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ESTABLISHMENT NAME: MORALES CARNICERIA & MARKET Permit Holder: ELIZABETH CASTRO TOSCANO, ELIAS

Address: 6830 Stockton Blvd Ste 195 City Sacramento Zip Code 95823 Phone (916) 427-1745

FA FA0006129	PR PR0007744	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.

6.HANDWASHING FACILITIES

Observations: Major Violation:

Handwash sink by the main cook line was completely blocked with a pot (with water). Cold water faucet was fell off and only hot water faucet was working. Hot water was measured at 128F. Later, employee found the cold water faucet and reinstalled. Pot with water was removed. Corrected.

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:

16 egg tarts found inside the pastry display case and food measured at 52F. Per employee, egg tarts were delivered to the facility at 10am this morning. Corrected by relocating all the egg tarts inside upright refrigerator.

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)

8.TIME AS A PUBLIC HEALTH CONTROL

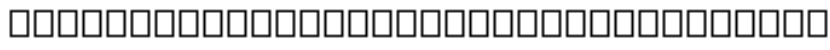
Observations: Major Violation:

A pan of carnitas was found inside the warmer by the meat department upon arrival. Per employee, this food item was made at 10am this morning. TPHC was not maintained. Last TPHC record was observed on Dec.8th. Corrected by updating TPHC list and put on correct time. (Repeat Violation)

Code Description: When time as a public health control is used, the following procedures shall be observed: food items shall be marked to indicate four hours past the time when the food was removed from temperature control, food shall be served or discarded within the four-hour time limit, written procedures for food that was prepared, cooked, and refrigerated before time as a public health control was used, shall be maintained at the food facility and be made available to the enforcement agency upon request. (114000)

14b.WAREWASHING AND SANITIZING PROCEDURES





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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: Observed clean meat trays stored on faucet of 3 compartment sink (meat department). Discontinue practice immediately.

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, 114172, 114178, 114179)

39.TEMPERATURE MEASURING DEVICES

Observations: Probe thermometer was out of battery. Correct within 5 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)

41.PLUMBING FIXTURES AND BACKFLOW PREVENTION

Observations: Drain pipe beneath 3 compartment sink (next to main cook line) was leaking. Correct within 7 days.

Code Description: Steam tables, ice machines, ice bins, food preparation sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall drain into a floor sink with an air gap or other approved type of receptor. Plumbing and plumbing fixtures shall be maintained so as to prevent contamination, shall be kept clean, fully operative, and in good repair. The potable water supply shall be protected with a backflow or back siphonage protection device.



County of Sacramento

Retail Food Facility

Official Inspection Report

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OBSERVATIONS

Name on Food Safety Certificate _____ Expiration Date _____

Warewash Chlorine (Cl) 100 ppm Quaternary Ammonia (QA) _____ ppm Heat _____ °F DDBSA _____ ppm
Water/Hot Water Ware Sink Temp 147 °F Hand Sink Temp 100 °F Wiping Cloth _____ ppm

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

cooked pork / 2 glass door upright refrigerator / 41F	ambient / 2 door reach-in cooler / 40F
Queso Cheese / deli display case / 41F	raw beef / meat display cooler / 41F
cooked chicken / walk-in cooler / 41F	sliced cheese / upright display cooler / 41F
tamale / warmer by the front register / 159F	

NOTES

Inspection was conducted with Briza.

Due to continued non-compliance with the California Retail Food Code, all food handling employees and management are required to attend Food Safety Education at a cost of \$20 per person.

Food safety Education does not satisfy food manager or food handler certification requirements. Please call (916) 875-8440 to schedule.

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.

Due to continued non-compliance with the California Retail Food Code, all food handling employees and management are required to attend Food Safety Education at a cost of \$20 per person. Food Safety Education does not satisfy food manager

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 checked="" type="checkbox"/> Food safety education required; # of employees <u>4</u>
<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: sent via email to Elizabeth Castro / owner

Specialist: K. Li Phone: (916) 531-4056

Co-Inspector: _____