



## County of Sacramento Retail Food Facility Official Inspection Report

Date:	03/20/2024
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ESTABLISHMENT NAME: ANATOLIA CHEVRON		Permit Holder: DLN RANCHO CORDOVA INC					
Address: 11760 Douglas Rd	1	City	Rancho Cordova	Zip Code	95742	Phone	(916) 715-6425
FA FA60314	PR PR153244			Type of Inspection INSPECT	ION		
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 a	re clas	sified as "Major" pose a	n immediate th	reat to publi	c health a	and have the

## 6.HANDWASHING FACILITIES

Observations: MAJOR VIOLATION

No paper towel at the hand sink. 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))

## 7.HOT AND COLD HOLDING TEMPERATURES

## **Observations: MAJOR VIOLATION**

Dairy creamer at the counter top refrigerator measured at 95 F. Employee voluntarily discarded bags of liquid creamer,

approximately ~ 4 bags (VCD). Corrected. Do not use refrigerator until fixed or able to maintain at/below 41 F.

**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)

## **30a.FOOD STORED IN APPROVED LOCATION**

**Observations**: Two bags of ice stored on the floor inside walk in freezer. Correct today.

**Code Description:** Food items shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Food shall not be exposed to splash, dust, vermin, or other forms of contamination or adulteration. Prepackaged food may not be stored in direct contact with ice if the food is subject to the entry of water because of the nature of it's packaging. Non-prepackaged food may not be stored in direct contact in direct contact with undrained ice. (114047, 114049, 114053, 114055, 114069 (b))

#### **40.WIPING CLOTHS STORAGE AND USE**

**Observations**: Sanitizing bucket/cloth measured from 0-150 ppm, quaternary ammonia solution. Correct today, minimum of 200 ppm QA.

**Code Description:** Wiping cloths used to clean food and nonfood-contact surfaces shall be used only once unless kept in clean water with a sanitizer solution of 100 ppm available chlorine or 200 ppm quaternary ammonium. Sponges shall





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not be used on food-contact surfaces. Except for fabric implements, linen shall not be used in contact with food. Clean linen shall be free of food residue and other soiling matter. Adequate space shall be provided for the storage of clean linens. (114135, 114185, 114185.1, 1141185.2, 114185.3, 114185.3, 114185.4, 114185.5)

## **49.PERMIT REQUIREMENTS**

**Observations**: Facility is permitted as program element (PE) 1612, retail market < 6,000 sq. ft. Observed hot food items prepared and sold at the self service station. Upgrade type of permit to food prep establishment w/o hood, PE 1623 at minimum and apply for health permit within 24 hours.

**Code Description:** A food facility shall not be open for business without a valid permit. Permit shall be posted in a conspicuous place within the food facility. (114067(b, c), 114381, 114387)

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



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## OBSERVATIONS

Name on Food Safety Certificate	Narpal Nahal	Expiration Date	03/25/2028
Warewash Chlorine (CI)ppm Water/Hot Water Ware Sink Temp FOOD ITEM / LOCATION / TEMP °F DO		Heat°F Wiping Cloth	DDBSAppm
chili / chili dispenser / 140F		on / dispenser / :	138F
milk / walk in cooler / 39F ambient temperature / 2-door ref	hot dogs / ro / 38F	oller / 140F	

## **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.

ST/	TUS	The person in charge is responsible for ensuring that the above mentioned facility is in compliance with all
	GREEN - Pass	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.
$\mathbf{X}$	YELLOW - Conditional Pass; Reinspection required	assessed as authorized by current cabramento county code, onapter 0.00. roo.
	RED- Closed; Suspension of permit to operate	
	Placard program not applicable at this time	Accepted by:
AC	TIONS	/ toocpied by:
	Photographic documentation obtained	Name and Title: Report emailed to Major Nahal / Manager
	Compliance conference required	report emailed to Major Mariary Mariager
	Food / equipment impounded (50)	Specialist: E. Abelardo Phone: (916) 591-0701
	Food safety education required; # of employees	
	Permit Suspension; facility closure required	Co-Inspector:

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