



Retail Food Facility Official Inspection Report

Date:	03/27/2024
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ESTABLISHMENT NAME: SJ MARKET DOLLAR	PLUS	Permit Holder: GL	JRNAM SINGH			
Address: 2541 Del Paso Blvd	City	Sacramento	Zip Code	95815	Phone	(916) 922-9009
FA0054201	PR PR0125866		Type of Inspection INSPECTI	ON		
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 cla	assified as "Major" pos	se an immediate thr	reat to publ	ic health a	and have the

6.HANDWASHING FACILITIES

Observations: MAJOR

Observed the paper towel dispenser out for the employee restroom. Employee replaced the paper towels today. 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))

43.RESTROOMS MAINTAINED, SUPPLIED, AND ACCESSIBLE

Observations: MAJOR

Observed the employee restroom's toilet unable to flush properly. Service repairs began at the time of inspection. Employee stated they will lock up the store and use the restroom at the neighboring store when needed. Repair toilet today.

Supervisor Consulted: S. LePage

Code Description: Toilet facilities shall be maintained and kept clean. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq. ft.; establishments offering on-site consumption of food. Toilet facilities shall be available within 200 feet of outdoor barbeques. (114143(e), 114250, 114250.1, 114276)

23.VERMIN AND ANIMAL CONTAMINATION

Observations: Observed over 100 mice droppings on the floor and in the corners of the room in the warehouse space area. No sign of cross contamination observed. Per operator, pest control visits site once per month. Remove and clean entire warehouse room today. Reinspection may be conducted within 7 - 14 days to verify compliance. Reinspection may be billable at \$268.00.

Code Description: A food facility shall at all times be equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to rodents and insects. Service animals as defined in section 113903 may be permitted in areas that are not used for food preparation and that are usually open for consumers if a health or safety hazard will not result from the presence or activities of the service animal. (113903, 114259, 114259.1, 114259.4, 114259.5)

27.FOOD PROTECTED FROM CONTAMINATION





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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.						

Observations: Observed raw shelled eggs and raw bacon stored over milk and cheese in the glass refrigerator. Reorganize 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)

29.IDENTIFICATION AND STORAGE OF TOXIC SUBSTANCES

Observations: Observed soap, bleach, and other cleaning products stored over cups, plates, utensils, and other food equipment in the retail market. Reorganize today.

Observed dog shampoo stored over ramen and soap stored over infant formula each in the retail market. Reorganize today.

Code Description: All poisonous substances, detergents, sanitizers, and cleaning compounds shall be stored to prevent contamination of food, equipment, utensils, linens, and single-use articles. Only pesticides that are necessary and specifically approved for use in a food facility may be used. Containers of poisonous or toxic materials shall have a legible manufacturer's label or if taken from bulk supplies shall be clearly and individually identified with the common name of the material. (114254, 114254.1, 114254.2)

35.EQUIPMENT APPROVED AND MAINTAINED

Observations: Observed a household microwave available for customer use in the market. Provide an approved commercial NSF/ANSI equipment within 30 days.

Observed a cover plate broken for the SABA glass refrigerator. Correct within 30 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)

38.VENTILATION AND LIGHTING

Observations: Observed the lights inoperable for the True beverage refrigerator near the front counter. Correct





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within 7 days.

Code Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by health and building department. Canopy-type hoods shall extend six inches beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, air shaft, or light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

41.PLUMBING FIXTURES AND BACKFLOW PREVENTION

Observations: Found unapproved plumbing fixture on the restroom hand sink that does not allow hot and cold water to mix. Replace with a fixture where hot and cold water can mix and allow the user to wash hands properly at 100F or more. Correct within 15 days. 2ND REPEAT VIOLATION.

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)

44a.PREMISES KEPT FREE OF UNUSED EQUIPMENT

Observations: Observed an unused Vevor drink mixture in the retail market by the refrigerators. Remove within 30 days.

Code Description: The premises of a food facility shall be kept free of items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used. (114257, 114257.1.)

47c.INSPECTION REPORT AVAILABILITY

Observations: A copy of the last inspection report is unavailable. Keep on site via a printed copy or electronic copy today.

Code Description: A copy of the most recent routine inspection report conducted to assess compliance with this part shall be maintained at the food facility and made available upon request. The food facility shall post a notice advising consumers that a copy of the most recent routine inspection report is available for review by any interested party. (113725.1)





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49.PERMIT REQUIREMENTS

Observations: Observed EMD's permit expired January 2024. Provide within 7 days.

Code Description: A food facility shall not be open for business without a valid permit. Permit shall be posted in a conspicuous place within the food facility. (114067(b, c), 114381, 114387)



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FA	PR	10 10	Type of Inspection			
FA0054201 Program Identifier	PR0125866		INSPECTION			
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OBSERVATIONS						
Name on Food Safety Certificate		Expiratio	n Date			
Water/Hot Water Ware Sink Temp	uaternary Ammonia (QA)°F Hand Sink Temp		°F DDBSA g Clothppm	ppm		
FOOD ITEM / LOCATION / TEMP °F DOCUM						
Sealed milk / 3-door glass refrigerator	7/41F					
NOTEC						
<u>NOTES</u>						
CONTINUED NON-COMPLIANCE FO	OR REPEAT VIOLAT	ONS COULD RESU	LT IN A REINSPECTIC	N AT A FEE OF		
\$268.00.						
Inspection receives a Yellow placar	·d					
Due to receipt of yellow placard, a rein		ducted within 24-72 k	nours Additional fees a	nnly. To receive a		
green placard, all major violations mus	•					
green placard, all major violations mu	si remain conecieu.	- Usteu piacatu may i	TOUR DE THOVEU OF BIOCKE	u.		
STATUS	The person in charge	is responsible for ensurin	g that the above mentioned t	acility is in compliance with all		
☐ GREEN - Pass	applicable sections of	the California Health and	Safety Code. If a reinspection	acility is in compliance with all on is required, fees may be		
****	assessed as authoriz	ed by current Sacramento	County Code, Chapter 6.99	150.		
□ RED- Closed; Suspension of permit to operate						
☐ Placard program not applicable at this time	Accepted by:					
ACTIONS						
☐ Photographic documentation obtained	Name and Title:	sent via email to D	alip Singh / Owner			
☐ Compliance conference required		Torre via ciriair to L	Tanp Chight Ovvilor			
☐ Food / equipment impounded (50)	Specialist:	I. Boatright	Phone: (9	16) 206-2779		
☐ Food safety education required; # of employees	IV	n Doddigin		10, 200 2113		
☐ Permit Suspension; facility closure required	Co-Inspector:					