

Red or Green?



Food in the **Danger Zone (41 °F–135 °F)** can grow bacteria fast. Cooking to **165 °F** kills harmful pathogens like *E. coli*, *Salmonella*, and *Listeria*.

Even more dangerous, within the next six months, New Mexico's Food Safety Program will no longer have sufficient funds to complete inspections.

NMED's Environmental Health Bureau is struggling, facing a projected \$2M deficit in FY26 + increased need for staffing and operational support to meet regulatory needs in FY27

The ask:

FY26 \$2M / Section 6

FY27 \$5M / Section 4



Protection for all New Mexicans, including children and seniors



Assures business owner success through compliance

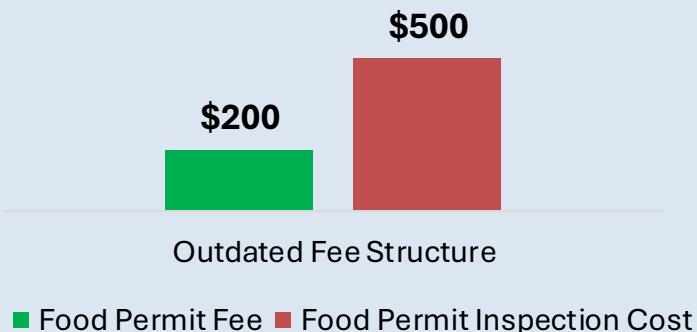


Economic resilience for New Mexico's tourism, hospitality, and healthcare sectors

Want to Know More?

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Outdated Statutory Fee Structure



Public Health Impact:

Just 36 inspectors manage 8,000+ food permits annually, including senior living facilities, schools, and daycares

Economic Impact:

\$8.8B NM tourism and hospitality industry - food safety is foundational to its success.