



County of Sacramento

Retail Food Facility Official Inspection Report

Date:	01/23/2024
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ESTABLISHMENT NAME: SUPER TACO EXPRE	SS Permit Holder:	SUPER TACO SHELDON INC			
Address: 8990 Grant Line Rd	City Elk Grove	Zip Code <u>95624</u> Phone <u>(915) 647-4016</u>			
FA	PR	Type of Inspection			
FA0014155	PR0029174	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.					

22.SEWAGE AND WASTEWATER DISPOSAL Observations: MAJOR CLOSURE VIOLATION:

Facility plumbing inoperable. Dish machine and both warewashing/preparation sinks drain into a clogged floor sink, therefore, warewashing and food preparation can not be conducted at time of inspection. Grey water also surfacing from floor sink in the front dining area by beverage cooler. Per Staff, this issue has been on going for several days. Due to inoperable plumbing, facility is hereby CLOSED until corrected. Contact EMD at 916 875-8440 for a reinspection. No food service or preparation allowed at this time. Red Placard posted.

NOTICE OF TEMPORARY SUSPENSION OF HEALTH PERMIT AND IMMEDIATE CLOSURE OF FOOD FACILITY

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states "If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

The violations for which this action is taken and associated sections of the Health and Safety Code (H&SC) are as follows:

Section 114197 - 114201 H&SC: Failure to properly dispose of sewage through a sewer system.

You have the right to make a written request for a hearing to the Environmental Health Division located at 11080 White Rock Road Ste 200., Rancho Cordova, CA 95670, within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call Environmental Health for a reinspection to reinstate the permit to operate. Phone: (916) 875-8440.

Supervisor Consulted: S. Andrusiak

Code Description: Liquid waste shall be disposed of through the approved plumbing system that discharges into the public sewerage or into an approved private sewage disposal system. Grease traps and grease interceptors shall be easily accessible for servicing. (114197, 114201)

7.HOT AND COLD HOLDING TEMPERATURES

Observations: Varied raw meats and cooked meats inside walk in cooler measured from 46-48F. Unit is ambient at 48F. Adjust immediately. 2ND REPEAT VIOLATION

Code Description: Potentially hazardous foods shall be maintained at or below 41F or at or above 135F. The





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ESTABLISHMENT NAME: SUPER TACO EXPRESS			Permit Holder:	SUPER TACO	SH	<u>IELDOI</u>	N INC	
Address: 8990 Grant Line Rd		City	Elk Grove	Zip C	ode	95624	Phone	(915) 647-4016
FA	PR DD0020174			Type of Inspe				
FA0014155 Program Identifier	PR0029174			INSPE	C I	ION		
Program identifier								
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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)

19.CONSUMER ADVISORY FOR UNDERCOOKED FOOD

Observations: Consumer Advisory missing on menu board for undercooked food items. Correct within 30 days.

Code Description: Raw or undercooked food may not be served to the consumer unless both of the following conditions are met. First, the food facility discloses in writing to the consumer either of the following: specific products can be #cooked to order# or specific products are raw or undercooked or contain ingredients that are raw or undercooked. Second, the food facility reminds the consumer in writing of the risk associated with consuming raw or undercooked food. Confectionery food containing more that 0.5% alcohol may not be served to the consumer unless the food facility notifies the consumer orally or in writing that the food items contains more that 0.5% alcohol. (114093, 114093.1, 114012)

27.FOOD PROTECTED FROM CONTAMINATION

Observations: Open containers of chip under heat lamp near register is exposed. Provide a sneeze guard/lid to prevent cross contamination. Correct immediately. REPEAT VIOLATION

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)



8990 Grant Line Rd

ESTABLISHMENT NAME:

Address:

County of Sacramento

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Phone (915) 647-4016

Retail Food Facility Official Inspection Report

city Elk Grove

SUPER TACO EXPRESS RESTAURANT

Permit Holder: SUPER TACO SHELDON INC

Zip Code 95624

FA0014155	PR0029174	Type of Inspection INSPECTION			
Program Identifier		•,			
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OBSERVATIONS Name on Food Safety Certificate Ana	Expiration Date	08/04/2024			
Ana Ana		00/04/2024			
Water/Hot Water Ware Sink Temp 124	°F Hand Sink Temp 101 °F Wiping Clott	F DDBSAppm hppm			
FOOD ITEM / LOCATION / TEMP °F DOCUME					
cheese / cold top / 40F	beef / steam table / 163F	/ 4 AOF			
chicken / griddle / 190F	chicken / stand up warmer	<i>/</i> 148⊢			
<u>NOTES</u>					
INOTES					
	→ 2000000 50				
STATUS	The person in charge is responsible for ensuring that to applicable sections of the California Health and Safety	the above mentioned facility is in compliance with all			
☐ GREEN - Pass	assessed as authorized by current Sacramento Count	y Code, Chapter 6.99.150.			
☐ YELLOW - Conditional Pass; Reinspection required					
RED- Closed; Suspension of permit to operate					
☐ Placard program not applicable at this time	Accepted by:				
ACTIONS					
Photographic documentation obtained	Name and Title: Emailed to Julian / Owr	ner			
Compliance conference required Food / equipment impounded (50)	Specialist	Phone: (a. a. a			
☐ Food / equipment impounded (50) ☐ Food safety education required; # of employees	Specialist: S. Moua	Phone: (916) 261-3521			
Permit Suspension; facility closure required	Co-Inspector:				
A 1 cmm suspension, racinty closure required					