



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>



County of Sacramento

Retail Food Facility Official Inspection Report

Date:	03/20/2024
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ESTABLISHMENT NAME: ANATOLIA CHEVRONPermit Holder: DLN RANCHO CORDOVA INCAddress: 11760 Douglas Rd City Rancho Cordova Zip Code 95742 Phone (916) 715-6425

FA FA60314 Program Identifier	PR PR153244	Type of Inspection INSPECTION
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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 Narpal Nahal Expiration Date 03/25/2028Warewash Chlorine (Cl) _____ ppm Quaternary Ammonia (QA) 400 ppm Heat _____ °F DDBSA _____ ppm
Water/Hot Water Ware Sink Temp 125 °F Hand Sink Temp 102 °F Wiping Cloth _____ ppm

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

chili / chili dispenser / 140F	cheddar bacon / dispenser / 138F
milk / walk in cooler / 39F	hot dogs / roller / 140F
ambient temperature / 2-door ref / 38F	

NOTES

*1st routine inspection, provided Retail Food Inspection Guide (County of Sacramento) booklet, food safety stickers.

TPHC (time as public health control will be used for the hot foods), per manager.

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: Report emailed to Major Nahal / ManagerSpecialist: E. Abelardo Phone: (916) 591-0701

Co-Inspector: _____