



Date:	03/06/2024
Page:	1 of 4

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

FA	PR	Type of Inspection
FA0001654	PR0004226	INSPECTION

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.

## 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), 114189, 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









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**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)

**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

Date:	03/06/2024
Page:	4 of 4

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#### OBSERVATIONS

Name on Food Safety Certificate Nalesh S Rai Expiration Date 09/16/2027

Warewash Chlorine (Cl) \_\_\_\_\_ ppm Quaternary Ammonia (QA) \_\_\_\_\_ ppm Heat \_\_\_\_\_ °F DDBSA \_\_\_\_\_ ppm  
Water/Hot Water Ware Sink Temp 69 °F Hand Sink Temp 67 °F Wiping Cloth \_\_\_\_\_ ppm

#### FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

meatballs / warmer unit top shelf / 138F	sausages / hot held on roller / 144F
turkey sandwich / open air cooler / 39F	milk / display case cooler of walk-in / 41F
diced tomato mixture / cold top cooler / 40F	hot bites with sausages / reach-in cooler / 41F
pizza / warmer unit bottom shelf / 135F	

#### 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.

<b>STATUS</b>
<input type="checkbox"/> GREEN - Pass
<input checked="" type="checkbox"/> YELLOW - Conditional Pass; Reinspection required
<input type="checkbox"/> RED- Closed; Suspension of permit to operate
<input type="checkbox"/> Placard program not applicable at this time
<b>ACTIONS</b>
<input type="checkbox"/> Photographic documentation obtained
<input type="checkbox"/> Compliance conference required
<input type="checkbox"/> Food / equipment impounded (50)
<input type="checkbox"/> Food safety education required; # of employees _____
<input type="checkbox"/> Permit Suspension; facility closure required

The person in charge is responsible for ensuring that the above mentioned facility is in compliance with all 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.

Accepted by: \_\_\_\_\_

Name and Title: send via email to Nalesh Rai / operator

Specialist: E. Drobenyuk Phone: (916) 599-7050

Co-Inspector: \_\_\_\_\_