



Date:	04/03/2024
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ESTABLISHMENT NAME: BURGER SHACK

Permit Holder: MUSED AHMED NASSER

Address: 4545 Manzanita Ave

City Carmichael

Zip Code 95608

Phone

FA FA0005000	PR PR0005525	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.

(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



County of Sacramento

Retail Food Facility

Official Inspection Report

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OBSERVATIONS

Name on Food Safety Certificate Musidmusid Abdulla Expiration Date 03/01/2029

Warewash Chlorine (Cl) 100 ppm Quaternary Ammonia (QA) _____ ppm Heat _____ °F DDBSA _____ ppm

Water/Hot Water Ware Sink Temp 118 °F Hand Sink Temp 116 °F Wiping Cloth 0 ppm CL

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

raw hamburger patty / reach-in of prep refrigerator /	sliced tomatoes / prep refrigerator / 35F
sliced cheese / prep refrigerator / 37F	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.

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 Musidmusid Abdulla / Owner

Specialist: J. Martin Phone: (916) 591-1611

Co-Inspector: _____