



Retail Food Facility Official Inspection Report

Date:	03/19/2024
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ESTABLISHMENT NAME: KIKI'S WINGS AND T	Permit Holder: MEDITERRANEAN GRILL LLC						
Address: 3311 Power Inn Rd Ste 101	123	City	Sacramento	Zip Code	95826	Phone	(916) 999-1111
FA	PR			Type of Inspection			
FA0016364	PR0034183			INSPECTI	ON		
Program Identifier	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.							

6.HANDWASHING FACILITIES

Observations: MAJOR VIOLATION: No hand soap available at front counter hand sink and kitchen hand sink next to prep sink. Automatic soap dispensers broken and/or missing. Employee provided hand soap pump bottles at both hand sink stations. Corrected at time of inspection.

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: MAJOR VIOLATION: The following potentially hazardous foods (PHFs) were observed out of proper holding temperature:

-Pre cooked chicken wings in plastic container located at 1 door reach-in cooler across from cook's line measured at 55F-57F. Employee discarded out of temperature chicken wings in trash. Corrected at time of inspection.

Minor temperature violation:

- -Overfilled diced tomatoes in metal insert located on cold prep top measured at 45F.
- -Shredded cheese located on cold prep top measured 44F. Keep cold top lids closed when not in use. Correct immediately.

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)

14b.WAREWASHING AND SANITIZING PROCEDURES

Observations: MAJOR VIOLATION: Evidence of equipment/dishes washed manually without sanitizer. Facility automatic sanitizer dispenser was not operating, sanitizer measured 0 ppm. Facility had no useable sanitizer at the time of inspection. Employee provided bottle of chlorine. New sanitation bin was set up for manual warewashing. Corrected at time of inspection.

Do not use automatic sanitizer dispenser until unit is serviced and tested for proper levels of sanitation





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Code Description: Food-contact surfaces and multiservice utensils shall be effectively washed, rinsed, and sanitized to remove or completely loosen soils by use of manual or mechanical methods. The temperature of the automatic warewashing unit shall meet manufacturers specifications. Manual sanitation shall be accomplished during the final rinse by contact with 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))

1c.FOOD HANDLER CARDS

Observations: Missing 3 employee food handler cards for food service at time of inspection. Obtain and maintain copies on site at all times. Correct within 30 days. ***2 ND 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)

14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED Observations:

-Observed black-mold like build up inside ice machine, underneath/behind plastic ice chute. Empty, wash, rinse, sanitize and maintain on a routine basis. Correct 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))

33.NONFOOD-CONTACT SURFACES CLEAN

Observations:

Old food debris, trash, grease and oil accumulation at:

- -Floors under dual deep fryers and stove.
- -Floors under prep station, 1 door reach-in cooler across from cook's line.

Clean and maintain on a routine basis. Correct within 3 days.

Observed stagnant water around water heater and mop sink. Correct today.

Observed prep sink faucet, back splash unclean to sight and touch. Correct today.





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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)

35.EQUIPMENT APPROVED AND MAINTAINED

Observations: Observed front entrance bottom glass panel, cracked broken. 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)

36.EQUIPMENT STORED IN APPROVED LOCATION

Observations: Observed bread knife wedged between unclean containers on shelf above front prep station across from cook's line. Store knife in a sanitary manner/location. Correct today.

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: Waste water drain line from drive thru soda machine dispenser was found with the end inside the floor sink. Provide an air gap at least 1 inch above the flood rim of the floor drain within 2 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)







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44d.EMPLOYEE PERSONAL ITEMS

Observations: Found employee personal bag/purse on shelf where food ingredients are stored. Provide storage areas for personal items away or below from areas for food prep and storage of food and food-contact items. Corrected during the inspection.

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.)

49.PERMIT REQUIREMENTS

Observations: Current Permit to Operate not posted in a conspicuous area. Correct within 7 days.

Contact the Environmental Management Department for a replacement if unable to locate: (916) 875-8440.

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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FA0016364 Program Identifier	PR0034183	<u></u>	INSPECTION	<u>NC</u>	
Program identifier					
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OBSERVATIONS					
Name on Food Safety Certificate SUMM	IER GONZALEZ	Expiration Date	01/10/2	2025	
Warewash Chlorine (CI)ppm Qua	aternary Ammonia (QA)	ppm Heat°F	DDBSA _	ppm	
Water/Hot Water Ware Sink Temp 120	→) S) (S—) Napotra vista e Napot-Scote	100 °F Wiping Cloth	Opp	m QA	
FOOD ITEM / LOCATION / TEMP °F DOCUME	NTATION				
raw chicken / breading station-ice bath	•	batter / breading station-		9F	
slice tomatoes / cold top / 40F		e tomatoes / 1 door reac			
chicken wings / 1 door reach-in / 38F		chicken / walk in cooler			
chicken wings / walk in cooler / 35F	amb	oient temperature / walk	in cooler / 3	34 -	
Inspection receives a Yellow placard Due to receipt of yellow placard, a reins green placard, all major violations must	spection will be conduct				To receive a
STATUS	The person in charge is re	esponsible for ensuring that the	e above menti	oned facility	is in compliance with all
☐ GREEN - Pass	applicable sections of the	California Health and Safety (y current Sacramento County	Code. If a reins	spection is r	equired, fees may be
▼ YELLOW - Conditional Pass; Reinspection required	and additionable of b	, zameni ederamento edanty	2010, Onapio	. 5.55.1501	
□ RED- Closed; Suspension of permit to operate					
☐ Placard program not applicable at this time	Accepted by:				
ACTIONS					
Photographic documentation obtained Compliance conference required	Name and Title: Re	port email to: RAID A	BED / Staf	f employ	ee
☐ Compliance conference required ☐ Food / equipment impounded (50)	Specialist: V No		Phone	(040)	270.4504
☐ Food safety education required; # of employees	V. NO	guyen	_ ' '''	(916) 8	379-1594
☐ Permit Suspension; facility closure required	Co-Inspector:				