



Date:	03/20/2024	
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ESTABLISHMENT NAME: MAYHEW DELI	Permit Holder: <u>BASHIR &amp; MONA KHOURY</u>					
Address: 9333 Tech Center Dr Ste 150		city Sacrament	O Zip Code	95826	Phone	(916) 368-6673
FA FA0006456	PR PR0008076		Type of Inspection INSPECT	ION		
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 are	e classified as "Major	" pose an immediate th	reat to public	c health a	and have the

# 7.HOT AND COLD HOLDING TEMPERATURES

**Observations**: (MAJOR VIOLATION) The following potentially hazardous foods (PHFs) were observed out of proper holding temperature: -raw bean sprouts in cold top at 53F

Corrected; food item was voluntarily discarded during inspection.

Minor violation-

- -sliced provolone cheese in cold top at 46F
- -sliced Swiss cheese in cold top at 47F
- -sliced ham in cold top at 44F
- -sliced tomato in cold top at 48F
- -shredded cheese in 3-door reach-in cooler at 46F
- -sliced roast beef in 3-door reach-in cooler at 48F

## Correct immediately. (REPEAT VIOLATION- 2ND NOTICE)

**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)

#### **11.REHEATING PROCEDURES FOR HOT HOLDING**

**Observations**: (MAJOR VIOLATION) Chili was observed improperly reheating in countertop warmer at 89F-101F. Corrected; food item was reheated to above 165F on induction stove during inspection.

**Code Description:** Potentially hazardous foods that are cooked, cooled, and subsequently reheated for hot holding shall be heated to a temperature of 165F for 15 seconds. Ready-to-eat food taken from a commercially processed hermetically sealed container, or from an intact package from a food processing plant shall be heated to a temperature of 135F for hot holding. (114016)

#### **1b.FOOD SAFETY CERTIFICATION**

**Observations**: Food safety certification has expired. Enroll in an accredited examination within 15 days and renew within 30 days. (REPEAT VIOLATION)

Code Description: Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous food, shall





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have an employee who has passed an approved food safety certification examination. (113947.1, 113947.3)

## **32a.FOOD PRESENTATION AND LABELING**

**Observations**: Prepackaged potato salads available for sale in self service display refrigerator were missing labels. Correct within 7 days. (REPEAT VIOLATION)

**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**: Old food debris/residue/dust build-up was observed in the following areas:

-fan guards inside reach-in cooler

-floors below upright refrigerator, freezer, prep tables, water heater, warewash sink

-floor inside 2-door upright freezer

-wall near kitchen hand sink

Deep clean within 7 days. (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)

## **36.EQUIPMENT STORED IN APPROVED LOCATION**

**Observations**: Boxes of single-use plastic food containers were stored on the floor in storage room. Correct within 2 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)





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## **38.VENTILATION AND LIGHTING**

**Observations**: Ceiling light fixture containing two florescent light tubes located above kitchen table was not shielded. Provide light covers within 7 days. (REPEAT VIOLATION)

**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, 114252.1)

# **40.WIPING CLOTHS STORAGE AND USE**

**Observations**: Chlorine sanitizer solution in wipe cloth bucket measured 50 ppm. In addition, sanitizer solution

#### was very cloudy. Correct today. (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)

# 45.FLOOR, WALL, AND CEILING FINISHES

**Observations**: 3/8" or large gap was observed in wall around sewer cleanout pipe located near hand sink. Seal 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)

#### 47a.SIGNS POSTED AS REQUIRED

**Observations**: Restroom was missing handwashing sign. Provide within 7 days.

**Code Description:** Handwashing signs directing employees to wash hands after using the restroom shall be posted in each toilet room used by food employees. No smoking signs shall be posted in food preparation, food storage, warewashing,





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Program Identifier	-		1		
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.					

and utensil storage areas. Food facilities constructed without a public toilet prior January 1, 2004, shall post a sign in a prominent area within the food facility, stating that toilet facilities are not provided. (113953.5, 113978, 114276 (f))

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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	PR DD000070	Type of Inspection	
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#### OBSERVATIONS

Name on Food Safety Certificate	Iona Khoury E	Expiration Date	01/27/2023
Warewash Chlorine (CI)ppm	Quaternary Ammonia (QA) ppm	Heat°F	DDBSAppm
Water/Hot Water Ware Sink Temp	122 °F Hand Sink Temp 105 °F	Wiping Cloth	50 ppm CL

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

Shredded cheese / 2-door reach-in cooler / 41F Potato salad / Self service merchandiser / 41F

Whole roast beef / 3-door upright refrigerator / 40F

#### **NOTES**

Inspection report written off-site, no signature obtained. Inspection report e-mailed to Owner.

## 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			
	RED- Closed; Suspension of permit to operate			
	Placard program not applicable at this time	Accepted by:		
AC.	TIONS			
	Photographic documentation obtained	Name and Title: E-mailed to Mona Khoury / Owner		
	Compliance conference required			
	Food / equipment impounded (50)	Specialist: T. Yang Phone: (916) 591-2693		
	Food safety education required; # of employees			
	Permit Suspension; facility closure required	Co-Inspector:		
	Cou	unty of Sacramento - Environmental Management Department		

County of Sacramento - Environmental Management Department

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