



\*EMD016020+DA10022901+04-10-2024\*



# County of Sacramento

## Retail Food Facility

### Official Inspection Report

Date:	04/10/2024
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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 REINSPECTION
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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.

#### 5a.HANDWASHING PROCEDURES

**Observations:** MAJOR VIOLATION- Observed employees begin food prep without washing hands or before donning gloves. Observed raw chicken on the counter. Sink was dry. Corrected.

**Code Description:** Employees are required to wash their hands in the following situations: before engaging in food preparation, after touching bare skin, after using the toilet room, after coughing or sneezing, after eating, drinking, or using tobacco, after handling soiled equipment or utensils, as often as necessary during food preparation to prevent cross-contamination, when switching from working with raw to ready to eat foods, before donning gloves, before dispensing or serving food, after engaging in other activities that may contaminate hands. Hand sanitizer must be approved and shall only be applied to hands that are properly cleaned. (113952, 113953.3, 113953.4)

#### 6.HANDWASHING FACILITIES

**Observations:** MAJOR VIOLATION- No paper towels available at kitchen handsink. No paper towel dispenser. Repeat violation. 4th notice. Paper towels were provided. Install dispenser within 72 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))

#### 1a.DEMONSTRATION OF KNOWLEDGE

**Observations:** Employees are unaware of proper handwashing and food safety practices. Educate employees about proper food safety.

**Code Description:** All food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties. (113947)

#### 1b.FOOD SAFETY CERTIFICATION

**Observations:** No food safety certificate available. Provide proof of enrollment within 7 days. Repeat violation 6th 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



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**Observations:** California food handler cards are not available for review. Correct 7 days. Repeat violation. 6th 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)

#### 14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

**Observations:** Observed food debris on slicer. Clean and sanitize after use. Correct within 24 hours.

**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. (113984(d), 114113, 114115, 114117, 114121(a), 114125(b), 114141, 114180(a-c))

#### 30a.FOOD STORED IN APPROVED LOCATION

**Observations:** Observed frozen chicken stored outside the back door in boxes on the ground. Deliveries are made early in the morning and is not being placed in refrigerator right away. This practice has been observed before on warm days. Chicken was still frozen. Have deliveries delivered to refrigerator or have staff available during delivery.

Observed onions on floor near walk in refrigerator. Corrected.

**Code Description:** Food items shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Food shall not be exposed to splash, dust, vermin, or other forms of contamination or adulteration. Prepackaged food may not be stored in direct contact with ice if the food is subject to the entry of water because of the nature of it's packaging. Non-prepackaged food may not be stored in direct contact with undrained ice. (114047, 114049, 114053, 114055, 114069 (b))

#### 33.NONFOOD-CONTACT SURFACES CLEAN

**Observations:** Observed water acumulation inside refrigerator under grill. Remove water within 24 hours. Repair refrigerator within 72 hours. 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)



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### 39.TEMPERATURE MEASURING DEVICES

**Observations:** Missing probe thermometer. Provide probe thermometer capable of measuring between 0F to 220F within 72 hours. Repeat violation. 6th 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)

### 44d.EMPLOYEE PERSONAL ITEMS

**Observations:** Observed rug stored on top of slicer. Corrected.

**Code Description:** No person shall store clothing or personal effects in any area used for the storage and preparation of food. Lockers or other suitable facilities shall be provided and used for the orderly storage of employee clothing and other possessions. Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, and single-use articles cannot occur. (114256, 114256.1.)



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<small>Program Identifier</small>		
<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 122 °F Hand Sink Temp 104 °F Wiping Cloth 100 ppm CL

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

**NOTES**

A reinspection will be conducted to verify correction of violations.  
 Compliance conference may be required to discuss repeat food safety violations and solutions.

**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.

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 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
<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>6</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: \_\_\_\_\_