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ESTABLISHMENT NAME: MEZCAL GRILL	Permit Holder:	EMEX ENTERPR	ISES INC			
Address: 5701 Broadway Ste B & C	City	Sacramento	Zip Code	95820	Phone	(916) 456-2679
FA	PR		Type of Inspection			
FA0044508	PR0091749		INSPECT	ION		
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	assified as "Major'	" pose an immediate th	reat to public l	health a	and have the	

6.HANDWASHING FACILITIES

Observations: MAJOR VIOLATION:

Both hand sinks in kitchen facility had plastic buckets/containers sitting in both hand sink basin at the start of inspection. Employee removed both buckets of water. Corrected during the inspection.

Handwash sinks must always be unobstructed and accessible so that handwashing by employees is made possible.

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))

7.HOT AND COLD HOLDING TEMPERATURES

Observations: MAJOR VIOLATION: The following potentially hazardous foods (PHFs) were observed out of proper holding temperature.

-1 container of Spanish rice measured at 110F, was found inside microwave at cook's line. Per staff statement, rice was being prepared for the lunch hour however has yet to be placed onto steam table. Employee reheated rice to 165F before placing onto steam table for hot holding. Corrected.

- 2nd container of Spanish rice measured at 90F, was found inside second microwave at cook's line. Per staff statement, rice was being heated for lunch hour but was not yet put onto steam table. Employee relocated container of rice to walk in cooler for rapid cooling. Corrected.

Potentially hazardous foods (PHF) shall be held cold at 41F or below, or hot at 135F or above.

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)

County of Sacramento - Environmental Management Department 11080 White Rock Road - Suite 200 - Rancho Cordova, CA 95670 - Telephone: 916/875-8440 - Fax: 916/875-8513 http://emd.saccounty.gov/EH





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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.						

1c.FOOD HANDLER CARDS

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)

9.COOLING METHODS

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)

14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED 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))

26.THAWING METHODS

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)





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27.FOOD PROTECTED FROM CONTAMINATION

Observations: Observed several open/uncovered containers of food and sauces in 2 door reach-in cooler across from cook's line. Provide proper covering within 3 days.

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)

35.EQUIPMENT APPROVED AND MAINTAINED

Observations: Observed unapproved container used as a scooper for large container of diced tomatoes located in 2 door reach in cooler at cook's line. Provide approved scooper with handle. Correct within 7 days.

Observed unapproved cup/bowl used as a scooper in large flower container in back storage areas. Provide approved scooper with handle. Correct within 7 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, 114165, 114165, 114169, 114175, 114177, 114180)

36.EQUIPMENT STORED IN APPROVED LOCATION

Observations: In-use knives were found improperly stored in hard to clean location between cold top and metal prep table. Store in a more sanitary manner. Corrected during the inspection. ***REPEAT VIOLATION***

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 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,





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114172, 114178, 114179)

39.TEMPERATURE MEASURING DEVICES

Observations: Metal probe thermometer was not calibrated correctly, measured 0F in ice cold water. Provide an accurate usable thermometer and place in an easily accessible location for employees to check food temperatures. Correct within 7 days.

Recommend providing digital thermometers for easier readability and use.

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	Eduardo Valencia	Expiration Date	08/03/2027
Warewash Chlorine (CI) <u>100</u> ppr Water/Hot Water Ware Sink Temp FOOD ITEM / LOCATION / TEMP °F D	138 °F Hand Sink Temp 100 °F	Heat <u>120</u> °F Wiping Cloth	DDBSAppm 200_ppm CL
spanish rice / steam table / 174 diced tomatoes / cold prep top / taquitos / 2 door reach in / 40F	41F cheese / co	am table / 162F Id prep top / 41F iicken / 2 door rea	och in / 40F

ground beef / cold drawer / 38F raw beef / cold drawer / 36F

pinto beans / walk in cooler / 35F

raw chicken / cold drawer / 37F raw shrimp / cold drawer / 38F 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		The person in charge is responsible for ensuring that the above mentioned facility is in compliance with all			
	GREEN - Pass	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.			
X	YELLOW - Conditional Pass; Reinspection required	assessed as additionzed by current education of outly code, on apter 0.00.100.			
	RED- Closed; Suspension of permit to operate				
	Placard program not applicable at this time	Accepted by:			
ACT	TIONS				
	Photographic documentation obtained	Name and Title: Report email to: Delia Godinez / Manager			
	Compliance conference required	Troport officil do daniez / manager			
	Food / equipment impounded (50)	Specialist: V. Nguyen Phone: (916) 879-1594			
	Food safety education required; # of employees				
	Permit Suspension; facility closure required	Co-Inspector:			
	Cou				

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