



Date:	01/26/2024					
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ESTABLISHMENT NAME: AFG RESTARANT MARKET			Permit Holder: ZAKI N	IART INC		
Address: 2213 1/2 Del Paso Blvd		City _	Sacramento	Zip Code	95815	Phone
FA	PR		T	Type of Inspection		
FA0002387	PR0003987			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 ar	re clas	sified as "Major" pose an	immediate thr	eat to publi	ic health and have the

6.HANDWASHING FACILITIES

Observations: MAJOR

Observed the front counter hand washing sink missing soap and paper towels. Employee provided soap within the dispenser and a loose roll of paper towels nearby today. Mitigated. Provide paper towels within the dispenser within 3 days.

Observed the soap dispenser for the employee restroom unable to dispense soap. Owner repaired the dispenser today. Corrected. REPEAT VIOLATION.

MINOR

Observed the paper towel dispenser missing in the employee restroom. A loose roll of paper towels is available nearby. Provide a paper towel dispenser within 2 days. REPEAT VIOLATION.

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

Measured cooked potato wedges at 123 at the front counter warmer. Observed ambient temperature at 125 from the monitoring thermometers. Observed the lower shelf dials in the off position and 2 heat lights out or missing. Employee turned on the warmer and reheated potato wedges today. Corrected.

Note: Observed the warmer without doors or covers for heat insulation. Highly recommend to add onto warmers.

MINOR

Measured raw chicken at 43 F inside the walk in refrigerator. Employee adjusted walk in refrigerator at the time of inspection. Corrected.

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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FA0002387	PR0003987	INSPECTION
Program Identifier		
All violations must be corrected within specified time	frame. Violations that are classified as "Major" p	th and Safety Code commencing with section 7; 113700. pose an immediate threat to public health and have the iance may warrant immediate closure of the food facility.

14b.WAREWASHING AND SANITIZING PROCEDURES

Observations: MAJOR

Observed the quaternary ammonia sanitizer out at the dish washing dispensing area. Owner stated they only use quaternary ammonia sanitizer and will be replaced by the next day. Education provided on manually mixing water and chlorine for dish washing sanitizing step at the time of inspection. Sink was set up for dish washing today. Corrected.

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))

1b.FOOD SAFETY CERTIFICATION

Observations: Facility is missing a food manager's certificate. Provide within 60 days.

Code Description: Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947.1, 113947.3)

1c.FOOD HANDLER CARDS

Observations: Facility is missing food handler cards for all employees. Provide 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)

5b.BARE HAND CONTACT AND GLOVE USE

Observations: Observed employees don gloves without washing hands beforehand. Education provided on hands washing and glove use today. Practice immediately.

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

County of Sacramento - Environmental Management Department 11080 White Rock Road - Suite 200 - Rancho Cordova, CA 95670 - Telephone: 916/875-8440 - Fax: 916/875-8513 http://emd.saccounty.gov/EH





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Observations: Observed jambalaya rice cooling on the table with covers. Per employee, the rice has been there for 15 minutes. Education provided on cooling methods. Employee relocated to the refrigerator and propped lid open today. Corrected.

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: Observed the inside of the ice machine with a black/brown colored residue. Clean today. REPEAT VIOLATION.

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))

21.HOT AND COLD WATER SUPPLY

Observations: Observed the hot water turned off for the front counter dish washing station. Facility has a dish washing sink in the back of facility. Provide hot and cold water today.

Code Description: An adequate, protected, pressurized, potable supply of hot and cold water shall be provided at all times. Hot water shall be supplied at a minimum temperature of at least 120F when measured from the mop sink, prep sink, and warewashing sink faucet. The temperature of water provided to handwashing facilities shall be at least 100F. Handwashing facilities equipped with auto run faucets shall have their water temperature set between 100F to 108F. (113953(c), 114189, 114192, 114192.1, 114195)

27.FOOD PROTECTED FROM CONTAMINATION

Observations: Observed raw chicken containers stored over hot dogs in the walk in refrigerator. No sign of cross contamination observed. Reorganize today. REPEAT VIOLATION.

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





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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)

30a.FOOD STORED IN APPROVED LOCATION

Observations: Observed hot sauce boxes stored on the floor in the side dry storage room. Relocate 6 inches off the floor today. 2ND REPEAT VIOLATION.

Code Description: Food items shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Food shall not be exposed to splash, dust, vermin, or other forms of contamination or adulteration. Prepackaged food may not be stored in direct contact with ice if the food is subject to the entry of water because of the nature of it's packaging. Non-prepackaged food may not be stored in direct contact in direct contact with undrained ice. (114047, 114049, 114053, 114055, 114069 (b))

32a.FOOD PRESENTATION AND LABELING

Observations: Observed a label missing for the bulk sugar at the front counter coffee station. Provide within 7 days.

Code Description: Food offered for human consumption shall be honestly presented in a way that does not mislead or misinform the consumer. Food packaged in a food facility shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law which include: common name of the food, ingredients list, quantity of contents, name and address of manufacturer, and nutritional information as specified in Title 21 CFR. (114087, 114088, 114089, 114089.1, 114090, 114093.1)

33.NONFOOD-CONTACT SURFACES CLEAN

Observations: Observed old food debris on the shelves in the walk in refrigerator. Clean 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)

34.WAREWASHING FACILITIES AND TESTING METHODS

Observations: Observed the quaternary ammonia test strips expired and discolored. Provide quaternary ammonia test strips or chlorine test strips (based off the sanitizer used) within 4 days. REPEAT VIOLATION.

Code Description: Facilities that prepare food shall be equipped with a manual warewashing sink that has at least three compartments with two integral metal drainboards. A two compartment sink that was installed before January 1, 1996, need not be replaced when used in approved manner. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils used. Mechanical warewashing machine shall be operated in accordance with





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manufacturer's specifications. Testing materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing. (113984(e), 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

35.EQUIPMENT APPROVED AND MAINTAINED

Observations: Observed a household Oster microwave and an Aroma rice cooker each in the kitchen. Provide approved commercial NSF/ANSI equipment within 30 days.

Observed the splash guard missing for the dish washing sink near the water heater. Provide within 7 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, 114165, 114165, 114169, 114175, 114177, 114180)

36.EQUIPMENT STORED IN APPROVED LOCATION

Observations: Observed various to-go food containers stored on the floor in the side dry storage room. Relocate 6 inches off the floor today. 2ND REPEAT VIOLATION.

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)

38.VENTILATION AND LIGHTING

Observations: Observed the hallway light inoperable for the restroom area. Correct 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





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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)

39.TEMPERATURE MEASURING DEVICES

Observations: Observed the monitoring thermometer broken for the freezer in the kitchen. Provide a monitoring thermometer within 7 days.

Code Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. Thermometers shall be calibrated in accordance with manufacturer#s specifications as necessary to ensure their accuracy. A thermometer shall be provided for all refrigerators, hot and cold holding units, and high temperature warewashing machines. (114157, 114159)

40.WIPING CLOTHS STORAGE AND USE

Observations: Measured the sanitizer bucket in the kitchen at 0 ppm quaternary ammonia. Provide minimum 200 ppm quaternary ammonia or 100 ppm chlorine today. 2ND REPEAT VIOLATION.

Code Description: Wiping cloths used to clean food and nonfood-contact surfaces shall be used only once unless kept in clean water with a sanitizer solution of 100 ppm available chlorine or 200 ppm quaternary ammonium. Sponges shall not be used on food-contact surfaces. Except for fabric implements, linen shall not be used in contact with food. Clean linen shall be free of food residue and other soiling matter. Adequate space shall be provided for the storage of clean linens. (114135, 114185.1, 1141185.2, 114185.3, 114185.3, 114185.4, 114185.5)

41.PLUMBING FIXTURES AND BACKFLOW PREVENTION

Observations: Observed the drain pipes for the front counter dish washing station lacking an air gap. Provide a 1 inch air gap within 4 days. REPEAT VIOLATION.

Observed a hose bib anti-siphon device missing for the y-connector for the hose at the mop sink. Provide within 7 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)

43.RESTROOMS MAINTAINED, SUPPLIED, AND ACCESSIBLE





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Observations: Observed the employee restroom door unable to self-close. Correct within 7 days.

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)

44a.PREMISES KEPT FREE OF UNUSED EQUIPMENT

Observations: Observed various unused equipment through the site (ex: milk tea wrapper, multiple refrigerator and freezers). Reorganize location and remove unused equipment 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.)

45.FLOOR, WALL, AND CEILING FINISHES

Observations: Observed the grout deteriorated in the following areas:

- Between floor tiles in front of the fryers.

Correct within 30 days.

Observed the underside of the front counter with unsealed wood. Seal with semi-gloss paint within 30 days.

Observed cove base tiles missing at the front counter drink service area and by the back door. Provide cove base tiles within 30 days.

Observed an excess amount of spray foam on the wall above the dish washing sink. Cut and sand spray foam and adjust surface to a durable, smooth, and non-absorbent finish within 30 days.

Code Description: Food facilities shall be fully enclosed in a building consisting of permanent floors, walls, and an overhead structure that meets minimum standards. The walls and ceiling shall be smooth, durable, nonabsorbent, and easily cleanable. Flooring and base coving shall be smooth, durable, and made of approved nonabsorbent material that is easily cleanable. Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius and shall extend up the wall at least 4 inches. (114143 (d), 114266, 114268, 114271, 114272)

47c.INSPECTION REPORT AVAILABILITY

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

County of Sacramento - Environmental Management Department 11080 White Rock Road - Suite 200 - Rancho Cordova, CA 95670 - Telephone: 916/875-8440 - Fax: 916/875-8513 http://emd.saccounty.gov/EH





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Retail Food Facility Official Inspection Report

ESTABLISHMENT NAME: AFG RESTARANT MARKET		_	ermit Holder: ZAKI MART INC			
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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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OBSERVATIONS

Name on Food Safety Certificate	Expiration Date
Warewash Chlorine (Cl)ppr	n Quaternary Ammonia (QA) <u>0</u> ppm Heat°F DDBSAppm
Water/Hot Water Ware Sink Temp	136 °F Hand Sink Temp 129 °F Wiping Cloth 0 ppm OA

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

Rice / countertop warmer in kitchen / 135F Mashed potatoes / countertop warmer in kitchen / Fried chicken thigh / front counter warmer / 145F Mac and cheese / 2-door freezer/refrigerator in

Beans / countertop warmer in kitchen / 135F Fried chicken wings / front counter warmer / 135F Lunchables with ham / glass refrigerator in retail /

NOTES

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		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	assessed as additionzed by current babramento obdinty obde, onapter 0.00. 100.				
	RED- Closed; Suspension of permit to operate					
	Placard program not applicable at this time	Accepted by:				
AC	TIONS					
	Photographic documentation obtained	Name and Title: sent via email to Zaki / Owner				
	Compliance conference required					
	Food / equipment impounded (50)	Specialist: M. Boatright Phone: (916) 206-2779				
	Food safety education required; # of employees		_			
	Permit Suspension; facility closure required	Co-Inspector:				
	Cau					

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