



Date:	02/22/2024
Page:	1 of 7

ESTABLISHMENT NAME: GOLDEN CORRALPermit Holder: MOHAMMAD AZAD

Address: 4940 Watt Ave

City North Highlands

Zip Code 95660

Phone (916) 348-4396

FA FA0006686	PR PR0087336	Type of Inspection INSPECTION
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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.

7.HOT AND COLD HOLDING TEMPERATURES

Observations: MAJOR VIOLATION: The following potentially hazardous foods (PHFs) were observed out of proper holding temperature:

- Raw chicken liver measured 62F inside drop in unit that was off. Ambient temperature inside this unit was 63F. Per employee, they usually keep chicken in ice bath inside this unit when it's not on. Food was voluntarily discarded.
- Cooked rice 60F, sliced sausages 55F, several containers with cooked pasta 55F, shredded cheese and tomato mixture 55F stored inside Delfield upright cooler at BIG 3 station. Ambient temperature inside cooler was 55F. Food was voluntarily discarded. Do not use this cooler until it is repaired.

MINOR VIOLATION:

- A bag with diced potatoes 46F was stored inside 2-door reach-in cooler at BIG 3 station. Do not leave food out between use. Store inside cooler between use. Corrected.
- Cooked rice, pasta salad, imitation crab salad, blue cheese crumbles, packages with imitation crab, and enchilada bake measured 44F inside walk-in cooler. Ambient temperature inside walk-in cooler was 38F-39F. Ensure walk-in cooler door kept closed between use to maintain food at proper holding temperature.

*** Ensure all potentially hazardous food items stored at/below 41F at all times.

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)

8.TIME AS A PUBLIC HEALTH CONTROL

Observations: MAJOR VIOLATION: Containers with grilled jalapenos, grilled vegetables, fries, fried chicken, hamburgers between bread, pizza, mini corn dogs, fried okra, feta cheese, sliced sauces and young corn held using Time as a Public Health Control (TPHC) at customer self-service area lack a 4 hour discard time. Also, observed new batches with fried chicken and fries placed out without 4 hour discard time stickers. Develop written procedure for TPHC and review with all employees immediately. Items voluntarily discarded. Highly recommend posting TPHC procedure at each service station.

Code Description: When time as a public health control is used, the following procedures shall be observed: food items shall be marked to indicate four hours past the time when the food was removed from temperature control, food shall be served or discarded within the four-hour time limit, written procedures for food that was prepared, cooked, and refrigerated before time as a public health control was used, shall be maintained at the food facility and be made available to the enforcement agency upon request. (114000)



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Page:	2 of 7

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9.COOLING METHODS

Observations: MAJOR VIOLATION: Hotel pans with large roast beef pieces, pulled pork, spare ribs, and cooked pasta 47F-50F improperly cooling inside walk-in cooler since last night. Stickers indicate that food items were placed inside walk-in refrigerator at 9:27pm on 2/21/24. During the cooling process leave the cover/lid off to allow heat to escape. Large pieces of beef shall be sliced into smaller portions/slices. Foods must cool from 135F to 70F in 2 hours and from 70F to 41F in 4 hours. Cooling sticker provided and reviewed. Food was voluntarily discarded.

Voluntary Condemnation and Destruction Report

The items listed below are unfit for human consumption or otherwise in violation of the following state or local health codes. Authority is found in the California Health and Safety Code. Listed below is the item description, quantity and reason for destruction.

- 1) two hotel pans with roast beef for improper cooling
- 2) hotel pan with spare ribs for improper cooling
- 3) two 1/2 sheet pans with pulled pork for improper cooling
- 4) four 1/2 sheet pans with cooked pasta for improper cooling

I hereby voluntarily agree to the condemnation and destruction of the above item(s).

I hereby further release the County of Sacramento, Environmental Management Department and its authorized agents from any and all liability regarding the agreed voluntary condemnation and destruction.

METHOD OF DESTRUCTION: Dumped into trash bin with other trash.

Code Description: All potentially hazardous foods shall be rapidly cooled from 135F to 41F within 6 hours. The decrease in temperature from 135F to 70F shall occur within the first 2 hours. Cooling shall be done by one or more of the following methods: in shallow containers, separating food into smaller portions, adding ice as an ingredient, using an ice bath, stirring frequently, using rapid cooling equipment, or using containers that facilitate heat transfer. (114002, 114002.1)

13.FOOD IN GOOD CONDITION, SAFE, AND UNADULTERATED

Observations: MAJOR VIOLATION: Observed condensation ice build up on top of open bag with raw chicken that was stored beneath condenser unit inside walk-in freezer. Food was voluntarily discarded.

Voluntary Condemnation and Destruction Report The items listed below are unfit for human consumption or otherwise in violation of the following state or local health codes. Authority is found in the California Health and Safety Code. Listed below is the item description, quantity and reason for destruction.

- 1) ~ 6 lbs of raw chicken for contamination

I hereby voluntarily agree to the condemnation and destruction of the above item(s).

I hereby further release the County of Sacramento, Environmental Management Department and its authorized agents from any and all liability regarding the agreed voluntary condemnation and destruction.

METHOD OF DESTRUCTION: Dumped into trash bin with other trash.



County of Sacramento - Environmental Management Department
11080 White Rock Road - Suite 200 - Rancho Cordova, CA 95670 - Telephone: 916/875-8440 - Fax: 916/875-8513
<http://emd.saccounty.gov/EH>



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)



County of Sacramento

Retail Food Facility

Official Inspection Report

Date:	02/22/2024
Page:	7 of 7

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OBSERVATIONS

Name on Food Safety Certificate Theresa Novello Expiration Date 12/23/2024

Warewash Chlorine (Cl) _____ ppm Quaternary Ammonia (QA) _____ ppm Heat 160 °F DDBSA 700 ppm
Water/Hot Water Ware Sink Temp 130 °F Hand Sink Temp 100 °F Wiping Cloth _____ ppm DDBSA

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

gravy / steam table / 150F	meatloaf (sliced) / steam table / 135F
rice / steam table at BIG 3 station / 149F	mash potatoes / warmer unit / 148F
shredded cheese / cold top cooler at big 3 station /	raw steak / walk-in cooler / 38F
fish / warmer unit at frier station / 138F	raw fish / walk-in cooler / 37F

NOTES

- Ensure all personal items stored on the lower shelf inside walk-in cooler.
- Numerous REPEAT VIOLATIONS observed during inspection. To avoid additional reinspection(s) at a minimum fee of \$268 each, ensure all violations are corrected and remain corrected.

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: send via email to Theresa Novello / manager

Specialist: E. Drobenyuk Phone: (916) 599-7050

Co-Inspector: _____