



EMD016020+DAVFOSTWV+01-31-2023



County of Sacramento

Retail Food Facility

Official Inspection Report

Date:	01/31/2023
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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.		

9.COOLING METHODS

Observations: Macaroni and cheese in large plastic container inside walk in was found at 49F in the center and 45F on the sides. Per staff, the macaroni and cheese was prepared 3-4 hours prior to inspection. The macaroni and cheese was prepared by combining previously cooked and cooled macaroni noodles and room temperature cheese sauce from can. After mixing, the macaroni and cheese was placed inside the walk-in with lid. Use approved method to return macaroni and cheese to safe holding temperature. At time of inspection the mac and cheese was placed into shallow 2 inch deep metal hotel pans and put in blast chiller to rapidly cool. Temperature reached 35-41 F. Corrected.

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 frequently, using rapid cooling equipment, or using containers that facilitate heat transfer. (114002, 114002.1)

21.HOT AND COLD WATER SUPPLY

Observations: Maximum hot water temperature at 93 F in men's restroom and at 97 F in women's restroom. Provide water at 100-108F within 24 hours. <REPEAT VIOLATION>

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)

36.EQUIPMENT STORED IN APPROVED LOCATION

Observations: Ice bucket placed directly on floor while being filled with ice. Ensure ice bucket is not placed on floor. Corrected at time of inspection.

Code Description: Clean equipment, utensils, linens, and single-use articles shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Clean equipment, utensils, linens, and single-use articles shall not be exposed to splash, dust, vermin or other forms of contamination. Non-food items shall be stored and displayed separate from food and food-contact surfaces. During pauses in food preparation utensils shall be stored with handles above the top of the food, on a clean sanitized surface, in running water, or in water that is at least 135F. Single-use articles and multiservice utensils shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces is prevented. Pressurized cylinders shall be securely fastened to rigid structure. (114074, 114081, 114119, 114161, 114172, 114178, 114179)



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OBSERVATIONS

Name on Food Safety Certificate COLLEEN BAUCOM SLAVIN Expiration Date 03/17/2027

Warewash Chlorine (Cl) _____ ppm Quaternary Ammonia (QA) 200 ppm Heat 173 °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

melon / / 40.000000F	soup / / 158.000000F
raw chicken / / 36.000000F	black beans / / 40.000000F
milk / / 40.000000F	ham / / 39.000000F
grilled chicken / / 36.000000F	pasta / / 166.000000F
black beans / / 172.000000F	crispy chicken / / 157.000000F
salmon / / 40.000000F	rice / / 170.000000F

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: _____