



\*EMD016020+DA0TCTDG0+04-05-2023\*



# County of Sacramento

## Retail Food Facility

### Official Inspection Report

Date:	04/05/2023
Page:	1 of 2

ESTABLISHMENT NAME: UCD MEDICAL CENTER-LHCF Permit Holder: UCD HEALTH SYSTEMS

Address: 4625 2nd Ave City Sacramento Zip Code 95817 Phone (916) 734-3621

FA FA0007466	PR PR0092295	Type of Inspection INSPECTION
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Program Identifier  
DOWNSTAIRS

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.

#### 7.HOT AND COLD HOLDING TEMPERATURES

**Observations:** MAJOR: Mediterranean chicken in tray line at 122-129 F. Reheated at time of inspection. Corrected.

**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)

#### 21.HOT AND COLD WATER SUPPLY

**Observations:** Hot water at two of three hand sinks at 113 F and at 120 F at middle hand sink in men's restroom. Hot water at two of three hand sinks at 114F and at 120 F at middle hand sink in women's restroom. Provide water at 100-108 F for autorun faucets. Corrected at time of inspection.

**Code Description:** An adequate, protected, pressurized, potable supply of hot and cold water shall be provided at all times. Hot water shall be supplied at a minimum temperature of at least 120F when measured from the mop sink, prep sink, and warewashing sink faucet. The temperature of water provided to handwashing facilities shall be at least 100F. Handwashing facilities equipped with auto run faucets shall have their water temperature set between 100F to 108F. (113953(c), 114189, 114192, 114192.1, 114195)

#### 41.PLUMBING FIXTURES AND BACKFLOW PREVENTION

**Observations:** One inch air gap lacking for plumbing to dishwasher for cooler in pizza station. Correct within 7 days.

Anti-siphon device lacking for hose connected to y-joint at cart wash down area. Provide within 7 days.

**Code Description:** Steam tables, ice machines, ice bins, food preparation sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall drain into a floor sink with an air gap or other approved type of receptor. Plumbing and plumbing fixtures shall be maintained so as to prevent contamination, shall be kept clean, fully operative, and in good repair. The potable water supply shall be protected with a backflow or back siphonage protection device. Any hose used for potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)

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### OBSERVATIONS

Name on Food Safety Certificate Colleen Baucom Slavin Expiration Date 03/17/2027

Warewash Chlorine (Cl) 100 ppm Quaternary Ammonia (QA) 200 ppm Heat 128 °F DDBSA \_\_\_\_\_ ppm  
 Water/Hot Water Ware Sink Temp 120 °F Hand Sink Temp 100 °F Wiping Cloth 200 ppm QA

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

mashed potatoes / / 155.000000F	shredded pork / / 36.000000F
raw beef patty / / 35.000000F	shredded cheese / / 41.000000F
black rice / / 40.000000F	mac and cheese / / 158.000000F
beans / / 41.000000F	ham sandwich / / 40.000000F
pizza (ACC) / / 41.000000F	tofu / / 35.000000F
milk / / 41.000000F	salmon / / 33.000000F

### NOTES

- \* Unable to check temperature of large dishwasher due to machine being disassembled for cleaning between tray line service. Temp dots are used daily to monitor heat.
- \* Formula station dishwasher at 128 F, 100 ppm Cl

<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: Sky Baucom Slavin / Patient Services Manager

Specialist: C. Lawrence Phone: (916) 202-6058

Co-Inspector: E. Nguyen