



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: March 08, 2026 to March 14, 2026  
 Report Amended on 3/16/2026 for clerical errors

**A+ CREPERIE - 6901 San Antonio DR NE**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Mobile Food - EHD (Permit # - PT0158954) - Operational Status - Open</b>				
03/12/2026	RT-MBFOOD-018808-2025	Routine Mobile Food Inspection	Approved	Pg. 6

**AGUAS DELICIOSAS - 5701 GIBSON BLVD SE**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Mobile Food - EHD (Permit # - PT0160833) - Operational Status - Open</b>				
03/11/2026	PT0160833	Routine Mobile Food Inspection	Approved	Pg. 6

**Albuquerque Marriott Pyramid North - 5151 SAN FRANCISCO RD NE**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0160556) - Operational Status - Open</b>				
03/11/2026	RT-FOODEST-059724-2025	Routine Food Establishment Inspection	Approved	Pg. 6

**Food Establishment (Permit # - PT0160557) - Operational Status - Open**

03/11/2026	PT0160557	Routine Food Establishment Inspection	Approved	Pg. 6
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**ANNAPURNAS WORLD VEGETARIAN CAFE - 5200 EUBANK BLVD NE, E7**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0149636) - Operational Status - Open</b>				
03/12/2026	RT-FOODEST-103319-2025	Routine Food Establishment Inspection	Closure Re-Inspection Required	Pg. 6

**BLAKES LOTABURGER - 3700 4TH ST NW**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0052606) - Operational Status - Open</b>				
03/11/2026	RT-FOODEST-003496-2025	Routine Food Establishment Inspection	Conditional Approved	Pg. 10

**BOBS BURGERS - 5230 4TH ST NW**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0065700) - Operational Status - Open</b>				
03/10/2026	RT-FOODEST-004450-2025	Routine Food Establishment Inspection	Approved	Pg. 10

**Bosque Brewing DBA Smothered - 10250 COTTONWOOD PARK NW**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0158662) - Operational Status - Open</b>				
03/13/2026	PT0158662	Routine Food Establishment Inspection	Closure Re-Inspection Required	Pg. 11

**Food Establishment (Permit # - PT0158663) - Operational Status - Open**

03/13/2026	PT0158663	Routine Food Establishment Inspection	Approved	Pg. 12
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**BURROW CAFE - 12501 CANDELARIA NE, F**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0156013) - Operational Status - Open</b>				
03/09/2026	CAC-Food-022464-2026	Corrective Action Compliance	Approved	Pg. 15
03/09/2026	RT-FOODEST-002824-2025	Routine Food Establishment Inspection	Conditional Approved	Pg. 15

**CATALYST COFFEE - 6010 COORS BLVD NW, 2**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0159054) - Operational Status - Open</b>				
03/12/2026	PT0159054	Routine Food Establishment Inspection	Approved	Pg. 17

**CHARITY MOMS - 833 GIBSON BLVD SE**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0159626) - Operational Status - Open</b>				
03/10/2026	PT0159626	Routine Food Establishment Inspection	Approved	Pg. 17

**CHEESE & COFFEE CAFE CATERING - 2679 LOUISIANA BLVD NE**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0045086) - Operational Status - Open</b>				
03/12/2026	CAC-Food-024083-2026	Corrective Action Compliance	Approved	Pg. 17
03/12/2026	PT0045086	Routine Food Establishment Inspection	Conditional Approved	Pg. 18

**CIRCLE K 1223 - 1425 UNIVERSITY BLVD NE**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Retail Food Establishment (Permit # - PT0134585) - Operational Status - Open</b>				
03/09/2026	RT-RET-033080-2025	Routine Retail Food Inspection	Approved	Pg. 19

**DON SUSHI LLC - 205 SILVER AVE SW, H**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0154921) - Operational Status - Open</b>				
03/11/2026	RT-FOODEST-016815-2026	Routine Food Establishment Inspection	Approved	Pg. 20

**EL SUPER - 4201 CENTRAL AVE NW**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0148437) - Operational Status - Open</b>				
03/11/2026	RT-FOODEST-104410-2025	Routine Food Establishment Inspection	Approved	Pg. 20

**Retail Food Establishment (Permit # - PT0148440) - Operational Status - Open**

03/10/2026	RT-RET-104237-2025	Routine Retail Food Inspection	Approved	Pg. 21
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**Retail Food Establishment (Permit # - PT0148441) - Operational Status - Open**

03/12/2026	CAC-Food-023801-2026	Corrective Action Compliance	Approved	Pg. 21
03/10/2026	RT-RET-104150-2025	Routine Retail Food Inspection	Conditional Approved	Pg. 21

**FAMILY DOLLAR STORES/NM INC - 1416 EUBANK BLVD NE**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Retail Food Establishment (Permit # - PT0067354) - Operational Status - Open</b>				
03/13/2026	PT0067354	Routine Retail Food Inspection	Approved	Pg. 22

**FAN TANG - 9004 MONTGOMERY BLVD NE**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0160352) - Operational Status - Open</b>				
03/11/2026	CAC-Food-023534-2026	Corrective Action Compliance	Approved	Pg. 22
03/11/2026	PT0160352	Routine Food Establishment Inspection	Conditional Approved	Pg. 22

**FASTINOS-PT0115516 - 3723 4TH ST NW**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - FOODEST-2025-00421) - Operational Status - Open</b>				
03/10/2026	RT-FOODEST-048257-2025	Routine Food Establishment Inspection	Conditional Approved	Pg. 23

**FEDERIDELFOS - 9370 COORS BLVD NW, 100**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0157070) - Operational Status - Open</b>				
03/09/2026	RT-FOODEST-020030-2026	Routine Food Establishment Inspection	Approved	Pg. 25

**HAYASHI HIBACHI SUSHI - 6321 SAN MATEO BLVD NE**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0111666) - Operational Status - Open</b>				
03/12/2026	PT0111666	Routine Food Establishment Inspection	Approved	Pg. 25

**JJ Hawaiian BBQ LLC - 2270 WYOMING BLVD NE**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - FOODEST-2025-004173) - Operational Status - Open</b>				
03/13/2026	CAC-Food-024414-2026	Corrective Action Compliance	Unsatisfactory Re-Inspection required	Pg. 27
03/11/2026	RT-FOODEST-056449-2025	Routine Food Establishment Inspection	Closure Re-Inspection Required	Pg. 27

**Kashmir LLC - 6565 America's PKWY NE STE 4**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - FOODEST-2025-004549) - Operational Status - Open</b>				
03/12/2026	RT-FOODEST-047878-2025	Routine Food Establishment Inspection	Approved	Pg. 30

**LA MONTANITA FOOD CO OP - 901 MENAUL BLVD NE**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Retail Food Establishment (Permit # - PT0139133) - Operational Status - Open</b>				
03/09/2026	PT0139133	Routine Retail Food Inspection	Approved	Pg. 31

**Food Processor (Permit # - PT0139134) - Operational Status - Open**

03/09/2026	PT0139134	Routine Food Processor Inspection	Approved	Pg. 31
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**LUCKY GOOSE LLC - 3503 CENTRAL AVE NE, B**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0158833) - Operational Status - Open</b>				
03/09/2026	PT0158833	Routine Food Establishment Inspection	Approved	Pg. 31

**LUCKY WOK - 4501 4TH ST NW, I**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0156506) - Operational Status - Open</b>				
03/11/2026	PT0156506	Routine Food Establishment Inspection	Conditional Approved	Pg. 32

**M AND M STORES 4 - 1316 YALE BLVD SE**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Retail Food Establishment (Permit # - PT0106003) - Operational Status - Open</b>				
03/09/2026	PT0106003	Routine Retail Food Inspection	Approved	Pg. 33

**MCALISTERS DELI - 2200 LOUISIANA BLVD NE, A**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0156291) - Operational Status - Open</b>				
03/11/2026	PT0156291	Routine Food Establishment Inspection	Approved	Pg. 34

**MCDONALDS - 300 LOMAS BLVD NE**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0160700) - Operational Status - Open</b>				
03/11/2026	RT-FOODEST-023517-2026	Routine Food Establishment Inspection	Approved	Pg. 35
03/11/2026	RT-FOODEST-044577-2025	Routine Food Establishment Inspection	Closure Re-Inspection Required	Pg. 35

**MR PHO - 6205 MONTGOMERY BLVD NE, B**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0142881) - Operational Status - Open</b>				
03/11/2026	RT-FOODEST-068462-2025	Routine Food Establishment Inspection	Approved	Pg. 37

**MY MOMS - 500 4TH ST NW, 106**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0157355) - Operational Status - Open</b>				
03/11/2026	CAC-Food-023597-2026	Corrective Action Compliance	Unsatisfactory Re-Inspection required	Pg. 37
03/10/2026	RT-FOODEST-023336-2025	Routine Food Establishment Inspection	Closure Re-Inspection Required	Pg. 37

**New Primetime Hospitality, LLC- Starbucks - 5151 SAN FRANCISCO DR NE**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - FOODEST-2025-012541) - Operational Status - Open</b>				
03/11/2026	RT-FOODEST-106841-2025	Routine Food Establishment Inspection	Approved	Pg. 40

**PANERA BREAD - 6500 HOLLY AVE NE, A7**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0123326) - Operational Status - Open</b>				
03/09/2026	PT0123326	Routine Food Establishment Inspection	Approved	Pg. 40

**PITT STOP - 1700 BRIDGE BLVD SW**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Retail Food Establishment (Permit # - PT0111162) - Operational Status - Open</b>				
03/12/2026	PT0111162	Routine Retail Food Inspection	Approved	Pg. 41

**PRECIOUS MOMENTS CHILDCARE CTR - 6711 CHURCHILL RD SW**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0091593) - Operational Status - Open</b>				
03/10/2026	RT-FOODEST-014618-2025	Routine Food Establishment Inspection	Approved	Pg. 41

**SERENDIPITY DAY SCHOOL - 124 RICHMOND DR SE**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0083385) - Operational Status - Open</b>				
03/13/2026	PT0083385	Routine Food Establishment Inspection	Approved	Pg. 42

**SMALLCAKES A CUPCAKERY - 8101 SAN PEDRO DR NE, G & H**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0158920) - Operational Status - Open</b>				
03/11/2026	PT0158920	Routine Food Establishment Inspection	Conditional Approved	Pg. 42

**Subway - 8000 ACADEMY BLVD NE**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0160390) - Operational Status - Open</b>				
03/13/2026	RT-FOODEST-072989-2025	Routine Food Establishment Inspection	Approved	Pg. 43

**SWEET CUP ESPRESSO AND BOBA BAR - 3517 WYOMING BLVD NE, A**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0154331) - Operational Status - Open</b>				
03/10/2026	PT0154331	Routine Food Establishment Inspection	Approved	Pg. 44

**TACO BELL 3428 - 12930 CENTRAL AVE SE**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0116990) - Operational Status - Open</b>				
03/13/2026	PT0116990	Routine Food Establishment Inspection	Approved	Pg. 45

**TAQUERIA MEXICANA - 415 LOMAS BLVD NE**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0155155) - Operational Status - Open</b>				
03/12/2026	PT0155155	Routine Food Establishment Inspection	Approved	Pg. 46

**TARGET STORE - 6100 PASEO DEL NORTE BLVD NE**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0073663) - Operational Status - Open</b>				
03/13/2026	PT0073663	Routine Food Establishment Inspection	Approved	Pg. 46
<b>Food Establishment (Permit # - PT0073664) - Operational Status - Open</b>				
03/13/2026	PT0073664	Routine Food Establishment Inspection	Approved	Pg. 47
<b>Retail Food Establishment (Permit # - PT0073665) - Operational Status - Open</b>				
03/13/2026	PT0073665	Routine Retail Food Inspection	Approved	Pg. 47

**THAI SPICE - 7441 PASEO DEL NORTE NE, A**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0141469) - Operational Status - Open</b>				
03/12/2026	RT-FOODEST-024122-2026	Routine Food Establishment Inspection	Conditional Approved	Pg. 47
03/12/2026	PT0141469	Routine Food Establishment Inspection	Unsatisfactory Re-Inspection required	Pg. 48

**TROPICAL SMOOTHIE CAFE - 9935 COORS BYPASS BLVD NW, D**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0150020) - Operational Status - Open</b>				
03/12/2026	PT0150020	Routine Food Establishment Inspection	Approved	Pg. 49

**WAL MART 824 - 8000 ACADEMY RD NE**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Retail Food Establishment (Permit # - PT0125750) - Operational Status - Open</b>				
03/13/2026	RT-RET-002243-2026	Routine Retail Food Inspection	Approved	Pg. 51

**WAL MART MARKET 5675 - 11001 MENAUL BLVD NE**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Retail Food Establishment (Permit # - PT0124762) - Operational Status - Open</b>				
03/11/2026	PT0124762	Routine Retail Food Inspection	Approved	Pg. 51
<b>Retail Food Establishment (Permit # - PT0124763) - Operational Status - Open</b>				
03/11/2026	PT0124763	Routine Retail Food Inspection	Approved	Pg. 51
<b>Retail Food Establishment (Permit # - PT0124764) - Operational Status - Open</b>				
03/11/2026	PT0124764	Routine Retail Food Inspection	Approved	Pg. 52

**WENDYS - 1808 CENTRAL AVE SE**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0155725) - Operational Status - Open</b>				
03/09/2026	PT0155725	Routine Food Establishment Inspection	Approved	Pg. 52
<b>Food Establishment (Permit # - PT0155733) - Operational Status - Open</b>				
03/10/2026	RT-FOODEST-063746-2025	Routine Food Establishment Inspection	Approved	Pg. 53

**YARLING'S PUPUSERIA SALVADORAN RESTAURANT - 4501 4TH ST NW, G2**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0160177) - Operational Status - Open</b>				
03/11/2026	RT-FOODEST-081668-2025	Routine Food Establishment Inspection	Approved	Pg. 53

**ZHANG LU LU KITCHEN - 315 GOLD AVE SW**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
<b>Food Establishment (Permit # - PT0161611) - Operational Status - Open</b>				
03/12/2026	PT0161611	Routine Food Establishment Inspection	Approved	Pg. 54

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 Code 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.

## A+ CREPERIE - 6901 San Antonio DR NE - Approved

A+ CREPERIE - 6901 San Antonio DR NE

Mobile Food Unit Class C

Date: 03/12/2026 - #: RT-MBFOOD-018808-2025 - Inspection Result: 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.

## AGUAS DELICIOSAS - 5701 GIBSON BLVD SE - Approved

AGUAS DELICIOSAS - 5701 GIBSON BLVD SE

Mobile Food Unit Class C

Date: 03/11/2026 - #: PT0160833 - Inspection Result: Approved

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 hot and cold held foods  
Activity of the Food: Stored, thawed, cooled

## Albuquerque Marriott Pyramid North - 5151 SAN FRANCISCO RD NE - Approved

Albuquerque Marriott Pyramid North - 5151 SAN FRANCISCO RD NE

Food Establishment Class C

Date: 03/11/2026 - #: RT-FODEST-059724-2025 - 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 instructed employee to update date marking label.

Observed ready-to-eat time and temperature controlled for safety food held within the establishment inappropriately marked. Location: walk-in cooler. Food Items: red chile Manner: observed date marking posted: 02/26. Upon inquiring about date marking, PIC stated that they had just pulled containers from freezer the day before.

Albuquerque Marriott Pyramid North - 5151 SAN FRANCISCO RD NE

Food Establishment Class B

Date: 03/11/2026 - #: PT0160557 - 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 chlorine sanitizer at a concentration range of 25-49ppm must also be at a minimum temperature of 120°F with a contact time of 10 seconds. Instructed PIC to contact repair personnel to have warewashing machine serviced/repared. Instructed PIC to have all warewashing conducted in kitchen until warewashing machine is repaired. PIC must also provide updates to CHPD Inspector along with documentation noting the repairs made for verification.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: warewashing machine. Concentration: 0ppm. Temperature: 118°F.

## ANNAPURNAS WORLD VEGETARIAN CAFE - 5200 EUBANK BLVD NE, E7 - Closure Re-Inspection Required

ANNAPURNAS WORLD VEGETARIAN CAFE - 5200 EUBANK BLVD NE, E7

Food Establishment Class C

Date: 03/12/2026 - #: RT-FODEST-103319-2025 - 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 chlorine sanitizer at a concentration range of 100ppm must also be at a minimum temperature of 55F. PIC corrected violation by switching to manual ware washing in three-compartment sink

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Ware washing

machine Concentration: 0ppm

**• 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: Fry cutter, Food processor, Blender, Vegetable Peelers, Location: Though out back kitchen area Condition of the Location: Dried food and soil debris buildup

**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: Gallon Bragg Liquid Aminos bottle Alleged Material: Dish soap

**Violation: Hot Holding & Reheating**

**• Time/Temperature Control for Safety Food, Hot Holding**

- If food is held at improper temperatures for enough time, pathogens have the opportunity to multiply to dangerous numbers. Instructed PIC to rapidly reheat TCS foods to 165°F and to maintain temperature at 135°F and above.

Observed time/temperature control for safety food not hot held at 135°F or above.

Food Item: basmati rice

Food Temperature: 125°F

**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 counters oven handle and on top of clean cups

**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: Walk-in cooler Food Items: Various unknown sauces Expiration Dates: No dates

**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. Knowledge Tested: Facility had 8 Priority violations and 7 Priority Foundation Violations

**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 Spray faucet in ware washing area not maintained in good repair or is not repaired by law. Observed Spray Faucet found in disrepair by leaking/ Spraying fresh water

Observed Steam wells not maintained in good repair or is not repaired by law. Observed Steam wells found in disrepair by Leaking water into container below

**• 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

**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, observed grease and condensation drip on to and contaminating equipment surface. Location: hood system under flattop, stove and fryers Equipment: Flattop and floor

**• 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: Kitchen area

**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: Cutting board, milk crate, and prep top cooler Food Items: Minced Ginger 69°F, Portabella Mushrooms 50°F, Red Quinoa 52°F, Fresh cut Fries 45°F

**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: Walk-in cooler Food Item: Multiple food items in walk-in cooler Condition: not covered and protected

**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**

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

**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

##### • 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: Hand washing sink in near ware washing machine

Paper towels are being stored in a cardboard box fixed to the wall. Cardboard is an absorbent material and cannot be used towels

#### 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 solution

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

#### 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: Changing task and donning new gloves without washing hands

#### 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

##### • 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: Bowl Location: prep top cooler stored in pan of vegetables Condition of the Location: Bowl stored in food container with food will all sides directly touching 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: ware washing area Equipment Type: Food service pans Manner: not air dried and stacked wet

#### 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 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.

**BLAKES LOTABURGER - 3700 4TH ST NW - Conditional Approved**

**BLAKES LOTABURGER - 3700 4TH ST NW**

**Food Establishment Class C**

**Date: 03/11/2026 - #: RT-FOODEST-003496-2025 - 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 equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine

. Location: Front counter area.

Condition of the Location: Interior of the Ice machine ceiling with a Black, white, and brown soil buildup.

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

• **Poisonous or Toxic Material Containers**

- The presence in the establishment of poisonous or toxic materials that are not required for the maintenance and operation of the establishment represents an unnecessary risk to both employees and consumers. Only those poisonous or toxic materials that are required for the operation and maintenance of a food establishment, such as for the cleaning and sanitizing of equipment and utensils and the control of insects and rodents, shall be allowed in a food establishment. Instructed PIC to remove the unapproved chemicals from the facility.

Observed poisonous or toxic materials other than those required for the operation and maintenance of a food establishment located in the establishment.

Material: Eradicates multi-purpose insect spray

Location: Mop sink and back food prep area.

Intended Use: to eliminate insects/ roaches.

**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 with water to 100 PPM at 96 °F.

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Chlorine sanitizer.

Location: Three-compartment sinks.

Concentration: 200 ppm.

**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 Freezer floors, and to clean and sanitize Under the Tonnage Racks.

Observed buildup and debris on the walk-in freezer floors under the tonnage racks.

**BOBS BURGERS - 5230 4TH ST NW - Approved**

**BOBS BURGERS - 5230 4TH ST NW**

**Food Establishment Class C**

**Date: 03/10/2026 - #: RT-FOODEST-004450-2025 - 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 utensil food-contact surface with the buildup of soil residues.

Utensil Type Can Opener

Location: Cooking area prep table

Condition of the Location: Can opener blade and gear and stand with a dry soil buildup not in use.

#### 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 bottles.

Alleged Material: Observed two spray bottles, one with a yellow toxic substance, and a blue spray bottle also not labeled.

#### 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: Prep top cooler.

Food Items: Chopped onions- 50 degrees chopped tomatoes- 48, Sliced tomatoes- 47.

#### 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.

Observed single-service or single-use articles stored outside of the original packaging and not stored in a manner to prevent contamination. food cooking area and also storage rack service articles both stored right side up.

#### 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 Drive thru area.

The surface was made out of Stainless steel and synthetic parts.

The Fountain drink dispenser had crusted buildup and soil on the rack and back side of the dispenser.

### Bosque Brewing DBA Smothered - 10250 COTTONWOOD PARK NW - Approved

**Bosque Brewing DBA Smothered - 10250 COTTONWOOD PARK NW**

**Food Establishment Class B**

**Date: 03/13/2026 - #: PT0158663 - 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 not smooth.

The surface was located bar area.

The surface was made out of metal.

The condition of the surface was rust buildup.

## 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 that food items held in the establishment must be maintained at proper levels to ensure safety and inhibit the growth of pathogens. PIC voluntarily discarded food items improperly cold held.

Observed food items in cold holding unit measuring above 41°F.

Location: bar refrigerator and container of ice

Food Items: Milk items.

Temperature: 58 degrees- refrigerator. 51 degrees iced container.

## 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 with water to 200 ppm quat.

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Quat sanitizer.

Location: bar sanitizer bucket.

Concentration: over 500 PPM.

## Bosque Brewing DBA Smothered - 10250 COTTONWOOD PARK NW

### Food Establishment Class C

Date: 03/13/2026 - #: PT0158662 - 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 utensil food-contact surface with the buildup of soil residues

. Utensil Type: Can opener.

Location: Kitchen prep table.

Condition of the Location: Can opener with substantial soiled and crusted food buildup.

## Violation: Maintenance and Operation

### • Warewashing Equipment, Cleaning Frequency

- During operation, ware washing 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 ware washing 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 ware washing equipment and retain employees on the cleaning schedule.

Observed soiled or dirty three (3) compartment sink.

Location: Kitchen area.

Condition: substantial soil buildup on three-compartment sinks and drain boards.

## Violation: Pooled Eggs

### • Pooled Eggs Prohibition

- Raw eggs may only be combined in the amount and in response to a customer's order, or for the preparation of a batter to be cooked immediately. Instructed the PIC that the identified pooled eggs must not be used in further food preparation and that raw eggs shall only be combined for batters or in response to a customer's order.

Observed pooled eggs in the food establishment that were not being combined for a customer's order or for a batter.

Location: prep top cooler two deep pans, walk-in cooler quart container.

Number of eggs combined: approximate 50-65 shelled eggs.

## 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: prep top cooler and walk-in cooler.

Food Items: squeeze bottles of sour cream and cream cheeses.

not date marked with a used by date or start dates.

### Violation: Ventilation and Hood Systems

#### • Ventilation Hood Systems, Filters

- 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, observed grease and condensation drip on to and contaminating equipment surface.

Location: Kitchen hoods.

Equipment: Filter vents, exhaust hood.

### 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: two unknown containers.

Location: Storage shelf backroom.

### 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 of the side door at kitchen east area, and back-room storage double doors.

### 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 that food items held in the establishment must be maintained at proper levels to ensure safety and inhibit the growth of pathogens. PIC voluntarily discarded food items improperly cold held.

Observed food items in cold holding unit measuring above 41°F.

Location: Food tub in kitchen prep area.

Food Items: Cut Pineapple and cut strawberries. Bavarian cream and cream cheese

Temperature: Pineapple 57 degrees strawberries 53 degrees. Bavarian creme- 50 degrees. creme cheeses-50 degrees

### 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: Employee's restroom and kitchen hand wash station.

#### • 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 used for purpose other than handwashing.

Location: Hand Sink by three-compartment sinks.

Manner: Dirty dishes stored inside hand wash sink.

### 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: Kitchen cooking area.  
Activity: Employee handling food without the required beard guard.

#### 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 is not operating with a Valid permit. Operating under Bosque brewing company.

##### • Valid Business Registration

- 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. operating under Bosque brewing company

#### 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 under storage racks, sinks, prep tables and equipment's, back storage areas, and to clean and sanitize. all areas noted.

Observed buildup and debris on the on walls and floors under storage racks, sinks, prep tables and equipment's, back storage areas,

#### 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 not stored on a clean and sanitized portion of the equipment.

Utensil Type: ice scoop stored on top of a soiled ice machine.

Location: kitchen prep area

Condition of the Location: not in a cleaned sanitized container.

#### 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 Storage back room.

The surface was made out of Stainless still metal.

The condition of the surface was interior of the reach in refrigerator and freezer with substantial soil buildup.

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

##### • Floor and Wall Junctures, Coved, and Enclosed or Sealed

- Wall and ceiling covering materials shall be attached so that they are EASILY CLEANABLE. Instructed person in charge to replace or clean and sanitize so that it is maintained or is easily cleanable.

Observed Walls and base covings not easily cleanable.

The surface was made out of Synthetic. missing base coving all throughout the kitchen area.

FRP around the sink and dish washer damaged and in need of replacement.

#### 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: Gravy's, meats Chilis,

Activity of the Food: items were hot holding and some cold holding.

##### • 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.

## BURROW CAFE - 12501 CANDELARIA NE, F - Approved

### BURROW CAFE - 12501 CANDELARIA NE, F

Food Establishment Class C

Date: 03/09/2026 - #: CAC-Food-022464-2026 - Inspection Result: Approved

Pooled Eggs Prohibition-- PIC corrected the violation on site by voluntarily discarding pooled eggs

Temperature Logs-- PIC corrected violation by taking temperatures and filling them out on log

Calibration Logs-- PIC corrected violation by Calibrating the thermometers and recoding it on the log

Due to Correction made on site facility is now back in the green approved status

### BURROW CAFE - 12501 CANDELARIA NE, F

Food Establishment Class C

Date: 03/09/2026 - #: RT-FOODEST-002824-2025 - 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 equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine Location: Back of kitchen Condition of the Location: yellow buildup on inside of ice machine

#### 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 cloth stored on front counter.

#### Violation: Pooled Eggs

##### • Pooled Eggs Prohibition

- Raw eggs may only be combined in the amount and in response to a customer's order, or for the preparation of a batter to be cooked immediately. Instructed the PIC that the identified pooled eggs must not be used in further food preparation and that raw eggs shall only be combined for batters or in response to a customer's order.

Observed pooled eggs in the food establishment that were not being combined for a customer's order or for a batter. Location: Main cook line Number of eggs combined: 40

#### 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: ware washing area

#### 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.

#### 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: front counter area Food Item: Bags of coffee

#### 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

##### • 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: 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: Kitchen area Activity: Actively working with open food items

#### 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. Provided a 5-Day notice of nonpayment and the outstanding invoice(s) that must be paid to receive a valid permit.

Observed that the facility was operating with an expired permit.

#### 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: Metal ramekin and scoop Location: kitchen Condition of the Location: Ramekin and scoop stored in food containers with handles directly touching the food product inside

#### 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 outside of the warewashing machine The condition of the surface was mineral deposit buildup

Observed nonfood contact surface with the buildup of soil residues. The surface was located on the storage shelves The condition of the surface was food and soil 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 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.

**CATALYST COFFEE - 6010 COORS BLVD NW, 2 - Approved**

**CATALYST COFFEE - 6010 COORS BLVD NW, 2**  
**Food Establishment Class C**  
**Date: 03/12/2026 - #: PT0159054 - Inspection Result: Approved**

**Violation: Cold Holding**

**• 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. violation was corrected on site by PIC adjusting temperature below 41 °F.

Observed insufficient cold holding equipment to properly hold food cold.  
Location: Upright refrigerator.  
Condition: Milk temperatures were holding at 44-47 °F.

**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: Restroom. to remind employees to wash their hands when returning to work.

**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. Provided a 5-Day notice of nonpayment and the outstanding invoice(s) that must be paid to receive a valid permit.

Observed that the facility was operating with an expired permit. expired on 01/31/2025.

**CHARITY MOMS - 833 GIBSON BLVD SE - Approved**

**CHARITY MOMS - 833 GIBSON BLVD SE**  
**Food Establishment Class C**  
**Date: 03/10/2026 - #: PT0159626 - Inspection Result: 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.

**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: Vent directly above steam table in kitchen.

**CHEESE & COFFEE CAFE CATERING - 2679 LOUISIANA BLVD NE - Approved**

**CHEESE & COFFEE CAFE CATERING - 2679 LOUISIANA BLVD NE**  
**Food Establishment Class C**  
**Date: 03/12/2026 - #: CAC-Food-024083-2026 - Inspection Result: Approved**

Temperature Logs Emailed PIC required log templates.

PIC removed food debris and cleaned and sanitized slicer

**CHEESE & COFFEE CAFE CATERING - 2679 LOUISIANA BLVD NE**

**Food Establishment Class C**

**Date: 03/12/2026 - #: PT0045086 - 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 equipment food-contact surface with the buildup of soil residues. Equipment Type: Deli Slicer Location: Above stainless-steel prep table inside main kitchen Condition of the Location: Food debris buildup left on slicer.

**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: Ventilation and Hood Systems**

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

- Heating, ventilating, and air conditioning systems shall be designed, installed, and maintained so that make-up air intake and exhaust vents do not cause contamination of food, contact surfaces, equipment, or utensils.

Observed heating and air conditioning system vents not properly designed and located to be easily cleanable. Location: Inside main kitchen Manner: Substantial debris buildup

**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 smooth.

Observed nonfood contact surface that was not smooth. The surface was located inside kitchen shelving were microwave and shelving to the left facing expediting window from inside kitchen The surface was made out of wood and synthetic wood The condition of the surface was damaged

**Violation: Testing Devices**

**• Food Temperature Measuring 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 food temperature measuring devices were not provided or readily accessible.

**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 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

##### • 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 restroom

#### 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 entrees Inappropriate Jewelry Observed: Watch

##### • 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 line Activity: Preparing sandwiches on flat top grill.

#### 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, underneath shelving, above hood suppression system, underneath automatic dish machine, three-compartment sinks, and under prep tables. Instructed PIC to clean and sanitize all areas.

Observed buildup on walls, underneath shelving, above hood suppression system, underneath automatic dish machine, three-compartment sinks, and under prep tables.

#### 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: Cooked meats, soups, prepared vegetables and fruit, potato salad and dairy products Activity of the Food: Stored and received

### CIRCLE K 1223 - 1425 UNIVERSITY BLVD NE - Approved

CIRCLE K 1223 - 1425 UNIVERSITY BLVD NE

Retail Food Establishment Class 3

Date: 03/09/2026 - #: RT-RET-033080-2025 - Inspection Result: Approved

#### 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: walk-in cooler. Condition: observed dark colored debris and buildup on the bottled and canned beverage shelving and plastic guards at the time of inspection.

#### 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 drains in

back area next to soda syrup shelving unit.

Observed buildup and debris on the floor drain area in the back next to the soda syrup shelving unit.

## DON SUSHI LLC - 205 SILVER AVE SW, H - Approved

DON SUSHI LLC - 205 SILVER AVE SW, H

Food Establishment Class C

Date: 03/11/2026 - #: RT-FOODEST-016815-2026 - Inspection Result: Approved

## EL SUPER - 4201 CENTRAL AVE NW – Approved

EL SUPER - 4201 CENTRAL AVE NW

Food Establishment Class C

Date: 03/11/2026 - #: RT-FOODEST-104410-2025 - Inspection Result: Approved

### 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 plumbing system is not maintained in good repair or is not repaired by law. Observed three-compartment sink piping found in disrepair by piping coming off the wall.

### Violation: Training Records

#### • 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: Ventilation and Hood Systems

#### • Ventilation Hood Systems, Filters

- 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, observed grease and condensation drip on to and contaminating equipment surface. Location: cooking area in the kitchen Equipment: grill

### 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: chicharron clear plastic bin Location: kitchen area

### 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 testing kit or other device to measure the concentration of chemical sanitizing solution not changing color when dipped inside sanitation solution inspectors quaternary test strips worked but pic did not

### 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.

Observed buildup and debris on the Ceiling tiles and vent covers.

EL SUPER - 4201 CENTRAL AVE NW

**Retail Food Establishment Class 4**

**Date: 03/10/2026 - #: RT-RET-104237-2025 - Inspection Result: Approved**

**Violation: Training Records**

**• 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: 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: Salmon, Squid, Fish, Crab, Shrimp Activity of the Food: stored, equipment, cold holding

**• 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.

**EL SUPER - 4201 CENTRAL AVE NW**

**Retail Food Establishment Class 4**

**Date: 03/12/2026 - #: CAC-Food-023801-2026 - Inspection Result: Approved**

corrected food cold holding logs cleaning inside and out of meat display coolers and not keeping things inside of basin of sink and cleaning of handwashing sink

**EL SUPER - 4201 CENTRAL AVE NW**

**Retail Food Establishment Class 4**

**Date: 03/10/2026 - #: RT-RET-104150-2025 - Inspection Result: Conditional Approved**

**Violation: Training Records**

**• 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: Functionality and Accuracy**

**• Temperature Measuring Devices, Ambient Air and Water-Accuracy**

- Due to the lack of a large safety margin in the temperature requirements themselves, thermometer accuracy is imperative for the safety of food. Instructed PIC to calibrate thermometers or to acquire new thermometers to ensure that the proper accuracy has been achieved to be within one (1) degree C.

Observed food temperature measuring device that is scaled for both Celsius and Fahrenheit failing to meet accuracy requirements. Location: display meat coolers in the meat department Type: digital Accuracy: not working at time of inspection

**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: equipment logs and all meats in meat department do not have logs Activity of the Food: Stored, cold holding

**• 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.

**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: display coolers Location: Meat Department Condition of the Location: debris buildup inside the coolers and on the windows of the interior of the coolers and chicharron display cooler

**Violation: Operation and Maintenance**

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

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

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 Meat Department The condition of the surface was debris buildup on the faucet handles

Observed handwashing sink used for purpose other than handwashing. Location: Meat Department Manner: storing containers and package inside basin of hand washing sink

**FAMILY DOLLAR STORES/NM INC - 1416 EUBANK BLVD NE - Approved**

**FAMILY DOLLAR STORES/NM INC - 1416 EUBANK BLVD NE**  
**Retail Food Establishment Class 3**  
**Date: 03/13/2026 - #: PT0067354 - Inspection Result: Approved**

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

**• Package Integrity**

- Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Instructed PIC to ensure all food with compromised packaging is not offered for sale and is segregated for return. OR PIC voluntarily discard food items in compromised packaging.

Observed food packaging not in good condition and failing to protect the integrity of the contents of the food from adulteration or potential contaminants. Packaged Food: Multiple can goods Location: Canned goods Aisle Condition: dented cans and missing label's

**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 ensuring the proper disposition of food items. PIC voluntarily discarded food items bearing no date markings.

Observed ready-to-eat time and temperature controlled for safety food held within the establishment exceeding the Expiration date. Location: Display cooler Food Items: Lunchables Expired 14 FEB 2026 Whole Eggs Expired 3/01/26 and 3/11/2026

**• Retail Food Stock First in First out**

- Retail Food stock shall be properly rotated with the first in, first out method. Instructed PIC to re-stock the retail shelf so that the first in first out method is used and to retrain staff on proper stocking procedures.

Observed retail food shelves with stock not rotated in the first in first out method. Food with later expiration dates was observed in front of food with more recent expiration dates.

Location: food Aisles

Food Items: Betty Crocker Cake Mixes

Expiration Dates: first 17 JAN 2027 then 10 OCT 2026

**FAN TANG - 9004 MONTGOMERY BLVD NE - Approved**

**FAN TANG - 9004 MONTGOMERY BLVD NE**  
**Food Establishment Class C**  
**Date: 03/11/2026 - #: CAC-Food-023534-2026 - Inspection Result: Approved**

- Valid Permit Owner paid permit

**FAN TANG - 9004 MONTGOMERY BLVD NE**  
**Food Establishment Class C**  
**Date: 03/11/2026 - #: PT0160352 - Inspection Result: Conditional Approved**

**Violation: Training Records**

**• 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.

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 smooth.

Observed nonfood contact surface that was absorbent. The surface was located In back of facility dry storage area The surface was made out of cardboard The condition of the surface was oils spilled and absorbed

Observed nonfood contact surface that was not smooth. The surface was located covering shelving above cold holding prep table and covering stainless steel storage cart in front of stovetop The surface was covered with foil.

#### 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: Stainless steel cart, prep table and on shelving in front of stovetop. Food Items and Temperature: Chopped garlic and chopped ginger 51 °F, noodle mix 46 °F, chopped cabbage 50 °F, cooked noodles 51 °F, curry 53 °F, chopped green onion 56 °F, Sliced garlic and ginger 56 °F, chopped garlic 46 °F.

#### Violation: Designated Areas

##### • 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 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: Functionality and Accuracy

##### • Temperature Measuring Devices, Ambient Air and Water-Accuracy

- The placement of the temperature measuring device is important. If the device is placed in the coldest location in the storage unit, it may not be representative of the temperature of the unit. Food could be stored in areas of the unit that exceed temperature requirements for cold holding. Instructed PIC to move temperature measuring device to the warmest part of the cold holding unit to ensure that all areas of the storage unit are maintaining proper cold holding temperatures.

Observed in a mechanically refrigerated food storage unit the temperature measuring device was not placed in the warmest part of the unit. Equipment Location: Walk-in refrigerator, standing cold holding unit and prep cold holding unit Thermometer Location: None available

#### 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. Provided the outstanding invoice(s) that must be paid to receive a valid permit.

Observed that the facility was operating with an expired permit.

### FASTINOS-PT0115516 - 3723 4TH ST NW - Conditional Approved

**FASTINOS-PT0115516 - 3723 4TH ST NW**

**Food Establishment Class C**

**Date: 03/10/2026 - #: RT-FOODEST-048257-2025 - 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 Temperature: PIC corrected PIC remaking three-compartment sink and sanitizer bucket to 200 PPM quat at 98 °F.

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization.

Location: Three-compartment sinks.  
Concentration: 0 ppm.  
Temperature: 101 degrees.

#### 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 prepared and held within the establishment with no date marking indicators.

Location: walk-in cooler.

Food Items: Pork roll, Precooked sausage, cut sausage, shredded carrots, sliced cherry tomatoes, chopped garlic

#### 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 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 smooth. storage racks must be replaced.

Observed nonfood contact surface that was not smooth.

The surface was located Walk-in cooler.

The surface was made out of Metal shelving.

The condition of the surface was Rusted and soiled.

#### 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: Kitchen cooking area.

Activity: Employees was cooking and preparing meals without a required hair restraint.

#### 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 the Floors behind food equipment, tables, refrigerators and shelving, cooler floors, and to clean and sanitize areas on a frequent basis.

Observed buildup and debris on the Floors behind food equipment, tables, refrigerators and shelving, walk-in cooler floors.

#### 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 Kitchen cook and prep areas.

The surface was made out of Stainless steel, metal. Plastic.

The condition of the surfaces was soiled. pizza dough equipment, vent guards in the walk-in cooler, hood vents.

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

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

- Wall and ceiling covering materials shall be attached so that they are EASILY CLEANABLE. Instructed person in charge to replace or clean and sanitize so that it is maintained or is easily cleanable.

Observed Base coving back side of the prep area, ceiling vents air vents with 4-inch holes in need of replacement is not easily cleanable.

The surface was made out of ceramic base coving, air vents are metal

**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: pasta, sauces, spicy and regular chickens, pesto, chopped garlic, ham sausages.

Activity of the Food: No temperature hot holding, cold holding or calibration logs being completed on a daily basis.

**FEDERIDELFOS - 9370 COORS BLVD NW, 100 - Approved**

**FEDERIDELFOS - 9370 COORS BLVD NW, 100**

**Food Establishment Class C**

**Date: 03/09/2026 - #: RT-FOODEST-020030-2026 - Inspection Result: Approved**

**Violation: Training Records**

**• 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: Storage**

**• Food Storage, Prohibited Areas**

- Pathogens can contaminate and/or grow in food that is not stored properly. Drips of condensate and drafts of unfiltered air can be sources of microbial contamination for stored food. Shoes carry contamination onto the floors of food preparation and storage areas. Even trace amounts of refuse or wastes in rooms used as toilets or for dressing, storing garbage or implements, or housing machinery can become sources of food contamination. Moist conditions in storage areas promote microbial growth. Food must be protected from contamination and must not be stored in locker rooms, toilet rooms, dressing rooms, garbage rooms, mechanical rooms, under sewer lines, under leaking water lines, under open stairwells, or under other sources of contamination.

Observed food stored improperly under a miscellaneous source of contamination. Location: Walk-in cooler.

Food Item: uncovered ready to eat salsas, Birria, Pico de Gallo, Chilies Relleno

**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. Provided a 5-Day notice of nonpayment and the outstanding invoice(s) that must be paid to receive a valid permit.

Observed that the facility was operating with an expired permit as of 08/31/2024

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

**• Floor and Wall Junctures, Coved, and Enclosed or Sealed**

- 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 base Coving in disrepair by Kitchen hand wash station and prep table

**HAYASHI HIBACHI SUSHI - 6321 SAN MATEO BLVD NE - Approved**

**HAYASHI HIBACHI SUSHI - 6321 SAN MATEO BLVD NE**

**Food Establishment Class D**

**Date: 03/12/2026 - #: PT0111666 - 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 or improperly stored. Observed wet wiping cloths stored on counter top and not in sanitizer bucket at the time of inspection.

### 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: 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: east end of hood system in kitchen. Manner: observed light bulbs are missing or burnt out at the time of inspection.

### Violation: Physical Facilities, Cleaning

#### • Drying Mops

- Mops can contaminate food and food preparation areas if not properly cleaned and stored after use. Mops should be cleaned and dried in a sanitary manner away from food flow areas. Instructed person in charge to relocate mop to an area away from food and food preparation area and to ensure that mop is stored to promote air drying.

Observed a soiled mop not in use, stored with handle in direct contact with service sink basin and leaning against the wall inside service sink.

#### • 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 and wall areas.

Observed buildup and debris in the following areas:

1. on the floor and wall behind fryers and grill equipment
2. on the floor underneath shelves in the walk-in cooler
3. floor in dry storage areas
4. floor areas in storage areas.

### 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.

Observed cleaned equipment stored improperly. Equipment was not stored in a clean, dry location. Equipment Type: knives Location: on a sheet tray, in the cabinet area underneath hand washing sink in sushi area. Condition of the Location: in direct contact with a piece of cardboard used as a liner on sheet tray.

### 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: cold holding: raw chicken, raw shrimp, cut vegetables, noodles, raw shell eggs. Hot holding: steamed rice, soups. Activity of the Food: stored, thawed, cooled and hot held.

#### • Calibration Logs

- General 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.

# JJ Hawaiian BBQ LLC - 2270 WYOMING BLVD NE - Unsatisfactory Re-Inspection required

## JJ Hawaiian BBQ LLC - 2270 WYOMING BLVD NE

Food Establishment Class C

Date: 03/13/2026 - #: CAC-Food-024414-2026 - Inspection Result: Unsatisfactory Re-Inspection required

Facility has submitted photographic evidence as well as a in person walk through by the environmental health department to be upgraded into unsatisfactory. The facility has Corrected the following:

Manual and Mechanical Warewashing Equipment, Chemical Sanitization Temperature, pH, Concentration and Hardness (sanitizer is in concentration)

Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch (surfaces have been cleaned and sanitized)

Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking (TCS food items have been dated)

Chemical Separation-Storage (chemicals have been properly stored)

Packaged and Unpackaged Food-Separation, Packaging, and Segregation, Cross Contamination (food is properly stowed and covered)

Common Name-Working Containers (chemicals are labeled)

Facility will be permitted to re-open under a Grade of Unsatisfactory and will be subject to a follow-up inspection within five (5) business days of reopening and operating.

## JJ Hawaiian BBQ LLC - 2270 WYOMING BLVD NE

Food Establishment Class C

Date: 03/11/2026 - #: RT-FODEST-056449-2025 - 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 75F 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: Multiple kitchen and point of sale wiping cloth buckets  
Concentration: 0-100 PPM

### • 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: Pans and lids, knives, grill top, shears, cutting boards, scoops  
Location: Kitchen food prep areas  
Condition of the Location: Heavily soiled with grease or food residue

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 single-service and single-use articles.  
Poisonous/Toxic Substance: Single use gloves and cup lids  
Location: Front end prep table

### • 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 bottles

Alleged Material: Degreaser

### Violation: Hot Holding & Reheating

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

- If food is held at improper temperatures for enough time, pathogens have the opportunity to multiply to dangerous numbers. Instructed PIC to rapidly reheat TCS foods to 165°F and to maintain temperature at 135°F and above.

Observed time/temperature control for safety food not hot held at 135°F or above.

Food Item: Battered chicken

Food Temperature: 72°F

### 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 coolers

Food Items: Multiple containers of chopped veggies, tartar sauce, various containers of prepared meats

### 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. Knowledge Tested: Asked person in charge about cold and hot holding temperatures. PIC failed to demonstrate knowledge.

### 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 3-compartment sink faucet and mop sink faucet are not maintained in good repair or are not repaired by law. Observed both faucets found in disrepair by having a continuous drip leak that needs to be repaired.

### Violation: Cooling

#### • Cooling

- Instructed PIC to use an alternate method of cooling to minimize the opportunity for pathogen growth; recommended to utilize one or more methods such as 1) Place the food in a shallow pan 2) Separate the food into smaller or thinner portions 3) Use rapid cooling equipment 4) Stir the food in a container placed in an ice/water bath 5) Use containers that facilitate heat transfer 6) Only partially cover product, if protected from overhead contamination.

Observed TCS food items cooling in a method that does not facilitate the necessary rate of heat transfer to cool the food in an appropriate time frame.

Location: Inside the 3-compartment sink

Food Items: Pasta

Manner: Left inside a large strainer bowl without a cooling log and also in a form that does not allow for proper heat transfer. Recommended that person in charge breaks pasta in smaller portions and uses ice baths as well as logging time and temperatures during cooling cycle to ensure food is meeting safety parameters.

### 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: Sauce squeeze bottles and powdered ingredient containers

Location: Kitchen storage areas and reach in coolers

### Violation: Food Separation

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

- Pathogens can be transferred to food from utensils that have been stored on surfaces which have not been cleaned and sanitized. They may also be passed on by consumers or employees directly, or indirectly from used tableware or food containers. Food must only contact surfaces of equipment and utensils that have been properly cleaned and sanitized, single-service articles, or linens that have been properly laundered. Instructed PIC that the food in contact with the unapproved source must not be used in the operation of the food establishment unless it can be made wholesome through cleaning or cooking.

Observed raw animal foods of different types stored improperly.  
Location: Meat reach in cooler  
Food Item: Raw chicken  
Condition: Observed improperly stored raw chicken directly above beef

**Violation: Physical Facilities, Cleaning**

**• Storing Maintenance Tools**

- Brooms, mops, vacuum cleaners, and other maintenance equipment can contribute contamination to food and food-contact surfaces. These items must be stored in a manner that precludes such contamination. To prevent harborage and breeding conditions for rodents and insects, maintenance equipment must be stored in an orderly fashion to permit cleaning of the area. Instructed person in charge to relocate mops, brooms and/or other maintenance equipment away from food prep areas and away from food items to prevent possible contamination.

Observed a multiple brooms, brushes, hoses and dust pan being stored directly inside soiled mop sink making it inaccessible to dump grey water and also making a possible source of contamination.

**• 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 on a daily basis.

Observed buildup and debris on the walls and floors throughout kitchen especially behind and underneath kitchen equipment

**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.

Observed clean single-service and single-use articles stored improperly. Single-service and single-use articles were not stored six (6) inches above the floor. Single-service and single-use articles  
Type: Portion cup lids  
Storage Method: Directly on the ground  
Location: Across cook line next to prep table

**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 various areas including the interiors and exteriors of all reach in coolers, 32-gallon marinade container, microwave, storage shelving, rolling carts, bulk storage containers for dry foods, storage tubs full of clean utensils and grill / fryers on cook line. The condition of the surface was heavily soiled with grease, soy sauce, debris accumulation, food residue including a chunk of raw chicken.

**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 hot and cold held foods  
Activity of the Food: Stored, thawed, cooled

**• Calibration Logs**

- General 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.

**Kashmir LLC - 6565 America's PKWY NE STE 4 - 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 wiping cloths used for wiping barista wand.

**Violation: Training Records**

**• 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.

**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 adding warm water to sanitizer bucket retested at 300 parts per million.

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Quaternary ammonium Location: Red bucket Concentration: Above 500 parts per million

**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 beverages and toasting croissants and breakfast sandwiches Inappropriate Jewelry Observed: Watch

**• 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: Barista and oven Activity: Preparing beverages toasting croissants and breakfast sandwiches.

**Violation: Operations**

**• Sticker Posted**

- Instructed the PIC that every Food Establishment must display the Grade received at the time of the most recent inspection in a place that is visible to the public.

Observed that no grade sticker was posted on the facility.

**• 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.

### LA MONTANITA FOOD CO OP - 901 MENAUL BLVD NE – Approved

**LA MONTANITA FOOD CO OP - 901 MENAUL BLVD NE**

**Warehouse**

**Date: 03/09/2026 - #: PT0139133 - Inspection Result: Approved**

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 warehouse storage rack

The surface was made out of metal

The condition of the surface had extreme buildup of unknown white chalk like residue.

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.

**LA MONTANITA FOOD CO OP - 901 MENAUL BLVD NE**

**Food Processor Class C**

**Date: 03/09/2026 - #: PT0139134 - 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 sanitizing solution testing kits or device.

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

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.

### LUCKY GOOSE LLC - 3503 CENTRAL AVE NE, B - Approved

**LUCKY GOOSE LLC - 3503 CENTRAL AVE NE, B**

**Food Establishment Class C**

**Date: 03/09/2026 - #: PT0158833 - 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 located near ice machine and floor drain located under three-compartment sink.

Violation: Functionality and Accuracy

**• Temperature Measuring Devices-Functionality**

- The placement of the temperature measuring device is important. If the device is placed in the coldest location in the storage unit, it may not be representative of the temperature of the unit. Food could be stored in areas of the unit that exceed temperature requirements for cold holding. Instructed PIC to move temperature measuring device to the warmest part of the cold holding unit to ensure that all areas of the storage unit are maintaining proper cold holding temperatures.

Observed in a mechanically refrigerated food storage unit the temperature measuring device was not placed in the warmest part of the unit.

Equipment Location: Upright cooler and drop in freezer

Thermometer Location: Thermometer not available

## LUCKY WOK - 4501 4TH ST NW, I - Conditional Approved

**LUCKY WOK - 4501 4TH ST NW, I**

**Food Establishment Class C**

**Date: 03/11/2026 - #: PT0156506 - Inspection Result: Conditional Approved**

### Violation: Date Marking and Disposition

#### • Raw Meat Date Marking

- Food Establishments shall date mark raw meat or raw meat products that have been combined with ready-to-eat food to reflect the use by or expiration date of the ready-to-eat food item. Instructed PIC that the combined food must not be used in the operations of the food establishment as it cannot be determined when the food was combined and when it should have been discarded or used by. Instructed PIC to retain staff on date marking procedures for raw meat combined with ready-to-eat foods.

Observed two different marinated Raw chickens not date marked.

Location: Bottom of the make table.

Food Items raw chicken in Marinades.

### 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: Ventilation and Hood Systems

#### • Ventilation Hood Systems, Filters

- 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, observed grease and condensation drip on to and contaminating equipment surface.

Location: Off of the hoods and filter vents.

Equipment: Exhaust hoods.

### Violation: Storage

#### • Food Storage, Prohibited Areas

- Pathogens can contaminate and/or grow in food that is not stored properly. Drips of condensate and drafts of unfiltered air can be sources of microbial contamination for stored food. Shoes carry contamination onto the floors of food preparation and storage areas. Even trace amounts of refuse or wastes in rooms used as toilets or for dressing, storing garbage or implements, or housing machinery can become sources of food contamination. Moist conditions in storage areas promote microbial growth. Food must be protected from contamination and must not be stored in locker rooms, toilet rooms, dressing rooms, garbage rooms, mechanical rooms, under sewer lines, under leaking water lines, under open stairwells, or under other sources of contamination.

Observed food stored improperly under a miscellaneous source of contamination. Location: Refrigerator

Food Item: Raw fish over ready to eat noodles.

### Violation: Personal Cleanliness

#### • Eating, Drinking, or Using Tobacco Products

- A food employee may drink from a closed beverage container if the container is handled to prevent the contamination of the employee's hands, the container, and exposed food, clean equipment, utensils, linens, and unwrapped single-service and single-use articles. Instructed PIC that employee drinks should be kept in a designated area and should be in a cup with a lid and straw.

Observed a food employee with a drink.

Location: On a prep table where food is being prepared.  
Type of Drink: Mug.

**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, Floors on ceilings and under storage racks and refrigerators. and to clean and sanitize all areas noted.

Observed buildup and debris on the walls, Floors on ceilings and under storage racks and refrigerators.

**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: Chicken, beef, seafood tofu,  
No temperatures taken for ready to eat TCS food items Hot holding, reheating, Cold holding.

**• 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.

**M AND M STORES 4 - 1316 YALE BLVD SE - Approved**

**M AND M STORES 4 - 1316 YALE BLVD SE**  
**Retail Food Establishment Class 3**  
**Date: 03/09/2026 - #: PT0106003 - Inspection Result: Approved**

**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.

Observed clean single-service and single-use articles stored improperly. Single-service and single-use articles were not stored six (6) inches above the floor. Single-service and single-use articles Type: Single use cups

Storage Method: Directly on the floor

Location: Storage closet

**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 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: Under reach in cooler and storage shelving

Pest Type: Cockroach

Pest Condition: Dead

Number of Pests Present: +10

**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 throughout the establishment and to clean and sanitize on a daily basis.

Observed buildup and debris on the floors in walk-in coolers, under shelving and under refrigerated display cases.

**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. Provided a 5-Day notice of nonpayment and the outstanding invoice(s) that must be paid to receive a valid permit.

Observed that the facility was operating with an expired permit.

## 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 maker interior

Location: Rear stockroom

Condition of the Location: Soiled with debris accumulation

## MCALISTERS DELI - 2200 LOUISIANA BLVD NE, A - Approved

MCALISTERS DELI - 2200 LOUISIANA BLVD NE, A

Food Establishment Class C

Date: 03/11/2026 - #: PT0156291 - Inspection Result: Approved

## 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 ware washing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions.

Observed mop sink floor drain is not maintained in good repair or is not repaired by law. Observed mop floor drain found in disrepair by missing floor drain cover.

## Violation: Ventilation and Hood Systems

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

- Heating, ventilating, and air conditioning systems shall be designed, installed, and maintained so that make-up air intake and exhaust vents do not cause contamination of food, contact surfaces, equipment, or utensils.

Observed heating and air conditioning system vents not properly designed and located to be easily cleanable. Location: Main kitchen line Manner: Unreachable and debris buildup on A/C units.

## 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 back doors to the outside that propped open.

## 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 line Activity: Preparing entrees

## Violation: Operations

### • Permit Posted

- Instructed PIC that the valid 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.

Observed that no valid food permit was posted at the facility.

## 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 does not wash hands when required. Condition: Employee was putting on hair net and continued to work without washing hands prior to continue to work preparing entrees.

**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 underneath cold holding units, automatic dish machine, walls and shelving in back of facility to clean and sanitize all areas.

Observed buildup and debris underneath cold holding units, automatic dish machine, walls and shelving in back of facility.

**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: Cooked meats, prepared vegetables, soups and dairy products. Activity of the Food: Stored

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.

**MCDONALDS - 300 LOMAS BLVD NE - Approved**

**MCDONALDS - 300 LOMAS BLVD NE**

**Food Establishment Class C**

**Date: 03/11/2026 - #: RT-FOODEST-023517-2026 - Inspection Result: Approved**

**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: Donning new gloves and switching tasks

**MCDONALDS - 300 LOMAS BLVD NE**

**Food Establishment Class C**

**Date: 03/11/2026 - #: RT-FOODEST-044577-2025 - 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 chlorine sanitizer at a concentration range of 50-99ppm must also be at a minimum temperature of 75F with a contact time of 7 seconds.

PIC corrected violation by PIC remaking chlorine sanitizer solution to proper parts per million of 100 PPM.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization.  
Location: Wiping cloth container near hand wash station located in the back of house  
Concentration: Zero PPM

**• 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.

Violation corrected on site by PIC discarding ice. PIC cleaned and sanitized both units.

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine

Location: Two separate ice machine in the facility one located near the front of house and one located in the back of the house near the three-compartment

sink.

Condition of the Location: Both ice machine units had extreme buildup of black and brown slimy organic matter.

### 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.

Violations corrected on site by PIC placing a date marking label on food containers

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

Location: Food prep shelf in plastic food container

Food Items: Fried jalapenos and Dried onions

Expiration Dates: No dates available

### 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.

Violation corrected on site by PIC replacing missing strainer

Observed floor drain located near back exit of facility is not maintained in good repair or is not repaired by law. Observed floor drain located near back exit of facility found in disrepair by missing floor drain strainer.

#### • 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.

Violation corrected on site by PIC raising drain pipes two inches creating an air gap for backflow prevention.

Observed an inadequate air gap at floor drain located near front of house ice machine and floor drain located under back of house ice machine.

### 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.

Violation corrected on site by PIC replacing test strips.

Observed expired and water damaged testing kit or other device to measure the concentration of chemical sanitizing solution.

### 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: Cook line. Employee's braided pony tail was draped over shoulder.

Activity: Preparing and wrapping ready to eat food items.

### 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: Donning new gloves and switching tasks

**Violation: Physical Facilities, Cleaning**

**• Drying Mops**

- Mops can contaminate food and food preparation areas if not properly cleaned and stored after use. Mops should be cleaned and dried in a sanitary manner away from food flow areas. Instructed person in charge to relocate mop to an area away from food and food preparation area and to ensure that mop is stored to promote air drying.

Observed a soiled mop not in use, stored directly in empty mop bucket.

**MR PHO - 6205 MONTGOMERY BLVD NE, B - Approved**

**MR PHO - 6205 MONTGOMERY BLVD NE, B  
Food Establishment Class C**

**Date: 03/11/2026 - #: RT-FOODEST-068462-2025 - Inspection Result: 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 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.

The PIC was unable to provide records of training or certification of food employees.

**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, cooked meats, soups, prepared vegetables Activity of the Food: Stored, received, cooled

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 miscellaneous measuring devices. Type of Measuring Device: Probe thermometer

**MY MOMS - 500 4TH ST NW, 106 - Unsatisfactory Re-Inspection required**

**MY MOMS - 500 4TH ST NW, 106**

**Food Establishment Class C**

**Date: 03/11/2026 - #: CAC-Food-023597-2026 - Inspection Result: Unsatisfactory Re-Inspection required**

Facility is being upgraded from a Closure to an Unsatisfactory due to PIC getting hot water restored to hand wash station. CHPD inspector measured the hot water temperature at the hand wash station which measured at 113°F. Facility will remain in an Unsatisfactory status for a maximum of five (5) business days. CHPD inspector will re-inspect facility within the five (5) business days to ensure food operations are being conducted safely. CHPD inspector advised PIC re-inspection is an unscheduled inspection. PIC was also informed that if facility fails re-inspection, PIC will be charged a re-inspection fee of one hundred and fifty dollars (\$150) that must be paid before re-inspection can be conducted.

**MY MOMS - 500 4TH ST NW, 106**

**Food Establishment Class C**

**Date: 03/10/2026 - #: RT-FOODEST-023336-2025 - 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

Location: West wall near produce sink

Condition of the Location: Ice machine unit had brown and black organic matter buildup near area where water is distributed.

## 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 a wiping cloth container

Location: Prep table shelf next to mixing bowl containing butter

### • 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 chemical

## 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: Upright cooler

Food Items: Cut potatoes in plastic container

Expiration Dates: No dates available

## 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 floor drain located under produce sink is not maintained in good repair or is not repaired by law. Observed floor drain located under produce sink found in disrepair by broken and missing strainer.

### • 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 produce sink. Drain hose routed directly into floor drain.

## 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: PIC stated that food staff utilize produce sink to wash hands throughout work day. Produce sink/hand wash station did not have any hand cleaners available

### • 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: PIC stated that food staff utilize produce sink to wash hands throughout work day. Produce sink/hand wash station did not have any hand drying provisions available.

**• 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: PIC stated that food staff utilize produce sink to wash hands throughout work day. Produce sink/hand wash station did not have any signage posted

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

- In order for hands to be properly washed and sanitized utilizing an automatic handwashing facility, the manufacturer's instructions must be followed. Instructed PIC to train food employees on the proper use of the automatic handwashing facility, and to rewash hands that were improperly washed.

Observed automatic handwashing facility not used in accordance with manufacturer's instructions.

Location: Hand wash station east wall near three-compartment sink

Manner: Hand wash station was being blocked by trash receptacle

**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: Working cook line

Inappropriate Jewelry Observed: Wrist watch

**• 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: Prep top cooler

Activity: Adding garnish to ready to eat food items

**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. Provided a 5-Day notice of nonpayment and the outstanding invoice(s) that must be paid to receive a valid permit.

Observed that the facility was operating with an expired permit.

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

**• Water Capacity-Quantity and Availability**

- 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: Hand wash station and produce sink which PIC stated they stated utilize as a hand wash station

Manner: Not hot water available at the produce sink and no hot water at hand wash station.

**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: Donning new gloves and switching tasks

**• Where to Wash**

- Food employees shall only clean their hands in a handwashing sink or approved automatic handwashing facility. Effective handwashing is essential for minimizing the likelihood of the hands becoming a vehicle of cross contamination. It is important that handwashing be done only at a properly equipped

handwashing facility in order to help ensure that food employees effectively clean their hands and to prevent the contamination of food preparation sinks. Food employee re-washed hands in a designated hand sink. Instructed PIC to retrain employees on proper hand washing procedures.

Food employee was observed washing hands not in a hand washing sink.

Location: Employee was observed washing hands in the three-compartment sink and a produce sink

**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 near cook line

The surface was made out of stainless steel

The condition of the surface had food debris build

**Starbucks - 5151 SAN FRANCISCO DR NE - Approved**

**New Primetime Hospitality, LLC - 5151 SAN FRANCISCO DR NE**

**Food Establishment Class C**

**Date: 03/11/2026 - #: RT-FOODEST-106841-2025 - 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 drain pipe under sink. Observed drain pipe end does not provide an adequate air gap by being too low into the floor drain.

**PANERA BREAD - 6500 HOLLY AVE NE, A7 - Approved**

**PANERA BREAD - 6500 HOLLY AVE NE, A7**

**Food Establishment Class C**

**Date: 03/09/2026 - #: PT0123326 - Inspection Result: Approved**

**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 floor drain near hot water heater is not maintained in good repair or is not repaired by law. Observed floor drain near hot water heater found in disrepair by observing debris and buildup on it and around it on the floor tile causing it to be unable to properly drain liquid waste at the time of inspection.

**Violation: Training Records**

**• 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: 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 the floor underneath equipment.

Observed buildup and debris on the floor underneath equipment on the kitchen line at the time of inspection.

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. Condition: Observed dried food debris and buildup on the ledges of the prep top cooler.

**PITT STOP - 1700 BRIDGE BLVD SW - Approved**

**PITT STOP - 1700 BRIDGE BLVD SW**

**Retail Food Establishment Class 3**

**Date: 03/12/2026 - #: PT0111162 - Inspection Result: Approved**

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 retail area and walk-in cooler in disrepair by holes in ceiling and missing and broken tiles

Violation: Physical Facilities, Cleaning

• **Drying Mops**

- Mops can contaminate food and food preparation areas if not properly cleaned and stored after use. Mops should be cleaned and dried in a sanitary manner away from food flow areas. Instructed person in charge to relocate mop to an area away from food and food preparation area and to ensure that mop is stored to promote air drying.

Observed a soiled mop not in use, stored directly inside mop bucket

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: Retail Area Condition of the Location: interior of ice machine where the motor is located instructed pic to clean the calcium and debris buildup and dump all ice.

**PRECIOUS MOMENTS CHILDCARE CTR - 6711 CHURCHILL RD SW - Approved**

**PRECIOUS MOMENTS CHILDCARE CTR - 6711 CHURCHILL RD SW**

**Food Establishment Class B**

**Date: 03/10/2026 - #: RT-FOODEST-014618-2025 - 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: Chlorine Sanitation

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: 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 Kitchen Area in disrepair by hole in wall on the north side by wall trim

## SERENDIPITY DAY SCHOOL - 124 RICHMOND DR SE - Approved

### SERENDIPITY DAY SCHOOL - 124 RICHMOND DR SE

Food Establishment Class C

Date: 03/13/2026 - #: PT0083385 - 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 utensil food-contact surface with the buildup of soil residues. Utensil

Type: Can opener and clean dish storage tubs

Location: Kitchen

Condition of the Location: Soiled with 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: Bulk ingredient storage bin

Type of Equipment: Container lid

Condition of the equipment: Currently broken and in need of replacement as it is being held together by tape

##### • 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: Clean dish storage rack

Type: Multiple cutting boards used for food prep

#### 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 on the lower part of the prep table in the center of the kitchen. The surface was made out of stainless steel but had multiple pieces or raw wood used for bracing. The condition of the raw wood was raw and sealed making it absorbent and unable to be properly cleaned and sanitized.

#### 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 kitchen walls and to clean and sanitize on a regular basis.

Observed buildup and splatter on the kitchen walls especially by the 3-compartment sink and trash bins.

## SMALLCAKES A CUPCAKERY - 8101 SAN PEDRO DR NE, G & H - Conditional Approved

### SMALLCAKES A CUPCAKERY - 8101 SAN PEDRO DR NE, G & H

Food Establishment Class C

Date: 03/11/2026 - #: PT0158920 - 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**

- 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: 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: men's restroom. Observed towel dispenser is not working/unable to dispense paper towels

**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: Walk-in freezer. Manner: observed inadequate lighting in the walk-in freezer.

**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. Provided a 5-Day notice of nonpayment and the outstanding invoice(s) that must be paid to receive a valid permit.

Observed that the facility was operating with an expired permit.

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

**• Water Pressure**

- Inadequate water pressure could lead to situations that place the public health at risk such as improper handwashing or equipment operation. Water under pressure must be provided to all fixtures, equipment, and nonfood equipment that are required to use water.

Observed facility with inadequate water pressure Location: handwashing sink in men's restroom and hot water side in women's restroom. Manner: Observed water is only trickling out of faucet with insufficient flow, even when handles are turned all the way on.

**• Water Capacity-Quantity and Availability**

- 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. Instructed PIC to contact repair personnel to have hand washing sinks repaired so that hot water available at the hand washing sinks. PIC must provide CHPD inspector with updates and completed invoice noting repairs for verification.

Observed facility with insufficient hot water. Location: Men's and women's restroom hand washing sinks. Manner: Observed water temping a 60°F on hot water side at the time of inspection.

**Subway - 8000 ACADEMY BLVD NE - Approved**

**Subway - 8000 ACADEMY BLVD NE**

**Food Establishment Class C**

**Date: 03/13/2026 - #: RT-FOODEST-072989-2025 - Inspection Result: Approved**

**Violation: Training Records**

**• 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: 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

##### • 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: Hand washing sink to the left from back employee entrance

##### • 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 time 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: Hand washing sink to the left from back employee entrance Manner: Hand washing sink had black storage crate with dry mop stored in sink basin.

#### Violation: Functionality and Accuracy

##### • Temperature Measuring Devices, Ambient Air and Water-Accuracy

- The placement of the temperature measuring device is important. If the device is placed in the coldest location in the storage unit, it may not be representative of the temperature of the unit. Food could be stored in areas of the unit that exceed temperature requirements for cold holding. Instructed PIC to move temperature measuring device to the warmest part of the cold holding unit to ensure that all areas of the storage unit are maintaining proper cold holding temperatures.

Observed in a mechanically refrigerated food storage unit the temperature measuring device was not placed in the warmest part of the unit. Equipment Location: Walk-in refrigerator, standing cold holding units, and preparation cold holding units Thermometer Location: None available

#### 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.

Observed that no food permit was posted at the facility.

#### 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: Sliced deli meats, cooked meats, dairy products, prepared produce items. Activity of the Food: Stored, 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.

### SWEET CUP ESPRESSO AND BOBA BAR - 3517 WYOMING BLVD NE, A - Approved

SWEET CUP ESPRESSO AND BOBA BAR - 3517 WYOMING BLVD NE, A

Food Establishment Class C

Date: 03/10/2026 - #: PT0154331 - 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 food items in cold holding unit measuring above 41°F. Location: Prep top cooler

Food Items: Boba - 45°F

Milk - 46°F

#### Violation: Designated Areas

##### • 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: 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: Behind front counter Activity: actively working with open food items

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

##### • Water Capacity-Quantity and Availability

- 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: behind front counter Manner: water was turned off due to a leak. The rest of the facility had running hot and Cold-Water

#### 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.

Observed cleaned equipment stored improperly. Equipment was not stored six (6) inches above the floor. Equipment Type: Ice tea/ coffee urn Storage Method: Stored directly on the floor Location: back kitchen storage area

#### 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 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.

### TACO BELL 3428 - 12930 CENTRAL AVE SE - Approved

TACO BELL 3428 - 12930 CENTRAL AVE SE

Food Establishment Class C

Date: 03/13/2026 - #: PT0116990 - Inspection Result: Approved

#### 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. Missing Thermometer in Upright cooler

#### 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: Men's Bathroom

**Violation: Lighting**

**• Light Bulbs, Protective Shielding**

- Instructed PIC to make repairs necessary so that light bulbs are shielded, coated, or made otherwise shatter-resistant to prevent the contamination of exposed food, clean equipment, utensils, linens, or unwrapped single-service-single-use articles.

Observed light bulbs with no protective shielding, coating or by other means shatter-resistant. Location: Under Hood system above food service equipment  
Manner: not shatter proof bulb, and or missing cover

**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: Ware washing area Equipment Type: Food service pans Manner: not air dried and stacked wet

**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 tables and floors in the Dining room The condition of the surface was Food debris buildup

**TAQUERIA MEXICANA - 415 LOMAS BLVD NE - Approved**

**TAQUERIA MEXICANA - 415 LOMAS BLVD NE**  
**Food Establishment Class C**  
**Date: 03/12/2026 - #: PT0155155 - 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.

Violation corrected on site by PIC cutting drain pipe two inches above flood rim.

Observed an inadequate air gap at floor drain located under hand wash station.

**TARGET STORE - 6100 PASEO DEL NORTE BLVD NE – Approved**

**TARGET STORE - 6100 PASEO DEL NORTE BLVD NE**  
**Food Establishment Class B**  
**Date: 03/13/2026 - #: PT0073663 - 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 75F with a contact time of 30 seconds. PIC corrected violation by making a spray bottle of sanitizer solution. Tested at 200 ppm quat.

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Front counter/preparation area. Concentration: 0 ppm. Observed no sanitizer set up for use during operations at the time of inspection.

**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: Back food service area. Type of Equipment: Mechanical warewashing machine. Condition of

the equipment: observed water leaking from the front and side of warewashing machine when it is turned on at the time of inspection.

**Violation: Operation and Maintenance**

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

- 1.) 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: front area hand washing sink.

2.) 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 time 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: hand washing sink in front area. Manner: observed used pitchers and whipped cream dispenser stored on the ledge of the hand washing sink. Inspector had to move the pitcher to gain access to hand washing sink.

**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. Provided a 5-Day notice of nonpayment and the outstanding invoice(s) that must be paid to receive a valid permit.

Observed that the facility was operating with an expired permit.

**Violation: Physical Facilities, Cleaning**

**• Drying Mops**

- Mops can contaminate food and food preparation areas if not properly cleaned and stored after use. Mops should be cleaned and dried in a sanitary manner away from food flow areas. Instructed person in charge to relocate mop to an area away from food and food preparation area and to ensure that mop is stored to promote air drying.

Observed a soiled mop not in use, stored in direct contact with service sink basin/ floor

**TARGET STORE – 6100 PASEO DEL NORTE BLVD NE**

**Food Establishment Class C**

**Date: 03/13/2026 - #: PT0073664 – Inspection Result: Approved**

**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: Back food service area. Type of Equipment: Mechanical warewashing machine. Condition of the equipment: observed water leaking from the front and side of warewashing machine when it is turned on at the time of inspection.

**Violation: Physical Facilities, Cleaning**

**• Drying Mops**

- Mops can contaminate food and food preparation areas if not properly cleaned and stored after use. Mops should be cleaned and dried in a sanitary manner away from food flow areas. Instructed person in charge to relocate mop to an area away from food and food preparation area and to ensure that mop is stored to promote air drying.

Observed a soiled mop not in use, stored in direct contact with service sink basin/ floor.

**TARGET STORE – 6100 PASEO DEL NORTE BLVD NE**

**Retail Food Establishment Class 3**

**Date: 03/13/2026 - #: PT0073665 – Inspection Result: Approved**

**THAI SPICE - 7441 PASEO DEL NORTE NE, A - Conditional Approved**

**THAI SPICE - 7441 PASEO DEL NORTE NE, A**

**Food Establishment Class C**

**Date: 03/12/2026 - #: RT-FODEST-024122-2026 - 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.

**• Training Records**

- 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 Employees employment. Instructed PIC to provide updated training records to EHD for review.

The PIC was unable to provide records of training or certification of food employees.

**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: stored directly on kitchen area floor. Food Item: containers of fried tofu

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: bottom cooler area of prep top cooler. Food Item: uncovered container of cucumbers shrimp, noodles, uncovered container of raw tempura shrimp. Condition: observed uncovered container of cucumbers, shrimp and noodles stored directly on top of an uncovered container of raw tempura shrimp.

**THAI SPICE - 7441 PASEO DEL NORTE NE, A  
Food Establishment Class C  
Date: 03/12/2026 - #: PT0141469 - Inspection Result: Unsatisfactory Re-Inspection required**

**Violation: Thawing**

**• Thawing Method**

- Freezing prevents microbial growth in foods, but usually does not destroy all microorganisms. Improper thawing provides an opportunity for surviving bacteria to grow to harmful numbers and/or produce toxins. Food must be thawed in an approved method such as: A. under refrigeration maintaining food below forty-one (41) °F or below, B. submerged under running water at seventy (70) °F, or below with sufficient velocity to agitate and float off loose particles in the overflow, if ready-to-eat does not go above forty-one (41) °F, or if raw does not exceed forty-one (41) °F for four (4) hours including the cooking or re-cooling process C. in a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process, or when the entire, uninterrupted cooking process takes place in the microwave oven D. as part of the cooking process E. prepared for immediate service in response to an individual consumer's order Instructed PIC to retrain food employees on thawing food and PIC corrected violation by placing raw shrimp in the refrigerator.

Observed frozen time/temperature control for safety food improperly thawing. Food: raw shrimp. Location: three comp sink basin ledge. Method: observed container of raw shrimp stored in standing water and not submerged under cold running water 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 instructed employees to add dates to food containers during inspection.

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: walk-in cooler. Food Items sauces, cut vegetables. Expiration Dates: no date markings

**Violation: Miscellaneous**

**• Miscellaneous Sources of Contamination**

- Regardless of its specificity, a Code cannot anticipate all the diverse means by which food can become contaminated after receipt. Food must be protected from all sources of contamination. Instructed PIC to retrain employees to keep cell phones stored away from food and food contact surfaces. Food items were relocated so that they are protected from contamination during inspection.

Method of contamination: cell phone stored on cutting board ledge of prep top cooler.

Location: kitchen line area.

**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.

**• Training Records**

- 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 Employees employment. Instructed PIC to provide updated training records to EHD for review.

The PIC was unable to provide records of training or certification of food employees.

**Violation: Food Separation**

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

- Pathogens can be transferred to food from utensils that have been stored on surfaces which have not been cleaned and sanitized. They may also be passed on by consumers or employees directly, or indirectly from used tableware or food containers. Food must only contact surfaces of equipment and utensils that have been properly cleaned and sanitized, single-service articles, or linens that have been properly laundered. Instructed PIC that the food in contact with the unapproved source must not be used in the operation of the food establishment unless it can be made wholesome through cleaning or cooking.

Observed raw animal foods of different types stored improperly. Location: cold drawers. Food Item: raw beef, raw chicken, raw oysters, raw shrimp and raw scallops Condition: raw beef and raw chicken stored above raw seafood.

**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: stored directly on kitchen area floor. Food Item: containers of fried tofu

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: bottom cooler area of prep top cooler. Food Item: uncovered container of cucumbers shrimp, noodles, uncovered container of raw tempura shrimp. Condition: observed uncovered container of cucumbers, shrimp and noodles stored directly on top of an uncovered container of raw tempura shrimp.

**Violation: Operation and Maintenance**

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

- Handwashing facilities can become sources of contamination if the sinks used for other purpose such as for food preparation and warewashing. Instructed PIC to train food employees that handwashing facilities can be utilized for no other purpose other than handwashing. Employees were re-educated during inspection on hand washing usage and reminded by inspector that hand washing sink cannot be used for anything other than hand washing.

Observed handwashing sink used for purpose other than handwashing. Location: the only handwashing sink in facility's kitchen and warewashing areas. Manner: observed employee repeatedly dump ice and water from containers into hand washing sink. Also observed a scouring pad in the hand washing sink.

**TROPICAL SMOOTHIE CAFE - 9935 COORS BYPASS BLVD NW, D - Approved**

**TROPICAL SMOOTHIE CAFE - 9935 COORS BYPASS BLVD NW, D**

**Food Establishment Class C**

**Date: 03/12/2026 - #: PT0150020 - 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: Ice machine, Can opener, Ice container  
Location: Can opener back room, Ice machine back room, Ice container front prep area.  
Can opener with dry soil builds up on the blade and holder.  
Ice machine interior ceiling with a black like soil residue around the chute.  
Ice container holder food debris around the gasket.

#### Violation: Maintenance and Operation

##### • Warewashing Equipment, Cleaning Frequency

- During operation, ware washing 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 ware washing 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 ware washing equipment and retain employees on the cleaning schedule

Observed soiled or dirty three (3) compartment sink and prep sink.  
Location: Front prep area and backroom washing areas.  
Condition: substantial buildup on both sinks and walls and exterior of the sinks.

#### 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 faucet, prep sink scrapper sprayer is not maintained in good repair or is not repaired by law.  
Observed Scrapper sprayer at prep sink leaking, also three-compartments sink also leaking does not shut off.

#### Violation: Training Records

##### • 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: 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 front prep area and hand wash sink by the ice machine. The condition of the surface was substantial soil buildup.

#### 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.

Observed buildup and debris on the Floors and walls under sinks, equipment, storage racks.

#### 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 Front prep areas bottom of prep tables and sinks the surface was made out of Metal.  
The condition of the surface was soiled with substantial debris and soil buildup.

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

##### • Floor and Wall Junctures, Coved, and Enclosed or Sealed

- Wall and ceiling covering materials shall be attached so that they are EASILY CLEANABLE. Instructed person in charge to replace or clean and sanitize so that it is maintained or is easily cleanable.

Observed Floors, base covings are not easily cleanable.  
The surface was made out of ceramic tile and ceramic base coving and synthetic base coving.

Missing tiles front prep area. doors to the back room base coving walls damaged and missing base coving.  
Damaged cooler wall by the base coving area.

## WAL MART 824 - 8000 ACADEMY RD NE - Approved

WAL MART 824 - 8000 ACADEMY RD NE

Retail Food Establishment Class 5

Date: 03/13/2026 - #: RT-RET-002243-2026 - Inspection Result: Approved

### Violation: Designated Areas

#### • 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 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

#### • 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: Hand washing sink to the left of entrance from display area.

#### • 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: Hand washing sink to the left of entrance from display area. Manner: Rolling cart stored in front.

## WAL MART MARKET 5675 - 11001 MENAUL BLVD NE – Approved

WAL MART MARKET 5675 - 11001 MENAUL BLVD NE

Retail Food Establishment Class 5

Date: 03/11/2026 - #: PT0124762 - Inspection Result: Approved

### 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: on wall above bread cutting machine Type of Device: electrocution

### 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.

WAL MART MARKET 5675 - 11001 MENAUL BLVD NE

Retail Food Establishment Class 5

Date: 03/11/2026 - #: PT0124763 - Inspection Result: Approved

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

#### • Water Capacity-Quantity and Availability

- 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: Hand washing sink in deli Manner: Water temperature only reaching 80°F

### 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 Floor drain is not maintained in good repair or is not repaired by law. Observed Floor drain found in disrepair by missing protective dome/mesh cover

**• 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 next to oven and walk-in cooler

**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: Mounted on wall directly above prep table in deli Type of Device: electrocution

**WAL MART MARKET 5675 - 11001 MENAUL BLVD NE**  
**Retail Food Establishment Class 4**  
**Date: 03/11/2026 - #: PT0124764 - Inspection Result: Approved**

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

**• Package Integrity**

- Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Instructed PIC to ensure all food with compromised packaging is not offered for sale and is segregated for return. OR PIC voluntarily discard food items in compromised packaging.

Observed food packaging not in good condition and failing to protect the integrity of the contents of the food from adulteration or potential contaminants. Packaged Food: Caned Mandarin Oranges, Great value Hot Dog sauce, Diced Tomatoes Location: shelves in can goods aisles Condition: dented can

**WENDYS - 1808 CENTRAL AVE SE - Approved**

**WENDYS - 1808 CENTRAL AVE SE**  
**Food Establishment Class C**  
**Date: 03/09/2026 - #: PT0155725 - 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 under ice machine and at the floor drain directly under the 3-compartment sink.

**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: On back side of the cook line. Observed ac vent cover and surrounding area on ceiling to have significant dust and debris accumulation.

**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: Make table  
Food Items: Sliced cheese (55°F), Sliced tomatoes (49°F), Sliced onions (47°F)

**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 grill and fryer line in between and on equipment. The surface was made out of stainless steel. The condition of the surface was soiled with food residue, salt and grease. Also observed reach in drawer cooler by chili station in need of cleaning.

**WENDYS - 4800 CULTURE DR NE - Approved**

**WENDYS - 4800 CULTURE DR NE**

**Food Establishment Class C**

**Date: 03/10/2026 - #: RT-FOODEST-063746-2025 - 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 drain pipe on the bottom of the ice machine.

**Violation: Sewage and Waste Water**

**• Conveying Sewage**

- Liquid food wastes and rainwater can provide a source of bacterial contamination and support populations of pests. Proper storage and disposal of wastes and drainage of rainwater eliminate these conditions. Instructed PIC to ensure that condensate and other non-sewage liquids and rainwater drain from the point of discharge to the point of disposal. Also instructed PIC to contact repair personnel to have drain pipe repaired so that it properly drains wastewater from ice machine into the floor drain and not onto the floor area around it. Also reminded PIC to ensure that drain pipe has proper air gap.

Observed ice machine drain pipe improperly installed causing wastewater to drain on to the floor next to the floor drain at the time of inspection.

**YARLING'S PUPUSERIA SALVADORAN RESTAURANT - 4501 4TH ST NW, G2 - Approved**

**YARLING'S PUPUSERIA SALVADORAN RESTAURANT - 4501 4TH ST NW, G2**

**Food Establishment Class C**

**Date: 03/11/2026 - #: RT-FOODEST-081668-2025 - 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 prepared and held within the establishment with no date marking indicators.

Location: Refrigerator. Food Items Salsa and Pickled cabbage with no dates,

**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. Receiving door.

**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. Provided a 5-Day notice of nonpayment and the outstanding invoice(s) that must be paid to receive a valid permit.

Observed that the facility was operating with an expired permit. expired on 10/31/2024.

## Violation: Physical Facilities, Construction and Repair

### • Floors, Walls and Ceilings-Cleanability

- When cleaning is accomplished by spraying or flushing, coving and sealing of the floor/wall junctures is required to provide a surface that is conducive to water flushing. Grading of the floor to drain allows liquid wastes to be quickly carried away, thereby preventing pooling which could attract pests such as insects and rodents or contribute to problems with certain pathogens such as *Listeria monocytogenes*.

Observed Floors in the kitchen and washing area is not easily cleanable. The surface was made out of epoxy and in need of repair.

## ZHANG LU LU KITCHEN - 315 GOLD AVE SW - Approved

### ZHANG LU LU KITCHEN - 315 GOLD AVE SW

#### Food Establishment Class C

Date: 03/12/2026 - #: PT0161611 - 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 chlorine sanitizer at a concentration range of 50-99ppm must also be at a minimum temperature of 75F with a contact time of 7 seconds.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization.

Location: Warewashing machine

Concentration: Zero PPM

## 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 hand wash station located under beverage dispensing machine.

## 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, observed grease and condensation drip on to and contaminating equipment surface.

Location: Hood vent above cook line

Equipment: Fryer

## Violation: Operation and Maintenance

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

- In order for hands to be properly washed and sanitized utilizing an automatic handwashing facility, the manufacturer's instructions must be followed. Instructed PIC to train food employees on the proper use of the automatic handwashing facility, and to rewash hands that were improperly washed.

Violation corrected on site by PIC relocating storage rack

Observed automatic handwashing facility not used in accordance with manufacturer's instructions.

Location: Hand wash station located in back of the house

Manner: Being blocked by storage rack

## 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 kitchen and storage area

The surface was made out of stainless steel, plastic, metal, and fiberglass reinforced panel (FRP).

The condition of the surface was dirty with food debris and grease buildup.