensils, clean linens, and single-service and single-use articles must not be in jeopardy of contamination from these areas.

Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products.

#### Violation: Operation and Maintenance

##### • Handwashing Signage

- In order to remind food employees to wash their hands a clearly visible sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees. Instructed PIC to install handwashing signage at all handwashing sinks.

Observed handwashing sink(s) without a handwashing sign. Location: Kitchen Area.

#### Violation: Physical Facilities, Cleaning

##### • Cleaning, Frequency and Restrictions

- Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove buildup and debris on floors and walls throughout the facility, and to clean and sanitize all areas.

Observed buildup and debris on the throughout the facility on walls and floors.

#### Violation: Consumer Advisories

##### • Allergen Warning, Unpackaged Food

- Unintended food allergen food allergen exposures pose a serious risk to consumers with food allergies. Consumers with food allergies depend on allergen information, written notification of the presence of major food allergens as an ingredient in unpackaged foods that are served or sold by the food establishment must be provided. Written notification can be provided in many forms such as: physical or electronic means, including, but not limited to, brochures, deli case or menu notifications, label statements, table tents, placards, or other effective written means. Notifying the consumer to the presence of major food allergens may prevent an inadvertent exposure. Instructed PIC to provide written notification of major allergen information for all unpackaged food offered for sale or served to consumers.

Observed no written notification of the presence of major food allergens for unpackaged food served or sold to consumers.

#### Violation: Storage

##### • Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing

- Clean equipment and multiuse utensils which have been cleaned and sanitized, laundered linens, and single-service and single-use articles can become



contaminated before their intended use in a variety of ways such as through water leakage, pest infestation, or other insanitary condition. Clean equipment, utensils, linens, and single-service and single-use articles must be stored in a clean, dry location, protected from contamination, and at least six (6) inches above the floor. Equipment and utensils must be stored so that they are in a self-draining and inverted position or are covered. Single-service and single-use articles should be kept in the original packaging until use. Instructed PIC to store items so that the risk of contamination prior to use is minimized. Single-use items should be stored upside down.

Observed single-service or single-use articles stored outside of the original packaging and not stored in a manner to prevent contamination.

#### Violation: Surface Not Clean

##### • Nonfood Contact Surfaces - Cleaning Frequency

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the buildup of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed nonfood contact surface with the buildup of soil residues. Food debris buildup on upright coolers and under equipment — increase cleaning frequency.

#### Violation: Physical Facilities, Construction and Repair

##### • Repairing-Premises, Structures, Attachments, and Fixtures-Methods

- Poor repair and maintenance compromise the functionality of the physical facilities. This requirement is intended to ensure that the physical facilities are properly maintained in order to serve their intended purpose. Instructed PIC to contact repair personnel to have area of concern repaired so that it is able to serve their intended purpose properly.

Observed the following areas of the facility in disrepair. Observed holes in the walls near the sink and ice maker in the warewashing room, and a hole in the wall behind the unused three-compartment sink in kitchen area.

### INSOMNIA COOKIES 130 - 2132 CENTRAL AVE SE, A-2 - Approved

**INSOMNIA COOKIES 130 - 2132 CENTRAL AVE SE, A-2**

**Food Establishment Class C**

**Date: 12/12/2025 - #: PT0152825 - Inspection Result: Approved**

#### Violation: Equipment, Food Contact Surfaces, and Utensils Clean

##### • Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions and shall be used within designated parameters. Instructed PIC that for quaternary ammonium compound solution at a concentration range of allowed by the manufacturer must also be at a minimum temperature of 75°F with a contact time of 30 seconds. PIC corrected violation by remixing quat sanitizer.

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Red sanitizer bucket Concentration: 400 Temperature: 64 °F

### JADE RESTAURANT LLC - 8001 WYOMING BLVD NE, C4 - Approved

**JADE RESTAURANT LLC - 8001 WYOMING BLVD NE, C4**

**Food Establishment Class C**

**Date: 12/11/2025 - #: RT-FOODEST-114842-2025 - Inspection Result: Approved**

#### Violation: Use Limitations

##### • Wiping Cloths, Use Limitation

- Wiping cloths should be stored in a sanitizer solution to prevent pathogens from transferring to food. Change the sanitizer solution as needed to maintain proper concentration and avoid over-accumulation of organic material. Regular chemical test kits can ensure proper sanitizer concentration. While wiping down surfaces with reusable wet cloths is acceptable, it doesn't meet the requirements for cleaning and sanitizing food contact surfaces. Dry cloths and disposable towels are acceptable for situations where full cleaning isn't needed. To effectively clean and sanitize food contact surfaces, remove organic material with detergents or cleaners, then apply a sanitizing solution of appropriate temperature and chemical concentration. The solution should stay on the surface for a specific contact time and follow the manufacturer's EPA-registered label. Instructed PIC to retrain employees on wiping cloths use requirements and restrictions and to discontinue misuse of wiping cloths.

Observed wiping cloths improperly used. Observed soiled wiping cloths stored on prep tables and cutting boards

#### Violation: Ventilation and Hood Systems

##### • Heating, Ventilation, Air Conditioning System Vents

- Instructed PIC to clean and sanitize the indoor ventilation system and to replace filters as necessary to prevent it from becoming a source of contamination of food and food contact surfaces in the surrounding area.

Observed interior intake and exhaust air ducts with debris buildup. Location: Throughout kitchen area

#### Violation: Food Identification, Safe, Unadulterated and Honestly Presented

##### • Food Storage Containers Identified with Common Name of Food

- Certain foods may be difficult to identify after they are removed from their original packaging. Consumers may be allergic to certain foods or ingredients or



the mistaken use of food from labeled containers could result in chemical poisoning and may result in severe medical consequences. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Instructed PIC to label all containers.

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: Food bins of flour, corn starch, spices and nuts Location: kitchen area

#### Violation: Storage

##### • Food Storage-Preventing Contamination from the Premises

- Food must be protected from contamination of splashing water, chemical, or other foods; dust; and other contaminants. Instructed PIC to have food protected in containers/wrapping and not to store food in those areas unless the source of contamination can be mediated another way.

Observed food stored improperly where it was exposed to contamination from splash, dust, or other contamination. Location: Server station Food Item: Tea Syrup Condition: Stored Directly on the floor

#### Violation: Testing Devices

##### • Food Temperature Measuring Devices

- The presence and accessibility of food temperature measuring devices is critical to the effective monitoring of food temperatures. Proper use of such devices provides the operator or person in charge with important information with which to determine if temperatures should be adjusted or if foods should be discarded. Instructed PIC to provide and make readily accessible food temperature measuring devices.

Observed food temperature measuring devices were not provided or readily accessible.

##### • Sanitizing Solutions, Testing Devices

- Testing devices to measure the concentration of sanitizing solutions are required for 2 reasons: 1. The use of chemical sanitizers requires minimum concentrations of the sanitizer to ensure sanitization; and 2. Too much sanitizer could be toxic. Verified facility is utilizing the correct concentration level of sanitizer in the facility. Instructed PIC to acquire sanitizing solution testing kits or device.

Observed no testing kit or other device to measure the concentration of chemical sanitizing solution. Facility had expired quat test strips but facility uses chlorine for sanitizer

#### Violation: Designated Areas

##### • Designated Areas-Employee Accommodations for eating/drinking/smoking

- Employees could introduce pathogens to food by hand-to-mouth-to-food contact areas. Instructed PIC to create a designated to accommodate employees' personal which food, food equipment and utensils, clean linens, and single-service and single-use articles must not be in jeopardy of contamination from these areas.

Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products.

##### • Designation-Dressing Areas and Lockers

- Personal belongings can contaminate food, food equipment, and food-contact surfaces. Proper storage facilities are required for articles such as purses, coats, shoes, and personal medications. Instructed PIC to create an area designated for personal belongings in which food, food equipment and utensils, clean linens, and single-service and single-use articles are not be in jeopardy of contamination from these areas.

Observed facility did not provide lockers or other suitable facilities for storage of employees clothing or other personal belongings.

#### Violation: Operation and Maintenance

##### • Cleaning of Handwashing Fixtures

- Handwashing facilities are critical to food protection and must be maintained in operating order at all times so they will be used. Handwashing sinks shall be cleaned as often as necessary to keep them clean. Instructed PIC to clean handwashing sink(s).

Observed handwashing fixtures with the buildup of soil residues. The plumbing fixture was located in the server station next to ice machine The condition of the surface was heavy soil and debris buildup

#### Violation: Lighting

##### • Intensity-Lighting

- Instructed PIC to replace or repair lighting to permit the conducting of operations safely, and thorough cleaning.

Observed inadequate amount of lighting. Location: Kitchen area Manner: light bulb burned out]

#### Violation: Physical Facilities, Cleaning

##### • Cleaning, Frequency and Restrictions

- Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove buildup and debris on Floors walls and Ceiling and to clean and sanitize area

Observed buildup and debris on the floors walls and ceiling throughout the kitchen area with very substantial grease and debris buildup under wok station

#### Violation: Consumer Advisories

##### • Allergen Warning, Unpackaged Food

- Unintended food allergen food allergen exposures pose a serious risk to consumers with food allergies. Consumers with food allergies depend on

allergen information, written notification of the presence of major food allergens as an ingredient in unpackaged foods that are served or sold by the food establishment must be provided. Written notification can be provided in many forms such as: physical or electronic means, including, but not limited to, brochures, deli case or menu notifications, label statements, table tents, placards, or other effective written means. Notifying the consumer to the presence of major food allergens may prevent an inadvertent exposure. Instructed PIC to provide written notification of major allergen information for all unpackaged food offered for sale or served to consumers.

Observed no written notification of the presence of major food allergens for unpackaged food served or sold to consumers.

#### Violation: Surface Not Clean

##### • Nonfood Contact Surfaces - Cleaning Frequency

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the buildup of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed nonfood contact surface with the buildup of soil residues. The surface was located on the kitchen equipment stove, steam table, coolers, fryers  
The condition of the surface was soil and debris buildup

#### Violation: Records

##### • Temperature Logs

- TCS Foods must be kept at safe temperatures at all times and Food Establishments shall maintain adequate temperature logs of TCS Foods while being stored, thawed, cooled, prepared, displayed, dispensed, or transported

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: all TCS food items in facility Activity of the Food: stored

##### • Calibration Logs

- Food Establishments shall calibrate measuring equipment in accordance with the manufacturer recommendations and shall maintain adequate and contemporaneous calibration logs for calibration of equipment

Observed the food establishment does not have calibration logs for temperature measuring devices.

**JADE RESTAURANT LLC - 8001 WYOMING BLVD NE, C4**

**Food Establishment Class C**

**Date: 12/11/2025 - #: PT0161268 - Inspection Result: Closure Re-Inspection Required**

#### Violation: Poisonous and Toxic/Chemical Substances

##### • Separation-Storage

- The storage of poisonous or toxic materials directly above or adjacent to food could result in contamination of the food from spillage. Poisonous or toxic materials must be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic materials by spacing or partitioning; and storing them in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. Instructed PIC to move chemicals to an approved location.

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate utensils. Poisonous/Toxic Substance: fish tank chemicals  
Location: stored next to clean utensils

#### Violation: Use Limitations

##### • Wiping Cloths, Use Limitation

- Wiping cloths should be stored in a sanitizer solution to prevent pathogens from transferring to food. Change the sanitizer solution as needed to maintain proper concentration and avoid over-accumulation of organic material. Regular chemical test kits can ensure proper sanitizer concentration. While wiping down surfaces with reusable wet cloths is acceptable, it doesn't meet the requirements for cleaning and sanitizing food contact surfaces. Dry cloths and disposable towels are acceptable for situations where full cleaning isn't needed. To effectively clean and sanitize food contact surfaces, remove organic material with detergents or cleaners, then apply a sanitizing solution of appropriate temperature and chemical concentration. The solution should stay on the surface for a specific contact time and follow the manufacturer's EPA-registered label. Instructed PIC to retrain employees on wiping cloths use requirements and restrictions and to discontinue misuse of wiping cloths.

Observed wiping cloths improperly used. Observed soiled wiping cloths stored on prep tables and cutting boards

#### Violation: Ventilation and Hood Systems

##### • Heating, Ventilation, Air Conditioning System Vents

- Instructed PIC to clean and sanitize the indoor ventilation system and to replace filters as necessary to prevent it from becoming a source of contamination of food and food contact surfaces in the surrounding area.

Observed interior intake and exhaust air ducts with debris buildup. Location: Throughout kitchen area

#### Violation: Food Identification, Safe, Unadulterated and Honestly Presented

##### • Food Storage Containers Identified with Common Name of Food

- Certain foods may be difficult to identify after they are removed from their original packaging. Consumers may be allergic to certain foods or ingredients or the mistaken use of food from labeled containers could result in chemical poisoning and may result in severe medical consequences. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Instructed PIC to label all containers.

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: Food bins of flour, corn starch, spices and nuts Location: kitchen area

#### Violation: Food Separation

##### • Packaged and Unpackaged Food-Separation, Packaging, and Segregation, Cross Contamination

- It is important to separate foods in a ready-to-eat form from raw animal foods during storage, preparation, holding and display to prevent them from becoming contaminated by pathogens that may be present in or on the raw animal foods. Except when frozen or combined as ingredients; non-ready-to-eat raw animal foods must be separated from ready-to-eat raw animal foods such as molluscan shellfish or fish for sushi, or other raw ready to eat food, cooked ready-to-eat food, and fruits and vegetables prior to washing. Instructed PIC that the food not separated from the non-ready-to-eat raw animal food must not be used in the food operation or must be cooked to a temperature sufficient to act as a kill step for pathogens. Instructed PIC to store foods in a manner that protects ready-to-eat food from contamination.

Observed non-ready-to-eat raw animal food stored with ready-to-eat food without protection from contamination. Location: upright cooler Food Item: raw chicken, raw shrimp, broccoli, Sauces Condition: Raw chicken over Ready to eat broccoli and Raw shrimp over Ready to eat sauces

#### Violation: Cold Holding

##### • Time/Temperature Control for Safety Food, Cold Holding

- 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.

Observed food items in cold holding unit measuring above 41°F. Location: Main cook line and back prep area Food Items: Rice 67°F Fried Minced Garlic 66°F, Chopped Broccoli 50°F, Chopped Cabbage 58°F, Sprouts 53°F, Chopped Onions, 51°F, PIC stated rice was cooked last night and left at room temperature overnight and was going to make it into fried rice today. I Instructed pic that all TCS food items cannot be left out above 41°F for any amount of time. Rice was discarded

#### Violation: Storage

##### • Food Storage-Preventing Contamination from the Premises

- Food must be protected from contamination of splashing water, chemical, or other foods; dust; and other contaminants. Instructed PIC to have food protected in containers/wrapping and not to store food in those areas unless the source of contamination can be mediated another way.

Observed food stored improperly where it was exposed to contamination from splash, dust, or other contamination. Location: Server station Food Item: Tea Syrup Condition: Stored Directly on the floor

#### Violation: Testing Devices

##### • Food Temperature Measuring Devices

- The presence and accessibility of food temperature measuring devices is critical to the effective monitoring of food temperatures. Proper use of such devices provides the operator or person in charge with important information with which to determine if temperatures should be adjusted or if foods should be discarded. Instructed PIC to provide and make readily accessible food temperature measuring devices.

Observed food temperature measuring devices were not provided or readily accessible.

##### • Sanitizing Solutions, Testing Devices

- Testing devices to measure the concentration of sanitizing solutions are required for 2 reasons: 1. The use of chemical sanitizers requires minimum concentrations of the sanitizer to ensure sanitization; and 2. Too much sanitizer could be toxic. Verified facility is utilizing the correct concentration level of sanitizer in the facility. Instructed PIC to acquire sanitizing solution testing kits or device.

Observed no testing kit or other device to measure the concentration of chemical sanitizing solution. Facility had expired quat test strips but facility uses chlorine for sanitizer

#### Violation: Designated Areas

##### • Designated Areas-Employee Accommodations for eating/drinking/smoking

- Employees could introduce pathogens to food by hand-to-mouth-to-food contact areas. Instructed PIC to create a designated to accommodate employees' personal which food, food equipment and utensils, clean linens, and single-service and single-use articles must not be in jeopardy of contamination from these areas.

Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products.

##### • Designation-Dressing Areas and Lockers

- Personal belongings can contaminate food, food equipment, and food-contact surfaces. Proper storage facilities are required for articles such as purses, coats, shoes, and personal medications. Instructed PIC to create an area designated for personal belongings in which food, food equipment and utensils, clean linens, and single-service and single-use articles are not be in jeopardy of contamination from these areas.

Observed facility did not provide lockers or other suitable facilities for storage of employees clothing or other personal belongings.

#### Violation: Operation and Maintenance

##### • Cleaning of Handwashing Fixtures

- Handwashing facilities are critical to food protection and must be maintained in operating order at all times so they will be used. Handwashing sinks shall be cleaned as often as necessary to keep them clean. Instructed PIC to clean handwashing sink(s).

Observed handwashing fixtures with the buildup of soil residues. The plumbing fixture was located in the server station next to ice machine The condition of the surface was heavy soil and debris buildup

#### Violation: Warewashing Temperature and Concentration

• **Sanitizers, Criteria-Chemicals**

- Chemical sanitizers may be toxic if not used in accordance with requirements listed in the Code of Federal Regulations (CFR). Large concentrations of sanitizer in excess of the CFR requirements can be harmful because residues of the materials remain. Instructed PIC that sanitizer concentration levels must be within manufacturers guidelines and the CFR. PIC corrected violation by diluting sanitizer

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Chlorine Location: Wiping cloth bucket Concentration: 200ppm

**Violation: Lighting**

• **Intensity-Lighting**

- Instructed PIC to replace or repair lighting to permit the conducting of operations safely, and thorough cleaning.

Observed inadequate amount of lighting. Location: Kitchen area Manner: light bulb burned out]

**Violation: Physical Facilities, Cleaning**

• **Cleaning, Frequency and Restrictions**

- Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove buildup and debris on Floors, Walls and Ceiling and to clean and sanitize area

Observed buildup and debris on the floors, walls and ceiling throughout the kitchen area with very substantial grease and debris buildup under wok station

**Violation: Consumer Advisories**

• **Allergen Warning, Unpackaged Food**

- Unintended food allergen food allergen exposures pose a serious risk to consumers with food allergies. Consumers with food allergies depend on allergen information, written notification of the presence of major food allergens as an ingredient in unpackaged foods that are served or sold by the food establishment must be provided. Written notification can be provided in many forms such as: physical or electronic means, including, but not limited to, brochures, deli case or menu notifications, label statements, table tents, placards, or other effective written means. Notifying the consumer to the presence of major food allergens may prevent an inadvertent exposure. Instructed PIC to provide written notification of major allergen information for all unpackaged food offered for sale or served to consumers.

Observed no written notification of the presence of major food allergens for unpackaged food served or sold to consumers.

**Violation: Surface Not Clean**

• **Nonfood Contact Surfaces - Cleaning Frequency**

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the buildup of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed nonfood contact surface with the buildup of soil residues. The surface was located on the kitchen equipment stove, steam table, coolers, fryers  
The condition of the surface was soil and debris buildup

**Violation: Records**

• **Temperature Logs**

- TCS Foods must be kept at safe temperatures at all times and Food Establishments shall maintain adequate temperature logs of TCS Foods while being stored, thawed, cooled, prepared, displayed, dispensed, or transported

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: all TCS food items in facility Activity of the Food: stored

• **Calibration Logs**

- Food Establishments shall calibrate measuring equipment in accordance with the manufacturer recommendations and shall maintain adequate and contemporaneous calibration logs for calibration of equipment

Observed the food establishment does not have calibration logs for temperature measuring devices.

**JUNO - 1501 1ST ST NW - Approved**

**JUNO - 1501 1ST ST NW**

**Food Establishment Class C**

**Date: 12/10/2025 - #: PT0156853 - Inspection Result: Approved**

**Violation: Date Marking and Disposition**

• **Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition**

- Ready-to-eat, time/temperature control for safety food held longer than a 24-hour period shall be marked to indicate the date or day by which the food is to be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. Instructed PIC to retrain food employees on the proper date marking of food items held longer than 24-hour period inside the facility. PIC voluntarily discarded food items bearing inappropriate date markings.

Observed ready-to-eat time and temperature controlled for safety food held within the establishment inappropriately marked. Location: kitchen areas reach

in coolers Food Items: barbeque sauce single service containers, diced ham Manner: no date marking observed

#### Violation: Plumbing

##### • System Maintained in Good Repair

- Improper repair or maintenance of any portion of the plumbing system may result in potential health hazards such as cross connections, backflow, or leakage. These conditions may result in the contamination of food, equipment, utensils, linens, or single-service or single-use articles. Improper repair or maintenance may result in the creation of obnoxious odors or nuisances, and may also adversely affect the operation of warewashing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions.

Observed faucet three compartment is not maintained in good repair or is not repaired by law. Observed faucet three compartment sink found in disrepair by leak on faucet.

##### • Backflow Prevention, Air Gap

- During periods of extraordinary demand, drinking water systems may develop negative pressure in portions of the system. If a connection exists between the system and a source of contaminated water during times of negative pressure, contaminated water may be drawn into and foul the entire system. Standing water in sinks, dipper wells, steam kettles, and other equipment may become contaminated with cleaning chemicals or food residue. To prevent the introduction of this liquid into the water supply through back siphonage, various means may be used. The water outlet of a drinking water system must not be installed so that it contacts water in sinks, equipment, or other fixtures that use water. Providing an air gap between the water supply outlet and the flood level rim of a plumbing fixture or equipment prevents contamination that may be caused by backflow. Instructed PIC to contact repair personnel to have an air gap established to prevent backflow.

Observed an inadequate air gap where three compartment sink and ice machine dump into drain.

#### Violation: Ventilation and Hood Systems

##### • Ventilation Hood Systems, Drip Prevention and Adequacy

- Ventilation hood systems and devices must be sufficient in number and capacity to and designed to prevent grease or condensation from collecting on walls and ceilings and from draining or dripping onto food, equipment, utensils, linens, and single-service/single-use articles. Instructed PIC to make repairs to ventilation hood system to accumulation and to prevent contamination of food or food contact surfaces.

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur. Condition: debris buildup on exhaust filters

### KABAB & CURRY - 3617 WYOMING BLVD NE - Conditional Approved

#### KABAB & CURRY - 3617 WYOMING BLVD NE

##### Food Establishment Class C

Date: 12/09/2025 - #: PT0160933 - Inspection Result: Conditional Approved

#### Violation: Equipment, Food Contact Surfaces, and Utensils Clean

##### • Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the buildup of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours.

Observed utensil food-contact surface with the buildup of soil residues.

Utensil Type: Can opener, spice shaker container.

Location: Kitchen prep area.

Condition of the Location: Can opener with substantial soil buildup, and spice shaker container with dried black soil residue.

#### Violation: Date Marking and Disposition

##### • Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition

- Ready-to-eat, time/temperature control for safety food prepared in a food establishment and held longer than a 24-hour period shall be marked to indicate the date or day by which the food is to be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. Instructed PIC to retrain food employees on the proper date marking of food items held longer than 24-hour period inside the facility. PIC voluntarily discarded food items bearing no date markings.

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators.

Location: Reach in refrigerator.

Food Items: mixed pickles, Gulab jamun, Mango Malwa, Pudding, no expiration dates.

#### Violation: Training Records

##### • Certified Food Protection Manager

- All Food Establishments shall have at least one Certified Food Protection Manager. Instructed PIC that the permit holder must designate an employee to be certified as a food protection manager. The facility must provide a certificate to EHD to have on file.

Observed that the food establishment does not have a certified food protection manager on staff.

##### • Food Handler Cards

- Food handler cards shall be kept by the Food Employee on their Person while working as a Food Employee or volunteer for a Food operation, or a copy shall be kept on file by the current employer and be made available for inspection by the Enforcement Authority. If trained through another approved method; records of the training shall be maintained for the duration of the Food Employee's employment. Instructed PIC to provide updated training records to EHD for review

Observed that food employees were not in possession of a food handler card or had been trained in another approved food safety course.

#### Violation: Storage

##### • In-Use Utensils, Between-Use Storage

- Multiuse utensils which have been cleaned and sanitized can become contaminated with pathogens which can be transferred to food from utensils that have been stored on surfaces which have not been cleaned and sanitized. Instructed PIC to clean and sanitize utensils prior to continuing use, must be maintained cleaned in a regular schedule as prescribed by the code and to store items so that the risk of contamination prior to use is minimized.

Clean equipment and multiuse utensils which have been cleaned and sanitized, laundered linens, and single-service and single-use articles can become contaminated before their intended use in a variety of ways such as through water leakage, pest infestation, or other insanitary condition. Clean equipment, utensils, linens, and single-service and single-use articles must be stored in a clean, dry location, protected from contamination, and at least six (6) inches above the floor. Equipment and utensils must be stored so that they are in a self-draining and inverted position or are covered. Single-service and single-use articles should be kept in the original packaging until use. Instructed PIC to store items so that the risk of contamination prior to use is minimized.

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container.

Utensil Type: Ice Scoop.

Location: Fountain drink dispenser.

Condition of the Location: handle of the ice scoop touching the ready to eat ice.

Observed cleaned equipment stored improperly. Equipment was not stored six (6) inches above the floor.

Equipment Type: Cooking Pot lids

Storage Method: Stored behind a prep table touching the ground.

### LAZYDAZE COFFEESHOP - 1812 EUBANK BLVD NE - Approved

#### LAZYDAZE COFFEESHOP - 1812 EUBANK BLVD NE

##### Retail Food Establishment Cannabis Class 1

Date: 12/12/2025 - #: PT0160070 - Inspection Result: Approved

#### Violation: Consumer Advisories

##### • Compliance with Food Law, Labeling

- Unintended food allergen food allergen exposures pose a serious risk to consumers with food allergies. Consumers with food allergies depend on allergen information, written notification of the presence of major food allergens as an ingredient in unpackaged foods that are served or sold by the food establishment must be provided. Written notification can be provided in many forms such as: physical or electronic means, including, but not limited to, brochures, deli case or menu notifications, label statements, table tents, placards, or other effective written means. Notifying the consumer to the presence of major food allergens may prevent an inadvertent exposure. Instructed PIC to provide written notification of major allergen information for all unpackaged food offered for sale or served to consumers.

Observed no written notification of the presence of major food allergens for unpackaged food served or sold to consumers.

#### Violation: Operations

##### • Permit Posted

- Instructed PIC that the permit to operate must be posted in a conspicuous place on the premises of the Food Establishment and made available for examination by the Enforcement Authority. Provided a copy of the valid permit for posting.

Observed that no food permit was posted at the facility.

### LONGHORN STEAKHOUSE #5522 - 9975 COORS BYPASS BLVD NW - Conditional Approved

#### LONGHORN STEAKHOUSE #5522 - 9975 COORS BYPASS BLVD NW

##### Food Establishment Class C

Date: 12/08/2025 - #: PT0136136 - Inspection Result: Approved

#### Violation: Equipment, Food Contact Surfaces, and Utensils Clean

##### • Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the buildup of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours.

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Salad mixer, can opener blade, produce dicer, Ice scoop holder

Location: Prep kitchen

Condition of the Location: Soiled with food debris

#### Violation: Maintenance and Operation

##### • Good Repair and Proper Adjustment-Equipment

- Proper maintenance of equipment to manufacturer specifications helps ensure that it will continue to operate as designed. Failure to properly maintain equipment could lead to violations that place the health of the consumer at risk. Equipment and its components shall be maintained in a state of repair. Instructed PIC to repair or replace equipment or components.

Observed equipment not maintained in good repair.

Location: Kitchen

Type of Equipment: Ice scoop holder

Condition of the equipment: Had heavy corrosion from moisture

##### • Cutting Surfaces

- Cutting surfaces such as cutting boards and blocks that become scratched and scored may be difficult to clean and sanitize. As a result, pathogenic microorganisms transmissible through food may buildup or accumulate. These microorganisms may be transferred to foods that are prepared on such surfaces. Instructed PIC to resurface the cutting board, or discard if not capable of being resurfaced.

Observed cutting surface with deep scratches and scoring which limit the ability to be effectively cleaned and sanitized.

Location: Make line and prep areas

Type: Cutting boards

#### Violation: Plumbing

##### • Backflow Prevention, Air Gap

- During periods of extraordinary demand, drinking water systems may develop negative pressure in portions of the system. If a connection exists between the system and a source of contaminated water during times of negative pressure, contaminated water may be drawn into and foul the entire system. Standing water in sinks, dipper wells, steam kettles, and other equipment may become contaminated with cleaning chemicals or food residue. To prevent the introduction of this liquid into the water supply through back siphonage, various means may be used. The water outlet of a drinking water system must not be installed so that it contacts water in sinks, equipment, or other fixtures that use water. Providing an air gap between the water supply outlet and the flood level rim of a plumbing fixture or equipment prevents contamination that may be caused by backflow. Instructed PIC to contact repair personnel to have an air gap established to prevent backflow.

Observed an inadequate air gap at multiple floor drains in the kitchen and server prep station.

#### Violation: Physical Facilities

##### • Exterior Walls and Roofs, Protective Barrier

- The presence of insects and rodents is minimized by protecting outer openings to the food establishment. Outer openings of a food establishment shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls and ceilings. Instructed PIC to repair the holes/gaps identified to prevent entrance of pests.

Observed holes or other gaps in the structure of the facility.

Location: In dumpster area and along north restaurant wall

Size: 2.5 inches

#### Violation: Surface Not Clean

##### • Nonfood Contact Surfaces - Cleaning Frequency

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the buildup of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed nonfood contact surface with the buildup of soil residues.

The surface was located in kitchen on exterior of cooking equipment. Cheese Melter, bread storage / oven, storage shelving, steamer and top of dishwashing machine.

The surface was made out of stainless steel

The condition of the surface was soiled in debris accumulation and food residue.

**LONGHORN STEAKHOUSE #5522 - 9975 COORS BYPASS BLVD NW**

**Food Establishment Class B**

**Date: 12/08/2025 - #: PT0136137 - Inspection Result: Conditional Approved**

#### Violation: Plumbing

##### • System Maintained in Good Repair, Repaired According to Law

- Improper repair or maintenance of any portion of the plumbing system may result in potential health hazards such as cross connections, backflow, or leakage. These conditions may result in the contamination of food, equipment, utensils, linens, or single-service or single-use articles. Improper repair or maintenance may result in the creation of obnoxious odors or nuisances, and may also adversely affect the operation of warewashing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions.

Observed bottom of beer keg hose drain is not maintained in good repair or is not repaired by law. Observed keg hose found in disrepair by having a drain hose that is not properly connected causing excess to drain on floor.

##### • Backflow Prevention, Air Gap



- During periods of extraordinary demand, drinking water systems may develop negative pressure in portions of the system. If a connection exists between the system and a source of contaminated water during times of negative pressure, contaminated water may be drawn into and foul the entire system. Standing water in sinks, dipper wells, steam kettles, and other equipment may become contaminated with cleaning chemicals or food residue. To prevent the introduction of this liquid into the water supply through back siphonage, various means may be used. The water outlet of a drinking water system must not be installed so that it contacts water in sinks, equipment, or other fixtures that use water. Providing an air gap between the water supply outlet and the flood level rim of a plumbing fixture or equipment prevents contamination that may be caused by backflow. Instructed PIC to contact repair personnel to have an air gap established to prevent backflow.

Observed an inadequate air gap at floor drain in bar area under keg cooler.

#### Violation: Operation and Maintenance

##### • Handwashing Cleanser, Availability

- Hand cleanser must always be present to aid in reducing microorganisms and particulate matter found on hands. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleanser. Instructed PIC to ensure that hand cleanser is available at all times of operation.

Observed no handwashing cleanser available at handwashing sink(s). Location: Bar

#### Violation: Surface Not Clean

##### • Nonfood Contact Surfaces - Cleaning Frequency

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the buildup of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed nonfood contact surface with the buildup of soil residues.

The surface was located inside reach in coolers on bottom.

The surface was made out of Stainless steel and plastic.

The condition of the surface was soiled in sticky syrup and residue.

### Louisiana Meats Market - 520 LOUISIANA BLVD SE - Approved

#### Louisiana Meats Market - 520 LOUISIANA BLVD SE

##### Retail Food Establishment Class 4

Date: 12/09/2025 - #: CAC-Food-113899-2025 - Inspection Result: Approved

- Equipment, Food-Contact Surfaces and Utensils - Clean to sight. PIC corrected on site by washing rinsing and sanitizing all knives with debris buildup.

- Using a Handwashing Sink-Operation and maintenance PIC corrected on site by removing all items from hand washing sink basin.

#### Louisiana Meats Market - 520 LOUISIANA BLVD SE

##### Retail Food Establishment Class 4

Date: 12/09/2025 - #: PT0160284 - Inspection Result: Conditional Approved

#### Violation: Training Records

##### • Certified Food Protection Manager

- All Food Establishments shall have at least one Certified Food Protection Manager. Instructed PIC that the permit holder must designate an employee to be certified as a food protection manager. The facility must provide a certificate to EHD to have on file.

Observed that the food establishment does not have a certified food protection manager on staff.

##### • Food Handler Cards

- Food Employees shall demonstrate their knowledge of safe Food handling practices through passing a test from a Food Handler Training Program, Approved by the Enforcement Authority, and possess a Valid Food Handler Card within thirty (30) days of employment in a Food Establishment unless the Food Employee is a Certified Food Protection Manager; the Food Employee does not prepare or handle TCS Food, provided that at a minimum, the Permit Holder assures the Food Employee complies with Part 16 of these rules; or The Food Employee is working as a Food Employee or volunteer of a Temporary Food Establishment or Charitable Food Provider, provided that at minimum, the Person In Charge is a Certified Food Protection Manager or has a Valid Food Handler Card. Instructed PIC to ensure that all food employees are properly trained in safe food handling practices.

Observed that food employees were not in possession of a food handler card or had been trained in another approved food safety course.

#### Violation: Surface Condition

##### • Nonfood-Contact Surfaces, Smooth, Corrosion-Resistant, Non-Absorbent

- Nonfood-contact surfaces of equipment routinely exposed to splash or food debris are required to be constructed of nonabsorbent materials to facilitate cleaning. Equipment that is easily cleaned minimizes the presence of pathogenic organisms, moisture, and debris and deters the attraction of rodents and insects. Instructed PIC to replace the surface with a material that is nonabsorbent.

Observed nonfood contact surface that was absorbent. The surface was located inside walk in refrigerator and freezer and inside dish ware storage containers containing knives. The surface was made out of cardboard The condition of the surface was absorbent not smooth and easily cleanable.

#### Violation: Physical Facilities, Construction and Repair

##### • Repairing-Premises, Structures, Attachments, and Fixtures-Methods



- Poor repair and maintenance compromise the functionality of the physical facilities. This requirement is intended to ensure that the physical facilities are properly maintained in order to serve their intended purpose. Instructed PIC to contact repair personnel to have area of concern repaired so that it is able to serve their intended purpose properly.

Observed the following areas of the facility in disrepair. Observed walk in doors in disrepair by unable to self-close and prop open on their own.

#### Violation: Records

##### • Temperature Logs

- TCS Foods must be kept at safe temperatures at all times and Food Establishments shall maintain adequate temperature logs of TCS Foods while being stored, thawed, cooled, prepared, displayed, dispensed, or transported.

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Raw meats Activity of the Food: Stored and received

Food Establishments shall calibrate measuring equipment in accordance with the manufacturer recommendations and shall maintain adequate and contemporaneous calibration logs for calibration of equipment.

Observed the food establishment does not have calibration logs for temperature measuring devices.

#### Violation: Equipment, Food Contact Surfaces, and Utensils Clean

##### • Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the buildup of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours.

Observed utensil food-contact surface with the buildup of soil residues. Utensil Type: Multiple knives stored in containers and on magnetic knife racks Location: On shelving at entrance to meat market and on magnetic knife rack above meat prep tables Condition of the Location: Knives stored with raw meat debris buildup.

#### Violation: Operation and Maintenance

##### • Using a Handwashing Sink-Operation and Maintenance

- Facilities must be maintained in a condition that promotes handwashing and restricted for that use. Convenient accessibility of a handwashing facility encourages timely handwashing which provides a break in the chain of contamination from the hands of food employees to food or food-contact surfaces. Handwashing sinks shall be maintained so that they are accessible at all times for employee use. Instructed PIC to make handwashing sink accessible and to retrain employees on ensuring handwashing sinks are properly maintained.

Observed handwashing sink(s) was observed blocked or inaccessible. Location: Meat preparation area Manner: Bucket and bags stored in hand washing sink basin.

#### Violation: Personal Cleanliness

##### • Effectiveness-Hair Restraints

- Hair can be both a direct and indirect vehicle of contamination. Food employees may contaminate their hands when they touch their hair. A hair restraint keeps dislodged hair from ending up in the food and may deter employees from touching their hair. Food employees must wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. Instructed PIC to retrain food employees on proper hair restraints.

Observed a food employee without proper hair restraints. Location: Meat preparation area Activity: Preparing raw meats

**Louisiana Meats Market - 520 LOUISIANA BLVD SE**  
**Retail Food Establishment Class 4**  
**Date: 12/09/2025 - #: PT0160285 - Inspection Result: Approved**

#### Violation: Surface Condition

##### • Nonfood-Contact Surfaces, Smooth, Corrosion-Resistant, Non-Absorbent

- Nonfood-contact surfaces of equipment routinely exposed to splash, or food debris are required to be constructed of nonabsorbent materials to facilitate cleaning. Equipment that is easily cleaned minimizes the presence of pathogenic organisms, moisture, and debris and deters the attraction of rodents and insects. Instructed PIC to replace the surface with a material that is nonabsorbent.

Observed nonfood contact surface that was absorbent. The surface was located in back off facility covering shelving. The surface was made out of cardboard The condition of the surface was absorbent not smooth and easily cleanable.

#### Violation: Records

##### • Temperature Logs

- TCS Foods must be kept at safe temperatures at all times and Food Establishments shall maintain adequate temperature logs of TCS Foods while being stored, thawed, cooled, prepared, displayed, dispensed, or transported.

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Dairy products, sliced meats and raw eggs Activity of the Food: Stored

#### Violation: Designated Areas

- **Designated Areas-Employee Accommodations for eating/drinking/smoking**

- Employees could introduce pathogens to food by hand-to-mouth-to-food contact areas. Instructed PIC to create a designated to accommodate employees' personal which food, food equipment and utensils, clean linens, and single-service and single-use articles must not be in jeopardy of contamination from these areas.

Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products. Employee twist top water bottles stored next to food items in back food storage areas.

#### Violation: Toilet Facilities

- **Toilet Room Receptacle, Covered**

- Instructed to provide a covered receptacle for sanitary napkins.

Observed in a toilet room used by females, no covered receptacle.

- **Toilet Rooms, Enclosed**

- Instructed to enclose and provide the toilet rooms with a tight-fitting and self-closing door; and, that they must be maintained closed except during cleaning and maintenance.

Observed toilet room is not equipped with a tight-fitting self-closing door; or the door is propped open.

#### Violation: Poisonous and Toxic/Chemical Substances

- **Common Name-Working Containers**

- When toxic or poisonous substances are purchased in bulk, it is common practice to divide the contents into working containers for use around the establishment. When working containers are not labeled, a risk of misuses or food contamination is created. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. Instructed PIC that the unlabeled containers and their contents must not be used in the operation of the food establishment unless it can be shown that there is an internal system where the contents are known and the containers can be labeled properly.

Observed working containers used for storing poisonous or toxic materials taken from bulk supplies not properly labeled or identified. Container Type: Spray bottle Alleged Material: Lubricant oil

### MOONWALK/PACKIES FULL PACKAGE - 505 CENTRAL AVE NW - Conditional Approved

#### MOONWALK/PACKIES FULL PACKAGE - 505 CENTRAL AVE NW

##### Food Establishment Class B

Date: 12/10/2025 - #: PT0157376 - Inspection Result: Conditional Approved

#### Violation: Equipment, Food Contact Surfaces, and Utensils Clean

- **Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch**

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions and shall be used within designated parameters. Instructed PIC that for quaternary ammonium compound solution at a concentration range of allowed by the manufacturer must also be at a minimum temperature of 75°F with a contact time of 30 seconds.

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Both bars Concentration: 100 ppm, 0 ppm Temperature: 69, 70 degrees.

#### Violation: Plumbing

- **System Maintained in Good Repair, Repaired According to Law**

- Improper repair or maintenance of any portion of the plumbing system may result in potential health hazards such as cross connections, backflow, or leakage. These conditions may result in the contamination of food, equipment, utensils, linens, or single-service or single-use articles. Improper repair or maintenance may result in the creation of obnoxious odors or nuisances and may also adversely affect the operation of ware washing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions.

Observed Three compartment Sink drain Plumbing is not maintained in good repair or is not repaired by law. Observed Drain Plumbing found in disrepair by Drian PVC lines leaking.

#### Violation: Testing Devices

- **Sanitizing Solutions, Testing Devices**

- Testing devices to measure the concentration of sanitizing solutions are required for 2 reasons: 1. The use of chemical sanitizers requires minimum concentrations of the sanitizer to ensure sanitization; and 2. Too much sanitizer could be toxic. Verified facility is utilizing the correct concentration level of sanitizer in the facility. Instructed PIC to acquire sanitizing solution testing kits or device

Observed no testing kit or other device to measure the concentration of chemical sanitizing solution.

#### Violation: Operation and Maintenance

- **Hand Drying Provision**

- Hand drying provisions must be provided for hand drying so that employees will not dry their hands on their clothing or other unclean materials which could re-contaminate hands. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with: (A) individual, disposable towels (B) a continuous towel system that supplies the user with a clean towel (C) a heater-air hand drying device or (D) a hand drying device that employs an

air-knife system that delivers high velocity, pressurized air at ambient temperatures. Instructed PIC to provide and ensure that hand drying provisions are available for each handwashing sink.

Observed no approved method of hand drying at handwashing sink(s).

Location: Upstairs Vodka processing room.

• **Handwashing Signage**

- In order to remind food employees to wash their hands a clearly visible sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees. Instructed PIC to install handwashing signage at all handwashing sinks

Observed handwashing sink(s) without a handwashing sign. Upstairs Vodka processing room.

**Violation: Operations**

• **Valid Permit**

- Instructed the PIC that no person is allowed to operate a Food Establishment in the City without a valid permit to operate issued by the Enforcement Authority for that Food Establishment. Issued a cease and desist as the PIC was unable to complete a reinspection application at the time of inspection. OR issued a cease and desist as the food establishment was unable to pass inspection.

Observed that the facility was operating with an expired permit. permit expired as of 12/31/2024

**Violation: Physical Facilities, Cleaning**

• **Cleaning, Frequency and Restrictions**

- Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove buildup and debris on Storage area floors and bar area. and to clean and sanitize

Observed buildup and debris on the Bar are under equipment and shelving also under store areas upstairs floors.

**NIRVANA NM LLC - 6200 MONTGOMERY BLVD NE, A – Approved**

**NIRVANA NM LLC - 6200 MONTGOMERY BLVD NE, A**

**Retail Food Establishment Cannabis Class 1**

**Date: 12/12/2025 - #: PT0158955 - Inspection Result: Approved**

**Violation: Operations**

• **Permit Posted**

- Advised PIC to contact the CABQ Planning Department, Business Registration office to renew or apply for a business registration.

<https://www.cabq.gov/planning/business-registration-information> Predefined Comment: 6. 9-6-1p General

Observed that the facility was unable to provide proof of a valid business registration.

**NIRVANA NM LLC - 6200 MONTGOMERY BLVD NE, A**

**Food Processing Establishment Cannabis Class C**

**Date: 12/12/2025 - #: RT-CANAPRO-005140-2025 - Inspection Result: Approved**

**Violation: Physical Facilities**

• **Outer Openings, Protected**

- The presence of insects and rodents is minimized by protecting outer openings to the food establishment. Outer openings of a food establishment shall be protected against the entry of insects and rodents by having solid, self-closing, tight-fitting doors. Instructed PIC to repair or replace the doors so that they are solid, self-closing, and tight-fitting. Light should not be seen through the door when closed. Self-closing doors are not required when they are exit doors that are solid and tight-fitting, designated as an emergency exit, or have limited use.

Observed doors to the outside that are not tight fitting, light can be seen at the edges.

**Violation: Plumbing**

• **Backflow Prevention, Air Gap**

- During periods of extraordinary demand, drinking water systems may develop negative pressure in portions of the system. If a connection exists between the system and a source of contaminated water during times of negative pressure, contaminated water may be drawn into and foul the entire system. Standing water in sinks, dipper wells, steam kettles, and other equipment may become contaminated with cleaning chemicals or food residue. To prevent the introduction of this liquid into the water supply through back siphonage, various means may be used. The water outlet of a drinking water system must not be installed so that it contacts water in sinks, equipment, or other fixtures that use water. Providing an air gap between the water supply outlet and the flood level rim of a plumbing fixture or equipment prevents contamination that may be caused by backflow. Instructed PIC to contact repair personnel to have an air gap established to prevent backflow.

Observed an inadequate air gap at the three-compartment sink.

**Violation: Operations**

• **Valid Business Registration**

- Advised PIC to contact the CABQ Planning Department, Business Registration Office to renew or apply for a business registration.

Observed that the facility was unable to provide proof of a valid business registration.

## **PETER PIPER PIZZA - 9260 GOLF COURSE RD NW - Unsatisfactory Re-Inspection Required**

### **PETER PIPER PIZZA - 9260 GOLF COURSE RD NW**

#### **Food Establishment Class C**

**Date: 12/09/2025 - #: PT0084003 - Inspection Result: Unsatisfactory Re-Inspection Required**

resolved

Employees could introduce pathogens to food by hand-to-mouth-to-food contact areas. Instructed PIC to create a designated area to accommodate employees' personal which food, food equipment and utensils, clean linens, and single-service and single-use articles must not be in jeopardy of contamination from these areas.

Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products.

designated area was established picture in file

Handwashing facilities can become sources of contamination if the sinks used for other purposes such as for food preparation and warewashing. Instructed PIC to train food employees that handwashing facilities can be utilized for no other purposes other than handwashing.

Observed handwashing sink used for purposes other than handwashing.

Location: Dish pit

Manner: Observed scrub brush stored inside the handwashing sink basin

resolved nothing inside basin of handwashing sink picture in file

Insects and other pests are capable of transmitting disease to humans by contaminating food and food-contact surfaces. Effective measures must be taken to eliminate their presence in food establishments. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by routinely inspecting incoming shipments of food and supplies, routinely inspecting the premises for evidence of pests, and eliminating harborage conditions. Instructed PIC to provide EHD with their standard operating procedures and pest control plan.

Observed the facility has inadequate procedures to effectively control pests. Current Policy: Facility has routine pest control service but is experiencing a severe rodent infestation. Observed signs of active infestation through out kitchen, office, dough room, dish pit, storage areas, mop sink area and exterior. Also found heavy amounts of rodent droppings.

resolved no droppings found picture in file

Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. Instructed PIC that traps must be checked regularly and pests removed when possible or traps replaced when removal is not feasible for the trap type. Instructed PIC that the overfull traps observed must be replaced or emptied and reset.

Observed pests allowed to accumulate in traps.

Location: Kitchen

Pest Type: Rodent

Pest Condition: Dead

Number of Pests Present: Unknown due to rodents being in state of decay

resolved no pest in or on traps picture in file

The presence of insects and rodents is minimized by protecting outer openings to the food establishment. Outer openings of a food establishment shall be protected against the entry of insects and rodents by having solid, self-closing, tight-fitting doors. Instructed PIC to repair or replace the doors so that they are solid, self-closing, and tight-fitting. Light should not be seen through the door when closed. Self-closing doors are not required when they are exit doors that are solid and tight-fitting, designated as an emergency exit, or have limited use.

Observed rear receiving door and front entrance doors to the outside that are not tight fitting, light can be seen at the bottom edges.

resolved weatherstripping was put and repaired picture in file

Waste must be stored in bins that are in good repair so that they are inaccessible to insects and rodents. Instructed PIC to repair or replace the bins.

Observed the waste bins to be in poor repair. The condition of the waste bins: Had broken welds creating an opening along the bottom edges.

\*Waste bins with food residue must have tight fitting lids or doors and be emptied once they are filled. Instructed PIC empty the waste bin(s) and to ensure that waste bins are kept sanitary by installing tight fitting lids and emptying the bins once they are filled.

\*Observed waste bins outside the food establishment without tight fitting lids or doors. Location: Outdoor dumpster in front of enclosure

resolved bins removed from exterior

A storage area and enclosure for waste shall be maintained free of unnecessary items. Instructed PIC to remove the items identified.

Observed the waste storage area with unnecessary items.

Location: Dumpster enclosure

List of items: Piles of trash build up, broken furniture pieces, rodent droppings and wooden pellets. Observed so much waste inside the enclosure that the dumpster had to be placed in the front end of the dumpster storage area as it would not properly fit inside, preventing the enclosure to serve its intended purpose.

resolved no more furniture or build up in dumpster area

The presence of unnecessary articles, including equipment which is no longer used, makes regular and effective cleaning more difficult and less likely. It can also provide harborage for insects and rodents. Areas designated as equipment storage areas and closets must be maintained in a neat, clean, and sanitary manner. They must be routinely cleaned to avoid attractive or harborage conditions for rodents and insects. Instructed the PIC to keep the premises clean of unused articles and litter.

Observed litter on the premises of the food establishment.

Location: Exterior perimeter of building has litter and heavy build up of foliage that can be a pest harborage area and must be cleaned.

resolved all plants weeds removed from exterior and plan to remove all rock put new weed barrier and new rock

Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove build up and debris on floors and walls through out the kitchen, under pizza ovens in dough room in dish room, under fryers, behind/under storage racks and other kitchen equipment. Instructed person in charge to clean and sanitize on a regular basis and also to increase cleaning increments.

Observed build up and debris on the floors and walls through out the facility.

resolved cleaned floors and walls throughout facility

Food must be protected from contamination by storing the food in packages, covered containers, or wrappings. Instructed PIC to ensure that all food is covered during storage and to train employees on proper food storage procedures.

Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping.

Location: Dough room

Food Item: Bulk bag of 2 in 1 dough

resolved all packages were sealed and or in containers

Unless food is stored on lot handling equipment or in water-proof containers, it must be stored at least six (6) inches above the floor. Storing food on the floor created opportunity for contamination and reduces the ease of cleanability in an area creating harborage for pests. Instructed PIC that food must be stored at least six (6) inches above the floor.

Observed food stored improperly less than six (6) inches off the floor.

Location: Walk in freezer

Food Item: Ice cream, pastries and other boxed food item.

resolved food was not observed on the floor in freezer

**PETER PIPER PIZZA - 9260 GOLF COURSE RD NW**

**Food Establishment Class C**

**Date: 12/09/2025 - #: PT0084003 - Inspection Result: Closure Re-Inspection Required**

**Violation: Equipment, Food Contact Surfaces, and Utensils Clean**

**• Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch**

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the buildup of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours.

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Can opener, bulk marinara sauce container, dough mixer, dough rolling station, knives on magnets.

Location: Kitchen, dough room, dish pit, walk in cooler

Condition of the Location: Soiled with residue and debris

**Violation: Pest Control**

**• Controlling Pests, If Present: Treatment**

- Insects and other pests are capable of transmitting disease to humans by contaminating food and food-contact surfaces. Effective measures must be taken to eliminate their presence in food establishments. The premises shall be maintained free of insects, rodents, and other pests. The presence of

insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by routinely inspecting incoming shipments of food and supplies, routinely inspecting the premises for evidence of pests, and eliminating harborage conditions. Instructed PIC to provide EHD with their standard operating procedures and pest control plan.

Observed the facility has inadequate procedures to effectively control pests. Current Policy: Facility has routine pest control service but is experiencing a severe rodent infestation. Observed signs of active infestation throughout kitchen, office, dough room, dish pit, storage areas, mop sink area and exterior. Also found heavy amounts of rodent droppings.

• **Removing Dead or Trapped Birds, Insects, Rodents and other Pest**

- Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. Instructed PIC that traps must be checked regularly and pests removed when possible or traps replaced when removal is not feasible for the trap type. Instructed PIC that the overfull traps observed must be replaced or emptied and reset.

Observed pests allowed to accumulate in traps.

Location: Kitchen

Pest Type: Rodent

Pest Condition: Dead

Number of Pests Present: Unknown due to rodents being in state of decay

**Violation: Receptacle Condition**

• **Covering Receptacles**

- Waste must be stored in bins that are in good repair so that they are inaccessible to insects and rodents. Instructed PIC to repair or replace the bins.

Observed the waste bins to be in poor repair. The condition of the waste bins: Had broken welds creating an opening along the bottom edges.

\*Waste bins with food residue must have tight fitting lids or doors and be emptied once they are filled. Instructed PIC empty the waste bin(s) and to ensure that waste bins are kept sanitary by installing tight fitting lids and emptying the bins once they are filled.

\*Observed waste bins outside the food establishment without tight fitting lids or doors. Location: Outdoor dumpster in front of enclosure

**Violation: Plumbing**

• **System Maintained in Good Repair**

- Improper repair or maintenance of any portion of the plumbing system may result in potential health hazards such as cross connections, backflow, or leakage. These conditions may result in the contamination of food, equipment, utensils, linens, or single-service or single-use articles. Improper repair or maintenance may result in the creation of obnoxious odors or nuisances, and may also adversely affect the operation of warewashing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions.

Observed multiple hand washing sink faucets in the kitchen are not maintained in good repair or is not repaired by law. Observed handwashing faucets found in disrepair by continuing to drip or flow even well in the closed position. Also observed various floor drains to be missing protective cover or strainer baskets.

• **Backflow Prevention, Air Gap**

- During periods of extraordinary demand, drinking water systems may develop negative pressure in portions of the system. If a connection exists between the system and a source of contaminated water during times of negative pressure, contaminated water may be drawn into and foul the entire system. Standing water in sinks, dipper wells, steam kettles, and other equipment may become contaminated with cleaning chemicals or food residue. To prevent the introduction of this liquid into the water supply through back siphonage, various means may be used. The water outlet of a drinking water system must not be installed so that it contacts water in sinks, equipment, or other fixtures that use water. Providing an air gap between the water supply outlet and the flood level rim of a plumbing fixture or equipment prevents contamination that may be caused by backflow. Instructed PIC to contact repair personnel to have an air gap established to prevent backflow.

Observed an inadequate air gap at multiple floor drains in kitchen such as under soda bib station and under refrigerated prep table.

**Violation: Food Separation**

• **Packaged and Unpackaged Food-Separation, Packaging, and Segregation, Cross Contamination**

- Food must be protected from contamination by storing the food in packages, covered containers, or wrappings. Instructed PIC to ensure that all food is covered during storage and to train employees on proper food storage procedures.

Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping.

Location: Dough room

Food Item: Bulk bag of 2 in 1 dough

**Violation: Physical Facilities**

• **Outer Openings, Protected**

- The presence of insects and rodents is minimized by protecting outer openings to the food establishment. Outer openings of a food establishment shall be protected against the entry of insects and rodents by having solid, self-closing, tight-fitting doors. Instructed PIC to repair or replace the doors so that they are solid, self-closing, and tight-fitting. Light should not be seen through the door when closed. Self-closing doors are not required when they are exit doors that are solid and tight-fitting, designated as an emergency exit, or have limited use.

Observed rear receiving door and front entrance doors to the outside that are not tight fitting, light can be seen at the bottom edges.

• **Exterior Walls and Roofs, Protective Barrier**

- The presence of insects and rodents is minimized by protecting outer openings to the food establishment. Outer openings of a food establishment shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls and ceilings. Instructed PIC to repair the

holes/gaps identified to prevent entrance of pests.

Observed holes or other gaps in the structure of the facility. Location: Exterior walls (high and low) and base along building foundation on all sides must be repaired and properly resealed to prevent a pest entry point.

Size: Multiple holes/gaps ranging in size.

#### Violation: Maintenance

##### • Maintaining Refuse Areas and Enclosures

- A storage area and enclosure for waste shall be maintained free of unnecessary items. Instructed PIC to remove the items identified.

Observed the waste storage area with unnecessary items.

Location: Dumpster enclosure

List of items: Piles of trash buildup, broken furniture pieces, rodent droppings and wooden pellets. Observed so much waste inside the enclosure that the dumpster had to be placed in the front end of the dumpster storage area as it would not properly fit inside, preventing the enclosure to serve its intended purpose.

##### • Maintaining Premises, Unnecessary Items and Litter

- The presence of unnecessary articles, including equipment which is no longer used, makes regular and effective cleaning more difficult and less likely. It can also provide harborage for insects and rodents. Areas designated as equipment storage areas and closets must be maintained in a neat, clean, and sanitary manner. They must be routinely cleaned to avoid attractive or harborage conditions for rodents and insects. Instructed the PIC to keep the premises clean of unused articles and litter.

Observed litter on the premises of the food establishment.

Location: Exterior perimeter of building has litter and heavy buildup of foliage that can be a pest harborage area and must be cleaned.

#### Violation: Storage

##### • Food Storage-Preventing Contamination from the Premises

- Unless food is stored on lot handling equipment or in water-proof containers, it must be stored at least six (6) inches above the floor. Storing food on the floor created opportunity for contamination and reduces the ease of cleanability in an area creating harborage for pests. Instructed PIC that food must be stored at least six (6) inches above the floor.

Observed food stored improperly less than six (6) inches off the floor.

Location: Walk in freezer

Food Item: Ice cream, pastries and other boxed food item.

#### Violation: Designated Areas

##### • Designated Areas-Employee Accommodations for eating/drinking/smoking

- Employees could introduce pathogens to food by hand-to-mouth-to-food contact areas. Instructed PIC to create a designated area to accommodate employees' personal which food, food equipment and utensils, clean linens, and single-service and single-use articles must not be in jeopardy of contamination from these areas.

Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products.

#### Violation: Operation and Maintenance

##### • Handwashing Cleanser, Availability

- Hand cleanser must always be present to aid in reducing microorganisms and particulate matter found on hands. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleanser. Instructed PIC to ensure that hand cleanser is available at all times of operation.

Observed no handwashing cleanser available at handwashing sink(s). Location: Dish pit

##### • Using a Handwashing Sink-Operation and Maintenance

- Handwashing facilities can become sources of contamination if the sinks used for other purposes such as for food preparation and warewashing. Instructed PIC to train food employees that handwashing facilities can be utilized for no other purposes other than handwashing.

Observed handwashing sink used for purposes other than handwashing.

Location: Dish pit

Manner: Observed scrub brush stored inside the handwashing sink basin

#### Violation: Physical Facilities, Cleaning

##### • Cleaning, Frequency and Restrictions

- Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove buildup and debris on floors and walls throughout the kitchen, under pizza ovens in dough room in dish room, under fryers, behind/under storage racks and other kitchen equipment. Instructed person in charge to clean and sanitize on a regular basis and also to increase cleaning increments.

Observed buildup and debris on the floors and walls throughout the facility.

#### Violation: Surface Not Clean

##### • Nonfood Contact Surfaces - Cleaning Frequency

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the buildup of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If



these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed nonfood contact surface with the buildup of soil residues. The surface was located on waste bin rollers, exteriors of kitchen equipment, dough room: rolling table, storage rack, exterior of mixer and shelving. The condition of the surface was coated in heavy accumulation of food and other powdered ingredients.

#### Violation: Physical Facilities, Construction and Repair

##### • **Repairing-Premises, Structures, Attachments, and Fixtures-Methods**

- Poor repair and maintenance compromise the functionality of the physical facilities. This requirement is intended to ensure that the physical facilities are properly maintained in order to serve their intended purpose. Instructed PIC to contact repair personnel to have area of concern repaired so that it is able to serve their intended purpose properly.

Observed the following areas of the facility in disrepair. Observed large holes and opening in rear storage area, along mop sink, behind locker room area, in dough room directly above door to walk in cooler, under pizza bar warming tables, under soda machine beverage bar, in office walls in base coving and many others to list. Observed these areas to be in disrepair by being unsealed and not properly enclosed to prevent a pest harborage area.

### **SAVIR LLC DBA LOBO THEATER - 3013 CENTRAL AVE NE - Approved**

**SAVIR LLC DBA LOBO THEATER - 3013 CENTRAL AVE NE**

**Food Establishment Class C**

**Date: 12/11/2025 - #: PT0158382 - Inspection Result: Approved**

#### Violation: Plumbing

##### • **Backflow Prevention, Air Gap**

- During periods of extraordinary demand, drinking water systems may develop negative pressure in portions of the system. If a connection exists between the system and a source of contaminated water during times of negative pressure, contaminated water may be drawn into and foul the entire system. Standing water in sinks, dipper wells, steam kettles, and other equipment may become contaminated with cleaning chemicals or food residue. To prevent the introduction of this liquid into the water supply through back siphonage, various means may be used. The water outlet of a drinking water system must not be installed so that it contacts water in sinks, equipment, or other fixtures that use water. Providing an air gap between the water supply outlet and the flood level rim of a plumbing fixture or equipment prevents contamination that may be caused by backflow. Instructed PIC to contact repair personnel to have an air gap established to prevent backflow.

Observed an inadequate air gap below three compartment sink in snack bar area.

#### Violation: Physical Facilities, Construction and Repair

##### • **Repairing-Premises, Structures, Attachments, and Fixtures-Methods**

- Poor repair and maintenance compromise the functionality of the physical facilities. This requirement is intended to ensure that the physical facilities are properly maintained in order to serve their intended purpose. Instructed PIC to contact repair personnel to have area of concern repaired so that it is able to serve their intended purpose properly.

Observed the following areas of the facility in disrepair. Observed snack bar prep area in disrepair by having holes in walls and ceiling.

**SAVIR LLC DBA LOBO THEATER - 3013 CENTRAL AVE NE**

**Food Establishment Class B**

**Date: 12/11/2025 - #: PT0158383 - Inspection Result: Approved**

### **SCORE 420 CENTRAL RETAIL - 2125 CENTRAL AVE - Approved**

**SCORE 420 CENTRAL RETAIL - 2125 CENTRAL AVE**

**Retail Food Establishment Cannabis Class 1**

**Date: 12/11/2025 - #: PT0158398 - Inspection Result: Approved**

### **SHAPE UP NUTRITION - 6001 LOMAS BLVD NE, K - Approved**

**SHAPE UP NUTRITION - 6001 LOMAS BLVD NE, K**

**Food Establishment Class C**

**Date: 12/12/2025 - #: RT-FOODEST-114559-2025 - Inspection Result: Approved**

**SHAPE UP NUTRITION - 6001 LOMAS BLVD NE, K**

**Food Establishment Class C**

**Date: 12/11/2025 - #: PT0132716 - Inspection Result: Closure Re-Inspection Required**

#### Violation: Operation and Maintenance

##### • **Handwashing Cleanser, Availability**

- Hand cleanser must always be present to aid in reducing microorganisms and particulate matter found on hands. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleanser. Instructed PIC to ensure that hand cleanser is available at all times of operation.

Observed no handwashing cleanser available at handwashing sink(s). Location: Front Prep areas Handwashing Sink

#### Violation: Hot & Cold-Water Availability & Pressure

##### • **Water System-Distribution, Delivery, and Retention**

- 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.

Observed facility with insufficient hot water. Location: At the Three Compartment Sink and Hand Washing Sink Manner: Hand Washing Sink temping at 63 °F should be 85 Degrees and above Three Compartment Sink Temping at 63 °F should be 110 °F to be in Compliance

Immediate Shutdown due to lack of Hot Water please call or send an email.

#### Violation: Surface Not Clean

##### • Nonfood Contact Surfaces - Cleaning Frequency

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the buildup of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed nonfood contact surface with the buildup of soil residues. The surface was located in kitchen area The surface was made out of Plastic and Metal The condition of the surface was debris buildup on the exterior and top of reach in cooler

### SPINNS BURGER AND BEER - 4411 MONTANO RD NW, A - Approved

#### SPINNS BURGER AND BEER - 4411 MONTANO RD NW, A

##### Food Establishment Class C

Date: 12/12/2025 - #: CAC-Food-115280-2025 - Inspection Result: Approved

Facility was not closed due to PIC correcting four priority violations and one priority foundation violation on site.

Violations corrected:

1. Equipment, Food Contact Surfaces, and Utensils Clean
2. Date Marking and Disposition
3. Poisonous and Toxic/Chemical Substances
4. Medications and First Aid Kits
5. Common Name-Working Containers

#### SPINNS BURGER AND BEER - 4411 MONTANO RD NW, A

##### Food Establishment Class C

Date: 12/12/2025 - #: RT-FOODEST-111837-2025 - Inspection Result: Closure Re-Inspection Required

#### Violation: Equipment, Food Contact Surfaces, and Utensils Clean

##### • Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the buildup of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours.

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine, can opener and fry cutter  
Location: Food prep near cook line (fry cutter, can opener) Back of house (ice machine)  
Condition of the Location: Fry cutter and can opener food debris and buildup. Observed substantial orange mold like substance buildup.

Violation corrected on site by PIC correcting observed violations.

#### Violation: Medications and First Aid Kits

##### • Restriction and Storage-Medicines, Employee Medication

- Medicines that are in a food establishment for the employees' use shall be labeled and located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles. Instructed PIC to move medications to an approved location and ensure they are labeled properly.

Observed employee medication improperly stored or labeled.

Location: Shelf located in bar area under cash register

Label Condition: Intact

Name: Tylenol

Violation corrected on site by PIC discarding medication

#### Violation: Poisonous and Toxic/Chemical Substances

##### • Separation-Storage

- The storage of poisonous or toxic materials directly above or adjacent to food could result in contamination of the food from spillage. Poisonous or toxic materials must be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic materials by spacing or partitioning; and storing them in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. Instructed PIC to move chemicals to an approved location.

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food.

Poisonous/Toxic Substance: Quat sanitizer in wiping cloth container

Location: On shelf near coffee machine storing made pot of coffee

Violation corrected on site by PIC relocating sanitizer wiping cloth container

• **Common Name-Working Containers**

- When toxic or poisonous substances are purchased in bulk, it is common practice to divide the contents into working containers for use around the establishment. When working containers are not labeled, a risk of misuses or food contamination is created. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. Instructed PIC that the unlabeled containers and their contents must not be used in the operation of the food establishment unless it can be shown that there is an internal system where the contents are known and the containers can be labeled properly.

Observed working containers used for storing poisonous or toxic materials taken from bulk supplies not properly labeled or identified.

Container Type: Plastic spray bottle

Alleged Material: Unknown PIC could not identify substance

Violations corrected on site by PIC discarding spray bottle

Violation: Pest Control

• **Controlling Pests, Inspection/Harborage**

- Insects and other pests are capable of transmitting disease to humans by contaminating food and food-contact surfaces. Effective measures must be taken to eliminate their presence in food establishments. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by routinely inspecting incoming shipments of food and supplies, routinely inspecting the premises for evidence of pests, and eliminating harborage conditions. Instructed PIC to provide EHD with their standard operating procedures and pest control plan.

Observed the facility has inadequate procedures to effectively control pests.

Current Policy: Facility currently has no control method in place as stated by the owner.

Violation: Date Marking and Disposition

• **Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition**

- Ready-to-eat, time/temperature control for safety food prepared in a food establishment and held longer than a 24-hour period shall be marked to indicate the date or day by which the food is to be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. Instructed PIC to retrain food employees on the proper date marking of food items held longer than 24-hour period inside the facility. PIC voluntarily discarded food items bearing no date markings.

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators.

Location: Prep top cooler

Food Items: Sliced tomatoes and cut avocados

Expiration Dates: No dates available

Violation corrected on site by PIC discarding food items

Violation: Plumbing

• **Backflow Prevention, Air Gap**

- During periods of extraordinary demand, drinking water systems may develop negative pressure in portions of the system. If a connection exists between the system and a source of contaminated water during times of negative pressure, contaminated water may be drawn into and foul the entire system. Standing water in sinks, dipper wells, steam kettles, and other equipment may become contaminated with cleaning chemicals or food residue. To prevent the introduction of this liquid into the water supply through back siphonage, various means may be used. The water outlet of a drinking water system must not be installed so that it contacts water in sinks, equipment, or other fixtures that use water. Providing an air gap between the water supply outlet and the flood level rim of a plumbing fixture or equipment prevents contamination that may be caused by backflow. Instructed PIC to contact repair personnel to have an air gap established to prevent backflow.

Observed an inadequate air gap at floor drain located under beer keg cooler.

Violation corrected on site

Violation: Training Records

• **Certified Food Protection Manager**

- All Food Establishments shall have at least one Certified Food Protection Manager. Instructed PIC that the permit holder must designate an employee to be certified as a food protection manager. The facility must provide a certificate to EHD to have on file.

Observed that the food establishment does not have a certified food protection manager on staff.

Violation: Surface Not Clean

• **Nonfood Contact Surfaces - Cleaning Frequency**

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the buildup of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed nonfood contact surface with the buildup of soil residues. The surface was located throughout facility The surface was made out of painted concrete The condition of the surface was dirty with extreme trash and food debris buildup.

## TAFOYA FARMS - 3313 4TH ST NW - Approved

TAFOYA FARMS - 3313 4TH ST NW

Retail Food Establishment Cannabis Class 1

Date: 12/11/2025 - #: PT0160931 - Inspection Result: Approved

## THAI CUISINE III LLC - 6200 COORS BLVD NW, E-3 - Approved

THAI CUISINE III LLC - 6200 COORS BLVD NW, E-3

Food Establishment Class C

Date: 12/11/2025 - #: RT-FOODEST-109193-2025 - Inspection Result: Approved

### Violation: Pest Control

#### • Removing Dead or Trapped Birds, Insects, Rodents and other Pest

- Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. Instructed PIC to clean the premises of the facility and remove the dead cockroaches

Observed pests allowed to accumulate on the floors throughout the facility.

Location: Dish pit

Pest Type: cockroach

Pest Condition: dead

### Violation: Plumbing

#### • System Maintained in Good Repair

- Improper repair or maintenance of any portion of the plumbing system may result in potential health hazards such as cross connections, backflow, or leakage. These conditions may result in the contamination of food, equipment, utensils, linens, or single-service or single-use articles. Improper repair or maintenance may result in the creation of obnoxious odors or nuisances, and may also adversely affect the operation of warewashing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions.

Observed handwashing sink faucet is not maintained in good repair or is not repaired by law. Observed faucet found to be in disrepair by having a continuous leak well in the closed position.

### Violation: Designated Areas

#### • Designated Areas-Employee Accommodations for eating/drinking/smoking

- Employees could introduce pathogens to food by hand-to-mouth-to-food contact areas. Instructed PIC to create a designated to accommodate employees' personal which food, food equipment and utensils, clean linens, and single-service and single-use articles must not be in jeopardy of contamination from these areas.

Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products.

### Violation: Storage

#### • In-Use Utensils, Between-Use Storage

- During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (A) In the food with their handles above the top of the food and the container; (B) In food that is not time/temperature control for safety food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under 4-602.11 and 4-702.11; (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; (E) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not time/temperature control for safety food; or (F) In a container of water if the water is maintained at a temperature of at least 57°C (135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11(D)(7). Educated and informed PIC on how to properly store utensils.

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container. Utensil Type: Scoop and single use articles Condition of the Location: Scoop and single use articles used for bulk food was not stored with handle up. Instead, was submerged below the food items.

### Violation: Surface Not Clean

#### • Nonfood Contact Surfaces - Cleaning Frequency

- Nonfood contact surfaces of equipment shall be cleaned at a frequency to prevent the buildup of soil residues. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface.

Observed nonfood contact surface with the buildup of soil residues. The surfaces were located on the kitchen line on the backside of cooking, frying and grilling equipment. The condition of the surface had significant accumulation of debris buildup

## THE BREW BY VM LLC - 311 GOLD ST SW - Conditional Approved

### THE BREW BY VM LLC - 311 GOLD ST SW

Food Establishment Class C

Date: 12/11/2025 - #: RT-FOODEST-106672-2025 - Inspection Result: Conditional Approved

#### Violation: Plumbing

##### • Backflow Prevention, Air Gap

- During periods of extraordinary demand, drinking water systems may develop negative pressure in portions of the system. If a connection exists between the system and a source of contaminated water during times of negative pressure, contaminated water may be drawn into and foul the entire system. Standing water in sinks, dipper wells, steam kettles, and other equipment may become contaminated with cleaning chemicals or food residue. To prevent the introduction of this liquid into the water supply through back siphonage, various means may be used. The water outlet of a drinking water system must not be installed so that it contacts water in sinks, equipment, or other fixtures that use water. Providing an air gap between the water supply outlet and the flood level rim of a plumbing fixture or equipment prevents contamination that may be caused by backflow. Instructed PIC to contact repair personnel to have an air gap established to prevent backflow.

Observed an inadequate air gap

#### Violation: Training Records

##### • Certified Food Protection Manager

- All Food Establishments shall have at least one Certified Food Protection Manager. Instructed PIC that the permit holder must designate an employee to be certified as a food protection manager. The facility must provide a certificate to EHD to have on file.

Observed that the food establishment does not have a certified food protection manager on staff.

##### • Food Handler Cards

- Food Employees shall demonstrate their knowledge of safe Food handling practices through passing a test from a Food Handler Training Program, Approved by the Enforcement Authority, and possess a Valid Food Handler Card within thirty (30) days of employment in a Food Establishment unless the Food Employee is a Certified Food Protection Manager; the Food Employee does not prepare or handle TCS Food, provided that at a minimum, the Permit Holder assures the Food Employee complies with Part 16 of these rules; or The Food Employee is working as a Food Employee or volunteer of a Temporary Food Establishment or Charitable Food Provider, provided that at minimum, the Person In Charge is a Certified Food Protection Manager or has a Valid Food Handler Card. Instructed PIC to ensure that all food employees are properly trained in safe food handling practices.

Observed that food employees were not in possession of a food handler card or had been trained in another approved food safety course.

#### Violation: Testing Devices

##### • Food Temperature Measuring Devices

- The presence and accessibility of food temperature measuring devices is critical to the effective monitoring of food temperatures. Proper use of such devices provides the operator or person in charge with important information with which to determine if temperatures should be adjusted or if foods should be discarded. Instructed PIC to provide and make readily accessible food temperature measuring devices.

Observed food temperature measuring devices were not provided or readily accessible for the measuring of thin foods.

## THE WOODMARK AT UPTOWN - 7201 PROSPECT PL NE - Unsatisfactory Re-Inspection required

### THE WOODMARK AT UPTOWN - 7201 PROSPECT PL NE

Food Establishment Class C

Date: 12/12/2025 - #: CAC-Food-115203-2025 - Inspection Result: Unsatisfactory Re-Inspection required

Corrective action taken after closure. Unsatisfactory (red) sticker was placed on facility, and all closure stickers have been removed. The person in charge addressed and corrected the violations noted in the original inspection report. As a result of the corrections, the inspection score improved. Facility has a pest control plan in place for the cockroach infestation and provided documentation to EHD.

#### Violations corrected:

Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and touch: PIC cleaned and sanitized ice maker.

Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures: Observed the hot water sanitizing temperature of the manual warewashing equipment reach 180°F.

Controlling Pests, If Present: PIC provided documentation of the pest control plan. Dead insects observed — recommend immediate cleanup and monitoring. Observed two cockroaches alive/ in the process of dying. Treatment appears to be working.

Backflow Prevention, Air Gap: Inadequate air gap at prep sink near the walk-in cooler for the ice-cream has been repaired.

Packaged and Unpackaged Food-Separation, Packaging, and Segregation, Cross

Contamination: PIC has organized the walk-in cooler by separating raw animal products from ready to eat products. PIC also posted a sign in the walk-in cooler reminding employees to properly separate food items.

### THE WOODMARK AT UPTOWN - 7201 PROSPECT PL NE

Food Establishment Class C

Date: 12/09/2025 - #: PT0124223 - Inspection Result: Closure Re-Inspection Required

## Violation: Equipment, Food Contact Surfaces, and Utensils Clean

### • Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the buildup of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours.

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice Machine. Location: Back Kitchen. Condition of the Location: Yellow buildup on the interior of ice machine.

## Violation: Pest Control

### • Insect Control Devices, Design and Installation

- Exposed food and food-contact surfaces must be protected from contamination by insects or insect parts. Installation of the device over food preparation areas or in close proximity to exposed food and/or food-contact surfaces could allow dead insects and/or insect parts to be impelled by the electric charge, fall, or be blown from the device onto food or food-contact surfaces. Insect control devices are not allowed to be installed above food preparation areas. Instructed PIC to move the device and to clean and sanitize the food preparation area that was under the device.

Observed insect control device installed over a food preparation area. Location: the device located above clean equipment and utensil shelving. Type of Device: electrocution

### • Controlling Pests, If Present: Treatment

- Insects and other pests are capable of transmitting disease to humans by contaminating food and food-contact surfaces. Effective measures must be taken to eliminate their presence in food establishments. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by using methods such as trapping devices or other means of pest control. Instructed PIC to remove any dead pests or pest fecal material and to have a professional pest control company set traps and perform treatment as needed. Facility is to provide EHD with appropriate pest control records.

Observed pests in the facility with no control methods in place. Location: throughout Kitchen and Dining Room. Pest Type: cockroach. Pest Condition: living & dead

### • Removing Dead or Trapped Birds, Insects, Rodents and other Pest

- Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. Instructed PIC that traps must be checked regularly and pests removed when possible or traps replaced when removal is not feasible for the trap type. Instructed PIC that the overfull traps observed must be replaced or emptied and reset.

Observed pests allowed to accumulate in facility  
Location: Kitchen  
Pest Type: cockroach  
Pest Condition: living & dead  
Number of Pests Present: approximately two dozen

## Violation: Use Limitations

### • Wiping Cloths, Use Limitation

- Wiping cloths should be stored in a sanitizer solution to prevent pathogens from transferring to food. Change the sanitizer solution as needed to maintain proper concentration and avoid over-accumulation of organic material. Regular chemical test kits can ensure proper sanitizer concentration. While wiping down surfaces with reusable wet cloths is acceptable, it doesn't meet the requirements for cleaning and sanitizing food contact surfaces. Dry cloths and disposable towels are acceptable for situations where full cleaning isn't needed. To effectively clean and sanitize food contact surfaces, remove organic material with detergents or cleaners, then apply a sanitizing solution of appropriate temperature and chemical concentration. The solution should stay on the surface for a specific contact time and follow the manufacturer's EPA-registered label. Instructed PIC to retrain employees on wiping cloths use requirements and restrictions and to discontinue misuse of wiping cloths.

Observed soiled wiping cloths improperly used. Observed soiled wiping cloths stored on prep tables.

## Violation: Plumbing

### • System Maintained in Good Repair

- Improper repair or maintenance of any portion of the plumbing system may result in potential health hazards such as cross connections, backflow, or leakage. These conditions may result in the contamination of food, equipment, utensils, linens, or single-service or single-use articles. Improper repair or maintenance may result in the creation of obnoxious odors or nuisances, and may also adversely affect the operation of warewashing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions.

Observed Prep Sink faucet is not maintained in good repair or is not repaired by law. Observed faucet found in disrepair by leaking.

### • Backflow Prevention, Air Gap

- During periods of extraordinary demand, drinking water systems may develop negative pressure in portions of the system. If a connection exists between the system and a source of contaminated water during times of negative pressure, contaminated water may be drawn into and foul the entire system. Standing water in sinks, dipper wells, steam kettles, and other equipment may become contaminated with cleaning chemicals or food residue. To prevent the introduction of this liquid into the water supply through back siphonage, various means may be used. The water outlet of a drinking water system must not be installed so that it contacts water in sinks, equipment, or other fixtures that use water. Providing an air gap between the water supply outlet and the flood level rim of a plumbing fixture or equipment prevents contamination that may be caused by backflow. Instructed PIC to contact repair personnel to have

an air gap established to prevent backflow.

Observed an inadequate air gap at prep sink near the walk-in cooler for the ice-cream cooler. The floor drain under the prep cooler at the cookline.

#### Violation: Ventilation and Hood Systems

##### • Heating, Ventilation, Air Conditioning System Vents

- Instructed PIC to clean and sanitize the indoor ventilation system and to replace filters as necessary to prevent it from becoming a source of contamination of food and food contact surfaces in the surrounding area.

Observed interior intake and exhaust air ducts with debris buildup. Location: East of the Ice Maker near the back kitchen.

#### Violation: Food Separation

##### • Packaged and Unpackaged Food-Separation, Packaging, and Segregation, Cross Contamination

- It is important to separate foods in a ready-to-eat form from raw animal foods during storage, preparation, holding and display to prevent them from becoming contaminated by pathogens that may be present in or on the raw animal foods. Except when frozen or combined as ingredients; non-ready-to-eat raw animal foods must be separated from ready-to-eat raw animal foods such as molluscan shellfish or fish for sushi, or other raw ready to eat food, cooked ready-to-eat food, and fruits and vegetables prior to washing. Instructed PIC that the food not separated from the non-ready-to-eat raw animal food must not be used in the food operation or must be cooked to a temperature sufficient to act as a kill step for pathogens. Instructed PIC to store foods in a manner that protects ready-to-eat food from contamination.

Observed non-ready-to-eat raw animal food stored with ready-to-eat food without protection from contamination. Location: Walk-in Cooler. Food Item: Raw red meat stored above cooked ham. Raw red meat stored next to cheese.

#### Violation: Physical Facilities

##### • Outer Openings, Protected

- Walls and roofs provide a barrier to protect the interior and foods from the weather, windblown dirt and debris, and flying insects. Perimeter walls and roofs of a food establishment shall effectively protect the establishment from the weather and the entry of insects, rodents, and other animals.

Observed doors to the outside that are not tight fitting, light can be seen at the edges. Location: Back receiving door.

#### Violation: Testing Devices

##### • Sanitizing Solutions, Testing Devices

- Testing devices to measure the concentration of sanitizing solutions are required for 2 reasons: 1. The use of chemical sanitizers requires minimum concentrations of the sanitizer to ensure sanitization; and 2. Too much sanitizer could be toxic. Verified facility is utilizing the correct concentration level of sanitizer in the facility. Instructed PIC to acquire sanitizing solution testing kits or device.

Observed no testing kit or other device to measure the concentration of chemical sanitizing solution, and no heat test strips or other devices to measure the temperature sanitizing (ware washing gauges were not working at the time of inspection).

#### Violation: Designated Areas

##### • Designated Areas-Employee Accommodations for eating/drinking/smoking

- Employees could introduce pathogens to food by hand-to-mouth-to-food contact areas. Instructed PIC to create a designated to accommodate employees' personal which food, food equipment and utensils, clean linens, and single-service and single-use articles must not be in jeopardy of contamination from these areas.

Observed facility did not provide a designated area for employees to drink. Personal drinks throughout the facility stored next to food.

#### Violation: Warewashing Temperature and Concentration

##### • Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures

- If the temperature during the hot water sanitizing step is less than 171°F, sanitization will not be achieved. As a result, pathogenic organisms may survive and be subsequently transferred from utensils to food. Instructed PIC to utilize alternative method of sanitizing such as utilizing a chemical method until repairs can be made

Observed the hot water sanitizing temperature of the manual warewashing equipment fail to reach the minimum temperature of 171°F. Temperature measured: 139F (we measured the temperature with a temperature disc, there was no heat strips to test, and the gauges were not working properly at the time of inspection).

##### • Sanitizers, Criteria-Chemicals

- Chemical sanitizers may be toxic if not used in accordance with requirements listed in the Code of Federal Regulations (CFR). Large concentrations of sanitizer in excess of the CFR requirements can be harmful because residues of the materials remain. Instructed PIC that sanitizer concentration levels must be within manufacturers guidelines and the CFR. PIC corrected violation by dilution

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: chlorine. Location: cookline/wiping cloth container. Concentration: 200+ ppm.

#### Violation: Personal Cleanliness

##### • Prohibition-Jewelry

- Items of jewelry such as rings, bracelets, and watches may collect soil and the construction of the jewelry may hinder routine cleaning. As a result, the jewelry may act as a reservoir of pathogenic organisms transmissible through food. An additional hazard associated with jewelry is the possibility that pieces of the item or the whole item itself may fall into the food being prepared. Hard foreign objects in food may cause medical problems for consumers, such as chipped and/or broken teeth and internal cuts and lesions. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. Instructed PIC to retrain employees on personal cleanliness

requirements.

Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: Preparing food on the cookline. Inappropriate Jewelry Observed: wrist jewelry/watches.

• **Effectiveness-Hair Restraints**

- Hair can be both a direct and indirect vehicle of contamination. Food employees may contaminate their hands when they touch their hair. A hair restraint keeps dislodged hair from ending up in the food and may deter employees from touching their hair. Food employees must wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. Instructed PIC to retrain food employees on proper hair restraints.

Observed a food employee without proper hair restraints. Location: Kitchen. Activity: No hairnets or restraints on a female and a male food employee.

**Violation: Hands Clean & Properly Washed**

• **When to Wash**

- Food employees must clean their hands and exposed arms before food preparation, including working with exposed food, clean equipment, and unwrapped items. This includes after touching bare human body parts, using the toilet room, caring for service and aquatic animals, coughing, sneezing, using tobacco products, eating, drinking, handling soiled equipment or utensils, removing soil and contamination during food preparation, switching between raw and ready-to-eat food, and donning gloves. Employees must wash their hands after any activity which may result in contamination of the hands. Instructed food employee to wash and sanitize hands, and PIC to retrain employees on when handwashing is required.

Observed food employee not wash hands when required. Condition: food employee should have washed hands before donning new gloves and switching tasks.

**Violation: Storage**

• **Equipment and Utensils, Air-Drying Required**

- Items must be allowed to drain and to air-dry before being stacked or stored. Stacking wet items such as pans prevents them from drying and may allow an environment where microorganisms can begin to grow. Instructed PIC to allow items to be air-dried, and to retrain staff on preventing wet stacking.

Observed equipment was not air dried and was wet stacked. Location: drying rack. Equipment Type: metal portion pans. Manner: not air dried/wet stacked

• **Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing**

- Clean equipment and multiuse utensils which have been cleaned and sanitized, laundered linens, and single-service and single-use articles can become contaminated before their intended use in a variety of ways such as through water leakage, pest infestation, or other insanitary condition. Clean equipment, utensils, linens, and single-service and single-use articles must be stored in a clean, dry location, protected from contamination, and at least six (6) inches above the floor. Equipment and utensils must be stored so that they are in a self-draining and inverted position or are covered. Single-service and single-use articles should be kept in the original packaging until use. Instructed PIC to store items so that the risk of contamination prior to use is minimized.

Observed cleaned single-service and single-use articles stored improperly. Single-service and single-use articles was not stored six (6) inches above the floor. Single-service and single-use articles Type: Cups. Storage Method: on the floor in dry storage area.

**Violation: Physical Facilities, Construction and Repair**

• **Repairing-Premises, Structures, Attachments, and Fixtures-Methods**

- Poor repair and maintenance compromise the functionality of the physical facilities. This requirement is intended to ensure that the physical facilities are properly maintained in order to serve their intended purpose. Instructed PIC to contact repair personnel to have area of concern repaired so that it is able to serve their intended purpose properly.

Observed the following areas of the facility in disrepair. Observed holes in walls near the warewashing machine and the salad prep area.

**TRIANA - 111 CARLISLE BLVD NE - Conditional Approved**

**TRIANA - 111 CARLISLE BLVD NE**

**Food Establishment Class C**

**Date: 12/10/2025 - #: RT-FOODEST-032260-2025 - Inspection Result: Conditional Approved**

**Violation: Equipment, Food Contact Surfaces, and Utensils Clean**

• **Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness**

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for sanitizer utilized it must be at the manufacturer specified concentration and temperature range with a contact time of 30 seconds. Manufacturer Specified Concentration: 200ppm Manufacturer Specified Temperature: 75 degrees or greater PIC corrected violation by re making quaternary sanitation bucket temp of 98 at 200ppm.

Observed chemical solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Type of Sanitizer: Quaternary Location: Bar Area Concentration: 0ppm Temperature: 55 °F

**Violation: Maintenance and Operation**

• **Good Repair and Proper Adjustment-Equipment**

- Proper maintenance of equipment to manufacturer specifications helps ensure that it will continue to operate as designed. Failure to properly maintain equipment could lead to violations that place the health of the consumer at risk. Equipment and its components shall be maintained in a state of repair Instructed PIC to repair or replace equipment or components.

Observed equipment not maintained in good repair. Location: Kitchen Area Type of Equipment: Handwashing Sink Condition of the equipment: rust buildup on brackets that hold the handwashing sink.

#### Violation: Plumbing

- **Backflow Prevention, Air Gap**

- During periods of extraordinary demand, drinking water systems may develop negative pressure in portions of the system. If a connection exists between the system and a source of contaminated water during times of negative pressure, contaminated water may be drawn into and foul the entire system. Standing water in sinks, dipper wells, steam kettles, and other equipment may become contaminated with cleaning chemicals or food residue. To prevent the introduction of this liquid into the water supply through back siphonage, various means may be used. The water outlet of a drinking water system must not be installed so that it contacts water in sinks, equipment, or other fixtures that use water. Providing an air gap between the water supply outlet and the flood level rim of a plumbing fixture or equipment prevents contamination that may be caused by backflow. Instructed PIC to contact repair personnel to have an air gap established to prevent backflow.

Observed an inadequate air gap at the bar area under handwashing and ice holding equipment.

#### Violation: Food Separation

- **Packaged and Unpackaged Food-Separation, Packaging, and Segregation, Cross Contamination**

- Food must be protected from contamination by storing the food in packages, covered containers, or wrappings. Instructed PIC to ensure that all food is covered during storage and to train employees on proper food storage procedures.

Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping. Location: reach in and walk in coolers Food Item: pans of cooked potatoes, containers of chickpeas, sweet potatoes

#### Violation: Operation and Maintenance

- **Hand Drying Provision**

- Hand drying provisions must be provided for hand drying so that employees will not dry their hands on their clothing or other unclean materials which could re-contaminate hands. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with: (A) individual, disposable towels (B) a continuous towel system that supplies the user with a clean towel (C) a heater-air hand drying device or (D) a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. Instructed PIC to provide and ensure that hand drying provisions are available for each handwashing sink.

Observed no approved method of hand drying at handwashing sink(s). Location: Bar Area

### **VERDES FOUNDATION RETAIL DISPENSARY - 7301 SAN ANTONIO DR NE - Approved**

**VERDES FOUNDATION RETAIL DISPENSARY - 7301 SAN ANTONIO DR NE**

**Retail Food Establishment Cannabis Class 1**

**Date: 12/12/2025 - #: PT0158596 - Inspection Result: Approved**

#### Violation: Operations

- **Permit Posted**

- Advised PIC to contact the CABQ Planning Department, Business Registration Office, to renew or apply for a business registration.  
<https://www.cabq.gov/planning/business-registration-information>

Observed that the facility was unable to provide proof of a valid business registration.