











ESTABLISHMENT NAME: BURGER JUNCTION Permit Holder: SALIM HASSANZADEH

Address: 7900 Florin Rd Ste 5 City Sacramento Zip Code 95828 Phone (916) 393-4420

|  |                 |                                  |
|--|-----------------|----------------------------------|
| FA<br>FA0003144<br><small>Program Identifier</small>   | PR<br>PR0003432 | Type of Inspection<br>INSPECTION |
| <p>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.</p> |                 |                                  |

**OBSERVATIONS**

Name on Food Safety Certificate Salam Hussanzadeh Expiration Date 03/14/2025

Warewash Chlorine (Cl) 200 ppm Quaternary Ammonia (QA) \_\_\_\_\_ ppm Heat \_\_\_\_\_ °F DDBSA \_\_\_\_\_ ppm  
 Water/Hot Water Ware Sink Temp 133 °F Hand Sink Temp 100 °F Wiping Cloth \_\_\_\_\_ ppm

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

|                                   |                                    |
|-----------------------------------|------------------------------------|
| beef patty / walk in fridge / 38F | raw chicken / walk in fridge / 36F |
| beef patty / cold top / 40F       | beef patty / reach in fridge / 39F |
| sliced tomatoes / cold top / 36F  |                                    |

**NOTES**

Employee, Shubham was present at time of inspection.

The following handouts were provided to facility:

- approved and accredited food safety certification and food handler card providers
- handwashing
- proper thawing
- food storage
- wiping cloths

**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.

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|--|
| <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: emailed to: Toheed Ahmad / Manager

Specialist: E. Nguyen Phone: (916) 531-6034

Co-Inspector: V. Nguyen