





Retail Food Facility
Official Inspection Report

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Date:	04/04/2024
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ESTABLISHMENT NAME: ARIANA GYROS AN	NT NAME: ARIANA GYROS AND KABOBS LLC Permit Holder: ARIANA GYROS & KABOBS LLC			
Address: 1501 N C St	City	Sacramento Zip Code	95811 Phone (916) 430-3754	
FA60268	PR PR153146	Type of Inspection INSPECT		
Program Identifier	111110110	11101 201		
Items listed on this report as violations do not mee All violations must be corrected within specified tin potential to cause foodborne illness. All major viola	neframe. Violations that are classifi	ied as "Major" pose an immediate th	reat to public health and have the	

9.COOLING METHODS

Observations: MAJOR VIOLATION: Chicken made one night prior observed in reach-in of prep cooler at 46F. Food observed in covered container with excess condensation. Do not cover food while cooling. Corrected; food discarded.

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: Dishes and equipment washed manually without any sanitizer. Education provided. 3-compartment sink set up to properly wash, rinse, sanitize, and air dry dishes. Corrected.

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 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))

27.FOOD PROTECTED FROM CONTAMINATION

Observations: Raw chicken and raw ground beef stored above bottled beverages in walk-in cooler. Store raw meat on bottom. Correct today.

Open box of food in standup freezer. Protect/cover food immediately.

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)

30a.FOOD STORED IN APPROVED LOCATION

Observations: Oil containers stored on floor. Store all food off floor. Correct today.







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Code Description: Food items shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Food shall not be exposed to splash, dust, vermin, or other forms of contamination or adulteration. Prepackaged food may not be stored in direct contact with ice if the food is subject to the entry of water because of the nature of it's packaging. Non-prepackaged food may not be stored in direct contact with undrained ice. (114047, 114049, 114053, 114069 (b))

34.WAREWASHING FACILITIES AND TESTING METHODS

Observations: Missing chlorine sanitizer test strips. Obtain within 3 days.

Code Description: Facilities that prepare food shall be equipped with a manual warewashing sink that has at least three compartments with two integral metal drainboards. A two compartment sink that was installed before January 1, 1996, need not be replaced when used in approved manner. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils used. Mechanical warewashing machine shall be operated in accordance with manufacturer's specifications. Testing materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing. (113984(e), 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

35.EQUIPMENT APPROVED AND MAINTAINED

Observations: Use of non-food grade t-shirt ink bags for direct storage of food in walk-in cooler and cold top of prep cooler. Provide food-grade bags/containers for direct storage of food. Correct within 3 days.

Code Description: Utensils and equipment shall be kept fully operative and in good repair. All new and replacement equipment shall be properly installed and be certified by NSF, UL Sanitation, or ETL Sanitation. Facilities that wash, rinse, soak, thaw, or similarly prepare foods shall be provided with a approved food preparation sink. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced or replaced if they can no longer be effectively cleaned and sanitized. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114163, 114165, 114169, 114175, 114177, 114180)

36.EQUIPMENT STORED IN APPROVED LOCATION

Observations: Clean cutting boards stored behind faucet of 1-compartment food prep sink. Discontinue practice and store in a sanitary manner/location, such as on the shelf. Correct today.

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







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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: Missing probe thermometer. Provide probe thermometer capable of measuring between 0F to 220F. Correct 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)



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OBSERVATIONS				
Name on Food Safety Certificate		Expiration	Date	
				_
Warewash Chlorine (CI)ppm Qua	ternary Ammonia (QA) ppm Heat	°F DDBSAppm	
Water/Hot Water Ware Sink Temp 119	and the second second second second		200 200 E.	
FOOD ITEM / LOCATION / TEMP °F DOCUME			ppiii	
		gyra / gold top of prop	000lor / 41F	
chicken / walk-in cooler / 38F rice / warmer / 168F		gyro / cold top of prep	Coolei / 41F	
TICC / WAITHCI / TOOI				
NOTES				
	amplayaa ahtain a	Food Cofoty Cortificat	a within CO days and the r	act of staff to
Facility is required to have at least one obtain a Food Handler card within 30 da		3	•	
obtain a rood Handler Card Within 30 de	ays. Food Salety C	erillicate may not be u	iupiicateu iroin another pe	irrilled facility.
Inspection receives a Yellow placard				
Due to receipt of yellow placard, a reins		ducted within 24-72 ho	ours. Additional fees apply	. To receive a
green placard, all major violations must				
OTATUO	The person in charge	is responsible for ansuring	that the above mentioned facility	ule in compliance with all
GREEN - Pass	applicable sections o	f the California Health and S	that the above mentioned facility Safety Code. If a reinspection is	required, fees may be
	assessed as authoriz	ed by current Sacramento (County Code, Chapter 6.99.150.	
☐ RED- Closed; Suspension of permit to operate				
☐ Placard program not applicable at this time				
ACTIONS	Accepted by: _			
☐ Photographic documentation obtained	Name and Title	sent via email to fac	cility / Sam Ahmadi, Ow	ner
☐ Compliance conference required	and me.	Schi via ciliali lu lal	omity / Jain Anniaui, Ow	IICI
☐ Food / equipment impounded (50)	Specialist: V	V. McConaghy	Phone: (916)	591-2413
Food safety education required; # of employees		<u> </u>		
□ Permit Suspension; facility closure required	Co-Inspector:			