





### County of Sacramento

Date: 03/21/2024 Page: 1 of 2

## Retail Food Facility Official Inspection Report

ESTABLISHMENT NAME: KIKI'S WINGS AND TENDERS			Permit Holder: MEDITERRANEAN GRILL LLC						
Address: 3311 Power Inn Rd Ste 101		City	Sacramento	Zip Code	95826	Phone	(916) 999-1111		
FA0016364	PR PR0034183			Type of Inspection REINSPE	CTION				
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.									

#### 14b.WAREWASHING AND SANITIZING PROCEDURES

**Observations**: MAJOR VIOLATION:

Evidence of equipment/dishes washed manually without sanitizer. Facility automatic sanitizer dispenser was not operating, sanitization measured 0 ppm. According to staff employee the dispenser was fix in the morning. At the time of reinspection, sanitization level for DDBSA measured at 0 ppm. A second verification was done by Staff employee, DDBSA measure at 0 ppm with a second test.

Upon further inspection, there seemed to be no flow of sanitation through reservoir tube that directly connects into sanitation dispenser.

Employee proceeded to prepare a new sanitation bin using bleach. Corrected at time of reinspection.

\*Do not use automatic sanitizer dispenser until unit is serviced and tested for proper levels of sanitation\*

#### **6.HANDWASHING FACILITIES**

**Observations**: Hand washing sink next to rear prep sink had no paper available in paper towel dispenser. Employee provided single disposable napkin as a temporary mitigation. Refill with a new roll of paper towel immediately. 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))



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Address: 3311 Power Inn Rd Ste 101	City	Sacramento	7in Code	95826	Phone	(916) 999-1111
FA PR	city	Sacramente	Type of Inspection	33020		(310) 333 1111
FA0016364 PR0034183			REINSPE	CTION		
Program Identifier			1077			
Items listed on this report as violations do not meet the requirements All violations must be corrected within specified timeframe. Violations potential to cause foodborne illness. All major violations must be corre	that are class	sified as "Major	" pose an immediate th	reat to publ	ic health	and have the
OBSERVATIONS						
Name on Food Safety Certificate SUMMER GONZALE	ΞZ	Expirat	ion Date <u>01/10/</u>	2025		
Warewash Chlorine (CI)ppm Quaternary Ammonia	a (OA)	_ ppm Hea	t°F DDBSA	ppm		
Water/Hot Water Ware Sink Temp °F Hand Sink	_ H		ing Clath		100	
FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION	3			pm		
FOOD HEW / LOCATION / TEMP P DOCUMENTATION						
NOTES						
NOTES	_			_		
Reinspection conducted to follow up on Major Violatio	ns observe	ed on a routin	e facility inspection	conducte	ed on 3/3	19/24 that
resulted in a Yellow placard.						
Major violation for WAREWASHING AND SANITIZING #14b above.	G PROCEI	DURES rema	in uncorrected at tir	ne of rein	spection	າ. Refer to
Facility remains on a Yellow/Conditional Pass status.						
Reinspection fees may apply.						
rtemopeodon rees may apply.						
Inspection receives a Yellow placard						
Due to receipt of yellow placard, a reinspection will be	conducte	d within 24-72	2 hours. Additional f	ees apply	. To rec	eive a
green placard, all major violations must remain correc	ted. Poste	d placard ma	y not be moved or k	olocked.		
STATUS The person in o	charge is rest	onsible for ensu	ring that the above men	tioned facilit	v is in cor	mpliance with all
☐ GREEN - Pass applicable sect	ions of the Ca	alifornia Health a	ring that the above men nd Safety Code. If a rein	spection is	required,	fees may be
▼ YELLOW - Conditional Pass; Reinspection required	ithorized by o	current Sacramer	nto County Code, Chapt	er 6.99.150.		
☐ RED- Closed; Suspension of permit to operate						
☐ Placard program not applicable at this time						
ACTIONS Accepted b	у					
□ Photographic documentation obtained Name and	Title: Ran	ort email to:	Dre Alvarez / Sta	ff employ	<b>1</b> 22	
☐ Compliance conference required	iveh	or cinalitu.	DIC AIVAITZ / Sla	п стіріоў		
□ Food / equipment impounded (50) Specialist:	V. Ngu	ıven	Phone	(916)	879-15	594
☐ Food safety education required; # of employees	- VI 149C	.,		(010)	<u> </u>	
☐ Permit Suspension; facility closure required Co-Inspect	or:					