



## Retail Food Facility Official Inspection Report

Date: 01/24/2024 Page: 1 of 7

ESTABLISHMENT NAME: MI TIERRA MERCADO Y CARNICERIA Permit Holder: ZAEYAROS & J INC						
Address: 8484 Florin Rd Ste 70	City	Sacramento	Zip Code	95828	Phone	(916) 383-9621
FA0003166	PR PR0003458		Type of Inspection INSPECTION	ON		
Program Identifier RETAIL MARKET			·			
Items listed on this report as violations do not meet to All violations must be corrected within specified time potential to cause foodborne illness. All major violation	frame. Violations that are cla	assified as "Major" pos	se an immediate thr	eat to publ	ic health a	and have the

#### **6.HANDWASHING FACILITIES**

**Observations**: MAJOR VIOLATION:

No soap in dispenser at handwash sink at food prep area. Handwash sinks must always be accessible and fully stocked with soap and paper towels so that handwashing by employees is made not only possible, but also likely. Corrected during the 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 VIOLATIONS:

The following potentially hazardous food items were observed out of proper holding temperature:

- -Cooked beef and beef tongue in 2 door fridge measuring 52F made previous day.
- -About 30 lbs of raw chorizo brought into walk in cooler at time of inspection measured 60F.
- -Pork in hot holding display measured 120F. Per employee, pork was left in display overnight and reheated in the morning.
- -Raw pork left out overnight in unapproved prep area at back of warehouse to cure measured 60F.

Voluntary Condemnation and Destruction Report

The items listed above are unfit for human consumption or otherwise in violation of the following state or local health codes. Authority is found in the California Health and Safety Code. Listed below is the item description, quantity and reason for destruction.

I hereby voluntarily agree to the condemnation and destruction of the above item(s).

I hereby further release the County of Sacramento, Environmental Management Department and its authorized agents from any and all liability regarding the agreed voluntary condemnation and destruction.

METHOD OF DESTRUCTION: Garbage

Consulted: J. Ablang

Minor Violation:

-Cheese in open air display in retail area measured 49F







Date: 01/24/2024 Page: 2 of 7

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FA0003166	PR0003458			INSPECTION			
Program Identifier							
RETAIL MARKET							
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.							

Maintain at/below 41F 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)

### 13.FOOD IN GOOD CONDITION, SAFE, AND UNADULTERATED

**Observations**: Observed mold on vegetables (cucumbers, bell peppers, peppers, tomatoes, grapes) in walk in cooler. Food items discarded. Corrected.

**Code Description:** Employees shall not commit any act that may cause the contamination or adulteration of food or food contact surfaces. Food shall be produced, prepared, stored, transported, and served, so as to be free from adulteration and spoilage. Food is considered adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. Containers previously used to store poisonous or toxic materials shall not be used to store food, utensils, or single-use articles. Utensils used for tasting shall be discarded or washed, rinsed, and sanitized between tastings. Ice used as a medium for cooling food and beverages shall not be offered for consumption. Food shall be inspected upon receipt and prior to any use, storage, or resale. Shellstock shall be reasonably free of mud; dead shellfish and shellfish with broken shells shall be discarded. (113967, 113976, 113980, 113988, 113990, 114035, 114039.2, 114167, 114254.3)

#### 14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

**Observations**: - Inside top ceiling/shoot of ice machine has slime-like and black residue accumulation. Clean, sanitize within 24 hours and maintain regularly. <<REPEAT VIOLATION>>

- Metro shelving racks used to cure meat in back warehouse observed with old residue and deteriorating. Clean and sanitize immediately. Repair/replace in 14 days.

**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**: Maximum temperature of water at the hand sink in back restroom was 67F. Provide warm water at 100 F minimum for handwashing at all times. Correct today.





## Retail Food Facility Official Inspection Report

Date:	01/24/2024
Page:	3 of 7

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**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)

#### 32a.FOOD PRESENTATION AND LABELING

**Observations**: -Several packaged/repackaged food items (pork rinds, dried shrimp, calcium hydroxide, chia, etc) offered for retail sale on top of display case missing proper labeling and across from produce area on shelf. Correct within 3 days. <<3rd REPEAT VIOLATION.>> Handout provided.

**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**: The following areas in need of thorough/regular cleaning:

- -racks, fan guards, floors, walls, ceiling in walk in coolers observed with organic build up
- -back area, warehouse/storage area, have dust/residue accumulation, old food debris, mold-like growth
- -sliding doors, tracks of meat display case/refrigeration units have old food debris and residue accumulation
- -floors beneath produce case and pallets
- -Fan used for curing meat observed with old food residue and dust

Clean and sanitize within 7 days, and maintain on a regular basis. <2nd REPEAT VIOLATION>

**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**: Facility lacks chlorine test strips. Provide within 7 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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Date:	01/24/2024
Page:	4 of 7

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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**: -Sliding doors of meat display case (middle section) taped off with duct tape. Repair within 15 days. <<REPEAT VIOLATION>>

- -Cardboard and clear tape used to secure light wires on right side of cheese display case. Remove and use approved materials that are easily cleanable and nonabsorbent. Correct within 24 hours.
- -Metro racks throughout facility observed deteriorating. Repair/Replace within 7 days.
- -Observed deteriorated meat hanger wrapped in foil with old food debris in walk in cooler. Remove today.
- -2 wood blocks used as stand for plastic roller. Used approved material that are easily cleanable and nonabsorbent. Correct within 3 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**: Aprons were stored inside restroom in the warehouse area. Discontinue practice today, and relocate outside of restroom. <<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**: -Several lights inoperable in the warehouse area. Correct within 30 days. <<REPEAT VIOLATION>>





## Retail Food Facility Official Inspection Report

Date:	01/24/2024
Page:	5 of 7

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-2 inoperable lights in beverage walk in cooler and 1 in hot holding case. Correct within 3 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)

### 43.RESTROOMS MAINTAINED, SUPPLIED, AND ACCESSIBLE

**Observations**: -Toilet paper roll found stored near empty dispenser inside the employee restroom in back adjacent to walk in fridge. Correct today.

-Toilet dispenser observed missing in employee restroom in back warehouse. Toilet paper was available. Correct within 3 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)

#### 44e. VERMIN AND ANIMAL EXCLUSION

**Observations**: Multiple fly trap/ribbons hanging on ceiling above prep area in the meat department. All fly ribbons were observed covered in flies. Remove today.

**Code Description:** A food facility shall at all times be constructed, equipped, and maintained as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects. Doors opening to outside air shall have a self-closing device and have no gaps greater than 1/4 inch when closed. Insect control devices shall be installed so that the devices are not located over a food or utensil handling areas. Pass-thru windows shall be of an approved size and be equipped with a self-closing device and air curtain if required. (114259, 114259.2, 114259.3)

### 45.FLOOR, WALL, AND CEILING FINISHES

**Observations**: Observed the following:

- -Slight cracks on floor in the back area, near the meat department.
- -deteriorating cove bases in meat department
- -floors beneath produce refrigeration lifting
- -missing ceiling panels throughout facility







## Retail Food Facility Official Inspection Report

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Page:	6 of 7

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- -gaps in ceiling panels throughout facility
- -tiles in walk in fridge in front display area deteriorated/lifting
- -deteriorated wall finishes throughout facility

Correct and maintain within 60 days. <<REPEAT VIOLATION>>

**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)



# Retail Food Facility Official Inspection Report

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Page:	7 of 7					

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OBSERVATIONS				
Name on Food Safety Cortificate Aron P	sernardino	Expiration Data	01/25/2025	
Name on Food Safety Certificate Aron B	bernarumo	Expiration Date	01/25/2025	_
Warewash Chlorine (CI)ppm Qua Water/Hot Water Ware Sink Temp 126 FOOD ITEM / LOCATION / TEMP °F DOCUME	→ Si S —	ppm Heat°F °F Wiping Cloth	DDBSAppm	
ground pork / display case / 40F chicken drumstick / display case / 38F shrimp / display case / 40F	chee	stomach / hot holding / se / display case / 38F / walk in cooler / 41F	180F	
Inspection receives a Yellow placard Due to receipt of yellow placard, a reins green placard, all major violations must	spection will be conducte			To receive a
STATUS  GREEN - Pass	The person in charge is resapplicable sections of the Cassessed as authorized by	sponsible for ensuring that the California Health and Safety Courrent Sacramento County (	above mentioned facility code. If a reinspection is r	is in compliance with all equired, fees may be
	assessed as admonzed by	current Sacramento County (	Joue, Griapier 6.88.180.	
RED- Closed; Suspension of permit to operate				
☐ Placard program not applicable at this time	Accepted by:			
ACTIONS	Accepted by.			
☐ Photographic documentation obtained	Name and Title: em:	ailed to: Aron Bernard	lino Evangelista /	Owner
☐ Compliance conference required	the state of the s		mio Evaligensia /	<u></u>
☐ Food / equipment impounded (50)	Specialist: E. No	juyen	Phone: (916) !	531-6034
Food safety education required; # of employees		_		
☐ Permit Suspension; facility closure required	Co-Inspector: M.	Cuevas		