



EMD016020+DA10023284+04-18-2024



County of Sacramento

Retail Food Facility Official Inspection Report

Date:	04/18/2024
Page:	1 of 3

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 FA0019218 Program Identifier	PR PR0048109	Type of Inspection 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. Provide proof of enrollment within 7 days. Repeat violation 7th 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: California food handler cards are not available for review. Correct 7 days. Repeat violation. 7th notice. NOTE: Recommend placing all food handler cards inside a folder that contains manager food safety certificate and last routine inspection. Keep available at all times

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)

1c.FOOD HANDLER CARDS

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)

14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

Observations: Observed food debris on slicer. Clean and sanitize after use. Correct within 24 hours. 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))

30a.FOOD STORED IN APPROVED LOCATION

Observations: Observed onions on floor near back door. Corrected.

Code Description: Food items shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Food shall not be exposed to splash, dust, vermin, or other forms of contamination or adulteration. Prepackaged food may not be stored in direct contact with ice if the food is subject to the entry of water because



EMD016020+DA10023284+04-18-2024



County of Sacramento

Retail Food Facility

Official Inspection Report

Date:	04/18/2024
Page:	2 of 3

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 FA0019218	PR PR0048109	Type of Inspection REINSPECTION
-----------------	-----------------	------------------------------------

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.

of the nature of it's packaging. Non-prepackaged food may not be stored in direct contact with undrained ice. (114047, 114049, 114053, 114055, 114069 (b))

33.NONFOOD-CONTACT SURFACES CLEAN

Observations: Observed water accumulation inside refrigerator under grill. Remove water within 24 hours. Repair refrigerator within 72 hours. Repeat violation. 4th notice. Provide proof of correction within 72 hours.

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)

39.TEMPERATURE MEASURING DEVICES

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)



County of Sacramento

Retail Food Facility Official Inspection Report

Date:	04/18/2024
Page:	3 of 3

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 FA0019218 <small>Program Identifier</small>	PR PR0048109	Type of Inspection REINSPECTION
<p>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.</p>		

OBSERVATIONS

Name on Food Safety Certificate _____ Expiration Date _____

Warewash Chlorine (Cl) 100 ppm Quaternary Ammonia (QA) _____ ppm Heat _____ °F DDBSA _____ ppm

Water/Hot Water Ware Sink Temp _____ °F Hand Sink Temp _____ °F Wiping Cloth _____ ppm

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

NOTES

Previous major violations from 4/15/24 have been corrected.
Provide proof of correction for remaining violation.

Due to continued non-compliance with the California Retail Food Code, all food handling employees and management are required to attend Food Safety Education at a cost of \$20 per person. Food Safety Education does not satisfy food manager or food handler certification requirements. Please call (916) 875-8440 to schedule.

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 checked="" type="checkbox"/>	Food safety education required; # of employees <u>6</u>
<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 report to Sahithi / Owner

Specialist: C. Dorrough Phone: (916) 214-6627

Co-Inspector: _____