



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: November 09, 2025 to November 15, 2025  
Report Amended on 11/17/2025 for clerical errors

**AN BE LLC - 6001 SAN MATEO BLVD NE, D4**

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
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**Birria Estilo Zacatecas (DBA LOS TACOS DEL REY) - 600 LOUISIANA BLVD SE, A**

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**CABQ - BEAR CANYON SENIOR CTR - 4645 PITT ST NE**

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11/14/2025	PT0105774	Routine Food Establishment Inspection	Approved	Pg. 44

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.

## AN BE LLC - 6001 SAN MATEO BLVD NE, D4 - Approved

**AN BE LLC - 6001 SAN MATEO BLVD NE, D4**

**Food Establishment Class C**

**Date: 11/14/2025 - #: CAC-Food-105928-2025 - Inspection Result: Approved**

Common Name-Working Containers - PIC corrected violation by labeling all chemicals in facility

Backflow Prevention, Air Gap PIC Corrected violation by cutting drain pipes so there is an adequate air gap at all floor drains

Due to corrections Facility will be back in the approved status.

## Birria Estilo Zacatecas (DBA LOS TACOS DEL REY) - 600 LOUISIANA BLVD SE, A - Approved

**Birria Estilo Zacatecas (DBA LOS TACOS DEL REY) - 600 LOUISIANA BLVD SE, A**

**Food Establishment Class C**

**Date: 11/10/2025 - #: CAC-Food-104267-2025 - Inspection Result: Approved**

- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch PIC removed all debris, cleaned and sanitized vegetable dicer.

- Cooling

PIC voluntarily discarded the improperly cooled food items.

- Common Name-Working Containers PIC corrected on site by labeling chemical spray bottle.

- Using a Handwashing Sink-Operation and Maintenance

PIC removed trash can from blocking hand washing sink to allow access to wash hands.

- Hand Drying Provision

PIC stocked hand washing sink with paper towels.

**Birria Estilo Zacatecas (DBA LOS TACOS DEL REY) - 600 LOUISIANA BLVD SE, A**

**Food Establishment Class C**

**Date: 11/10/2025 - #: PT0157162 - 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: Vegetable dicer Location: Underneath prep table Condition of the Location: Debris buildup

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

### • Common Name-Working Containers

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

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

**Violation: Cooling**

### • Cooling

- Facility voluntarily discarded the improperly cooled food items. Advised facility to actively monitor cooling product in order to make corrections as needed to properly cool product and to utilize one or more methods such as 1) Place the food in a shallow pan 2) Separate the food into smaller or thinner portions 3) Use rapid cooling equipment 4) Stir the food in a container placed in an ice/water bath 5) Use containers that facilitate heat transfer 6) Only partially cover product, if protected from overhead contamination.

Observed cooling TCS food items fail to reach forty-one (41) °F within a total of six (6) hour period. Location: Reach in refrigerators Food Items: Menudo, cooked meats and cooked pinto beans Temperature: 78 °F, 74 °F, 65 °F, 52 °F Time transpired: Cook stated food items were made yesterday

**Violation: Operation and Maintenance**

### • Hand Drying Provision

- Hand drying provisions must be provided for hand drying so that employees will not dry their hands on their clothing or other unclean materials which

could re-contaminate hands. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with: (A) individual, disposable towels (B) a continuous towel system that supplies the user with a clean towel (C) a heater-air hand drying device or (D) a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. Instructed PIC to provide and ensure that hand drying provisions are available for each handwashing sink.

Observed no approved method of hand drying at handwashing sink(s). Location: Inside main kitchen

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

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

Observed handwashing sink(s) was observed blocked or inaccessible. Location: Inside kitchen Manner: Blocking access to hand washing sink.

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

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

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

Observed the following areas of the facility in disrepair. Observed hole in walls in chemical storage area in disrepair by large hole unsealed and uncovered.

**Violation: Records**

• **Temperature Logs**

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Cooked meats, raw meats, chopped vegetables, raw eggs and dairy products Activity of the Food: Stored and 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 temperature measuring devices.

**BLAKES LOTABURGER - 3205 RICHMOND DR NE - Approved**

**BLAKES LOTABURGER - 3205 RICHMOND DR NE**

**Warehouse**

**Date: 11/13/2025 - #: PT0100760 - Inspection Result: Approved**

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

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

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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 warehouse and walk-in coolers in disrepair by having missing floor tiles, and gaps in roll up gates and doors in multiple areas of warehouses.

**Violation: Physical Facilities, Cleaning**

• **Cleaning, Frequency and Restrictions**

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

Observed buildup and debris on the walk-in coolers vent covers and ceiling vent covers throughout warehouses.

**CABQ - BEAR CANYON SENIOR CTR - 4645 PITT ST NE - Conditional Approved**

**CABQ - BEAR CANYON SENIOR CTR - 4645 PITT ST NE**

**Food Establishment Class C**

**Date: 11/14/2025 - #: RT-FOODEST-105998-2025 - Inspection Result: Conditional Approved**

**Violation: Use Limitations**

• **Wiping Cloths, Use Limitation**

- Wiping cloths should be stored in a sanitizer solution to prevent pathogens from transferring to food. Change the sanitizer solution as needed to maintain proper concentration and avoid over-accumulation of organic material. Regular chemical test kits can ensure proper sanitizer concentration. While wiping down surfaces with reusable wet cloths is acceptable, it doesn't meet the requirements for cleaning and sanitizing food contact surfaces. Dry cloths and disposable towels are acceptable for situations where full cleaning isn't needed. To effectively clean and sanitize food contact surfaces, remove organic

material with detergents or cleaners, then apply a sanitizing solution of appropriate temperature and chemical concentration. The solution should stay on the surface for a specific contact time and follow the manufacturer's EPA-registered label. Instructed PIC to retrain employees on wiping cloths use requirements and restrictions and to discontinue misuse of wiping cloths.

Observed wiping cloths being improperly used. Observed damp wiping cloths stored on the prep table.

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

Location: Upright coolers

Food Items: Deli meats, mixed vegetables, and assorted pies

Expiration Dates: Unknown

#### 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 where deficiency was shown.

Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances. PIC failed to adequately protect the facility, food consumers, and coach team members in a way to prevent numerous priority violations.

#### Violation: Training Records

##### • Certified Food Protection Manager

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

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

#### Violation: Toilet Facilities

##### • Toilet Room Receptacle, Covered

- Instructed to provide a covered receptacle for sanitary napkins.

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

#### Violation: Storage

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

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

Observed food stored improperly, where it was exposed to contamination from splash, dust, or other contamination.

Location: Upright coolers

Food Item: Deli meats, mixed vegetables, and assorted pies

Condition: Food not covered or opened, stacked on top of each other

#### 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. Employees' drinks were stored in an upright cooler next to the food offered to consumers.

#### Violation: Operation and Maintenance

##### • Handwashing Signage

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

Observed handwashing sink(s) without a handwashing sign.

Location: Employee restroom

#### 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, which 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 preparing open food.

#### 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 mops not in use, stored directly in the mop buckets.

#### 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: Under prep table

Equipment Type: Full pan

Manner: Wet stacked

#### 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 is not using temperature logs correctly for TCS food items. Observed cold holding logs note the same temperatures for each day with no temperature fluctuations.

**CABQ - BEAR CANYON SENIOR CTR - 4645 PITT ST NE**

**Food Establishment Class C**

**Date: 11/14/2025 - #: RT-FOODEST-019804-2025 - Inspection Result: Closure Re-Inspection Required**

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

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

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

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

Location: Tongs under prep table, Ice scoop next to ice machine

Condition of the Location: Food-contact surfaces had a buildup and soil residues

#### 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 being improperly used. Observed damp wiping cloths stored on the prep table.

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

Location: Upright coolers

Food Items: Deli meats, mixed vegetables, and assorted pies

Expiration Dates: Unknown

#### 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 where deficiency was shown.

Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances. PIC failed to adequately protect the facility, food consumers, and coach team members in a way to prevent numerous priority violations.

#### Violation: Training Records

##### • Certified Food Protection Manager

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

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

#### Violation: 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 discards 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: Bush's Beans

Location: Storage rack in storage room

Condition: Dented can

#### Violation: Toilet Facilities

##### • Toilet Room Receptacle, Covered

- Instructed to provide a covered receptacle for sanitary napkins.

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

#### Violation: Storage

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

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

Observed food stored improperly, where it was exposed to contamination from splash, dust, or other contamination.

Location: Upright coolers

Food Item: Deli meats, mixed vegetables, and assorted pies

Condition: Food not covered or opened, stacked on top of each other

#### 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. Employees' drinks were stored in an upright cooler next to the food offered to consumers.

#### 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, which 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 preparing open food.

#### Violation: Hands Clean & Properly Washed

##### • When to Wash

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

Observed food employee not wash hands when required. Condition: Observed employee changing tasks without washing hands in between task change.

#### 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 mops not in use, stored directly in the mop buckets.

#### 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: Under prep table

Equipment Type: Full pan

Manner: Wet stacked

#### 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 is not using temperature logs correctly for TCS food items. Observed cold holding logs note the same temperatures for each day with no temperature fluctuations.

### **CENTRAL GAS AND FOOD MART - 9201 CENTRAL AVE NE - Approved**

**CENTRAL GAS AND FOOD MART - 9201 CENTRAL AVE NE**

**Retail Food Establishment Class 3**

**Date: 11/14/2025 - #: PT0151026 - Inspection Result: Approved**

### **DENNYS 8881 - 1620 TOWNE CENTER LN SE - Approved**

**DENNYS 8881 - 1620 TOWNE CENTER LN SE**

**Food Establishment Class C**

**Date: 11/13/2025 - #: PT0139553 - Inspection Result: Approved**

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

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

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

Observed utensil food-contact surface with the buildup of soil residues. Utensil Type: Chef knives Location: Magnetic knife storage rack Condition of the Location: Stored away on magnetic knife storage rack with debris buildup.

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

##### • **Separation-Storage**

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food. Poisonous/Toxic Substance: First aid antibacterial spray Location: Can stored inside above plastic wrap in box of bananas.

#### 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 entrees on main kitchen line Inappropriate Jewelry Observed: Bracelets

**EL SUPER - 4201 CENTRAL AVE NW - Approved**

**EL SUPER - 4201 CENTRAL AVE NW**

**Food Processor Class C**

**Date: 11/13/2025 - #: PT0148435 - Inspection Result: Approved**

**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: Light covers above fryers, equipment, utensils, linens, unwrapped single service Frying corn chips with lights above not covered.

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

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

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

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

Equipment Type: Corn tortilla rotary rack

Location: Tortilleria

Condition of the Location: Old dough and debris on the corn tortilla rotary rack.

**Violation: Operation and Maintenance**

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

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

Observed handwashing sink used for purpose other than handwashing. Location:

Back hand wash station A cup in use stored into the hand wash station.

**Violation: Physical Facilities, Cleaning**

• **Cleaning, Frequency and Restrictions**

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

Observed buildup and debris on the ceiling tiles and air vents, debris around the flour tortilla machine at the time of inspection.

**Violation: Ventilation and Hood Systems**

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

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur. Condition: off of the left side of the hood where ready to eat corn chips were being packaged

**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 Drain by front cold case is not maintained in good repair or is not repaired by law. Observed Drain found in disrepair by not having the drain

strainer.

**EL SUPER - 4201 CENTRAL AVE NW**

**Retail Food Establishment Class 5**

**Date: 11/10/2025 - #: PT0148442 - Inspection Result: 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 75F with a contact time of 30 seconds. PIC corrected violation.

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

Location: Back-room prep table

Concentration 100 ppm.

Temperature: 65 °F.

**Violation: Date Marking and Disposition**

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

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

Observed Sliced ready to eat Turkey meat not date marked.

Location: Deli walk-in cooler.

Food Items: Several units of ready to Turkey meat.

**EL SUPER - 4201 CENTRAL AVE NW**

**Retail Food Establishment Class 4**

**Date: 11/10/2025 - #: CAC-Food-104208-2025 - Inspection Result: Approved**

Facility has been upgraded to approved status after correcting the following violations on site in front of the Environmental Health Department.

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

- Hand Drying Provision

**EL SUPER - 4201 CENTRAL AVE NW**

**Retail Food Establishment Class 4**

**Date: 11/10/2025 - #: PT0148441 - Inspection Result: Conditional Approved**

**Violation: Functionality and Accuracy**

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

- Due to the lack of a large safety margin in the temperature requirements themselves, thermometer accuracy is imperative for the safety of food. Instructed PIC to calibrate ambient air and water thermometers or to acquire new thermometers to ensure that the proper accuracy has been achieved to be within 3 °F.

Observed ambient air and water temperature measuring device that is scaled only in Fahrenheit failing to meet accuracy requirements.

Location: Raw meat display case

Type: Ambient

Accuracy: Not functional and in need of replacement

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

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

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

Observed the following areas of the facility in disrepair. Observed multiple holes within the meat area ranging in size to be in disrepair by not bring properly sealed to prevent moisture penetration.

**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 meat labeler and packaging machine located in meat butchering area. The surface was made out of metal and plastic. The condition of the surface was soiled in food debris accumulation.

**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 walk-in cooler door leading to the receiving dock that is not solid.

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

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

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

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

Location: Meat slicer wiping cloth bucket

Concentration: 0 PPM

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Knife storage magnet and multiple knives held there

Location: Meat butcher area

Condition of the Location: Observed dried food debris and soil accumulation

**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: Meat slicing area

Type of Equipment: Cart

Condition of the equipment: Cart surface was severely damaged and uncleanable.

**Violation: Operation and Maintenance**

• **Hand Drying Provision**

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

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

Location: Meat handwashing sink

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

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

Observed handwashing sink used for purpose other than handwashing.

Location: Meat handwashing sink

Manner: Observed piece of equipment being stored inside handwashing sink

**Violation: Ventilation and Hood Systems**

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

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

Observed interior intake and exhaust air ducts with debris buildup. Location: Directly above the raw meat slicing and packaging area.

**EL SUPER - 4201 CENTRAL AVE NW**

**Retail Food Establishment Class 4**

**Date: 11/10/2025 - #: PT0148440 - Inspection Result: Approved**

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

• **Walls and Ceilings, Attachments**

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

Observed the following areas of the facility in disrepair. Observed wall behind 3 compartment sink where spray nozzle is mounted to be in disrepair by having a large hole where the mount detached from the wall.

#### 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 vent covers for the refrigeration unit above seafood area. The surface was made out of plastic. The condition of the surface was soiled in grease and dust debris accumulation.

#### 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 PVC piping under 3 compartment sink is not maintained in good repair or is not repaired by law. Observed PVC piping found in disrepair by having a continuous leak creating standing water on floor below.

#### 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: 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: Seafood walk-in cooler

Type of Equipment: Large 50-gallon food container

Condition of the equipment: Deeply scored and scratched

#### Violation: Ventilation and Hood Systems

##### • Ventilation Hood Systems, Filters

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur. Condition: Observed heavy amounts of grease and oil buildup on upper hood system and Ansel system nozzles.

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

##### • Separation-Storage

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate single-service and single-use articles.

Poisonous/Toxic Substance: Quat wiping cloth bucket

Location: Stored on shelf directly next to single use articles

**EL SUPER - 4201 CENTRAL AVE NW**

**Retail Food Establishment Class 4**

**Date: 11/10/2025 - #: PT0148439 - 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 not in good condition and failing to protect the integrity of the contents of the food from adulteration or potential contaminants. Food: Green onions, Packaged, papaya, Tangerines,

Location: Produce department Condition:

Tangerines Rotten, papayas Moldy and over ripe, several packages of fresh cilantro rotten and displayed on sales floor displays.

**Violation: Cold Holding**

• **Cold Holding Capacities-Equipment**

- 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: Dry table display case.

Food Items: Winter squash.

Temperature: Internal temperature was 60 °F at the time of inspection.

**Violation: Surface Not Clean**

• **Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located Grocery chip aisle The surface was made out of Metal shelving. The condition of the surface with debris and soil buildup.

**Violation: Physical Facilities, Cleaning**

• **Cleaning, Frequency and Restrictions**

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

Observed buildup and debris on the floor's grocery aisles under gondolas were Hominy and croutons salad area, Substantial debris under Pallets under gondolas in produce backroom areas at the time of inspection.

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

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

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

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

Utensil Type: Produce sprayer Misters

Location: Produce green rack.

Condition of the Location: Sprayer misters with excessive soil and a slimy buildup at the time of inspection.

**EL SUPER - 4201 CENTRAL AVE NW**

**Food Establishment Class C**

**Date: 11/10/2025 - #: CAC-Food-104402-2025 - Inspection Result: Conditional Approved**

Facility has been upgraded to Conditional approved status after correcting the following violations. in front of Environmental health department.

- Time/Temperature Control for Safety Food, Cold Holding

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

**EL SUPER - 4201 CENTRAL AVE NW**

**Food Establishment Class C**

**Date: 11/10/2025 - #: PT0148437 - Inspection Result: Unsatisfactory Re-Inspection required**

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

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

- The effectiveness of chemical sanitizers can be directly affected various factors including by the temperature, and concentration of the sanitizer solution used. Sanitizers shall be used in accordance with the EPA-registered label use instructions and shall be used within designated parameters. Instructed PIC



that for quaternary ammonium compound solution at a concentration range of allowed by the manufacturer must also be at a minimum temperature of 75°F with a contact time of 30 seconds. PIC corrected violation.

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization.  
Location: Front wiping cloth container, two wiping cloth containers rear kitchen production area.  
Concentration: 100 ppm.  
Temperature: 65 °F.

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

##### • Separation-Storage

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate single-service and single-use articles. Poisonous/Toxic  
Substance: Stainless steel cleaner, scale remover.  
Location: Dry storage rack.

#### 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 on Boxes, prep tables and carts.

#### 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: walk-in cooler.

Food Item: Ready to eat ham, 55-gallon drum of marinated whole chickens. in a stored in an open box and plastic top exposed to the open air, and a 55-gallon food container holding marinated chicken not covered at the time of inspection.

#### 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 food service case.

Food Items: Cut watermelon 45 degrees, Tuna sandwich, 44 degrees, Cremosa avocado 53 degrees, macaroni salad 47 degrees, Yogurt parfait 51 degrees

#### Violation: HACCP

##### • When a HACCP Plan is Required

- Certain foodborne pathogens and foodborne illnesses have been documented with the consumption of various juice products. Therefore, special controls are necessary to control their growth. Instructed PIC to supply EHD with a complete HACCP plan for review, that juice shall not be packaged until such time the HACCP plan is submitted, and that juice previously packaged must not be used in the operations of the food establishment or sold to consumers.

Observed facility packaging juice without HACCP plan to ensure pasteurization.

#### Violation: Physical Facilities, Cleaning

##### • Cleaning, Frequency and Restrictions

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

Observed buildup and debris on the walk-in cooler floors under storage shelving and corners at the time of inspection.

#### Violation: Storage

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

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



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

Observed clean single-service and single-use articles stored improperly. Single-service and single-use articles was not stored in a clean, dry location. Dry storage area for food service establishment.

Type: Plates, Trays, cups clean linens stored on the floor at the time of inspection.

**EL SUPER - 4201 CENTRAL AVE NW**

**Retail Food Establishment Class 5**

**Date: 11/10/2025 - #: CAC-Food-104406-2025 - Inspection Result: Approved**

Facility has been upgraded to Conditional approved status after correcting the following violations on site in front of the Environmental Health Department.

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

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

**EL SUPER - 4201 CENTRAL AVE NW**

**Retail Food Establishment Class 5**

**Date: 11/10/2025 - #: PT0148434 - Inspection Result: Unsatisfactory Re-Inspection required**

**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 fresh pan dulce case. The surface was made out of plastic and glass. The condition of the surface was soiled in food debris.

**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: Bakery Food Item: Dough, Crushed ice used for food production and bread all stored in the walk-in coolers.

**Violation: Plumbing**

**• System Maintained in Good Repair**

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

Observed 3 compartment sink spray nozzle is not maintained in good repair or is not repaired by law. Observed spray nozzle found in disrepair by having leak that needs to be repaired. Sanitizer dispenser also needs to be repaired.

**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: Bakery walk-in cooler

Food Item: Multiple cases of homestyle gravy and ice

**Violation: Single-Service**

**• Single-Service and Single-Use Articles-Use Limitations**

- Single-service and single-use articles may not be reused. Articles that are not constructed of multiuse materials may not be reused as they are unable to withstand the rigors of multiple uses, including the ability to be subjected to repeated washing, rinsing, and sanitizing. Instructed PIC that all single-service and single-use articles being reused must be replaced with multiuse containers and/articles.

Observed single-use containers being re-used.

Location: Bakery

Use: Single use tins are being reused multiple times

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

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

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

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization.  
Location: Bakery production area  
Concentration: 0 PPM

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

- 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: Baking pans and trays  
Location: Bakery storage rack  
Condition of the Location: Heavily encrusted with carbon buildup including on the food contact side

**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: Bakery walk-in cooler  
Food Items: Made in house cream  
Expiration Dates: 10/8

**FUDDRUCKERS - 2120 YALE BLVD SE - Approved**

**FUDDRUCKERS - 2120 YALE BLVD SE**

**Food Establishment Class C**

**Date: 11/13/2025 - #: CAC-Food-105574-2025 - Inspection Result: Approved**

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

PIC corrected on site by adding more ice-to-ice bath and water and made contact with food items.

**- Sanitizers, Criteria-Chemicals**

PIC corrected on site by mixing quat sanitizer tested at 400 parts per million 110 °F.

**FUDDRUCKERS - 2120 YALE BLVD SE**

**Food Establishment Class C**

**Date: 11/13/2025 - #: PT0124506 - 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.

**Violation: Cold Holding**

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

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

Observed food items in temporary cold holding unit measuring above 41°F. Location: Customer self-serve garnish display area. Stainless steel pans were not in full contact with ice. Food Items: Shredded lettuce 45 °F, leafy lettuce 47 °F, sliced onion 49 °F, sliced tomato 49 °F, Chopped onion 49 °F.

**Violation: Warewashing Temperature and Concentration**

• **Sanitizers, Criteria-Chemicals**

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

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization.  
Location: Sanitizer bucket Concentration: Below 200 parts per million Temperature: 70 °F

## Violation: Personal Cleanliness

### • Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Main kitchen line Activity: Preparing entrees

## Violation: 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: Cheese, prepared vegetables, raw meats  
Activity of the Food: Stored and received

## GENGHIS GRILL - 2100 LOUISIANA BLVD NE, 203 - Approved

### GENGHIS GRILL - 2100 LOUISIANA BLVD NE, 203

#### Food Establishment Class C

Date: 11/14/2025 - #: RT-FOODEST-104347-2025 - Inspection Result: Approved

Facility is being upgraded to Approved status from an Unsatisfactory status. PIC has corrected all noted violations observed in previous inspection. PIC and staff have obtained food handlers cards as well as Food Manager Protection Certification

### GENGHIS GRILL - 2100 LOUISIANA BLVD NE, 203

#### Food Establishment Class C

Date: 11/10/2025 - #: CAC-Food-104343-2025 - Inspection Result: Unsatisfactory Re-Inspection required

Inspection resulted in a Closure. Facility was not closed due to PIC correcting four Priority violation and two Priority Foundation violations on site bringing score back up to an unsatisfactory status. Facility will remain in an Unsatisfactory status for a minimum of five business days. PIC must correct all noted violations or make work orders for physical facility repairs. CHPD inspector is requesting photo documentation of correction or repairs be sent to email address provided on business card. CHPD inspector is recommending that PIC and staff attend a food safety course with the Consumer Health Division Food employee staff are being granted five business days to obtain food handlers cards. Manager is being granted fourteen business days to obtain a Food Protection Manager Certification. All certifications must be sent to CHPD inspector.

#### Violations corrected:

1. Equipment, Food Contact Surfaces, and Utensils Clean
2. Date Marking and Disposition
3. Food Identification, Safe, Unadulterated and Honestly Presented
4. Operation and Maintenance
5. Plumbing Backflow Prevention, Air Gap
6. Plumbing System Maintained in Good Repair, Repaired According to Law

### GENGHIS GRILL - 2100 LOUISIANA BLVD NE, 203

#### Food Establishment Class C

Date: 11/10/2025 - #: PT0126091 - Inspection Result: Closure Re-Inspection Required

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

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

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

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

Location: Beverage station

Condition of the Location: Orange and black slimy mold like substance buildup

Violation corrected on site

## Violation: Date Marking and Disposition

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

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

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

Location: Prep top cooler

Food Items: Zip lock bag containing shredded cheese

Expiration Dates: No date

Violation corrected on site

#### 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/cook did not know the internal temperature of cooked chicken

#### 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 is not maintained in good repair or is not repaired by law. Observed floor drain found in disrepair by missing strainer.

Violation corrected on site

##### • System Maintained in Good Repair

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

Observed hand wash sink faucet is not maintained in good repair or is not repaired by law. Observed hand wash sink faucet found in disrepair by leaking.

##### • Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drain in beverage station.

#### 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 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: Water chestnuts metal can

Location: Can storage rack

Condition: Dented can

Violation corrected on site

• **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: Vegetable oil in stainless portioning pan

Location: Prep table shelf

**Violation: Testing Devices**

• **Sanitizing Solutions, Testing Devices**

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

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

**Violation: Operation and Maintenance**

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

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

Observed handwashing sink used for purpose other than handwashing.

Location: Several hand wash stations throughout facility

Manner: Storing scrubbing pads and chemicals

Violation corrected on site

**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: Switching task

**Violation: Disposition of Returned, Previously Served Or Reconditioned**

• **Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food**

- Food shall be safe, unadulterated, and honestly presented. Pathogens may be transmitted from person to person through contaminated food. The potential spread of illness is limited when food is discarded if it may have been contaminated by employees who are infected, or are suspected of being infected, or by any person who otherwise contaminates it. Food may also be contaminated by other means that endanger their safety and present a serious potential hazard. Instructed PIC that food that is unsafe, adulterated, not honestly presented must not be served or offered for sale.

Observed food that is unsafe for consumption present inside the facility.

Food: Multiple food items on Mongolian grill

Location: Cook line

Condition: Condensation drip from hood vent dripping on food being cooked

**Golden Pride Legacy LLC - 1824 LOMAS BLVD NE - Approved**

**Golden Pride Legacy LLC - 1824 LOMAS BLVD NE**

**Food Processor Class C**

**Date: 11/13/2025 - #: RT-PRC-103027-2025 - 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 food processing areas walk-in cooler in disrepair by exposed electrical wiring on light

inside the interior of the walk-in cooler.

#### 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: no logs filled out Activity of the Food: stored, thawed, cooled

##### • 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.

### HONG KONG BUFFET - 10100 COORS BLVD NW - Approved

#### HONG KONG BUFFET - 10100 COORS BLVD NW

##### Food Establishment Class C

Date: 11/12/2025 - #: CAC-Food-105191-2025 - Inspection Result: Approved

Facility has been upgraded to approved status after correcting the following violations on site in front of the Environmental Health Department.

- Separation-Storage

#### HONG KONG BUFFET - 10100 COORS BLVD NW

##### Food Establishment Class C

Date: 11/12/2025 - #: RT-FOODEST-103409-2025 - Inspection Result: Conditional 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 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: Grill top

Location: BBQ grill

Condition of the Location: Substantial caron buildup

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

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

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

Location: Rear kitchen prep area

Condition of the Location: Soiled with dried food debris

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

##### • Separation-Storage

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

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

Poisonous/Toxic Substance: Dishwashing detergent

Location: Dish washing area (stored directly next to each other on the same shelf)

#### Violation: Cooling

##### • Cooling

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

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



Location: Walk-in cooler

Food Items: Brisket

Manner: Multiple trays of cooling brisket where completely covered and stacked in a way that does not allow food to properly cool.

\*Facility voluntarily discarded affected food items.

#### Violation: Ventilation and Hood Systems

##### • Ventilation Hood Systems, Filters

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur. Condition: Noticeable grease buildup on the hood filters and Ansel nozzles.

#### Violation: Surface Not Clean

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

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located in the standing reach in cooler next to soda bib storage. The surface was made out of stainless steel and aluminum. The condition of the surface was covered in dried food debris.

### HOT DOG ON A STICK - 6600 MENDOTA BLVD NE, 40-6 - Approved

#### HOT DOG ON A STICK - 6600 MENDOTA BLVD NE, 40-6

##### Food Establishment Class B

Date: 11/13/2025 - #: CAC-Food-105645-2025 - Inspection Result: Approved

Inspection resulted in a Closure facility was not closed due to PIC corrected four Priority violations and two Priority Foundation violation on site bringing score back up to an Approved status. CHPD inspector is requiring all staff attend a food safety course.

##### Violations corrected:

1. Cold Holding/Time/Temperature Control for Safety Food, Cold Holding
2. Equipment, Food Contact Surfaces, and Utensils Clean/Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch
3. Equipment, Food Contact Surfaces, and Utensils Clean/Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness
4. Operation and Maintenance/Using a Handwashing Sink-Operation and Maintenance
5. Plumbing/System Maintained in Good Repair, Repaired According to Law
6. Thawing/Thawing Method

#### HOT DOG ON A STICK - 6600 MENDOTA BLVD NE, 40-6

##### Food Establishment Class B

Date: 11/13/2025 - #: PT0138275 - Inspection Result: Closure Re-Inspection Required

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

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

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

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

Location: Observed empty sanitizer buckets in back of house

Concentration: No sanitizer measurement taken due to sanitizer not being made at the start of the work day.

Violation corrected site PIC made sanitizer bucket.

##### • 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: Ice machine had extreme buildup of a black and orange slimy mold like substance.

Violation corrected on site PIC discarded ice in unit. Cleaned and sanitized

### Violation: Thawing

#### • Thawing Method

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

Observed frozen time/temperature control for safety food improperly thawing.

Food: Prepackaged frozen hot dogs

Location: Three compartment sink

Condition: Under running water

Method: Running water temperature measured at 93°F. Running water should temperature must not exceed 70°F and must have enough velocity to agitate the water.

Violation corrected on site PIC discarded product being thawed improperly.

### Violation: Pest Control

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

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

Observed the facility has inadequate procedures to effectively control pests.

Current Policy: PIC stated the facility has monthly pest control conducted in facility. CHPD inspector observed two live cockroaches in back of house and one cockroach egg sack on chemical bottle stored directly on the ground

### 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 under three compartment sink is not maintained in good repair or is not repaired by law. Observed floor drain under three compartment sink found in disrepair with extreme food debris and buildup and a broken board.

Violation corrected on site by PIC removing debris and broken board

#### • System Maintained in Good Repair

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

Observed hand wash sink faucet is not maintained in good repair or is not repaired by law. Observed hand wash sink faucet found in disrepair by leaking.

#### • Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drain located near ice machine.

### 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: Wash compartment basin of three compartment sink  
Food Items: Packaged hot dogs  
Temperature: 53°F

Violation corrected on site PIC discarded out of temp product

#### Violation: Operation and Maintenance

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

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

Observed handwashing sink used for purpose other than handwashing.

Location: Back of house

Manner: Hand wash sink is being used to discard drinks.

Violation corrected on site by PIC cleaning and sanitizing hand wash sink

#### Violation: Storage

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

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

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

Utensil Type: Stainless steel portioning pan

Location: Front of house

Condition of the Location: Utensil was in large container of lemonade in direct contact with 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 throughout facility

The surface was made out of stainless steel

The condition of the surface was dirty with food debris buildup

### KABOB HOUSE LLC - 8104 WYOMING BLVD NE, A - Approved

KABOB HOUSE LLC - 8104 WYOMING BLVD NE, A

Food Establishment Class C

Date: 11/13/2025 - #: RT-FOODEST-105611-2025 - 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 and Kabob machine Location: kitchen area

Condition of the Location: Dried food and soil debris buildup on kabob machine and yellow and brown buildup on inside of ice machine

#### Violation: Pest Control

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

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

Observed pests allowed to accumulate in traps.

Location: Under beverage station in dining room  
Pest Type: Rodent droppings  
Number of droppings Present: 3 - 6

#### 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 buildup. Location: Main 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 Sugar, spices and flour Location: kitchen area and server station

#### 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 Actively working with open food items Inappropriate Jewelry Observed: wrist watch

#### 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 57°C (135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11(D)(7). Educated and informed PIC on how to properly store utensils.

Observed utensils during a pause in use stored incorrectly. Utensil was stored in food with their handle not above the top of the food and the container.  
Utensil Type: ramekin Location: dry storage area Condition of the Location: Ramekin stored in container of food product 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 in the walk-in and chest freezers The condition of the surface was ice and frost buildup

Observed nonfood contact surface with the buildup of soil residues. The surface was located on side of Hood system on main line The condition of the surface was substantial dust debris buildup

**KABOB HOUSE LLC - 8104 WYOMING BLVD NE, A**

**Food Establishment Class C**

**Date: 11/13/2025 - #: PT0155498 - Inspection Result: Unsatisfactory Re-Inspection required**

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

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine and Kabob machine Location: kitchen area Condition of the Location: Dried food and soil debris buildup on kabob machine and yellow and brown buildup on inside of ice machine

#### 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 Alleged Material: Soap

#### Violation: Pest Control

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

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

Observed pests allowed to accumulate in traps.

Location: Under beverage station in dining room

Pest Type: Rodent droppings

Number of droppings Present: 3 - 6

#### 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 buildup. Location: Main 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 Sugar, spices and flour Location: kitchen area and server station

**Violation: Food Separation**

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

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

Observed non-ready-to-eat raw animal food stored with ready-to-eat raw animal food without protection from contamination. Location: Walk-in cooler Food Item: Raw beef, Raw chicken, Raw lamb Condition: Raw products stored above RTE food items (Yogurt, Vegetables and Beer)

**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 Actively working with open food items Inappropriate Jewelry Observed: wrist watch

**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: ramekin Location: dry storage area Condition of the Location: Ramekin stored in container of food product 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 in the walk-in and chest freezers The condition of the surface was ice and frost buildup

Observed nonfood contact surface with the buildup of soil residues. The surface was located on side of Hood system on main line The condition of the surface was substantial dust debris buildup

#### Violation: Records

##### • Temperature Logs

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

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

##### • Calibration Logs

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

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

### MENCHIES FROZEN YOGURT - 11225 MONTGOMERY BLVD NE, A - Approved

**MENCHIES FROZEN YOGURT - 11225 MONTGOMERY BLVD NE, A**

**Food Establishment Class B**

**Date: 11/13/2025 - #: PT0124196 - Inspection Result: Approved**

#### Violation: Operation and Maintenance

##### • Handwashing Signage

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

Observed handwashing sink(s) without a handwashing sign.

Location: Men's restroom

### OUMI SUSHI - 5112 LOMAS BLVD NE - Closure Re-Inspection Required

**OUMI SUSHI - 5112 LOMAS BLVD NE**

**Retail Food Establishment Class 6**

**Date: 11/12/2025 - #: RT-RET-097698-2025 - Inspection Result: Closure Re-Inspection Required**

#### Violation: Cold Holding

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

- Maintaining TCS foods under the cold temperature control requirements prescribed in this code will limit the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Instructed PIC that food items held in the establishment must be maintained at proper levels to ensure safety and inhibit the growth of pathogens. PIC voluntarily discarded food items improperly cold held.

Observed food items in cold holding unit measuring above 41°F. Location: Display cooler Food Items: Ambient air, sea food meat Temperature: 74, 45

Sushi counter was preparing food from cooler which was non-functional and not operating for approximately 14 hours.

#### Violation: Pest Control

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

- Corrective Action: 5. 6-501.111(C)

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

Observed pests in the facility with no control methods in place. Pest Type: Significant rodent droppings present throughout facility, in deli/bakery area, and meat/seafood area where sushi counter provides service and stores goods.

#### Violation: Operation and Maintenance

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

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

Observed handwashing sink(s) was observed blocked or inaccessible. Location: handwashing sink next to deli display cooler Manner: Trash can was in

**Sal's Restaurant - 3301 COORS BLVD NW, T - Approved****Sal's Restaurant - 3301 COORS BLVD NW, T****Food Establishment Class C****Date: 11/13/2025 - #: PT0156323 - 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: Mechanical can opener blade, deli slicer and veggie chopper

Location: Kitchen prep area

Condition of the Location: Had dried food debris buildup

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

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

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

Location: Reach in coolers

Food Items: Pesto, chopped veggies, sliced meats, cheese and sauces

Expiration Dates: Not available

**Violation: Ventilation and Hood Systems****• Heating, Ventilation, Air Conditioning System Vents**

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

Observed interior intake and exhaust air ducts with debris buildup.

Location: Directly above kitchen

**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 food storage containers

Location: Rear prep area

**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: Kitchen line

Activity: Active food handling

#### Violation: Consumer Advisories

- **Allergen Warning, Unpackaged Food**

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

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

#### Violation: Surface Not Clean

- **Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located in kitchen such as the microwave, mixer exterior, reach in drawer cooler. The surface was made out of stainless steel and aluminum. The condition of the surface was soiled in debris accumulation and dried food residue.

#### 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, thawed, cooled

### SATELLITE - 8405 MONTGOMERY BLVD NE - Approved

#### SATELLITE - 8405 MONTGOMERY BLVD NE

##### Food Establishment Class D

Date: 11/13/2025 - #: PT0063190 - Inspection Result: Approved

#### Violation: Plumbing

- **Backflow Prevention, Air Gap**

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

Observed an inadequate air gap at floor drain located under three compartment sink.

### Sprout's Farmer's Market #702 - 5112 LOMAS BLVD NE - Closure Re-Inspection Required

#### Sprout's Farmer's Market #702 - 5112 LOMAS BLVD NE

##### Retail Food Establishment Class 5

Date: 11/12/2025 - #: RT-RET-014027-2025 - Inspection Result: Closure Re-Inspection Required

#### Violation: Knowledgeable

- **Knowledgeable Person In Charge**

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

Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances. PIC failed to adequately protect the facility, food for consumers, and coach team members in a way to prevent numerous priority violations and an imminent health hazard of rodent infestation from occurring.

#### 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: Tupperware style containers with bulk ingredients Location: Bakery/Deli

#### Violation: Functionality and Accuracy

##### • Temperature Measuring Devices-Functionality

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

Observed in a mechanically refrigerated food storage unit the temperature measuring device was not placed in the warmest part of the unit. Equipment Location: Walk-in cooler Thermometer Location: Probe was directly in front of compressor fan, likely the coolest part of the cooler.

#### Violation: Cold Holding

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

- Maintaining TCS foods under the cold temperature control requirements prescribed in this code will limit the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Instructed PIC that food items held in the establishment must be maintained at proper levels to ensure safety and inhibit the growth of pathogens. PIC voluntarily discarded food items improperly cold held.

Observed food items in cold holding unit measuring above 41°F. Location: Deli production area (walk-in cooler, display coolers), cheese area Food Items: Smoked hams (whole), dill dressing, pepper jack cheese, sliced gruyere ambient air Monterrey jack, boursin cheese rosemary and black garlic, feta cheese crumbles, mozzarella ball, mozzarella loaf, goat cheese, turkey breast, chicken breast sliced Temperature: 46, 46, 46, 51, 48.3, 47, 47, 48, 50, 47, 45, 44, 45, 44, 45,

##### • 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: Walk-in cooler Condition: Walk-in cooler was insufficiently holding temperature in the deli/bakery. Spoke with team members who stated that breaker had tripped and was observed at 4am. Team members stated that it was not fixed until between 9 and 11am. The exterior ambient air thermometer on Sprouts cooler was displaying 48.3 °F with inspector provided ambient air thermometer displayed 47 °F.

#### 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 walls, ceilings, floor junctures in disrepair by having significant, numerous holes, gaps, cracks, crevices throughout.

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

- Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, maintained and/or installed from materials so that they are SMOOTH and EASILY CLEANABLE. Instructed person in charge to repair and/or replace flooring with material that is smooth and easily cleanable.

Observed floor is not smooth and easily cleanable. The surface was located bakery/deli The surface was made out of sealed concrete in poor repair with areas missing coating, pitting, cracks/crevices.

#### 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 bakery and deli, including shelving, storage racks, piping, plumbing, fan shrouds of compressors, cooler doors The condition of the surface was covered in significant debris buildup

#### Violation: Food Separation

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

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



requirements, and preparing food at different times or in different areas.

Observed carton of raw shell eggs stored directly on top of container of ready to eat pickled jalapenos

#### Violation: Plumbing

##### • System Maintained in Good Repair

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

Observed plumbing system is not maintained in good repair or is not repaired by law. Observed plumbing leaks at the 3-compartment sink faucet and hose system.

##### • Backflow Prevention, Air Gap

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

Observed an inadequate air gap at 3 compartment sink.

#### Violation: Records

##### • Temperature 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.

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 food items, none are present Activity of the Food: Stored, thawing, cooling

#### 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 bulk food available for consumer self-dispensing inside the facility without necessary labeling. Location: Bakery self-service, deli display coolers Food Items: Multiple varieties of muffins, packaged salad kits, sandwich packs Manner: Muffins either had no label present, were cut off when printed or were attached to the muffin pans that made it impossible for consumers to read.

#### 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 loading dock doors to the outside that are not tightly sealed, light can be seen at the edges and sides.

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

- 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.

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.

#### 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 or over food preparation equipment. Location: bakery/deli area by handwashing area directly over food preparation table, gloves and cooking equipment Type of Device: electrocution

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

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

Observed pests in the facility with no control methods in place. Location: Underneath deli cooler, in back stock area including shelving, and boxes, mechanical rooms Pest Type: rodent droppings in significant quantity present.

**Violation: Hands Clean & Properly Washed**

• **When to Wash**

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

Observed food employee not wash hands when required. Condition: Observed food handling employee handling ready to eat food for example nut butter and jelly sandwiches going between tasks such as cleaning slicer without washing and changing gloves. Additionally, same food handling employee cut sandwich eat it with gloved hands then immediately start handling the ready to eat food again without washing hands and changing gloves.

**Violation: Physical Facilities, Cleaning**

• **Cleaning, Frequency and Restrictions**

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

Observed buildup and debris on the floors and walls throughout the deli/bakery area and walk-in storage areas.

**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: Above cooking equipment (ovens, combi ovens etc.) in deli and bakery area Manner: Light bulbs were not shatter proof and had the protective cover removed. Spoke with PIC who stated that the protective covers had been removed to soak due to the significant debris buildup.

**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 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: Pans and baking equipment Location: Bakery area Condition of the Location: Significant encrusted deposits on the pans and baking equipment

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

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

Observed utensil food-contact surface with the buildup of soil residues. Utensil Type: Sheet pans on speed rack Location: bakery/deli by 3 compartment sink Condition of the Location: soiled mop was in contact with the trays and rack, additionally rack was in contact with chemical bottles.

**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. Observed open employee beverages stored on shelving with single use articles, foods and bags

#### Violation: Installation

##### • Handwashing Sinks, Installation, Water 85F

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

Observed handwashing sink with hot water not available. Location: Next to deli display case in the deli/bakery Condition: Water was unable to get to 85 °F, only temping at 78 °F

#### Violation: Operation and Maintenance

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

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

Observed handwashing sink(s) was observed blocked or inaccessible. Location: handwashing sink next to deli display cooler Manner: Trash can was in front of handwashing sink

#### Violation: Ventilation and Hood Systems

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

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur. Condition: Observed significant debris buildup throughout hood system with accumulation and drips occurring dropping minimal amounts of grease onto the back side and front of the equipment and flooring.

#### Violation: Cooling

##### • Cooling

- Facility voluntarily discarded the improperly cooled food items. Advised facility to actively monitor cooling product in order to make corrections as needed to properly cool product and to utilize one or more methods such as 1) Place the food in a shallow pan 2) Separate the food into smaller or thinner portions 3) Use rapid cooling equipment 4) Stir the food in a container placed in an ice/water bath 5) Use containers that facilitate heat transfer 6) Only partially cover product, if protected from overhead contamination.

Observed cooling TCS food items fail to reach seventy 70°F within two (2) hour period. Location: Deli walk-in cooler Food Items: Multiple cooked whole chickens, and cooked chicken parts packages Temperature: 90, 90, 83, 79, 78 Time transpired: Spoke with team member about when chicken was pulled, team member stated that they were pulled at 11:30am. Current time when product was tested was 2:07pm for 2 hours and 37 minutes.

**Sprout's Farmer's Market #702 - 5112 LOMAS BLVD NE**

**Retail Food Establishment Class 4**

**Date: 11/12/2025 - #: RT-RET-014021-2025 - Inspection Result: Closure Re-Inspection Required**

#### Violation: Knowledgeable

##### • Knowledgeable Person In Charge

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

Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances. PIC failed to adequately protect the facility, food for consumers, and coach team members in a way to prevent numerous priority violations and an imminent health hazard of rodent infestation from occurring.

#### 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 walls, ceilings, floor junctures in disrepair by having significant, numerous holes, gaps, cracks, crevices throughout.

#### Violation: Food Separation

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

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

Observed raw animal foods of different types stored improperly. Location: Food preparation cooler Condition: On speed rack observed raw chicken uncovered and unprotected next to raw pork, and above unknown ground meat.

#### Violation: Plumbing

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

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

Observed plumbing system at food preparation sink is not maintained in good repair or is not repaired by law. Observed piping leaking excessively at the preparation sink pooling onto floor. Preparation sink had raw shrimp thawing, which then had the raw shrimp water pooling onto the floor.

##### • Backflow Prevention, Air Gap

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

Observed an inadequate air gap at preparation sink

#### Violation: Records

##### • Temperature 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.

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 food items, none are present Activity of the Food: Stored, thawing

#### Violation: Equipment Design

##### • Manual Warewashing, Sink Compartment Requirements

- Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils. Informed PIC that the three-compartment sink must be large enough to submerge largest piece of equipment and utensils. Equipment and utensils previously cleaned and sanitized must be re-cleaned and sanitized by other means prior to use.

Observed three compartment sink not large enough to submerge dishes. Location: Meat and Seafood 3 compartment sink Dishes that are not able to be properly sanitized: trays and bins were observed slanted inside the sink basin. Discussed cleaning procedure with team member who confirmed that the dishes do not fit in the sink basins, and that their procedure is to have to rotate them inside the sink basins to wash, rinse and sanitize the sections that are unable to be submerged at the time.

#### 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 or over food preparation equipment. Location: meat/seafood area directly over food preparation speed racks Type of Device: electrocution

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

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

Observed pests in the facility with no control methods in place. Location: Underneath display cooler, in back stock area including shelving, and boxes, mechanical rooms Pest Type: rodent droppings in significant quantity present.

#### 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: Meat preparation room, cooler compressor Condition of the equipment: Equipment had paint chipping, flaking and coming off of the compressor which could contaminate food or food contact surfaces below.

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

##### • Separation-Storage

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food. Poisonous/Toxic Substance: sanitizer spray bottle Location: bottle was on food preparation sink which had raw shrimp in it, and was pointing to speed rack with raw chicken wings uncovered and unprotected approximately 6 inches away

**Sprout's Farmer's Market #702 - 5112 LOMAS BLVD NE**

**Retail Food Establishment Class 4**

**Date: 11/12/2025 - #: RT-RET-014019-2025 - Inspection Result: Closure Re-Inspection Required**

#### 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. The PIC failed in their duty to prevent rodent infestation throughout the facility causing an imminent health hazard.

#### 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 non-absorbent and smooth or to seal the plywood.

Observed nonfood contact surface that was absorbent and non-smooth. The surface was located in the back stock area. The surface was made out of plywood Plywood is not sealed or smooth. Rodent urine or other materials can be absorbed and the surface then cannot be adequately cleaned.

#### Violation: Cold Holding

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

- Maintaining TCS foods under the cold temperature control requirements prescribed in this code will limit the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Instructed PIC that food items held in the establishment must be maintained at proper levels to ensure safety and inhibit the growth of pathogens. PIC voluntarily discarded food items improperly cold held.

Observed food items in cold holding unit measuring above 41°F. Location: Cheese island on main sales floor. Food was stocked above the fill line and the SE corner of the unit had items out of temperature. Food Items: Cheddar cheeses, Feta Cheese Temperature: 45°F and 47°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: Cheese Island on the main sales floor Condition: the SE corner of the unit was not holding temperature, employee stated that the unit had recently been leaking.

#### 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 walls and baseboards in disrepair throughout the back-stock area. In particular the walls by the office where insulation is seen and there is a hole in the floor leading to a deep cavity, nesting material was found in another hole by the office area, a hole along the base of the wall at the west side of the entrance to the backstock area near the meat and seafood department, the door jamb by the mechanical room, the walls in the compressor room, the south east corner of the stock area when entering from the east side of the store there are droppings and a hole.

#### 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 underneath the aisles, coolers, produce stands, and self-service bulk item area. The condition of the surface was: Buildup of dust, debris, and fallen food items.

The drain in the compressor room was filled with debris and slime, the floors of the compressor room had a greenish blue slime spilled on them.

#### 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 food preparation sink plumbing is not maintained in good repair or is not repaired by law. Observed the piping from the preparation sink (produce washing sink) leaking, pooling onto floor, draining from piping on left sink compartment and end cap.

##### • 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 underneath the 3-compartment sink coming from 3 compartment sink, preparation sink and cooler lines.

#### Violation: Records

##### • Temperature 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.

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 food items, none are present Activity of the Food: Stored, thawing

#### Violation: Physical Facilities

##### • Outer Openings, Protected

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

Observed holes or other gaps in the structure of the facility. Location: In the back-stock area near the office/garage door where a pipe is coming through the wall and the surrounding area is large enough to allow pest entry. Size: There is roughly a half-inch gap around the pipe.

Observed doors to the outside that are not tight fitting, light can be seen at the edges. The garage style door at the far west side of the back-stock area had a gap at the bottom right side of the door. There were also rodent droppings on the floor near that area.

#### Violation: Pest Control

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

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

Observed pests in the facility with no control methods in place. Location: Underneath the self-service bulk food item displays, underneath chips next to the deli area, and throughout the back stock area Pest Type: Rodents Pest Condition: Significant rodent droppings to indicate an ongoing pest issue

**Violation: Installation**

• **Handwashing Sinks, Installation, Water 85F**

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

Observed handwashing sink with hot water not available. Location: Handwashing sink outside of the produce cooler Condition: 81 °F

**STARBUCKS COFFEE 5701 - 9965 COORS BYPASS BLVD NW - Approved**

**STARBUCKS COFFEE 5701 - 9965 COORS BYPASS BLVD NW**

**Food Establishment Class C**

**Date: 11/14/2025 - #: PT0144732 - 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 under 3 compartment sink and at hand washing sink on barista line next to coffee grinders.

**Violation: Physical Facilities, Cleaning**

• **Cleaning, Frequency and Restrictions**

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

Observed buildup and debris on the facility floors / walls.

**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 cabinets, surface area around espresso machine and syrup dispensers. The surface was made out of laminate, stainless steel and plastic. The condition of the surface was soiled in dried food residue and debris accumulation.

**STARBUCKS COFFEE 63770 - 8721 WASHINGTON ST NE - Approved**

**STARBUCKS COFFEE 63770 - 8721 WASHINGTON ST NE**

**Food Establishment Class C**

**Date: 11/13/2025 - #: PT0157152 - Inspection Result: Approved**

**Violation: Training Records**

• **Food Handler Cards**

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

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

**Violation: Hands Clean & Properly Washed**

• **When to Wash**

- Food employees must clean their hands and exposed arms before food preparation, including working with exposed food, clean equipment, and unwrapped items. This includes after touching bare human body parts, using the toilet room, caring for service and aquatic animals, coughing, sneezing, using tobacco products, eating, drinking, handling soiled equipment or utensils, removing soil and contamination during food preparation, switching between

raw and ready-to-eat food, and donning gloves. Employees must wash their hands after any activity which may result in contamination of the hands. Instructed food employee to wash and sanitize hands, and PIC to retrain employees on when handwashing is required.

Observed food employee not wash hands when required. Condition: Food service employee drinking from flip top drink container having to manually flip top up and down then going back to work handling single use articles without washing hands

#### 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 single-service and single-use articles stored improperly. Single-service and single-use articles was not stored six (6) inches above the floor. Single-service and single-use articles Type: Red cup promotion cups Storage Method: Stored in bag directly on floor Location: By drive through window

#### 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 cabinets and drawers The condition of the surface was food and soil debris buildup

### TINOS CATERING - 505 CENTRAL AVE NW - Approved

**TINOS CATERING - 505 CENTRAL AVE NW**

**Catering Class C**

**Date: 11/14/2025 - #: PT0156297 - Inspection Result: Approved**

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

##### • Identifying Information, Prominence-Original 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 containers of personal care items that did not have a legible manufacturer's label.

Personal Care Item: Bottle of Bleach

Condition of the Label: spray bottle without the required label as to what the toxic substance was.

#### 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: Refrigerator, make table.

Food Items: Ham, pork, Chicken, crema.

no date markings to indicated as to when they expire.

#### 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 remaking sanitizer to 50 ppm at 99 °F.

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

Location: Wiping cloth container.

Concentration: tested at over 200 ppm



## TWISTERS #9 - 9358 EAGLE RANCH RD NW - Approved

### TWISTERS #9 - 9358 EAGLE RANCH RD NW

#### Food Establishment Class C

Date: 11/14/2025 - #: PT0140638 - Inspection Result: Approved

#### Violation: Maintenance and Operation

##### • Cutting Surfaces

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

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

Location: Make line

Type: Several cutting boards mounted on prep coolers

#### Violation: Plumbing

##### • Backflow Prevention, Air Gap

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

Observed an inadequate air gap at the floor drain under the dishwashing machine and under stainless steel table next to the large ice machine.

#### 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.

Food Item: Sauce, churros, French toast sticks,

#### 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

##### • 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: Active food handling

Inappropriate Jewelry Observed: Wrist watch

#### Violation: Physical Facilities, Cleaning

##### • Cleaning, Frequency and Restrictions

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

Observed buildup and debris on the floor and wall around dish washing machine

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

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

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

Observed the following areas of the facility in disrepair. Observed wall by clean dish storage rack, cook line and mop sink to be in disrepair by having multiple screw holes not being properly sealed and enclosed to prevent moisture or pest from penetrating walls.

## TWO CRANES BISTRO AND BREW - 901 RIO GRANDE BLVD NW, A190 – Approved

### TWO CRANES BISTRO AND BREW - 901 RIO GRANDE BLVD NW, A190

#### Food Establishment Class C

Date: 11/13/2025 - #: PT0154334 - Inspection Result: Conditional Approved

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

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

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

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

Location: Back storage area.

Condition of the Location: ice machine interior top and ice guard with excessive black like soil residue.

#### Violation: Date Marking and Disposition

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

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

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

Location: Prep top cooler, walk-in cooler.

Food Items: Prep top cooler, 4 unknown squeeze bottles, walk-in cooler no dates on cooked red bell peppers, shredded beef, Cooked black Beans, green chili stew, Cooked Chicken, whole Kernel Corn, artichoke and unknow white dressing not, Salsa not date marked as to when they were placed into the cooler or prepared.

#### Violation: Maintenance

##### • Cleaning Receptacles

- 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 area grease bin.

Condition of the storage area: Grease bin and floors around the grease bin with excessive soil and grease buildup.

#### 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 equipment and utensils, clean linens, and single-service and single-use articles are not in jeopardy of contamination from these areas.

Correct By Date: 11/13/2025

Code: 6-305.11, 6-501.110 - Designation-Dressing Areas and Lockers

Observed facility did not provide lockers or other suitable facilities for storage of employee's personal belongings like cell phones

#### Violation: Personal Cleanliness

##### • Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints.

Location: Cook line.

Activity: Cooking food with hair not properly restrained.

#### Violation: Operations

##### • Valid Permit

- General Instructed the PIC that no person is allowed to operate a Food Establishment in the City without a valid permit to operate issued by the Enforcement

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

Observed that the facility was operating with an expired permit. permit expired as of 11/30/2024.

#### Violation: Storage

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

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

Observed utensils during a pause in use stored incorrectly. Utensil was not stored on a clean and sanitized portion of the equipment.

Utensil Type: ice scoops knife

Location: Ice machine, between two prep top coolers.

violation. Knife stored between to prep top cooler; Ice scoop stored on top of an Ice machine.

#### **TWO CRANES BISTRO AND BREW - 901 RIO GRANDE BLVD NW, A190**

##### **Food Establishment Class B**

**Date: 11/13/2025 - #: PT0157640 - 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: Soda gun and holder

Location: bar 2 area.

Condition of the Location: Soda gun and holder with substantial buildup.

#### 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. bar 2 front door bottom door sweep with a gap.

#### Violation: Testing Devices

##### • Sanitizing Solutions, Testing Devices

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

Observed testing kit or other device to measure the concentration of chemical sanitizing solution expired in 8/20/2024

#### Violation: Operations

##### • Valid Permit

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

Observed that the facility was operating with an expired permit expired on 11/30/2024.

#### **VILLAGE BAKEHOUSE - 6814 ACADEMY WEST PKWY NE, B - Approved**

#### **VILLAGE BAKEHOUSE - 6814 ACADEMY WEST PKWY NE, B**

##### **Food Processing Establishment Cannabis Class C**

**Date: 11/12/2025 - #: RT-CANAPRO-005187-2025 - Inspection Result: Approved**

## WHATABURGER 842 - 9500 CANDELARIA NE - Approved

WHATABURGER 842 - 9500 CANDELARIA NE

Food Establishment Class C

Date: 11/14/2025 - #: PT0105774 - Inspection Result: Approved

### Violation: Storage

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

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

Observed food stored improperly where it was exposed to contamination from splash, dust, or other contamination.

Location: Walk-in cooler

Food Item: Raw hamburger patties

Condition: Uncovered

### 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

Activity: Working at prep table and French fry station