



\*EMD016020+DA10021981+03-19-2024\*



# County of Sacramento

## Retail Food Facility Official Inspection Report

Date:	03/19/2024
Page:	1 of 3

ESTABLISHMENT NAME: PITA R US Permit Holder: SAHITHI GANNU

Address: 2690 E Bidwell St Ste 300 City Folsom Zip Code 95630 Phone (916) 817-1184

FA FA0019218 Program Identifier	PR PR0048109	Type of Inspection INSPECTION
---------------------------------------	-----------------	----------------------------------

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.

### 6.HANDWASHING FACILITIES

**Observations:** MAJOR VIOLATION- No paper towels available at handsink. No paper towel dispenser. Repeat violation. 3rd notice. Corrected. Install dispenser within 72 hours.  
Paper towels in restroom were not in dispenser. 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 barbecues. 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))

### 1b.FOOD SAFETY CERTIFICATION

**Observations:** No food safety certificate available. Provide proof of enrollment within 2 weeks. Repeat violation 5th notice.

**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:** California food handler cards are not available for review. Correct 7 days. Repeat violation. 5th notice.

NOTE: Recommend placing all food handler cards inside a folder that contains manager food safety certificate and last routine inspection. Keep available at all times.

**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)

### 33.NONFOOD-CONTACT SURFACES CLEAN

**Observations:** Observed water accumulation inside refrigerator under grill. Remove water within 24 hours. Repair refrigerator within 7 days. Repeat violation.  
Observed mounds of grease on floor under fryer. Clean within 24 hours. 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)

### 39.TEMPERATURE MEASURING DEVICES



\*EMD016020+DA10021981+03-19-2024\*



# County of Sacramento

## Retail Food Facility

### Official Inspection Report

Date:	03/19/2024
Page:	2 of 3

ESTABLISHMENT NAME: PITA R US Permit Holder: SAHITHI GANNU

Address: 2690 E Bidwell St Ste 300 City Folsom Zip Code 95630 Phone (916) 817-1184

FA FA0019218	PR PR0048109	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:** Missing probe thermometer. Provide probe thermometer capable of measuring between 0F to 220F within 72 hours. Repeat violation. 5th notice.

**Code Description:** An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. Thermometers shall be calibrated in accordance with manufacturer#s specifications as necessary to ensure their accuracy. A thermometer shall be provided for all refrigerators, hot and cold holding units, and high temperature warewashing machines. (114157, 114159)

# County of Sacramento

## Retail Food Facility Official Inspection Report

ESTABLISHMENT NAME: PITA R US Permit Holder: SAHITHI GANNU

Address: 2690 E Bidwell St Ste 300 City Folsom Zip Code 95630 Phone (916) 817-1184

FA FA0019218 <small>Program Identifier</small>	PR PR0048109	Type of Inspection INSPECTION
<p>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.</p>		

**OBSERVATIONS**

Name on Food Safety Certificate \_\_\_\_\_ Expiration Date \_\_\_\_\_

Warewash Chlorine (Cl) 100 ppm Quaternary Ammonia (QA) \_\_\_\_\_ ppm Heat \_\_\_\_\_ °F DDBSA \_\_\_\_\_ ppm  
 Water/Hot Water Ware Sink Temp 127 °F Hand Sink Temp 103 °F Wiping Cloth 100 ppm CL

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

rice / warmer / 143F	chicken / drawer / 41F
chicken / walk in / 41F	hummus / cold top / 41F

**NOTES**

A reinspection will be conducted within 2 weeks due to multiple repeat violations and noncompliance. Food school is required for employees.

Due to continued non-compliance with the California Retail Food Code, all food handling employees and management are required to attend Food Safety Education at a cost of \$20 per person. Food Safety Education does not satisfy food manager or food handler certification requirements. Please call (916) 875-8440 to schedule.

<b>STATUS</b>	
<input checked="" type="checkbox"/>	GREEN - Pass
<input 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
<b>ACTIONS</b>	
<input type="checkbox"/>	Photographic documentation obtained
<input type="checkbox"/>	Compliance conference required
<input type="checkbox"/>	Food / equipment impounded (50)
<input checked="" type="checkbox"/>	Food safety education required; # of employees <u>4</u>
<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: emailed report to Sahithi / owner

Specialist: C. Dorrough Phone: (916) 214-6627

Co-Inspector: \_\_\_\_\_