



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 21, 2025 to December 27, 2025
Report Amended on 12/29/2025°For clerical errors

ABQ SWEET SPOT - 9250 GOLF COURSE BLVD NW, D

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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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SENIOR CARE LLC - 1813 KRISS PL NE

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UPTOWN REHABILITATION CENTER - 7900 CONSTITUTION AVE NE

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

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

APPROVED

An "Approved" grade indicates that a food establishment that has demonstrated compliance with the standards in the Food Code, the Food Service and Retail Ordinance, other industry standards, and other laws and has received a Grade of Approved and is able to operate.

CONDITIONAL APPROVED

A "Conditional Approved" grade is issued when a facility is found to have violations of the Food Code, the Food Service and Retail Ordinance, industry standards, or applicable laws. While the facility may continue operating, it must complete specific corrective actions to address the violation. A yellow sticker is placed alongside the green "Approved" sticker.

UNSATISFACTORY

An "Unsatisfactory" grade indicates that a facility has not met the required standards but is allowed to continue operating temporarily while corrective actions are completed. A red "Unsatisfactory" sticker will be displayed at the facility for the duration of this grade. This is a temporary status and requires timely follow-up to verify compliance.

CLOSED

A "Closed" grade is assigned when violations pose a significant risk to public health, requiring the facility to immediately cease operations. The facility must remain closed until corrective actions have been completed and verified. A facility with this grade will display an orange "Closed" sticker for the duration of the closure.

ABQ SWEET SPOT - 9250 GOLF COURSE BLVD NW, D - Approved

ABQ SWEET SPOT - 9250 GOLF COURSE BLVD NW, D

Retail Food Establishment Class 5

Date: 12/22/2025 - #: RT-RET-058168-2025 - Inspection Result: Approved

Violation: Food Identification, Safe, Unadulterated and Honestly Presented

• Food Storage Containers Identified with Common Name of Food

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

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: Bulk Powder ingredients Location: Storage shelving.

Violation: Storage

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

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

Observed cleaned equipment stored improperly. Equipment was not stored six (6) inches above the floor
Equipment Type: Various types of utensils. Storage Method: Stored on the floor in a plastic container.

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located Front service area. The surface was made out of Display metal. The condition of the surface Door tracking had substantial debris and soil buildup.

Violation: Pest Control

• Controlling Pests, Inspection/Harborage

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

Observed the facility has inadequate procedures to effectively control pests. Current Policy: Observed Facility does have a pest control service however minimal rodent dropping found by receiving door.

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

Observed buildup and debris on the under shelving, racks, prep table, refrigerator and freezers, sinks.

Violation: Ventilation and Hood Systems

• Mechanical-Ventilation

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

Observed exterior exhaust duct outlet not being maintained in a clean and sanitary manner. Location: Oven hood duct with substantial soil builds up.

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

APPLEBEES NEIGHBORHOOD GRILL & BAR - 10895 MONTGOMERY BLVD NE

Food Establishment Class C

Date: 12/23/2025 - #: RT-FOODEST-117750-2025 - Inspection Result: Approved

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 behind ice machine.

Observed buildup and debris on the floor behind the ice machine at the time of inspection.

APPLEBEES NEIGHBORHOOD GRILL & BAR - 10895 MONTGOMERY BLVD NE

Food Establishment Class B

Date: 12/23/2025 - #: RT-FOODEST-117858-2025 - Inspection Result: Approved

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. PIC stated that they are obtaining additional equipment to be install to assist sinks with obtaining sufficient hot water in a timely manner. Instructed PIC to provide CHPD with completed work orders for violation correction.

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.

Bravo Cucina Italiana - 2220 LOUISIANA BLVD NE - Approved

Bravo Cucina Italiana - 2220 LOUISIANA BLVD NE

Food Establishment Class C

Date: 12/24/2025 - #: RT-FOODEST-116919-2025 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: reach in freezer and reach in coolers Location: kitchen area Condition of the Location: debris buildup inside reach in coolers and reach in freezers

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 Separation

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

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

Observed food not protected from contamination during storage by not being covered in a container, by being in a package, or wrapping. Location: reach in freezer Food Item: chocolate lava cakes uncovered

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 and ceiling in back soda syrup areas and back prep areas.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed gap at the back door in disrepair by having a gap where light can be seen please repair to prevent exterior elements or pest from entering the facility.

Bravo Cucina Italiana - 2220 LOUISIANA BLVD NE

Food Establishment Class C

Date: 12/22/2025 - #: CAC-Food-118114-2025 - Inspection Result: Unsatisfactory Re-Inspection required

Facility is being allowed to reopen after Closure due to no hot water in the facility. Facility will be reopened under a Red Sticker Unsatisfactory status. Facility will remain in an Unsatisfactory status for a minimum of five business days. CHPD inspector tested hot water temperature at three hand wash stations, one three compartment sink and one produce sink. Hot water was tested at hand wash stations in both restrooms and family restroom. At the time of re-inspection CHPD inspector observed that most of the observed violations in previous inspection report which resulted in a Red Sticker Unsatisfactory status have not been addressed. CHPD inspector also observed rodent droppings in facility on second floor storage area. Instructed PIC remove rodent droppings clean and sanitize area.

CHURCH'S CHICKEN 10386 - 9250 GOLF COURSE RD NW - Conditional Approved

CHURCH'S CHICKEN 10386 - 9250 GOLF COURSE RD NW

Food Establishment Class C

Date: 12/22/2025 - #: PT0100485 - 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 and can opener (blade)

Location: Kitchen

Condition of the Location: Soiled with debris accumulation

Violation: Pest Control

• Controlling Pests, Inspection/Harborage

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

Observed the facility has inadequate procedures to effectively control pests.

Current Policy: Facility currently has pest control service but need further treatment on exterior areas such as outdoor permitter and dumpster enclosure.

There was a significant number of droppings and signs of rodent activity found outside.

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 line under drive through fountain drink machine is not maintained in good repair or is not repaired by law. Observed leak in plumbing line found in disrepair by having a significant leak causing water to buildup on floor.

• Backflow Prevention, Air Gap

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

• Observed an inadequate air gap at floor drain located under the

Violation: Physical Facilities

• Outer Openings, Protected

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

Observed rear door to the outside that is not tight fitting, light can be seen at the bottom edge.

• **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 along drive through side and base along building foundation on multiple sides must be repaired and properly resealed to prevent a pest entry point. Also seen multiple areas of concern in dumpster enclosure that need to be repaired. Size: Multiple Openings /gaps ranging in size.

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: Sandwich make table / Walk in cooler

Food Items: Chicken breast (44°F), Mac and cheese (44°F), Cole slaw (47°F), Mayo (72°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: Sandwich station make table

Condition: Owner stated its not holding temperature due to refrigeration leak.

Violation: Lighting

• **Light Bulbs, Protective Shielding**

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

Observed light bulbs with no protective shielding, coating or by other means shatter-resistant. Location: Walk in freezer

Manner: Observed non shatter proof bulb and missing cover

DENNY'S 6301 - 1602 COORS BLVD NW - Conditional Approved

DENNY'S 6301 - 1602 COORS BLVD NW

Food Establishment Class C

Date: 12/24/2025 - #: RT-FOODEST-050790-2025 - Inspection Result: Conditional Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Location: Back hallway.

Condition of the Location: Interior top of the Ice machine with a Black like soil residue.

Violation: Plumbing

• **System Maintained in Good Repair**

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

Observed Mop sink is not maintained in good repair or is not repaired by law. Observed Mop sink found in disrepair by drain clogged and not free flowing

• **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 air gap or vented backflow prevention device at the Ice machine area and drain not properly installed or does not meet requirements by Red

discharge tubing touching the bottom of the drain.

Violation: Operation and Maintenance

• Hand Drying Provision

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

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

Location: Front of kitchen cooking and food prep area.

Violation: Lighting

• Light Bulbs, Protective Shielding

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

Observed light bulbs with no protective shielding, coating or by other means shatter resistant.

Location: Walk in Freezer equipment,

Manner: Frozen food items was not protected i.e., not shatter proof bulb, missing covers middle lighting.

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 cook and prep area.

Activity: Employee cooking food with hair not restrained

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 under storage racks, equipment, drains, sinks. and to clean and sanitize Floors under storage racks, equipment, drains, sinks.

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

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. For the following days for TCS food items:

12/22/25/12/23/25/ 12/20/25

Fuel Ignited by Sparks LLC - 9250 Golf Course RD NW, B - Approved

Fuel Ignited by Sparks LLC - 9250 Golf Course RD NW, B

Food Establishment Class C

Date: 12/22/2025 - #: RT-FOODEST-061450-2025 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

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

Utensil Type: Can opener, Ice Machine.

Location: Kitchen prep area. Condition of the Location: Can opener had a dry soil residue on the blade of the Can opener. Interior of the Ice machine top with a Black like soil residue.

Violation: Date Marking and Disposition

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

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

Observed ready-to-eat time and temperature controlled for safety food commercially prepared opened in the facility with no date marking indicators.
Location: Walk in cooler. Chicken chunks, Sausage, Pepperonis, A unknown container of a light green food item with no used by dates.

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 area. The surface was made out of 3, 2 x 4s the condition of the surface was wood. bottom prep table where flour and other bulk food items are stored.

Violation: Storage

• Food Storage, Prohibited Areas

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

Observed food stored improperly under a miscellaneous source of contamination. Location: Walk in cooler.
Food Item: Raw shelled eggs stored above ready to eat bread containers.

Violation: Operation and Maintenance

• Handwashing Signage

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

Observed handwashing sink(s) without a handwashing sign.
Location: Employee's restroom

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

Observed 'buildup and debris on the Floors behind tables and sinks, ceiling light fixtures and vents, drains with debris and soil buildup, walls under the three compartments sink with soil buildup.

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 Prep Kitchen. The surface was made out of a Metal Cabinet The condition of the surface with debris and dry soil liquid at the time of inspection.

Violation: Physical Facilities, Construction and Repair

• Wall and Ceiling Coverings and Coatings

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

Observed the following areas of the facility in disrepair.
Observed Base coving in disrepair by missing kitchen dough make area and front entry to dough making area.

PAPA JOHN'S PIZZA - 9500 MONTGOMERY BLVD NE, 11 - Approved

PAPA JOHN'S PIZZA - 9500 MONTGOMERY BLVD NE, 11

Food Establishment Class C

Date: 12/24/2025 - #: PT0155329 - 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 handwashing sink is not maintained in good repair or is not repaired by law. Observed handwashing sink found in disrepair by drain draining slowly inside basin of handwashing sink.

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: 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: in prep area Activity: no beard restraint in prep area

Violation: Hot & Cold-Water Availability & Pressure

• Water System-Distribution, Delivery, and Retention

- 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: back area where three compartment sink and hand washing sink is located and in front cooking area handwashing sink Manner: all sinks temping at 85 °F

SENIOR CARE LLC - 1813 KRISS PL NE - Conditional Approved

SENIOR CARE LLC - 1813 KRISS PL NE

Food Establishment Class C

Date: 12/22/2025 - #: CAC-Food-118009-2025 - Inspection Result: Conditional Approved

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

- Common Name-Working Containers

SENIOR CARE LLC - 1813 KRISS PL NE

Food Establishment Class C

Date: 12/22/2025 - #: PT0152281 - Inspection Result: Unsatisfactory Re-Inspection required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

- Food-contact surfaces of equipment shall be cleaned and sanitized 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 temporarily utilize sanitizer container in addition to two basin sink for warewashing until dish machine is repaired and able to conduct approved warewashing requirements for utensils and equipment.

Observed equipment and utensil food-contact surface not properly sanitized due to dish machine not working at the time of inspection. Equipment Type: serving utensils, and wares, mixing bowls, food containers, pans, pots. Location: kitchen. Condition of the Location: Observed dish machine not working due to a broken part.

Violation: Poisonous and Toxic/Chemical Substances

• Common Name-Working Containers

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

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

Violation: Training Records

• Certified Food Protection Manager

- All Food Establishments shall have at least one Certified Food Protection Manager. Instructed PIC that the permit holder must designate an employee to be certified as a food protection manager. The facility must provide a certificate to EHD to have on file. Observed that the food establishment does not have a certified food protection manager on staff.

• Food Handler Cards

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

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

Violation: Food Separation

• Packaged and Unpackaged Food-Separation, Packaging, and Segregation, 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: upright cooler. Food Item: raw ground beef, raw shell eggs. Condition: observed raw ground beef stored on shelf in upright cooler above bread, various containers of juices, milk and other beverages. Observed raw shell eggs stored above ready to eat produce - iceberg lettuce, celery carrots.

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 165°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.

**Also instructed PIC to immediately contact repair personnel to have dish machine repaired. PIC must contact CHPD when repairs are made as well as provide documentation of completed work order. **

Observed the hot water sanitizing rinse temperature of the mechanical warewashing equipment for a stationary rack, single temperature machine not reaching temperatures between 165°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: no measurement available due to dish machine not operational at the time of inspection.

UPTOWN REHABILITATION CENTER - 7900 CONSTITUTION AVE NE - Unsatisfactory Re-Inspection required

UPTOWN REHABILITATION CENTER - 7900 CONSTITUTION AVE NE

Food Establishment Class C

Date: 12/22/2025 - #: CAC-Food-118239-2025 - Inspection Result: Unsatisfactory Re-Inspection required

Facility is being upgraded from a Closure to an Unsatisfactory status. PIC has had emergency pest control conducted in the facility. At the time of re-inspection CHPD inspector did not observe anymore pest activity in kitchen area. PIC sealed all possible entry points and replaced wall cove. CHPD inspector instructed PIC to take a food safety calls with our department. Contact information for M. Pittman was provided to PIC.