







Date:	03/26/2024
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ESTABLISHMENT NAME: BURGER JUNCTION

Permit Holder: SALIM HASSANZADEH

Address: 7900 Florin Rd Ste 5

City Sacramento

Zip Code 95828

Phone (916) 393-4420

FA FA0003144	PR PR0003432	Type of Inspection 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.

provided work there. Provide food handler cards for all employees within 30 days. Operator was provided with a list of companies which are accredited food safety certification providers.

**Code Description:** Food handlers that prepare, handle, or serve non-prepackaged, potentially hazardous food, shall obtain a valid Food Handler Card within 30 days after date of hire. (113948)

## 26.THAWING METHODS

**Observations:** Observed one bucket of raw chicken, two bucket of raw beef , found on prep station countertop unattended with temperatures measuring at 48°F. Refer to violation #7. Use proper thawing methods. Corrected by relocating to walk in fridge. Thawing Handout provided.

**Code Description:** Frozen foods shall be stored or displayed in their frozen state unless being thawed in the following manner: under refrigeration, completely submerged under cold running water with sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

## 27.FOOD PROTECTED FROM CONTAMINATION

**Observations:** Observed the following:

- Raw meat located next to ready to serve food without proper barrier on cold prep top
- Shelled eggs on top shelf above mushrooms, mushrooms above raw meat, and raw chicken above raw meat in walk in cooler

Store food items in a manner to prevent contamination. Food storage handout provided. Correct today.

**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)

## 29.IDENTIFICATION AND STORAGE OF TOXIC SUBSTANCES

**Observations:** Observed use of Bifen I/T and hot shot on shelving. Per employee, facility utilizes Bifen I/T and hot shot to treat pesticides. Remove from facility and discontinue use immediately.

**Code Description:** All poisonous substances, detergents, sanitizers, and cleaning compounds shall be stored to prevent contamination of food, equipment, utensils, linens, and single-use articles. Only pesticides that are necessary and specifically approved for use in a food facility may be used. Containers of poisonous or toxic materials shall have a legible manufacturer's label or if taken from bulk supplies shall be clearly and individually identified with the common name of the















# County of Sacramento

## Retail Food Facility

### Official Inspection Report

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#### 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

beef patty / cold top / 40F

sliced tomatoes / cold top / 36F

raw chicken / walk in fridge / 36F

beef patty / reach in fridge / 39F

#### 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.

<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