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| Date: | 02/08/2024 |
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ESTABLISHMENT NAME: TORTAS SINALOAPermit Holder: MARIA LOPEZ AYALA

Address: 4641 Florin Rd

City Sacramento

Zip Code 95823

Phone

| | | |
|--------------------|-----------------|----------------------------------|
| FA FA0003100 | PR PR0085661 | Type of Inspection 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.

7.HOT AND COLD HOLDING TEMPERATURES

Observations: Major Violation:

Containers of diced tomato (measured at 65F) and sliced tomato (measured at 61F) observed on counter by the espresso machine. Per operator, food items have been out for 1 hour. Food items were supposed to store on ice at the counter, but she forgot this morning. Corrected by relocating back to the reach-in cooler.

Minor Violation:

The following potentially hazardous foods were found out of proper holding temperature:

- sausage at 50F (1 door upright refrigerator)
- raw shell eggs at 47F (1 door upright refrigerator)
- raw beef at 47F (2 door reach-in cooler beneath flat grill)
- cooked bean at 45F (2 door reach-in cooler beneath the espresso machine)
- cooked rice at 50F (2 door reach-in cooler beneath the espresso machine)

Maintain all potentially hazardous food at or below 41F at all times. Correct immediately.
(2nd Repeat Violation)

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)

14b.WAREWASHING AND SANITIZING PROCEDURES

Observations: Major Violation:

Observed employee was washing knife at the 3 compartment sink and put it away (skipped sanitizing step). Directed employee to set up sanitizer solution at the 3 compartment sink and put knife back to the 3 compartment sink for sanitizing. Proper warewash sticker was posted on wall above the 3 compartment sink. Education provided. Corrected.

Code Description: Food-contact surfaces and multiservice utensils shall be effectively washed, rinsed, and sanitized to remove or completely loosen soils by use of manual or mechanical methods. The temperature of the automatic warewashing unit shall meet manufacturers specifications. Manual sanitation shall be accomplished during the final rinse by contact with solution containing 100 ppm available chlorine or 200 ppm quaternary ammonium. Mechanical sanitization shall be accomplished in the final rinse by achieving a utensil surface temperature of 160F or by contact with solution containing 50 ppm available chlorine. After cleaning and sanitizing, equipment and utensils shall be air dried. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101, 114105, 114109, 114111, 114185.3 (a-c))

1b.FOOD SAFETY CERTIFICATION



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Observations: Lacking food manager certificate. Correct within 14 days. (2nd 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)

5b.BARE HAND CONTACT AND GLOVE USE

Observations: Observed employee was grabbing raw beef from a container with bare hand, then put a lid on with the same hand (without washing hands). Later, observed employee closed the refrigerator door with the same hand. Inspector reminded employee and directed employee to wash hands and sanitize the refrigerator door and container lid. Corrected. Also see violation 5a.

Code Description: Employees shall minimize bare hand contact with non-prepackaged ready-to-eat food. Single-use gloves shall be used for only one task and shall be discarded when damaged or soiled, or when interruptions in the food handling occur. Gloves shall be changed as often as handwashing is required. Slash-resistant gloves may be used with ready-to-eat food if the gloves have a smooth, durable, nonabsorbent surface, or are covered with a single-use glove. Wash hands before donning gloves. (113961, 113968, 113973 (b-f))

6.HANDWASHING FACILITIES

Observations: Observed employee grabbed raw beef with bare hand at the main cook line. Reminded employee to wash hands and found employee was washing hands at the 3 compartment sink with dish detergent. Corrected. Ensure to wash hands at the handwash sink with soap, hot water and paper towels.

Paper towels dispenser was jammed. A stack of paper towels found on top of the paper towels dispenser. Refill immediately.
(Repeat Violation)

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))

14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

Observations: Black slime accumulation observed on white baffle inside ice machine. Clean and sanitize within 24 hours. (1st Repeat Violation)

Code Description: Food contact surfaces, utensils, and equipment shall be cleaned and sanitized at the following



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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))

26. THAWING METHODS

Observations: 2 bags of frozen raw meat observed thawing on top of the electrical burner. Electrical burner was not "ON".

Food was relocated back to the reach-in cooler. Corrected. (1st Repeat Violation)

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)

30a.FOOD STORED IN APPROVED LOCATION

Observations: Bucket of beans stored on the floor beneath front register. Store at least 6 inches off the floor today. (Repeat Violation)

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, 114053, 114055, 114069 (b))

33. NONFOOD-CONTACT SURFACES CLEAN

Observations: Standing water observed on floor beneath the beverage refrigerator. Clean today. Old food accumulation observed inside floor sink beneath the steam table. Clean within 5 days. (Repeat Violation)

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: 3 compartment sink faucet was leaking. Correct within 7 days.

Water heater beneath front register was leaking. Correct within 7 days.

Ambient temperature was measured at 47F for the 1 door upright refrigerator. No potentially hazardous food shall store in this unit until it can hold at or below 41F at all times. Adjust within 24 hours.



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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)

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, 114185.1, 1141185.2, 114185.3, 114185.3, 114185.4, 114185.5)

Code Description: Employees shall not clean their hands in a sink used for food preparation, warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste. A handwashing facility shall not be used for purposes other than handwashing. Food preparation sinks, handwashing lavatories, and warewashing equipment shall not be used for the cleaning of maintenance tools, the preparation or holding of maintenance materials, or the disposal of mop water and similar liquid wastes. Open-air barbecue or outdoor wood-burning oven shall be operated on the same premises as, in reasonable proximity to, and in conjunction with, a permanent food facility that is approved for food preparation. (113953.1 (b-d), 114123, 114143 (a,b), Exception 114125)

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



County of Sacramento

Retail Food Facility

Official Inspection Report

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OBSERVATIONS

Name on Food Safety Certificate _____ Expiration Date _____

Warewash Chlorine (Cl) 100 ppm Quaternary Ammonia (QA) _____ ppm Heat _____ °F DDBSA _____ ppm
Water/Hot Water Ware Sink Temp 121 °F Hand Sink Temp 106 °F Wiping Cloth 50 ppm CL

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

ambient / 2 door reach-in cooler beneath espresso ambient / 2 door reach-in cooler beneath flat grill /
rice / steam table / 139F

NOTES

Inspection was conducted with Cecilia and Maria.

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 MARIA LOPEZ AYALA / owner

Specialist: K. Li Phone: (916) 531-4056

Co-Inspector: _____