



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

Summary Table  
Consumer Health Protection Inspections Performed  
Week: December 14, 2025 to December 20, 2025  
Report Amended on 12/22/2025 For clerical errors

**Apna Bazaar - 7200 MONTGOMERY BLVD NE, F3**

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**Retail Food Establishment (Permit # - PT0157352) - Operational Status - Open**

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**APPLEBEES NEIGHBORHOOD GRILL & BAR - 10895 MONTGOMERY BLVD NE**

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**Bravo Cucina Italiana - 2220 LOUISIANA BLVD NE**

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**TWO HANDS ABQ - 2529 SAN MATEO BLVD NE, 9**

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

Corrective actions may be demonstrated through documentation such as photos, videos, receipts, work orders, site visits, or other 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.

## Apna Bazaar - 7200 MONTGOMERY BLVD NE, F3 – Approved

**Apna Bazaar - 7200 MONTGOMERY BLVD NE, F3**

**Retail Food Establishment Class 4**

**Date: 12/19/2025 - #: RT-RET-116694-2025 - Inspection Result: Approved**

**Apna Bazaar - 7200 MONTGOMERY BLVD NE, F3**

**Retail Food Establishment Class 4**

**Date: 12/17/2025 - #: PT0157351 - Inspection Result: Closure Re-Inspection Required**

### Violation: Physical Facilities

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

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

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

Location: Exterior walls and corners

Size: One-inch round hole

### 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: Throughout facility behind coolers and grocery shelves

Pest Type: Extreme rodent droppings throughout facility

**Apna Bazaar - 7200 MONTGOMERY BLVD NE, F3**

**Retail Food Establishment Class 4**

**Date: 12/19/2025 - #: RT-RET-116686-2025 - Inspection Result: Approved**

### Violation: Poisonous and Toxic/Chemical Substances

#### • Common Name-Working Containers

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

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

Container Type: Plastic spray bottle

Alleged Material: Unknown

**Apna Bazaar - 7200 MONTGOMERY BLVD NE, F3**

**Retail Food Establishment Class 4**

**Date: 12/17/2025 - #: PT0157352 - Inspection Result: Closure Re-Inspection Required**

### Violation: Physical Facilities

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

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

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

Location: Exterior walls and corners

Size: One-inch round hole

### 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: Throughout facility behind coolers and grocery shelves

Pest Type: Extreme rodent droppings throughout facility

#### 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 freezer

Food Item: Chicken

Condition: Condensation drip on food being stored

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

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

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

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

Location: Meat packing area

Concentration: 100 ppm contaminated with rodent droppings

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Meat slicer and meat grinder

Location: Meat packing area

Condition of the Location: Observed old food debris on cutting blade of meat slicer and food debris on grinder.

#### Violation: Operation and Maintenance

##### • Cleaning of Handwashing Fixtures

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

Observed handwashing fixtures with the buildup of soil residues. The plumbing fixture/surface was located on hand wash sink The condition of the surface was contaminated with rodent droppings

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

##### • Common Name-Working Containers

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

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

Container Type: Plastic spray bottle

Alleged Material: Unknown

### APPLEBEES NEIGHBORHOOD GRILL & BAR – 10895 MONTGOMERY BLVD NE - Unsatisfactory Re-Inspection Required

**APPLEBEES NEIGHBORHOOD GRILL & BAR - 10895 MONTGOMERY BLVD NE**

**Food Establishment Class C**

**Date: 12/20/2025 - #: CAC-Food-117885-2025 - Inspection Result: Unsatisfactory Re-Inspection Required**

Food service establishment permit has been upgraded to Unsatisfactory status following submission of photographic evidence and in person walk through for verification of corrected violations by the Environmental Health Department.

The following violations have been addressed:

- Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures
- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch
- Conveying Sewage
- Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition

- Backflow Prevention, Air Gap
- System Maintained in Good Repair, Repaired According to Law
- When to Wash
- Knowledgeable Person In Charge

Unsatisfactory sticker was placed on facility in prominence for consumers.

Facility is re-open under a Grade of Unsatisfactory and will be subject to a follow-up inspection within five (5) business days of reopening and operating to get back into approved status.

## **APPLEBEES NEIGHBORHOOD GRILL & BAR - 10895 MONTGOMERY BLVD NE**

### **Food Establishment Class C**

**Date: 12/19/2025 - #: RT-FOODEST-070627-2025 - 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 and utensil food-contact surface with the buildup of soil residues. Equipment and utensil Type: Ice machine Location: prep kitchen area Condition of the Location: debris buildup observed inside the ice machine along ice shoot and ceiling of the ice machine.

Additionally, facility had been operating without a properly functioning warewashing machine, team member reported it had been over a month without properly working. Including observing put away pans still with food residues on the containers. Food contact surfaces were unable to be properly washed, and sanitized including plates, glassware, silverware, scoops, pans, etc. Instructed PIC that they needed to manually wash rinse and sanitize food contact surfaces throughout the facility.

#### **Violation: Date Marking and Disposition**

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

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

Observed ready-to-eat time and temperature controlled for safety food commercially prepared opened in the facility with no date marking indicators or exceeding the maximum shelf life. Location: Walk-in cooler Food Items: Expiration Dates: none present, 12/17/25

#### **Violation: Knowledgeable**

##### **• Knowledgeable Person In Charge**

- During the inspection, it was observed that the designated PIC failed to demonstrate the required level of knowledge and oversight needed to operate a safe food establishment. The PIC was unable to answer basic food safety questions related to cooling requirements, sanitizer concentrations, employee hygiene practices, and proper hot and cold holding temperatures. Additionally, multiple priority violations (8) were observed, indicating a lack of routine monitoring and inadequate supervisory practices. These violations included improper date marking, improper cooling, sewage back up, improper plumbing and evidence of insufficient handwashing oversight among food handlers.

The failure of the PIC to meet these supervisory responsibilities directly compromise the establishment's ability to control food safety hazards. Priority violations represent conditions that can lead to immediate and significant risks such as the rapid growth of pathogenic bacteria, contamination of ready-to-eat foods, and failure to eliminate harmful microorganisms from utensils, equipment, and food-contact surfaces.

#### **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 warewashing machine chemical delivery system is not maintained in good repair or is not repaired by law. Observed significant heavy leak at warewashing machine area.

##### **• 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 faucets with significant leak in preparation area.

##### **• 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 throughout the kitchen area at warewashing, prep area, kitchen line and service area.

#### Violation: Cooling

##### • Cooling

- Facility voluntarily discarded the improperly cooled food items. Instructed PIC to retrain team members on proper cooling procedures including quickly cooling the product down to 70°F within two (2) hour period, and forty-one (41) °F within a total of six (6) hour period.

Observed pan of ribs which came out of the cooker sitting on the prep table cooling. Ribs were temping at 93 °F. Facility had no idea how long the ribs had been sitting there prior to putting in walk-in cooler. Facility had placed a two-hour time stamp on the food when placed in the walk to follow up on the temperature, but it was unknown how long the ribs were already cooling for prior to being put in the walk-in cooler.

#### 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. Recommended PIC put a splash guard up to prevent water from splashing on to surfaces surrounding the handwashing sink.

Observed food, food utensils stored improperly where it was exposed to contamination from splash, dust, or other contamination. Location: Kitchen line Condition: Observed handwashing sink directly next to table with open re-used mixing bowls for items such as salads, wings and other items. These were subject to splash from employees washing their hands at the sink.

#### Violation: Warewashing Temperature and Concentration

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

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

Observed the hot water sanitizing rinse temperature of the mechanical warewashing equipment not reaching temperatures between 180°F and 194°F to appropriately sanitize equipment and utensils. Rinse cycle failed to raise the surface temperature to at least 160°F as measured by an irreversible registering temperature measuring device. Temperature measured: 149F, 157F, 159F

#### 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: preparing open TCS foods.

#### 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: Cooks were changing gloves, handling sanitizer cleaning surfaces, changing tasks. Additionally, cook who handles raw meat products, putting hands in sanitizer buckets and handling ready to eat food for immediate service was recontaminating hands by handling hand/wrist braces that were taken off to wash hands and then replace the braces after placing them on surfaces nearby.

#### Violation: Sewage and Waste Water

##### • Conveying Sewage

- Sewage shall be conveyed to the point of disposal through an approved sanitary sewage system or other system, including use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to law. Instructed PIC they needed to clean and sanitize the area, and to clean and sanitize equipment utilized to clean up after sewage backup throughout prep area.

Observed standing grey, black water in back prep area along the prep line and below ice machine. Team members reported water coming back out of the drains.

#### Violation: Physical Facilities, Cleaning

##### • Cleaning, Frequency and Restrictions

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

Observed buildup and debris on the walls and floors throughout the facility including in dry storage areas, liquor cabinets, cook line, warewashing area, and prep area.

#### Violation: Surface Not Clean

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

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located throughout kitchen, on piping, plumbing, inside equipment boxes, compressor areas and sides of equipment.

#### 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 purposes. Instructed PIC to contact repair personnel to have area of concern repaired so that it is able to serve their intended purposes properly.

Observed the following areas of the facility in disrepair. Observed numerous gaps, holes, cracks and crevices in the walls throughout the kitchen, prep area, service sink, and service area.

##### • 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 remove damaged, missing cracked grout and tiles and replace with material that is smooth and easily cleanable.

Observed flooring is not smooth and easily cleanable. The surface was located throughout kitchen and warewashing area. Observed damaged, cracked or missing sections of grout and tiles, with pooling water and debris. Areas make it difficult to clean and sanitize appropriately.

#### 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: ribs Activity of the Food: cooling

**APPLEBEES NEIGHBORHOOD GRILL & BAR - 10895 MONTGOMERY BLVD NE**

**Food Establishment Class B**

**Date: 12/20/2025 - #: CAC-Food-117886-2025 - Inspection Result: Unsatisfactory Re-Inspection Required**

Bar has been re-opened following submission of photographic evidence and in person walk through for verification of corrected violations by the Environmental Health Department.

- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch
- Backflow Prevention, Air Gap

\*\*\*Bar has been cleaned and sanitized after employees had been walking through sewage back up from kitchen area and walking into bar area during closure\*\*\*

Instructed person in charge to continue to repair and correct any leaks to bring plumbing back into compliance.

**APPLEBEES NEIGHBORHOOD GRILL & BAR - 10895 MONTGOMERY BLVD NE**

**Food Establishment Class B**

**Date: 12/19/2025 - #: RT-FOODEST-070618-2025 - 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 Soda dispensing gun and holder Location: Condition of the Location: Significant heavy debris buildup

**Violation: Alternative Methods**

**• Manual Warewashing Equipment, Wash Solution Temperature**

- The wash solution temperature required in the Code is essential for removing organic matter. If the temperature is below 110°F, the performance of the detergent may be adversely affected. The temperature of the wash solution in manual warewashing equipment shall be maintained at not less than 110°F or the temperature specified on the cleaning agent manufacturer's label instructions. Instructed PIC to replace water and to replace water as needed to ensure it is maintained not less than 110°F. Equipment and utensils observed being cleaned and sanitized in the cold solution must be re-cleaned and sanitized with fresh solution.

Observed the temperature of the wash solution at the manual warewashing equipment less than 110°F. Actual Temperature: 63F

**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 leaks coming from plumbing system at soda beverage dispensing station.

**• 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 bar sink area

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

**• Water Capacity-Quantity and Availability**

- Availability of sufficient water is a basic requirement for proper sanitation

and must be provided within a food establishment. An insufficient supply of safe water will prevent the proper cleaning of items such as equipment and utensils and of food employees' hands.

Observed facility with insufficient hot water. Location: bar area and 3-compartment sink Manner: Unable to get water above 65F after running for multiple minutes. Spoke with team members who said a lot of the time they have to run it for up to 10 minutes in order to get warm water.

**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.

Observed buildup and debris on the walls and floors in the bar. Additionally, employees had been walking through sewage back up from kitchen area and walking into bar area.

**Asian Food Handmade Tea Garden LLC - 2918 EUBANK BLVD NE - Approved**

**Asian Food Handmade Tea Garden LLC - 2918 EUBANK BLVD NE**  
**Food Establishment Class C**  
**Date: 12/17/2025 - #: CAC-Food-116734-2025 - Inspection Result: Approved**

Facility has been upgraded from Conditional Approved to Approved status by correcting the following violation on site.

-Sanitizers, Criteria-Chemicals

**Asian Food Handmade Tea Garden LLC - 2918 EUBANK BLVD NE**  
**Food Establishment Class C**  
**Date: 12/17/2025 - #: RT-FOODEST-050114-2025 - Inspection Result: Conditional Approved**

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

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

- Food-contact surfaces of equipment shall be cleaned at a frequency to prevent the buildup of soil residues. The presence of food debris or dirt on food contact surfaces may inhibit the ability to sanitize and provide a suitable environment for the growth of microorganisms which food employees may

inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Instructed PIC to create a cleaning schedule and to clean the surface. Reminded PIC that requirements food-contact surfaces must be cleaned include: with each different type of raw animal food unless following the succession of cook temperatures, when changing from raw foods to ready-to-eat foods, between raw fruits and vegetables and with time/temperature control for safety foods (TCS), before using or storing food temperature measuring devices, at any time it may have been contaminated and if used with TCS foods every 4 hours. Instructed PIC to remove all ice from ice machine, clean and sanitize interior surface of ice machine.

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice Machine. Location: Main Kitchen area. Condition of the Location: observed buildup and debris inside ice machine.

#### Violation: Pest Control

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

- Dead or trapped birds, insects, rodents, rodent droppings 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.

Food Establishments shall remove rodent droppings in accordance with current Centers for Disease Control and Prevention recommendations published on the Enforcement Authority's website. Instructed PIC that the following steps must be taken when cleaning rodent droppings:

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

Observed pest(s) and rodent droppings allowed to accumulate in facility.

Location: one glue trap next to reach in freezer and rodent droppings near east exit door in dining room area, entry way to kitchen near sushi station.

Pest Type: rodent and rodent droppings

Pest Condition: dead

Number of Pests Present: 1

#### Violation: Date Marking and Disposition

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

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

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

Location: prep top cooler and undercounter cooler. Food Items: Sauces, kimchi, cut vegetables. Expiration Dates: no date markings observed.

#### Violation: Warewashing Temperature and Concentration

##### • Sanitizers, Criteria-Chemicals

- Chemical sanitizers may be toxic if not used in accordance with requirements listed in the Code of Federal Regulations (CFR). Large concentrations of sanitizer in excess of the CFR requirements can be harmful because residues of the materials remain. Instructed PIC that sanitizer concentration levels must be within manufacturers guidelines and the CFR. PIC corrected violation by diluting chlorine sanitizer solution during inspection. Retested at 100 ppm chlorine.

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Chlorine. Location: spray bottle. Concentration: 200 ppm.

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

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

- Hot water required for washing items such as equipment and utensils and employees' hands, must be available in sufficient quantities to meet demand during peak water usage periods. Instructed PIC to contact repair personnel to have hand washing sink repaired.

Observed facility with insufficient hot water. Location: northeast kitchen area hand washing sink. Manner: observed no hot water at the the hand washing sink at the time of inspection. Observed water was not turning on when inspector turned hot water handle.

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

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

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

Observed floor and wall juncture covering not sealed underneath hand washing sink cabinet in the men's restroom. Observed a large hole/opening in the wall along area close to floor that must be coved and sealed.

##### • Floors, Walls, and Ceilings, Utility Lines

- Floors that are of smooth, durable construction and that are nonabsorbent are more easily cleaned. Requirements and restrictions regarding floor coverings, utility lines, and floor/wall junctures are intended to ensure that regular and effective cleaning is possible and that insect and rodent harborage is minimized. Instructed PIC to install electrical cords in a way that allow floors to be easily cleanable.

Observed extension cord or equipment electrical cord on floor making it rough and/or absorbent and not easily cleanable.

## **AZUMA SUSHI AND TEPPAN - 8104 WYOMING BLVD NE, B - Approved**

### **AZUMA SUSHI AND TEPPAN - 8104 WYOMING BLVD NE, B**

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

**Date: 12/19/2025 - #: CAC-Food-117814-2025 - Inspection Result: Approved**

Common Name-Working Containers-- PIC Corrected Violation by labeling all chemicals

Restriction and Storage-Medicines, Prevention of Contamination-- PIC Corrected Violation by Removing medication from food area

Due to Correction made by PIC facility is back in the Approved Green status

### **AZUMA SUSHI AND TEPPAN - 8104 WYOMING BLVD NE, B**

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

**Date: 12/19/2025 - #: PT0136041 - 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: East side of kitchen near dry storage Condition of the Location: Brown and Black buildup on inside of ice machine

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Can Opener, Immersion Blender, Chef knives Location: Kitchen area Condition of the Location: Dried food and soil debris buildup

#### **Violation: Medications and First Aid Kits**

##### **• Restriction and Storage-Medicines, Prevention of Contamination**

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

Observed employee medication improperly stored or labeled. Location: Single pill Stored on phone on prep table next to ice bin and above beverage cups Label no label Medication Name: unknown

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

##### **• Common Name-Working Containers**

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

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

#### **Violation: Pest Control**

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

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

Observed pests allowed to accumulate in Facility Location: Employee Bathroom, Dry storage area Pest Type: Rodent droppings

#### **Violation: Use Limitations**

##### **• Wiping Cloths, Use Limitation**

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

disposable towels are acceptable for situations where full cleaning isn't needed. To effectively clean and sanitize food contact surfaces, remove organic material with detergents or cleaners, then apply a sanitizing solution of appropriate temperature and chemical concentration. The solution should stay on the surface for a specific contact time and follow the manufacturer's EPA-registered label. Instructed PIC to retrain employees on wiping cloths use requirements and restrictions and to discontinue misuse of wiping cloths.

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

#### Violation: Toilet Facilities

##### • Toilet Room Receptacle, Covered

- Instructed to provide a covered receptacle for sanitary napkins.

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

##### • Toilet Rooms, Enclosed

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

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

#### Violation: Storage

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

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

Observed food stored improperly less than six (6) inches off the floor. Location: Dry Storage area and walk-in freezer Food Item: Panko Bread Crumbs, Shrimp and Scallops

#### Violation: Designated Areas

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

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

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

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

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

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

#### Violation: Operation and Maintenance

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

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

Observed handwashing sink used for purposes other than handwashing. Location: Handwashing sink by dry storage and hand washing sink by walk-in cooler Manner: Food debris in basin of sink

#### 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

##### • Effectiveness-Hair Restraints

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

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

#### Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

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

Observed buildup and debris on the Floors in employee restroom, Dry storage area, and walk-in freezer

**Violation: Consumer Advisories**

• **Allergen Warning, Unpackaged Food**

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

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

**Violation: Storage**

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

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

Observed equipment was not air dried and was wet stacked. Location: Warewashing area and Main cook line Equipment Type: Food service pans and soup cups Manner: Stacked wet with water on sides

**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 Rice cookers, table for rice cookers, Food service cart, and fryers The condition of the surface was Soil debris buildup

**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 purposes. Instructed PIC to contact repair personnel to have area of concern repaired so that it is able to serve their intended purposes properly.

Observed the following areas of the facility in disrepair. Observed wall in dry storage area in disrepair by golf ball sized hole in wall in dry storage

**BLAKES LOTABURGER 14 - 7701 MENAUL BLVD NE - Approved**

**BLAKES LOTABURGER 14 - 7701 MENAUL BLVD NE**

**Food Establishment Class C**

**Date: 12/17/2025 - #: CAC-Food-116690-2025 - Inspection Result: Approved**

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.

Resolved by providing food handlers cards for employees that were at facility during inspection

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 soda machine.

Resolved violation by re piping and installing air gap under soda machine



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

Observed insect control device installed over a food preparation area. Location: on wall above syrup and single use cups and lid station Type of Device: Bug zapper

Resolved by Removing Bug Zapper

**BLAKES LOTABURGER 14 - 7701 MENAUL BLVD NE**

**Food Establishment Class C**

**Date: 12/16/2025 - #: PT0052595 - Inspection Result: Conditional Approved**

#### Violation: Pest Control

##### • Rodent Bait Stations

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

Observed insect control device installed over a food preparation area. Location: on wall above syrup and single use cups and lid station Type of Device: Bug zapper

#### 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 soda machine.

#### Violation: Training Records

##### • Food Handler Cards

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

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

#### Violation: Cold Holding

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

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

Observed food items in cold holding unit measuring above 41°F. Location: Cold Holding unit front cooking area Food Items: Sliced Tomatoes Temperature:51 °F Instructed PIC throw tomatoes away and they complied

#### 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 floors behind equipment and throughout back prep and cooking areas.

#### 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 behind cooking equipment The surface was made out of metal The condition of the surface was filled with debris on gas piping in cooking areas and debris buildup on door tracks to cabinets in cooking area



## Bravo Cucina Italiana - 2220 LOUISIANA BLVD NE - Closure Re-Inspection Required

**Bravo Cucina Italiana - 2220 LOUISIANA BLVD NE**

**Food Establishment Class C**

**Date: 12/17/2025 - #: PT0082266 - Inspection Result: Closure Re-Inspection Required**

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

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

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

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

Location: Back of house

Condition of the Location: Black slimy mold like substance

### 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: Bravo sauce

Expiration Dates: No dates

### 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 prep top cooler is not maintained in good repair or is not repaired by law. Observed floor drain under prep top cooler found in disrepair trash and standing water.

#### • 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 prep top cooler.

### Violation: Ventilation and Hood Systems

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

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

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

Location: Hood vent above cook line

Equipment: Cooking equipment

### 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: Spinach metal porting pan  
Location: Under counter cooler

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

• **Water Capacity-Quantity and Availability**

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

Observed facility with insufficient hot water.

Location: Hand wash stations and three compartment sink

Manner: Water failed to meet required temperature

**BRISTOL DOUGHNUTS - 10301 COMANCHE RD NE, 7A - Approved**

**BRISTOL DOUGHNUTS - 10301 COMANCHE RD NE, 7A**

**Food Establishment Class C**

**Date: 12/16/2025 - #: CAC-Food-116400-2025 - Inspection Result: Approved**

Facility has sent documentation and has demonstrated that the majority of violations have been corrected. Facility is upgraded to Approved Status as of 12-26-25. Facility was able to correct the violations including:

-Valid Permit

-Food Handler Cards

-Toilet Rooms, Enclosed

**CAFE DEL SOL - 4374 ALEXANDER BLVD NE, 1 - Approved**

**CAFE DEL SOL - 4374 ALEXANDER BLVD NE, 1**

**Food Establishment Class C**

**Date: 12/15/2025 - #: CAC-Food-115891-2025 - Inspection Result: Approved**

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

Temperature Logs- PIC Corrected violation on site by temping and logging all temperatures

Due to Correction Facility is now in the Green approved Status

**CAFE DEL SOL - 4374 ALEXANDER BLVD NE, 1**

**Food Establishment Class C**

**Date: 12/15/2025 - #: PT0158860 - Inspection Result: Conditional Approved**

**Violation: Date Marking and Disposition**

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

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

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

Location: upright coolers Food Items: All TCS food items Expiration Dates: no dates

**Violation: Training Records**

• **Certified Food Protection Manager**

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

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

• **Food Handler Cards**

- 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 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: Kitchen area

**Violation: Designated Areas**

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

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

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

• **Designation-Dressing Areas and Lockers**

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

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

**Violation: Operation and Maintenance**

• **Handwashing Signage**

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

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

**Violation: Operations**

• **Valid Permit**

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

Observed that the facility was operating with an expired permit.  
Permit Expired 10/31/2023

**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: Spoon Location: upright cooler inside pan of rice Condition of the Location: handle of spoon 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 upright freezer The condition of the surface was substantial frost and ice frost buildup on inside of freezer

**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 purposes. Instructed PIC to contact repair personnel to have area of concern repaired so that it is able to serve their intended purposes properly.

Observed the following areas of the facility in disrepair. Observed Wall in disrepair by multiple small holes in wall behind three compartment sink

#### 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

### **CARNICERIA LA ESPECIAL - 633 OLD COORS DR SW – Conditional Approved**

#### **CARNICERIA LA ESPECIAL - 633 OLD COORS DR SW**

##### **Retail Food Establishment Class 4**

**Date: 12/15/2025 - #: PT0045529 - Inspection Result: Conditional Approved**

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

##### • Floor and Wall Junctions, 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 purposes. Instructed PIC to contact repair personnel to have area of concern repaired so that it is able to serve their intended purposes properly.

Observed the following areas of the facility in disrepair.

Observed Base coving and wall at bottom of the entry to the second prep meat room in disrepair by Missing wall and cove base.

#### Violation: Storage

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

- Equipment, a cabinet used for the storage of food, or a cabinet that is used to store cleaned and sanitized equipment, utensils, laundered linens, and single-service and single-use may not be located: (1) In locker rooms; (2) In toilet rooms (3) In garbage rooms; (4) In mechanical rooms; (5) Under sewer lines that are not shielded to intercept potential drips; (6) Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed; (7) Under open stairwells; or (8) Under other sources of contamination. Instructed PIC to move to approved location

Observed clean single-service and single-use articles stored improperly. Single-service and single-use articles was not stored in a clean, dry location.

Single-service and single-use articles

Type: Styron foam cups and lids

Location: meat storage area.

Condition of the Location: Stored on the floor.

#### Violation: Hands Clean & Properly Washed

##### • When to Wash

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

Observed food employee does not wash hands when required. Condition Employee was handling Raw beef with donned gloves. and helped a customer at the counter. did not remove soiled gloves or wash hands grabbed a scoop and placed ready to eat Pinto beans into a container and handed to the customer.

#### 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 2nd meat cutting room. and to clean and sanitize 2nd meat cutting room and freezer floors

Observed buildup and debris on the ceiling vents and light covers 2nd cutting meat room, and freezer floors.

#### 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: Ice machine and deli meat Slicers

Location: meat market.

Condition of the Location: Interior top of the ice machine with a black like soil residue dripping on the ice, Deli Meat Slicer with dry meat residues on the food contact surfaces of the Deli meat slicers.

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

Location: Three compartment sink Concentration:

0 ppm Temperature: 70°F.

#### Violation: Installation

##### • Handwashing Sinks-Numbers and Capacities

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

Observed facility with an inadequate number of handwashing sinks necessary for the convenient use by employees.

Location: meat cutting area.

Condition: Hand wash sink had a sanitizer bucket of sanitizer stored into the hand wash sink.

#### Violation: Date Marking and Disposition

##### • Retail Food Stock First in First out

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

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

Location: Display case. Food Items: 10 units of Salsa Chile Rojo.

Expiration Dates: no date markings.

#### **CARNICERIA LA ESPECIAL - 633 OLD COORS DR SW**

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

**Date: 12/15/2025 - #: PT0059527 - Inspection Result: Conditional Approved**

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

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

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

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

Food contact surface type: Jerky dryer

Location: prep kitchen area.

Condition of the Location: Interior had excessive dry blood buildup and debris.

#### Violation: Installation

##### • Handwashing Sinks-Numbers and Capacities

- If the facility has at least 1 handwashing sink an automatic handwashing facility may be substituted for additional handwashing sinks in a food establishment. Instructed PIC that a handwashing sink must be made available at all times.

Observed facility with an inadequate number of handwashing sinks necessary for the convenient use by employees.

Location: Kitchen food prep area

Condition: two containers of beans were on racks being cooled and stored right in front of the hand wash station.

#### Violation: Testing Devices

##### • Sanitizing Solutions, Testing Devices

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

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

#### Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

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

Observed buildup and debris on the walls and vents cooking area.

**Violation: Records**

• **Temperature Logs**

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: pinto beans and other TCS cooked food items. Activity of the Food: cooked food like pinto beans.

• **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.

**CARNICERIA LA ESPECIAL - 633 OLD COORS DR SW**

**Retail Food Establishment Class 4**

**Date: 12/15/2025 - #: PT0103915 - Inspection Result: Approved**

**Violation: Date Marking and Disposition**

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

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

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

Location: Sales Floor

Food Items: Ranchero bread 8 units

Expiration Dates: no dates observed on the 8 units.

**CATTLE TAGS FOOD TRUCK - 1601 4TH ST NW - Closure Re-Inspection Required**

**CATTLE TAGS FOOD TRUCK - 1601 4TH ST NW**

**Mobile Food Unit Class C**

**Date: 12/17/2025 - #: PT0156590 - Inspection Result: Closure Re-Inspection Required**

**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: 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: mobile food unit. Food Items: raw meat, vegetables. Expiration Dates: no date marking indicators.

**Violation: Physical Facilities, Cleaning**

• **Cleaning, Frequency and Restrictions**

- Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should



be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove buildup and debris and to clean and sanitize floor in mobile food unit.

Observed buildup and debris on the floor underneath equipment in the mobile food unit

#### Violation: Records

##### • Mobile Valid Commissary Agreement

- Mobile food establishments are required to operate from a commissary. When the commissary is not owned/operated by the PIC of the mobile food establishment, a commissary agreement must be in place and kept valid. Instructed PIC to provide a copy of the mobile food establishments valid commissary agreement to EHD for review.

Observed that the mobile food establishment was not in possession of a valid commissary agreement.

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

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

- 1.) Availability of sufficient water is a basic requirement for proper sanitation and must be provided within a food establishment. An insufficient supply of safe water will prevent the proper cleaning of items such as equipment and utensils and of food employees' hands. Instructed PIC that mobile food unit cannot operate and must cease operations.

PIC must contact CPHD inspector for re-inspection when water has been restored and is available in mobile food unit.

Observed facility with insufficient water capacity. Location: Mobile unit. Manner: Observed no water is available in the mobile unit at the time of inspection. PIC stated that they do not have water in their fresh water tank.

2.) Hot water required for washing items such as equipment and utensils and employees' hands, must be available in sufficient quantities to meet demand during peak water usage periods. Instructed PIC that mobile food unit cannot operate and must cease operations.

PIC must contact CPHD inspector for re-inspection when water has been restored and is available in mobile food unit.

Observed facility with insufficient hot water. Location: Mobile Food Unit. Manner: no water is available in mobile unit for hot water availability.

#### Violation: Operations

##### • Valid Permit

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

Observed that the facility was operating with an expired permit at the time of inspection. Observed permit expired as of 03-31-25

### CURLYS QUICK STOP - 3205 MONTGOMERY BLVD NE - Approved

**CURLYS QUICK STOP - 3205 MONTGOMERY BLVD NE**

**Retail Food Establishment Class 3**

**Date: 12/15/2025 - #: PT0123836 - Inspection Result: Approved**

#### Violation: Surface Not Clean

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

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located Ice cream chest freezer and liquor cooler The condition of the surface was heavy frost buildup on inside of Freezers

#### Violation: Plumbing

##### • System Maintained in Good Repair

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

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

#### Violation: Physical Facilities

##### • Outer Openings, Protected

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

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

#### 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 in the floor drains and to clean and sanitize area

Observed buildup and debris on the floor drains

#### Violation: Operations

- **Valid Permit**

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

Observed that the facility was operating with an expired permit.

### **CUTBOW COFFEE ROASTING CO - 1208 RIO GRANDE BLVD NW - Approved**

#### **CUTBOW COFFEE ROASTING CO - 1208 RIO GRANDE BLVD NW**

##### **Food Processor Class B**

**Date: 12/17/2025 - #: PT0152836 - 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 purposes. Instructed PIC to contact repair personnel to have area of concern repaired so that it is able to serve their intended purposes properly.

Observed the following areas of the facility in disrepair. Observed processors adjacent room in disrepair by having missing flooring and ceiling as well as hole in wall in processor storage room for coffee beans

#### Violation: Training Records

- **Certified Food Protection Manager**

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

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

#### Violation: Physical Facilities, 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 floor in the processor area where the roaster is located and in the processor area where the coffee beans are stored.

#### **CUTBOW COFFEE ROASTING CO - 1208 RIO GRANDE BLVD NW**

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

**Date: 12/17/2025 - #: PT0152837 - 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: reach in under counter cooler Location: front service area Condition of the Location: Debris buildup (coffee) spilt inside reach in undercounter cooler

#### 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: 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 (Cell Phone).

**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 purposes. Instructed PIC to contact repair personnel to have area of concern repaired so that it is able to serve their intended purposes properly.

Observed the following areas of the facility in disrepair. Observed front service area in disrepair by having hole in wall above mini split ac/heater unit.

**EL BOTANERO DE GUAYMAS LLC - 475 COORS BLVD NW, H - Approved**

**EL BOTANERO DE GUAYMAS LLC - 475 COORS BLVD NW, H**

**Food Establishment Class C**

**Date: 12/17/2025 - #: PT0154351 - 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, can opener, Location: Kitchen prepping and cooking area. Condition of the Location: Substantial buildup on the food contact surface of the can opener, Ice Machine interior top and sides with a black like soil buildup.

**Violation: Cold Holding**

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

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

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

Location: Prep top coolers.

Food Items: Oysters, 40°F, cucumbers 47 degrees, Temperature, Imitation crab 50°F: Guacamole salsa 50°F.

**Violation: Testing Devices**

**• Food Temperature Measuring Devices**

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

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

**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: Oysters and other seafood items, meats Activity of the Food

Stored in the prep cooler and refrigerators.

**• Calibration Logs**

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

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

**EL BOTANERO DE GUAYMAS LLC - 475 COORS BLVD NW, H**

**Food Establishment Class B**

**Date: 12/17/2025 - #: PT0157422 - Inspection Result: Approved**

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

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

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

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

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

Location: Bar area.

Condition of the Location: Interior ice machine with a brown like soil residue.

#### 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 Bar Drain is not maintained in good repair or is not repaired by law. Observed Drain with debris and standing water.

### FLYING STAR 1 - 3416 CENTRAL AVE SE - Approved

#### FLYING STAR 1 - 3416 CENTRAL AVE SE

Food Establishment Class D

Date: 12/17/2025 - #: RT-FOODEST-111059-2025 - Inspection Result: Approved

### FORASTEROS MEXICAN FOOD - 8801 CENTRAL AVE NE - Approved

#### FORASTEROS MEXICAN FOOD - 8801 CENTRAL AVE NE

Food Establishment Class C

Date: 12/18/2025 - #: PT0152534 - Inspection Result: Approved

#### Violation: Training Records

- **Certified Food Protection Manager**

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

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

### GECKOS BAR & TAPAS - 3500 CENTRAL AVE SE - Approved

#### GECKOS BAR & TAPAS - 3500 CENTRAL AVE SE

Food Establishment Class C

Date: 12/17/2025 - #: CAC-Food-116850-2025 - Inspection Result: Approved

- Time/Temperature Control for Safety Food, Cold Holding

PIC corrected by submerging TCS food items into ice water bath. Food items tempted below 41 °F.

- Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, Ph, concentration and Hardness PIC correct on site by remixing quaternary ammonium compound solution. Tested at 200 parts per million at 102 °F

#### GECKOS BAR & TAPAS - 3500 CENTRAL AVE SE

Food Establishment Class C

Date: 12/17/2025 - #: RT-FOODEST-097693-2025 - Inspection Result: Conditional Approved

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

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

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

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

Location: Main kitchen line Concentration: 300 parts per million Temperature: 62 °F

#### Violation: Use Limitations

- **Wiping Cloths, Use Limitation**

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

Observed wiping cloths improperly used. Observed wiping cloths used for cleaning and sanitizing.

### Violation: Ventilation and Hood Systems

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

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

Observed heating and air conditioning system vents with debris buildup. Location: Inside kitchen Manner: Debris buildup.

### Violation: Surface Condition

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

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

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

Observed nonfood contact surface that was absorbent. The surface was located tea brewing area and back storage room on main kitchen line The surface was made out of synthetic wood and concrete the condition of the surface was damaged and absorbent

Observed nonfood contact surface that was not smooth. The surface was located in tea area The surface was made out of synthetic wood and concrete the condition of the surface was not smooth and easily cleanable.

### Violation: Physical Facilities

#### • Outer Openings, Protected

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

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

### Violation: Maintenance

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

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

Observed items on the premises of the food establishment that is no longer used or is non-functional. Location: Upstairs Items list: Damaged equipment cold holding units, tools, paint, dish ware, unused or damaged kitchen equipment salad spinners, chairs, boxes, decor, wire shelving, electrical equipment, salad spinners, plants etc. Condition of the items: Dirty, cluttered and unorganized

### 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. Instructed PIC temporary cold holding must include water and ice to submerge to cold hold at 41 °F or below.

Observed food items stored in temporary cold holding ice bath measuring above 41°F. Location: Stored on prep table and shelving Food Items: Cooked chicken wings 50 °F, Prepared carrots 45 °F, Prepared celery 45 °F, Sauce 45 °F, Pico de gallo 47 °F, Cream sauce 48 °F  
Advised PIC to use both ice and water as only ice was being used.

### 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 quaternary ammonium testing kit or other device to measure the concentration of chemical sanitizing solution.

### Violation: Lighting

#### • Intensity-Lighting

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

Observed inadequate amount of lighting. Location: Inside kitchen main line Manner: No lights available under hood vent suppression system and low lighting inside kitchen area storage areas.

### 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: 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 throughout kitchen on walls, stainless steel, underneath cold holding units, underneath automatic dish machine, inside walk-in refrigerator and to clean and sanitize all areas

Observed substantial debris buildup and debris throughout kitchen on walls, stainless steel, underneath cold holding units, underneath automatic dish machine, inside walk-in refrigerator.

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

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

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

Observed walls and/or ceilings with the substantial buildup of soil residues. The surface was located inside main kitchen line The surface was made out of restaurant NSF wall covering, and sheet rock The condition of the surface was damaged and debris buildup.

#### Violation: Records

##### • Temperature Logs

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

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

**GECKOS BAR & TAPAS - 3500 CENTRAL AVE SE**

**Food Establishment Class B**

**Date: 12/17/2025 - #: PT0046216 - 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 soda nozzle storage Location: In front of walk-in refrigerator in bar area and in bar expediting window. Condition of the Location: Debris buildup

#### Violation: Surface Condition

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

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

Observed nonfood contact surface that was not smooth. The surface was located on bar cold holding units The surface was made out of unknown The condition of the surface was handles covered with duct tape.

#### Violation: Availability

##### • Cleaning Agents and Sanitizers, Availability

- 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 adding quaternary ammonium compound solution.

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization.  
Location: In bar area where food preparation was occurring

#### 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: Directly stored next to hand washing sink basin Food Item: Prepared lemons and limes Condition: Directly next to hand washing sink basin

#### Violation: Testing Devices

##### • Sanitizing Solutions, Testing Devices

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

Observed no testing kit or other device to measure the concentration of chemical sanitizing solution. Facility was only able to provide chlorine test strips. Quaternary ammonium compound solution is being utilized to sanitize.

#### Violation: Designated Areas

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

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

Observed facility did not provide a designated area for employees to eat, drink, or use tobacco products. Employee burrito stored on plate next to plates and rolled silverware.

#### Violation: Personal Cleanliness

##### • Prohibition-Jewelry

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

Observed employee wearing unapproved jewelry while preparing food. Food Preparation Activity: Preparing beverages and bar garnish Inappropriate Jewelry Observed: Watch

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

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

Observed a food employee with an improper drink.  
Location: In bar area and above hand washing sink  
Type of Drink: Twist top reusable beverage containers

#### Violation: Physical Facilities, Cleaning

##### • Cleaning, Frequency and Restrictions

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

Observed buildup and debris underneath three compartment sinks, cold holding unit, ice machine, and shelving in bar areas.

### **GOLD STREET PIZZA AND MORE - 3211 COORS BLVD SW - Approved**

**GOLD STREET PIZZA AND MORE - 3211 COORS BLVD SW**  
**Food Establishment Class B**  
**Date: 12/18/2025 - #: PT0157408 - Inspection Result: Approved**

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

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

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

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

Utensil Type: Ice machine, Fountain dispenser.

Location: Ice machine kitchen, fountain dispenser at Bar,

Condition of the Location: Fountain dispenser had black like soil residue on the interior, Ice machine interior top also with substantial black soil buildup.

#### Violation: Hot Holding & Reheating

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

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

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

Food Item: Marinara sauce, Anjou sauce

Food Temperature: Marinara- 126 degrees, Anjou sauce- 110°F

#### Violation: Personal Cleanliness

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

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

Observed a food employee with an improper drink.

Location: Bottom of a prep top refrigerator.

Type of Drink: Energy drink stored where customers food is prepared and held.

### Krispy Kreme Doughnuts - 3709 ELLISON RD NW - Approved

Krispy Kreme Doughnuts - 3709 ELLISON RD NW

Mobile Food Unit Class C

Date: 12/17/2025 - #: PT0154295 - Inspection Result: Approved

### La Michocana Premium de New Mexico - 4201 CENTRAL AVE NW, E - Conditional Approved

La Michocana Premium de New Mexico - 4201 CENTRAL AVE NW, E

Food Establishment Class C

Date: 12/19/2025 - #: PT0158260 - Inspection Result: Conditional Approved

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

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

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

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

Utensil Type: Can opener.

Location: Kitchen prep area.

Condition of the Location: Crusted soil buildup on the can opener food contact surface.

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

##### • Restriction-Presence and Use

- Failure to properly use poisonous or toxic materials can be dangerous. Poisonous or toxic materials shall be applied so that a hazard to employees or other persons is not constituted, and contamination including toxic residues due to drip, drain, fog, splash or spray on food, equipment, utensils, linens, and single-service and single-use articles is prevented. Instructed PIC to ensure that chemicals are applied so that no contamination occurs. Food that was contaminated must not be used in the operations of the food establishment.

Observed poisonous or toxic materials applied in a manner that contaminated food. Location: Kitchen area. Material Type at trash cans. Application Method: applied on trash cans for fruit flies. product was raid.

#### 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, Pecans, nuts,

Location: kitchen prep area.

#### Violation: Operation and Maintenance



• **Handwashing Cleanser, Availability**

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

Observed no handwashing cleanser available at handwashing sink(s). Location: Men's restroom and ice cream service counter.

**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 as of 06/30/2023

**LA PASADA - 2206 4TH ST NW - Approved**

**LA PASADA - 2206 4TH ST NW**

**Food Establishment Class C**

**Date: 12/17/2025 - #: CAC-Food-116545-2025 - Inspection Result: Approved**

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: Light covers

Pest Type: cockroach, fly

Pest Condition: dead

Number of Pests Present: 10

resolved cleaned light fixtures free of pests

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

Observed an inadequate air gap below three compartment sink and below cabinet on northside in kitchen area.

resolved air gap by cutting pipe 2 inches above drain

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

Observed build up and debris on the ceiling vent covers in kitchen and dry good areas.

resolved by cleaning ceiling vent cover

**LA PASADA - 2206 4TH ST NW**

**Food Establishment Class C**

**Date: 12/15/2025 - #: PT0155272 - Inspection Result: Conditional Approved**

**Violation: Pest Control**

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

- Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. Instructed PIC 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: Light covers

Pest Type: cockroach, fly

Pest Condition: dead

Number of Pests Present: 10

**Violation: Plumbing**

• **Backflow Prevention, Air Gap**

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

an air gap established to prevent backflow.

Observed an inadequate air gap below three compartment sink and below cabinet on northside in kitchen area.

#### Violation: Training Records

##### • Certified Food Protection Manager

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

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

##### • Food Handler Cards

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

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

#### Violation: Designated Areas

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

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

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

#### Violation: Physical Facilities, Cleaning

##### • Cleaning, Frequency and Restrictions

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

Observed buildup and debris on the ceiling vent covers in kitchen and dry good areas.

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

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

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

Observed the following areas of the facility in disrepair. Observed Kitchen Area in disrepair by Hole in ceiling where pipes come through the roof near anseil system in kitchen cooking area

#### Violation: Records

##### • Temperature Logs

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food/equipment Items: Equipment (Reach in and Walk-in Coolers), Hot Holding, Cold Holding, Receiving logs and Cooling Logs

##### • 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.

### Little Anita's - 10200 CORRALES RD NW - Unsatisfactory Re-Inspection Required

**Little Anita's - 10200 CORRALES RD**

**NW Food Establishment Class C**

**Date: 12/18/2025 - #: CAC-Food-117884-2025 - Inspection Result: Unsatisfactory Re-Inspection Required**

Facility has been upgraded to unsatisfactory status following submission of photographic evidence and in person walk through for verification of corrected violations by the Environmental Health Department.

The following violations have been addressed:

- Equipment, Food-Contact Surfaces and Utensils - Clean to Sight and Touch
- Time/Temperature Control for Safety Food, Cold Holding
- Cold Holding Capacities-Equipment
- Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking and Disposition



- Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food
- Pooled Eggs Prohibition
- Controlling Pests, If Present: Treatment
- Valid Permit
- Packaged and Unpackaged Food-Separation, Packaging, and Segregation, Cross Contamination
- Single-Service and Single-Use Articles-Use Limitations

Unsatisfactory sticker was placed on facility in prominence for consumers.

Facility is re-open under a Grade of Unsatisfactory and will be subject to a follow-up inspection within five (5) business days of reopening and operating to get back into approved status.

**Little Anita's - 10200 CORRALES RD NW**

**Food Establishment Class C**

**Date: 12/18/2025 - #: PT0098574 - 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: Dicer / Can opener

Location: Dish pit / Kitchen

Condition of the Location: Soiled with dried food residue

**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.

Observation: Multiple droppings found in the mop sink closet used for storage next to the front lobby.

**Violation: Pooled Eggs**

• **Pooled Eggs Prohibition**

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

Observed pooled eggs in the food establishment that were not being combined for a customer's order or for a batter. Location: Walk-in cooler Number of eggs combined: 3 pitchers worth

**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 and walk-in coolers

Food Items: Chicken, sausage, fajita vegetables, salsa, ham

Expiration Dates: Not available

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

Observed ready-to-eat time and temperature controlled for safety food held within the establishment exceeding the seven (7) day limit.

Location: Walk-in coolers

Food Items: Salad dressing taco salad

Expiration Dates: 12/03

### Violation: Maintenance and Operation

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

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

Observed equipment not maintained in good repair.

Location: Clean dish storage rack

Type of Equipment: Produce dicer and lids for storage containers

Condition of the equipment: Damaged equipment was beyond repair and can become a physical contaminate due to being frayed.

#### • Cutting Surfaces

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

Observed cutting surface with deep scratches and scoring which limit the ability to be effectively cleaned and sanitized. Location: Clean dish storage rack

Type: Cutting board

### 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: Due to the number of priority violations and failure recognize and prevent lack of refrigeration in the walk-in cooler.

### Violation: Plumbing

#### • Backflow Prevention, Air Gap

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

Observed an inadequate air gap at floor drain under the 3-compartment sink.

### Violation: Ventilation and Hood Systems

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

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

Observed filters or grease extracting equipment improperly designed or constructed to make it easily cleanable. Location: In kitchen above tilt skillet

Manner: Damaged filter

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

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

Observed heating and air conditioning system vents not properly designed and located to be easily cleanable. Location: In kitchen above food prep and production areas Manner: Soiled with dust and soil accumulation

### Violation: Food Separation

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

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

Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping. Location: Walk-in cooler and reach in coolers. Food Item: Raw chicken, sausage, taquitos, salsa, chopped vegetables and many others.

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

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

Observed non-ready-to-eat raw animal food stored with ready-to-eat food without protection from contamination. Location: Reach in cooler  
Food Item: Raw shelled eggs / raw chicken  
Condition: Improper storage of raw foods directly above or next too unprotected ready to eats foods.

#### 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: Walk-in cooler

Food Items: Cooked rice (49°F), Ham (49°F) Steak fajitas (49°F), Ribeye (50°F) Chopped onions (49°F), Chopped fajita vegetables (48°F), Pico do gallo (48°F), Cheese (59°F) and too many others to list.

Ambient temperature: 52°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: Walk-in cooler

Condition: Not properly holding temperature of 41°F or below as required. Observed a fan blade installed improperly, Damaged door sealed repaired with duct tape not allowing for a soiled seal, many holes and gaps in the wall panels, tech also stated that the cooler was also entering defrost cycle at the wrong time.

#### Violation: Operations

##### • Valid Permit

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

Observed that the facility was operating with an expired permit.

#### Violation: 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 t heir 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: Masa

Location: Walk-in cooler

Condition: Observed cooling masa being stored inside trash bags that are not safe for food storage.

#### Violation: Physical Facilities, Cleaning

##### • Cleaning, Frequency and Restrictions

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

Observed buildup and debris on the walls, floors and floor drains throughout the kitchen and front server area.

#### 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: Walk-in cooler

Use: Being used to store food

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

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

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

Observed the following areas of the facility in disrepair. Observed multiple holes and gaps ranging in size within walls, ceiling and floor causing the physical facility's to be in disrepair by not being sealed and properly maintained. \*Also observed a large piece of wall missing drywall and protective coating behind the dish machine leaving studs and inner wall unprotected.

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

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

Observed floor and wall juncture covering to be damaged and not in compliance due to pooling water collecting on floor in kitchen and in server station next to kitchen.

**LOS CUATES EAST - 8700 MENAUL BLVD NE - Approved**

**LOS CUATES EAST - 8700 MENAUL BLVD NE**

**Food Establishment Class C**

**Date: 12/15/2025 - #: PT0066757 - Inspection Result: Approved**

**Violation: Plumbing**

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

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

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

• **Backflow Prevention, Air Gap**

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

Observed an inadequate air gap at several floor drains throughout kitchen.

**Violation: Physical Facilities**

• **Outer Openings, Protected**

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

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

**Violation: Personal Cleanliness**

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

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

Observed a food employee with an improper drink.

Location: Utensil storage shelf

Type of Drink: Open can of Sprite

**Violation: Physical Facilities, Cleaning**

• **Drying Mops**

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

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

**LOS CUATES EAST - 8700 MENAUL BLVD NE**

**Food Establishment Class B**

**Date: 12/15/2025 - #: PT0066872 - Inspection Result: Approved**

**Violation: Plumbing**

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

- Improper repair or maintenance of any portion of the plumbing system may result in potential health hazards such as cross connections, backflow, or

leakage. These conditions may result in the contamination of food, equipment, utensils, linens, or single-service or single-use articles. Improper repair or maintenance may result in the creation of obnoxious odors or nuisances, and may also adversely affect the operation of warewashing equipment or other equipment which depends on sufficient volume and pressure to perform its intended functions.

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

• **Backflow Prevention, Air Gap**

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

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

Violation: Physical Facilities

• **Outer Openings, Protected**

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

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

**Moons Coffee and Tea - 1605 JUAN TABO BLVD NE, #F – Conditional Approved**

**Moons Coffee and Tea - 1605 JUAN TABO BLVD NE, #F**

**Food Establishment Class C**

**Date: 12/18/2025 - #: CAC-Food-117168-2025 - Inspection Result: Conditional Approved**

Facility has been upgraded to Conditional Approved status from Unsatisfactory Status due to correcting one priority violation on site.

Observed the following violation was corrected on site:

-Cleaning Agents and Sanitizers, Availability

**Moons Coffee and Tea - 1605 JUAN TABO BLVD NE, #F**

**Food Establishment Class C**

**Date: 12/18/2025 - #: PT0152068 - Inspection Result: Unsatisfactory Re-Inspection required**

Violation: Plumbing

• **System Maintained in Good Repair**

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

Observed floor drain is not maintained in good repair or is not repaired by law. Observed floor drain found in disrepair by observing no floor drain strainer in use at the time of inspection.

• **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 drain pipe end of the hand washing sink. Observed pipe end was less than two inches above the flood level rim of floor drain at the time of inspection.

Violation: Training Records

• **Certified Food Protection Manager**

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

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

• **Food Handler Cards**

- Food Employees shall demonstrate their knowledge of safe Food handling practices through passing a test from a Food Handler Training Program, Approved by the Enforcement Authority, and possess a Valid Food Handler Card within thirty (30) days of employment in a Food Establishment unless the Food Employee is a Certified Food Protection Manager; the Food Employee does not prepare or handle TCS Food, provided that at a minimum, the Permit

Holder assures the Food Employee complies with Part 16 of these rules; or The Food Employee is working as a Food Employee or volunteer of a Temporary Food Establishment or Charitable Food Provider, provided that at minimum, the Person In Charge is a Certified Food Protection Manager or has a Valid Food Handler Card. Instructed PIC to ensure that all food employees are properly trained in safe food handling practices.

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

#### Violation: Availability

##### • Cleaning Agents and Sanitizers, Availability

- If the appropriate cleaning agents and sanitizers are not on hand at all times, they may not be available when needed to clean and sanitize equipment and utensils. It is also important that the cleaning agents and sanitizers be on hand, even at times where warewashing may not be in progress, so that their suitability can be verified by the regulatory authority and, if needed, by personnel who are responsible for servicing the equipment. Except for those that are generated on-site at the time of use, chemical SANITIZERS that are used to sanitize EQUIPMENT and UTENSILS as specified under Part 4-7, shall be provided and available for use during all hours of operation. Instructed PIC to immediately obtain sanitizer for facility use. Observed PIC send employee to obtain chlorine for sanitizer during inspection. Violation corrected on site.

Observed no sanitizer available for use at the time of inspection. Upon inquiring with PIC about sanitizer, they stated that they had ran out last night.

#### Violation: Functionality and Accuracy

##### • Temperature Measuring Devices-Functionality

- The importance of maintaining time/temperature control for safety foods at the specified temperatures requires that temperature measuring devices be easily readable. The inability to accurately read a thermometer could result in food being held at unsafe temperatures. Instructed PIC to obtain or replace thermometers.

Observed thermometer(s) for ambient air temperature measurement are not easily readable or available in coolers at the time of inspection.

#### Violation: Physical Facilities, Cleaning

##### • Service Sink

- Mop water and similar liquid wastes are contaminated with microorganisms and other filth. Waste water must be disposed of in a sanitary manner that will not contaminate food or food equipment. A service sink or curbed cleaning facility with a drain allows for such disposal. Instructed PIC to install a service sink or curbed cleaning facility equipped with a floor drain that is conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.

Observed facility does not have at least one service sink or a designated service sink available or installed.

### Morningstar Memory Care at North Ridge - 8101 PALOMAS AVE NE - Approved

#### Morningstar Memory Care at North Ridge - 8101 PALOMAS AVE NE

##### Food Establishment Class C

Date: 12/16/2025 - #: CAC-Food-116378-2025 - Inspection Result: Approved

Corrective action taken during the routine inspection resulted in the facility being upgraded from Conditional to Approved. The person in charge promptly addressed and corrected some of the violations noted in the original inspection report while on site. As a result of the corrections.

##### Violations corrected:

Backflow Prevention, Air Gap: Maintenance corrected the air gap by raising the drainpipe to create the proper air gap.

Handwashing Aids and Devices, Use Restrictions: Staff promptly cleaned and sanitized sink & sink basin. PIC reminded staff that both handwashing sinks can only be used for handwashing.

#### Morningstar Memory Care at North Ridge - 8101 PALOMAS AVE NE

##### Food Establishment Class C

Date: 12/16/2025 - #: PT0157188 - 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 Maker, Mixer, slicer, and the can opener

#### 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 Ice Maker.

#### 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

##### • 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: cereal and unknown food items. Location: dry storage

#### Violation: Operation and Maintenance

##### • Handwashing Aids and Devices, Use Restrictions

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

Observed handwashing sink used for purposes other than handwashing. Location: All handwashing sinks in kitchen (2). Manner: food debris buildup in sink basins. Being used as a dump sink.

##### • 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: near the warewashing area next to the three-compartment sink.

#### Violation: Lighting

##### • Light Bulbs, Protective Shielding

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

Observed light bulbs with no protective shielding, coating or by other means shatter resistant. Location: warewashing area/room. Above three-compartment sink. The lighting was not protected i.e., not shatter proof bulb, missing cover

#### 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: scoop. Location: flour/food storage bin. Handle in direct contact with food.

##### • 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: single-use articles it was. Storage Method: stored on floor.

**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. Some of the hutch - cabinets and drawers in the dining area need to be cleaned.

**MOUNTAIN MAHOGANY COMMUNITY SCHOOL - 5014 4TH ST NW - Approved**

**MOUNTAIN MAHOGANY COMMUNITY SCHOOL - 5014 4TH ST NW**

**Food Establishment Class C**

**Date: 12/18/2025 - #: RT-FOODEST-033356-2025 - Inspection Result: Approved**

**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

Observed: Wrist jewelry

**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 along the bottom edge of the roll up door facing the kitchen side. The condition of the surface has soil accumulation and dried foliage.

**NUEVA VISTA - 11100 LAGRIMA DE ORO RD NE - Approved**

**NUEVA VISTA - 11100 LAGRIMA DE ORO RD NE**

**Food Establishment Class C**

**Date: 12/15/2025 - #: PT0121717 - Inspection Result: Approved**

**Violation: Date Marking and Disposition**

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

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

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 bottom shelf section. Food Items: cut fruit. Expiration Dates: no date marking indicators.

**Violation: Operations**

• **Valid Permit**

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

Observed that the facility was operating with an expired permit. Observed permit expired as of 03-31-2025.

**Violation: Consumer Advisories**

• **Allergen Warning, Unpackaged Food**

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



food offered for sale or served to consumers. Provided PIC with food allergen info sheet.

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

## OLD SANTA FE TRAIL FOOD PRODUC - 7500 CENTRAL AVE SE - Approved

### OLD SANTA FE TRAIL FOOD PRODUC - 7500 CENTRAL AVE SE

Food Processor Class D

Date: 12/18/2025 - #: PT0044208 - Inspection Result: Approved

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

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

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

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Both three compartment sinks inside facility. Concentration: 200 parts per million Temperature: 69 °F and 59 °F.

#### 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: Hot water heater storage room

Pest Type: cockroach

Pest Condition: Dead

Number of Pests Present: 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: Personal Cleanliness

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

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

Observed a food employee with an improper drink.

Location: Boot storage area

Type of Drink: Canned soda

## PANDA EXPRESS 1158 - 838 EUBANK BLVD NE - Approved

### PANDA EXPRESS 1158 - 838 EUBANK BLVD NE

Food Establishment Class C

Date: 12/15/2025 - #: PT0074107 - Inspection Result: Approved

#### Violation: Plumbing

##### • System Maintained in Good Repair

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

Observed beverage dispenser machine is not maintained in good repair or is not repaired by law. Observed beverage dispenser machine found in disrepair by leaking water in the tubing line before a gauge underneath beverage dispenser machine at the time of inspection.

#### Violation: Physical Facilities, Cleaning

- **Cleaning, Frequency and Restrictions**

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

Observed standing water on the floor in the prep area at the time of inspection.

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

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

**Food Establishment Class C**

**Date: 12/17/2025 - #: RT-FOODEST-113902-2025 - Inspection Result: Approved**

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

- **Common Name-Working Containers**

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

Observed working containers used for storing poisonous or toxic materials taken from bulk supplies not properly labeled or identified. Container Type: Clear spray bottles. Alleged Material: Chemical cleaner and sanitizer

#### 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: Intake above mop sink

#### Violation: Surface Not Clean

- **Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located in bib storage area under ice machine and inside reach in prep cooler on north east side of kitchen. The surface was made out of stainless and aluminum construction. The condition of the surface was soiled in syrup and food debris. Also observed area under oven had debris buildup that needs to be cleaned.

### PHO GINGER - 1331 JUAN BLVD NE, 3 - Approved

**PHO GINGER - 1331 JUAN BLVD NE, 3**

**Food Establishment Class C**

**Date: 12/16/2025 - #: PT0157220 - Inspection Result: Approved**

#### Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food prepared and held within the establishment with no date marking indicators. Location: prep top coolers. Food Items: various cut vegetables and meat items. Expiration Dates: no date marking indicators.

#### Violation: Physical Facilities

- **Outer Openings, Protected**

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

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

#### 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 PIC immediately place bean sprouts in ice bath.

Observed food item(s) measuring above 41°F. Location: server area/garnish storage area on top of undercounter cooler. Food Items: Bean Sprouts. Temperature: 58°F.

## PHO NHO - 2641 COORS BLVD NW, D - Approved

**PHO NHO - 2641 COORS BLVD NW, D**

**Food Establishment Class C**

**Date: 12/19/2025 - #: RT-FOODEST-116275-2025 - Inspection Result: Approved**

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

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

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

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

Location: Dish pit

Concentration: 0 PPM

Temperature: 90°F

### Violation: Food Separation

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

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

Observed non-ready-to-eat raw animal food stored with ready-to-eat food without protection from contamination. Location: Make table

Food Item: Raw shelled eggs

Condition: Stored directly above multiple ready to eat foods items

### Violation: Surface Not Clean

#### • Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located under pho bar. The surface was made out of wood. The condition of the surface was had significant food debris buildup.

### Violation: Physical Facilities, Construction and Repair

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

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

Observed base coving behind the ice machine to be missing or damaged and observed signs of moisture damage.

**PHO NHO - 2641 COORS BLVD NW, D**

**Food Establishment Class C**

**Date: 12/16/2025 - #: CAC-Food-116332-2025 - Inspection Result: Unsatisfactory Re-Inspection required**

Facility has been upgraded to unsatisfactory for correcting the following violations in front of the Environmental Health Department.

- Time/Temperature Control for Safety Food, Cold Holding

- Handwashing Cleanser, Availability

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

- Restriction-Presence and Use

Facility is currently in a downgrade and must pass reinspection within (5) business days to get back into the green approved status.

**PHO NHO - 2641 COORS BLVD NW, D**

**Food Establishment Class C**

**Date: 12/16/2025 - #: RT-FOODEST-061234-2025 - Inspection Result: Closure Re-Inspection Required**

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

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

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

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

Location: Dish pit

Concentration: 0 PPM

Temperature: 90°F

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Deli slicer, knives on magnet, veggie slicer

Location: Kitchen

Condition of the Location: Heavily soiled with food residue and debris

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

• **Restriction-Presence and Use**

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

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

Material: Ortho and combat pest control chemicals

Location: Kitchen and dish pit

Intended Use: Pesticide

**Violation: Date Marking and Disposition**

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

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

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

Location: Walk-in and reach in coolers

Food Items: Chopped veggies, meat, sauces, broth, noodles and too many others to list.

Expiration Dates: Not available

**Violation: Maintenance and Operation**

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

- Single service and single use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented. Instructed PIC to retrain employees on proper handling of single service items and utensils to avoid contamination.

Observed equipment components not maintained.

Location: Walk-in coolers

Type of equipment: Refrigeration compressor

Condition of component: Covered in heavy ice and frost buildup spanning across the compressor unit.

**Violation: Plumbing**

• **System Maintained in Good Repair**

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

Observed spray nozzle for meat sink is not maintained in good repair or is not repaired by law. Observed spray nozzle for meat sink to be found in disrepair by having a significant leak that needs to be repaired.

**Violation: Training Records**

• **Food Handler Cards**

- General Food Employees shall demonstrate their knowledge of safe Food handling practices through passing a test from a Food Handler Training Program, Approved by the Enforcement Authority, and possess a Valid Food Handler Card within thirty (30) days of employment in a Food Establishment unless the Food Employee is a Certified Food Protection Manager; the Food Employee does not prepare or handle TCS Food, provided that at a minimum, the Permit

Holder assures the Food Employee complies with Part 16 of these rules; or The Food Employee is working as a Food Employee or volunteer of a Temporary Food Establishment or Charitable Food Provider, provided that at minimum, the Person In Charge is a Certified Food Protection Manager or has a Valid Food Handler Card. Instructed PIC to ensure that all food employees are properly trained in safe food handling practices.

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

#### Violation: 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: Various food storage for powdered foods

Location: Kitchen

#### Violation: Food Separation

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

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

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

Location: Front make line, kitchen, walk-in cooler, reach in coolers

Food Item: Sauces, meats, seafood, chopped veggies, broth, bean sprouts

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

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

Observed non-ready-to-eat raw animal food stored with ready-to-eat food without protection from contamination.

Location: Reach in cooler and walk-in cooler

Food Item: Raw shelled eggs

Condition: Stored directly above ready to eat food items

#### Violation: Maintenance

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

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

Observed items on the premises of the food establishment that is no longer used or is non-functional.

Location: Throughout facility

Items list: Kitchen equipment and fryer

Condition of the items: Various conditions such as no longer used or damaged

#### Violation: Cold Holding

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

- Eggs not treated for salmonellae held above temperature requirements would allow for the opportunity of the egg's defenses to degrade and growth of Salmonella Enteritidis to occur. Instructed PIC to rapidly chill eggs to below 45°F.

Observed eggs that have not been treated for salmonellae measuring above 45°F. Location: Make line Food

Items: Pooled eggs

Temperature: 74°F

#### Violation: Designated Areas

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

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

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

#### Violation: Operation and Maintenance

##### • Handwashing Cleanser, Availability

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

operation.

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

• **Cleaning of Handwashing Fixtures**

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

Observed handwashing fixtures with the buildup of soil residues. The plumbing fixture was located in kitchen by stove area. The condition of the surface was the sink basin was heavily soiled in grease.

**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 and bracelet

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

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

Observed a food employee with an improper drink.  
Location: Kitchen  
Type of Drink: Unknown beverage cup with no lid

**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: No handwashing in between tasks such as switching from raw to ready to eat foods.

**Violation: Surface Not Clean**

• **Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located in kitchen on equipment such as prep tables, shelving, equipment exteriors, inside of reach in coolers. The surface was made out of stainless steel. The condition of the surface was soiled in food residue and soil accumulation

**Violation: Records**

• **Temperature Logs**

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: All temperature-controlled foods  
Activity of the Food: Stored, thawed, cooled

**ROBERT F KENNEDY CHARTER SCHOOL - 4300 BLAKE RD SW - Approved**

**ROBERT F KENNEDY CHARTER SCHOOL - 4300 BLAKE RD SW**

**Food Establishment Class C**

**Date: 12/18/2025 - #: RT-FOODEST-019801-2025 - 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 chlorine sanitizer at a concentration range of 25-49ppm must also be at a minimum temperature of 120F with a contact time of 10 seconds. PIC corrected violation by Ordering Chlorine sanitizer for the dishwasher.

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

Location: Dishwasher.

Concentration: tested at 0 ppm.

Temperature: 120 °F.

#### Violation: Surface Not Clean

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

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located Refrigerator. The surface was made out of Stainless-steel metal The condition of the surface was soiled with dry liquid buildup.

### Siembra Leadership High School - 524 CENTRAL AVE SW - Approved

**Siembra Leadership High School - 524 CENTRAL AVE SW**

**Food Establishment Class C**

**Date: 12/17/2025 - #: PT0151034 - Inspection Result: Approved**

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

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

- Microwave ovens shall be cleaned at least every 24-hours and at frequency to prevent the buildup of soil residues. The presence of food debris 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 microwave oven cavities and door seals with deposits of soil residues. Location: Microwave oven

Condition of the Location: dry soil residue on the interior of the Microwave.

#### Violation: Operations

##### • Valid Permit

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

Observed that the facility was operating with an expired permit.

### SUSHIBUCKS - 2106 CENTRAL AVE SE, A - Approved

**SUSHIBUCKS - 2106 CENTRAL AVE SE, A**

**Food Establishment Class C**

**Date: 12/18/2025 - #: CAC-Food-117341-2025 - Inspection Result: Approved**

Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and hardness PIC corrected on site by remixing sanitizer solution for buckets and spray bottles retested at 200 parts per million with a temperature of 92 °F

**SUSHIBUCKS - 2106 CENTRAL AVE SE, A**

**Food Establishment Class C**

**Date: 12/18/2025 - #: PT0157348 - Inspection Result: Conditional Approved**

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

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

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

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Three compartment sink and red sanitizer bucket Concentration: 300 parts per million Temperature: 62- 63-°F

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 with guidance from inspector on diluting solution.

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Quaternary ammonium Location: Spray bottle Concentration: Above 400 parts per million. Sanitizer was being utilized to spray down cutting board after each use as sushi was prepared.

#### Violation: Use Limitations



• **Wiping Cloths, Use Limitation**

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

Observed wiping cloths improperly used. Observed wiping cloths used for cleaning and sanitizing

**Violation: Date Marking and Disposition**

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

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

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

Location: Walk-in refrigerator Food Items: Chopped onions, cooked mushrooms, Cooked Chicken drumsticks, sliced onions, mushrooms, and cabbage

Expiration Dates: None available

**Violation: Training Records**

• **Food Handler Cards**

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

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

**Violation: Surface Condition**

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

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

Observed nonfood contact surface that was not smooth. The surface was located prep cold holding table lid the surface was made out of Styrofoam and duct tape The condition of the surface not smooth and easily cleanable.

**Violation: Variance**

• **Variance Requirement**

- Specific food processes that require a variance have historically resulted in more foodborne illness than standard processes. They present a significant health risk if not conducted under strict operational procedures. A food establishment must obtain a variance from EHD prior to using food additives or adding components (vinegar) as a method of preservation. Instructed PIC to submit a written request for a variance, that no additives or adding components (vinegar) can be added to food as a method of preservation until such time the variance is granted, and that the food previously added to as a method of preservation must not be used in the operations of the food establishment.

Observed facility using food additives or adding components (vinegar) as a method of preservation without a variance issued by EHD. Food Items: Sushi rice Additive or Component: Vinegar

**Violation: Storage**

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

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

Observed food stored improperly less than six (6) inches off the floor. Location: Inside walk-in refrigerator and walk-in freezer Food Item: Produce and meats

**Violation: Personal Cleanliness**

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

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

Observed a food employee with an improper drink.

Location: In cashier area and back of facility prep area

Type of Drink: Twist top water bottles and reusable beverage containers

**Violation: Storage**

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

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

Observed clean single-service and single-use articles stored improperly. Single-service and single-use articles was not stored in a clean, dry location. Single-service and single-use articles Type: Beverage cups, straws, lids Location: Underneath shelving Condition of the Location: Storage with chemicals and mop signs

Violation: Records

• **Temperature Logs**

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

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

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

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

**TACOS EL GORDITO - 9601 SAGE RD SW - Approved**

**TACOS EL GORDITO - 9601 SAGE RD SW**

**Mobile Food Unit Class C**

**Date: 12/19/2025 - #: PT0158694 - Inspection Result: Approved**

Violation: Training Records

• **Food Handler Cards**

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

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

Violation: 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: Gorditas, Burritos, quesabirria

• **Calibration Logs**

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

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

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.

**TARGET - 2120 LOUISIANA BLVD NE - Approved**

**TARGET - 2120 LOUISIANA BLVD NE**

**Retail Food Establishment Class 3**

**Date: 12/15/2025 - #: RT-RET-004914-2025 - Inspection Result: Approved**

**TARGET - 2120 LOUISIANA BLVD NE**

**Food Establishment Class C**

**Date: 12/15/2025 - #: PT0127602 - Inspection Result: Approved**

Violation: Plumbing

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

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

Observed drain pipe for three compartment sink is not maintained in good repair or is not repaired by law. Observed drain pipe for three compartment sink found in disrepair by leaking.

**Violation: Operation and Maintenance**

• **Hand Drying Provision**

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

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

Location: Hand wash sink located near three compartment sink

**THE GRILL - 3300 SAN MATEO BLVD NE - Approved**

**THE GRILL - 3300 SAN MATEO BLVD NE**

**Food Establishment Class C**

**Date: 12/19/2025 - #: PT0151087 - Inspection Result: Approved**

**Violation: Training Records**

• **Certified Food Protection Manager**

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

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

**Violation: Operation and Maintenance**

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

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

Observed handwashing sink used for purposes other than handwashing.

Location: Hand wash station located near cash register area

Manner: Discarding drinks

**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 hamburgers

**THE ORIGINAL HONEY BAKED HAM CO - 5307 MENAUL BLVD NE - Approved**

**THE ORIGINAL HONEY BAKED HAM CO - 5307 MENAUL BLVD NE**

**Food Establishment Class C**

**Date: 12/18/2025 - #: CAC-Food-117181-2025 - Inspection Result: Approved**

Inspection resulted in an Unsatisfactory status. No red sticker was placed on facility due to PIC correcting three Priority violations and one Priority Foundation violation on site bring score back up to an Approved status. A corrective action report was issued.

Violations corrected:

1. Cold Holding: Time/Temperature Control for Safety Food, Cold Holding
2. Warewashing Temperature and Concentration: Sanitizers, Criteria-Chemicals
3. Food Identification, Safe, Unadulterated and Honestly Presented: Package Integrity
4. Poisonous and Toxic/Chemical Substances: Separation-Storage

**THE ORIGINAL HONEY BAKED HAM CO - 5307 MENAUL BLVD NE**

**Food Establishment Class C**

**Date: 12/18/2025 - #: PT0125753 - Inspection Result: Unsatisfactory Re-Inspection required**

## Violation: Poisonous and Toxic/Chemical Substances

### • Separation-Storage

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

Violation corrected on site by PIC relocating chemical spray bottles

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

Poisonous/Toxic Substance: Multi surface cleaner in plastic spray bottle

Location: Utensil storage rack

## Violation: Plumbing

### • System Maintained in Good Repair

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

Observed faucet of hand wash sink is not maintained in good repair or is not repaired by law. Observed faucet of hand wash sink 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 three compartment sink.

## 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.

Violation corrected on site by PIC segregating item to a do not use area.

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: Diced potatoes in metal can

Location: Storage rack back of house

Condition: Dented can

### • 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: Dried onions and croutons plastic porting container

Location: Prep top cooler salad make station

## Violation: Physical Facilities

### • Outer Openings, Protected

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

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

## Violation: 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.

Violation corrected on site by PIC discarding out of temp food items

Observed food items in cold holding unit measuring above 41°F.  
Location: Prep top cooler  
Food Items: Sliced tomatoes, sliced pickles, potato salad, and pot pie mix  
Temperature: All items measured at 44°F and above

**Violation: Warewashing Temperature and Concentration**

**• Sanitizers, Criteria-Chemicals**

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

PIC corrected violation on site by diluting sanitizer to proper parts per million.

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: Chlorine  
Location: Near cash register  
Concentration: Above 200 ppm

**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 stored in food with their handle not above the top of the food and the container.

Utensil Type: Stainless serving bowl

Location: Back of house bulk storage container

Condition of the Location: Observed utensil with no handle stored in direct contact with food item being stored.

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

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

- Floors that are of smooth, durable construction and that are nonabsorbent are more easily cleaned. Requirements and restrictions regarding floor coverings, utility lines, and floor/wall junctures are intended to ensure that regular and effective cleaning is possible and that insect and rodent harborage is minimized. Instructed PIC to install floors that are non-absorbent.

Observed floor is constructed of damaged concrete making it rough and/or absorbent.

**• 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 purposes. Instructed PIC to contact repair personnel to have area of concern repaired so that it is able to serve their intended purposes properly.

Observed the following areas of the facility in disrepair. Observed walls near emergency exit in disrepair by missing wall cove and damaged, cracked and missing sheetrock.

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

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

**Food Establishment Class C**

**Date: 12/18/2025 - #: RT-FOODEST-113983-2025 - Inspection Result: Approved**

**Violation: Pest Control**

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

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

Observed pests allowed to accumulate in facility

Location: Warewashing area and Front server area

Pest Type: cockroach

Pest Condition: Dead and Dying

Number of Pests Present: approximately 10 to 15 dead 2-4 in process of dying

**Violation: Use Limitations**

**• Wiping Cloths, Use Limitation**

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

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

#### Violation: Plumbing

##### • System Maintained in Good Repair

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

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

#### Violation: Cold Holding

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

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

Observed food items in cold holding unit measuring above 41°F. Location: Prep top cooler on main line Food Items: Shredded Cheese 46°F, Sliced Pickles 46°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: Kitchen. Activity: No hairnets or restraints on a female and a male food employee.

#### 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 purposes. Instructed PIC to contact repair personnel to have area of concern repaired so that it is able to serve their intended purposes properly.

Observed the following areas of the facility in disrepair. Observed holes in walls near the warewashing machine. Observed warewashing table needing to be re caulked to wall

### TWO HANDS ABQ - 2529 SAN MATEO BLVD NE, 9 - Approved

**TWO HANDS ABQ - 2529 SAN MATEO BLVD NE, 9**

**Food Establishment Class C**

**Date: 12/17/2025 - #: PT0159705 - 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 the soda machine.

#### Violation: Training Records

##### • Food Handler Cards

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

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

#### Violation: Designated Areas

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

- Employees could introduce pathogens to food by hand-to-mouth-to-food contact areas. Instructed PIC to create a designated to accommodate employees'

personal which food, food equipment and utensils, clean linens, and single-service and single-use articles must not be in jeopardy of contamination from these areas.

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

#### Violation: Physical Facilities, Cleaning

##### • Cleaning, Frequency and Restrictions

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

Observed buildup and debris on the ceiling vent covers on ceiling and monitors in front counter area and front entry doors windows.

#### 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: hot dogs Activity of the Food: stored, cold holding, equipment, receiving

##### • 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.

### Wingstop #2418 - 11200 MONTGOMERY BLVD NE, 20 - Approved

Wingstop #2418 - 11200 MONTGOMERY BLVD NE, 20

Food Establishment Class C

Date: 12/17/2025 - #: PT0160354 - Inspection Result: Approved

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

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

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

Observed facility with insufficient hot water. Location: Men's Restroom. Manner: Observed hot water temping at 61°F.

#### Violation: Physical Facilities, Cleaning

##### • Cleaning, Frequency and Restrictions

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

Observed buildup and debris on the floor area next to ice machine and walk-in cooler at the time of inspection.