



EMD016020+DA10016076+11-28-2023



County of Sacramento

Retail Food Facility

Official Inspection Report

Date:	11/28/2023
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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 INSPECTION
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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.

6.HANDWASHING FACILITIES

Observations: MAJOR VIOLATION- Paper towel dispenser in restroom was inoperable. Soap dispenser at kitchen handsink was inoperable. Corrected.
Kitchen handsink did not have paper towel dispenser. Provide within 72 hours. Repeat violation. 3rd notice.

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))

14b.WAREWASHING AND SANITIZING PROCEDURES

Observations: MAJOR VIOLATION- Utensils are not being sanitized. There was no drain plug for sink. Use plastic bag for drain plug until a drain plug can be provided. Corrected. Provide drain plug within 24 hours.

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))

1b.FOOD SAFETY CERTIFICATION

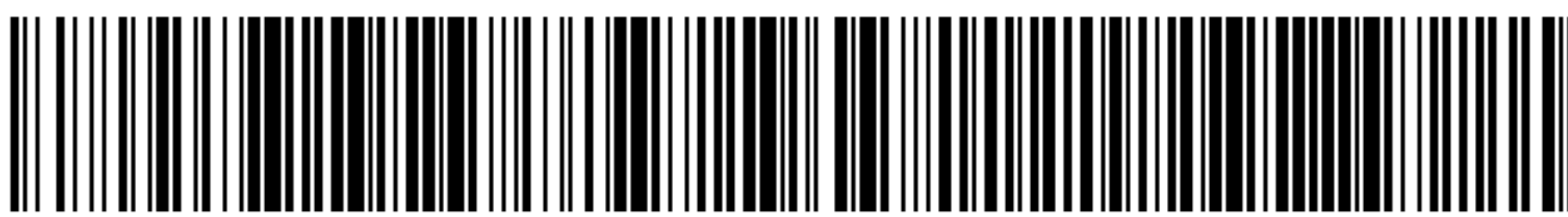
Observations: No food safety certificate available. Repeat violation. 4th notice. Provide a copy of certificate to inspector within 30 days.

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: Food handler cards were not available during inspection. Provide within 2 weeks. Repeat violation. 4th notice.

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)



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7.HOT AND COLD HOLDING TEMPERATURES

Observations: Chicken in refrigerator below grill measured 41-46F. Correct within 24 hours.

Code Description: Potentially hazardous foods shall be maintained at or below 41F or at or above 135F. The following foods may be held at or below 45F: raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and pasteurized milk products in original sealed containers, potentially hazardous foods held during transportation. Food preparation shall not exceed two cumulative hours without a return to the required holding temperatures. (113996, 113998, 114037)

14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

Observations: Observed dried food debris on slicer. Clean and sanitize within 24 hours. Repeat violation. 4th notice.

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))

33.NONFOOD-CONTACT SURFACES CLEAN

Observations: Observed water accumulation in refrigerator under grill. Remove water within 24 hours. Repair refrigerator within 48 hours. Repeat violation. 4th notice.

Observed grease accumulation under fryer. Clean within 48 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)

38.VENTILATION AND LIGHTING

Observations: Probe thermometer does not read 0-220F. Correct within 24 hours. Repeat violation.

Code Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by health and building department. Canopy-type hoods shall extend six inches beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, air shaft, or light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252,



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114252.1)



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Table with 3 columns: FA (FA0019218), PR (PR0048109), Type of Inspection (INSPECTION). Includes a disclaimer about violations.

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 103 °F Wiping Cloth ppm

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

jummus / cold top / 40F rice / warmer / 139F
chicken / walk in / 39F

NOTES

Reinspection will be conducted to verify multiple repeat violations. Have been corrected.

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.

Risk-Based Inspection

A risk based inspection is an inspection focusing on factors known to directly contribute to causing foodborne illness. Structural issues and good retail practices are not assessed during this inspection.

Table with 2 sections: STATUS (GREEN - Pass, YELLOW - Conditional Pass, RED - Closed) and ACTIONS (Photographic documentation, Compliance conference, etc.).

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: _____