



\*EMD016020+DA10007906+06-15-2023\*



# County of Sacramento

## Retail Food Facility Official Inspection Report

|       |            |
|-------|------------|
| Date: | 06/15/2023 |
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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<br>FA0019218<br>Program Identifier | PR<br>PR0048109 | Type of Inspection<br>REINSPECTION |
|---------------------------------------|-----------------|------------------------------------|

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.

### 1b.FOOD SAFETY CERTIFICATION

**Observations:** No food safety certificate available during inspection. Provide within 2 weeks. Repeat violation. 3rd 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

**Observations:** Food handler cards not available for employees. Provide within 2 weeks. Repeat violation. 3rd 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)

### 6.HANDWASHING FACILITIES

**Observations:** No paper towel dispenser available at handsink. Provide within 7 days. Repeat violation. Provide proof of correction. Paper towels were available.

**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))

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

**Observations:** Observed dried food debris on slicer. Repeat violation. 3rd 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))

### 27.FOOD PROTECTED FROM CONTAMINATION

**Observations:** Observed packaged food on ground outside back door. No phf's observed. Do not leave food outside of facility. Corrected. Repeat violation.





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**Code Description:** Food shall be protected from contamination during transportation, storage, preparation, holding, and display. Food and condiments on display shall be protected from contamination by the use of dispensers, packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed. Only prepackaged non-potentially hazardous food or uncut produce may be displayed or sold outdoors if under overhead cover. Bulk milk dispensing tubes shall be cut diagonally at minimum one inch from the dispensing head. Open-air barbecues shall be separated from public access. (113984, 113986, 114060, 114069, 114077, 114089.1 (c), 114143 (c-d), 114073)

### 33.NONFOOD-CONTACT SURFACES CLEAN

**Observations:** Observed grease on ground under fryer. Clean within 24 hours. Repeat violation. 3rd notice. Observed water in refrigerator under grill. Repair within 7 days.

**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)

### 34.WAREWASHING FACILITIES AND TESTING METHODS

**Observations:** No drain plugs available for warewash sink. Utensils are being sanitized in a tub. Provide drain plugs within 7 days. Provide proof of correction. Repeat violation.

**Code Description:** Facilities that prepare food shall be equipped with a manual warewashing sink that has at least three compartments with two integral metal drainboards. A two compartment sink that was installed before January 1, 1996, need not be replaced when used in approved manner. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils used. Mechanical warewashing machine shall be operated in accordance with manufacturer's specifications. Testing materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing. (113984(e), 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

### 39.TEMPERATURE MEASURING DEVICES

**Observations:** Probe thermometer does not read 0-220F. Provide within 48 hours. Repeat violation. Provide proof of correction.

**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)

### 49.PERMIT REQUIREMENTS



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**Observations:** Permit is not posted. Correct within 7 days.

**Code Description:** A food facility shall not be open for business without a valid permit. Permit shall be posted in a conspicuous place within the food facility. (114067(b, c), 114381, 114387)



