



\*EMD016020+DA10020913+08-31-2024\*



# County of Sacramento

## Retail Food Facility Official Inspection Report

Date:	02/28/2024
Page:	1 of 5

ESTABLISHMENT NAME: TAQUERIA MILINDO APATZINGAN Permit Holder: VERONICA HERMOSILLO

Address: 928 Oak Ln City Rio Linda Zip Code 95673 Phone (916) 991-2577

FA FA0005456	PR PR0006018	Type of Inspection INSPECTION
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Program Identifier

Items listed on this report as violations do not meet the requirements set forth in the California Health and Safety Code commencing with section 7; 113700. All violations must be corrected within specified timeframe. Violations that are classified as "Major" pose an immediate threat to public health and have the potential to cause foodborne illness. All major violations must be corrected immediately. Non-compliance may warrant immediate closure of the food facility.

### 6.HANDWASHING FACILITIES

**Observations:** MAJOR VIOLATION: No paper towels inside paper towel dispenser by Men's restroom hand sink. Provide paper towels in all dispensers at all times. Corrected on site.

**Code Description:** Handwashing facilities shall be provided within or adjacent to toilet rooms, food preparation, and warewashing areas. Handwashing facilities shall be clean, unobstructed, and accessible at all times. Handwashing facilities shall be provided with soap and sanitary single-use towels or heated-air hand drying device in approved dispensers. Dispensers shall be maintained in good repair. Handwashing facilities shall be available within 200 feet of outdoor barbecues. Handwashing facilities shall be separated from warewashing sink and food contact surfaces by at least 24-inches or by a minimum 6-inch high splash guard. (113953, 113953.1, 113953.2, 114067(f), 114143(e))

### 7.HOT AND COLD HOLDING TEMPERATURES

**Observations:** MAJOR VIOLATION: Observed 90F in the middle center of cooked bean by steam table. Per chef, cooked bean was reheated in the stove before transferring to the steam table. Provided education to reheat all potential hazardous food to 165F before transferring to steam table. Corrected on site.

**Code Description:** Potentially hazardous foods shall be maintained at or below 41F or at or above 135F. The following foods may be held at or below 45F: raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and pasteurized milk products in original sealed containers, potentially hazardous foods held during transportation. Food preparation shall not exceed two cumulative hours without a return to the required holding temperatures. (113996, 113998, 114037)

### 1b.FOOD SAFETY CERTIFICATION

**Observations:** No manager food safety certificate. Provide manager food safety certificate within 60 days and keep copy at facility.

**Code Description:** Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947.1, 113947.3)

### 1c.FOOD HANDLER CARDS

**Observations:** California food handler cards are not available for review. Correct within 30 days.

NOTE: Recommend placing all food handler cards inside a folder that contains manager food safety certificate and last routine inspection. Keep available at all times.

**Code Description:** Food handlers that prepare, handle, or serve non-prepackaged, potentially hazardous food, shall obtain a valid Food Handler Card within 30 days after date of hire. (113948)



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#### 14b.WAREWASHING AND SANITIZING PROCEDURES

**Observations:** Observed sanitizer level less than 100ppm (chlorine) inside 3-compartment sink. Maintain 100ppm at all times. No utensils inside sanitizer at time of inspection. Correct immediately.

**Code Description:** Food-contact surfaces and multiservice utensils shall be effectively washed, rinsed, and sanitized to remove or completely loosen soils by use of manual or mechanical methods. The temperature of the automatic warewashing unit shall meet manufacturers specifications. Manual sanitation shall be accomplished during the final rinse by contact with solution containing 100 ppm available chlorine or 200 ppm quaternary ammonium. Mechanical sanitization shall be accomplished in the final rinse by achieving a utensil surface temperature of 160F or by contact with solution containing 50 ppm available chlorine. After cleaning and sanitizing, equipment and utensils shall be air dried. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101, 114105, 114109, 114111, 114185.3 (a-c))

#### 27.FOOD PROTECTED FROM CONTAMINATION

**Observations:** Observed following food storage violations:

- bag of raw pork nesting on bag of cheese inside 3-door upright refrigerator
  - raw chicken stored on shelves above raw pork inside 3-door upright refrigerator
  - raw meat stored on shelves above ready to eat food items inside 3-door refrigerator
- Provided education to stored food items in freezer in following order from top to bottom shelves:
- Ready to eat food items
  - Fish, eggs,
  - Cut whole raw beef/pork
  - Ground meats ex: hamburger, sausage
  - Raw Poultry ex: chicken
- Correct immediately.

Observed 1 uncovered bag of flour on the floor. Cover all food items at all times when not in used. Correct immediately.

**Code Description:** Food shall be protected from contamination during transportation, storage, preparation, holding, and display. Food and condiments on display shall be protected from contamination by the use of dispensers, packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed. Only prepackaged non-potentially hazardous food or uncut produce may be displayed or sold outdoors if under overhead cover. Bulk milk dispensing tubes shall be cut diagonally at minimum one inch from the dispensing head. Open-air barbecues shall be separated from public access. (113984, 113986, 114060, 114069, 114077, 114089.1 (c), 114143 (c-d), 114073)

#### 30a.FOOD STORED IN APPROVED LOCATION

**Observations:** Observed 1 bag of flour and 1 bag of sugar on the floor in dry storage area (office room). Store all food items at least 6 inches off the floor. Correct immediately.



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Page:	3 of 5

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**Code Description:** Food items shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Food shall not be exposed to splash, dust, vermin, or other forms of contamination or adulteration. Prepackaged food may not be stored in direct contact with ice if the food is subject to the entry of water because of the nature of it's packaging. Non-prepackaged food may not be stored in direct contact with undrained ice. (114047, 114049, 114053, 114055, 114069 (b))

### 33.NONFOOD-CONTACT SURFACES CLEAN

**Observations:** Observed unclean ventilation hood. Clean/correct in 7 days. -REPEAT VIOLATION-

Observed old food debris on the floor below stove and griddle. Clean/correct in 7 days.

**Code Description:** Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Interior premises of a food facility shall be kept clean. (114115(b), 114257)

### 34.WAREWASHING FACILITIES AND TESTING METHODS

**Observations:** No chlorine test strips available. Provide chlorine test strips at all times.

**Code Description:** Facilities that prepare food shall be equipped with a manual warewashing sink that has at least three compartments with two integral metal drainboards. A two compartment sink that was installed before January 1, 1996, need not be replaced when used in approved manner. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils used. Mechanical warewashing machine shall be operated in accordance with manufacturer's specifications. Testing materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing. (113984(e), 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

### 40.WIPING CLOTHS STORAGE AND USE

**Observations:** Observed sanitizer level less than 100ppm (chlorine) inside sanitizer bucket next to hand sink. Maintain 100ppm at all times. Correct immediately.

**Code Description:** Wiping cloths used to clean food and nonfood-contact surfaces shall be used only once unless kept in clean water with a sanitizer solution of 100 ppm available chlorine or 200 ppm quaternary ammonium. Sponges shall not be used on food-contact surfaces. Except for fabric implements, linen shall not be used in contact with food. Clean linen shall be free of food residue and other soiling matter. Adequate space shall be provided for the storage of clean linens. (114135, 114185, 114185.1, 1141185.2, 114185.3, 114185.3, 114185.4, 114185.5)



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Page:	4 of 5

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#### 42.GARBAGE AND REFUSE DISPOSAL

**Observations:** Observed trash debris around dumpster area. Per manager, homeless opened dumpster daily. Recommend locking dumpster when not in used. Clean/correct in 24 hours.

**Code Description:** The exterior premises of a food facility shall be kept free of litter and rubbish. All food waste and rubbish shall be kept in nonabsorbent, durable, cleanable, leak-proof, and rodent-proof containers. Containers shall have close-fitting lids and be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent the development of objectionable odors and other conditions that attract or harbor insects or rodents. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257, 114257.1)

#### 45.FLOOR, WALL, AND CEILING FINISHES

**Observations:** Observed deteriorated/missing floor tiles in cookline and back kitchen. Must replace flooring to meet current standards within 30 days. -REPEAT VIOLATION-

**Code Description:** Food facilities shall be fully enclosed in a building consisting of permanent floors, walls, and an overhead structure that meets minimum standards. The walls and ceiling shall be smooth, durable, nonabsorbent, and easily cleanable. Flooring and base coving shall be smooth, durable, and made of approved nonabsorbent material that is easily cleanable. Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius and shall extend up the wall at least 4 inches. (114143 (d), 114266, 114268, 114271, 114272)



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#### OBSERVATIONS

Name on Food Safety Certificate \_\_\_\_\_ Expiration Date \_\_\_\_\_

Warewash Chlorine (Cl) \_\_\_\_\_ ppm Quaternary Ammonia (QA) \_\_\_\_\_ ppm Heat \_\_\_\_\_ °F DDBSA \_\_\_\_\_ ppm  
 Water/Hot Water Ware Sink Temp 120 °F Hand Sink Temp 100 °F Wiping Cloth 100 ppm CL

#### FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

Cooked beef / steam table / 150F	Diced tomatoes / Cold top refrigerator / 41F
Cheese / 3-door upright refrigerator / 41F	Milk / 2-door glass refrigerator / 39F

#### NOTES

##### Inspection receives a Yellow placard

Due to receipt of yellow placard, a reinspection will be conducted within 24-72 hours. Additional fees apply. To receive a green placard, all major violations must remain corrected. Posted placard may not be moved or blocked.

<b>STATUS</b>
<input type="checkbox"/> GREEN - Pass
<input checked="" type="checkbox"/> YELLOW - Conditional Pass; Reinspection required
<input type="checkbox"/> RED- Closed; Suspension of permit to operate
<input type="checkbox"/> Placard program not applicable at this time
<b>ACTIONS</b>
<input type="checkbox"/> Photographic documentation obtained
<input type="checkbox"/> Compliance conference required
<input type="checkbox"/> Food / equipment impounded (50)
<input type="checkbox"/> Food safety education required; # of employees _____
<input type="checkbox"/> Permit Suspension; facility closure required

The person in charge is responsible for ensuring that the above mentioned facility is in compliance with all applicable sections of the California Health and Safety Code. If a reinspection is required, fees may be assessed as authorized by current Sacramento County Code, Chapter 6.99.150.

Accepted by: \_\_\_\_\_

Name and Title: Sent Via Email / Elizabeth - PIC

Specialist: M. Thao Phone: (916) 639-3414

Co-Inspector: \_\_\_\_\_