



Date:	02/26/2024
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ESTABLISHMENT NAME: ORIGINAL MEL'S		Permit Holder: ORIG	INAL MELS DEVELOP	MENT CO LLC
Address: 3000 J St	Ci	ty Sacramento	Zip Code 95816	Phone (916) 444-6357
FA	PR DD0000101		Type of Inspection	
FA0004375	PR0008121		INSPECTION	
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 violat	eframe. Violations that are o	classified as "Major" pose a	in immediate threat to public	health and have the

6.HANDWASHING FACILITIES

Observations: MAJOR VIOLATION: Handwashing stations located in employee restroom, prep station/warewash station, and next to office door and kitchen entrance lacking paper towels. Per staff, paper towels were to be delivered later on day of inspection. Employee went to store to buy paper towels at time of inspection. Corrected at time of inspection.

MINOR VIOLATION: Handwashing station in men's and women's restrooms were lacking paper towels. Napkins provided in bin at handsinks. Paper towels provided at time of inspection. 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: The following potentially hazardous foods (PHFs) were observed out of proper holding temperature:

MAJOR VIOLATION: Whipped butter at expo server station at 78 F and at toast station at 63 F. Per staff whipped butter was removed from refrigeration approximately 5 hours prior to inspection. Voluntarily discarded at time of inspection.

MINOR VIOLATION: Cut melon at server station cold top at 45 F. Raw shell eggs at 49 F in cooler next to flat grill. Sliced tomato at 47 F at make line prep cooler cold top.

Maintain potentially hazardous foods at/below 41 F or al/above 135 F at all times. Correct today.

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)





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1c.FOOD HANDLER CARDS

Observations: Lacking food handler cards for 7 employees. Obtain within 30 days.

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)

4.EATING, DRINKING, OR TOBACCO USE

Observations: Employee water bottles with screw cap lids observed in station next to clean linens, sauce bottles, and salt and pepper shakers. Personal foods stored on table next to food/food related equipment at server prep area. Employees shall not eat, drink, or use tobacco in any area where contamination of non-prepackaged food, clean equipment and utensils, linens, and single use articles may occur. Employees may drink from closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, no prepackaged food, and food-contact surfaces. Area designated for employees to eat and drink shall be located so that food, clean equipment and utensils, linens, and single-use articles are protected from contamination. Correct today.

Code Description: Employees shall not eat, drink, or use tobacco in any area where contamination of non-prepackaged food, clean equipment and utensils, linens, and single use articles may occur. Employees may drink from closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, no prepackaged food, and food-contact surfaces. Area designated for employees to eat and drink shall be located so that food, clean equipment and utensils, linens, are protected from contamination. (113977, 114256 (a))

5a.HANDWASHING PROCEDURES

Observations: Observed server enter the server prep area from the dining area and handle toast with bare hands without first washing hands. Observed another server enter server station from the dining area and handle toast with gloved hands without first washing hands. Hands must be washed prior to preparing food. Inspector intervene and education provided. Direct contamination not observed. See violation #5b.

Code Description: Employees are required to wash their hands in the following situations: before engaging in food preparation, after touching bare skin, after using the toilet room, after coughing or sneezing, after eating, drinking, or using tobacco, after handling soiled equipment or utensils, as often as necessary during food preparation to prevent cross-contamination, when switching from working with raw to ready to eat foods, before donning gloves, before dispensing or serving food, after engaging in other activities that may contaminate hands. Hand sanitizer must be approved and shall only be applied to hands that are properly cleaned. (113952, 113953.3, 113953.4)

5b.BARE HAND CONTACT AND GLOVE USE





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Observations: Servers, including servers with false nails and long nails not using gloves or utensils to minimize bare hand contact with bread and toast in server station. Employees shall minimize bare hand contact with non-prepackaged ready-to-eat food. Single-use gloves shall be used for only one task and shall be discarded when damaged or soiled, or when interruptions in the food handling occur. Gloves shall be changed as often as handwashing is required. Wash hands before donning gloves. Correct today.

Code Description: Employees shall minimize bare hand contact with non-prepackaged ready-to-eat food. Single-use gloves shall be used for only one task and shall be discarded when damaged or soiled, or when interruptions in the food handling occur. Gloves shall be changed as often as handwashing is required. Slash-resistant gloves may be used with ready-to-eat food if the gloves have a smooth, durable, nonabsorbent surface, or are covered with a single-use glove. Wash hands before donning gloves. (113961, 113968, 113973 (b-f))

9.COOLING METHODS

Observations: Metal inserts of mashed potatoes (69 F), hollandaise sauce (62 F), 5 containers of gravy (70 F),

and plastic container of pasta observed in walk-in cooler with tight fitting plastic wrap covers and/or lid. Per cook, these foods were cooked around 3 hours prior to inspection. Plastic wrap removed.. Use approved methods to cool foods from 135F to 70F within 2 hours, then from 70F to 41F or less within 4 hours. Correct immediately.

Code Description: All potentially hazardous foods shall be rapidly cooled from 135F to 41F within 6 hours. The decrease in temperature from 135F to 70F shall occur within the first 2 hours. Cooling shall be done by one or more of the following methods: in shallow containers, separating food into smaller portions, adding ice as an ingredient, using an ice bath, stirring frequently, using rapid cooling equipment, or using containers that facilitate heat transfer. (114002, 114002.1)

14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

Observations: Tooth of table mounted can opener sticky. Clean and sanitize immediately.

Shake machine mixer wands unclean. Clean and sanitize immediately.

Code Description: Food contact surfaces, utensils, and equipment shall be cleaned and sanitized at the following times: before each use with different type of raw food of animal origin, when changing from raw food to ready to eat food, between uses with raw produce and potentially hazardous food, before using a thermometer, any time during the operation when contamination may have occurred. Food-contact surfaces and utensils shall be clean to sight and touch. (113984(d), 114113, 114115, 114117, 114121(a), 114125(b), 114141, 114180(a-c))

27.FOOD PROTECTED FROM CONTAMINATION

Observations: Lacking lid/cover for frozen foods in stackable 2-door freezer next to make line. Provide immediately.





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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 uptight 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.





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Metal mixer cups stored with lip down in contact with sticky tray in dessert station. Provide sanitary barrier or clean and sanitize trap immediatley.

Code Description: Clean equipment, utensils, linens, and single-use articles shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Clean equipment, utensils, linens, and single-use articles shall not be exposed to splash, dust, vermin or other forms of contamination. Non-food items shall be stored and displayed separate from food and food-contact surfaces. During pauses in food preparation utensils shall be stored with handles above the top of the food, on a clean sanitized surface, in running water, or in water that is at least 135F. Single-use articles and multiservice utensils shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces is prevented. Pressurized cylinders shall be securely fastened to rigid structure. (114074, 114081, 114119, 114161, 114172, 114178, 114179)

41.PLUMBING FIXTURES AND BACKFLOW PREVENTION

Observations: Leak at mop sink faucet. Repair within 14 days.

Lacking air gap for plumbing connection from ice machine to floor sink and from soda fountain to floor sink in server station. Correct within 14 days.

Code Description: Steam tables, ice machines, ice bins, food preparation sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall drain into a floor sink with an air gap or other approved type of receptor. Plumbing and plumbing fixtures shall be maintained so as to prevent contamination, shall be kept clean, fully operative, and in good repair. The potable water supply shall be protected with a backflow or back siphonage protection device. Any hose used for potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)

44d.EMPLOYEE PERSONAL ITEMS

Observations: Employee clothing inside bulk container used to store miscellaneous equipment under 2-compartment sink in prep station. Employee clothing, bags, cell phones, stored in server station near clean linens and condiments. No person shall store clothing or personal effects in any area used for the storage and preparation of food. Lockers or other suitable facilities shall be provided and used for the orderly storage of employee clothing and other possessions. Correct today.

Code Description: No person shall store clothing or personal effects in any area used for the storage and preparation of food. Lockers or other suitable facilities shall be provided and used for the orderly storage of employee clothing and other possessions. Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, and single-use articles cannot occur. (114256, 114256.1.)



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OBSERVATIONS

NOTES

Name on Food Safety Certificate	Marcia Patton	Expiration Date	10/24/2028
Warewash Chlorine (CI) 50 pp	m Quaternary Ammonia (QA) 200 pp	m Heat <u>130</u> °F	DDBSAppm
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 / swiss cheese / make line prep cooler cold top / 41F sliced cheddar / make line prep cooler cold top / 40F country gravy / steam table / 153F whipped butter / server salad station reach in / 40F milk / low boy cooler dessert station / 40F

tuna salad / make line prep cooler cold top / 41F sausage patty / make line prep cooler reach in / 40F hollandaise sauce / alto sham / 139F shredded cheese / walk-in cooler / 40F chicken noodle soup / soup warmer / 161F

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.

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:		
AC	IONS			
	Photographic documentation obtained	Name and Title: Emailed to Marcia Patton / District Manager		
	Compliance conference required			
	Food / equipment impounded (50)	Specialist: C. Lawrence Phone: (916) 202-6058		
	Food safety education required; # of employees	<u>(310) 202 0000</u>		
	Permit Suspension; facility closure required	Co-Inspector:		

County of Sacramento - Environmental Management Department

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