



Retail Food Facility Official Inspection Report

Date: 01/24/2024 Page: 1 of 6

STABLISHMENT NAME: UPTOWN TAKEOUT/DELIVERY/DINE- Permit Holder: AMAN SMITH & CARLOS LOPEZ							
Address: 2306 Oxford St	City Sac	cramento Zip Code	95815 Phone (916) 671-6849				
FA0051425	PR PR0114940	Type of Inspection INSPECTION	ON				
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.							

6.HANDWASHING FACILITIES

Observations: MAJOR

Observed the hand washing sink for the employee restroom across the courtyard missing soap and paper towels. Dish washing soap and a loose stack of paper towels were provided today. Mitigated. Provide non-diluted hand soap and a paper towel dispenser with paper towels within 2 days. REPEAT VIOLATION.

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

Measured cooked burger patties at 123 F inside the standing warmer. Employee began to reheat burger patties today. Corrected. REPEAT VIOLATION.

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)

11.REHEATING PROCEDURES FOR HOT HOLDING

Observations: MAJOR

Measured macaroni and cheese at 91 F on the countertop warmer in the kitchen. Per employee, the macaroni and cheese was reheated using the countertop warmer about 30 minutes ago. Education provided on rapid reheating. Employee began to reheat in the microwave today. Corrected. REPEAT VIOLATION.

Code Description: Potentially hazardous foods that are cooked, cooled, and subsequently reheated for hot holding shall be heated to a temperature of 165F for 15 seconds. Ready-to-eat food taken from a commercially processed hermetically sealed container, or from an intact package from a food processing plant shall be heated to a temperature of 135F for hot holding. (114016)

14b.WAREWASHING AND SANITIZING PROCEDURES

Observations: MAJOR







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Observed employee wash dishes in the 1-compartment prep sink without a sanitizing step. Education provided on dish washing practices:

- 1. Scrape food from dish into trash.
- 2. Wash dish with soap and water.
- 3. Rinse dish with water.
- 4. Dip dish in sanitizer (100 ppm chlorine or 200 ppm quaternary ammonia)
- 5. Air dry dish.

Employee began to wash dishes using above steps today. Corrected.

Note: Recommend to provide plugs for each 3-compartment dish washing sink.

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))

1b.FOOD SAFETY CERTIFICATION

Observations: Facility is missing a food manager's certificate. Provide within 30 days. REPEAT 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)

1c.FOOD HANDLER CARDS

Observations: Observed food handler cards missing for multiple employees. Provide within 15 days. REPEAT VIOLATION.

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)

21.HOT AND COLD WATER SUPPLY

Observations: Measured hot water at 116 F for the dish washing sink and 110 F for the 1-compartment prep sink. Provide hot water at a minimum of 120 F today.





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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)

22.SEWAGE AND WASTEWATER DISPOSAL

Observations: Observed water dripping through the roof in the dish washing area. No cross contamination observed. Repair within 30 days.

Code Description: Liquid waste shall be disposed of through the approved plumbing system that discharges into the public sewerage or into an approved private sewage disposal system. Grease traps and grease interceptors shall be easily accessible for servicing. (114197, 114201)

34.WAREWASHING FACILITIES AND TESTING METHODS

Observations: Facility is missing chlorine test strips. Provide within 7 days.

Code Description: Facilities that prepare food shall be equipped with a manual warewashing sink that has at least three compartments with two integral metal drainboards. A two compartment sink that was installed before January 1, 1996, need not be replaced when used in approved manner. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils used. Mechanical warewashing machine shall be operated in accordance with manufacturer's specifications. Testing materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing. (113984(e), 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

35.EQUIPMENT APPROVED AND MAINTAINED

Observations: Observed non-commercial 3 pot crockpot, Aroma rice maker, and Black and Decker skillet. Remove and provide approved commercial NSF/ANSI equipment within 30 days.

Code Description: Utensils and equipment shall be kept fully operative and in good repair. All new and replacement equipment shall be properly installed and be certified by NSF, UL Sanitation, or ETL Sanitation. Facilities that wash, rinse, soak, thaw, or similarly prepare foods shall be provided with a approved food preparation sink. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced or replaced if they can no longer be effectively cleaned and sanitized. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114163, 114165, 114169, 114175, 114177, 114180)





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39.TEMPERATURE MEASURING DEVICES

Observations: Calibrated probe thermometers using ice-point method and found one at 36 F and another at 38 F. Adjust thermometers to 32 F in ice water or replace within 7 days.

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)

42.GARBAGE AND REFUSE DISPOSAL

Observations: Observed a broken, unused glass refrigerator in the courtyard area. Remove within 30 days.

Code Description: The exterior premises of a food facility shall be kept free of litter and rubbish. All food waste and rubbish shall be kept in nonabsorbent, durable, cleanable, leak-proof, and rodent-proof containers. Containers shall have close-fitting lids and be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent the development of objectionable odors and other conditions that attract or harbor insects or rodents. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257, 114257.1)

43.RESTROOMS MAINTAINED, SUPPLIED, AND ACCESSIBLE

Observations: Observed the restroom's toilet by the kitchen broken. Facility has access to restroom across the courtyard/bbq area. Repair toilet within 7 days.

Code Description: Toilet facilities shall be maintained and kept clean. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq. ft.; establishments offering on-site consumption of food. Toilet facilities shall be available within 200 feet of outdoor barbeques. (114143(e), 114250, 114250.1, 114276)

44a.PREMISES KEPT FREE OF UNUSED EQUIPMENT

Observations: Observed various unused equipment (ex: steam table, personal storage) in the side dry storage room/office. Reorganize within 30 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.)

44e. VERMIN AND ANIMAL EXCLUSION

Observations: Observed the back screen door leading to the courtyard with a broken self-closing device. Correct





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within 7 days.

Observed the back door left open. Close when not in use today. REPEAT VIOLATION.

Code Description: A food facility shall at all times be constructed, equipped, and maintained as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects. Doors opening to outside air shall have a self-closing device and have no gaps greater than 1/4 inch when closed. Insect control devices shall be installed so that the devices are not located over a food or utensil handling areas. Pass-thru windows shall be of an approved size and be equipped with a self-closing device and air curtain if required. (114259, 114259.2, 114259.3)

45.FLOOR, WALL, AND CEILING FINISHES

Observations: Observed a cardboard box used to cover wall/window at the cook's line area. Remove cardboard today.

Code Description: Food facilities shall be fully enclosed in a building consisting of permanent floors, walls, and an overhead structure that meets minimum standards. The walls and ceiling shall be smooth, durable, nonabsorbent, and easily cleanable. Flooring and base coving shall be smooth, durable, and made of approved nonabsorbent material that is easily cleanable. Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius and shall extend up the wall at least 4 inches. (114143 (d), 114266, 114268, 114271, 114272)

47c.INSPECTION REPORT AVAILABILITY

Observations: A copy of the last inspection report is unavailable. Keep on site via a printed copy or electronic copy today.

Code Description: A copy of the most recent routine inspection report conducted to assess compliance with this part shall be maintained at the food facility and made available upon request. The food facility shall post a notice advising consumers that a copy of the most recent routine inspection report is available for review by any interested party. (113725.1)

49.PERMIT REQUIREMENTS

Observations: A copy of the most recent EMD permit is unavailable. Provide within 7 days.

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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OBSERVATIONS								
Name on Food Safe	ty Certificate			Expira	tion Date			
Water/Hot Water	Ware Sink Temp 116	aternary Ammonia (C _°F Hand Sink Ter		THE COLD STREET	at°F oing Cloth	DDBSAppm	_ppm	
Chicken / counte	ertop warmer in kitchen ream / 2-door refrigera warmer / 135F	/ 142F	Chees	se sauce / co se / cold top r d beef / cour	refrigerato		en / 185F	
Due to receipt of	ives a Yellow placard yellow placard, a reins Il major violations must	spection will be co						eceive a
STATUS		The person in char applicable sections	rge is resp	onsible for ensu	uring that the	e above mentioned	d facility is in	compliance with all
☐ GREEN - Pass ▼ YELLOW - Conditional Pas	ss: Reinspection required	applicable sections assessed as autho	s of the Ca orized by o	alifornia Health a current Sacrame	and Safety C ento County	code. If a reinspect Code, Chapter 6.9	tion is require 19.150.	d, tees may be
RED- Closed; Suspension								
☐ Placard program not applic	cable at this time	Accepted by:						
ACTIONS		Accepted by.						
☐ Photographic documentation	euri i i i i i i i i i i i i i i i i i i	Name and Title	e: sent	via email to	Carlos I	_opez / Owne	er	
☐ Compliance conference re	PA-020950 G	020000000000000000000000000000000000000	0.			Dhana		
☐ Food / equipment impound ☐ Food safety education requ		Specialist:	M. Boa	atright		Phone:	916) 206-	2779
Permit Suspension: facility	NO N NO 17	Co-Inspector:						