



Retail Food Facility Official Inspection Report

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Address: 7465 Rush River Dr	I pp	City _	Sacramento	Zip Code	95831	Phone
FA0053446	PR0123860			Type of Inspection INSPECTIO	N	
Program Identifier						
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9.COOLING METHODS

Observations: MAJOR VIOLATION:

COOKED BEEF FROM YESTERDAY IN PLASTIC TUB IN WALK IN MEASURED AT 46-48F.

APPROXIMATELY 10 POUNDS OF BEEF DISCARDED.

COOKED RICE FROM THIS MORNING, 2 HOURS PRIOR TO INSPECTION IN COVERED CONTAINER UNDER THE PREP TABLE THAT WAS SAID TO BE COOLING MEASURED AT 75F.

APPROXIMATELY 2 POUNDS OF RICE DISCARDED.

STICKER AND EDUCATION PROVIDED AT TIME OF INSPECTION.

Code Description: All potentially hazardous foods shall be rapidly cooled from 135F to 41F within 6 hours. The decrease in temperature from 135F to 70F shall occur within the first 2 hours. Cooling shall be done by one or more of the following methods: in shallow containers, separating food into smaller portions, adding ice as an ingredient, using an ice bath, stirring frequently, using rapid cooling equipment, or using containers that facilitate heat transfer. (114002, 114002.1)

11.REHEATING PROCEDURES FOR HOT HOLDING

Observations: MAJOR/REPEAT VIOLATION:

COOKED BEEF FROM YESTERDAY MEASURED AT 110-117F AT STEAM TABLE. SAID TO HAVE BEEN AT STEAM TABLE FOR OVER 2 HOURS. WATER AT STEAM TABLE MEASURED AT 160F.

APPROXIMATELY 2 POUNDS DISCARDED WHILE ONSITE. EDUCATION PROVIDED AT TIME OF INSPECTION.

Code Description: Potentially hazardous foods that are cooked, cooled, and subsequently reheated for hot holding shall be heated to a temperature of 165F for 15 seconds. Ready-to-eat food taken from a commercially processed hermetically sealed container, or from an intact package from a food processing plant shall be heated to a temperature of 135F for hot holding. (114016)

14b.WAREWASHING AND SANITIZING PROCEDURES

Observations: MAJOR VIOLATION:

WAREWASHING SANITIZER SOLUTION MEASURED AT 0 PPM. CORRECTED WHILE ONSITE. MAINTAIN AT ALL TIMES.





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Permit Holder: KADINIA VASOLIE7

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ESTABLISHMENT NAME: HOMERO'S MEXICAL	N FOOD	Termeriolder. INAININA	MOQULZ	
Address: 7465 Rush River Dr	City	Sacramento	Zip Code <u>95831</u>	Phone
FA0053446	PR PR0123860		e of Inspection ISPECTION	
Program Identifier				
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 violati	eframe. Violations that are clas	ssified as "Major" pose an imr	mediate threat to public	c health and have the

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))

1a.DEMONSTRATION OF KNOWLEDGE

Observations: COOK DID NOT HAVE PROPER RE-HEATING TEMPERATURE KNOWLEDGE AT TIME OF INSPECTION. EDUCATION PROVIDED AT TIME OF INSPECTION.

Code Description: All food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties. (113947)

1c.FOOD HANDLER CARDS

Observations: ONE FOOD HANDLER CARD HAS EXPIRED. RE-CERTIFY AND MAINTAIN. CORRECT WITHIN 30 DAYS.

Code Description: Food handlers that prepare, handle, or serve non-prepackaged, potentially hazardous food, shall obtain a valid Food Handler Card within 30 days after date of hire. (113948)

6.HANDWASHING FACILITIES

Observations: ONE OF TWO SOAP DISPENSERS IN MEN'S RESTROOM OBSERVED TO BE NON-FUNCTIONAL. CORRECT WITHIN 3 DAYS AND MAINTAIN.

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: REPEAT VIOLATION:





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CHEESE AT COLD TOP MEASURED AT 44F.

FRENCH FRIES STORED ABOVE STEAM TABLE MEASURED AT 133F.

CORRECT IMMEDIATELY AND MAINTAIN.

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)

26.THAWING METHODS

Observations: RAW BEEF OBSERVED TO BE IMPROPERLY THAWING IN PREP SINK (NO RUNNING WATER). CORRECTED MAINTAIN AT ALL TIMES.

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)

27.FOOD PROTECTED FROM CONTAMINATION

Observations: RAW BACON STORED ABOVE CHEESE IN WALK IN. CORRECT TODAY AND MAINTAIN.

EDUCATIONAL STICKER PROVIDED AT TIME OF INSPECTION.

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)

44c.MOP SINK AND JANITORIAL AREA

Observations: MOP OBSERVED TO BE STORED IN MOP BUCKET/SINK. CORRECT TODAY BY STORING IN A WAY THAT ALLOWS MOP TO AIR DRY BETWEEN USES AND MAINTAIN.





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ESTABLISHMENT NAME: HOMERO'S MEXICAN	N FOOD	_	Permit Holder: KARIN	NA VASQUEZ		
Address: 7465 Rush River Dr	100	City	Sacramento	Zip Code	95831	Phone
FA	PR			Type of Inspection		
FA0053446	PR0123860			INSPECTIO	NC	
Program Identifier						
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Code Description: At least one janitorial sink equipped with hot and cold water and a drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. A room, area, or cabinet separated from food preparation, food storage, or warewashing shall be provided for the storage of cleaning equipment and supplies. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. (114279, 114281, 114282)



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Address: 7465 Rush River Dr	City	Sacramento	Zip Code <u>95831</u> Phone
FA FA0053446	PR0123860		Type of Inspection INSPECTION
Program Identifier	1110123000		INOI LOTTON
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OBSERVATIONS			
Name on Food Safety Certificate KARIN	NA VASQUEZ	Expiration Date	11/12/2027
Warewash Chlorine (CI) _ 0 _ ppm Qua	aternary Ammonia (QA)	_ ppm Heat°F	DDBSAppm
	- management of the contract o	4 °F Wiping Cloth	100 ppm CL
FOOD ITEM / LOCATION / TEMP °F DOCUME	ENTATION	- V Constitution of A the Substitution	
COOKED CHICKEN / WALK IN / 39F		(FD BFFF / SHFLF UI	NDER STEAM TABLE /
SHELLED EGG / COLD TOP / 44F		/ STEAM TABLE / 161	
RAW BEEF / PREP SINK / 35F	ROLL	ED BEEF TACO / LO	W BOY / 39F
Inspection receives a Yellow placard Due to receipt of yellow placard, a reins green placard, all major violations must	spection will be conducted		1 1 7
STATUS	The person in charge is resp	consible for ensuring that the	above mentioned facility is in compliance with all code. If a reinspection is required, fees may be
GREEN - Pass VELLOW Conditional Pass: Poinspection required	assessed as authorized by o		
 \[\times \text{YELLOW - Conditional Pass; Reinspection required} \] \[\text{RED- Closed; Suspension of permit to operate} \] 			
☐ Placard program not applicable at this time			
ACTIONS	Accepted by:		
☐ Photographic documentation obtained	Name and Title: ⊏MA	II ED TO EACII ITV	/ KARINA VASQUEZ, OWNER
☐ Compliance conference required	Company of the Compan	WELL TO I ACIEIT I	
☐ Food / equipment impounded (50)	Specialist: E. Uria	arte	Phone: (916) 531-2762
Food safety education required; # of employees	Co-Inspector:		
□ Permit Suspension; facility closure required	oo mapedion.		