



# County of Sacramento Retail Food Facility Official Inspection Report

Date:	04/02/2024	
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ESTABLISHMENT NAME: TAQUERIA BIRRA BO	YS	Permit Holder:	EL AHIJADO INC.	
Address: 9611 Auto Center Dr	Cit	y _Elk Grove	Zip Code	95757 Phone
FA	PR		Type of Inspection	
FA0058257	PR0139484		INSPECTI	ON
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.				

## **6.HANDWASHING FACILITIES**

#### **Observations**: Major

Missing paper towels at hand wash sink. Napkin provided at time of inspection. Correct immediately.

Soap dispenser no working at hand wash sink near 3 compartment sink. Hand pump soap provided. 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

Observed cooked beans on counter measured 113F. Operator stated that it has been colling for about an hour. Operator prepared ice bath corrected.

Observed cooked jalapenos insert on cook's counter measured 119F. Operator stated that it was cooked about an hour ago. Operator reheated it on flat grill at time of inspection. Corrected.

**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)

# 14b.WAREWASHING AND SANITIZING PROCEDURES

**Observations**: Major No sanitizer available at time of inspection. Operator send staff to buy bleach from nearby store. Corrected.

**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





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potential to sudde locaberrie infester in hajer rielaterie mast be concerted in mediatory. Non compliance may warrant in modulate of the local lability.							

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))

### **1b.FOOD SAFETY CERTIFICATION**

**Observations**: Missing Food Safety Certification. Correct within 7days. Failure to comply reinspection will be conducted and fees will apply.

<3RD REPEAT VIOLATION>

**Code Description:** Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947.1, 113947.3)

#### **1c.FOOD HANDLER CARDS**

**Observations**: Missing Food Handler cards for employees. Correct within 7 days. Failure to comply reinspection will be conducted and fees will apply.

<3RD REPEAT VIOLATION>

**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)

## **35.EQUIPMENT APPROVED AND MAINTAINED**

**Observations**: Observed leaks from pipe below 3 compartment sink. Correct within 14 days.

**Code Description:** Utensils and equipment shall be kept fully operative and in good repair. All new and replacement equipment shall be properly installed and be certified by NSF, UL Sanitation, or ETL Sanitation. Facilities that wash, rinse, soak, thaw, or similarly prepare foods shall be provided with a approved food preparation sink. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced or replaced if they can no longer be effectively cleaned and sanitized. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114165, 114165, 114169, 114175, 114177, 114180)

# **49.PERMIT REQUIREMENTS**

**Observations**: Permit was not available for review. Correct within 30 days.

**Code Description:** A food facility shall not be open for business without a valid permit. Permit shall be posted in a





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Program Identifier  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.					
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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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FA	PR	Type of Inspection	
FA0058257	PR0139484	INSPECTION	
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#### OBSERVATIONS

Name on Food Safety Certificate	Expiration Date	
Warewash Chlorine (CI)ppm Water/Hot Water Ware Sink Temp	Quaternary Ammonia (QA) ppm Heat°F 120 °F Hand Sink Temp100 °F Wiping Cloth	DDBSAppm
FOOD ITEM / LOCATION / TEMP °F DO	CUMENTATION	

cooked rice / steam table / 156F

raw shrimp / reach-in refrigerator / 41F

#### **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.

STA	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.		
X	YELLOW - Conditional Pass; Reinspection required			
	RED- Closed; Suspension of permit to operate			
	Placard program not applicable at this time	Accepted by:		
ACTIONS				
	Photographic documentation obtained	Name and Title: Emailed inspection report to Chris / Person In Charge		
	Compliance conference required			
	Food / equipment impounded (50)	Specialist: S. Chhang Phone: (916) 591-2079		
	Food safety education required; # of employees			
	Permit Suspension; facility closure required	Co-Inspector:		

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