



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: September 06, 2026 to September 12, 2026

Report Amended on 9/14/2026 for clerical errors

This report includes inspection history for the dates listed. Inspections may have occurred after those dates.

The summary reflects each establishment's current operating status as of the report release date.

AFC SUSHI @ ALBERTSONS #911 - 2801 EUBANK BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
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Retail Food Establishment (Permit # - PT0160677) - Operational Status - Open

09/08/2026	RT-RET-057756-2025	Routine Retail Food Inspection	Approved	Pg. 4
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APPLEBEE'S NEIGHBORHOOD GRILL & BAR - 2711 COORS BLVD NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
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Food Establishment (Permit # - PT0159666) - Operational Status - Open

09/10/2026	CAC-Food-086219-2026	Corrective Action Compliance	Conditional Approved	Pg. 4
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09/09/2026	COM-FOODES-086014-2026	Complaint Food Establishment Inspection	Closure Re-Inspection Required	Pg. 5
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Food Establishment (Permit # - PT0159667) - Operational Status - Open

09/10/2026	RT-FOODEST-086229-2026	Routine Food Establishment Inspection	Approved	Pg. 6
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Bosque Brewing DBA Smothered - 10250 COTTONWOOD PARK NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
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Food Establishment (Permit # - PT0158662) - Operational Status - Open

09/10/2026	RT-FOODEST-028121-2026	Routine Food Establishment Inspection	Approved	Pg. 6
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BURGER KING 17396 - 3221 COORS BLVD NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
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Food Establishment (Permit # - PT0107789) - Operational Status - Open

09/11/2026	PT0107789	Routine Food Establishment Inspection	Approved	Pg. 7
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CANTEEN ESPERANZA - 7311 GLENRIO RD NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
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Food Establishment (Permit # - PT0161261) - Operational Status - Open

09/11/2026	RT-FOODEST-047834-2026	Routine Food Establishment Inspection	Approved	Pg. 7
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Chile Chicken - 3005 EUBANK BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
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Food Establishment (Permit # - PT0148818) - Operational Status - Open

09/09/2026	RT-FOODEST-004933-2026	Routine Food Establishment Inspection	Approved	Pg. 7
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CLYDE HOTEL - 330 TIJERAS ST NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
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Food Establishment (Permit # - PT0130178) - Operational Status - Closed

09/08/2026	COM-FOODES-085374-2026	Complaint Food Establishment Inspection	Closure Re-Inspection Required	Pg. 9
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Food Establishment (Permit # - PT0130179) - Operational Status - Open

09/08/2026	CAC-Food-085412-2026	Corrective Action Compliance	Unsatisfactory Re-Inspection required	Pg. 12
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Food Establishment (Permit # - PT0150551) - Operational Status - Open

09/11/2026	COM-FOODES-086935-2026	Complaint Food Establishment Inspection	Closure Re-Inspection Required	Pg. 12
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09/08/2026	CAC-Food-085383-2026	Corrective Action Compliance	Unsatisfactory Re-Inspection required	Pg. 13
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CNJNM LLC dba Chick-Fil-A - 8110 SAN PEDRO DR NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
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Food Establishment (Permit # - FOODEST-2025-013511) - Operational Status - Open

09/10/2026	CAC-Food-086298-2026	Corrective Action Compliance	Approved	Pg. 14
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09/10/2026	RT-FOODEST-107218-2025	Routine Food Establishment Inspection	Conditional Approved	Pg. 14
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DAYS INN & SUITES - 5101 ELLISON ST NE

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Retail Food Establishment (Permit # - PT0156900) - Operational Status - Open

09/11/2026	RT-RET-003495-2025	Routine Retail Food Inspection	Approved	Pg. 15
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DOLLAR TREE INC - 3301 COORS BLVD NW

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Retail Food Establishment (Permit # - PT0045884) - Operational Status - Open

09/11/2026	PT0045884	Routine Retail Food Inspection	Approved	Pg. 16
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EXPLORE ACADEMY - 5100 MASTHEAD AVE NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0151070) - Operational Status – Open				
09/09/2026	RT-FOODEST-061096-2025	Routine Food Establishment Inspection	Approved	Pg. 16
EXPLORE ACADEMY – 6600 GULTON CIR NE				
Food Establishment (Permit # - PT0157170) - Operational Status – Open				
09/09/2026	PT0157170	Routine Food Establishment Inspection	Approved	Pg. 16
FAMILY DOLLAR STORES/NM INC - 930 JUAN TABO BLVD NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Retail Food Establishment (Permit # - PT0067355) - Operational Status – Open				
09/11/2026	PT0067355	Routine Retail Food Inspection	Approved	Pg. 17
Golden Pride Legacy LLC - 5231 CENTRAL AVE NW				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0043522) - Operational Status – Open				
09/11/2026	CAC-Food-086594-2026	Corrective Action Compliance	Approved	Pg. 17
09/10/2026	COM-FOODES-086326-2026	Complaint Food Establishment Inspection	Conditional Approved	Pg. 17
HELENS BAKERY - 1014 SAN PEDRO DR NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0156434) - Operational Status – Open				
09/10/2026	CAC-Food-086348-2026	Corrective Action Compliance	Unsatisfactory Re-Inspection required	Pg. 18
Holly DM LLC - 6400 HOLLY AVE NE, H				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - FOODEST-2025-03181) - Operational Status – Open				
09/11/2026	RT-FOODEST-045426-2025	Routine Food Establishment Inspection	Approved	Pg. 18
JERKY THIN LLC - 8338 COMANCHE RD NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Processor (Permit # - PT0155607) - Operational Status – Open				
09/08/2026	PT0155607	Routine Food Processor Inspection	Approved	Pg. 18
Mobile Food - EHD (Permit # - PT0156373) - Operational Status – Open				
09/08/2026	PT0156373	Routine Mobile Food Inspection	Approved	Pg. 18
Mobile Food - EHD (Permit # - PT0158903) - Operational Status – Open				
09/08/2026	PT0158903	Routine Mobile Food Inspection	Approved	Pg. 18
Jonathan D Ramirez - 520 LOUISIANA BLVD SE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Mobile Food - EHD (Permit # - MOBILE-2025-017549) - Operational Status – Open				
09/11/2026	CAC-Food-086836-2026	Corrective Action Compliance	Approved	Pg. 18
KELLERS FARM STORE - 2912 EUBANK BLVD NE				
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Retail Food Establishment (Permit # - PT0157339) - Operational Status – Open				
09/10/2026	RT-RET-058114-2025	Routine Retail Food Inspection	Approved	Pg. 19
Retail Food Establishment (Permit # - PT0157340) - Operational Status – Open				
09/10/2026	RT-RET-022672-2025	Routine Retail Food Inspection	Approved	Pg. 19
Retail Food Establishment (Permit # - PT0157341) - Operational Status – Open				
09/10/2026	RT-RET-086407-2026	Routine Retail Food Inspection	Approved	Pg. 20
09/10/2026	RT-RET-022674-2025	Routine Retail Food Inspection	Unsatisfactory Re-Inspection required	Pg. 20
Retail Food Establishment (Permit # - PT0160402) - Operational Status – Open				
09/10/2026	RT-RET-086408-2026	Routine Retail Food Inspection	Approved	Pg. 21
09/10/2026	RT-RET-099999-2025	Routine Retail Food Inspection	Closure Re-Inspection Required	Pg. 22
LOVELACE SANDIA HEALTH SYSTEMS INC - 4701 MONTGOMERY BLVD NE				
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Food Establishment (Permit # - PT0057168) - Operational Status – Open				
09/09/2026	CAC-Food-086012-2026	Corrective Action Compliance	Approved	Pg. 22
09/09/2026	PT0057168	Routine Food Establishment Inspection	Conditional Approved	Pg. 22
MCDONALDS - 1420 MONTANO RD NE				
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Food Establishment (Permit # - PT0160618) - Operational Status – Open				
09/10/2026	RT-FOODEST-030524-2025	Routine Food Establishment Inspection	Approved	Pg. 23

MOMS CAFE - 505 MARQUETTE AVE NW

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Food Establishment (Permit # - PT0159249) - Operational Status - Open				
09/10/2026	CAC-Food-086220-2026	Corrective Action Compliance	Conditional Approved	Pg. 23
09/10/2026	PT0159249	Routine Food Establishment Inspection	Unsatisfactory Re-Inspection required	Pg. 24

MORADA QUINTESSENCE - 7101 EUBANK BLVD NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0160266) - Operational Status – Open				
09/08/2026	CAC-Food-085588-2026	Corrective Action Compliance	Conditional Approved	Pg. 25
09/08/2026	PT0160266	Routine Food Establishment Inspection	Unsatisfactory Re-Inspection required	Pg. 25
Olympia Cafe - 2210 CENTRAL AVE SE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0098718) - Operational Status – Open				
09/10/2026	RT-FOODEST-082232-2026	Routine Food Establishment Inspection	Approved	Pg. 26
Ruth's Chris Steak House - 6640 INDIAN SCHOOL RD NE				
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Food Establishment (Permit # - PT0148351) - Operational Status – Open				
09/11/2026	RT-FOODEST-063261-2025	Routine Food Establishment Inspection	Approved	Pg. 27
Food Establishment (Permit # - PT0148352) - Operational Status – Open				
09/11/2026	RT-FOODEST-063264-2025	Routine Food Establishment Inspection	Approved	Pg. 27
SHOKU HOUSE LLC - 10660 UNSER BLVD NW, Suite A &B				
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Food Establishment (Permit # - FOODEST-2026-012355) - Operational Status – Open				
09/09/2026	RT-FOODEST-072726-2026	Routine Food Establishment Inspection	Approved	Pg. 28
SONIC DRIVE IN OF ALBQ 1 - 531 BRIDGE BLVD SW				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0044139) - Operational Status – Open				
09/10/2026	CAC-Food-086140-2026	Corrective Action Compliance	Unsatisfactory Re-Inspection required	Pg. 29
09/09/2026	COM-FOODES-086028-2026	Complaint Food Establishment Inspection	Closure Re-Inspection Required	Pg. 29
THE MELTING POT - 2201 UPTOWN LOOP RD NE, #1A				
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Food Establishment (Permit # - PT0118236) - Operational Status - Open				
09/11/2026	RT-FOODEST-083245-2026	Routine Food Establishment Inspection	Approved	Pg. 31
09/08/2026	CAC-Food-085304-2026	Corrective Action Compliance	Unsatisfactory Re-Inspection required	Pg. 31
VISTA SANDIA - 8604 CAMINO OSITO NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0145554) - Operational Status – Open				
09/11/2026	RT-FOODEST-097677-2025	Routine Food Establishment Inspection	Approved	Pg. 32
WHATABURGER 247 - 200 MENAUL BLVD NW				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0105768) - Operational Status – Open				
09/09/2026	COM-FOODES-085942-2026	Complaint Food Establishment Inspection	Approved	Pg. 32
WHATABURGER 714 - 3531 NM 528 NW				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0105771) - Operational Status – Open				
09/08/2026	COM-FOODES-085512-2026	Complaint Food Establishment Inspection	Approved	Pg. 33
Wild At Learning Creative Learning - 3107 EUBANK BLVD NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - FOODEST-2026-009654) - Operational Status – Open				
09/09/2026	RT-FOODEST-075345-2026	Routine Food Establishment Inspection	Approved	Pg. 34
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.				

AFC SUSHI @ ALBERTSONS #911 - 2801 EUBANK BLVD NE - Approved

AFC SUSHI @ ALBERTSONS #911 - 2801 EUBANK BLVD NE
Retail Food Establishment Class 6
Date: 09/08/2026 - #: RT-RET-057756-2025 - Inspection Result: Approved

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: Inside cold holding units Thermometer Location: None available

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: Testing Devices

• **Sanitizing Solutions, Testing Devices**

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

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

Violation: 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 fish, prepared vegetables Activity of the Food: Stored received

PIC had document but was not completed today.

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: 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. instructed PIC to log into ABQ Plan, print out permit and post inside facility.

Observed that no food permit was posted at the facility.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Location: Inside Sushi preparation area spray bottle Concentration: 200 parts per million Temperature: 68 °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: 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: Inside Sushi preparation area

APPLEBEE'S NEIGHBORHOOD GRILL & BAR - 2711 COORS BLVD NW – Conditional Approved

APPLEBEE'S NEIGHBORHOOD GRILL & BAR - 2711 COORS BLVD NW

Food Establishment Class C

Date: 09/10/2026 - #: CAC-Food-086219-2026 - Inspection Result: Conditional Approved

Violation: Result of a Complaint

- **Complaint**

- This follow-up inspection is the result of a complaint received by the Department and the complaint of infestation is substantiated.

-Conveying sewage
-system maintained and good repair
- equipment food contact service and utensils
- Ready to eat/ temperature control for food safety
- hand drying provision
Facility was closed on 9/9/26 due to Imminent health hazard.
Violations were corrected and score was brought to a conditional approved.

APPLEBEE'S NEIGHBORHOOD GRILL & BAR - 2711 COORS BLVD NW

Food Establishment Class C

Date: 09/09/2026 - #: COM-FOODES-086014-2026 - Inspection Result: Closure Re-Inspection Required

Violation: Result of a Complaint

- **Complaint**

- This inspection is the result of a complaint received by the Department and the complaint of infestation is substantiated.

Violation: Imminent Health Hazard

- **Imminent Health Hazard**

- Facility is conveying sewage which pose a danger to public health.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- Food-contact surfaces of cooking equipment and pans shall be cleaned at a frequency to prevent the buildup of soil residues and encrusted grease deposits. 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 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 equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine. Location: Back prep area.
Condition of the Location: Interior ice machine corners of the chute with a black soil residue.

Violation: Date Marking and Disposition

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

- Ready-to-eat, time/temperature control for safety food commercially prepared and opened, 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 commercially prepared opened in the facility with expired date marking indicators. Location: walk in cooler.
Food Items: 3 units of Diced Chicken fully cooked. Expiration Dates: 9/08/26

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 Hand wash sink, cooking area, prep sink back prep area mop sink. found in disrepair by leaking and dripping.

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.
Observed insufficient cold holding equipment to properly hold food cold. Location: Cooler drawers under grills.
Condition: TCs food items such as ground beefs 44°F-45°F, cut peppers 47°F, Sautéed onions 47°F, Pico de Gallo 44°F. Cubed cooked chicken 47°F. Front prep table salad bar area, Salsa 56°F, Coleslaw 54°F, Unknown dressing 61°F, Sour cream 58°F.

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: Cooking area hand wash station.

Violation: Sewage and Waste Water

• Conveying Sewage

- Improper plumbing installation or maintenance may result in potential health hazards such as cross connections, back siphonage or backflow. These conditions may result in the contamination of food, utensils, equipment, or other food-contact surfaces. It may also adversely affect the operation of equipment such as warewashing machines. A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed. Instructed PIC to correct the direct connection through methods approved by the plumbing code.

Observed a direct connection between the sewage system and a drain from a piece of food equipment. Location: Back prep area middle drain and drain in between the cooler and freezer.

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 Food cooking and refrigerator equipment. The surface was made out of Stainless-steel metal.

The condition of the surface was soiled with dry food debris and buildup interior and exterior areas.

Violation: Physical Facilities, Construction and Repair

• Floors, Walls and Ceilings-Cleanability

- Wall and ceiling attachments, such as light fixtures, mechanical room ventilation system components, vent covers, wall mounted fans, ornamental objects, and other attachments, must be EASILY CLEANABLE, with the exception of what is mentioned in (B) of this section. (B) If wall and ceiling surfaces, decorative accessories, and other ambiance-enhancing items are maintained clean in a CONSUMER area, this criterion need not be met. Instructed person in charge to clean and sanitize wall and ceiling attachments.

Observed Floors and drains.

located in Food prep and storage area. with buildup and debris.

• Floor and Wall Junctions, 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 area so that it is maintained or is easily cleanable.

Observed Cook and prep area floors and base coving is not easily cleanable. The surface was made out of quarry tiles. several tile and base coving missing, damaged, cracked.

APPLEBEE'S NEIGHBORHOOD GRILL & BAR - 2711 COORS BLVD NW

Food Establishment Class B

Date: 09/10/2026 - #: RT-FOODEST-086229-2026 - 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: Soda Gun and holder. Location: Bar area.

Condition of the Location: Soda gun holder with a white and brown 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 in drains and soil buildup on the walls under the bar and cold holding equipment.

Bosque Brewing DBA Smothered - 10250 COTTONWOOD PARK NW - Approved

Bosque Brewing DBA Smothered - 10250 COTTONWOOD PARK NW

Food Establishment Class C

Date: 09/10/2026 - #: RT-FOODEST-028121-2026 - Inspection Result: Approved

Violation: Result of a Complaint

• Complaint

- This inspection is the result of a complaint received by the Department and the complaint was unsubstantiated.

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 Back prep sink in storage area is not maintained in good repair or is not repaired by law. Observed PVC drain tubing found in disrepair by being disconnected.

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: Back storage prep hand wash station.

BURGER KING 17396 - 3221 COORS BLVD NW - Approved

BURGER KING 17396 - 3221 COORS BLVD NW

Food Establishment Class C

Date: 09/11/2026 - #: PT0107789 - 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 cooking equipment and pans shall be cleaned at a frequency to prevent the buildup of soil residues and encrusted grease deposits. 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 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 equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice Machine,
Location: Back storage area.
Condition of the Location: Interior ceiling by Ice chute and corners with soil residue.

Violation: Surface Condition

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

- Nonfood-contact surfaces of equipment routinely exposed to splash or food debris are required to be constructed of nonabsorbent materials to facilitate cleaning. Equipment that is easily cleaned minimizes the presence of pathogenic organisms, moisture, and debris and deters the attraction of rodents and insects. Instructed PIC to replace the surface with a material that is corrosion-resistant.
Observed nonfood contact surface that was non corrosion-resistant. The surface was located Dining area.
The surface was made out of Metal.
The condition of the surface fountain drink dispenser ice chute metal bracket with rust 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 front shelving and mini refrigerator.

CANTEEN ESPERANZA - 7311 GLENRIO RD NW - Approved

CANTEEN ESPERANZA - 7311 GLENRIO RD NW

Food Establishment Class C

Date: 09/11/2026 - #: RT-FOODEST-047834-2026 - 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 behind oven in kitchen area disrepair by holes in wall previously seen in last inspection that was conducted

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. facility had logs but documenting for the logs were not being written

Chile Chicken - 3005 EUBANK BLVD NE - Approved

Chile Chicken - 3005 EUBANK BLVD NE

Food Establishment Class C

Date: 09/09/2026 - #: RT-FOODEST-004933-2026 - 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: Degreaser

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 cleaning and sanitizing

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 hand washing sink faucet is not maintained in good repair or is not repaired by law. Observed hand washing sink faucet found in disrepair by unable to completely shut off constant running water.

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: Debris buildup and surrounding area

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

• Food Storage Containers Identified with Common Name of Food

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

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: Food containers Location: On stainless steel shelving and underneath stainless-steel shelving.

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: Inside kitchen preparation area Activity: Preparing food entrees

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: Employees switching job duties from cashiering to preparing food, donning new gloves, entering and exiting kitchen.

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 on the floor.

• 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 inside cold holding units, under prep tables, cold holding units, ceiling next to light fixtures and in dish machine area fryers and shelving.

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 was not stored in a clean, dry location. Single-service and single-use articles Type: Multiple utensils Location: Inside containers stored on stainless steel shelving Condition of the Location: Stored in dirty containers with food 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: Raw meats, prepared vegetables, dairy products 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.

CLYDE HOTEL - 330 TIJERAS ST NW - Closure Re-Inspection Required

CLYDE HOTEL Carrie's - 330 TIJERAS ST NW

Food Establishment Class C

Date: 09/08/2026 - #: COM-FOODES-085374-2026 - Inspection Result: Closure Re-Inspection Required

Violation: Result of a Complaint

• Complaint

- This follow-up inspection is the result of a complaint received by the Department and the complaint of infestation is substantiated.

Violation: Imminent Health Hazard

• Imminent Health Hazard

- Observed imminent health hazard of rodent infestation.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Sanitizer bucket Concentration: 100ppm

• 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 and utensils food-contact surface with the buildup of soil residues. Equipment and Utensil Type: ice machine Condition of the Location: Heavy debris buildup on the inside of the ice machine along the ice shoot and ceiling

Violation: Pest Control

• Controlling Pests, If Present: Treatment

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

Observed pests in the facility with no control methods in place. Location: kitchen line, inside broken equipment inside kitchen area, service area, dining room area, Pest Type: heavy rodent droppings

Violation: Corrective Actions

• Infestation Corrective Actions: Clean Up After Rodents

- Food Establishments shall remove rodent droppings in accordance with current Centers for Disease Control and Prevention recommendations published on

the Enforcement Authority's website. Instructed PIC that the following steps must be taken when cleaning rodent droppings: <https://www.cdc.gov/healthypets/pets/wildlife/clean-up.html> Clean up rodent urine and droppings Step 1: Put on rubber or plastic gloves. Step 2: Spray urine and droppings with bleach solution or an EPA-registered disinfectant until very wet. Let it soak for 5 minutes or according to instructions on the disinfectant label. Step 3: Use paper towels to wipe up the urine or droppings and cleaning product. Step 4: Throw the paper towels in a covered garbage can that is regularly emptied. Step 5: Mop or sponge the area with a disinfectant. Clean all hard surfaces including floors, countertops, cabinets, and drawers. Follow instructions below to clean and disinfect other types of surfaces. Step 6: Wash gloved hands with soap and water or a disinfectant before removing gloves. Step 7: Wash hands with soap and warm water after removing gloves or use a waterless alcohol-based hand rub when soap is not available and hands are not visibly soiled. Reminded facility to follow proper procedures as listed on CDC guide provided and summarized above. Reminded of proper use of PPE.

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.

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 exceeding the seven (7) day limit. Observed ready-to-eat time and temperature controlled for safety food held within the establishment inappropriately marked. Location: Prep top cooler Food Items: Green Chile Sauce expired 8/29, Cilantro Vinaigrette expired on 8/31 marked for expiring 9/20, Green Caesar expired 8/27 marked for expiration 9/15 Beet puree, hummus, unknown sauce, avocado muss marked for 10 days expiration, ranch dressing, almond vinaigrette, chipotle ranch, balsamic vinaigrette, Italian dressing, all marked for 15 days expiration, Blue cheese dressing marked for 14 days expiration
1000 island dressing marked for 20 daysexpiration

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 components not maintained. Reach in coolers, prep top coolers in the kitchen line area Condition of component: door gaskets in poor repair, torn, lids to the prep top coolers broken, with pieces dangling and hanging off

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.

The Person in Charge (PIC) failed to ensure required food safety practices were effectively implemented and maintained within the facility. During the inspection, an imminent health hazard (rodent infestation) and multiple priority violations were observed, demonstrating a failure of active managerial control over food safety operations.

The PIC shall ensure employees are effectively monitoring and controlling food safety risks and that conditions which may result in foodborne illness or otherwise present an imminent health hazard are prevented and immediately corrected.

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 plumbing system is not maintained in good repair or is not repaired by law. Observed piping from ware washing area, with ware washing machine found in disrepair by leaking grey water, facility placed bucket underneath to catch grey water

• 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 plumbing systems such as faucets, plumbing pipes found in disrepair by leaking water profusely.

• 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 throughout the kitchen at areas such as prep sinks, single basin sinks, 3-compartment sinks

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

Violation: Maintenance

• Maintaining Premises, Unnecessary Items and Litter

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

Observed items on the premises of the food establishment that is no longer used or is non-functional. Location: in kitchen area, lobby area Condition of the items: non-functional, with debris accumulation and rodent droppings.

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 ensure staff are utilizing 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 employees did not provide lockers or other suitable facilities for storage of employees clothing or other personal belongings. Observing personal effects such as bag stored on open shelving directly above cleaned and sanitized dishes

Violation: Personal Cleanliness

• Eating, Drinking, or Using Tobacco Products

- Drinking by employees in food preparation areas is prohibited because of the potential that the hands, food, and food-contact surfaces may become contaminated. Employees working a grill may have drinks at the work station so long as they are in a closed container. Instructed PIC to retrain employees on designated drinking areas.

Observed employee drinking in an undesignated area. Proper hygienic practices must be followed by food employees in performing assigned duties to ensure the safety of the food, prevent the introduction of foreign objects into the food, and minimize the possibility of transmitting disease through food. Location: in ware washing area

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

Observed heavy buildup and debris on the walls and floors throughout kitchen, service area, ware washing area, and dining room area.

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.

• Consumer Advisory Consumption of Animal Foods

- Notice must be provided to consumers that animal-derived foods that are not subjected to adequate heat treatment pose a risk because they may contain biological agents that cause foodborne disease and must communicate the risk on the consumer's health status and the food being consumed. Instructed PIC that consumers must be informed of the significantly increased risk of consuming animal foods not processed to eliminate pathogens or served raw, or undercooked through both a disclosure and a reminder. The disclosure shall include: (1) a description of the animal-derived foods, such as oysters on the half shell (raw oysters), raw-egg Caesar salad, and hamburgers (can be cooked to order); or (2) identification of the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Reminder shall include asterisking the animal-derived foods requiring disclosure to a footnote that states: (1) regarding the safety of these items, written information is available upon request; (2) consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; or consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Observed inadequate consumer advisory warning for the consumption of raw, undercooked and not otherwise treated animal products. Manner: Facility menu did not disclose which food menu items were being served raw or undercooked such as two eggs your style, gravlax, steak frites etc.

Violation: Storage

• Equipment and Utensils, Air-Drying Required

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

Observed utensils were not air dried and were wet stacked. Location: Storage area Utensil Type: multiple pans; 6th, 1/2, 3rd Manner: wet stacked

Violation: Surface Not Clean

• **Nonfood Contact Surfaces - Cleaning Frequency**

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

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 throughout storage, kitchen, service areas, lobby walls in disrepair by having numerous gaps, cracks, holes, crevices present.

CLYDE HOTEL - 330 TIJERAS ST NW

Food Establishment Class C

Date: 09/08/2026 - #: CAC-Food-085412-2026 - Inspection Result: Unsatisfactory Re-Inspection required

Violation: Result of a Complaint

• **Complaint**

- This follow-up inspection is the result of a complaint received by the Department and the complaint of infestation is substantiated.

The CLYDE HOTEL BANQUET KITCHEN permit had in person walk through by the Environmental Health Department for verification of corrections to be upgraded into unsatisfactory status. Allowing the specific permit to re-open and carry out food production.

The facility has corrected the following:

- Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition (Out of date food items have been voluntarily discarded)
- Controlling Pests, If Present: Treatment (Treatment has been provided by facilities pest control vendor)
- System Maintained in Good Repair (Plumbing has been corrected and brought back into compliance)

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. Previous inspection report with highlights of violations that still need to be followed up on was printed and provided to person in charge.

CLYDE HOTEL Mercantile- 330 TIJERAS ST NW

Food Establishment Class C

Date: 09/11/2026 - #: COM-FOODES-086935-2026 - Inspection Result: Closure Re-Inspection Required

Violation: Result of a Complaint

• **Complaint**

- This follow-up inspection is the result of a complaint received by the Department and the complaint of infestation is substantiated.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

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: Plastic condiment squeeze bottle

Alleged Material: Dish soap

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.

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: in display cooler Food Items: multiple food items such as fruit/yogurt parfait, salad, quiche Expiration Dates: None present.

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.

The Person in Charge (PIC) failed to ensure required food safety practices were effectively implemented and maintained within the facility. During the inspection, an imminent health hazard (cockroach infestation) and seven (7) priority violations were observed, demonstrating a failure of active managerial control over food safety operations.

The PIC shall ensure employees are effectively monitoring and controlling food safety risks and that conditions which may result in foodborne illness or otherwise present an imminent health hazard are prevented and immediately corrected.

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 counter area is not maintained in good repair or is not repaired by law. Observed floor drain located under counter area found in disrepair by 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 under counter near cash register area.

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: Making sandwiches

Inappropriate Jewelry Observed: Wrist jewelry

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 on the floor.

Violation: Consumer Advisories

• Food Labels

- Provided food labeling guide to facility. Instructed PIC to follow guidelines on appropriately labeling food packaged for sale inside the facility.

Observed foods packaged inside the facility without necessary labeling. Location: Display case inside and outside with packaged food Food Items: Cookies, popcorn, brittle, yogurt parfait, salads Manner: Label only identified what the product common name was but no other information such as allergens and ingredients

CLYDE HOTEL Mercantile - 330 TIJERAS ST NW

Food Establishment Class C

Date: 09/08/2026 - #: CAC-Food-085383-2026 - Inspection Result: Unsatisfactory Re-Inspection required

Violation: Result of a Complaint

• Complaint

- This follow-up inspection is the result of a complaint received by the Department and the complaint of infestation is substantiated.

The CLYDE HOTEL DELI permit had in person walk through by the Environmental Health Department for verification of corrections to be upgraded into unsatisfactory status. Allowing the specific permit to re-open and carry out food production.

The facility has corrected the following:

- Manual and Mechanical Warewashing Equipment, Chemical Sanitization Temperature, pH, Concentration and Hardness (Quaternary ammonium compound solution utilized to sanitize food contact surfaces has been brought into compliance)

- Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition (Out of date food items have been voluntarily discarded)

- Time/Temperature Control for Safety Food, Hot Holding (Improper hot held food items have been voluntarily discarded)
 - Controlling Pests, If Present: Treatment (Treatment has been provided by facilities pest control vendor)
 - Knowledgeable Person In Charge (Facility has been able to correct imminent health hazard)
 - Temperature Logs (Facility has acquired temperature logs for TCS foods)
 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. Previous inspection report with highlights of violations that still need to be followed up on was printed and provided to person in charge.

CNJNM LLC dba Chick-Fil-A - 8110 SAN PEDRO DR NE - Approved

CNJNM LLC dba Chick-Fil-A - 8110 SAN PEDRO DR NE
Food Establishment Class C
Date: 09/10/2026 - #: CAC-Food-086298-2026 - Inspection Result: Approved

Corrective action taken during the routine inspection resulted in the facility being upgraded from a Conditional Approved Status to Approved Status. The person in charge promptly addressed and corrected most of the violations noted in the original inspection report while on site. The following priority and priority foundation violations were corrected on site:

- When to Wash. Observed PIC remind employees to wash hands in between glove changes during inspection.
- Temperature Measuring Devices-Functionality. Observed PIC relocate temperature measuring devices in undercounter coolers to the warmest part of the cooler (front of cooler closer to the door) during inspection.

CNJNM LLC dba Chick-Fil-A - 8110 SAN PEDRO DR NE
Food Establishment Class C
Date: 09/10/2026 - #: RT-FOODEST-107218-2025 - Inspection Result: Conditional Approved

Violation: Result of a Complaint

• Complaint

- This inspection is the result of a complaint received by the Department and the complaint was unsubstantiated.

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 and to provide follow up documentation for verification of repairs made to condensing unit fan shroud, guard and piping.

Observed equipment not maintained in good repair. Location: walk in cooler. Type of Equipment: condensing unit. Condition of the equipment: observed ice buildup on the bottom of the fan guard, fan shroud and on piping connected to the condensing unit.

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 hand washing sinks not maintained in good repair or is not repaired by law. Observed hand washing sink in front counter area with plastic wrap wrapped around the faucet as well as having a leak. Observed hand washing sinks in kitchen area with a small leak at the time of inspection.

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. Also instructed PIC to clean and sanitize hand washing sink.

Observed handwashing sink used for purpose other than handwashing. Location: Front counter area. Manner: observed food debris on the bottom of the basin near the drain at the time of inspection.

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 multiple mechanically refrigerated food storage units the temperature measuring device was not placed in the warmest part of the unit. Equipment Location: undercounter coolers. Thermometer Location: in the far back area of the undercounter coolers.

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: observed employee don new pair of single use gloves without washing hands prior to.

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 from floor.

Observed buildup, debris, ice and standing water on the floor in the kitchen area at the time of inspection.

DAYS INN & SUITES - 5101 ELLISON ST NE - Approved

DAYS INN & SUITES - 5101 ELLISON ST NE

Retail Food Establishment Class 3

Date: 09/11/2026 - #: RT-RET-003495-2025 - 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 Employees shall demonstrate their knowledge of safe Food handling practices through passing a test from a Food Handler Training Program, Approved by the Enforcement Authority, and possess a Valid Food Handler Card within thirty (30) days of employment in a Food Establishment unless the Food Employee is a Certified Food Protection Manager; the Food Employee does not prepare or handle TCS Food, provided that at a minimum, the Permit Holder assures the Food Employee complies with Part 16 of these rules; or The Food Employee is working as a Food Employee or volunteer of a Temporary Food Establishment or Charitable Food Provider, provided that at minimum, the Person In Charge is a Certified Food Protection Manager or has a Valid Food Handler Card. Instructed PIC to ensure that all food employees are properly trained in safe food handling practices.

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

Violation: Surface Condition

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

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

Observed nonfood contact surface that was absorbent. Location: dry storage area. Type of equipment: shelving units. Condition: unsealed wood utilized for shelving.

Violation: Physical Facilities, Construction and Repair

• Surface Characteristics-Indoor Areas

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

Instructed person in charge to replace missing electrical outlet cover to prevent possible entry of pests.

Observed electrical outlet on the wall next to hand washing sink is missing a cover, leaving the wall area open and could be a possible entry for pests.

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. Equipment type: Internal shelves of upright freezer. Condition: Observed ice buildup on the shelves of the upright freezer.

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 maintained at the time of inspection. Location: On ceiling above dry food storage shelving. Manner: observed dust and debris on the ceiling vent.

DOLLAR TREE INC - 3301 COORS BLVD NW - Approved

DOLLAR TREE INC - 3301 COORS BLVD NW

Retail Food Establishment Class 3

Date: 09/11/2026 - #: PT0045884 - 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: Can goods and box of veggie Crackers Location: Grocery sales floor.

Condition: Del monte sliced beets-2, green giant veggies-3, Libby's peaches-4, Bruces Yams- 2, Sobisk thin veggie Cracker-1 can goods damaged and crackers damaged top,

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 filling or closing holes and other gaps along floors, walls and ceilings. Instructed PIC to repair the holes/gaps identified to prevent entrance of pests.

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

Location: Backroom wall by the cardboard bailer. holes above the base coving. Size: 1-to-2-inch holes.

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: Backroom candy boxes stored on the floor.

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 backroom floors, cooler and freezer, behind plumbing, displays, bailer and pallet, shelving.

EXPLORE ACADEMY - 5100 MASTHEAD AVE NE - Approved

EXPLORE ACADEMY - 5100 MASTHEAD AVE NE

Food Establishment Class C

Date: 09/09/2026 - #: RT-FOODEST-061096-2025 - Inspection Result: Approved

Violation: Installation

• Handwashing Sinks, Installation, Water 85F

- A handwashing sink shall be equipped to provide water at a temperature of at least 85°F through a mixing valve or combination faucet. Instructed PIC to repair or replace handwashing sink so it has hot water available at all times.

Observed handwashing sink with hot water not available. Location: designated hand washing sink. Condition: observed hot water only reaching to temperature of 79°F at the time of inspection.

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.

Observed handwashing sink used for purpose other than handwashing. Location: designated hand washing sink. Manner: observed dish draining insert, scrub pad and mug stored in basin of hand washing sink at the time of inspection.

EXPLORE ACADEMY – 6600 Gulton Cir NE - Approved

EXPLORE ACADEMY - 6600 GULTON CIR NE

Food Establishment Class C

Date: 09/09/2026 - #: PT0157170 - Inspection Result: Approved

FAMILY DOLLAR STORES/NM INC - 930 JUAN TABO BLVD NE - Approved

FAMILY DOLLAR STORES/NM INC - 930 JUAN TABO BLVD NE

Retail Food Establishment Class 3

Date: 09/11/2026 - #: PT0067355 - 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 items Goya Tomato sauce, Wolf Chili, Chef boyardee Ravioli Chestnut mixed vegetables Location: Can good Aisle Condition: dented can

Golden Pride Legacy LLC - 5231 CENTRAL AVE NW - Approved

Golden Pride Legacy LLC - 5231 CENTRAL AVE NW

Food Establishment Class C

Date: 09/11/2026 - #: CAC-Food-086594-2026 - Inspection Result: Approved

resolved pictures were received and verified to be in compliance with Date Marking, Prevention of Contamination and cleaning nonfood contact surfaces your now back into the green approved permitted state and can remove the yellow sticker from the property.

Golden Pride Legacy LLC - 5231 CENTRAL AVE NW

Food Establishment Class C

Date: 09/10/2026 - #: COM-FOODES-086326-2026 - Inspection Result: Conditional Approved

Violation: Result of a Complaint

• Complaint

- This inspection is the result of a complaint received by the Department and the complaint is unsubstantiated.

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, reach in cooler, cold holding table Food Items: red Chile, cooked ribs, shredded chicken, spicy sauce for beans, beans and coleslaw Expiration Dates: no dates were observed

Violation: Food Separation

• Food Contact with Equipment, Utensils, and Linens

- 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 food contacting an unapproved surface. Location: Walk In Cooler Food Item: raw chicken containers stacked on top of each other with the bottom of the container touching the raw chicken and same process was being done with the pork rib containers being stacked on top of each containers bottom touching ribs

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

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

Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping. Location: walk in cooler Food Item: container of lettuce

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 area and walk in cooler The surface was made out of Metal and Plastic The condition of the surface had debris buildup on the walk-in cooler vent covers, vent filters and anseal system in cooking areas

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. facility not documenting cooling process of Red Chile and

posole

• **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.

HELENS BAKERY - 1014 SAN PEDRO DR NE - Unsatisfactory Re-Inspection required

HELENS BAKERY - 1014 SAN PEDRO DR NE

Food Establishment Class C

Date: 09/10/2026 - #: CAC-Food-086348-2026 - Inspection Result: Unsatisfactory Re-Inspection required

Corrective Action Compliance. Facility is being reopened under an Unsatisfactory status. Facility will remain under an Unsatisfactory status for a minimum of five business days. CHPD inspector will re-inspect the facility while it is in operation to ensure safe food handling and operations. PIC has provided photo documents of corrections and repairs. PIC also has pest controls treatment conducted in facility and provided invoices for pest control. PIC has obtained a Food Protection Manager Certification. CHPD inspector will re-inspect facility within five (5) business days.

Holly DM LLC - 6400 HOLLY AVE NE, H - Approved

Holly DM LLC - 6400 HOLLY AVE NE, H

Food Establishment Class C

Date: 09/11/2026 - #: RT-FOODEST-045426-2025 - Inspection Result: Approved

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: Hashbrowns

Food Temperature: 96°F

Violation: Ventilation and Hood Systems

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

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

Observed interior intake and exhaust air ducts with debris buildup. Location: hood system above flat top and range area.

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 copy of the invoice during inspection. Observed PIC pay past due permit fees and provide a copy of receipt during inspection. Violation corrected on site.

Observed that the facility was operating with an expired permit.

JERKY THIN LLC - 8338 COMANCHE RD NE – Approved

JERKY THIN LLC - 8338 COMANCHE RD NE

Food Processor Class D

Date: 09/08/2026 - #: PT0155607 - 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: Raw meats Activity of the Food: Stored and received

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

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

JERKY THIN LLC - 8338 COMANCHE RD NE

Mobile Food Unit Class A

Date: 09/08/2026 - #: PT0156373 - Inspection Result: Approved

JERKY THIN LLC - 8338 COMANCHE RD NE

Mobile Food Unit Class A

Date: 09/08/2026 - #: PT0158903 - Inspection Result: Approved

Jonathan D Ramirez - 520 LOUISIANA BLVD SE - Approved

Jonathan D Ramirez - 520 LOUISIANA BLVD SE

Mobile Food Unit Class C

Date: 09/11/2026 - #: CAC-Food-086836-2026 - Inspection Result: Approved

pic sent a resolved picture for date marking and with that six points was added to score which now brings them into a score of 85 and green approved sticker /permit

KELLERS FARM STORE - 2912 EUBANK BLVD NE – Approved

KELLERS FARM STORE - 2912 EUBANK BLVD NE

Retail Food Establishment Class 4

Date: 09/10/2026 - #: RT-RET-058114-2025 - Inspection Result: Approved

Violation: Result of a Complaint

• Complaint

- This inspection is the result of a complaint received by the Department and the complaint was unsubstantiated.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed Wall on south side of store in disrepair by dime sized holes in cinderblock wall

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 Display cooler is not maintained in good repair or is not repaired by law. Observed Display cooler found in disrepair by leaking grey water into bin placed below and onto floor of facility

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 the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. Instructed PIC that traps must be checked regularly and pests removed when possible or traps replaced when removal is not feasible for the trap type. Instructed PIC that the overfull traps observed must be replaced or emptied and reset.

Observed pests allowed to accumulate in facility

Location: Back receiving area and south west corner of store Pest Type: cockroaches and Flies

Pest Condition: Dead

Number of Pests Present: 4-7 Cockroaches and 7-10 flies

Violation: Storage

• Food Storage-Preventing Contamination from the Premises

- 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 less than six (6) inches off the floor. Location: Back receiving area Food Item: Chips and Popcorn

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 floor behind standup display freezers and in back receiving area

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: all handwashing sinks in facility.

• 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 restrooms

KELLERS FARM STORE - 2912 EUBANK BLVD NE

Retail Food Establishment Class 4

Date: 09/10/2026 - #: RT-RET-022672-2025 - Inspection Result: Approved

Violation: Result of a Complaint

• **Complaint**

- This inspection is the result of a complaint received by the Department and the complaint was unsubstantiated.

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 the walk in The condition of the surface was ice and frost buildup on racks

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.

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: all handwashing sinks in facility.

• **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 Restrooms

KELLERS FARM STORE - 2912 EUBANK BLVD NE

Retail Food Establishment Class 5

Date: 09/10/2026 - #: RT-RET-086407-2026 - Inspection Result: Approved

Violation: Result of a Complaint

• **Complaint**

- This inspection is the result of a complaint received by the Department and the complaint was unsubstantiated.

Violation: Records

• **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: Hands Clean & Properly Washed

• **Cleaning Procedure**

- Food employees must clean their hands and exposed portions of their arms, for at least 20 seconds. Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms: (1) Rinse under clean, running warm water; (2) Apply an amount of cleaning compound recommended by the cleaning compound manufacturer; (3) Rub together vigorously for at least 10 to 15 seconds while: (a) Paying particular attention to removing soil from underneath the fingernails during the cleaning procedure, and (b) Creating friction on the surfaces of the hands and arms or surrogate prosthetic devices for hands and arms, finger tips, and areas between the fingers; (4) Thoroughly rinse under clean, running warm water; (5) Immediately follow the cleaning procedure with thorough drying Food handling employee re-washed and sanitized their hands.
Observed food employee washing hands incorrectly. Location: Deli handwashing station Manner: Employee washed hands for 5-7 Seconds and then used bare hand to turn off faucet

KELLERS FARM STORE - 2912 EUBANK BLVD NE

Retail Food Establishment Class 5

Date: 09/10/2026 - #: RT-RET-022674-2025 - Inspection Result: Unsatisfactory Re-Inspection required

Violation: Result of a Complaint

• **Complaint**

- This inspection is the result of a complaint received by the Department and the complaint was unsubstantiated.

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.

Violation: Hands Clean & Properly Washed

• **Cleaning Procedure**

- Food employees must clean their hands and exposed portions of their arms, for at least 20 seconds. Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms: (1) Rinse under clean, running warm water; (2) Apply an amount of cleaning compound recommended by the cleaning compound manufacturer; (3) Rub together vigorously for at least 10 to 15 seconds while: (a) Paying particular attention to removing soil from underneath the fingernails during the cleaning procedure, and (b) Creating friction on the surfaces of the hands and arms or surrogate prosthetic devices for hands and arms, finger tips, and areas between the fingers; (4) Thoroughly rinse under clean, running warm water; (5) Immediately follow the cleaning procedure with thorough drying Food handling employee re-washed and sanitized their hands.

Observed food employee washing hands incorrectly. Location: Deli handwashing station Manner: Employee washed hands for 5-7 Seconds and then used bare hand to turn off faucet

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: Walk in cooler Manner: not shatter proof bulb and or missing cover

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Can openers Location: cabinet Condition of the Location: Dried food debris on blade of can opener

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: all handwashing sinks in facility.

• **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 bathrooms

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: Hard boiled eggs, Unknown Sauce, Cooked Potatoes, Cooked Bacon Bits

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 seven (7) day limit. Food Items: Milk Aug 03, Rst Mix 8/29, Hock 8/25, Pork Hawks 9/1, Sliced Tomatoes 8/2

KELLERS FARM STORE - 2912 EUBANK BLVD NE

Raw Milk

Date: 09/10/2026 - #: RT-RET-086408-2026 - Inspection Result: Approved

Violation: Result of a Complaint

• **Complaint**

- This inspection is the result of a complaint received by the Department and the complaint was unsubstantiated.

Violation: Records

- **Raw Milk Records**

- Observed facility did not have receiving logs of all products received and the pull dates for each product
- Facility must keep receiving logs of all products received and the pull dates for each product

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: all handwashing sinks in facility.

- **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 Restrooms

KELLERS FARM STORE - 2912 EUBANK BLVD NE

Raw Milk

Date: 09/10/2026 - #: RT-RET-099999-2025 - Inspection Result: Closure Re-Inspection Required

Violation: Result of a Complaint

- **Complaint**

- This inspection is the result of a complaint received by the Department and the complaint was unsubstantiated.

Violation: Labeling and Signage

- **Raw Milk Labeling, Markings, Signage**

- Observed signage not posted in conspicuous place.
- Signage needs to be posted in conspicuous place

Violation: Records

- **Raw Milk Records**

- Observed facility did not have receiving logs of all products received and the pull dates for each product
- Facility must keep receiving logs of all products received and the pull dates for each product

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: all handwashing sinks in facility.

- **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 Restrooms

LOVELACE SANDIA HEALTH SYSTEMS INC - 4701 MONTGOMERY BLVD NE - Approved

LOVELACE SANDIA HEALTH SYSTEMS INC - 4701 MONTGOMERY BLVD NE

Food Establishment Class C

Date: 09/09/2026 - #: CAC-Food-086012-2026 - Inspection Result: Approved

Violation: Result of a Complaint

- **Complaint**

- This inspection is the result of a complaint received by the Department and the complaint was unsubstantiated.

Corrective action taken during the routine inspection resulted in the facility being upgraded from a Conditional Approved Status to Approved Status. The person in charge promptly addressed and corrected most of the violations noted in the original inspection report while on site. The following priority violations were corrected on site:

- Time/Temperature Control for Safety Food, Cold Holding. Observed PIC dispose of tuna salad found out of cold holding temperature during inspection.
- Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition. Observed PIC instructed employee to dispose of food exceeding shelf life/date marking indicators during inspection.

LOVELACE SANDIA HEALTH SYSTEMS INC - 4701 MONTGOMERY BLVD NE

Food Establishment Class C

Date: 09/09/2026 - #: PT0057168 - Inspection Result: Conditional Approved

Violation: Result of a Complaint

- **Complaint**

- This inspection is the result of a complaint received by the Department and the complaint was unsubstantiated.

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 seven (7) day limit. Location: walk in cooler shelf Food Items: two pans of chili. Expiration Dates: Tuesday 9-08-26

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. Observed PIC instruct employees to remove and dispose of tuna salad during inspection. Violation corrected on site.

Observed food items in cold holding unit measuring above 41°F. Location: Consumer self-serve Salad bar. Food Items: Tuna Salad. Temperature: 58°F.

• **Cold Holding Capacities-Equipment**

- The ability of equipment to maintain time/temperature control for safety foods at Code-required temperatures is critical to food safety. Improper holding and cooking temperatures continue to be major contributing factors to foodborne illness. Therefore, it is very important to have adequate cold holding equipment with enough capacity to meet the demands of the operation. Instructed PIC to make repairs necessary to have adequate cold holding equipment or acquire sufficient equipment to do so.

Observed insufficient cold holding equipment to properly hold food cold. Location: Consumer self-serve Salad Bar. Condition: observed ice used for cold holding was too low in the salad bar bin at the time of inspection.

Violation: Warewashing Temperature and Concentration

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

- The temperature of hot water delivered from a ware washer sanitizing rinse manifold must be maintained according to the equipment manufacturer's specifications and temperature limits specified to ensure surfaces of multiuse utensils such as kitchenware and tableware accumulate enough heat to destroy pathogens that may remain on such surfaces after cleaning. Instructed PIC to have dish machine repaired to have final rinse cycle temperature brought to be between 180°F and 194°F. Until repairs can be made an alternative method sanitizing must be utilized such as utilizing the sanitizing compartment of the 3-compartment sink. PIC must also send follow up documentation to CHPD for verification.

Observed the hot water sanitizing rinse temperature of the mechanical warewashing equipment not reaching temperatures between 180°F and 194°F to appropriately sanitize equipment and utensils. Rinse cycle failed to raise the surface temperature to at least 160°F as measured by an irreversible registering temperature measuring device. Temperature measured: 160°F.

Violation: Storage

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

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

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. Location: stored in direct contact with the ledge/side of ice machine.

MCDONALDS - 1420 MONTANO RD NE - Approved

MCDONALDS - 1420 MONTANO RD NE

Food Establishment Class C

Date: 09/10/2026 - #: RT-FOODEST-030524-2025 - Inspection Result: Approved

Violation: Result of a Complaint

• **Complaint**

- This inspection is the result of a complaint received by the Department and the complaint was unsubstantiated.

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 components not maintained. Location: Walk in freezer. Type of equipment: Walk in freezer door frame. Condition of component: observed ice buildup on one side of walk-in freezer door frame at the time of inspection.

Violation: Physical Facilities, Construction and Repair

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

- 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*. Instructed PIC to contact repair personnel to have grout replaced in places where a hole is visible. PIC must provide CHPD with updates for repairs.

Observed floor and wall juncture grout covering coming up on floor in dry storage area, along south wall.

MOMS CAFE - 505 MARQUETTE AVE NW – Conditional Approved

MOMS CAFE - 505 MARQUETTE AVE NW

Food Establishment Class C

Date: 09/10/2026 - #: CAC-Food-086220-2026 - Inspection Result: Conditional Approved

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: retail cooler (pasta salad, macaroni salad) and in reach in cooler and cold holding table (diced tomatoes, Red Chile and Green Chile) in kitchen areas no dates observed on referenced food

PIC resolved violation by date marking all Ready To Eat Food after inspection was conducted

MOMS CAFE - 505 MARQUETTE AVE NW

Food Establishment Class C

Date: 09/10/2026 - #: PT0159249 - Inspection Result: Unsatisfactory Re-Inspection required

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: retail cooler (pasta salad, macaroni salad) and in reach in cooler and cold holding table (diced tomatoes, Red Chile and Green Chile) in kitchen areas no dates observed on referenced food

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: Testing Devices

- **Food Temperature Measuring Devices**

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

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

- **Sanitizing Solutions, Testing Devices**

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

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

Violation: 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, 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 missing electrical cover behind cooking equipment and a hole in ceiling missing vent cover.

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. facility did not have hot holding, cold holding and equipment logs for the facility

- **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.

MORADA QUINTESSANCE - 7101 EUBANK BLVD NE – Conditional Approved

MORADA QUINTESSANCE - 7101 EUBANK BLVD NE

Food Establishment Class C

Date: 09/08/2026 - #: CAC-Food-085588-2026 - Inspection Result: Conditional Approved

Time/Temperature Control for Safety Food, Cold Holding- PIC corrected violation by discarding out of temp food items

MORADA QUINTESSANCE - 7101 EUBANK BLVD NE

Food Establishment Class C

Date: 09/08/2026 - #: PT0160266 - Inspection Result: Unsatisfactory 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's Location: Dry storage in kitchen and Dining room Condition of the Location: Black, brown, green and Yellow organic substance on inside of ice machine bin in kitchen and yellow buildup on the inside of ice machine in dining room

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Can opener Location: Kitchen Condition of the Location: Dried food debris builds up on blade of can opener

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 Drain for 3-compartment sink, drain for ware washing machine is not maintained in good repair or is not repaired by law. Observed Drain pipes under 3-compartment sink and ware washing machine found in disrepair by leaking grey water directly onto the floor 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 under prep sink and floor drain at ware washing 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.

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: Kitchen area

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 shelving in the servers closets / cabinet's The surface was made out of Untreated wood The condition of the surface was absorbent and not easily cleanable

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: Speed rack in kitchen and counter in dining room Food Items: Cooked Chicken 80°F, V8 65°F, Milk 61°F

Violation: Designated Areas

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

- Employees could introduce pathogens to food by hand-to-mouth-to-food contact areas. Instructed PIC to create a designated to accommodate employees' personal which food, food equipment and utensils, clean linens, and single-service and single-use articles must not be in jeopardy of contamination from these areas.
Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products. Employee drink stored in walk in cooler directly above facility foods.

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 in the walk in under raw meat with dried blood on floor. Also, on floor under ware washing machine with substantial food buildup

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: Scoops and cups Location: Main kitchen area Condition of the Location: Scoops and cups stored inside food containers with handles directly touching the food product inside.

Olympia Cafe - 2210 CENTRAL AVE SE - Approved

Olympia Cafe - 2210 CENTRAL AVE SE

Food Establishment Class C

Date: 09/10/2026 - #: RT-FOODEST-082232-2026 - 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: Meat slicer Location: Kitchen
Condition of the Location: Soiled with food debris

Violation: Training Records

• Food Handler Cards

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

Violation: Physical Facilities

• Outer Openings, Protected

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

• Exterior Walls and Roofs, Protective Barrier

- The presence of insects and rodents is minimized by protecting outer openings to the food establishment. Outer openings of a food establishment shall be

protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls and ceilings. Instructed PIC to repair the holes/gaps identified to prevent entrance of pests.
Observed holes or other gaps in the structure of the facility. Location: Along to exterior building on the south and west walls Size: Varying in size between 1 to 4 inches

Violation: Operations

• Valid Permit

- General 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: Scoop and scooping utensil
Location: Ice machine and bulk food storage container
Condition of the Location: Observed scoops completely submerged under food.

Violation: Physical Facilities, Construction and Repair

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

- Poor repair and maintenance compromise the functionality of the physical facilities. This requirement is intended to ensure that the physical facilities are properly maintained in order to serve their intended purpose. Instructed PIC to contact repair personnel to have area of concern repaired so that it is able to serve their intended purpose properly.
Observed the following areas of the facility in disrepair. Observed gaps and openings in the hot water heater room, base boards around kitchen in ceilings around utility lines.

• Floors, Walls and Ceilings-Cleanability

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

Ruth's Chris Steak House - 6640 INDIAN SCHOOL RD NE – Approved

Ruth's Chris Steak House - 6640 INDIAN SCHOOL RD NE

Food Establishment Class B

Date: 09/11/2026 - #: RT-FOODEST-063261-2025 - 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: 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 stored at room temperature holding measuring above 41°F. Location: Bar top where bar garnishes are stored inside glass ware Food Items: Sliced cucumbers Temperature: 64 °F

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 underneath 3-compartment sink and surrounding automatic dish machine and flooring around edges of bar area.

Ruth's Chris Steak House - 6640 INDIAN SCHOOL RD NE

Food Establishment Class C

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: Large lettuce chopper or vegetable dicer, deli slicer and ice machine Location: Vegetable dicer under prep table in far back of facility. Slicer on prep table. Condition of the Location: Substantial food debris buildup on vegetable dicer; food debris buildup on deli slicer and small number of debris buildup in crevasses of ice machine dispensing area.

Violation: Maintenance and Operation

• **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: Back prep sink area Type: Cutting board

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: 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 temporary cold holding ice bath measuring above 41°F. Location: Main kitchen line expediting window Food Items: lettuce, onions, mango sauce, sliced tomatoes Temperature: 60 -61 °F

Ice bath was not making contact with stainless steel food containers to properly cold hold food items.

Violation: Designated Areas

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

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

Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products. Employee food stored next to kitchen equipment next to deli meat slicer on prep table inside kitchen.

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 main kitchen line shelving, dry storage area, and back prep area shelving. The surface was made out of stainless steel The condition of the surface was debris buildup

SHOKU HOUSE LLC - 10660 UNSER BLVD NW, Suite A &B - Approved

SHOKU HOUSE LLC - 10660 UNSER BLVD NW, Suite A &B

Food Establishment Class C

Date: 09/09/2026 - #: RT-FOODEST-072726-2026 - Inspection Result: Approved

Violation: Result of a Complaint

• **Complaint**

- This inspection is the result of a complaint received by the Department and the complaint was unsubstantiated.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

time of 30 seconds.

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization
. Location: 3-compartment sink.

Concentration: 0 ppm.

Temperature: 89 degrees.

Violation: Time as Public Health Control

• Time as a Public Health Control, Temperature, Disposition

- Instructed PIC that procedures must be written in advance and available to the regulatory authority upon request that specify the methodology for compliance while utilizing time as public health control. These must include ensure proper cooling, heating, temperature requirements, labeling, monitoring and disposition are met for safety.

Observed written procedures were not prepared in advance, or not available, when using time in place of temperature as a control for TCS foods. Hollandaise, Poached eggs, Scrambled eggs, coffee creamers.

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: Front coffee making area.

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 food service

Activity: six employees working with food with hair ineffectually restrained.

• 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 an improper drink. Location: Mini reach in refrigerator.

Type of Drink: called Flash IV for Hydration next to creamer other food items such as dressings and milks.

SONIC DRIVE IN OF ALBQ 1 - 531 BRIDGE BLVD SW - Scheduled

SONIC DRIVE IN OF ALBQ 1 - 531 BRIDGE BLVD SW

Food Establishment Class C

Date: 09/10/2026 - #: CAC-Food-086140-2026 - Inspection Result: Unsatisfactory Re-Inspection required

Violation: Result of a Complaint

• Complaint

- This inspection is the result of a complaint received by the Department and the complaint was unsubstantiated.

The food service establishment has been allowed to re-open under unsatisfactory following submission of photographic evidence and in person walk through for verification of corrected violations by the

Environmental Health Department.

The facility has corrected:

- Time/Temperature Control for Safety Food, Cold Holding (Improper temperature foods where voluntarily discard and cold holding units are under 41°F as required)

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

- Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition (All undated food items have been voluntarily discarded)

- Conveying Sewage

(Standing grey water on kitchen floors has been cleaned and sanitized)

Facility will be subject to a follow-up inspection within five (5) business days of reopening and operating.

Unsatisfactory sticker was placed on facility door in prominence for consumers.

SONIC DRIVE IN OF ALBQ 1 - 531 BRIDGE BLVD SW

Food Establishment Class C

Date: 09/09/2026 - #: COM-FOODES-086028-2026 - Inspection Result: Closure Re-Inspection Required

Violation: Result of a Complaint

• Complaint

- This inspection is the result of a complaint received by the Department and the complaint was unsubstantiated.

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, hot dog roller, ladders, scoops, trays and ice cream blenders

Location: Kitchen

Condition of the Location: Heavily soiled with food residue, grease and 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.

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 cooler

Food Items: Sliced onions, prepped tomatoes and ranch sauce Expiration Dates: Not available

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: Make line

Type of Equipment: Reach in cooler under prep table

Condition of the equipment: Has heavy amount of standing water inside the cooler on base where food is being stored.

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 numerous priority, and priority foundation violations. Additionally, facility failed to demonstrate basic food safety knowledge.

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 table

Food Items: Sliced cheese (46°F), shredded cheese (47°F)

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: Observed multiple food handling employees not wash their hands in between tasks and then switching back to handling food.

Violation: Sewage and Waste Water

• Conveying Sewage

- Sewage shall be conveyed to the point of disposal through an approved sanitary sewage system or other system, including use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to law.

Observed heavy amount of liquid waste water buildup on the floors throughout the kitchen. Waste water is being tracked though food prep area by staff and is not being properly disposed of in a sanitary manner

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 facility floors and walls throughout the kitchen especially under food equipment.

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 make line equipment, multiple reach in coolers, steam tables, ice cream station equipment/ beverage station craft area. The condition of the surface was soiled with excessive food residue and soil accumulation.

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 consistent temperature logs available for TCS foods items. Activity of the Food: Stored, thawed, cooled

THE MELTING POT - 2201 UPTOWN LOOP RD NE, #1A - Approved

THE MELTING POT - 2201 UPTOWN LOOP RD NE, #1A

Food Establishment Class C

Date: 09/11/2026 - #: RT-FOODEST-083245-2026 - Inspection Result: Approved

Violation: Result of a Complaint

• Complaint

- This follow-up inspection is the result of a complaint received by the Department and the complaint of infestation was substantiated.

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Red sanitizer bucket Concentration: 300 parts per million Temperature: 71 °F

• 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: Vegetable dicer Location: Inside kitchen Condition of the Location: Vegetable dicer stored away with food debris buildup.

Violation: Corrective Actions

• Infestation Corrective Actions: Clean Up After Rodents

- Food Establishments shall remove rodent droppings in accordance with current Centers for Disease Control and Prevention recommendations published on the Enforcement Authority's website. Instructed PIC that the following steps must be taken when cleaning rodent droppings: <https://www.cdc.gov/healthypets/pets/wildlife/clean-up.html> Clean up rodent urine and droppings Step 1: Put on rubber or plastic gloves. Step 2: Spray urine and droppings with bleach solution or an EPA-registered disinfectant until very wet. Let it soak for 5 minutes or according to instructions on the disinfectant label. Step 3: Use paper towels to wipe up the urine or droppings and cleaning product. Step 4: Throw the paper towels in a covered garbage can that is regularly emptied. Step 5: Mop or sponge the area with a disinfectant. Clean all hard surfaces including floors, countertops, cabinets, and drawers. Follow instructions below to clean and disinfect other types of surfaces. Step 6: Wash gloved hands with soap and water or a disinfectant before removing gloves. Step 7: Wash hands with soap and warm water after removing gloves or use a waterless alcohol-based hand rub when soap is not available and hands are not visibly soiled. Observed small number of rodent droppings. Location: In back storage room leading to back door Manner: Advised PIC to clean and sanitize, monitor to notify pest control of activity

THE MELTING POT - 2201 UPTOWN LOOP RD NE, #1A

Food Establishment Class C

Date: 09/08/2026 - #: CAC-Food-085304-2026 - Inspection Result: Unsatisfactory Re-Inspection required

Violation: Result of a Complaint

• Complaint

- This follow-up inspection is the result of a complaint received by the Department and the complaint of infestation was substantiated.

- Ventilation Hood Systems, Filters

PIC has cleaned Ventilation filters and intake air filters.

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

PIC contacted chemical provider to repair quaternary ammonium sanitizer dispensers.

- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch PIC has cleaned and sanitized food contact surfaces.

- Food Storage Containers Identified with Common Name of Food PIC has labeled all food storage containers. - Common Name-Working Containers

PIC has labeled all chemical spray bottles

- Removing Dead or Trapped Birds, Insects, Rodents and other Pest 7-206.13(A) - Tracking Powders, Pest Control and Monitoring, Toxic Powder Not Allowed

Infestation Corrective Actions: Clean Up After Rodents PIC has removed all dead pests and cleaned and removed rodent droppings, sanitized all areas with bleach.

- Maintaining Premises, Unnecessary Items and Litter

PIC has removed unnecessary items and organized all storage areas.

- Cleaning, Frequency and Restrictions PIC has cleaned entire facility.
- Floor and Wall Junctions, Coved, and Enclosed or Sealed PIC has repaired and sealed holes and gaps
- Backflow Prevention, Air Gap PIC has added 2inch gap to drain
- System Maintained in Good Repair

PIC has repaired leak in men's restroom and removed all dead roaches, cleaned floor drains.

- Sanitizing Solutions, Testing Devices PIC purchased both quat and chlorine test strips

VISTA SANDIA - 8604 CAMINO OSITO NE - Approved

VISTA SANDIA - 8604 CAMINO OSITO NE

Food Establishment Class C

Date: 09/11/2026 - #: RT-FOODEST-097677-2025 - 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 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: Inside cold holding unit refrigerator Food Items: Chicken salad, prepared lettuce, Jello Expiration Dates: None available

Violation: Testing Devices

• Sanitizing Solutions, Testing Devices

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

Observed no testing kit or other device to measure the concentration of chemical sanitizing solution. Facility uses chlorine sanitizer in commercial dish machine and quaternary ammonium sanitizer in red sanitizer buckets. Facility did have quaternary ammonium test strips but no chlorine sanitizer test strips.

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located inside kitchen drawers where potholders and towels were stored, kitchen shelving inside kitchen where cooking equipment is stored and spices along with other dry food ingredients and food pantry. The surface was made out of synthetic wood. The condition of the surface was food debris buildup.

Violation: Records

• 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.

WHATABURGER 247 - 200 MENAUL BLVD NW - Approved

WHATABURGER 247 - 200 MENAUL BLVD NW

Food Establishment Class C

Date: 09/09/2026 - #: COM-FOODES-085942-2026 - Inspection Result: Approved

Violation: Result of a Complaint

• Complaint

- This inspection is the result of a complaint received by the Department and the complaint is unsubstantiated.

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 facility.

Location: near cook line, food prep table and back of house near 3-compartment sink Pest Type: Fly

Pest Condition: Living

Number of Pests Present: Ten plus

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

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

• 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 throughout facility.

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located in kitchen near and around cook line

The surface was made out of plastic, stainless steel and metal

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

WHATABURGER 714 - 3531 NM 528 NW - Approved

WHATABURGER 714 - 3531 NM 528 NW

Food Establishment Class C

Date: 09/08/2026 - #: COM-FOODES-085512-2026 - Inspection Result: Approved

Violation: Result of a Complaint

• Complaint

- This inspection is the result of a complaint received by the Department and the complaint was unsubstantiated.

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: Fountain drink dispenser. Location: Dining areas.

Condition of the Location: Ice chute dispenser with a brown like soil residue.

Violation: Ventilation and Hood Systems

• Ventilation Hood Systems, Filters

- Instructed to repair as necessary, clean and sanitize the outdoor ventilation system to prevent it from becoming a source of public health hazard, nuisance, or unlawfully discharge, and an attractant for pests.

Observed exterior exhaust duct outlet not being maintained in a clean and sanitary manner. Location: Cooking stations

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 under the Fryers, prep tables, food equipment shelving in cooler, freezers, sinks, ice machine.

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located Dining area fountain drink dispenser the surface was made out of Cleanable wood surface. The condition of the surface was dry liquid buildup and debris.

Wild At Learning Creative Learning - 3107 EUBANK BLVD NE - Approved

Wild At Learning Creative Learning - 3107 EUBANK BLVD NE

Food Establishment Class B

Date: 09/09/2026 - #: RT-FOODEST-075345-2026 - Inspection Result: Approved

Violation: Installation

• Handwashing Sinks-Numbers and Capacities

- Hands are a common vehicle for the transmission of pathogens to foods in an establishment. Hands can become soiled with a variety of contaminants during routine operations. The transfer of contaminants can be limited by providing food employees with handwashing sinks that are properly equipped and conveniently located. Hand washing sinks must be installed as required by law, and handwashing sinks shall be located to allow convenient use by employees in food preparation, food dispensing, and warewashing areas, and in or immediately adjacent to, toilet rooms. Instructed PIC to install handwashing sink(s) in food preparation area.

Observed facility with an inadequate number of handwashing sinks necessary for the convenient use by employees. Location: Food preparation area Condition: Only hand-washing sink is available inside employee restroom

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.

Observed food items received above 41°F. Location: Food delivery in insulated bag Food Items and Temperature: Cream cheese at 63 °F, shredded cheese 67 °F. Food received from facility measuring at 63 and 67 °F.

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: Two compartment sink Manner: Hot water is only able to reach 79 °F. Two compartment sinks must reach a minimal temperature of 110 °F. Hand washing sinks must reach a minimum of 85 °F.

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.

Milk, which is a staple for infants and very young children with incomplete immunity to infectious diseases, is susceptible to contamination with a variety of microbial pathogens such as Shiga toxin-producing *Escherichia coli*, *Salmonella* spp., and *Listeria monocytogenes*, and provides a rich medium for their growth. This is also true of milk products. Pasteurization is required to eliminate pathogen contamination in milk and products derived from milk. Dairy products are normally perishable and must be received under proper refrigeration conditions.

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Cold food items Activity of the Food: Received Food

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.