



Date:	02/27/2024
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ESTABLISHMENT NAME: FALAFEL CORNER Permit Holder: SAIF UL REHMAN ASLAM

Address: 1004 J St City Sacramento Zip Code 95814 Phone (916) 917-5556

FA FA0004332	PR PR0004781	Type of Inspection INSPECTION
Program Identifier		

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

MISSING SOAP AT HANDWASHING STATION IN MEN'S RESTROOM. EMPLOYEE PROVIDED DURING INSPECTION.

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 barbeques. 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

THE FOLLOWING ITEMS WERE STORED IN NON-FUNCTIONAL COLD TOP PREP COOLER:

-HUMMUS 56F

-SLICED TOMATOES 56F

HUMMUS WAS VOLUNTARILY DISCARDED AND SLICED TOMATOES WERE RELOCATED TO STAND UP REFRIGERATOR.

RAW CHICKEN 54F IMPROPERLY THAWING AT PREP SINK AT ROOM TEMPERATURE. ITEM WAS MARINATED

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)

14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

Observations: MEAT SLICER HAD DARK FOOD DEBRIS ON MEAT SLICER. EMPLOYEE INFORMED ME THAT THEY JUST SLICE ONIONS ON MEAT SLICER. CLEAN IMMEDIATELY.

Code Description: Food contact surfaces, utensils, and equipment shall be cleaned and sanitized at the following times: before each use with different type of raw food of animal origin, when changing from raw food to ready to eat food, between uses with raw produce and potentially hazardous food, before using a thermometer, any time during the operation when contamination may have occurred. Food-contact surfaces and utensils shall be clean to sight and touch. (113984(d), 114113, 114115, 114117, 114121(a), 114125(b), 114141, 114180(a-c))



County of Sacramento

Retail Food Facility

Official Inspection Report

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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 122 °F Hand Sink Temp 100 °F Wiping Cloth 0 ppm

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

HUMMUS / STAND UP REFRIGERATOR / 41F

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.

STATUS
<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
ACTIONS
<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 / ABDUL HABIBI / EMPLOYEE

Specialist: C. Lee Phone: (916) 217-6834

Co-Inspector: _____