MEZCAL GRILL

5701 Broadway Ste B & C
Sacramento 95820
(916) 456-2679

FA0044508 PR0091749

REINSPECTION

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.
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

<table>
<thead>
<tr>
<th>Name on Food Safety Certificate</th>
<th>Eduardo Valencia</th>
<th>Expiration Date</th>
<th>08/03/2027</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Warewash</th>
<th>Chlorine (Cl) ppm</th>
<th>Quaternary Ammonia (QA) ppm</th>
<th>Heat °F DDBSA ppm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water/Hot Water</td>
<td>Ware Sink Temp 130 °F</td>
<td>Hand Sink Temp 100 °F</td>
<td>Wiping Cloth ppm</td>
</tr>
</tbody>
</table>

**FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION**

- All cold food items / measured at or below / 41°F
- All hot held foods / measured at or above / 135°F

**NOTES**

Reinspection was conducted due to a Yellow/ Conditional Pass issued on 3/04/24 for major Hand Sink Facility and major Hot Holding Temperature violations.

All major violations remain corrected and a Green/ Pass placard has been issued.

Continue to correct all other violations observed in the Original Routine Inspection report conducted on 3/04/24.