



EMD016020+DAPNH9OHK+08-31-2022



County of Sacramento

Retail Food Facility Official Inspection Report

Date:	08/31/2022
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ESTABLISHMENT NAME: SAINT MEL'S SCHOOL Permit Holder: DIOCESE OF SACRAMENTO

Address: 4745 Pennsylvania Ave City Fair Oaks Zip Code 95628 Phone (916) 967-2814

FA FA0005603	PR PR0007038	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.

7.HOT AND COLD HOLDING TEMPERATURES

Observations: Upright prep cooler containing cheese/whip (per principal she believes it was left over from a summer school activity) measured 53F. Items were voluntarily discarded. Repair cooler to maintain at 41F or below.

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)

27.FOOD PROTECTED FROM CONTAMINATION

Observations: Whole raw turkey (for food drive) stored above ready to heat microwave foods in cooler. Relocated. Corrected.

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)



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OBSERVATIONS

Name on Food Safety Certificate SEE NOTE Expiration Date _____

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

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

NOTES

AT THIS TIME KITCHEN IS ONLY USED FOR STAGING PREPACKAGED FOOD FROM VARIOUS RESTAURANTS. EDUCATION PROVIDED ON TPHC FOR FOOD ITEMS. DISHMACHINE APPEARED INOPERABLE. PER PRINCIPAL, THEY DO NOT USE IT. ENSURE CHEMICALS ARE PRIMED PRIOR TO USE; CHLORINE CANNISTER EMPTY.

THE FOLLOWING SHALL BE ADDRESSED AT WHICH TIME THE KITCHEN IS USED FOR COOKING ACTIVITIES:

1. HOUSEHOLD MICROWAVE ON PREP COUNTER. REPLACE WITH COMMERCIAL GRADE.
2. ENSURE MANUAL WAREWASHING SANITIZER IS AVAILABLE (BLEACH OR QUATERNARY AMMONIA)

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: SENT VIA EMAIL TO / PRINCIPAL

Specialist: K. Fry Phone: (916) 591-2126

Co-Inspector: _____