



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: January 04, 2026 to January 10, 2026
Report Amended on 01/12/2026 for clerical errors

Allsup's #102460 - 9501 Gibson BLVD SW

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Food Establishment (Permit # - PT0161594) - Operational Status - Open				
01/09/2026	PT0161595	Routine Retail Food Inspection	Approved	6

Retail Food Establishment (Permit # - PT0161595) - Operational Status - Open

01/09/2026	PT0161594	Routine Food Establishment Inspection	Conditional Approved	6
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BEGINNING STEPS DAYCARE INC - 6521 PARADISE BLVD NW, A

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01/07/2026	PT0132540	Routine Food Establishment Inspection	Approved	8

BJS RESTAURANT AND BREWHOUSE - 2100 LOUISIANA BLVD NE

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Food Establishment (Permit # - PT0126120) - Operational Status - Open

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

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

APPROVED

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

Allsup's #102460 - 9501 Gibson BLVD SW - Approved

Allsup's #102460 - 9501 Gibson BLVD SW

Retail Food Establishment Class 3

Date: 01/09/2026 - #: PT0161595 - Inspection Result: Approved

Violation: Physical Facilities

• Outer Openings, Protected

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

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

Violation: Storage

• Food Storage, Prohibited Areas

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

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

Location: Walk in Freezer.

Food Item: several boxes of frozen foods stored on the freezer 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 build up and debris on Cooler floors and storage back room drains. and to clean and sanitize on a regular basis.

Observed build up and debris on the Back-room storage drains with substantial soil build up, cooler floors with substantial debris and soil build up under the storage racks.

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 no date marking indicators.

Location: Display case

Food Items: Ham sandwiches, Turkey sandwiches, Italian sandwiches.

Expiration Dates: No dates on all three sandwiches.

Allsup's #102460 - 9501 Gibson BLVD SW

Food Establishment Class C

Date: 01/09/2026 - #: PT0161594 - Inspection Result: Conditional Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Location: Food service.

Concentration: No sanitizer made up at the time of inspection.

Violation: Date Marking and Disposition

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

- Ready-to-eat, time/temperature control for safety food 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 no date marking indicators.

Location: Front cooking areas.

Food Items: Partially cooked eggs, hash browns, sausages,
no used by dates.

Violation: Warewashing Temperature and Concentration

- **Sanitizers, Criteria-Chemicals**

- Chemical sanitizers may be toxic if not used in accordance with requirements listed in the Code of Federal Regulations (CFR). Large concentrations of sanitizer in excess of the CFR requirements can be harmful because residues of the materials remain. Instructed PIC that sanitizer concentration levels must be within manufacturers guidelines and the CFR. PIC corrected violation by diluting sanitizer to 300 ppm.

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

Location: Wiping cloth container.

Concentration: 400 ppm

Violation: Personal Cleanliness

- **Eating, Drinking, or Using Tobacco Products**

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

Observed a food employee with an improper drink.

Location Food prep table.

Type of Drink: Allsup's container stored on a food contact surface next to food.

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: Public restrooms.

Manner: Hot water only reached 77 degrees Fahrenheit.

BEGINNING STEPS DAYCARE INC - 6521 PARADISE BLVD NW, A - Approved

BEGINNING STEPS DAYCARE INC - 6521 PARADISE BLVD NW, A

Food Establishment Class C

Date: 01/07/2026 - #: PT0132540 - Inspection Result: Approved

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 build up.

Location: Intake vent directly above the prep table and microwave

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 oven. The surface was made out of stainless steel. The condition of the surface was soiled with food debris.

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 temperature-controlled foods

Activity of the Food: Stored, thawed, cooled

BJS RESTAURANT AND BREWHOUSE - 2100 LOUISIANA BLVD NE - Approved

BJS RESTAURANT AND BREWHOUSE - 2100 LOUISIANA BLVD NE

Food Establishment Class B

Date: 01/07/2026 - #: PT0126120 - Inspection Result: Approved

Violation: Date Marking and Disposition

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

- Ready-to-eat, time/temperature control for safety food held longer than a 24-hour period shall be marked to indicate the date or day by which the food is to be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. Instructed PIC to retrain food employees on 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: Under counter cooler

Food Items: Bloody Mary vegetables

Expiration Dates: 12/29/2025

BJS RESTAURANT AND BREWHOUSE - 2100 LOUISIANA BLVD NE

Food Establishment Class C

Date: 01/07/2026 - #: PT0126119 - Inspection Result: Approved

Violation: Receptacle Condition

• Area, Enclosures and Receptacles, Good Repair

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

Observed waste bins inside the food establishment that have food residue and were full or over-full and/or had excessive trash and food debris throughout receptacle area.

Location: Outside of facility

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 three compartment sink and floor drain in janitor sink is not maintained in good repair or is not repaired by law. Observed floor drain located under three compartment sink and floor drain in janitor sink found in disrepair by missing strainers.

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: Chocolate cone coating metal can

Location: Stove top

Condition: Dented can

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 cook line

The surface was made out of stainless steel

The condition of the surface was dirty with extreme food debris build up

BLAKES LOTABURGER - 2301 CARLISLE BLVD NE - Approved

BLAKES LOTABURGER - 2301 CARLISLE BLVD NE

Food Establishment Class C

Date: 01/07/2026 - #: RT-FOODEST-036018-2025 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

• Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - Grease/Soil Deposits, Cooking Equipment

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: reach in coolers and reach in freezer Location: kitchen and back prep area Condition of the Location: Debris build up inside reach in cooler and reach in freezer

Violation: Pest Control

• Insect Control Devices, Design and Installation

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

Observed insect control device installed over a food preparation area. Location: above soda and drink station area in drive thru area Type of Device: electrocution Station

Violation: Plumbing

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap below soda machine in drive thru area.

Violation: Ventilation and Hood Systems

• Ventilation Hood Systems, Drip Prevention and Adequacy

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur, observed grease and condensation drip on to and contaminating equipment surface. Location: kitchen area Equipment: Flat top grill

Violation: Maintenance

• Outdoor Enclosure

- A storage area and enclosure for waste shall be maintained clean. Instructed PIC to clean the area.

Observed the waste storage area to be unclean. Location: Outdoor dumpster Condition of the storage area: boxes, cups, food on floor around outdoor dumpster

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 of the mop sink.

BURGER KING - 5215 MENAUL BLVD NE - Approved

BURGER KING - 5215 MENAUL BLVD NE

Food Establishment Class C

Date: 01/08/2026 - #: RT-FOODEST-029664-2025 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

-

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: ice machine Location: kitchen area Condition of the Location: the inside of ice machine where components are located had calcium/debris build up.

please clean and send pictures of the cleaning to CHPD to come into compliance

Violation: Ventilation and Hood Systems

• Ventilation Hood Systems, Drip Prevention and Adequacy

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur, observed grease and condensation drip on to and contaminating equipment surface. Location: kitchen area Equipment: Hamburger Grill Exterior

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 areas The surface was made out of metal and plastic The condition of the surface was debris build up on the tops, exterior and sides of cooking equipment, ice dispensers, hot holding and holding units.

BURRITO EXPRESS - 3500 MENAUL BLVD NE, 1 - Approved

BURRITO EXPRESS - 3500 MENAUL BLVD NE, 1

Food Establishment Class C

Date: 01/09/2026 - #: PT0139466 - Inspection Result: Approved

Violation: Thawing

• Thawing Method

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

Observed frozen time/temperature control for safety food improperly thawing. Food: red chile meat Location: on shelf above cooking equipment Condition: frozen Method: food frozen being thawed by keeping at room temperature to thaw

Violation: Plumbing

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap at sink in front counter area.

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: 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: three compartment containers with lids (flour, sugar) Location: kitchen area

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.

CARLISLE CHEVRON - 2137 CARLISLE BLVD NE - Approved

CARLISLE CHEVRON - 2137 CARLISLE BLVD NE

Retail Food Establishment Class 3

Date: 01/09/2026 - #: RT-RET-074609-2025 - 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 front retail and back stock area where walk in cooler and three compartment sink is located in disrepair by having missing ceiling tiles and missing electrical plug cover

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 retail area The surface was made out of plastic The condition of the surface had debris build up on exterior and top of soda machine and coffee machine

Violation: Plumbing

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap under three compartment sink.

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.

Location: retail areas display cooler

Pest Type: fly

Pest Condition: dead

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.

CHICK FIL A - 1600 GIBSON BLVD SE - Approved

CHICK FIL A - 1600 GIBSON BLVD SE

Food Establishment Class C

Date: 01/05/2026 - #: PT0161124 - Inspection Result: Approved

Violation: Training Records

• Food Handler Cards

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

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

Violation: 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 no cold or hot water not available. Location: Hand washing sink next to raw chicken food preparation. Condition: PIC stated hand washing sink is non-operational due to substantial leak from plumbing valve was turned off at the time of inspection. Facility did have another hand washing sink at entrance of kitchen that was operational.

Violation: Personal Cleanliness

• Prohibition-Jewelry

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

Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: Preparing food entrees Inappropriate Jewelry Observed: Watches

• Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Main kitchen line 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: Two employees donning new gloves without washing hands prior to donning new gloves.

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 chicken, cooked chicken, prepared vegetables, and dairy products Activity of the Food: Stored, received, cooled

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

Observed the food establishment does not have calibration logs for miscellaneous measuring devices. Type of Measuring Device: Probe thermometer

CHIPOTLE MEXICAN GRILL - 3600 COORS BLVD NW, A-800 - Conditional Approved

CHIPOTLE MEXICAN GRILL - 3600 COORS BLVD NW, A-800

Food Establishment Class C

Date: 01/06/2026 - #: RT-FOODEST-044645-2025 - Inspection Result: Conditional Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice Make, serving utensils. Location: Kitchen. Condition of the Location: Ice Maker has black build-up on the interior of the ice shoot; serving utensils have dried food debris on utensils placed in the clean utensil tub (needs to be cleaned again and sanitized).

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 wet/soiled wiping cloths improperly used. Observed wet/soiled wiping cloths stored on prep table.

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 pipes under the three-compartment sink leaking grey water, faucets at both handwashing sinks with a continuous drip, and at the prep sink faucet with a continuous drip of fresh water.

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 severe leak underneath the 3-compartment sink piping causing heavy amounts of greywater to drain directly onto floor below, rather than into than into the intended floor drain. Also observed grey water being tracked throughout the kitchen by employees as it is continuously pooling in the main walkway.

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 build up and to clean and sanitize floors and walls.

Observed significant build up and debris on the floors and walls.

Violation: Storage

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

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

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container. Utensil Type: metal scoop with handle. Location: under prep sink area with handle making contact in food. Not stored properly,

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. Non-food contact surfaces need additional cleaning attention throughout the facility. Including Dining tables and Chairs.

Cottonwood 3703 LLC - 3703 ELLISON DR NW - Approved

Cottonwood 3703 LLC - 3703 ELLISON DR NW

Food Establishment Class C

Date: 01/07/2026 - #: RT-FOODEST-107286-2025 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Cheese pump dispenser
Location: Clean dish storage rack
Condition of the Location: Had dried food debris residue

Violation: Surface Not Clean

• **Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located on the floor inside the walk-in freezer. The surface was made out of stainless steel. The condition of the surface was heavily soiled with dried debris and soil accumulation.

COURTYARD ALBUQUERQUE - 5151 JOURNAL CENTER BLVD NE - Approved

COURTYARD ALBUQUERQUE - 5151 JOURNAL CENTER BLVD NE

Retail Food Establishment Class 3

Date: 01/09/2026 - #: PT0152235 - Inspection Result: Approved

COURTYARD ALBUQUERQUE - 5151 JOURNAL CENTER BLVD NE

Food Establishment Class C

Date: 01/09/2026 - #: CAC-Food-002353-2026 - Inspection Result: Approved

Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch - PIC corrected violation on site by cleaning and sanitizing Can opener and slicer.

Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition PIC Corrected violation on site by labeling all TCS food items

Due to corrections made on site by Pic Facility is back in the Green Approved Status

COURTYARD ALBUQUERQUE - 5151 JOURNAL CENTER BLVD NE

Food Establishment Class C

Date: 01/09/2026 - #: PT0152233 - Inspection Result: Conditional Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Can opener and Slicer Location: Back of kitchen prep area
Condition of the Location: Dried Food and Soil debris build up

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: under counter cooler, upright cooler on main cook line and walk in cooler Food Items: Cooked Chicken Breasts, Cooked Pasta, Brussel sprouts, Cabbage/ slaw

Violation: Plumbing

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drain under dish machine

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: Bins of flour sugar and breadcrumbs Location: back of kitchen prep area

Violation: Physical Facilities

- **Outer Openings, Protected**

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

Observed doors to the outside that are not tight fitting, light can be seen at the edges back receiving door by walk in cooler.

Violation: Designated Areas

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

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

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

- **Designation-Dressing Areas and Lockers**

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

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

Violation: Personal Cleanliness

- **Effectiveness-Hair Restraints**

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

Observed a food employee without proper hair restraints. Location: Kitchen area Activity: actively working with open food items

Violation: Storage

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

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

Observed equipment was not air dried and was wet stacked. Location: storage racks next to ware washing area Equipment Type: 6th and 9th food service pans Manner: not air dried and stacked wet

Violation: Surface Not Clean

- **Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located on and behind equipment on main cook line The condition of the surface was dried food and soil build up

Curry Leaf - 6910 MONTGOMERY BLVD NE, C - Conditional Approved

Curry Leaf - 6910 MONTGOMERY BLVD NE, C

Food Establishment Class C

Date: 01/07/2026 - #: CAC-Food-001666-2026 - Inspection Result: Approved

Routine Food Establishment Inspection. Inspection resulted in a Conditional Approved status. No yellow sticker was placed on facility due to PIC correcting one Priority violation and one Priority Foundation violation on site bringing score back into an Approved status.

Violations corrected:

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

Records Temperature Logs

Curry Leaf - 6910 MONTGOMERY BLVD NE, C

Food Establishment Class C

Date: 01/07/2026 - #: PT0159336 - Inspection Result: Conditional Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Location: Food prep area

Condition of the Location: Dirty with extreme food debris build up

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.

Violation corrected on site.

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

Location: Upright cooler

Food Items: Several food items observed in upright cooler

Expiration Dates: No dates

Violation: Plumbing

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drain near ware wash machine

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 prep area and cook line
Activity: Several employees preparing and handling food.

Violation: Surface Not Clean

• **Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the buildup of soil residues.
The surface was located throughout kitchen and dry storage area
The surface was made out of plastic, metal and stainless steel
The condition of the surface was dirty with extreme food debris build up

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

Violation corrected on site.

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

DAVE AND BUSTERS OF NM INC - 2100 LOUISIANA BLVD NE, 201 - Approved

DAVE AND BUSTERS OF NM INC - 2100 LOUISIANA BLVD NE, 201

Food Establishment Class B

Date: 01/09/2026 - #: PT0138823 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 50-99ppm must also be at a minimum temperature of 75F with a contact time of 7 seconds.

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

Location: Bar area

Concentration: Zero ppm

Violation: Plumbing

- **Backflow Prevention, Air Gap**

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

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

DAVE AND BUSTERS OF NM INC - 2100 LOUISIANA BLVD NE, 201

Food Establishment Class C

Date: 01/09/2026 - #: PT0138822 - Inspection Result: Approved

Violation: Plumbing

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

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

Observed floor drain near cook line is not maintained in good repair or is not repaired by law. Observed floor drain near cook line found in disrepair by missing strainer and extreme trash build up.

- **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 several floor drains throughout kitchen.

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: Lighting

• **Light Bulbs, Protective Shielding**

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

Observed inadequate amount of lighting.

Location: Hood vent light bulb

Manner: Burnt out

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 of janitor sink.

DENNYS 6301 - 1602 COORS BLVD NW - Approved

DENNYS 6301 - 1602 COORS BLVD NW

Food Establishment Class C

Date: 01/08/2026 - #: CAC-Food-001823-2026 - Inspection Result: Approved

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

Photo was sent to EHD corrected Backflow Prevention, Air Gap Red tubing to drain was corrected

System Maintained in Good Repair Mop sink was repaired and free flowing

With the corrective action from a Conditional Approved facility now Approved PIC can remove yellow sticker.

DRAGONHORN TAVERN - 2906A JUAN TABO NE - Closure Re-Inspection Required

DRAGONHORN TAVERN - 2906A JUAN TABO NE

Food Establishment Class B

Date: 01/07/2026 - #: CAC-Food-001603-2026 - Inspection Result: Unsatisfactory Re-Inspection required

Facility has been upgraded from Closure status to Unsatisfactory Status by correcting one priority violation on site. The following violation was corrected on site:

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

DRAGONHORN TAVERN - 2906A JUAN TABO NE

Food Establishment Class B

Date: 01/07/2026 - #: PT0083546 - Inspection Result: Closure Re-Inspection Required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: soda gun dispenser holder. Location: Bar area. Condition of the Location: observed debris and build up inside soda gun dispenser holder.

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. Instructed PIC to have drain pipe and hand washing sink repaired.

Observed hand washing sink in bar area is not maintained in good repair or is not repaired by law. Observed hand washing sink found in disrepair by observing a sign posted "Do Not Use" over the basin of the hand washing sink. Observed the drain pipe is cut off and is not long enough to allow proper drainage into floor drain.

• 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 for drain pipe ends for ice machine at floor drain underneath ice machine.

Violation: Training Records

• Certified Food Protection Manager

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

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

• Food Handler Cards

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

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

Violation: Ventilation and Hood Systems

• Mechanical-Ventilation

- Instructed PIC, if necessary, to keep rooms free of excessive heat, steam, condensation, obnoxious odors, and fumes; mechanical ventilation of sufficient capacity shall be provided. When mechanical ventilation is necessary, it must have adequate capacity to ensure that soiling of walls, ceilings, and other equipment is minimized; obnoxious odors or toxic fumes are effectively removed; and no hazards or nuisances involving accumulation of fats, oils, and similar wastes are created. Balancing of the exhaust and make-up air must be ensured so that the system can operate efficiently.

Observed facility does not have a commercial grade ventilation hood system installed to prevent grease or condensation from draining onto food, equipment, walls and ceiling at the time of inspection. Observed fryers and a flat top grill being utilized for grilling of sandwich meats, toppings and hamburgers; and frying food items.

Violation: Operations

• Valid Permit

- Instructed the PIC that no person is allowed to operate a Food Establishment in the City without a valid permit to operate issued by the Enforcement Authority for that Food Establishment. Provided a 5-Day notice of nonpayment and the outstanding invoice(s) that must be paid to receive a valid permit.

Observed that the facility was operating with an expired permit.

Violation: Hot & Cold Water Availability & Pressure

• Water Capacity-Quantity and Availability

- Hot water required for washing items such as equipment and utensils and employees' hands, must be available in sufficient quantities to meet demand during peak water usage periods.

Observed facility with insufficient hot water. Location: men's and women's restrooms on southeast side of facility closed to pool tables. Manner: observed no hot water at hand washing sinks

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: observed no consumer advisory on menu

Violation: Consumer Advisories

FLYING STAR 1 - 3416 CENTRAL AVE SE - Approved

FLYING STAR 1 - 3416 CENTRAL AVE SE

Food Establishment Class D

Date: 01/08/2026 - #: RT-FOODEST-119683-2025 - Inspection Result: Approved

FLYING STAR 4 - 4026 RIO GRANDE BLVD NW - Conditional Approved

FLYING STAR 4 - 4026 RIO GRANDE BLVD NW

Food Establishment Class D

Date: 01/08/2026 - #: PT0044802 - Inspection Result: Conditional Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Deli slicer / Can opener

Location: Rear prep area

Condition of the Location: Soiled with food debris and residue

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: Clean dish storage

Type of Equipment: Scoops, spatulas, trays

Condition of the equipment: Equipment was mangled and has deep scores and burn marks.

• **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 build up or accumulate. These microorganisms may be transferred to foods that are prepared on such surfaces. Instructed PIC to resurface the cutting board, or discard if not capable of being resurfaced.

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

Location: Make line prep coolers

Type: Multiple mounted cutting boards

Violation: Ventilation and Hood Systems

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

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

Observed interior intake and exhaust air ducts with debris build up.

Location: Above prep table in rear kitchen area and above rice cookers

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: Bulk storage containers for powdered indigents

Location: Kitchen

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 coolers on make line

Food Items: Feta cheese (46°F), sliced cucumbers (46°F), green onions (47°F), chicken (46°F), liquid egg (49°F).

• **Cold Holding Capacities-Equipment**

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

Observed insufficient cold holding equipment to properly hold food cold.

Location: Make line.

Condition: (2) Prep coolers are not maintaining 41°F or below. Covers have been removed not allowing coolers to maintain proper temperature. Internal temperature measuring devices are also reading at 50°F. Instructed person in charge to call for repair.

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 grey water collecting on the floor in the coffee bar that is not draining properly to prevent water from pooling or causing contamination.

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 build up and debris on facility floors and walls on make line especially under equipment. Instructed person in charge to clean and sanitize on a regular basis.

Observed build up and debris on the facility floors and walls on make line especially under 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 on kitchen equipment such as reach in coolers, fryers, under grill top, and bread toaster, microwave and prep tables. The condition of the surface was grease and food residue.

FROST, A GELATO SHOPPE-PT0160304 - 2201 Q ST NE, 9-A - Approved

FROST, A GELATO SHOPPE-PT0160304 - 2201 Q ST NE, 9-A

Food Establishment Class C

Date: 01/08/2026 - #: RT-FOODEST-000191-2026 - 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.

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. PIC stated it was made yesterday. Location: Reach in refrigerator Food Items: Gelato mix Expiration Dates: Not available

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: Food Separation

• **Packaged and Unpackaged Food-Separation, Packaging, and Segregation, Cleaning**

- 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: Inside cold holding units in back of facility Food Item: Gelato and frost bites

Violation: Physical Facilities

• **Outer Openings, Protected**

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

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

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

Observed holes or other gaps in the structure of the facility. Location: In back of facility back door area PIC stated door leads to jewelry store Size: Substantial size

FROST, A GELATO SHOPPE-PT0160304 - 2201 Q ST NE, 9-A

Food Establishment Class C

Date: 01/05/2026 - #: CAC-Food-002225-2026 - Inspection Result: Unsatisfactory Re-Inspection required

Heating, Ventilation and air conditioning systems cleaned
Ice machine was cleaned out and sanitized new cutting boards purchased
Date marking labels were purchased
Proper utensils purchased
Designated area for employee personal belongings
Food containers labeled
Food packaging integrity practice terminated
Hand washing sink was cleaned stocked with paper towels and accessible

Good Fellas Pizzeria - 5844 OSUNA RD NE - Conditional Approved

Good Fellas Pizzeria - 5844 OSUNA RD NE

Food Establishment Class C

Date: 01/06/2026 - #: RT-FOODEST-001067-2026 - Inspection Result: Conditional Approved

Violation: Training Records

• Certified Food Protection Manager

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

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

• Food Handler Cards

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

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

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 build up. Location: kitchen area

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

• Food Storage Containers Identified with Common Name of Food

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

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: flour in large white food bin Location: front of kitchen by prep top coolers

Violation: Toilet Facilities

• Toilet Rooms, Enclosed

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

Observed toilet room is not equipped with a tight-fitting self-closing door; or the door is propped open. Men's employee bathroom in kitchen area

Violation: Physical Facilities

- **Outer Openings, Protected**

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

Observed doors to the outside that are not tight fitting, light can be seen at the edges. Back dock area garage door

Violation: Operation and Maintenance

- **Cleaning of Handwashing Fixtures**

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

Observed handwashing fixtures with the buildup of soil residues. The plumbing fixture was located front of kitchen The condition of the surface was soil debris build up on faucet and sink

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: kitchen area by handwashing sink, Kitchen area by walk in cooler, walk in cooler Manner: missing covers

- **Intensity-Lighting**

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

Observed inadequate amount of lighting. Location: walk in cooler Manner: light bulb burned out

Violation: Personal Cleanliness

- **Effectiveness-Hair Restraints**

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

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

Violation: Operations

- **Valid Permit**

- Instructed the PIC that no person is allowed to operate a Food Establishment in the City without a valid permit to operate issued by the Enforcement Authority for that Food Establishment. Provided a 5-Day notice of nonpayment and the outstanding invoice(s) that must be paid to receive a valid permit.

Observed that the facility was operating with an expired permit.

Violation: 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 build up and debris on floors and walls and to clean and sanitize area

Observed build up and debris on the floors and wall in the hand to reach areas mainly under three compartment sink and walk in cooler

Violation: Consumer Advisories

- **Allergen Warning, Unpackaged Food**

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

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

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

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

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container. Utensil Type: portion cups Location: dry storage area Condition of the Location: Multiple food containers with portion cups stored in containers directly touching the food product

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 underside of the shelving in kitchen area The surface was made out of Stainless steel The condition of the surface was dried food and soil debris build up

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*.

Observed floor and wall juncture covering that came off wall and sitting on floor in warewashing area

Good Fellas Pizzeria - 5844 OSUNA RD NE

Food Establishment Class C

Date: 01/06/2026 - #: PT0160225 - Inspection Result: Closure Re-Inspection Required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Can opener, and mixer Location: back kitchen prep area Condition of the Location: dried food and soil debris build up

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: Window Cleaner

Violation: Plumbing

• **System Maintained in Good Repair**

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

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

Violation: Training Records

• **Certified Food Protection Manager**

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

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

• **Food Handler Cards**

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

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

Violation: Ventilation and Hood Systems

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

- 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 build up. Location: kitchen area

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

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

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

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: flour in large white food bin Location: front of kitchen by prep top coolers

Violation: Toilet Facilities

• **Toilet Rooms, Enclosed**

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

Observed toilet room is not equipped with a tight-fitting self-closing door; or the door is propped open. Men's employee bathroom in kitchen area

Violation: Physical Facilities

• **Outer Openings, Protected**

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

Observed doors to the outside that are not tight fitting, light can be seen at the edges. Back dock area garage door

Violation: Operation and Maintenance

• **Cleaning of Handwashing Fixtures**

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

Observed handwashing fixtures with the buildup of soil residues. The plumbing fixture was located front of kitchen. The condition of the surface was soil debris build up on faucet and sink

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: kitchen area by handwashing sink, Kitchen area by walk in cooler, walk in cooler. Manner: missing covers

• **Intensity-Lighting**

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

Observed inadequate amount of lighting. Location: walk in cooler. Manner: light bulb burned out

Violation: Personal Cleanliness

• **Effectiveness-Hair Restraints**

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

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

Violation: Operations

• **Valid Permit**

- Instructed the PIC that no person is allowed to operate a Food Establishment in the City without a valid permit to operate issued by the Enforcement Authority for that Food Establishment. Provided a 5-Day notice of nonpayment and the outstanding invoice(s) that must be paid to receive a valid permit.

Observed that the facility was operating with an expired permit.

Violation: 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 build up and debris on floors and walls and to clean and sanitize area

Observed build up and debris on the floors and wall in the hand to reach areas mainly under three compartment sink and walk in cooler

Violation: Consumer Advisories

• **Allergen Warning, Unpackaged Food**

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

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

Violation: Storage

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

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

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container. Utensil Type: portion cups Location: dry storage area Condition of the Location: Multiple food containers with portion cups stored in containers directly touching the food product

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 underside of the shelving in kitchen area The surface was made out of Stainless steel The condition of the surface was dried food and soil debris build up

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*.

Observed floor and wall juncture covering that came off wall and sitting on floor in warewashing area

Violation: Records

• **Temperature Logs**

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

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

• **Calibration Logs**

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

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

LAGUNA BURGER - 2400 12TH ST NW - Approved

LAGUNA BURGER - 2400 12TH ST NW

Food Establishment Class C

Date: 01/05/2026 - #: PT0152669 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine Location: Back of house Condition of the Location: Extreme buildup of orange and black mold like substance

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: Returning from the restroom and donning new gloves

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 around cooking equipment

The surface was made out of stainless steel

The condition of the surface was dirty with extreme food debris build up

ODACREM COFFEE #2 - 800 MOUNTAIN RD NE - Approved

ODACREM COFFEE #2 - 800 MOUNTAIN RD NE

Food Processor Class B

Date: 01/08/2026 - #: PT0139292 - Inspection Result: Approved

Violation: Surface Not Clean

• **Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located in processor area The surface was made out of metal and plastic The condition of the surface had debris build up on the exterior of equipment and containers that hold the coffee beans

Pollito Con Papas - 6105 GIBSON BLVD SE - Unsatisfactory Re-Inspection required

Pollito Con Papas - 6105 GIBSON BLVD SE

Food Establishment Class C

Date: 01/08/2026 - #: CAC-Food-002229-2026 - Inspection Result: Unsatisfactory Re-Inspection required

In reference to item 1a, vents were cleaned and reinstalled.

In reference to item 1b, lights and metal and glass coverings in place.

In reference to 7d, chemical sanitizers in place and pH strips in place. In reference to item 9, all products are labeled and dated.

In reference to item 11, we have designated a table for employees by the front counter and will purchase an ashtray for the west side of the building.

No smokers employed but will be in place.

In reference to item 15, all food containers are properly labeled.

In reference to item 17, we met with staff and emphasized the importance hand washing and in between different tasks.

In reference to item 23a, replaced non smooth cutting boards and placed away from table by the sink.

In reference to item 24c, we have a contractor lined up for Saturday to realign and seal the doors properly, that was the soonest we can have someone come.

In reference to item 25c, all holes have been covered with mud and mesh.

In reference to item 26a, all non-absorbent material has been removed.

In reference to item 27, permit renewed 12/ 7.

In reference to item 28b, have contacted 311 and was told i will be contacted for bin covers to be replaced.

In reference to item 29, we met with the employees and covered the jewelry issue.

In reference to item 31a, cleaning schedules have been put in place and all areas of kitchen are being cleaned.

In reference to 31a, mops have been moved away from the kitchen area.

In reference to item 38a, we are coordinating a class for the entire staff. In reference to 38c, will be corrected asap.

In reference to 39b, testing kits are in place.

In reference to 39c, purchased thermometers to double check temperatures.

In reference to item 42, all items are labeled and dated as well.

In reference to item 43, this will be addressed on Saturday, we already have an appointment.

In reference to item 48a, all sanitation buckets are in place, misuse of wiping clothes have been addressed.

Pollito Con Papas - 6105 GIBSON BLVD SE

Food Establishment Class C

Date: 01/07/2026 - #: PT0124358 - Inspection Result: Closure Re-Inspection Required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 100ppm must also be at a minimum temperature of 55F.

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

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: green bucket stored inside three compartment sink basins with multiple towels. Concentration: Zero parts per million Temperature: 56 degrees f

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Concentration: Three compartment sink dispensing area and red sanitizer bucket Temperature: 49 degrees f

Violation: Use Limitations

• Wiping Cloths, Use Limitation

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

Observed wiping cloths improperly used.

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: Walk in refrigerator Food Items: Chopped onion, sliced onion, cooked meats, sliced tomato, pastries, corn and chile mix, Expiration Dates: None available

Violation: Receptacle Condition

• **Area, Enclosures and Receptacles, Good Repair**

- Waste bins with food residue must have tight fitting lids or doors and be emptied once they are filled. Instructed PIC empty the waste bin(s) and to ensure that waste bins are kept sanitary by installing tight fitting lids and emptying the bins once they are filled. Waste must be stored in bins that are in good repair so that they are inaccessible to insects and rodents. Instructed PIC to repair or replace the bins.

Observed the waste bins to be in poor repair. The condition of the waste bins: No lids damaged and surrounding area with substantial amounts of debris build up.

Violation: Knowledgeable

• **Knowledgeable Person In Charge**

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

Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances. Knowledge Tested: Asked PIC on required hot and cold holding temperatures did not know. Asked PIC about reportable food borne illnesses did not know. Asked PIC of proper parts per million for quaternary ammonium and chlorine sanitizers in the facility which are both being utilized did not know.

Violation: Time as Public Health Control

• **Time as a Public Health Control, Written Procedures, Labeling**

- 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. Multiple food items such as chopped vegetables, cut potatoes, raw chicken rice, and stored at room temperature

Violation: Training Records

• **Certified Food Protection Manager**

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

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

• **Food Handler Cards**

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

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

Violation: Ventilation and Hood Systems

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

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

Observed heating and air conditioning system vents not properly designed and located to be easily cleanable. Location: Main kitchen line Manner: Substantial debris build up

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: Salt, oils and other food ingredients Location: Tabletop and inside broken oven

Violation: Surface Condition

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

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

Observed nonfood contact surface that was not smooth. The surface was located inside walk in refrigerator and stove top the surface was made out of cardboard and foil the condition of the surface was absorbent and not smooth and easily cleanable.

Violation: Toilet Facilities

• **Toilet Rooms, Enclosed**

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

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

Violation: Physical Facilities

• **Outer Openings, Protected**

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

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

• **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: Inside main kitchen line, storage room, around plumbing and along walls in prep area Size: Multiple sizes and gaps.

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 chlorine testing kit or other device to measure the concentration of chemical sanitizing solution.

Violation: Designated Areas

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

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

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

Violation: Lighting

• **Intensity-Lighting**

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

Observed inadequate amount of lighting. Location: Underneath hood suppression system Manner: Missing light bulb

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 employees wearing unapproved jewelry while preparing food. Food Preparation Activity: Preparing raw meats and preparing entrees
Inappropriate Jewelry Observed: Bracelets

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: 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 donning new gloves and pausing from preparing raw meats exiting kitchen switching job duties then re-entering kitchen to continue to prepare raw meats.

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 multiple soiled mops not in use, stored in mop bucket

• **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 build up and debris and to clean and sanitize

Observed build up and debris underneath cold holding units, three compartment sink, mop sink area, prep tables, and shelving in back of facility kitchen area.

Violation: Storage

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

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

Observed cleaned utensils stored improperly. Utensils were stored in window seal ledging Utensil Type: Cutting board Storage Method: Stored in window seal shelving Location: Back storage room where food containers and lids are stored.

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 chicken, cooked chicken, sliced and chopped vegetables prepared sauces Activity of the Food: Stored, received, cooling, thawed, and time used as a public health control.

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.

QUICK TRACK 93 - 2625 WYOMING BLVD NE - Approved

QUICK TRACK 93 - 2625 WYOMING BLVD NE

Retail Food Establishment Class 3

Date: 01/08/2026 - #: PT0160314 - 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: Sweet corn metal can

Location: Grocery shelf

Condition: Dented

• **Honestly Presented**

- Food shall be offered for human consumption in a way that does not mislead or misinform the consumer.

Observed food offered for human consumption in a way that misleads or misinforms the consumer.

Food: Barbecue sauce

Location: Grocery shelf

Condition: Exceeding best by date

QUICK TRACK 93 - 2625 WYOMING BLVD NE

Food Establishment Class C

Date: 01/08/2026 - #: PT0160313 - Inspection Result: Closure Re-Inspection Required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- Food-contact surfaces of 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 food-contact surface of cooking equipment and pans with encrusted grease deposits or of soil residues.

Food contact surface type: Cutting/prep surface and pizza baking pans

Location: Near pizza make station

Condition of the Location: Cooking equipment is not being clean and sanitized in between uses.

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 spray bottle

Alleged Material: Unknown

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: Perp top cooler

Food Items: Sliced jalapenos and pepperoni

Expiration Dates: No dates available

Violation: Knowledgeable

• Knowledgeable Person in Charge

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

Observed that no person in charge was designated.

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 of three compartment sink slow draining causing a sewage back up the facility is not maintained in good repair or is not repaired by law. Observed floor drain of three compartment sink slow draining causing a sewage back up the facility found in disrepair by slow draining.

• System Maintained in Good Repair

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

Observed faucet of three compartment sink is not maintained in good repair or is not repaired by law. Observed faucet of three compartment sink found in disrepair by faucet leaking which to a sewage back up in the facility.

Violation: Training Records

• Certified Food Protection Manager

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

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

• **Food Handler Cards**

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

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

Violation: Testing Devices

• **Sanitizing Solutions, Testing Devices**

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

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

Violation: Operation and Maintenance

• **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: Hand wash sink in restroom

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

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

Observed handwashing sink used for purposes other than handwashing.

Location: Hand wash station near pizza oven

Manner: Storing cleaning utensils and discarding drinks

SAHARA MIDDLE EASTERN EATERY - 2622 CENTRAL AVE SE, #A - Conditional Approved

SAHARA MIDDLE EASTERN EATERY - 2622 CENTRAL AVE SE, #A

Food Establishment Class C

Date: 01/06/2026 - #: CAC-Food-001063-2026 - Inspection Result: Approved

PIC corrected on site by remixing chlorine sanitizer tested at 100 parts per million.

SAHARA MIDDLE EASTERN EATERY - 2622 CENTRAL AVE SE, #A

Food Establishment Class C

Date: 01/06/2026 - #: PT0090593 - Inspection Result: Conditional Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 100ppm must also be at a minimum temperature of 55F. PIC corrected violation by remixing chlorine sanitizer

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Back of facility prep area Concentration: Zero parts per million Temperature: 65 degrees f

Violation: Poisonous and Toxic/Chemical Substances

• **Common Name-Working Containers**

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

Observed working containers used for storing poisonous or toxic materials taken from bulk supplies not properly labeled or identified. Container Type: Spray bottles Alleged Material: degreaser and soap

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: 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: Display case cold holding unit used to hold bulk food items at entrance of facility to the left of Pepsi cooler Food Items: Rice, salad mix, prepared vegetables and other food items Expiration Dates: None available

Violation: Use Limitations

• **Utensils and Food-Contact Surfaces Characteristics-Materials for Construction and Repair, Safe**

- Materials of food-contact surfaces shall be safe and non-smooth. Instructed PIC to cease use of the unsafe and nondurable food-contact surfaces and to replace or utilize alternative food-contact surfaces made of material that is safe and smooth.

Observed food contact surfaces made of a material that is unsafe, and non-smooth. Materials utilized must not transfer detrimental substances to food and inhibit the ability the ability to clean and sanitize. Food contact surfaces were made of single use plastic food container with no handle stored in food containers with dry food ingredients.

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: Multiple spices Location: In back of facility prep area

Violation: Toilet Facilities

• **Toilet Room Receptacle, Covered**

- Instructed to provide a covered receptacle for sanitary napkins.

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

• **Prohibition-Jewelry**

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

Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: Preparing food items in back area Inappropriate Jewelry Observed: Bracelets

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

- Eating by employees in food preparation areas is prohibited because of the potential that the hands, food, and food-contact surfaces may become contaminated. Instructed PIC to retrain employees on designated eating areas.

Observed employee eating 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 back of facility Activity: Eating in back of facility prep area.

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 back of facility bus cart The surface was made out of plastic The condition of the surface was substantial food debris build up.

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 and received

SERGIOS BAKERY AND CAFE - 2740 WYOMING BLVD NE - Approved

SERGIOS BAKERY AND CAFE - 2740 WYOMING BLVD NE

Retail Food Establishment Class 5

Date: 01/06/2026 - #: RT-RET-119839-2025 - Inspection Result: Approved

Violation: Operations

• **Sticker Posted**

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

Observed that no grade sticker was posted on the facility.

At the time of re-inspection CHPD inspector observed red sticker (Unsatisfactory) was being blocked. Obstructing consumers view of the status of the facility. PIC was issued a civil penalty upon completion of inspection.

SERGIOS BAKERY AND CAFE - 2740 WYOMING STE #8 BLVD NE

Food Establishment Class C

Date: 01/06/2026 - #: RT-FOODEST-119841-2025 - Inspection Result: Approved

• **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.

Violation corrected on site by PIC date marking food items being stored for later use.

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: Pre-cooked sausage, pre-cooked pasta noodles

Expiration Dates: No date marking

Violation: Operations

- **Sticker Posted**

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

Observed that no grade sticker was posted on the facility.

At the time of re-inspection CHPD inspector observed red sticker (Unsatisfactory) was being blocked. Obstructing consumers view of the status of the facility. PIC was issued a civil penalty upon completion of inspection.

STACKERS BURGER COMPANY - 505 CENTRAL AVE NW - Conditional Approved

STACKERS BURGER COMPANY - 505 CENTRAL AVE NW

Food Establishment Class C

Date: 01/05/2026 - #: RT-FOODEST-000618-2026 - Inspection Result: Conditional 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 of a purple unmarked.

Correct By Date: 1/5/2026

Violation: Date Marking and Disposition

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

- Corrective Action: 3. 3-501.17, 3-501.18 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: location Bottom of prep table and walk in cooler.:

what food items were exceeding the seven-day limit: Stacker sauces 1/02/26, Roasted Mushrooms 1/02/26, other stacker sauces walk in cooler dated 12/23/25, also 4 bottles of unknown squeeze bottles in prep top cooler with no used by dates.

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: [Uncertain on the bulk food item.

Location: Kitchen prep area not labeled.

Violation: Cold Holding

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

- Maintaining TCS foods under the cold temperature control requirements prescribed in this code will limit the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Instructed PIC to rapidly chill food to below 41°F as measured by a calibrated thermometer.

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

Location: Kitchen cooking area make table.

Food Items: Liquid eggs

cold holding Temperature: 56 degrees 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 does not wash hands when required.

Condition: After handling raw ground beef and touched a bag of fries to cook and prepare.

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 build up and debris on the inside of the drain and to clean and sanitize Drain.

Observed build up and debris in the drain by the three-compartment sink. also walk in cooler floors with debris and liquid build up.

SUBWAY 48841 - 933 SAN MATEO BLVD NE, 103 - Conditional Approved

SUBWAY 48841 - 933 SAN MATEO BLVD NE, 103

Food Establishment Class C

Date: 01/09/2026 - #: RT-FOODEST-041165-2025 - Inspection Result: Conditional Approved

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: pic did not know what the reportable diseases were or what temperatures cold or hot holding food should be held at

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 on countertop cold holding above 41°F. Location: back prep area on countertop Food Items: two containers with 2.5-ounce containers inside temping above 41 degrees Temperature: 54, 53, 52 50 degrees f time stamp sticker stated they started prepping at 11:16am inspector came in and found them on the counter at 1:05pm

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: 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: front serving area Activity: making sandwiches

observed one employee with no hair restraint and another with no beard restraint

Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

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

Observed build up and debris on the ceiling vent cover in back prep area.

SUSHIYA - 2906 JUAN TABO BLVD NE, D - Approved

SUSHIYA - 2906 JUAN TABO BLVD NE, D

Food Establishment Class C

Date: 01/07/2026 - #: PT0126480 - 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.

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: cut vegetables and cut chicken. Expiration Dates: no date indicators.

Violation: Training Records

• Certified Food Protection Manager

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

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

• Food Handler Cards

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

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

Violation: Ventilation and Hood Systems

• Ventilation Hood Systems, Drip Prevention and Adequacy

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur, observed grease and condensation drip on to and contaminating equipment surface. Location: Hood system interior areas. Equipment: on fryer and wok station 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 grease build up and debris and to clean and sanitize floors and walls.

Observed Grease build up and debris on the floor and walls in the following areas:

1. underneath wok station and fryer area
2. underneath counter in sushi prep area
3. underneath three compartment sink 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. Provided a copy of Food Allergen and Allergy info sheet.

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

Technology Leadership High School - 5000 MARBLE AVE NE - Approved

Technology Leadership High School - 5000 MARBLE AVE NE

Food Establishment Class B

Date: 01/07/2026 - #: RT-FOODEST-064923-2025 - Inspection Result: Approved

Violation: Food Separation

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

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

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

Violation: Storage

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

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

Observed cleaned equipment stored improperly. Equipment was not stored six (6) inches above the floor. Equipment Type: pans Storage Method: stored on the floor Location: kitchen area

TINY GROCER ABQ - 1919 OLD TOWN RD NW - Approved

TINY GROCER ABQ - 1919 OLD TOWN RD NW

Retail Food Establishment Class 4

Date: 01/07/2026 - #: PT0158264 - Inspection Result: Approved

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: Pans

Location: Storage room.

Condition of the Location: Pans were stored upright.

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 build up and debris and to clean and sanitize

Observed build up and debris on the Storage area floors by the shelving.

TINY GROCER ABQ - 1919 OLD TOWN RD NW

Food Processor Class C

Date: 01/07/2026 - #: PT0158263 - Inspection Result: Approved

Violation: Reduced Oxygen

• **Reduced Oxygen Packaging, Criteria, HACCP**

- During ROP, the type of food, the production and packaging methods used, and the packaging material can impact the level of oxygen present within a package and within the food matrix. The HACCP plan must identify the food item(s), specify the temperature for holding, identify a secondary control, describe how the package must be labeled, includes operation SOPs, and describes the training program. Instructed PIC that all ROP must cease until such time a HACCP is provided to EHD. Any food previously subjected to ROP must not be used in the operations of the food establishment until EHD can verify that they are safe.

Observed the facility performing reduced oxygen packaging without having first provided EHD with a HACCP plan.

Food Item: Cooked meat Balls.

ROP Method: Cooked meat balls Vacuum packed.

• **Reduced Oxygen Packaging, Criteria, Procedures**

- Certain foodborne pathogens are able to grow in low oxygen conditions. Therefore, special controls are necessary to control their growth. Instructed PIC to apply for a variance in writing from EHD, or to control the growth of pathogens of concern with ROP through appropriate kill steps. Instructed PIC to provide an SOP detailing the kill steps to be used. Food previously processed through ROP without a variance and without kill steps may not be allowed to be used in the operations of the food establishment.

Observed facility using reduced oxygen packaging under and without a variance and not controlling for the growth and toxin formation of Clostridium botulinum and the growth of Listeria monocytogenes.

ROP Method

Vacuum packing.

ROP Food Item: Cooked meat balls.

TINY GROCER ABQ - 1919 OLD TOWN RD NW

Food Establishment Class B

Date: 01/07/2026 - #: PT0158262 - Inspection Result: Approved

Violation: Plumbing

• **Backflow Prevention, Air Gap**

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

Observed an inadequate air gap at Coffee shop drain sink with equipment drain line touching the bottom of the drain.

Violation: Training Records

• **Food Handler Cards**

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

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

TINY GROCER ABQ - 1919 OLD TOWN RD NW

Food Establishment Class C

Date: 01/07/2026 - #: PT0158261 - Inspection Result: Conditional Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- Food-contact surfaces of 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 utensil food-contact surface with the buildup of soil residues

Utensil Type: Ice Machine.

Location: Cooking and dish wash area.

Condition of the Location: interior top of the ice machine with a Black like soil residue build up.

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: Squeeze bottle.
standardized blue detergent along with an unknown unmarked container Alleged Material:
dish soap

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 Stored in reach in refrigerator.

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.

Food Items: Red chili Fat start date 12/29, Strained 12/29, pork fat, padrones and shishitos start date 10/23 Beef Tallow start date 12/18, Kimchee start date 12/28

Violation: Plumbing

• **System Maintained in Good Repair**

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

Observed Hand wash sink is not maintained in good repair or is not repaired by law. Observed Hand wash station missing the cold knob found in disrepair by not able to turn on Cold side of the hand wash station.

Violation: Ventilation and Hood Systems

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

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur, observed grease and condensation drip.

Location: Exhaust Hoods.

Item: Grease leaking behind Filter vents and almost onto the wall and floors

Violation: Lighting

- **Intensity-Lighting**

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

Observed inadequate amount of lighting.

Location: left side walk in cooler

Manner: Inadequate lighting the left side cooler seemed to be very dark in cooler.

Violation: Physical Facilities, Cleaning

- **Cleaning, Frequency and Restrictions**

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

Observed build up and debris on the ceiling and light fixtures, vents at the cooking station at the time of inspection.

Violation: Records

- **Temperature Logs**

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

Observed that the food establishment does not have temperature logs (Hot Holding) available for TCS foods items.

Food Items: Red and green Chili, Green Chili Stew, Pinto beans,

Activity of the Food: [After cooked and prepared held in a steam table hot holding.

- **Calibration Logs**

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

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

TWIN PEAKS RESTAURANT - 4441 THE 25 WAY NE - Approved

TWIN PEAKS RESTAURANT - 4441 THE 25 WAY NE

Food Establishment Class C

Date: 01/08/2026 - #: RT-FOODEST-119576-2025 - 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: Gravy

Food Temperature: 128°F

Violation: Maintenance and Operation

- **Good Repair and Proper Adjustment-Utensils**

- A utensil can act as a source of contamination to the food it contacts if it is not maintained in good repair. Instructed PIC to repair or replace utensil. Observed utensils in a state of poor repair. Type: cheese knife The condition of the utensils: handles were melted and no longer smooth and easily cleanable

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 Water valve for prep sink is not maintained in good repair or is not repaired by law. Observed water valve behind sink found in disrepair by small leak

Violation: Ventilation and Hood Systems

• **Ventilation Hood Systems, Filters**

- Instructed PIC to make repairs or replace hood ventilation system to allow for filters or other grease extracting equipment to be readily removable for cleaning and replacement, or cleaned in place.

Observed filters or grease extracting equipment improperly designed or constructed to make it easily cleanable. Location: Cook line
Manner: Grease filter are damaged and in need of replacement

Violation: Physical Facilities

• **Outer Openings, Protected**

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

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

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: Front servers' station undercounter cooler
Food Items: Ranch Dressing 60°F, Blue cheese Dressing 59°F

Violation: Designated Areas

• **Designation-Dressing Areas and Lockers**

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

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

Violation: Personal Cleanliness

• **Effectiveness-Hair Restraints**

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

Observed a food employee without proper hair restraints. Location: servers station Activity: actively working with open food items

Violation: Storage

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

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

Observed equipment was not air dried and was wet stacked. Location: Warewashing area Equipment Type: 3rd and 6th pans Manner: Was not air dried and was stacked wet

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed floor tiles in kitchen make line disrepair by being damaged / broken causing water to pool.

TWIN PEAKS RESTAURANT - 4441 THE 25 WAY NE

Food Establishment Class B

Date: 01/08/2026 - #: RT-FOODEST-119575-2025 - Inspection Result: Approved

Violation: Personal Cleanliness

• **Effectiveness-Hair Restraints**

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

Observed a food employee without proper hair restraints. Location: Behind bar Activity: Actively working with open food and drinks

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 bar coolers The condition of the surface was food and soil debris build up on bottom of bar coolers

WENDYS - 3601 4TH ST NW - Approved

WENDYS - 3601 4TH ST NW

Food Establishment Class C

Date: 01/05/2026 - #: PT0155729 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Location: Rear kitchen

Condition of the Location: Soiled with debris build up

ZU HOT POT - 1405 JUAN TABO BLVD NE - Conditional Approved

ZU HOT POT - 1405 JUAN TABO BLVD NE

Food Establishment Class C

Date: 01/06/2026 - #: CAC-Food-001072-2026 - Inspection Result: Approved

Facility has been upgraded from Conditional Approved Status to Approved Status by correcting one priority violation on site. The following violation was corrected on site:

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

ZU HOT POT - 1405 JUAN TABO BLVD NE

Food Establishment Class C

Date: 01/06/2026 - #: PT0157118 - Inspection Result: Conditional Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions, and shall be used within designated parameters. Instructed PIC that for chlorine sanitizer at a concentration range of 50-99ppm must also be at a minimum temperature of 75F with a contact time of 7 seconds. PIC corrected violation by making sanitizer solution during inspection. Tested at 100 ppm.

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: wiping cloth container Concentration and Temperature not available due to not being set up for use during hours of operation.

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. Instructed PIC to discard 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: food prep area. Food Items: cut vegetables, raw shrimp, raw beef and pork Expiration Dates: no dates observed.

Violation: Consumer Self-Service Operations

• **Consumer Self-Service Operations, Dispensing Method & Monitoring**

- The risk of contamination can be reduced by supplying clean utensils and dispensers and by employee monitoring of these operations to ensure that the utensils and dispensers are properly used. Consumer self-service operations for ready-to-eat foods shall be provided with suitable utensils or effective dispensing methods that protect the food from contamination. Instructed PIC to provide serving utensils for use by consumers to protect remaining food from contamination.

Observed food offered for consumer self-service without the provision of utensils or other adequate means to protect food from contamination. Location: customer self service area. Food Item: Ice cream containers without lids in ice cream freezer.

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. Instructed PIC to contact repair personnel to have hand washing sink and service sink repaired.

Observed hand washing sink is not maintained in good repair or is not repaired by law. Observed hand washing sink found in disrepair by observing faucet begin to shake and make loud noises when cold water is turned on.

Observed service sink faucet is also not maintained in good repair or is not repaired by law. Observed an active water leak in the faucet handle and a bucket with standing water placed underneath faucet at the time of inspection.

Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

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

Observed build up and debris on the following areas:

1. on the fan guard in the walk-in cooler.
2. underneath equipment and three compartment sink in kitchen and ware washing areas.

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 with use with moist foods during a pause in use stored incorrectly. Utensil was not stored in running water with sufficient velocity to flush away particulates. Utensil Type: ice cream scoop. Location: Customer self service area. Condition of the Location: Observed scoop used for ice cream is stored in a container of water.

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

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

Observed clean single-service and single-use articles stored improperly. Single-service and single-use articles were not stored six (6) inches above the floor. Single-service and single-use articles Type: cups, portion cups. Storage Method: stored directly on the floor. Location: storage area and next to floor drain and hand washing sink.