



EMD016020+DA10021039+02-29-2024



County of Sacramento

Retail Food Facility Official Inspection Report

Date:	02/29/2024
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ESTABLISHMENT NAME: SMOKEY OAKS TAVERN Permit Holder: B & N RESTAURANTS LP

Address: 9634 Fair Oaks Blvd City Fair Oaks Zip Code 95628 Phone (916) 536-9330

FA FA0002979	PR PR0003281	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.

23.VERMIN AND ANIMAL CONTAMINATION

Observations: Observed about 5 droppings in bar area, primarily around milk crate above floor sink.
Observed about 5 droppings in staff restroom in cabinet below handwash sink.
Observed more than 20 droppings around water heater (difficult to access area due to extra unused equipment).

All other areas have been cleaned and sanitized. Pest control arrived on site during reinspection. Per pest control employee, last visit was on 2/23/24 for outside service only. Per pest control employee, facility is serviced monthly for exterior and serviced as needed for interior. Pest control employee arrived with metal mesh to eliminate holes/gaps.

Email pest control report from 2/29/24 to torresem@saccounty.gov within 48 hours.

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)

44e.VERMIN AND ANIMAL EXCLUSION

Observations: Observed holes/gaps in walls/ceiling in the following areas:

- missing panel above walk-in cooler
- hole in wall in dry storage about eye level
- hole and damage to wall in dry storage around mesh patch
- holes and damage to wall in employee restroom above coving
- holes and major damage to wall in mop sink / janitorial closet above coving

Pest control was present on site during inspection and had metal mesh to cover all holes and gaps. Send photos to torresem@saccounty.gov within 48 hours.

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)



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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 _____ °F Hand Sink Temp _____ °F Wiping Cloth _____ ppm

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

NOTES

A reinspection was conducted to ensure the following was addressed:

1. Functional handwash sink in cook's line
2. Clean and sanitize affected areas and equipment
3. Seal cracks/crevices and eliminate potential vermin harborage locations
4. Begin to eliminate clutter behind facility

Handwash sink was repaired and all affected areas/equipment were cleaned and sanitized. Facility made progress with clutter behind facility. Cracks/crevices/holes were still present but pest control was on site to eliminate.

Continue to work to clean up behind facility around water heater and ice machine. Send photos of covered gaps/holes and pest control report to torresem@sacounty.gov within 48 hours.

A reinspection may be conducted within 7-14 days to verify continued progress. See routine inspection report from 2/28/24 to address other remaining violations.

STATUS
<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
ACTIONS
<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 / Steve

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

Co-Inspector: _____