



Date:	04/15/2024
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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.

5a.HANDWASHING PROCEDURES

Observations: MAJOR VIOLATION- Observed employees begin food prep without washing hands or before donning gloves. Observed dry handsink. Corrected. Repeat violation.

Code Description: Employees are required to wash their hands in the following situations: before engaging in food preparation, after touching bare skin, after using the toilet room, after coughing or sneezing, after eating, drinking, or using tobacco, after handling soiled equipment or utensils, as often as necessary during food preparation to prevent cross-contamination, when switching from working with raw to ready to eat foods, before donning gloves, before dispensing or serving food, after engaging in other activities that may contaminate hands. Hand sanitizer must be approved and shall only be applied to hands that are properly cleaned. (113952, 113953.3, 113953.4)

6.HANDWASHING FACILITIES

Observations: MAJOR VIOLATION- No paper towels available at kitchen handsink. No paper towel dispenser. Repeat violation. 5th notice. Paper towels were provided. Install dispenser within 72 hours.

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 barbeques. 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))

14b.WAREWASHING AND SANITIZING PROCEDURES

Observations: MAJOR VIOLATION- Observed employee skip sanitizing step for utensils. Corrected.

Code Description: Food-contact surfaces and multiservice utensils shall be effectively washed, rinsed, and sanitized to remove or completely loosen soils by use of manual or mechanical methods. The temperature of the automatic warewashing unit shall meet manufacturers specifications. Manual sanitation shall be accomplished during the final rinse by contact with solution containing 100 ppm available chlorine or 200 ppm quaternary ammonium. Mechanical sanitization shall be accomplished in the final rinse by achieving a utensil surface temperature of 160F or by contact with solution containing 50 ppm available chlorine. After cleaning and sanitizing, equipment and utensils shall be air dried. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101, 114105, 114109, 114111, 114185.3 (a-c))

1a.DEMONSTRATION OF KNOWLEDGE

Observations: Employees are unaware of proper handwashing and food safety practices. Educate employees about proper food safety. Repeat violation.



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Code Description: All food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties. (113947)

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)

14a. FOOD CONTACT SURFACES CLEANED AND SANITIZED

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

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))

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.

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

Observations: Missing probe thermometer. Provide probe thermometer capable of measuring between 0F to



County of Sacramento

Retail Food Facility

Official Inspection Report

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OBSERVATIONS

Name on Food Safety Certificate _____ Expiration Date _____

Warewash Chlorine (Cl) _____ 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

Inspection receives a Yellow placard

Due to receipt of yellow placard, a reinspection will be conducted within 24-72 hours. Additional fees apply. To receive a green placard, all major violations must remain corrected. Posted placard may not be moved or blocked.

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 type="checkbox"/> GREEN - Pass
<input checked="" 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: _____