



FA FA0004375	PR PR0008121	Type of Inspection INSPECTION
Program Identifier		





Date:	02/26/2024
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ESTABLISHMENT NAME: ORIGINAL MEL'S Permit Holder: ORIGINAL MELS DEVELOPMENT CO LLC

Address: 3000 J St City Sacramento Zip Code 95816 Phone (916) 444-6357

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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.

Lacking lid/cover for frozen steak and chicken fried steak in 2-door upright freezer. Frozen condensation observed from condenser at top of freezer. Keep foods covered at all times.

Two pre-cooked chicken wings on floor of 2-door upright freezer in contact with debris/ice. Discard immediately.

Raw steak over pre-cooked chicken in upright freezer. Relocate raw foods under ready-to-eat items. Correct today.

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)

30b.FOOD CONTAINERS LABELED

Observations: Lacking label for bulk container containing crystal substance next to 2-compartment prep sink. Provide label today.

Code Description: Containers holding food or food ingredients that are removed from their original packaging shall be identified with the common name of the food. (114051)

33. NONFOOD-CONTACT SURFACES CLEAN

Observations: Grease accumulation on gaskets of altosham warmer. Clean and maintain within 7 days.

Code Description: Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Interior premises of a food facility shall be kept clean. (114115(b), 114257)

36.EQUIPMENT STORED IN APPROVED LOCATION

Observations: Scoop handle submerged in cooked potatoes at grill cooler drawer, in bulk salt, sugar, and flour containers. Store scoop handles facing outward. Correct today.

Boxes of single use containers and lids observed stored on floor in storage room and in hall across from mop sink. Store 6 inches off floor today.

Glasses stored with lip down inside 1-door glass-door cooler in dessert station. Provide sanitary barrier. Correct today.



County of Sacramento

Retail Food Facility

Official Inspection Report

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OBSERVATIONS

Name on Food Safety Certificate Marcia Patton Expiration Date 10/24/2028

Warewash Chlorine (Cl) 50 ppm Quaternary Ammonia (QA) 200 ppm Heat 130 °F DDBSA ppm
Water/Hot Water Ware Sink Temp 138 °F Hand Sink Temp 100 °F Wiping Cloth 200 ppm QA

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

shredded cheese / make line prep cooler cold top /	tuna salad / make line prep cooler cold top / 41F
swiss cheese / make line prep cooler cold top / 41F	sausage patty / make line prep cooler reach in / 40F
sliced cheddar / make line prep cooler cold top / 40F	hollandaise sauce / alto sham / 139F
country gravy / steam table / 153F	shredded cheese / walk-in cooler / 40F
whipped butter / server salad station reach in / 40F	chicken noodle soup / soup warmer / 161F
milk / low boy cooler dessert station / 40F	

NOTES

Report typed on site and emailed to facility.

Inspector provided handout on glove use and handwashing, Time as a Public Health Control.

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 <u> </u>
<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 Marcia Patton / District Manager

Specialist: C. Lawrence Phone: (916) 202-6058

Co-Inspector: _____