



County of Sacramento

Retail Food Facility Official Inspection Report

Date: 08/21/2018
Time In: 1:00 pm
Time Out: 4:00 pm
Page: 1 of 6

Facility Name: CAROLINA'S MEXICAN FOOD Permit Holder: EDWARD & CAROLINA TIBBETTS
Address: 3840 FRANKLIN BLVD City: Sacramento Zip Code: 95820 Phone: (916)454-9325

CT 36.00	FA FA0003406	PR PR0003699	PE 1622	Type of Inspection: Routine
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. <i>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 <u>immediately</u>. Non-compliance may warrant immediate closure of the food facility.</i>				

23 VERMIN AND ANIMAL CONTAMINATION MAJOR / CLOSURE

OBSERVATIONS: Observed a live mouse inside the walk-in cooler on the corner floor to the left of the walk-in cooler entrance. The live mouse was observed when the small side door (closest to the deep fryer) was opened. Immediately eliminate the live mouse from the food facility using approved methods.

Observed approximately 30-40 mice droppings on the floor below the shelving units inside the walk-in cooler. Also, observed approximately 20-30 old mice droppings on the shelves below the front counter. Immediately remove the mice droppings from the floor and clean and sanitize the floor inside the walk-in cooler.

Observed live German cockroaches of different life stages in the following areas throughout the kitchen:

- approximately 4 on the floor below the reach-in cooler and steam table
- approximately 20-30 on the floor and wall at the rear cook's line
- approximately 3-5 on the floor below the work table next to the food preparation sink
- approximately 2-3 inside the wall metal flashing to the right of the work table next to the food preparation sink
- approximately 1-2 inside the opening around the clean out line below the 3-compartment sink
- approximately 3 on the food shelf with the containers of flour and bread crumbs
- 1 on the mop sink.

Immediately eliminate the live/dead German cockroaches from the food facility using approved methods. Clean and sanitize all affected food surfaces.

NOTICE OF TEMPORARY SUSPENSION OF HEALTH PERMIT AND IMMEDIATE CLOSURE OF FOOD FACILITY

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states "If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

The violation for which this action is taken and associated section of the Health and Safety Code (H&SC) is as follows:

Section 114259.1 H&SC: Food is subject to contamination from vermin.

You have the right to make a written request for a hearing to the Environmental Health Division located at 10590 Armstrong Ste B., Mather, CA 95655, within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call Environmental Health for a reinspection to reinstate the permit to operate. Phone: (916) 875-8440.

Supervisor Consulted: T. Derby

CODE DESCRIPTION: A food facility shall at all times be equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to rodents and insects. (114259, 114259.1, 114259.4, 114259.5)

For more information on this violation please watch the following Food Safety video:

[English](#) [Cantonese](#) [Spanish](#) [Vietnamese](#)



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13 FOOD IN GOOD CONDITION, SAFE, AND UNADULTERATED

MAJOR

OBSERVATIONS: Observed approximately 6-8 mice droppings on top of a cardboard box of green bell peppers inside the walk-in cooler. The bell peppers were voluntarily discarded.

Observed approximately 3-4 mice droppings on top of sealed bags of raw pork inside the walk-in cooler. Immediately remove the mice droppings and sanitize the affected surfaces.

Voluntary Condemnation and Destruction Report

The items listed below are unfit for human consumption or otherwise in violation of the following state or local health codes. Authority is found in the California Health and Safety Code. Listed below is the item description, quantity and reason for destruction.

1) green bell peppers; 5 pounds; contaminated with mice droppings

I hereby voluntarily agree to the condemnation and destruction of the above item(s).

I hereby further release the County of Sacramento, Environmental Management Department and its authorized agents from any and all liability regarding the agreed voluntary condemnation and destruction.

METHOD OF DESTRUCTION: DISCARDED IN THE TRASH

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. (113967, 113976, 113980, 113988, 113990, 114035, 114167, 114254.3)

For more information on this violation please watch the following Food Safety video:

[English](#) [Cantonese](#) [Spanish](#) [Vietnamese](#)

1c FOOD HANDLER CARDS

OBSERVATIONS: Observed all food handler cards to be expired. Correct within 30 days. 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)

9 COOLING METHODS

OBSERVATIONS: Observed cooked beef at 57 F to be cooling inside a covered container inside the walk-in cooler. Per cashier, the food has been cooling for approximately 2 hours. Discontinue covering food while cooling. Correct immediately.



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CODE DESCRIPTION: Potentially hazardous foods shall be rapidly cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers, separating food into smaller portions, adding ice as an ingredient, using an ice bath, stirring frequently, using rapid cooling equipment, or using containers that facilitate heat transfer. (114002, 114002.1)

14a FOOD CONTACT SURFACES CLEANED AND SANITIZED

OBSERVATIONS: Observed an accumulation of slime/grime on the soda machine nozzles in the customer area. Clean and sanitize immediately.

CODE DESCRIPTION: Food contact surfaces, utensils, and equipment shall be cleaned and sanitized at the following 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. (114113, 114115, 114117, 114125(b), 114141)

29 IDENTIFICATION AND STORAGE OF TOXIC SUBSTANCES

OBSERVATIONS: Observed 2 bottles of household Raid inside the chemical storage room. Remove from the facility today.

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)

30b FOOD CONTAINERS LABELED

OBSERVATIONS: Observed 2 unlabeled bulk containers of food stored in the dry storage area. Correct within 2 days. 2ND REPEAT VIOLATION

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)

33 NONFOOD-CONTACT SURFACES CLEAN

OBSERVATIONS: Observed an accumulation of old food debris, grease, dust, and dirt on the following:

- on the floor below and wall behind the equipment (e.g., ice machine, steam table, griddle) throughout the main cook's line
- on the floor below the shelving units inside the walk-in cooler.

Correct within 7 days. 2ND REPEAT VIOLATION

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)

36 EQUIPMENT STORED IN APPROVED LOCATION

OBSERVATIONS: Observed an unsecured pressurized cylinder stored at the dry storage room. Correct within 2 days. 2ND REPEAT VIOLATION



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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, 114121, 114161, 114172, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

40 WIPING CLOTHS STORAGE AND USE

OBSERVATIONS: Measured the chlorine level in the sanitizer bucket at 10 ppm. Correct immediately. REPEAT VIOLATION

CODE DESCRIPTION: Wiping cloths used to clean food and nonfood-contact surfaces shall be used only once unless kept in clean water with a sanitizer solution of 100 ppm available chlorine or 200 ppm quaternary ammonium. Sponges shall not be used on food-contact surfaces. Except for fabric implements, linen shall not be used in contact with food. (114099.6, 114135, 114185.1, 114185.3 (d-e)).

41 PLUMBING FIXTURES AND BACKFLOW PREVENTION

OBSERVATIONS: Observed the drain line below the 3-compartment sink to be 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. 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)

42 GARBAGE AND REFUSE DISPOSAL

OBSERVATIONS: Observed 1 of the lids for the recycling dumpster to be missing. Replace the missing lid. Correct within 14 days.
REPEAT VIOLATION

Observed an accumulation of trash on the floor of the dumpster enclosure. Correct within 3 days.

CODE DESCRIPTION: The exterior premises of a food facility shall be kept free of litter and rubbish. All food waste and rubbish shall be kept in nonabsorbent, durable, cleanable, leak-proof, and rodent-proof containers. Containers shall have close-fitting lids and be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent the development of objectionable odors and other conditions that attract or harbor insects or rodents. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257)

44e VERMIN AND ANIMAL EXCLUSION

OBSERVATIONS: Observed small gaps on the bottom of the front doors. Eliminate the gaps immediately.



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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)

45 FLOOR, WALL, AND CEILING FINISHES

OBSERVATIONS: Observed the metal base coving inside the walk-in cooler and throughout the kitchen to be detached from the wall or in disrepair. Correct within 30 days.

Observed deteriorated floor tiles grout throughout the kitchen. Correct within 30 days.

Observed a hole in the wall inside the walk-in cooler next to the side door (closest to the deep fryer). Immediately eliminate all harborage areas or entry points inside the walk-in cooler.

Observed an opening in the wall around the clean out line below the 3-compartment sink. Immediately eliminate the opening.

CODE DESCRIPTION: Food facilities shall be fully enclosed in a building consisting of permanent floors, walls, and an overhead structure that meets minimum standards. The walls and ceiling shall be smooth, durable, nonabsorbent, and easily cleanable. Flooring and base coving shall be smooth, durable, and made of approved nonabsorbent material that is easily cleanable. Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius and shall extend up the wall at least 4 inches. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)



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OVERALL INSPECTION COMMENTS

OBSERVATIONS

Name on Food Safety Certificate Lucina Alonso Expiration Date 11/18/2021

Warewash Chlorine (Cl) 100 ppm Quaternary Ammonia (QA) ppm Heat °F Iodine ppm
Water/Hot Water Ware Sink Temp 120 °F Hand Sink Temp 100 °F Wiping Cloth 10 ppm Cl

FOOD ITEM / LOCATION / TEMP ° F DOCUMENTATION

cheese / walk-in cooler / 40.00 °F	shredded pork / walk-in cooler / 40.00 °F
diced tomatoes / reach-in cooler / 40.00 °F	shredded beef / walk-in cooler / 40.00 °F
pork / steam table / 147.00 °F	refried beans / steam table / 157.00 °F
chicken / steam table / 161.00 °F	shredded cheese / reach-in cooler / 41.00 °F

NOTES

A complaint investigation was also conducted.

STATUS
<input type="checkbox"/> GREEN - Pass
<input type="checkbox"/> YELLOW - Conditional Pass; Reinspection required
<input checked="" type="checkbox"/> RED- Closed; Suspension of permit to operate
<input type="checkbox"/> Placard program not applicable at this time
ACTIONS
<input checked="" 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 <u> </u>
<input checked="" 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: Maria Guillen

Name and Title: Maria Guillen / cashier

Specialist: L. Keovongsa Phone: (916)876-9830

Co-Inspector: