





County of Sacramento

Retail Food Facility

Official Inspection Report

Date:	03/06/2024
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ESTABLISHMENT NAME: SELLAND'S MARKET CAFE Permit Holder: SELLAND'S BROADWAY

Address: 915 Broadway City Sacramento Zip Code 95818 Phone (916) 732-3390

FA FA0051701 Program Identifier	PR PR0118969	Type of Inspection INSPECTION
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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 Jordana Montenegro Expiration Date 07/05/2028

Warewash Chlorine (Cl) 50 ppm Quaternary Ammonia (QA) _____ ppm Heat _____ °F DDBSA _____ ppm
Water/Hot Water Ware Sink Temp 128 °F Hand Sink Temp 100 °F Wiping Cloth 200 ppm QA

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

mac n cheese / cold drawer / 41F	soup / soup warmer / 153F
salami / pizza prep cooler / 41F	tomato / salad prep cooler / 40F
cake / display cooler / 41F	chicken / walk in cooler / 41F
milk / reach in cooler / 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: emailed to / Chef

Specialist: L. Yang Phone: (916) 531-5912

Co-Inspector: _____