



Date:	01/26/2024
Page:	1 of 8

ESTABLISHMENT NAME: NENA'S MEXICAN RESTAURANT

Permit Holder: NENA'S MEXICAN RESTAURANT INC

Address: 232 Jibboom St City Sacramento Zip Code 95811 Phone (916) 321-9543

FA	PR	Type of Inspection
FA0004444	PR0004927	INSPECTION

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.

5a.HANDWASHING PROCEDURES

Observations: MAJOR VIOLATION:

Observed employee with gloved hands handle dirty dishes, rinse gloved hands with water and proceed to touch container of food. Discontinue practice immediately. Disposable gloves shall be removed and discarded and hands shall be washed with soap and water between touching dirty dishes and clean dishes or food. Corrected; employee was instructed to remove gloves and wash hands. No direct contamination of food observed.

Code Description: Employees are required to wash their hands in the following situations: before engaging in food preparation, after touching bare skin, after using the toilet room, after coughing or sneezing, after eating, drinking, or using tobacco, after handling soiled equipment or utensils, as often as necessary during food preparation to prevent cross-contamination, when switching from working with raw to ready to eat foods, before donning gloves, before dispensing or serving food, after engaging in other activities that may contaminate hands. Hand sanitizer must be approved and shall only be applied to hands that are properly cleaned. (113952, 113953.3, 113953.4)

7.HOT AND COLD HOLDING TEMPERATURES

Observations: MAJOR VIOLATION:

Chorizo, chicken breast and diced beef held on left side of steam table measured 106F-110F. Water in steam table measured 107F. Ensure water in steam table measures minimum 155F before using to hold hot items. Corrected; food items reheated to above 165F and held on flat grill.

Overfilled block cotija cheese in cold top of 3-door prep cooler measured at 53F. Maintain food depth below container fill line and at/below 41F at all times. Corrected; food reportioned and placed in reach-in cooler.

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: Food safety certification not available for review. Maintain on-site at all times and provide upon request. Correct within 15 days. <<REPEAT VIOLATION>>

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)



Date:	01/26/2024
Page:	3 of 8

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tomatoes in cold top of 3-door prep cooler measured 45F-48F; steak in reach-in of 3-door prep cooler measured 44F; beef, chicken, birria, chorizo, carnitas, and shredded cheese in walk-in cooler measured 44F-45F. Correct immediately.

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)

13.FOOD IN GOOD CONDITION, SAFE, AND UNADULTERATED

Observations: Significant slime accumulation on inside ceiling of ice machine. Clean within 7 days.

Code Description: Employees shall not commit any act that may cause the contamination or adulteration of food or food contact surfaces. Food shall be produced, prepared, stored, transported, and served, so as to be free from adulteration and spoilage. Food is considered adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. Containers previously used to store poisonous or toxic materials shall not be used to store food, utensils, or single-use articles. Utensils used for tasting shall be discarded or washed, rinsed, and sanitized between tastings. Ice used as a medium for cooling food and beverages shall not be offered for consumption. Food shall be inspected upon receipt and prior to any use, storage, or resale. Shellstock shall be reasonably free of mud; dead shellfish and shellfish with broken shells shall be discarded. (113967, 113976, 113980, 113988, 113990, 114035, 114039.2, 114167, 114254.3)

21.HOT AND COLD WATER SUPPLY

Observations: Lack hot water at hand sink in women's restroom. Repair to provide minimum 100F to hand sink. Correct within 24 hours.

Lack cold water at hand sink in banquet bar. Repair within 24 hours.

Code Description: An adequate, protected, pressurized, potable supply of hot and cold water shall be provided at all times. Hot water shall be supplied at a minimum temperature of at least 120F when measured from the mop sink, prep sink, and warewashing sink faucet. The temperature of water provided to handwashing facilities shall be at least 100F. Handwashing facilities equipped with auto run faucets shall have their water temperature set between 100F to 108F. (113953(c), 114189, 114192, 114192.1, 114195)

23.VERMIN AND ANIMAL CONTAMINATION

Observations: Observed one old rat dropping in ice well with liquor and syrup bottles in banquet bar. Remove and clean immediately.



County of Sacramento

Retail Food Facility

Official Inspection Report

Date:	01/26/2024
Page:	8 of 8

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OBSERVATIONS

Name on Food Safety Certificate unavailable Expiration Date _____

Warewash Chlorine (Cl) 50 ppm Quaternary Ammonia (QA) _____ ppm Heat 120 °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 potatoes / cold top of 2-door prep cooler /	fish / reach-in of 2-door prep cooler / 39F
pinto beans / steam table / 176F	rice / steam table / 199F
pico de gallo / cold top of 3-door prep cooler / 40F	shrimp / reach-in of 3-door prep cooler / 40F
horchata / ice bath / 38F	

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 to facility / Javier Meza, Shift Lead

Specialist: W. McConaghy Phone: (916) 591-2413

Co-Inspector: _____