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## Retail Food Facility Official Inspection Report

ESTABLISHMENT NAME: MORALES CARNICERIA & MARKET Permit Holder: ELIZABETH CASTRO TOSCANO, ELIAS						
Address: 6830 Stockton Blvd Ste 195	citySacrament	to Zip Code 95823 Phone (916) 427-1745				
FA	PR	Type of Inspection				
FA0006129	PR0007744	INSPECTION				
Program Identifier						
All violations must be corrected within specified time	eframe. Violations that are classified as "Major	ealth and Safety Code commencing with section 7; 113700.  or" pose an immediate threat to public health and have the oppliance 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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### **Observations**: Major Violation:

Observed employee was washing knives at the 3 compartment and then put away (skipped sanitizer step). Inspector directed employee to re-sanitized knives during inspection. Corrected. Proper warewash sticker was posted on wall above the 3 compartment sink. Education was provided. (Repeat Violation)

**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))

### **1b.FOOD SAFETY CERTIFICATION**

**Observations**: Operator's food manager certificate was expired. Correct within 60 days.

**Code Description:** Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947.1, 113947.3)

### 13.FOOD IN GOOD CONDITION, SAFE, AND UNADULTERATED

**Observations**: One can of pineapple removed from the sales floor due to large dent on seam of can.

**Code Description:** Employees shall not commit any act that may cause the contamination or adulteration of food or food contact surfaces. Food shall be produced, prepared, stored, transported, and served, so as to be free from adulteration and spoilage. Food is considered adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. Containers previously used to store poisonous or toxic materials shall not be used to store food, utensils, or single-use articles. Utensils used for tasting shall be discarded or washed, rinsed, and sanitized between tastings. Ice used as a medium for cooling food and beverages shall not be offered for consumption. Food shall be inspected upon receipt and prior to any use, storage, or resale. Shellstock shall be reasonably free of mud; dead shellfish and shellfish with broken shells shall be discarded. (113967, 113976, 113980, 113988, 113990, 114035, 114039.2, 114167, 114254.3)

### 14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

**Observations**: Old food debris observed on can opener tooth. Clean and sanitize within 24 hours. Minor black slime accumulation observed on white baffle inside small ice machine. Clean and sanitize within 24 hours. (Repeat Violation)

Code Description: Food contact surfaces, utensils, and equipment shall be cleaned and sanitized at the following





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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))

### 27.FOOD PROTECTED FROM CONTAMINATION

**Observations**: Raw bacon stored on top of cheese and cooked pork inside 7-up refrigerator. Rearrange all the potentially hazardous food per proper storage sticker immediately.

Open bulk bins/bulk bags observed throughout the kitchen.

Seal bags tightly or place in a food grade container with tight fitting lid. Correct 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**: Bulk bins stored on the floor by the 7-up refrigerator.

A box of corns and buckets of food stored on the floor inside walk-in cooler.

Box of tortillas, bulk bin of seasoning and etc. stored on the floor inside the back storage room.

Store at least 6 inches off the floor today.

**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, 114055, 114069 (b))

### **30b.FOOD CONTAINERS LABELED**

**Observations**: Bulk bins stored by the 7-up refrigerator were lacking labels. Correct within 5 days.

**Code Description:** Containers holding food or food ingredients that are removed from their original packaging shall be identified with the common name of the food. (114051)





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#### 32a.FOOD PRESENTATION AND LABELING

**Observations**: No labels observed on ice bags that bagged in the facility. Correct within 5 days.

**Code Description:** Food offered for human consumption shall be honestly presented in a way that does not mislead or misinform the consumer. Food packaged in a food facility shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law which include: common name of the food, ingredients list, quantity of contents, name and address of manufacturer, and nutritional information as specified in Title 21 CFR. (114087, 114088, 114089, 114089.1, 114090, 114093.1)

#### 33.NONFOOD-CONTACT SURFACES CLEAN

Observations: Old food accumulation observed on slide door tracks - deli meat and meat display cases.

Rusty shelves observed throughout walk-in cooler.

Old food accumulation observed on shelves inside walk-in cooler.

Deep clean within 5 days.

**Code Description:** Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Interior premises of a food facility shall be kept clean. (114115(b), 114257)

### **34.WAREWASHING FACILITIES AND TESTING METHODS**

**Observations**: Chlorine sanitizer test strips were expired. Correct within 5 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**: Bowl was used as scoop for salt inside bulk bin.

Togo sauce cup was used as scoop for Fajita seasoning and other seasonings located at storage rack. Remove immediately. Use approved scoops with handles.

A lot of condensate water observed beneath condensate trays (almost dripped on bare meat) inside meat display cooler. No direct food condensation was observed. Directed employee to clean the condensate water during inspection. Service the unit within 5 days.





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Program Identifier				<u>-</u>			
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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.







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Any hose used for potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)

### 44e. VERMIN AND ANIMAL EXCLUSION

**Observations**: Back door was not closing all the way (leaving 1-2 inches gap). 2 inches gap observed between 2 front doors. Correct within 7 days.

**Code Description:** A food facility shall at all times be constructed, equipped, and maintained as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects. Doors opening to outside air shall have a self-closing device and have no gaps greater than 1/4 inch when closed. Insect control devices shall be installed so that the devices are not located over a food or utensil handling areas. Pass-thru windows shall be of an approved size and be equipped with a self-closing device and air curtain if required. (114259, 114259.2, 114259.3)

### **49.PERMIT REQUIREMENTS**

**Observations**: Expired health permit posted on site. Post current health permit today.

**Code Description:** A food facility shall not be open for business without a valid permit. Permit shall be posted in a conspicuous place within the food facility. (114067(b, c), 114381, 114387)



**ESTABLISHMENT NAME:** 

## **County of Sacramento**

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Permit Holder: ELIZABETH CASTRO TOSCANO, ELIAS

# Retail Food Facility Official Inspection Report

MORALES CARNICERIA & MARKET

Address: 6830 Stockton Blvd Ste 195	City	Sacramento	Zip Code 9	5823	Phone	(916) 427-1745
FA 00000100	PR		Type of Inspection	N I		
FA0006129 Program Identifier	PR0007744		INSPECTION	<u>IN</u>		
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OBSERVATIONS						
Name on Food Safety Certificate		Expiration Date				
	ternary Ammonia (QA) °F Hand Sink Temp10	_ ppm Heat°F	DDBSAppm	ppm		
FOOD ITEM / LOCATION / TEMP °F DOCUME	NTATION					
cooked pork / 2 glass door upright refrig Queso Cheese / deli display case / 41F cooked chicken / walk-in cooler / 41F tamale / warmer by the front register / 1	raw b sliced	ent / 2 door reach-in coe eef / meat display coole cheese / upright displa	er / 41F	1F		
NOTES						
Inspection was conducted with Briza.						
Due to continued non-compliance with trequired to attend Food Safety Education		-	ng employee:	s and ma	nagem	ent are
Food safety Education does not satisfy Please call (916) 875-8440 to schedule.	9	andler certification requ	iirements.			
Inspection receives a Yellow placard  Due to receipt of yellow placard, a reins green placard, all major violations must  Due to continued non-compliance with trequired to attend Food Safety Education	remain corrected. Poste he California Retail Food	d placard may not be r d Code, all food handlir	moved or blooning employees	cked.	nagem	ent are
	1 = 1 - 1 - 1 - 1	377 F			<i>7</i>	700 PAGE 100
GREEN - Pass	The person in charge is resp applicable sections of the C				uired, fe	ees may be
	assessed as authorized by	current Sacramento County	Code, Chapter 6	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: cont	via email to Elizabet	th Castro / c	NAMOR		
☐ Compliance conference required	Selle	via citiali lo Elizabel		JVVIICI		
☐ Food / equipment impounded (50)	Specialist: K Li		Phone:	(916) 53	31-405	56
Food safety education required; # of employees			_	1320,00	00	
□ Permit Suspension; facility closure required	Co-Inspector:					