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ESTABLISHMENT NAME: UPTOWN TAKEOUT/DELIVERY/DINE- Permit Holder: AMAN SMITH & CARLOS LOPEZ

Address: 2306 Oxford St City Sacramento Zip Code 95815 Phone (916) 671-6849

FA FA0051425	PR PR0114940	Type of Inspection INSPECTION
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.

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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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 barbecues. (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



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 116 °F Hand Sink Temp 104 °F Wiping Cloth _____ ppm

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

Chicken / countertop warmer in kitchen / 142F	Cheese sauce / countertop warmer in kitchen / 185F
Open whipped cream / 2-door refrigerator / 38F	Cheese / cold top refrigerator / 38F
Tri-tip / standing warmer / 135F	Ground beef / countertop warmer / 151F

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.

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 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: sent via email to Carlos Lopez / Owner

Specialist: M. Boatright Phone: (916) 206-2779

Co-Inspector: _____