





County of Sacramento

Retail Food Facility Official Inspection Report

Date:	02/28/2024			
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ESTABLISHMENT NAME: FALAFEL CORNER		Permit Holder:	SAIF UL REHMAN	N ASLAM	
Address: 1004 J St	City	Sacramento	Zip Code	95814	Phone (916) 917-5556
FA	PR		Type of Inspection		
FA0004332	PR0004781		REINSPE	CTION	
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 are clas	ssified as "Major"	pose an immediate th	reat to publi	ic health and have the

7.HOT AND COLD HOLDING TEMPERATURES

Observations: MAJOR VIOLATION THE FOLLOWING ITEMS WERE STORED IN NON-FUNCTIONAL COLD TOP PREP COOLER:

- -HUMMUS 56F
- -SLICED TOMATOES 56F

BOTH ITEMS WERE VOLUNTARILY DISCARDED. REPEAT VIOLATION

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)

26.THAWING METHODS

Observations: PAN OF FROZEN CHICKEN IMPROPERLY THAWING AT ROOM TEMPERATURE. REPEAT VIOLATION

Code Description: Frozen foods shall be stored or displayed in their frozen state unless being thawed in the following manner: under refrigeration, completely submerged under cold running water with sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

35.EQUIPMENT APPROVED AND MAINTAINED

Observations: COLD TOP PREP COOLER AMBIENT TEMP WAS 51F. DISCONTINUE STORAGE OF POTENTIALLY HAZARDOUS FOODS IMMEDIATELY UNITIL IT IS REPAIRED. REPEAT VIOLATION

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)



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Address: 1004 J St	City	Sacramento	Zip Code 95814	Phone (916) 917-5556		
FA	PR DD0004704		Type of Inspection			
FA0004332 Program Identifier	PR0004781		REINSPECTION			
Items listed on this report as violations do not me All violations must be corrected within specified ti potential to cause foodborne illness. All major vio	imeframe. Violations that are cla	assified as "Major" pose an	immediate threat to public	health and have the		
OBSERVATIONS						
OBSERVATIONS						
Name on Food Safety Certificate		Expiration Date				
Warewash Chlorine (CI)ppm C Water/Hot Water Ware Sink Temp FOOD ITEM / LOCATION / TEMP °F DOCU	Quaternary Ammonia (QA) °F Hand Sink Temp	ppm Heat°I°F Wiping Cloth				
FOOD ITEMIT LOCATION TIEME P DOCU	MENTATION					
<u>NOTES</u>						
REINSPECTION CONDUCTED DUE	E TO MAJOR VIOLATIONS	S OBSERVED ON 2/2	7/24. 1 OF THE 2 MA	JOR VIOLATIONS		
WAS REPEATED.						
Inomontion vensives a Valleyy place	a wal					
<u>Inspection receives a Yellow placa</u> Due to receipt of yellow placard, a re		od within 24 72 hours	Additional foos apply	To rocoivo a		
green placard, all major violations mu	•			io receive a		
green placard, an major violatione m		od placard may not be	THOUGH OF BIOCKEGI			
C TA THE	The person in charge is re	enoneible for ensuring that t	he above mentioned facility	is in compliance with all		
GREEN - Pass	applicable sections of the (sponsible for ensuring that the California Health and Safety	Code. If a reinspection is re	equired, fees may be		
▼ YELLOW - Conditional Pass; Reinspection required	assessed as authorized by	current Sacramento County	y Code, Chapter 6.99.150.			
☐ RED- Closed; Suspension of permit to operate						
☐ Placard program not applicable at this time	Assented by					
ACTIONS	Accepted by:					
☐ Photographic documentation obtained	Name and Title: SE	NT VIA EMAIL / ABC) HARIRI/FMDI	OYFF		
☐ Compliance conference required			CETTA COLOTA CIVIL C	<u> </u>		
☐ Food / equipment impounded (50)	Specialist: C. Le	ee	Phone: (916) 2	217-6834		
☐ Food safety education required; # of employees						
□ Permit Suspension; facility closure required	Co-Inspector:					