



Date:	04/11/2024
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ESTABLISHMENT NAME: MACK ROAD SHELLPermit Holder: AU ENERGY LLC

Address: 6490 Mack Rd

City Sacramento

Zip Code 95823

Phone (916) 689-2012

FA FA0050673	PR PR0125553	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.

Observations: Some of the ice bags had labels and some of them didn't have the labels inside freezer (ice bags that bagged in the facility). Correct today. (1st Repeat Violation)

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: Minor debris accumulation observed on floor beneath the back beverage shelves.
Black slime accumulation observed inside floor sink beneath the 3 compartment sink and beneath the soda machine.
Clean within 7 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: Lacking Quaternary Ammonium sanitizer test strips. Correct within 3 days. (Repeat Violation)

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: Old cardboard used to line back storage shelves and inside walk-in cooler. Remove cardboard immediately. Use smooth, easily cleanable and non-absorbent material to line shelves. (Repeat Violation)

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.



County of Sacramento

Retail Food Facility Official Inspection Report

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OBSERVATIONS

Name on Food Safety Certificate Emilia Dancel Expiration Date 04/14/2026

Warewash Chlorine (Cl) _____ ppm Quaternary Ammonia (QA) _____ ppm Heat _____ °F DDBSA _____ ppm
Water/Hot Water Ware Sink Temp 117 °F Hand Sink Temp 102 °F Wiping Cloth _____ ppm

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

roast beef sandwich / open air display cooler / 41F milk / upright beverage refrigerator / 40F
ambient / walk-in cooler / 39F ham & cheese pocket / open air display refrigerator /

NOTES

Inspection was conducted with Emilia Dancel.
3 compartment sink was not set up.
Hot food items inside hot case by the front register were under TPHC. TPHC log verified.
3 compartment sink was not set up.

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
<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 type="checkbox"/> Food safety education required; # of employees _____
<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 Emilia Dancel / Manager

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

Co-Inspector: _____