



EMD016020+DASGRS7LG+10-17-2022



County of Sacramento

Retail Food Facility Official Inspection Report

Date:	10/17/2022
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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
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: The following potentially hazardous foods (PHFs) were observed out of proper holding temperature:

MAJOR VIOLATION

Turkey deli meat found at 54 F at cold top in sandwich prep station observed double stacked and raised above the fill line of cold top. Turkey was discarded at time of inspection. Education provided on how to properly store foods in cold top.

MINOR VIOLATION

Sliced cheese found at 46 F at cold top in sandwich prep station observed double stacked and raised above the fill line of cold top. Cheese was discarded at time of inspection.

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: Maximum hot water at 3-compartment sink in dish station at 119 F. Adjust to 120 F within 24 hours.

Maximum hot water at 85 F at automatic faucet in center sink at women's restroom and at 73 in center automatic faucet in center sink at men's restroom. Provide water between 100-108 F for auto run faucet hand sinks. Correct within 24 hours.

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)

40.WIPING CLOTHS STORAGE AND USE

Observations: Quaternary ammonia sanitizer test strips at 150ppm. Corrected at time of inspection.

Code Description: Wiping cloths used to clean food and nonfood-contact surfaces shall be used only once unless kept in clean water with a sanitizer solution of 100 ppm available chlorine or 200 ppm quaternary ammonium. Sponges shall not be used on food-contact surfaces. Except for fabric implements, linen shall not be used in contact with food. Clean linen shall be free of food residue and other soiling matter. Adequate space shall be provided for the storage of clean linens. (114135, 114185, 114185.1, 114185.2, 114185.3, 114185.4, 114185.5)



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OBSERVATIONS

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

Warewash Chlorine (Cl) _____ ppm Quaternary Ammonia (QA) 400 ppm Heat 186 °F DDBSA _____ ppm
 Water/Hot Water Ware Sink Temp 119 °F Hand Sink Temp 100 °F Wiping Cloth 150 ppm QA

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

tuna sandwich / / 41.000000F	slice tomato / / 37.000000F
milk / / 41.000000F	chicken nuggets / / 181.000000F
heavy whipping cream / / 40.000000F	green beans / / 171.000000F
tuna salad / / 40.000000F	cooked carrots / / 157.000000F
turkey sandwich / / 41.000000F	grilled chicken / / 41.000000F
pizza / / 41.000000F	pasta / / 138.000000F

NOTES

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 Sky Baucom-Slavin / Patient Services Manager

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

Co-Inspector: _____