

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

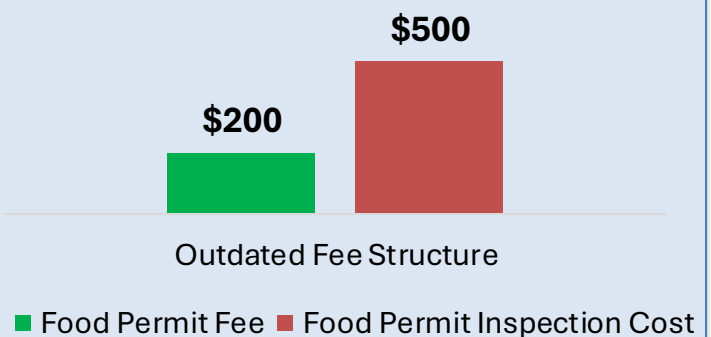


Economic resilience for New Mexico's tourism, hospitality, and healthcare sectors

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Outdated Statutory Fee Structure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.