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: February 15, 2026 to February 21, 2026
Report Amended on 2/23/2026 for clerical errors

This report includes inspection history for the dates listed. Inspections may have occurred after those dates. The summary reflects each establishment's current operating status as of the report release date.

ABQ TRADING POST LLC - 5601 BLUE WATER RD NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Retail Food Establishment (Permit # - PT0155475) - Operational Status – Open				
02/20/2026	PT0155475	Routine Retail Food Inspection	Approved	Pg. 4

ALVARADO DAY SCHOOL INC - 300 ALVARADO DR SE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0054716) - Operational Status – Open				
02/19/2026	RT-FOODEST-023007-2025	Routine Food Establishment Inspection	Approved	Pg. 4

Amy's Donuts - 6001 SAN MATEO BLVD NE, G3

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0154460) - Operational Status – Open				
02/19/2026	CAC-Food-016384-2026	Corrective Action Compliance	Approved	Pg. 5

Brekki Brekki - 8338 COMANCHE RD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0161355) - Operational Status – Open				
02/19/2026	RT-FOODEST-073061-2025	Routine Food Establishment Inspection	Approved	Pg. 5
Food Establishment (Permit # - PT0161357) - Operational Status – Open				
02/19/2026	RT-FOODEST-073069-2025	Routine Food Establishment Inspection	Approved	Pg. 6
Food Processor (Permit # - PT0161358) - Operational Status – Open				
02/19/2026	RT-PRC-073098-2025	Routine Food Processor Inspection	Approved	Pg. 7

Canteen of Central NM Inc - 7215 Montgomery Blvd NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - FOODEST-2025-008388) - Operational Status – Open				
02/18/2026	RT-FOODEST-064444-2025	Routine Food Establishment Inspection	Approved	Pg. 7

COLD STONE CREAMERY - 4959 PAN AMERICAN FWY NE, E

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0157949) - Operational Status – Open				
02/18/2026	RT-FOODEST-059866-2025	Routine Food Establishment Inspection	Approved	Pg. 7

DENNYS 6214 - 11261 MENAUL BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0122939) - Operational Status – Open				
02/20/2026	CAC-Food-017072-2026	Corrective Action Compliance	Approved	Pg. 8
02/20/2026	RT-FOODEST-037589-2025	Routine Food Establishment Inspection	Conditional Approved	Pg. 8

DON SUSHI LLC - 205 SILVER AVE SW, H

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0154921) - Operational Status – Closed				
02/19/2026	PT0154921	Routine Food Establishment Inspection	Closure Re-Inspection Required	Pg. 10

FAMILY DOLLAR STORES OF NM 2828 - 111 COORS BLVD NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Retail Food Establishment (Permit # - PT0067308) - Operational Status – Open				
02/20/2026	PT0067308	Routine Retail Food Inspection	Approved	Pg. 12

FILIBERTOS MEXICAN FOOD LLC - 1450 EUBANK BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0145229) - Operational Status – Open				
02/18/2026	RT-FOODEST-016246-2026	Routine Food Establishment Inspection	Conditional Approved	Pg. 13
02/18/2026	PT0145229	Routine Food Establishment Inspection	Unsatisfactory Re-Inspection required	Pg. 15

Fun Noodle Bar ABQ LLC DBA Fun Noodle Bar - 5317 MENAUL BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0154792) - Operational Status – Open				
02/17/2026	RT-FOODEST-012961-2026	Routine Food Establishment Inspection	Approved	Pg. 18

HONG KONG BUFFET - 10100 COORS BLVD NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0154378) - Operational Status – Open				
02/20/2026	RT-FOODEST-017011-2026	Routine Food Establishment Inspection	Approved	Pg. 18

HOOTERS - 1708 NM 528 NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0044569) - Operational Status – Open				
02/17/2026	PT0044569	Routine Food Establishment Inspection	Approved	Pg. 19
Food Establishment (Permit # - PT0044570) - Operational Status – Open				
02/17/2026	PT0044570	Routine Food Establishment Inspection	Approved	Pg. 20

Kulantro Park Square - 6511 Americas Parkway NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - FOODEST-2025-02244) - Operational Status – Open				
02/19/2026	CAC-Food-016757-2026	Corrective Action Compliance	Approved	Pg. 20
02/19/2026	RT-FOODEST-047865-2025	Routine Food Establishment Inspection	Conditional Approved	Pg. 20

LITTLE CAESARS 511 - 2801 EUBANK BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0110579) - Operational Status – Open				
02/18/2026	PT0110579	Routine Food Establishment Inspection	Approved	Pg. 22

PALO ALTO INC. - 2636 SAN MATEO BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0043800) - Operational Status – Open				
02/18/2026	PT0043800	Routine Food Establishment Inspection	Approved	Pg. 23

PANERA BREAD #1949 - 4300 THE 25 WAY NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0147328) - Operational Status – Open				
02/20/2026	PT0147328	Routine Food Establishment Inspection	Approved	Pg. 23

PAPA MURPHY'S PIZZA - 8631 GOLF COURSE RD NW, A

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0160217) - Operational Status – Open				
02/18/2026	PT0160217	Routine Food Establishment Inspection	Approved	Pg. 24

Rio Grande Pres Church - 600 COORS BLVD NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0054656) - Operational Status – Open				
02/20/2026	CAC-Food-017247-2026	Corrective Action Compliance	Unsatisfactory Re-Inspection required	Pg. 25
02/19/2026	PT0054656	Routine Food Establishment Inspection	Closure Re-Inspection Required	Pg. 25

ROYAL BUFFET RESTAURANT - 6111 SAN MATEO BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0159102) - Operational Status – Open				
02/20/2026	RT-FOODEST-097621-2025	Routine Food Establishment Inspection	Approved	Pg. 27

SONIC DRIVE IN 5479 - 2119 VISTA OESTE NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0074999) - Operational Status – Open				
02/19/2026	RT-FOODEST-014543-2026	Routine Food Establishment Inspection	Approved	Pg. 28

SUBWAY @ PRESBYTERIAN - 1100 CENTRAL AVE SE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0150905) - Operational Status – Closed				
02/20/2026	RT-FOODEST-058490-2025	Routine Food Establishment Inspection	Closure Re-Inspection Required	Pg. 28

TACO BELL 37523 - 8651 GOLF COURSE RD NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0156636) - Operational Status – Open				
02/19/2026	RT-FOODEST-054675-2025	Routine Food Establishment Inspection	Approved	Pg. 30

TOMASITAS - 4949 PAN AMERICAN FWY NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0152639) - Operational Status – Open				
02/18/2026	RT-FOODEST-097720-2025	Routine Food Establishment Inspection	Approved	Pg. 31

WAL MART 824 - 8000 ACADEMY RD NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Retail Food Establishment (Permit # - PT0125749) - Operational Status – Open				
02/17/2026	RT-RET-064930-2025	Routine Retail Food Inspection	Approved	Pg. 31

Walgreens 07438 - 5850 EUBANK BLVD NE				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Retail Food Establishment (Permit # - PT0074435) - Operational Status – Open				
02/18/2026	PT0074435	Routine Retail Food Inspection	Approved	Pg. 31

WENDYS - 10169 COORS BLVD NW				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0155728) - Operational Status – Open				
02/19/2026	PT0155728	Routine Food Establishment Inspection	Approved	Pg. 32

WEST RIDGE VILLAGE ASSISTED LIVING - 3130 VISTA GRANDE NW				
Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0070574) - Operational Status – Open				
02/20/2026	PT0070574	Routine Food Establishment Inspection	Approved	Pg. 32

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 Cod the Food Service and Retail Ordinance, other industry standards, and other laws and has received a Grade of Approved and is able to operate.

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

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

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

ABQ TRADING POST LLC - 5601 BLUE WATER RD NW - Approved

ABQ TRADING POST LLC - 5601 BLUE WATER RD NW
Retail Food Establishment Class 4
Date: 02/20/2026 - #: PT0155475 - Inspection Result: Approved

Violation: Surface Not Clean

- **Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located in the walk-in cooler The surface was made out of plastic
The condition of the surface had debris buildup on the walk-in coolers vent covers

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: walk in cooler Location: back grocery area Condition of the Location: heavy accumulation of debris buildup on the inside of the walk-in coolers shelf, ceiling and walls please clean and send a picture of the cleaning.

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: Walk in cooler area Type of Equipment: Walk in cooler Condition of the equipment: walk in coolers is missing a doorknob

ALVARADO DAY SCHOOL INC - 300 ALVARADO DR SE - Approved

ALVARADO DAY SCHOOL INC - 300 ALVARADO DR SE
Food Establishment Class C
Date: 02/19/2026 - #: RT-FOODEST-023007-2025 - 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 blade and mount, kitchen knife, plastic food smasher
Location: Clean dish area and prep table
Condition of the Location: Soiled with food debris

Violation: Surface Condition

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

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

Observed nonfood contact surface that was not smooth. The surface was located inside cabinets throughout facility The surface was made out of synthetic wood. The condition of the surface was damaged and absorbent
- Nonfood-Contact Surfaces, Smooth, Corrosion-Resistant, Non-Absorbent

Violation: Surface Not Clean

- **Nonfood Contact Surfaces - Cleaning Frequency**

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

clean the surface.

Observed nonfood contact surface with the buildup of soil residues. The surface was located inside reach in coolers and on top of bulk storage containers. The condition of the surface was soiled with food debris buildup.

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: Reach in cooler
Use: Reused as water container

Amy's Donuts - 6001 SAN MATEO BLVD NE, G3 - Approved

Amy's Donuts - 6001 SAN MATEO BLVD NE, G3
Food Establishment Class C
Date: 02/19/2026 - #: CAC-Food-016384-2026 - Inspection Result: Approved

Food Storage Containers Identified with Common Name of Food-- PIC corrected the violation by labeling all food items

Outer Openings, Protected- PIC Corrected this violation by replacing/fixing door sweep and weather stripping

- System Maintained in Good Repair, Repaired According to Law- PIC Corrected this violation by repairing the drain pipe plumbing on three-compartment sink

- System Maintained in Good Repair- PIC Corrected violation by Replacing faucets on three-compartment sink

Due to corrections Facility is now back in the green approved status. Facility will be instructed to remove the yellow sticker

Brekki Brekki - 8338 COMANCHE RD NE - Approved

Brekki Brekki - 8338 COMANCHE RD NE
Food Establishment Class C
Date: 02/19/2026 - #: RT-FOODEST-073061-2025 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine and can opener Location: Ice machine in warewashing area and can opener on food truck Condition of the Location: Ice machine with Yellow and brown buildup on inside of machine around shoot and Can opener with dried food debris on blade of can opener

Violation: Designated Areas

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

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

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

• Designation-Dressing Areas and Lockers

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

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

Violation: Personal Cleanliness

• 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 watches and bracelet

• 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: Hands Clean & Properly Washed

• When to Wash

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

Observed food employee not wash hands when required. Condition: Food service employee grabbed a piece of raw meat placed it to cook and then took off glove and then redonned gloves without washing hands

Violation: Physical Facilities, Cleaning

• Drying Mops

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

Observed a soiled mop not in use, stored directly on the floor.

Violation: Storage

• Equipment and Utensils, Air-Drying Required

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

Observed equipment was not air dried and was wet stacked. Location: Warewashing area Equipment Type: Food service pans Manner: not air dried and stacked wet

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located on the fan shrouds in walk in cooler The condition of the surface was dust 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 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 hood vent filters in disrepair by broken/ and or missing filters

Brekki Brekki - 8338 COMANCHE RD NE
Food Establishment Class B
Date: 02/19/2026 - #: RT-FOODEST-073069-2025 - 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:

Squeeze Bottle Alleged Materia Dish Soap

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located inside beer glass cooler The condition of the surface was food debris buildup on bottom of cooler

Brekki Brekki - 8338 COMANCHE RD NE
Food Processor Class B
Date: 02/19/2026 - #: RT-PRC-073098-2025 - 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: Food service bins of flour and other food items Location: storage area next to 3-compartment sinks

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: handwashing sink next to 3-compartment sink in brewing area

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: Plastic scoop and pitcher Location: storage area by 3-compartment sink Condition of the Location: scoops and pitcher stored in food container with handles directly touching the food product

Canteen of Central NM Inc - 7215 Montgomery Blvd NE - Approved

Canteen of Central NM Inc - 7215 Montgomery Blvd NE
Food Establishment Class C
Date: 02/18/2026 - #: RT-FOODEST-064444-2025 - Inspection Result: Approved

Violation: Training Records

• Certified Food Protection Manager

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

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

COLD STONE CREAMERY - 4959 PAN AMERICAN FWY NE, E - Approved

COLD STONE CREAMERY - 4959 PAN AMERICAN FWY NE, E
Food Establishment Class C
Date: 02/18/2026 - #: RT-FOODEST-059866-2025 - Inspection Result: Approved

Violation: Maintenance

• Maintaining Refuse Areas and Enclosures

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

Observed the waste storage area to be unclean. Location: outdoor garbage receptacle and enclosure area. Condition of the storage area: trash, debris and wood pallets observed in enclosure area.

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 and to install a mop rack.

Observed a soiled mop not in use, stored with handle in direct contact with service sink basin.

• 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 all listed areas with buildup and debris.

Observed buildup and debris in the following areas at the time of inspection:
1. observed debris and standing liquid on the floor areas in between ice cream display freezer and counter tops.
2. observed standing liquid and debris in grout areas on the floor
3. observed trash behind upright freezers

Violation: Physical Facilities, Construction and Repair

• 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 broken tiles and replace with material that is smooth and easily cleanable.

Observed floor areas not smooth and easily cleanable. Condition: Observed floor tiles broken or missing. Location: floor near ice cream prep areas.

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

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

Observed floor and wall juncture covering coming off the walls and not sealed at the time of inspection.

DENNY'S 6214 - 11261 MENAUL BLVD NE - Approved

DENNY'S 6214 - 11261 MENAUL BLVD NE
Food Establishment Class C
Date: 02/20/2026 - #: CAC-Food-017072-2026 - Inspection Result: Approved

Manual and Mechanical Warewashing Equipment, Chemical Sanitization Temperature, pH, Concentration and Hardness- PIC corrected violation by remaking sanitizer solution. Sanitizer was retested at 200ppm

Nonfood Contact Surfaces - Cleaning Frequency- PIC had all areas of concern cleaned and sanitized.

Backflow Prevention, Air Gap- PIC propped up drain pipe to provide adequate air gap

Due to Corrections made by pic facility will be back into the Approved green status

DENNYS 6214 - 11261 MENAUL BLVD NE
Food Establishment Class C
Date: 02/20/2026 - #: RT-FOODEST-037589-2025 - 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 75°F with a contact time of 30 seconds. PIC corrected violation by Remaking sanitizer solution.

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Wiping cloth bucket kitchen and servers station Concentration: 0ppm

• 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 food wedger Location: back of kitchen prep area Condition of the Location: Brown buildup inside of ice machine and dried food debris on blade of Food wedger

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 Sink drain is not maintained in good repair or is not repaired by law. Observed Sink drain found in disrepair by clogged and not draining. PIC stated work order has been summited

• 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 at warewashing area

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: Food Identification, Safe, Unadulterated and Honestly Presented

• Food Storage Containers Identified with Common Name of Food

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

Observed food that is not readily and unmistakably recognized removed from original packaging without proper labeling or identification. Working Container of Food: Food service container with pancake batter Location: Back kitchen 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: back kitchen warewashing area over clean and dirty dishes Manner: missing cover

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 area

Observed buildup and debris on the floors and walls in the hard-to-reach areas behind and under equipment and storage racks

Violation: Storage

• In-Use Utensils, Between-Use Storage

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

Observed utensils during a pause in use stored incorrectly. Utensil was not stored on a clean and sanitized portion of the equipment. Utensil Type: Chef knife Location: Main cook line Condition of the Location: Stored in between cooler and prep table

• Equipment and Utensils, Air-Drying Required

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

Observed equipment was not air dried and was wet stacked. Location: Warewashing area Equipment Type: Food service pans Manner: not air dried and

stacked wet

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located inside undercounter cooler and cabinets in servers' station The condition of the surface was debris buildup

DON SUSHI LLC - 205 SILVER AVE SW, H - Closure Re-Inspection Required

DON SUSHI LLC - 205 SILVER AVE SW, H
Food Establishment Class C
Date: 02/19/2026 - #: PT0154921 - 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: Kitchen area Condition of the Location: debris buildup and dead cockroaches in the interior and where the filter is located inside the ice machine

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: dining area and single service items (cups) shelf area Pest Type: cockroach Pest Condition: living

• 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: dining area dry good single service items area and in the interior of ice machine
Pest Type: cockroach
Pest Condition: dead
Number of Pests Present: 20 cockroaches

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: sushi cooler Food Items: no date marking observed on any items

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: did not know the difference between time as a public health control and temperature as a public health control

Violation: Plumbing

• Backflow Prevention, Air Gap

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

Observed an inadequate air gap at under sinks in bar 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: 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: re used pork rind container filled with herbs and container of flour Location: dry storage area

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 in bar area Food Items: bucket of salsa Temperature: 47 degrees

Violation: HACCP

• When a HACCP Plan is Required

- A HACCP plan is required when a variance is required under the Food Code or when EHD determines that a food preparation or process method requires a variance. Instructed PIC that a variance request and HACCP documentation must be submitted to EHD for review prior to any further preparation or processing. Any food previously prepared or processed without a variance and HACCP must not be used in the operations of the food establishment or distributed to outside entities or consumers until such time EHD can determine that the food items are safe.

observed sushi rice with no haacp plan at time of the inspection

Violation: Functionality and Accuracy

• Temperature Measuring Devices, Ambient Air and Water-Accuracy

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

Observed ambient air and water temperature measuring device that is scaled only in Fahrenheit failing to meet accuracy requirements. Location: sushi reach in cooler Type: no thermometers observed

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: sushi area Activity: no beard restraint being worn

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: bar area Manner: hand washing sink in bar area only reaching 77 °F needs to be at 85 °F or above to kill bacterial growth when washing hands

Violation: Parasite Destruction

• **Parasite Destruction**

- If the fish are frozen by a supplier, a written agreement or statement from the supplier stipulating that the fish supplied are frozen to a temperature and for a time as specified in 3-402.11 may be substituted.

Observed in-house parasite destruction documentation invalid or incomplete

Violation: Physical Facilities, Cleaning

• **Cleaning, Frequency and Restrictions**

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

Observed buildup and debris on the floors in the dining areas and by bathrooms dead cockroaches on floors and on electrical cords above sushi 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 kitchen area The surface was made out of metal The condition of the surface had debris buildup on the exterior/roof of walk-in coolers and water heater and on the walk-in coolers vent covers

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 dry good storage, water heater closet, kitchen areas in disrepair by holes in walls and missing ceiling tiles

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 cold and hot holding foods, equipment, sushi rice logs Activity of the Food: stored, thawed, cooled

• **Calibration Logs**

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

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

FAMILY DOLLAR STORES OF NM 2828 - 111 COORS BLVD NW - Approved

FAMILY DOLLAR STORES OF NM 2828 - 111 COORS BLVD NW
Retail Food Establishment Class 3
Date: 02/20/2026 - #: PT0067308 - Inspection Result: Approved

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed Backstock Area retail area in disrepair by holes in walls and ceiling where electrical pipes come in and above area where carts are stored in backstock areas- and on the westside of retail area by start of freezers

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 the retail areas.

FILIBERTOS MEXICAN FOOD LLC - 1450 EUBANK BLVD NE - Conditional Approved

FILIBERTOS MEXICAN FOOD LLC - 1450 EUBANK BLVD NE
Food Establishment Class C
Date: 02/18/2026 - #: RT-FOODEST-016246-2026 - 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, food dicer. Location: kitchen prep area Condition of the Location: black, yellow, and brown organic substance inside ice machine and dried food debris on blade of food dicer

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 on food containers

Violation: Training Records

• Certified Food Protection Manager

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

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

Violation: Ventilation and Hood Systems

• Heating, Ventilation, Air Conditioning System Vents

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

Observed interior intake and exhaust air ducts with debris buildup. Location: Kitchen area

Violation: 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: bin of sugar or salt and Container or pepper Location: Dry storage area

Violation: Toilet Facilities

• Toilet Room Receptacle, Covered

- Instructed to provide a covered receptacle for sanitary napkins.

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

Violation: Physical Facilities

• Outer Openings, Protected

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

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

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: walk in cooler Food Item: Lettuce, tomatoes, sour cream and unknown food items

Violation: Designated Areas

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

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

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

• 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: men’s restroom

Violation: Operations

• Valid Permit

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

Observed that the facility was operating with an expired permit.

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

Observed buildup and debris on the walls and ceiling in the kitchen area

Violation: Consumer Advisories

• Allergen Warning, Unpackaged Food

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

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

• Consumer Advisory Consumption of Animal Foods

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

Observed inadequate consumer advisory warning for the consumption of raw, undercooked and not otherwise treated animal products. Manner: no consumer advisory was provided

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: bowls Location: walk in cooler Condition of the Location: no handle on bowl and bowl covered in food

• Equipment and Utensils, Air-Drying Required

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

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

Violation: Physical Facilities, Construction and Repair

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

- 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 Ceiling in disrepair by multiple ceiling tiles with water damaged and warped

Violation: Records

• Temperature Logs

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

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

FILIBERTOS MEXICAN FOOD LLC - 1450 EUBANK BLVD NE
Food Establishment Class C
Date: 02/18/2026 - #: PT0145229 - Inspection Result: Unsatisfactory Re-Inspection required

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Ice machine, food dicer. Location: kitchen prep area Condition of the Location: black, yellow, and brown organic substance inside ice machine and dried food debris on blade of food dicer

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 on food containers

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, upright cooler, and walk in cooler Food Items: all TCS food items Expiration Dates: no dates on any food items

Violation: Training Records

• Certified Food Protection Manager

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

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

Violation: Ventilation and Hood Systems

• Heating, Ventilation, Air Conditioning System Vents

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

Observed interior intake and exhaust air ducts with debris buildup. Location: Kitchen area

Violation: 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: bin of sugar or salt and Container of pepper Location: Dry storage area

Violation: Toilet Facilities

• Toilet Room Receptacle, Covered

- Instructed to provide a covered receptacle for sanitary napkins.

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

Violation: Physical Facilities

• Outer Openings, Protected

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

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

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: walk in cooler Food Item: Lettuce, tomatoes, sour cream and unknown food items

Violation: Designated Areas

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

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

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

• 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

• Cleaning of Handwashing Fixtures

- Handwashing facilities are critical to food protection and must be maintained in operating order at all times so they will be used. Handwashing sinks shall

be cleaned as often as necessary to keep them clean. Instructed PIC to clean handwashing sink(s).

Observed handwashing fixtures with the buildup of soil residues. The plumbing fixture was located main cook line handwashing sink The condition of the surface was excessive soil debris buildup on soap dispenser

• Handwashing Signage

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

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

Violation: Operations

• Valid Permit

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

Observed that the facility was operating with an expired permit.

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

Observed buildup and debris on the walls and ceiling in the kitchen area

Violation: Consumer Advisories

• Allergen Warning, Unpackaged Food

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

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

• Consumer Advisory Consumption of Animal Foods

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

Observed inadequate consumer advisory warning for the consumption of raw, undercooked and not otherwise treated animal products. Manner: no consumer advisory was provided

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: bowls Location: walk in cooler Condition of the Location: no handle on bowl and bowl covered in food

• Equipment and Utensils, Air-Drying Required

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

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

Was not air dried and was stacked wet

Violation: Physical Facilities, Construction and Repair

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

- 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 Ceiling in disrepair by multiple ceiling tiles with water damaged and warped

Violation: Records

• Temperature Logs

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

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

Fun Noodle Bar ABQ LLC DBA Fun Noodle Bar - 5317 MENAUL BLVD NE - Approved

Fun Noodle Bar ABQ LLC DBA Fun Noodle Bar - 5317 MENAUL BLVD NE
Food Establishment Class C
Date: 02/17/2026 - #: RT-FOODEST-012961-2026 - Inspection Result: Approved

HONG KONG BUFFET - 10100 COORS BLVD NW - Approved

HONG KONG BUFFET - 10100 COORS BLVD NW
Food Establishment Class C
Date: 02/20/2026 - #: RT-FOODEST-017011-2026 - Inspection Result: Approved

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 Kitchen The surface was made out of Synthetic Plastic. The condition of the surface of the freezer handles damaged with sharp edges.

Cooler and freezer bottom door seals damaged and in need of replacement.

Violation: Storage

• In-Use Utensils, Between-Use Storage

- 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.

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

Observed utensils were not air dried and were wet stacked.
Location: Storage rack.
Utensil Type: Stainless steel pans.
Manner: stored wet stacked,

Observed clean equipment not covered or inverted while stored or air drying.

Violation: Physical Facilities, Construction and Repair

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

- Wall and ceiling covering materials shall be attached so that they are EASILY CLEANABLE. Instructed person in charge to replace or clean and sanitize. Sinks must be secure to the walls. and walls must be clean and sanitized. Wall and sinks must be sealed.

Observed Walls and dish sinks. is not easily cleanable. The surface was made out of, walls RPC material and sinks made out of stainless steel.

HOOTERS - 1708 NM 528 NW
Food Establishment Class C
Date: 02/17/2026 - #: PT0044569 - 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: Dish washer.
Location: Food service dishwasher
Condition of the Location: Interior of the dishwasher with substantial buildup on the bottom sides and jets at the time of inspection.

• 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 machines.
Location: back prep area and ice machine in the cooking area.
Condition of the Location: Ceiling interior of both ice machines with a Black and brown soil residues around the chute and corners.

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 back ice machine touching the bottom of the drain under ice machine.

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 cooking area.
The surface was made out of Synthetic / Rubber handles door handles.
The condition of the surface was Door handles to the refrigerator damaged with sharp edges.

Violation: Lighting

• Light Bulbs, Protective Shielding

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

Observed light bulbs with no protective shielding, coating or by other means shatter resistant.
Location: Light cover Walk-in cooler
Manner: Light cover damaged and in need of replacement.

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 around the water heater. and to clean and sanitize Floors around the water heater.

Observed buildup and debris on the floors around the water heater.

Violation: Physical Facilities, Construction and Repair

• **Wall and Ceiling Coverings and Coatings**

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

Observed Ceiling tiles missing back area near dish wash station, storage walls.
Missing ceiling tiles and storage area base coving and walls in need of repair.

HOOTERS - 1708 NM 528 NW
Food Establishment Class B
Date: 02/17/2026 - #: PT0044570 - 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: Side bar sink.
Manner: Side bars sink hot water reached a temperature of 60 °F.

Kulantro Park Square - 6511 Americas Parkway NE - Approved

Kulantro Park Square - 6511 Americas Parkway NE
Food Establishment Class C
Date: 02/19/2026 - #: CAC-Food-016757-2026 - Inspection Result: Approved

- Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness PIC corrected by supplying quaternary ammonium sanitizer solution to kitchen. Tested at 300 parts per million.

- Using a Handwashing Sink-Operation and Maintenance
PIC corrected on site by removing plastic bag covering faucet and towel from sink basin.

- Hand Drying Provision
PIC corrected on site by adding paper towels to hand washing sink.

- Food Temperature Measuring Devices PIC corrected
owner brought probe thermometer

- Sanitizing Solutions, Testing Devices PIC corrected owner
brought quaternary test strips

Kulantro Park Square - 6511 Americas Parkway NE
Food Establishment Class C
Date: 02/19/2026 - #: RT-FOODEST-047865-2025 - 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.

Observed no quaternary ammonium compound solution utilized to adequately achieve sanitization. Location: Inside small kitchen preparation area
Facility did have an area for all food vendors to dispense sanitizer however did not have sanitizer available while in operations and preparing food in Kulantro area.

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 wiping food contact surfaces.

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: Powder substance Location: Spice storage area

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.

• 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: Designated Areas

• Designation-Dressing Areas and Lockers

- 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

• 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 washing sink in kitchen area next to three-compartment sink.

• Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink(s) was observed blocked or inaccessible. Location: Inside kitchen area Manner: Plastic bag over top of faucet and paper towel laid in sink basin. PIC stated they do not use typically used to store dishes.

Violation: Personal Cleanliness

• Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Inside kitchen area Activity: Preparing entrees and beverages

• 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: Inside kitchen on stainless steel shelving next to rice cooker
Type of Drink: Twist top water bottle

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: Observed employee switching job duties from cashiering to preparing beverages without washing hands. Observed employee from exiting and entering kitchen without washing hands. Observed employee from preparing entrees to handling solid dishes then back to preparing entrees without washing hands.

LITTLE CAESARS 511 - 2801 EUBANK BLVD NE - Approved

LITTLE CAESARS 511 - 2801 EUBANK BLVD NE
Food Establishment Class C
Date: 02/18/2026 - #: PT0110579 - 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.

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

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: 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.

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

• 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 washing sink in back of facility next to walk in freezer and next to three-compartment sinks. Unable to access due to automatic dispensers out of batteries.

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 production line Activity: Preparing pizzas

• **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: On stainless steel shelving above cold holding unit
Type of Drink: Twist top water bottle

Violation: Records

• **Temperature Logs**

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Cheese and 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 temperature measuring devices.

PALO ALTO INC. - 2636 SAN MATEO BLVD NE - Approved

PALO ALTO INC. - 2636 SAN MATEO BLVD NE
Food Establishment Class C
Date: 02/18/2026 - #: PT0043800 - 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.

Observed floor drain is not maintained in good repair or is not repaired by law. Observed floor drain found in disrepair by missing floor drain cover. PIC corrected on site by finding floor drain cover and placing over floor drain under three-compartment sinks.

Violation: Functionality and Accuracy

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

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

Observed in a mechanically refrigerated food storage unit the temperature measuring device was not placed in the warmest part of the unit. Equipment Location: Walk in refrigerator and walk in freezer Thermometer Location: None available at the start of inspection. PIC corrected on site by supplying ambient air thermometers to walk in refrigerator and walk in freezer.

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. A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 29.4oC (85oF) through a mixing valve or combination faucet

Observed facility with insufficient hot water. Location: Hand washing sinks on main line and back prep area Manner: Hot water temperature of 64 °F and 77 °F. PIC stated was aware of the hot water not able to reach at least 85 °F

PANERA BREAD #1949 - 4300 THE 25 WAY NE - Approved

PANERA BREAD #1949 - 4300 THE 25 WAY NE
Food Establishment Class C
Date: 02/20/2026 - #: PT0147328 - Inspection Result: Approved

Violation: Physical Facilities

• **Outer Openings, Protected**

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

Observed the back door to the outside is not tight fitting, light can be seen at the bottom edges.

Violation: Storage

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

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

Observed food stored improperly under a miscellaneous source of contamination. Location: walk in cooler shelf. Food Item: bucket of pickle spears. Manner: Observed the bucket was uncovered / did not have a lid or cover

Violation: Operation and Maintenance

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

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

Observed handwashing sink(s) was observed blocked or inaccessible. Location: warewashing and prep areas. Manner: Prep area: observed a trash can stored in front of hand washing sink. Warewashing area: observed a trash can and dish rack stored in front of the hand washing sink.

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 areas.

Observed buildup and food debris on the floor behind the carbonation container and underneath the soda syrup shelf at the time of inspection.

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 concrete floor area near carbonation container and soda syrup shelf in disrepair by having a more than 1" hole at the time of inspection.

PAPA MURPHY'S PIZZA - 8631 GOLF COURSE RD NW, A - Approved

PAPA MURPHY'S PIZZA - 8631 GOLF COURSE RD NW, A
Food Establishment Class C
Date: 02/18/2026 - #: PT0160217 - 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: Pizza Dough lids and cutting boards.
Location: back-room storage shelving.
Condition of the Location: Pizza dough lids with a yellow soil buildup.
Cutting boards with soil buildup.

Violation: Training Records

• **Food Handler Cards**

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

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

Violation: 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: Unknown food in a clear and red quart container.
Location: Storage backroom.

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 in cooler and prep area floors. and to clean and sanitize Both area floors.

Observed buildup and debris on the cooler floors under shelving. prep area floors under shelving as well.

Violation: Records

• Calibration Logs

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

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

Rio Grande Pres Church - 600 COORS BLVD NW - Unsatisfactory Re-Inspection required

Rio Grande Pres Church - 600 COORS BLVD NW
Charitable Food Provider
Date: 02/20/2026 - #: CAC-Food-017247-2026 - Inspection Result: Unsatisfactory Re-Inspection required

During the corrective action compliance inspection, the facility was evaluated for progress on previously identified violations. The facility is permitted to open and operate in a limited capacity at this time.

Rodent droppings were still observed in portions of the facility. Conditions contributing to pest activity remain present, including identified entry points, potential harborage areas, and physical facility deficiencies. These conditions continue to pose a risk for ongoing pest intrusion if not fully addressed.

Facility operators have demonstrated ongoing efforts toward compliance and are actively working with the CHPD to remedy the remaining concerns. Corrective actions are in progress, including physical/structural repairs and pest mitigation measures.

Rio Grande Pres Church - 600 COORS BLVD NW
Charitable Food Provider
Date: 02/19/2026 - #: PT0054656 - Inspection Result: Closure Re-Inspection Required

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: Bleach water

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 in the outdoor compost area that has resulted in an imminent health hazard. This is due to the compost station acting as a harborage / breeding ground for insects and rodents. Inspector observed the compost area is set up and directly aligned with the facility where food storage and production occur. The compost area must be dismantled and thoroughly cleaned to prevent further pest activity.

• 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 pest activity in the facility with no control methods in place.
Location: Throughout facility including dry storage, walk in cooler, building exterior, behind and under equipment and in hall way
Pest Type: Rodent
Condition: Heavy amounts of rodent droppings

Violation: Receptacle Condition

• Covering Receptacles

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

Observed waste bins outside the food establishment without tight fitting lids or doors. Location: Outdoor dumpster

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 grate is not maintained in good repair or is not repaired by law. Observed floor drain grate found in disrepair by not fully covering the drain trough allowing a post entry point.

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: Rear side of facility facing compost area
Size: 3–5-inch holes on bottom side of wall and foundation

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: Inside pantry and on building exterior
Items list: Significant amount of cardboard and kitchen equipment
Condition of the items: Non-functional and not in use

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

Observed buildup and debris on the floors throughout the facility including the walk-in coolers, underneath gondolas and light duty shelving and in corners behind equipment.

Violation: Physical Facilities, Construction and Repair

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

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

Observed the following areas of the facility in disrepair. Observed holes and large opening in the walls and base coving in the hallway in front of walk-in coolers to be in disrepair by not being properly sealed and enclosed.

ROYAL BUFFET RESTAURANT - 6111 SAN MATEO BLVD NE
Food Establishment Class C
Date: 02/20/2026 - #: RT-FOODEST-097621-2025 - Inspection Result: Approved

Violation: Hot Holding & Reheating

• Time/Temperature Control for Safety Food, Hot Holding

- If food is held at improper temperatures for enough time, pathogens have the opportunity to multiply to dangerous numbers. Instructed PIC to rapidly reheat TCS foods to 165 F and to maintain temperature at 135 F and above. Observed food employee remove food items from steam tables and return them to kitchen for disposal or reheating.

Observed time/temperature control for safety food not hot held at 135°F or above.
Food Item: octopus, tempura chicken dish, baked potatoes
Food Temperature: octopus: 116°F, Tempura chicken dish: 128°F, Baked Potatoes: 122°F

Violation: Preventing Contamination From Hands

• Preventing Contamination from Hands, No Barehand Contact with RTE food

- Except when washing fruits and vegetables or ready-to-eat food that is being added as an ingredient to food that will be cooked to a temperature of at least 145 degrees. Handwashing with plain soap and water, as specified in the Food Code, may not be an adequate intervention to prevent the transmission of pathogenic microbes to ready-to-eat foods via bare hand contact. Cooking foods to the temperatures required in the Food Code will reduce the likelihood of survival of pathogens that might be transferred from an employee's hands to the surface of the ready-to-eat foods. Instructed PIC that the food contacted by the employee with bare hands must not be used in the food operation and that employees must be retrained on bare hand contact procedures with ready-to-eat food.

Observed a food employee touching ready-to-eat food with bare hands. Location: warewashing area. Activity: observed employee peeling hard boiled eggs with bare hands.

Violation: Plumbing

• System Maintained in Good Repair

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

Observed hand washing sink is not maintained in good repair or is not repaired by law. Observed hand washing sink found in disrepair by: observed a leak in the faucet and drain pipe at the time of inspection. Location: hand washing sink near prep and upright 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 contaminates. Instructed PIC to have food protected in containers/wrapping and not to store food in those areas unless the source of contamination can be mediated another way.

Observed food stored improperly where it was exposed to contamination from splash, dust, or other contamination. Location: walk in cooler shelves. Food Item: pans of jello cubes and a pan of crawfish. Condition: observed no lids or covering on pans.

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: light bulb burned out above cookline and in the sushi area.

Violation: Personal Cleanliness

• Effectiveness-Hair Restraints

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

Observed a food employee without proper hair restraints. Location: Cookline, Kitchen area, food prep area. Activity: No beard or hair restraints while prepping food.

SONIC DRIVE IN 5479 - 2119 VISTA OESTE NW - Approved

SONIC DRIVE IN 5479 - 2119 VISTA OESTE NW
Food Establishment Class C
Date: 02/19/2026 - #: RT-FOODEST-014543-2026 - 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 on the Floors and to clean and sanitize Under equipment, shelving sinks. bathroom floors

Observed buildup and debris on the Floors total cook and prep areas storage areas and under shelving and equipment sinks, and bathroom floors.

SUBWAY @ PRESBYTERIAN - 1100 CENTRAL AVE SE - Closure Re-Inspection Required

SUBWAY @ PRESBYTERIAN - 1100 CENTRAL AVE SE
Food Establishment Class C
Date: 02/20/2026 - #: RT-FOODEST-058490-2025 - 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 quaternary ammonium compound solution at a concentration range of allowed by the manufacturer must also be at a minimum temperature of 75°F with a contact time of 30 seconds. PIC corrected violation by making fresh 200 PPM quat batch.

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

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

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

Observed equipment food-contact surface with the buildup of soil residues. Equipment Type: Food portioning containers, pans, slicers and milk steam wand and beverage dispensers
Location: Clean dish storage rack / Beverage station
Condition of the Location: Observed substantial food debris build and residue

Violation: Poisonous and Toxic/Chemical Substances

• Separation-Storage

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate food. Poisonous/Toxic Substance: Sanitizer and restroom cleaner
Location: On prep table directly next to uncovered food and on top of soda bibs

Violation: Thawing

• Thawing Method

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

Observed frozen time/temperature control for safety food improperly thawing.
Food: Meat balls and guacamole
Location: Kitchen
Method: Thawing improperly in ambient air and left submerged in sink basin without water running over it

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 beverage station and storage cabinets north wall
Pest Type: Cockroach
Pest Condition: Dead and alive

• 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: Beverage station wall and cabinets
Pest Type: Cockroach
Pest Condition: Dead
Number of Pests Present: 20-30

Violation: Knowledgeable

• Knowledgeable Person In Charge

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

Observed that the person in charge was unable to demonstrate knowledge of foodborne disease prevention and other requirements of the Food Code and local ordinances. Knowledge Tested: Facility did not have the food safety knowledge to prevent and identify signs of infestation and maintain a safe operation.

Violation: Training Records

• Food Handler Cards

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

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

Violation: 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: Make line
Food Items: Guacamole (62°F), green chile (61°F), chicken cubes (58°F), ham (49°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 ambient food temperature measuring devices were not provided or readily accessible inside cold holding units in sandwich make line.

Violation: Designated Areas

• **Storage-Other Personal Care Items**

- Employees shall store their personal care items in proper storage facilities. Instructed PIC to move employee belongings to an approved location.

Observed employee personal care items stored incorrectly. Location: Directly on or next to kitchen equipment

Violation: Sewage and Waste Water

• **Conveying Sewage**

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

Observed mop sink is not operational and maintained according to law as it is backed up and not free flowing to allow waste water to be properly disposed.

Violation: Surface Not Clean

• **Nonfood Contact Surfaces - Cleaning Frequency**

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located on surfaces such as microwave, storage shelving, prep tables, beverage machines, cart, walls, floors and kitchen equipment exteriors. The surface was made out of stainless steel. The condition of the surface was soiled with debris buildup and food residue.

TACO BELL 37523 - 8651 GOLF COURSE RD NW - Approved

TACO BELL 37523 - 8651 GOLF COURSE RD NW
Food Establishment Class C
Date: 02/19/2026 - #: RT-FOODEST-054675-2025 - 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: pan racks.
Location: Storage racks.
Condition of the Location: Pan racks with encrusted caked on soil buildup.

Violation: Poisonous and Toxic/Chemical Substances

• **Separation-Storage**

- Use of poisonous or toxic material containers to store, transport, or dispense food is prohibited because of the potential for contamination of the food. A container previously used to store poisonous or toxic materials may not be used to store, transport, or dispense food, equipment, utensils, linens, single-service or single-use articles. Instructed PIC to remove items immediately, discard contaminated food and wash and sanitize any equipment or utensils.

Observed a container previously used to store poisonous or toxic materials used for storage of food. Location: cooking oil and food grade release agents below a prep table.
Material Type: Degreaser spray bottles stored next to
Food Items: cooking oil and food grade release agents.

Violation: Storage

• **Food Storage, Prohibited Areas**

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

Observed food stored improperly less than six (6) inches off the floor.
Location: Walk in cooler and walk in freezer floors
Food Item: two cases of refried beans on the cooler floor and a case of black beans stored on the freezer floors

TOMASITAS - 4949 PAN AMERICAN FWY NE - Approved

TOMASITAS - 4949 PAN AMERICAN FWY NE
Food Establishment Class C
Date: 02/18/2026 - #: RT-FOODEST-097720-2025 - Inspection Result: Approved

Violation: Date Marking and Disposition

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

- Ready-to-eat, time/temperature control for safety food 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 violation corrected by adding date markings to 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: Salsa Cooler. Food Items: Pans and containers of salsa. Expiration Dates: none observed

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.

WAL MART 824 - 8000 ACADEMY RD NE - Approved

WAL MART 824 - 8000 ACADEMY RD NE
Retail Food Establishment Class 5
Date: 02/17/2026 - #: RT-RET-064930-2025 - 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 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 replacing empty solution bag.

Observed quaternary ammonium compound solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Three-compartments sink Concentration: Zero parts per million Temperature: 62 °F

Violation: Poisonous and Toxic/Chemical Substances

- **Separation-Storage**

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

Observed poisonous or toxic materials stored in a manner that has the potential to contaminate single-service and single-use articles. Poisonous/Toxic Substance: Freezer Cleaner Location: Inside cabinet next to single use items.

Walgreen’s 07438 - 5850 EUBANK BLVD NE - Approved

Walgreen’s 07438 - 5850 EUBANK BLVD NE
Retail Food Establishment Class 3
Date: 02/18/2026 - #: PT0074435 - 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 on shelves in display cooler and freezer The condition of the surface was soil debris buildup

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: food shelves aisles
Food Items: Assorted cereals, Broths, Chips
Expiration Dates: Cinnamon toast crunch 19 OCT 2026, 29 AUG 2026
Honey bunches of oats NOV 21 26, JUN 25 26
Cheerios 19 MAY 2026, 27 AUG 2026, 19MAY 2026
Raisin Brand OCT 24 2026- JUN 20 2026
Swanson's broth 10/13/2026- 4/10/2026 and DEC 02 2026- OCT 20 2026
Kettle chips APR 11 2026 - MAR 21 2026

WENDY'S - 10169 COORS BLVD NW - Approved

WENDY'S - 10169 COORS BLVD NW
Food Establishment Class C
Date: 02/19/2026 - #: PT0155728 - 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 food-contact surface of cooking equipment and pans with encrusted grease deposits or of soil residues.
Food contact surface type: gold hot holding pans. Location Clean storage rack over the sink. Condition of the Location: Encrusted brown soil and grease buildup.

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

Observed buildup and debris on the walls, drains, floors under and behind sinks, tables, equipment.

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located cooking and prep area The surface was made out of Stainless steel. The condition of the surface was bread toaster, behind fryers, Fountain drink dispenser drive thru front reach in refrigerator door jam and gasket. with substantial soil and debris and grease buildup.

WEST RIDGE VILLAGE ASSISTED LIVING - 3130 VISTA GRANDE NW - Approved

WEST RIDGE VILLAGE ASSISTED LIVING - 3130 VISTA GRANDE NW
Food Establishment Class C
Date: 02/20/2026 - #: PT0070574 - 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: Kitchen
Condition of the Location: Interior with soil buildup.

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 3-compartments sinks drain PVC touching the bottom of the drain at the time of inspection.

Violation: Ventilation and Hood Systems

• Ventilation Hood Systems, Filters

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

Observed hood ventilation system inadequately collecting grease and condensation allowing for accumulation and drips to occur, observed grease and condensation drip on to and contaminating equipment surface.
Location: Kitchen stove
Equipment: Filter hood and vents with soil and grease 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 Kitchen The surface was made out of Particle board and paint.
The condition of the surface was absorbent and not smooth and easily cleanable.

Violation: Toilet Facilities

• Toilet Room Receptacle, Covered

- Instructed to provide a covered receptacle for sanitary napkins.

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

Violation: 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 holes or other gaps in the structure of the facility.
Location: Bottom of the interior of the kitchen cover.
Size: 4-inch wide and 2 inch high.

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 Expired testing kit or other device to measure the concentration of chemical sanitizing solution. expired on April 1st, 2017.

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located Kitchen, the two surface was made out of Cooking metal (stove) Wood Pantry) The condition of the surface was stove interior with liquid and debris buildup. Pantry shelving with substantial debris builds up.