



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: May 17, 2026 to May 23, 2026
 Report Amended on 5/26/2026 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.

CANTEEN ESPERANZA - 7311 GLENRIO RD NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0161261) - Operational Status - Open				
05/19/2026	RT-FOODEST-024930-2026	Routine Food Establishment Inspection	Approved	Pg. 2

CARITAS FELICES - 915 MONTANO RD NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0152706) - Operational Status - Open				
05/19/2026	RT-FOODEST-010038-2025	Routine Food Establishment Inspection	Approved	Pg. 2

DASHMART - 1431 MERCANTILE AVE NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - FOODEST-2025-009833) - Operational Status - Open				
05/19/2026	RT-FOODEST-035329-2026	Routine Food Establishment Inspection	Closure Re-Inspection Required	Pg. 3

Retail Food Establishment (Permit # - PT0157263) - Operational Status - Open

05/19/2026	PT0157263	Routine Retail Food Inspection	Approved	Pg. 5
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ELOISAS NEW MEXICAN CUISINE - 7850 ZUNI RD SE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Mobile Food - EHD (Permit # - PT0160805) - Operational Status - Open				
05/22/2026	PT0160805	Routine Mobile Food Inspection	Approved	Pg. 5

FAMILY MARKET & GROCERY - 110 WYOMING BLVD SE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Retail Food Establishment (Permit # - PT0160895) - Operational Status - Open				
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LA PETITE ACADEMY INC. - 7840 CONSTITUTION AVE NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0043241) - Operational Status - Open				
05/18/2026	PT0043241	Routine Food Establishment Inspection	Approved	Pg. 7

LOYAL ORDER OF MOOSE 1517 - 2121 EDITH BLVD NE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0051550) - Operational Status - Open				
05/20/2026	CAC-Food-048549-2026	Corrective Action Compliance	Approved	Pg. 8
05/20/2026	PT0051550	Routine Food Establishment Inspection	Unsatisfactory Re-Inspection required	Pg. 8

SAN FELIPE DE NERI CATHOLIC SCHOOL - 2000 LOMAS BLVD NW

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Food Establishment (Permit # - PT0145797) - Operational Status - Open				
05/19/2026	RT-FOODEST-019139-2025	Routine Food Establishment Inspection	Approved	Pg. 9

Taqueria Zapata - 1607 BROADWAY BLVD SE

Inspection Date	Inspection ID Number	Inspection Type	Inspection Status	Page #
Mobile Food - EHD (Permit # - PT0157744) - Operational Status - Open				
05/21/2026	RT-MBFOOD-025545-2025	Routine Mobile Food Inspection	Approved	Pg. 10

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.

CANTEEN ESPERANZA - 7311 GLENRIO RD NW - Approved

CANTEEN ESPERANZA - 7311 GLENRIO RD NW

Food Establishment Class C

Date: 05/19/2026 - #: RT-FOODEST-024930-2026 - Inspection Result: Approved

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: Kitchen Area Type of Equipment: Ice Machine Condition of the equipment: ice machine lid was taped and broken repair to come into compliance

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 Kitchen area in disrepair by holes in walls near oven and below three compartment sink where water pipes come through the wall

CARITAS FELICES - 915 MONTANO RD NW - Approved

CARITAS FELICES - 915 MONTANO RD NW

Food Establishment Class C

Date: 05/19/2026 - #: RT-FOODEST-010038-2025 - Inspection Result: Approved

Violation: Equipment, Food Contact Surfaces, and Utensils Clean

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

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

Observed chlorine solution utilized to sanitize food contact surfaces failing to meet parameters to adequately achieve sanitization. Location: Kitchen sanitizer bucket. Concentration: 25 ppm Temperature: 80 degrees,

Violation: Pest Control

• Controlling Pests, If Present: Treatment

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

Observed the facility has inadequate procedures to effectively control pests. Current Policy: Does not have a device to capture mice do to prevent pests that is not adequate. mice droppings were observed under the three-compartment sink near floor drain.

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 Three compartment sink PVC drain line. is not maintained in good repair or is not repaired by law. Observed Drain line found in disrepair by leaking.

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

Observed build up and debris on the laundry area behind coffin freezer at the time of inspection

Violation: Physical Facilities, Construction and Repair

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

- 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 Base coving located in Kitchen missing in two areas of the kitchen.

DASHMART - 1431 MERCANTILE AVE NE - Closure Re-Inspection Required

DASHMART - 1431 MERCANTILE AVE NE

Food Establishment Class C

Date: 05/19/2026 - #: RT-FOODEST-035329-2026 - 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. Additionally, insects from trash were flying landing on surfaces throughout kitchen. Facility has no ability to clean and sanitize surfaces throughout kitchen due to lack of water. Facility will need to clean and sanitize kitchen prior to re-opening.

Violation: Pest Control

• Controlling Pests, If Present: Treatment

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

Observed the facility has inadequate procedures to effectively control pests. Observed numerous flying insects around uncovered, filled trash can, observing them flying from inside the trash throughout the kitchen area.

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 had failed to cease operations during an imminent health hazard. Food employees stated to inspector during inspection that they should cease making food and were concerned of safety. PIC was asked about the 6 reportable illnesses, restriction and exclusion of sick employees, allergens, cold holding temperatures, date marking procedures and disposition. PIC was provided flyers on allergens, reportable illnesses, restriction and exclusion of sick employees, and food safety flyer.

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 multiple plumbing systems including prep sink and 3 compartment sink in the kitchen area

Violation: Operation and Maintenance

• Hand Drying Provision

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

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

Violation: Functionality and Accuracy

• Temperature Measuring Devices-Functionality

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

Observed in a mechanically refrigerated food storage unit the temperature measuring device was not placed in the warmest part of the unit or were not placed to make them easily readable. Thermometer Location: Placed in the back next to compressor fans, upside down, reversed etc.

Violation: Hot & Cold-Water Availability & Pressure

• Water Capacity-Quantity and Availability

- Availability of sufficient water is a basic requirement for proper sanitation and must be provided within a food establishment. An insufficient supply of safe water will prevent the proper cleaning of items such as equipment and utensils and of food employees' hands.

Observed facility with insufficient water capacity. Location: throughout the facility, kitchen, bathrooms Manner: Facility had no water available throughout, initially in the kitchen the handwashing sink had a small trickle of water at 69 degrees F being caught by a red sanitizer bucket however that stopped as well. The facility had no water at any of the faucets including prep sinks, and 3 compartment sinks. Facility also had no water in the hand washing sinks in the restrooms, or toilets which facility had used with human waste present with no ability to flush the toilets. Facility had placed a port-a-potty outside the backdoor for team members to utilize.

Violation: Disposition of Returned, Previously Served Or Reconditioned

• Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food

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

Observed food that is unsafe for consumption present inside the facility. Food: containers of raspberry topping Location: Reach in Cooler Condition: Food had quantities of organic growth inside the containers and on top of the food

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.

Observed ready-to-eat time and temperature controlled for safety food commercially prepared opened in the facility with no date marking indicators. Location: Kitchen coolers Food Items: raspberry toppings

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

Observed build up and debris on the floors.

Violation: Surface Not Clean

• Nonfood Contact Surfaces - Cleaning Frequency

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

Observed nonfood contact surface with the buildup of soil residues. The surface was located throughout the kitchen area inside, some with significant debris accumulation, on the exterior, doors and handles of the reach in coolers, and cooking equipment.

Violation: Physical Facilities, Construction and Repair

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

- Poor repair and maintenance compromise the functionality of the physical facilities. This requirement is intended to ensure that the physical facilities are properly maintained in order to serve their intended 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 gaps and holes in the walls

**DASHMART - 1431 MERCANTILE AVE NE
Warehouse**

Date: 05/19/2026 - #: PT0157263 - Inspection Result: Approved

Violation: Hot & Cold-Water Availability & Pressure

• Water Capacity-Quantity and Availability

- Availability of sufficient water is a basic requirement for proper sanitation and must be provided within a food establishment. An insufficient supply of safe water will prevent the proper cleaning of items such as equipment and utensils and of food employees' hands. Explained to PIC not to handle raw unpackage produce.

Observed facility with insufficient water capacity. Location: restrooms Manner: no water at faucet or toilets

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 at reach in coolers/freezers The condition of the surface was covered in significant debris inside the reach in coolers, and freezers

Violation: Food Separation

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

- To prevent cross contamination of pathogens and/or allergens, raw animal foods of different types must be separated during storage, preparation, holding, and display by use of separate equipment, arranging food items by cooking temperature requirements, and preparing food at different times or in different areas.

Observed raw animal foods of different types stored improperly. Location: multiple reach in coolers Food Item: raw shell eggs above ready to eat French onion dip, raw beef package with packages of ready to eat deli meat and above ready to eat sausages, raw pork chorizo stored above carrot cake and ready to eat salami, raw pork product above ready to eat deli meat, raw ground turkey above ready to eat lunch kits

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

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

ELOISAS NEW MEXICAN CUISINE - 7850 ZUNI RD SE - Approved

**ELOISAS NEW MEXICAN CUISINE - 7850 ZUNI RD SE
Mobile Food Unit Class C**

Date: 05/22/2026 - #: PT0160805 - Inspection Result: Approved

Violation: Training Records

• Food Handler Cards

- Food handler cards shall be kept by the Food Employee on their Person while working as a Food Employee or volunteer for a Food operation, or a copy shall

be kept on file by the current employer and be made available for inspection by the Enforcement Authority. If trained through another approved method; records of the training shall be maintained for the duration of the Food 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: 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 was provided but not acceptable as infrared thermometer only reads surface temperature and not internal as required. Also observed missing thermometer inside freezer.

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 cold help items Activity of the Food: Stored, thawed, cooled□

• Calibration Logs

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

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

FAMILY MARKET & GROCERY - 110 WYOMING BLVD SE - Closure Re-Inspection Required

FAMILY MARKET & GROCERY - 110 WYOMING BLVD SE

Retail Food Establishment Class 4

Date: 05/19/2026 - #: PT0160895 - Inspection Result: Closure Re-Inspection Required

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

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: Facility storage room to the left, back and right of facility Items list: Nonfunctional ice machines, cold holding units, decor, damaged products, butane, cookware, tea pots, coffee urns, leftover food items such as bread, automotive parts, substantial amount of shelving in back entire room full, synthetic wood, sheetrock, wire shelving, tire, peg board, baby carrier, TV's, produce display shelving, hot plates, Condition of the items: Unorganized, dirty and cluttered.

Violation: Plumbing

• System Maintained in Good Repair, Repaired According to Law

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

Observed plumbing behind ice machine is not maintained in good repair or is not repaired by law. Observed ice machine in back of facility to the left found in disrepair by leaking causing standing water.

Violation: Records

• Temperature Logs

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

Violation: Pest Control

• Controlling Pests, Inspection/Harborage

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

Observed the facility has inadequate procedures to effectively control pests. Current Policy: No policy in place did not have any pest documentation or records.

• Controlling Pests, If Present: Treatment

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

Observed pests in the facility with no control methods in place. Location: Throughout facility Pest Type: Mice, cockroaches, spiders, grass hopper and ants Pest Condition: Mice dead, spiders alive and dead, grass hopper dead, ants alive, cockroaches 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: Glue boards throughout facility

Pest Type: Rodents and cockroaches Pest Condition: Some live and some dead

Number of Pests Present: 2 dead mice and multiple roaches

Violation: Physical Facilities, Cleaning

• Cleaning, Frequency and Restrictions

- Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared. Instructed person in charge to remove build up and debris on display shelving, under shelving in display area and back of facility under shelving, under cold holding units, inside walk in freezer paint chipping on roof and debris build up on floors, floors in display area rodent droppings and dead insects and to clean and sanitize all areas.

Observed build up and debris on the on-display shelving, under shelving in display area and back of facility under shelving, under cold holding units, inside walk in freezer paint chipping on roof and debris build up on floors, floors in display area rodent droppings and dead insects.

Violation: Operations

• Permit Posted

- Instructed PIC that the permit to operate must be posted in a conspicuous place on the premises of the Food Establishment and made available for examination by the Enforcement Authority. Instructed PIC to email consumerhealth@cabq.gov to obtain copy of permit.

Observed that no food permit was posted at the facility.

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 employee's food to be stored inside walk in refrigerator. Employee food stored above facility beverages.

LA PETITE ACADEMY INC. - 7840 CONSTITUTION AVE NE - Approved

LA PETITE ACADEMY INC. - 7840 CONSTITUTION AVE NE

Food Establishment Class C

Date: 05/18/2026 - #: PT0043241 - Inspection Result: Approved

Violation: Training Records

• Food Handler Cards

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

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

was operating kitchen stated has been at this location since January of 2026.

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 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: Only hand-washing sink available inside kitchen Manner: Chlorine sanitizer stored in hand washing sink basin also large black trash bag stored on the floor in front of hand-washing sink.

Violation: Warewashing Temperature and Concentration

• Sanitizers, Criteria-Chemicals

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

Observed chemical sanitizer concentration exceeding the maximum level permitted. Type of Sanitizer: 2 Chlorine sanitizer spray bottles Location: Inside kitchen Concentration: 1000 parts per million

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: Two standing cold holding units Thermometer Location: Placed in far back of cold holding units.

Violation: Operations

• Sticker Posted

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

Observed that no grade sticker was posted on the facility.

LOYAL ORDER OF MOOSE 1517 - 2121 EDITH BLVD NE - Approved

LOYAL ORDER OF MOOSE 1517 - 2121 EDITH BLVD NE

Food Establishment Class B

Date: 05/20/2026 - #: CAC-Food-048549-2026 - Inspection Result: Approved

Routine Food Establishment Inspection. Inspection resulted in an Unsatisfactory status due to a low score. No red sticker was placed on facility due to PIC correcting two (2) Priority violations and two (2) Priority Foundation violations on site bringing score back up to an Approved status. Facility was issued a Corrective Action Compliance report on site.

Violations corrected:

1. Cold Holding: Time/Temperature Control for Safety Food, Cold Holding
2. Physical Facilities: Backflow Prevention, Air Gap
3. Temperature & Sanitizer Measuring Devices: Temperature Measuring Devices, Ambient Air and Water-Accuracy

Testing Devices: Sanitizing Solutions, Testing Devices

LOYAL ORDER OF MOOSE 1517 - 2121 EDITH BLVD NE

Food Establishment Class B

Date: 05/20/2026 - #: PT0051550 - Inspection Result: Unsatisfactory Re-Inspection required

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.

Violation corrected on site by PIC cutting drain pipes two inches above flood rim. Observed an inadequate air gap at two floor drains 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.

Violation: Physical Facilities

• Outer Openings, Protected

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

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

Violation: Cold Holding

• Time/Temperature Control for Safety Food, Cold Holding

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

Violation corrected on site by PIC discarding out of temperature item.

Observed food items in cold holding unit measuring above 41°F. Location: Undercounter cooler bar area
Food Items: Half and half Temperature: 48°F

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.

Violation corrected on site by PIC obtaining test strips that are not expired.

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

Violation: Operation and Maintenance

• Using a Handwashing Sink-Operation and Maintenance

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

Observed handwashing sink used for purposes other than handwashing. Location: Hand wash station bar area
Manner: Discarding drinks in hand wash station

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 1.5 degrees C. Corrective Action: 7. 4-204.112(A), (B), (D) 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.

Violation corrected on site by PIC obtaining ambient air thermometer.

Observed in a mechanically refrigerated food storage unit the temperature measuring device was not placed in the warmest part of the unit. Equipment Location: Walk in cooler and undercounter cooler
Thermometer Location: No thermometer available

SAN FELIPE DE NERI CATHOLIC SCHOOL - 2000 LOMAS BLVD NW - Approved

SAN FELIPE DE NERI CATHOLIC SCHOOL - 2000 LOMAS BLVD NW

Food Establishment Class B

Date: 05/19/2026 - #: RT-FOODEST-019139-2025 - 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.

Violation: Testing Devices

• Sanitizing Solutions, Testing Devices

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

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

Violation: Physical Facilities, 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 kitchen in disrepair by holes in ceiling in kitchen area

Taqueria Zapata - 1607 BROADWAY BLVD SE - Approved

Taqueria Zapata - 1607 BROADWAY BLVD SE

Mobile Food Unit Class C

Date: 05/21/2026 - #: RT-MBFOOD-025545-2025 - Inspection Result: Approved

Violation: Records

• Temperature Logs

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

Observed that the food establishment does not have temperature logs available for TCS foods items. Food Items: Cooked barbacoa / Elute Activity of the Food: Stored, thawed, cooled

• Calibration Logs

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

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