



ESTABLISHMENT NAME: MEZCAL GRILL Permit Holder: EMEX ENTERPRISES INC

Address: 5701 Broadway Ste B & C City Sacramento Zip Code 95820 Phone (916) 456-2679

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.

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)



ESTABLISHMENT NAME: MEZCAL GRILL Permit Holder: EMEX ENTERPRISES INC

Address: 5701 Broadway Ste B & C City Sacramento Zip Code 95820 Phone (916) 456-2679

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.

Observations: Food Handler Cards for 3 active employees not available at the time of inspection. Obtain and maintain copies of all employees on site at all times. Correct within 30 days.

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)

Observations: Observed large container of hot Spanish rice and 3 deep pans of hot beans on prep table with improper cooling. Provided education and proper methods of cooling. Corrected during inspection.

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)

Observations:
Old food residue observed on food contact parts of table-mounted can opener. Wash thoroughly and sanitize. Correct today.

Observed excessive amounts of black-mold, slime-like build up inside ice machine, underneath/behind plastic ice chute. Empty, wash, rinse, sanitize and maintain on a routine basis. Correct immediately.

Code Description: Food contact surfaces, utensils, and equipment shall be cleaned and sanitized at the following times: before each use with different type of raw food of animal origin, when changing from raw food to ready to eat food, between uses with raw produce and potentially hazardous food, before using a thermometer, any time during the operation when contamination may have occurred. Food-contact surfaces and utensils shall be clean to sight and touch. (113984(d), 114113, 114115, 114117, 114121(a), 114125(b), 114141, 114180(a-c))

Observations: Frozen chicken observed being improperly thawed in prep sink. Food shall be thawed completely submerged under cold running water of sufficient velocity to flush loose particles. Corrected during the inspection.

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)



County of Sacramento

Retail Food Facility

Official Inspection Report

Date:	03/04/2024
Page:	5 of 5

ESTABLISHMENT NAME: MEZCAL GRILL Permit Holder: EMEX ENTERPRISES INC

Address: 5701 Broadway Ste B & C City Sacramento Zip Code 95820 Phone (916) 456-2679

FA FA0044508 Program Identifier	PR PR0091749	Type of Inspection INSPECTION
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.		

OBSERVATIONS

Name on Food Safety Certificate Eduardo Valencia Expiration Date 08/03/2027

Warewash Chlorine (Cl) 100 ppm Quaternary Ammonia (QA) _____ ppm Heat 120 °F DDBSA _____ ppm
Water/Hot Water Ware Sink Temp 138 °F Hand Sink Temp 100 °F Wiping Cloth 200 ppm CL

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

spanish rice / steam table / 174F	beans / steam table / 162F
diced tomatoes / cold prep top / 41F	cheese / cold prep top / 41F
taquitos / 2 door reach in / 40F	chopped chicken / 2 door reach in / 40F
ground beef / cold drawer / 38F	raw chicken / cold drawer / 37F
raw beef / cold drawer / 36F	raw shrimp / cold drawer / 38F
pinto beans / walk in cooler / 35F	asada / walk in cooler / 35F

NOTES

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
<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
ACTIONS
<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: Report email to: Delia Godinez / Manager

Specialist: V. Nguyen Phone: (916) 879-1594

Co-Inspector: _____