





Date:	04/18/2024
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ESTABLISHMENT NAME: HOMERO'S MEXICAN FOODPermit Holder: KARINA VASQUEZ

Address: 7465 Rush River Dr City: Sacramento Zip Code: 95831 Phone:

FA FA0053446	PR PR0123860	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.

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.



County of Sacramento

Retail Food Facility

Official Inspection Report

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OBSERVATIONS

Name on Food Safety Certificate KARINA VASQUEZ Expiration Date 11/12/2027

Warewash Chlorine (Cl) 0 ppm Quaternary Ammonia (QA) _____ ppm Heat _____ °F DDBSA _____ ppm
Water/Hot Water Ware Sink Temp 124 °F Hand Sink Temp 104 °F Wiping Cloth 100 ppm CL

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

COOKED CHICKEN / WALK IN / 39F	COOKED BEEF / SHELF UNDER STEAM TABLE /
SHELLED EGG / COLD TOP / 44F	RICE / STEAM TABLE / 161F
RAW BEEF / PREP SINK / 35F	ROLLED BEEF TACO / LOW BOY / 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: EMAILED TO FACILITY / KARINA VASQUEZ, OWNER

Specialist: E. Uriarte Phone: (916) 531-2762

Co-Inspector: _____