



Date:	03/21/2024
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ESTABLISHMENT NAME: PHO SAIGON BAY Permit Holder: THAI QUANG TRAN

Address: 1537 Howe Ave Ste 220 City: Sacramento Zip Code: 95825 Phone: (916) 922-1288

FA FA0004230	PR PR0004684	Type of Inspection REINSPECTION
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Program Identifier
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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.

## 1c.FOOD HANDLER CARDS

**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

**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)

## 23.VERMIN AND ANIMAL CONTAMINATION

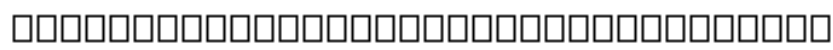
**Code Description:** A food facility shall at all times be equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to rodents and insects. Service animals as defined in section 113903 may be permitted in areas that are not used for food preparation and that are usually open for consumers if a health or safety hazard will not result from the presence or activities of the service animal. (113903, 114259, 114259.1, 114259.4, 114259.5)

## 45.FLOOR, WALL, AND CEILING FINISHES

**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)

## 49. PERMIT REQUIREMENTS

**Code Description:** A food facility shall not be open for business without a valid permit. Permit shall be posted in a



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conspicuous place within the food facility. (114067(b, c), 114381, 114387)





County of Sacramento  
Retail Food Facility  
Official Inspection Report

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FA FA0004230 Program Identifier	PR PR0004684	Type of Inspection REINSPECTION
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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**

This reinspection was conducted to follow up on major violations observed during the 3/19/2024 routine inspection and 3/20/2024 follow-up inspection.  
This facility's Permit to Operate has been reinstated and the facility is now approved to reopen to the public.  
Observations:  
-1 dying german cockroach nymph below rear 3-copartment sink (removed)  
-1 dying german cockroach nymph between 3-copartment sink and mechanical dish machine ledge (removed)  
-1 dying german cockroach nymph behind ice machine (removed)  
-4 dead german cockroaches (2 nymphs, 2 adults) near cooks line and water heater on floor (removed)  
-1 hole in dry storage room  
  
Continue to service for vermin, maintain facility free of unsanitary conditions, and install monitoring glue traps throughout facility.  
  
A follow-up will be conducted within the next 30 days.

**Reinspection and Reinstatement of Permit**

The facility has been reinspected and the violations for which the Environmental Health Permit to Operate was suspended have been corrected. The permit is hereby reinstated and the closure order is rescinded.

<b>STATUS</b>
<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
<b>ACTIONS</b>
<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: Thai Tran / Owner

Specialist: M. Cuevas Phone: (916) 639-3418

Co-Inspector: J. Czapla