1b. FOOD SAFETY CERTIFICATION
Observations:
Valid food safety certification could not be located during inspection. Obtain within 30 days.
***3 RD REPEAT VIOLATION***

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)

1c. FOOD HANDLER CARDS
Observations:
Food handler cards for employees could not be located during inspection. Obtain within 30 days. ***3RD REPEAT VIOLATION***

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)

7. HOT AND COLD HOLDING TEMPERATURES
Observations:
Minor temperature violation:
Observe large container of marinated shrimp measured at 45F located in 2 door stand up refrigerator. Separate shrimp in smaller containers. Correct immediately.

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)

27. FOOD PROTECTED FROM CONTAMINATION
Observations: Observed raw shelled eggs stored above ready to eat foods inside 2 door stand up refrigerator.
Store food according to their final cooking temperatures. Correct today.
33. NONFOOD-CONTACT SURFACES CLEAN

Observations: Old food debris/food residue/grease build-up was observed in the following areas:
- Floor beneath deep fryer and grill.
- Floor beneath prep sink. Clean and maintain routinely within 7 days.

Observe heavy build up of grease on the sides of deep fryer. Clean maintain within 7 days.

Observe dust build up on fan guards located in both 2 door standup refrigerators. Correct/clean within 7 days.

35. EQUIPMENT APPROVED AND MAINTAINED

Observations: Commercial cutting board on food prep table was discolored and with excessive scoring. Replace the cutting board within 5 days.

Observed the unapproved use of cardboard as a liner inside stand up freezer. Discontinue using cardboard as a liner. Instead, use a liner that is smooth, cleanable, and nonabsorbent. Correct today.

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)

38. VENTILATION AND LIGHTING

Observations: One light in ventilation hood was inoperable. Replace within 7 days.

Grease accumulation observed on ventilation hood filters (specifically the center filters). Correct within 3 days.

Code Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by health and building department. Canopy-type hoods shall extend six inches beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a
screened openable window, air shaft, or light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

41. PLUMBING FIXTURES AND BACKFLOW PREVENTION
Observations: Observed water leak under middle basin of 3 compartment sink. Correct/repair in 14 days.

Preparation sink lacks sufficient water pressure. Correct within 7 days.

*114192.1. Pressure (b) Water under pressure shall be provided at a sufficient level as specified by the Uniform Plumbing Code and manufacturer's specifications for EQUIPMENT and fixtures in the FOOD FACILITY.*

**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. 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)

49. PERMIT REQUIREMENTS
Observations: The posted health permit has expired.

Contact the Environmental Management Department for current account balance and a replacement if unable to locate: (916) 875-8440.

**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)
OBSERVATIONS

<table>
<thead>
<tr>
<th>Name on Food Safety Certificate</th>
<th>Not available</th>
<th>Expiration Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warewash</td>
<td>Chlorine (Cl) 100 ppm</td>
<td></td>
</tr>
<tr>
<td>Water/Hot Water</td>
<td>Ware Sink Temp 130 °F Hand Sink Temp 100 °F Wiping Cloth 200 ppm DDBSA ppm</td>
<td></td>
</tr>
</tbody>
</table>

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

- refried beans / steam table / 160F
- chowmein / 2 door upright refrigerator / 41F
- raw chicken / cold drawer / 39F
- mexican rice / steam table / 155F
- raw beef / cold drawer / 38F
- pollo / 2 door upright refrigerator / 41F
- nacho cheese / steam table / 163F
- birria / 2 door upright refrigerator / 40F
- dice tomatoes / cold prep top / 41F
- raw beef / 2 door upright refrigerator / 41F

NOTES

Reinspection conducted due to closure of facility on 02/26/2024 for failure to provide an adequate supply of hot and cold water.

Hot water supply has been corrected. The Environmental Health Permit for the above food facility is reinstated. The facility is issued a Pass/ Green Placard.

Due to the closure on the day of original routine inspection 02/26/24, a full routine inspection was not conducted. A full routine inspection was conducted and documented on today's reinspection.

Please review minor violations for corrective actions.

Repeat violations from the last inspection were observed during this routine inspection. If continued non-compliance is observed on the next routine inspection, further enforcement actions may apply.

Reinspection and Reinstatement of Permit

The facility has been reinspected and the violations for which the Environmental Health Permit to Operate was suspended have been corrected. The permit is hereby reinstated and the closure order is rescinded.