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Retail Food Facility Official Inspection Report

ESTABLISHMENT NAME: NENA'S MEXICAN RE	ESTAURANT	Permit Holder: NENA	<u>'S MEXICAN RESTAL</u>	JRANT INC
Address: 232 Jibboom St	City	Sacramento	Zip Code <u>95811</u>	Phone (916) 321-9543
FA0004444	PR PR0004927		Type of Inspection INSPECTION	
Program Identifier				
Items listed on this report as violations do not meet to All violations must be corrected within specified time potential to cause foodborne illness. All major violation	eframe. Violations that are cla	assified as "Major" pose ar	n immediate threat to publi	c health and have the

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)





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1c.FOOD HANDLER CARDS

Observations: California food handler cards are not available for review. Correct within 15 days. <<REPEAT VIOLATION>>

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)

4.EATING, DRINKING, OR TOBACCO USE

Observations: Open cup beverage stored on top of 2-door prep cooler and paper towel dispenser on cook's line. Provide tight fitting lid and straw for all employee beverages, and store below and away from food and food related equipment. Correct immediately.

Code Description: Employees shall not eat, drink, or use tobacco in any area where contamination of non-prepackaged food, clean equipment and utensils, linens, and single use articles may occur. Employees may drink from closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, no prepackaged food, and food-contact surfaces. Area designated for employees to eat and drink shall be located so that food, clean equipment and utensils, linens, and single-use articles are protected from contamination. (113977, 114256 (a))

6.HANDWASHING FACILITIES

Observations: Empty paper towel dispenser at hand sink in women's handicap stall. Loose napkins observed on counter. Refill dispenser. Correct immediately.

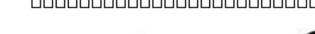
Lack paper towels at hand sink in men's handicap stall. Provide and refill dispenser. Correct immediately.

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: Raw shell eggs in cold top of 2-door prep cooler measured 48F; shredded beef and sliced







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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.





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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: Improper thawing of cow intestines in stagnant water, cow feet in room temperature on drain board of 2-comp food prep sink, and shredded cheese in room temperature on top of microwave. Staff claim foods have been thawing for ~30 minutes. Use approved thawing methods as stated in the Code Description below. Corrected.

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: Uncovered food in reach-in of 2-door prep cooler and walk-in freezer. Protect/cover immediately.

Lack sneeze guard protection at make shift bar on restaurant side. Protect all food and food related equipment by covering, relocating away from bar seats or installing splash guards minimum 5ft from floor. Cover or relocate food and food related equipment immediately; install splash guard within 14 days.

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: Liquor and syrup bottles stored on floor of make shift bar on restaurant side. Store all food off floor. Correct within 2 days.

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,





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114053, 114055, 114069 (b))

33.NONFOOD-CONTACT SURFACES CLEAN

Observations: Dust accumulation on ceiling surrounding vents on cook's line; heavy buildup on fan guards of walk-in cooler. Clean and maintain within 5 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)

35.EQUIPMENT APPROVED AND MAINTAINED

Observations: Use of non food-grade to-go ink bags for direct storage of meat and masa in walk-in cooler. Use food-grade bags for direct storage of food. Correct within 5 days.

Use of old stringy cotton towel to directly cover fresh made tortillas. Discontinue use of cotton towels to cover food immediately. Use linen or like material. Correct within 5 days.

Deteriorated/torn rubber door gasket on right door of 3-door prep cooler. Repair within 30 days.

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 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)

36.EQUIPMENT STORED IN APPROVED LOCATION

Observations: Ice scoop handle stored in contact with ice in make shift bar. Store scoop handle out of food. Correct immediately.

Boxes of straws stored on floor of make shift bar. Store all food related equipment off floor. Correct within 2 days.

Code Description: Clean equipment, utensils, linens, and single-use articles shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Clean equipment, utensils, linens, and single-use articles shall not be exposed to splash, dust, vermin or other forms of contamination. Non-food items shall be stored and displayed separate from food and food-contact surfaces. During pauses in food preparation utensils shall be stored with handles above the top of the food, on a clean sanitized surface, in running water, or in water that is at least 135F. Single-use articles and multiservice utensils shall be handled, displayed, and dispensed so that contamination of food and lip-contact





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surfaces is prevented. Pressurized cylinders shall be securely fastened to rigid structure. (114074, 114081, 114119, 114161, 114172, 114178, 114179)

38.VENTILATION AND LIGHTING

Observations: Displaced baffle hood filter above flat grill. Realign back into place. Correct within 7 days.

Inoperable/missing light above steam table, walk-in cooler and dry storage room. Repair within 7 days.

Code Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by health and building department. Canopy-type hoods shall extend six inches beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, air shaft, or light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

43.RESTROOMS MAINTAINED, SUPPLIED, AND ACCESSIBLE

Observations: Toilet paper stored on top of dispensers in employee restrooms. Store toilet paper inside sanitary dispenser. Correct immediately.

Code Description: Toilet facilities shall be maintained and kept clean. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq. ft.; establishments offering on-site consumption of food. Toilet facilities shall be available within 200 feet of outdoor barbeques. (114143(e), 114250, 114250.1, 114276)

44e.VERMIN AND ANIMAL EXCLUSION

Observations: Lack self-closing device for doors to both employee restrooms. Install within 7 days. <<REPEAT VIOLATION>>

Holes in ceiling right above rinse basin/3-comp ware wash sink. Seal holes within 14 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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	R0004927		INSPECTI	ON		
Program Identifier			07			
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.						
OBSERVATIONS						
Name on Food Safety Certificate unavailabl	е	Expirat	ion Date			
Warewash Chlorine (CI) 50 ppm Quaterna Water/Hot Water Ware Sink Temp 120 °F FOOD ITEM / LOCATION / TEMP °F DOCUMENTA	era nasoccom	ppm Heat LOO_°F Wip i	na Cloth	pm CL		
cooked potatoes / cold top of 2-door prep control pinto beans / steam table / 176F pico de gallo / cold top of 3-door prep coole horchata / ice bath / 38F	rice /	/ steam table / :	loor prep cooler / 3 199F 3-door prep cooler			
<u>NOTES</u>						
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	ne person in charge is re	sponsible for ensur	ring that the above men	tioned facility	is in cor	npliance with all
as OKEEN-Pass	sessed as authorized by	california Health al current Sacramer	nd Safety Code, if a rein	er 6.99.150.	equirea,	rees may be
▼ YELLOW - Conditional Pass; Reinspection required			e de 2014 de les Tombres (Heri # C) i Chelettre le la little de les les testes (# Coe			
RED- Closed; Suspension of permit to operate						
Placard program not applicable at this time	Accepted by:					
ACTIONS D Photographic documentation obtained						
☐ Photographic documentation obtained ☐ Compliance conference required	lame and Title: <u>ser</u>	nt via email to	tacılıty / Javier M	eza, Shif	t Lead	
	Specialist: \\/ \/	cConaghy	Phone	(016)	EO1 24	110
☐ Food safety education required; # of employees	VV. IVI	cConaghy		(916) !	39T-54	179
☐ Permit Suspension; facility closure required	Co-Inspector:					