



County of Sacramento

Retail Food Facility Official Inspection Report

Date:	03/06/2024				
Page:	1 of 3				

ESTABLISHMENT NAME: SELLAND'S MARKET	Permit Holder: SELLAND'S BROADWAY					
Address: 915 Broadway	City	y <u>Sacramento</u>	Zip Code <u>95818</u>	Phone (916) 732-3390		
FA	PR		Type of Inspection			
FA0051701 PR0118969		INSPECTION				
Program Identifier		800 = 71 (A1542) N		2009 OX E-10919020-100400		
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 violat	eframe. Violations that are cla	lassified as "Major" pose a	in immediate threat to public	c health and have the		

6.HANDWASHING FACILITIES

Observations: MAJOR: No paper towel provided at hand sink next to register. Corrected.

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:

Tray of ranch dressing measured at 66F. Operator stated it was removed from cooler about 1 hour ago. Corrected, TPHC implanted.

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)

26.THAWING METHODS

Observations: Large amount of turkeys observed thawing in stagnant cold water. Turkeys were still frozen. Corrected on site.

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)

36.EQUIPMENT STORED IN APPROVED LOCATION

Observations: Used utensils observed stored in stagnant cold water. Corrected.

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







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Page:	2 of 3				

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articles and multiservice utensils shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces is prevented. Pressurized cylinders shall be securely fastened to rigid structure. (114074, 114081, 114119, 114161, 114172, 114178, 114179)

40.WIPING CLOTHS STORAGE AND USE

Observations: QA sanitizer measured at 150ppm in sanitizer bucket under oven. Corrected.

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)

41.PLUMBING FIXTURES AND BACKFLOW PREVENTION

Observations: Discharging pipe connecting to floor sink next to dish machine lacks 1" air gap. Correct within 7 days.

Code Description: Steam tables, ice machines, ice bins, food preparation sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall drain into a floor sink with an air gap or other approved type of receptor. Plumbing and plumbing fixtures shall be maintained so as to prevent contamination, shall be kept clean, fully operative, and in good repair. The potable water supply shall be protected with a backflow or back siphonage protection device. Any hose used for potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)



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	PR City	Sacramente	g _E = 8	e of Inspection	93010	Phone	(910) 732-3390
	PR0118969		270	SPECTI	ON		
Program Identifier			97				
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OBSERVATIONS							
Name on Food Safety Certificate Jordana	a Montenegro	Expirat	ion Date	07/05/2	2028	-	
Water/Hot Water Ware Sink Temp 128	Elisabeth Market Sonia		t°F ing Cloth	DDBSA _ 	ppm QA		
FOOD ITEM / LOCATION / TEMP °F DOCUMEN		,					
mac n cheese / cold drawer / 41F	•) / soup warme		\ _			
salami / pizza prep cooler / 41F cake / display cooler / 41F		ato / salad prep ken / walk in co) 			
milk / reach in cooler / 41F	CHIC	Cerr Walk III Co	10161 / 41F				
Inspection receives a Yellow placard Due to receipt of yellow placard, a reinsp green placard, all major violations must n						To rec	eive a
STATUS	The person in charge is re applicable sections of the	sponsible for ensu	ring that the a	bove ment	ioned facility	is in con	npliance with all
GREEN - Pass	assessed as authorized by	current Sacramer	nto County Co	de, Chapte	er 6.99.150.	quireu,	ices may be
YELLOW - Conditional Pass; Reinspection required							
RED- Closed; Suspension of permit to operate	Si Dise						
☐ Placard program not applicable at this time ACTIONS	Accepted by:						
☐ Photographic documentation obtained	Name and Title		. f				
☐ Compliance conference required	Name and Title: em	alled to / Che	 				.
☐ Food / equipment impounded (50)	Specialist: L. Ya	na		Phone	(916) 5	31_50	12
☐ Food safety education required; # of employees	S	'' ' 9		•	(310)	.OT-03	
☐ Permit Suspension; facility closure required	Co-Inspector:						