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# Retail Food Facility Official Inspection Report

ESTABLISHMENT NAME: DOS COYOTES BOR	DER CAFE	Permit Holder: COLTA	AM INC	
Address: 1735 Arden Way Ste 230	City	Sacramento	Zip Code <u>958</u>	815 Phone (916) 927-0377
FA0001508	PR PR0001631		Type of Inspection INSPECTION	
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 violat	eframe. Violations that are class	sified as "Major" pose ar	n immediate threat to	to public health and have the

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

**Observations**: MAJOR VIOLATION: No soap or paper towels at hand sink during active food preparation. Corrected.

**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))

#### 9.COOLING METHODS

**Observations**: MAJOR VIOLATION: Observed improper cooling of potentially hazardous food (PHF): one large deep container of cooked black beans made prior day. Internal temperature of PHF measured between 44-45 F. Do not cover any PHFs until 41 F or below. Use approved methods to cool foods from 135F to 70F within 2 hours, then from 70F to 41F or less within 4 hours.

\*PHF was immediately voluntarily discarded.

MINOR VIOLATION: Observed improper cooling of three large metal pans of cooked rice at speed rack. PHFs were covered. Internal temperature of PHFs was between 95-129 F and cooked 1 to 1 1/2 hours prior. Corrected.

**Code Description:** All potentially hazardous foods shall be rapidly cooled from 135F to 41F within 6 hours. The decrease in temperature from 135F to 70F shall occur within the first 2 hours. Cooling shall be done by one or more of the following methods: in shallow containers, separating food into smaller portions, adding ice as an ingredient, using an ice bath, stirring frequently, using rapid cooling equipment, or using containers that facilitate heat transfer. (114002, 114002.1)

#### 14b.WAREWASHING AND SANITIZING PROCEDURES

**Observations**: MAJOR VIOLATION: Low temp mechanical dishwasher measured 0 ppm chlorine sanitizer. Ran at least five times. Machine later dispensed 50 ppm chlorine after priming about three times. Check sanitizer level daily using chlorine test strips and maintain at minimum 50ppm chlorine sanitizer. Mechanical dish machine had been in use. Corrected. 1ST REPEAT VIOLATION

**Code Description:** Food-contact surfaces and multiservice utensils shall be effectively washed, rinsed, and sanitized to remove or completely loosen soils by use of manual or mechanical methods. The temperature of the automatic warewashing unit shall meet manufacturers specifications. Manual sanitation shall be accomplished during the final rinse by contact with solution containing 100 ppm available chlorine or 200 ppm quaternary ammonium. Mechanical sanitization shall be





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accomplished in the final rinse by achieving a utensil surface temperature of 160F or by contact with solution containing 50 ppm available chlorine. After cleaning and sanitizing, equipment and utensils shall be air dried. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101, 114105, 114109, 114111, 114185.3 (a-c))

### 4.EATING, DRINKING, OR TOBACCO USE

**Observations**: Found one open drink at cook's line prep area. You may use cups with lids- sippy lid or with straw. Corrected. 1ST REPEAT VIOLATION

Code Description: Employees shall not eat, drink, or use tobacco in any area where contamination of non-prepackaged food, clean equipment and utensils, linens, and single use articles may occur. Employees may drink from closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, no prepackaged food, and food-contact surfaces. Area designated for employees to eat and drink shall be located so that food, clean equipment and utensils, linens, and single-use articles are protected from contamination. (113977, 114256 (a))

#### **27.FOOD PROTECTED FROM CONTAMINATION**

**Observations**: Found open raw shrimp and open raw chicken stored next to each other in a low cold-holding drawer at cooks line. Corrected. 2ND REPEAT VIOLATION

Found open containers of several cooked foods and raw proteins inside walk-in cooler, uncovered: crispy tacos, taquitos, raw shrimp, and cooked corn. Correct today. 1ST REPEAT VIOLATION

Found one well of salsa stored directly on produce in another well over cold-top cooler. Corrected.

**Code Description:** Food shall be protected from contamination during transportation, storage, preparation, holding, and display. Food and condiments on display shall be protected from contamination by the use of dispensers, packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed. Only prepackaged non-potentially hazardous food or uncut produce may be displayed or sold outdoors if under overhead cover. Bulk milk dispensing tubes shall be cut diagonally at minimum one inch from the dispensing head. Open-air barbecues shall be separated from public access. (113984, 113986, 114060, 114069, 114077, 114089.1 (c), 114143 (c-d), 114073)

#### 33.NONFOOD-CONTACT SURFACES CLEAN

**Observations**: Walk-in fan guards observed with accumulation of dust debris. Correct within 2 days. REPEAT VIOLATION

Found shelves inside walk-in cooler with an accumulation of old food debris and organic build-up. Correct today.

Accumulation of old food debris and grease observed on floor under cook line equipment. Correct within 2 days.







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FA	PR			Type of Inspection			
FA0001508	PR0001631			INSPECT	ION		
Program Identifier	NW 69 AN 515-555	N 8 80		W01784-500 Sect. 57	10)	2000 - 1	
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**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)

#### **41.PLUMBING FIXTURES AND BACKFLOW PREVENTION**

**Observations**: Waste water drain line from soda machine was found with the end inside the floor sink below prep sink. Provide an air gap at least 1 inch above the flood rim of the floor drain within 2 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)



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OBSERVATIONS							
Name on Food Safety Certificate Victor	Garcia		Expiration Date	03/11/	2028	_	
	146F	cooked grilled o	AND STREET AS STREET WAS	-top cooler unit / 152F			
NOTES  Recommend installation of insect glue to inspection.  Inspection receives a Yellow placard Due to receipt of yellow placard, a reinst green placard, all major violations must	spection will be con	nducted	within 24-72 hours.	Additional f	ees apply.		
STATUS  ☐ GREEN - Pass ☑ YELLOW - Conditional Pass; Reinspection required ☐ RED- Closed; Suspension of permit to operate ☐ Placard program not applicable at this time  ACTIONS	applicable sections of assessed as authorized Accepted by:	of the Cali zed by cu	nsible for ensuring that the fornia Health and Safety frent Sacramento County	Code. If a rein Code, Chapte	spection is r	is in cor equired,	npliance with all fees may be
☐ Photographic documentation obtained	Name and Title	Email	ed to: Victor / Man	ager			
☐ Compliance conference required	92577700000000000000			Gratom co			
□ Food / equipment impounded (50)	Specialist:	M. Cue	vas	Phone	(916)	639-34	-18
☐ Food safety education required; # of employees	Co-Inspector:			<del></del> 9			