



Retail Food Facility Official Inspection Report

Date:	02/27/2024
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ESTABLISHMENT NAME: FALAFEL CORNER		Permit –	Holder: SAIF	UL REHMAN	I ASLAM		
Address: 1004 J St		city Sac	ramento	Zip Code	95814	Phone	(916) 917-5556
FA0004332	PR PR0004781			Type of Inspection INSPECTI	ON		
Program Identifier							
Items listed on this report as violations do not meet. All violations must be corrected within specified time potential to cause foodborne illness. All major violati	eframe. Violations that are	e classified a	s "Major" pose	an immediate thr	eat to publi	c health	and have the

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))







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23. VERMIN AND ANIMAL CONTAMINATION

Observations: 10 RODENT DROPPINGS FOUND ON FLOOR SPORADICALLY THROUGHOUT BASEMENT. CLEAN IMMEDIATELY AND INFORM PEST CONTROL OF AREA.

Code Description: A food facility shall at all times be equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to rodents and insects. Service animals as defined in section 113903 may be permitted in areas that are not used for food preparation and that are usually open for consumers if a health or safety hazard will not result from the presence or activities of the service animal. (113903, 114259, 114259.1, 114259.4, 114259.5)

26.THAWING METHODS

Observations: RAW CHICKEN IMPROPERLY THAWING AT ROOM TEMPERATURE AT PREP SINK. PROVIDED EDUCATION ON PROPER THAWING. CORRECT IMMEDIATELY

Code Description: Frozen foods shall be stored or displayed in their frozen state unless being thawed in the following manner: under refrigeration, completely submerged under cold running water with sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

27.FOOD PROTECTED FROM CONTAMINATION

Observations: RAW CHICKEN STORED OVER RAW BACON IN STAND UP FREEZER. PROVIDED EDUCATION ON PROPER FOOD STORAGE. 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)

35.EQUIPMENT APPROVED AND MAINTAINED

Observations: COLD TOP PREP COOLER AMBIENT TEMP WAS 51F. DISCONTINUE STORAGE OF POTENTIALLY HAZARDOUS FOODS IMMEDIATELY UNITIL IT IS REPAIRED.

Code Description: Utensils and equipment shall be kept fully operative and in good repair. All new and replacement equipment shall be properly installed and be certified by NSF, UL Sanitation, or ETL Sanitation. Facilities that wash, rinse, soak, thaw, or similarly prepare foods shall be provided with a approved food preparation sink. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced or replaced if they can no longer be effectively







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FA	PR			T	ype of Inspection			
FA0004332	PR0004781				NSPECTI	ON		
Program Identifier								
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cleaned and sanitized. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114163, 114165, 114169, 114175, 114177, 114180)

40.WIPING CLOTHS STORAGE AND USE

Observations: SANITIZER WIPING TOWELS (3) STORED ON THE COUNTER WITH 0PPM SANITIZER. SANITIZER WIPING TOWELS SHALL ALWAYS HAVE A MINIMUM OF 200 PPM SANITIZER 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, 114185.1, 114185.2, 114185.3, 114185.3, 114185.4, 114185.5)

44e.VERMIN AND ANIMAL EXCLUSION

Observations: VARIOUS HOLES FOUND IN BASEMENT. ELIMINATE HOLES IN 3 DAYS.

Code Description: A food facility shall at all times be constructed, equipped, and maintained as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects. Doors opening to outside air shall have a self-closing device and have no gaps greater than 1/4 inch when closed. Insect control devices shall be installed so that the devices are not located over a food or utensil handling areas. Pass-thru windows shall be of an approved size and be equipped with a self-closing device and air curtain if required. (114259, 114259.2, 114259.3)



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FA0004332		PR0004781		Type of Inspection INSPECTION	\l	
Program Identifier		FR0004761		INSI ECTIOI	V	
All violations must be co	orrected within specified time	the requirements set forth in to frame. Violations that are class ons must be corrected immed	ssified as "Major" pose an	immediate threa	t to public h	ealth and have the
OBSERVATIONS						
Name on Food Safe	ety Certificate		Expiration Date			
Water/Hot Water	rine (CI)ppm Qua Ware Sink Temp122	- Distriction of the Company of the	ppm Heat°F 00_°F Wiping Cloth	-	ppm	
	AND UP REFRIGERATO					
		,				
NOTES						
<u>NOTES</u>						
Due to receipt o	•	spection will be conducte remain corrected. Poste				o receive a
STATUS		The person in charge is res	ponsible for ensuring that th	e above mention	ed facility is	in compliance with all
☐ GREEN - Pass		The person in charge is respected applicable sections of the C	alifornia Health and Safety	Code. If a reinspe	ection is req	uired, fees may be
▼ YELLOW - Conditional Page The state of the stat	ass; Reinspection required	assessed as authorized by	current Sacramento County	Code, Chapter 6	.99.100.	
□ RED- Closed; Suspension	n of permit to operate					
□ Placard program not appl	icable at this time	Accepted by:				
ACTIONS						
☐ Photographic documentat	The state of the s	Name and Title: SEN	IT VIA EMAIL / ABD	UL HABIBI /	EMPLO	YEE
Compliance conference re Food / equipment impoun	And Andrews III	Specialist		Dhono:		
☐ Food / equipment impoun ☐ Food safety education red		Specialist: C. Lee	2	Phone:	(916) 21	.7-6834
☐ Permit Suspension; facilit		Co-Inspector:				