





County of Sacramento

Retail Food Facility Official Inspection Report

Date:	04/08/2024		
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ESTABLISHMENT NAME: MOCHINUT MIDTOWN		Permit Holder: KAO SAECHAO AND THU TRAN			
Address: 1714 15th St	City	Sacramento	Zip Code <u>95811</u>	Phone (916) 213-4171	
FA0057006	PR PR0136928		Type of Inspection INSPECTION		
Program Identifier					
Items listed on this report as violations do not meet All violations must be corrected within specified time potential to cause foodborne illness. All major violati	eframe. Violations that are class	sified as "Major" pose an	n immediate threat to publi	ic health and have the	

6.HANDWASHING FACILITIES

Observations: MAJOR: Kitchen hand sink was blocked by equipment and foods. Corrected.

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))

7.HOT AND COLD HOLDING TEMPERATURES

Observations: MAJOR: Batter next to fryer measured at 62F. Operator stated it was removed from cooler about 30 minutes ago. Corrected.

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)

1b.FOOD SAFETY CERTIFICATION

Observations: Facility lacks an employee with a food safety certification. Correct within 30 days. <MAJOR VIOLATION>

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)

4.EATING, DRINKING, OR TOBACCO USE

Observations: Employee coffee beverage on prep table with food. Store below food and food related equipment/surfaces. Correct immediately

Code Description: Employees shall not eat, drink, or use tobacco in any area where contamination of non-prepackaged food, clean equipment and utensils, linens, and single use articles may occur. Employees may drink from closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, no prepackaged food, and food-contact surfaces. Area designated for employees to eat and drink shall be located so that food, clean equipment and utensils, linens, and single-use articles are protected from contamination. (113977, 114256 (a))





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30a.FOOD STORED IN APPROVED LOCATION

Observations: Bottles of water observed stored on floor in kitchen. Correct today.

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

33.NONFOOD-CONTACT SURFACES CLEAN

Observations: Grease buildup observed on floor under fryer. Clean within 3 days.

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)

44a.PREMISES KEPT FREE OF UNUSED EQUIPMENT

Observations: Unused fryer observed in kitchen. Remove within 3 days.

Code Description: The premises of a food facility shall be kept free of items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used. (114257, 114257.1.)

44c.MOP SINK AND JANITORIAL AREA

Observations: Wet mop observed inside mop sink. Keep mop in ways that allow air dry. Correct today.

Code Description: At least one janitorial sink equipped with hot and cold water and a drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. A room, area, or cabinet separated from food preparation, food storage, or warewashing shall be provided for the storage of cleaning equipment and supplies. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. (114279, 114281, 114282)

49.PERMIT REQUIREMENTS

Observations: Facility operating without a valid health permit - ownership changed. Submit application for permit to operate with applicable fees to EMD office. Correct within 72 hours.

Code Description: A food facility shall not be open for business without a valid permit. Permit shall be posted in a conspicuous place within the food facility. (114067(b, c), 114381, 114387)



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FA FA0057006 Program Identifier	PR PR0136928		Type of Inspection INSPECTION	
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OBSERVATIONS				
Name on Food Safety Certificate		Expiration Date		
	uaternary Ammonia (QA) 25_°F Hand Sink Temp _1	ppm Heat° .00 °F Wiping Clot		
hot dog / reach in cooler / 41F	MENTATION			
NOTES				
Inspection receives a Yellow placar Due to receipt of yellow placard, a reing green placard, all major violations mu	nspection will be conducte			To receive a
STATUS	The person in charge is res	sponsible for ensuring that	the above mentioned facility	is in compliance with all
 □ GREEN - Pass □ YELLOW - Conditional Pass; Reinspection required □ RED- Closed; Suspension of permit to operate 	applicable sections of the 0 assessed as authorized by	California Health and Safety current Sacramento Coun	y Code. If a reinspection is rety Code, Chapter 6.99.150.	equired, fees may be
☐ Placard program not applicable at this time	Accepted by:			
ACTIONS				
Photographic documentation obtained	Name and Title: em	ailed to / Andy/OW	NER	
☐ Compliance conference required ☐ Food / equipment impounded (50)	Specialist: Va	20	Phone: (916)	
☐ Food safety education required; # of employees	Specialist: L. Ya	ng	(916)	531-5912
☐ Permit Suspension; facility closure required	Co-Inspector:			