7. HOT AND COLD HOLDING TEMPERATURES
Observations: MAJOR VIOLATION: Chicken sandwich 128F and chicken wings 118F-132F stored inside counter top warmer unit. Maintain hot foods at/above 135F at all times. Food was 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)

21. HOT AND COLD WATER SUPPLY
Observations: MAJOR VIOLATION: Lack of hot water inside facility. Observed two water heaters at the back area near 3-comp sink. Per operator, both water heaters do not work and replacement en route. Operator ceased sale of all open foods inside facility until hot water is provided: 120F to 3-comp sink and 100F to all handwash stations. Per operator, new water heater will be installed today. Reinspection will be conducted to verify compliance. Consulted with supervisor J. Ablang.

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), 114109, 114192, 114192.1, 114195)

6. HANDWASHING FACILITIES
Observations: Handwash station at front area drains slowly. Ensure handwash station drains properly. There shall be no water standing. Correct within 24 hours.

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))

33. NONFOOD-CONTACT SURFACES CLEAN
Observations: Debris build up beneath beverage dispensers. 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)

36.EQUIPMENT STORED IN APPROVED LOCATION
Observations: Unsecured fire extinguisher stored across from restroom. Secure to rigid structure within 7 days.

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 135°F. 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)

39.TEMPERATURE MEASURING DEVICES
Observations: Refrigeration unit at retail cooler storing milk lacks a visible thermometer. Provide near door 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)

41.PLUMBING FIXTURES AND BACKFLOW PREVENTION
Observations: Mop sink with Y-connector was missing anti-siphon device after the last valve. Install anti-siphon device within 14 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
Observations: Toilet paper was stored on top of empty dispenser. Store toilet paper in dispenser. Correct today.
**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)

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

**Observations:** Deteriorated flooring observed near mop sink. Seal or repair as required 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)
County of Sacramento  
Retail Food Facility  
Official Inspection Report

ESTABLISHMENT NAME:  7-ELEVEN 2365-24147 D  
Permit Holder:  MADISON AUBURN RAI INVESTMENTS INC

Address:  5080 Auburn Blvd  
City:  Sacramento  
Zip Code:  95841  
Phone:  (916) 332-0148

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.