



## Retail Food Facility Official Inspection Report

Date:	03/06/2024				
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ESTABLISHMENT NAME: 7-ELEVEN 2365-2414	Permit Holder: MA	<u>NDISON AUBURN RAI IN</u>	VESTMENTSINC	
Address: 5080 Auburn Blvd	Cit	ty Sacramento	Zip Code <u>95841</u>	Phone (916) 332-0148
FA	PR		Type of Inspection	
FA0001654	PR0004226		INSPECTION	
Program Identifier				
Items listed on this report as violations do not meet a All violations must be corrected within specified time potential to cause foodborne illness. All major violations	eframe. Violations that are c	classified as "Major" pos	e an immediate threat to publi	ic health and have the

#### 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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Address: 5080 Auburn Blvd	City	Sacramento	Zip Code <u>95841</u>	Phone (916) 332-0148
FA	PR		Type of Inspection	
FA0001654	PR0004226		INSPECTION	
Program Identifier				
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 violations	eframe. Violations that are class	ssified as "Major" pose	e an immediate threat to publi	ic health and have the

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 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)

#### **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.





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ESTABLISHMENT NAME: 7-ELEVEN 2365-24147 D			Permit Holder: MADISON AUBURN RAI INVESTMENTS INC					
Address: 5080 Auburn Blvd		City _	Sacramento	Zip Cod	e	95841	Phone	(916) 332-0148
FA	PR			Type of Inspection	n			
FA0001654	PR0004226			INSPEC	TIC	NC		
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.								

**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)



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Address: 5080 Auburn Blvd	City	Sacramento	Zip Code <u>95841</u>	Phone (916) 332-0148
FA PR			Type of Inspection	
FA0001654 Program Identifier	R0004226		INSPECTION	
7.10 grant total miles				
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OBSERVATIONS				
Name on Food Safety Certificate Nalesh S	Rai	Expiration Date	09/16/2027	
Warewash Chlorine (CI)ppm Quatern Water/Hot Water Ware Sink Temp 69 °F	nary Ammonia (QA) Hand Sink Temp 6	_ ppm Heat°F 7 °F Wiping Cloth	5	
FOOD ITEM / LOCATION / TEMP °F DOCUMENTA	ATION	OSCILLA CONTRACTOR DE CONTRACTOR		
meatballs / warmer unit top shelf / 138F		iges / hot held on rolle	ar / 1/1/⊏	
turkey sandwich / open air cooler / 39F		display case cooler of		
diced tomato mixture / cold top cooler / 40F		tes with sausages / re		
pizza / warmer unit bottom shelf / 135F				
·				
Inspection receives a Yellow placard  Due to receipt of yellow placard, a reinspection green placard, all major violations must ren				To receive a
STATUS	he person in charge is resp	consible for ensuring that the	ne above mentioned facility Code. If a reinspection is re	is in compliance with all
LI GREEN-Fass	pplicable sections of the C ssessed as authorized by	alifornia Health and Safety current Sacramento County	Code. If a reinspection is re Code, Chapter 6.99.150.	equired, tees may be
▼ YELLOW - Conditional Pass; Reinspection required				
☐ RED- Closed; Suspension of permit to operate				
☐ Placard program not applicable at this time	Accepted by:			
ACTIONS				
Photographic documentation obtained	Name and Title: send	d via email to Nalesl	n Rai / operator	
□ Compliance conference required □ Food / equipment impounded (50)	Specialist:		Phone:	
Food / equipment impounded (50)  Food safety education required; # of employees	E. Dro	benyuk	Phone: (916) 5	599-7050
2007 BB	Co-Inspector:			