



Retail Food Facility Official Inspection Report

Date:	04/11/2024
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ESTABLISHMENT NAME: MACK ROAD SHELL Permit Holder: AU ENERGY LLC					
Address: 6490 Mack Rd		city Sacramento	Zip Code	95823	Phone (916) 689-2012
FA	PR		Type of Inspection		
FA0050673	PR0125553		INSPECT	ION	
Program Identifier					
Items listed on this report as violations do not meet All violations must be corrected within specified time potential to cause foodborne illness. All major violati	eframe. Violations that are	classified as "Major"	pose an immediate the	reat to publi	lic health and have the

14b.WAREWASHING AND SANITIZING PROCEDURES

Observations: Major Violation:

Observed employee washing scoop and tong at the front handwash sink upon arrival. After washing the dishes, employee put the tong and scoop back to the utensils holder by the front handwash sink (skipped sanitizer step). Inspector directed employee to place all the utensils in the 3 compartment sink for re-wash and re-sanitize. Corrected. Proper warewash education was provided.

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))

43.RESTROOMS MAINTAINED, SUPPLIED, AND ACCESSIBLE

Observations: Major Violation:

Right restroom was completely out of toilet paper. Per manager, employees use both left and right restrooms. Refilled.

Minor Violation:

Toilet paper dispenser was empty inside left restroom. A roll of toilet paper stored on top of the toilet paper dispenser. Correct immediately.

Code Description: Toilet facilities shall be maintained and kept clean. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq. ft.; establishments offering on-site consumption of food. Toilet facilities shall be available within 200 feet of outdoor barbeques. (114143(e), 114250, 114250.1, 114276)

6.HANDWASHING FACILITIES

Observations: Paper towels dispenser was not working for the handwash sink next to the 3 compartment sink. A roll of paper towels found near by. Correct within 24 hours.

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.





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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))

21.HOT AND COLD WATER SUPPLY

Observations: Hot water measured at 117F for the 3 compartment sink. Maintain minimum 120F hot water for the 3 compartment sink at all times. Adjust within 24 hours. (5th Repeat Violation)

Provide proof of correction to lik@saccounty.gov for verification. Failure to meet compliance deadlines may result in a reinspection with additional fees.

Code Description: An adequate, protected, pressurized, potable supply of hot and cold water shall be provided at all times. Hot water shall be supplied at a minimum temperature of at least 120F when measured from the mop sink, prep sink, and warewashing sink faucet. The temperature of water provided to handwashing facilities shall be at least 100F. Handwashing facilities equipped with auto run faucets shall have their water temperature set between 100F to 108F. (113953(c), 114189, 114192, 114192.1, 114195)

27.FOOD PROTECTED FROM CONTAMINATION

Observations: Togo cup lids by the blast chiller machine with food contact side facing up. 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)

29.IDENTIFICATION AND STORAGE OF TOXIC SUBSTANCES

Observations: A spray bottle with clear solution observed at storage rack was lacking label. Correct within 7 days.

Code Description: All poisonous substances, detergents, sanitizers, and cleaning compounds shall be stored to prevent contamination of food, equipment, utensils, linens, and single-use articles. Only pesticides that are necessary and specifically approved for use in a food facility may be used. Containers of poisonous or toxic materials shall have a legible manufacturer's label or if taken from bulk supplies shall be clearly and individually identified with the common name of the material. (114254, 114254.1, 114254.2)

32a.FOOD PRESENTATION AND LABELING





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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,







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114139, 114153, 114163, 114165, 114169, 114175, 114177, 114180)

36.EQUIPMENT STORED IN APPROVED LOCATION

Observations: An unsecured fire extinguisher observed beneath front register. Mount to fixed structure within 5 days.

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)

44b.APPROPRIATE USE OF EQUIPMENT

Observations: Used plate, tong and scoop found inside front handwash sink. Wash all the dishes at the 3 compartment sink. Corrected.

Code Description: Employees shall not clean their hands in a sink used for food preparation, warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste. A handwashing facility shall not be used for purposes other than handwashing. Food preparation sinks, handwashing lavatories, and warewashing equipment shall not be used for the cleaning of maintenance tools, the preparation or holding of maintenance materials, or the disposal of mop water and similar liquid wastes. Open-air barbecue or outdoor wood-burning oven shall be operated on the same premises as, in reasonable proximity to, and in conjunction with, a permanent food facility that is approved for food preparation. (113953.1 (b-d), 114123, 114143 (a,b), Exception 114125)

52.OTHER

Observations: Note:

Chicken and beef tornados at sausage roller were under TPHC.

Sausage roller light was not on. Chicken tornados were measured at 100-103F. Per employee, food items placed at the sausage roller at 10am this morning. Manager voluntarily discarded all the chicken and beef tornados during inspection. Per manager, employee did not turn up the machine to high heat. Food items should reheat to at least 135F before serving. Corrected. Education provided.



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OBSERVATIONS						
Name on Food Safety Certificate Emilia	a Dancel	Expiration Date	04/14/	2026		
	ENTATION cooler / 41F milk /	ppm Heat°F 02 °F Wiping Cloth ' upright beverage refrig & cheese pocket / ope	gerator / 4			
Inspection was conducted with Emilia 3 compartment sink was not set up. Hot food items inside hot case by the 3 compartment sink was not set up. Inspection receives a Yellow placare Due to receipt of yellow placard, a reingreen placard, all major violations must	ront register were under d spection will be conducte	ed within 24-72 hours. A	Additional f		. To rec	eive a
STATUS GREEN - Pass	applicable sections of the C	ponsible for ensuring that the California Health and Safety current Sacramento County	Code. If a rein	spection is r	is in con	npliance with all fees may be
 \[\text{YELLOW - Conditional Pass; Reinspection required} \] \[\text{RED- Closed; Suspension of permit to operate} \] 		ann am actionalaire a am Eirich ach bankará Séire at tá faoirtíol a f	r commentantinie vidani. Web-			
☐ Placard program not applicable at this time	Accepted by:					
ACTIONS						
☐ Photographic documentation obtained ☐ Compliance conference required	Name and Title: sen	t via email to Emilia I	Dancel / M	lanager		
☐ Compliance conference required ☐ Food / equipment impounded (50)	Specialist: K I i		Phone	(040)	FO4 40	NE C
☐ Food safety education required; # of employees	Specialist: K. Li			(916)	531-40	156
☐ Permit Suspension; facility closure required	Co-Inspector:					