



\*EMD016020+DA10016689+12-08-2023\*



# County of Sacramento

## Retail Food Facility Official Inspection Report

Date:	12/08/2023
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.

### 6.HANDWASHING FACILITIES

**Observations:** Handsink located next to dry storage was partially blocked by rolling storage rack. Rolling storage rack was relocated to allow a path to handsink at the time of inspection. Corrected.

Second handwash sink located in the kitchen prep area was partially blocked by a rolling prep table. Rolling prep table was relocated to allow a path to handsink at time of inspection. Corrected.

**\*\*Ensure all hand sinks are maintained, unobstructed and easily accessible at all times.\*\***

**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))

### 7.HOT AND COLD HOLDING TEMPERATURES

**Observations:** The following potentially hazardous foods (PHFs) were observed out of proper holding temperature:

Overstocked single serving 8 oz. milk cartons located in kitchen milk kart cooler measure at 44F-50F. Staff relocated top layer of milk cartons to dairy walk in cooler for rapid cooling. Milk coolers should not be overfilled/overstocked and milk cooler lids should be completely closed to maintain proper cold holding temperature. Corrected on site.

**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)

### 9.COOLING METHODS

**Observations:** Large containers of cooked pasta were observed being improperly cooled in closed/covered containers inside walk-in refrigerator. When placed in cooling, food containers in which food is being cooled shall be arranged uncovered in the equipment to provide maximum heat transfer through the container walls. Cooked pasta was placed in an ice bath for rapid cooling. Corrected on site.

**Code Description:** All potentially hazardous foods shall be rapidly cooled from 135F to 41F within 6 hours. The decrease in temperature from 135F to 70F shall occur within the first 2 hours. Cooling shall be done by one or more of the following methods: in shallow containers, separating food into smaller portions, adding ice as an ingredient, using an ice bath, stirring



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#### OBSERVATIONS

Name on Food Safety Certificate Sandra Bullock Expiration Date 09/12/2024

Warewash Chlorine (Cl) \_\_\_\_\_ ppm Quaternary Ammonia (QA) 200 ppm Heat 160 °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

sliced tomatoes / walk in cooler-produce / 36F	milk / walk in cooler-dairy / 32F
raw chicken / walk in cooler-meat / 37F	beef / walk in cooler-meat / 36F
cooked jackfruit / walk in cooler-prep / 38F	milk / walk in cooler-patient / 35F
gravy / alto sham / 170F	pasta / 2 door reach in / 35F
ham / 2 door reach in / 40F	premade sandwiches / 2 door stand up / 41F
cheese / 2 door stand up / 40F	sliced tomatoes / cold prep top-pizza prep / 41F

#### NOTES

<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: Report email to: Sandra Bullock / Food Service Manager

Specialist: V. Nguyen Phone: (916) 879-1594

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