



\*EMD016020+DA10024240+05-08-2024\*



# County of Sacramento

## Retail Food Facility Official Inspection Report

Date:	05/08/2024
Page:	1 of 2

ESTABLISHMENT NAME: SAINT MEL'S SCHOOL Permit Holder: DIOCESE OF SACRAMENTO

Address: 4745 Pennsylvania Ave City Fair Oaks Zip Code 95628 Phone (916) 967-2814

FA FA0005603	PR PR0007038	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.

### 23.VERMIN AND ANIMAL CONTAMINATION

**Observations:** Observed 1 dead adult turkestan in dry storage area.  
Remove evidence. Clean and sanitize affected area.

**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. Service animals as defined in section 113903 may be permitted in areas that are not used for food preparation and that are usually open for consumers if a health or safety hazard will not result from the presence or activities of the service animal. (113903, 114259, 114259.1, 114259.4, 114259.5)

### 45.FLOOR, WALL, AND CEILING FINISHES

**Observations:** Observed missing rubber covered base in storage portion of kitchen. Missing coving is creating slight crevice in wall. Replace within 3 months.  
REPEAT VIOLATION.

**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, 114271, 114272)



# County of Sacramento

## Retail Food Facility Official Inspection Report

Date:	05/08/2024
Page:	2 of 2

ESTABLISHMENT NAME: SAINT MEL'S SCHOOL Permit Holder: DIOCESE OF SACRAMENTO

Address: 4745 Pennsylvania Ave City Fair Oaks Zip Code 95628 Phone (916) 967-2814

FA FA0005603 <small>Program Identifier</small>	PR PR0007038	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) \_\_\_\_\_ ppm Quaternary Ammonia (QA) \_\_\_\_\_ ppm Heat \_\_\_\_\_ °F DDBSA \_\_\_\_\_ ppm  
 Water/Hot Water Ware Sink Temp 122 °F Hand Sink Temp 107 °F Wiping Cloth \_\_\_\_\_ ppm

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

juice / 2-door refrigerator / 36F

### NOTES

AT THIS TIME KITCHEN IS ONLY USED FOR STAGING PREPACKAGED FOOD FROM THIRD PARTY COMPANY. EDUCATION PROVIDED ON TPHC FOR FOOD ITEMS.  
 THE FOLLOWING SHALL BE ADDRESSED AT WHICH TIME THE KITCHEN IS USED FOR COOKING ACTIVITIES:  
 1. HOUSEHOLD MICROWAVE ON PREP COUNTER. HOUSEHOLD CROCKPOTS IN DRY STORAGE. REPLACE WITH COMMERCIAL GRADE.  
 2. ENSURE MANUAL WAREWASHING SANITIZER IS AVAILABLE (BLEACH OR QUATERNARY AMMONIA)

<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 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: emailed to / Yvonne, PIC

Specialist: E. Torres Phone: (916) 639-3407

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