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ESTABLISHMENT NAME: BURGER SHACK		Permit Holder: <u>MUS</u>	ED AHMED NASSER	
Address: 4545 Manzanita Ave	c	ity Carmichael	Zip Code <u>95608</u>	Phone
FA FA0005000	PR PR0005525		Type of Inspection INSPECTION	
Program Identifier	1110003323			
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	classified as "Major" pose a	an immediate threat to public	c health and have the

5a.HANDWASHING PROCEDURES

Observations: Employee observed grabbing raw hamburger patties from reach-in refrigerator, open the package, directly take out patties to place on flat grill and discard the paper in between. The employee then proceeded to grab with the same gloved hand raw red onions and mushrooms and place them on the flat grill. Onions and mushrooms were discarded.

Education provided to employee that after handing the raw hamburger patties they must remove their gloves and walk around the other side of the facility to wash their hands. The only hand washing sink is located next to the walk-in refrigerator which is on the opposite side of the cook's line. If continued hand washing violations exist facility will be asked to install a hand sink on cook's line.

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)

6.HANDWASHING FACILITIES

Observations: No paper towels inside wall mounted dispenser. Roll of paper towel was placed on back table near this hand sink. Per operator new dispenser is on order and will be delivered next week. Install upon receipt. Keep the paper towels near this hand sink until the new one arrives.

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: Whole milk at reach-in refrigerator along front counter at 48F. Ambient temperature of this unit was 47F. Monitor as door may have been left open and ensure temperature is at/below 41F. Correct within 24 hours.

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,





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114037)

14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

Observations: Buildup observed on protector of milk shaker mixer. Per operator they had just opened and were in the process of cleaning and sanitizing the equipment. Ensure that this is done prior to going home for the day.

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

21.HOT AND COLD WATER SUPPLY

Observations: Hot water at three compartment sink was at 118F. Keep at a minimum of 120F at all times. Correct

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)

29.IDENTIFICATION AND STORAGE OF TOXIC SUBSTANCES

Observations: Spray bottle of bleach on top of front prep table is not labeled. Label with contents and store all chemicals in a designated area away from food prep areas and food storage areas. Correct within 24 hours.

Code Description: All poisonous substances, detergents, sanitizers, and cleaning compounds shall be stored to prevent contamination of food, equipment, utensils, linens, and single-use articles. Only pesticides that are necessary and specifically approved for use in a food facility may be used. Containers of poisonous or toxic materials shall have a legible manufacturer's label or if taken from bulk supplies shall be clearly and individually identified with the common name of the material. (114254, 114254.1, 114254.2)

30a.FOOD STORED IN APPROVED LOCATION

Observations: Food boxes stored on the floor inside walk-in refrigerator. Keep all food at least six inches above the floor. Correct within 24 hours.

Code Description: Food items shall be stored at least six inches above the floor in an approved location within the





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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))

35.EQUIPMENT APPROVED AND MAINTAINED

Observations: The 2-door upright freezer and 2 drawer refrigerator unit under flat grill are no longer working. Per operator they have a work order out to repair the upright freezer and a new cold drawer unit is coming next week.

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: One CO2 tank is not secured. Secure to a rigid structure within 7 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 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: Damp wiping cloths found on prep refrigerator and inside walk-in refrigerator. Keep these cloths inside a sanitizer bucket with 100ppm chlorine bleach or 200ppm quaternary ammonia sanitizer when not in active use. Correct within 24 hours.

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.





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(114135, 114185, 114185.1, 1141185.2, 114185.3, 114185.3, 114185.4, 114185.5)

41.PLUMBING FIXTURES AND BACKFLOW PREVENTION

Observations: Drainage line from ice machine lacks an air gap. It shall be at least twice the diameter of the water supply inlet and may not be less than one inch.

Sprayer at three compartment sink is not an approved sprayer and lacks an air gap. Per operator a new one is on order that will be above the sink. You will need to keep the faucet and have the new sprayer be a separate piece and not replacing the faucet. Correct upon receipt.

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)

43.RESTROOMS MAINTAINED, SUPPLIED, AND ACCESSIBLE

Observations: Rolls of toilet paper outside the dispenser. Keep inside dispenser at all times. Provide the correct sized toilet paper to fix the dispenser or provide a new covered dispenser to fit the current rolls. Correct within 3 days.

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)

44d.EMPLOYEE PERSONAL ITEMS

Observations: Personal cell phones observed on top of ice machine and soft serve machine. Keep all personal items directly on employee or in the office. Correct today.

Code Description: No person shall store clothing or personal effects in any area used for the storage and preparation of food. Lockers or other suitable facilities shall be provided and used for the orderly storage of employee clothing and other possessions. Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, and single-use articles cannot occur. (114256, 114256.1.)

45.FLOOR, WALL, AND CEILING FINISHES





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potential to cause foodborne illness. All major violati	ons must be corrected immed	diately. Non-complianc	ce may warrant imme	ediate closure of the food facility.

Observations: Perforated ceiling tiles above ice machine and three compartment sink. Provide smooth ceiling tiles within 60 days.

Code Description: Food facilities shall be fully enclosed in a building consisting of permanent floors, walls, and an overhead structure that meets minimum standards. The walls and ceiling shall be smooth, durable, nonabsorbent, and easily cleanable. Flooring and base coving shall be smooth, durable, and made of approved nonabsorbent material that is easily cleanable. Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius and shall extend up the wall at least 4 inches. (114143 (d), 114266, 114268, 114271, 114272)

County of Sacramento - Environmental Management Department 11080 White Rock Road - Suite 200 - Rancho Cordova, CA 95670 - Telephone: 916/875-8440 - Fax: 916/875-8513 http://emd.saccounty.gov/EH



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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	Musidmusid Abdulla	Expiration Date	03/01/2029
Warewash Chlorine (CI) 100 ppn	n Quaternary Ammonia (QA) pp	m Heat°F	DDBSAppm
Water/Hot Water Ware Sink Temp	<u>118</u> °F Hand Sink Temp <u>116</u> °F	Wiping Cloth	OppmCL

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

raw hamburger patty / reach-in of prep refrigerator / sliced cheese / prep refrigerator / 37F

sliced tomatoes / prep refrigerator / 35F sliced tomatoes / walk-in refrigerator / 39F

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.

STA	TUS	The person in charge is responsible for ensuring that the above mentioned facility is in compliance with all		
	GREEN - Pass	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.		
X	YELLOW - Conditional Pass; Reinspection required	Accepted by:		
	RED- Closed; Suspension of permit to operate			
	Placard program not applicable at this time			
ACTIONS				
	Photographic documentation obtained	Name and Title: Sent via email to Musidmusid Abdulla / Owner		
	Compliance conference required			
	Food / equipment impounded (50)	Specialist: J. Martin Phone: (916) 591-1611		
	Food safety education required; # of employees			
	Permit Suspension; facility closure required	Co-Inspector:		
	0			

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