



Date:	04/02/2024
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ESTABLISHMENT NAME: TAQUERIA BIRRA BOYSPermit Holder: EL AHIJADO INC.

Address: 9611 Auto Center Dr

City Elk Grove

Zip Code 95757

Phone

FA FA0058257	PR PR0139484	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.

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, 114163, 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



County of Sacramento

Retail Food Facility

Official Inspection Report

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ESTABLISHMENT NAME: TAQUERIA BIRRA BOYS Permit Holder: EL AHIJADO INC.

Address: 9611 Auto Center Dr City Elk Grove Zip Code 95757 Phone _____

FA FA0058257 Program Identifier	PR PR0139484	Type of Inspection INSPECTION
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OBSERVATIONS

Name on Food Safety Certificate _____ Expiration Date _____

Warewash Chlorine (Cl) _____ ppm Quaternary Ammonia (QA) _____ ppm Heat _____ °F DDBSA _____ ppm

Water/Hot Water Ware Sink Temp 120 °F Hand Sink Temp 100 °F Wiping Cloth _____ ppm

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

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.

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 inspection report to Chris / Person In Charge

Specialist: S. Chhang Phone: (916) 591-2079

Co-Inspector: _____