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Retail Food Facility Official Inspection Report

ESTABLISHMENT NAME: GOLDEN CORRAL		Permit Holder: MOHA	AMMAD AZAD	
Address: 4940 Watt Ave	City	North Highlands	Zip Code <u>95660</u>	Phone (916) 348-4396
FA0006686	PR PR0087336		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 clas	ssified as "Major" pose ar	n immediate threat to put	blic health and have the

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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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.





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Code Description: Employees shall not commit any act that may cause the contamination or adulteration of food or food contact surfaces. Food shall be produced, prepared, stored, transported, and served, so as to be free from adulteration and spoilage. Food is considered adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. Containers previously used to store poisonous or toxic materials shall not be used to store food, utensils, or single-use articles. Utensils used for tasting shall be discarded or washed, rinsed, and sanitized between tastings. Ice used as a medium for cooling food and beverages shall not be offered for consumption. Food shall be inspected upon receipt and prior to any use, storage, or resale. Shellstock shall be reasonably free of mud; dead shellfish and shellfish with broken shells shall be discarded. (113967, 113976, 113980, 113988, 113990, 114035, 114039.2, 114167, 114254.3)

6.HANDWASHING FACILITIES

Observations: Hand sink at deep frying area was out of order. Per manager, employees were instructed to wash hands at nearby handwash sinks. Repair as required within 7 days.

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))

14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

Observations: - Sensor plastic tubes inside both ice machines had black residue build up. Per maintenance that was onsite those tubes will be replaced today.

- Blood/raw meat residue build up on slicer. Properly clean and sanitize slicer today.

Code Description: Food contact surfaces, utensils, and equipment shall be cleaned and sanitized at the following times: before each use with different type of raw food of animal origin, when changing from raw food to ready to eat food, between uses with raw produce and potentially hazardous food, before using a thermometer, any time during the operation when contamination may have occurred. Food-contact surfaces and utensils shall be clean to sight and touch. (113984(d), 114113, 114115, 114117, 114121(a), 114125(b), 114141, 114180(a-c))

21.HOT AND COLD WATER SUPPLY

Observations: One of three faucets inside women's restroom lacked hot water. Corrected during inspection.

Code Description: An adequate, protected, pressurized, potable supply of hot and cold water shall be provided at all





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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)

27.FOOD PROTECTED FROM CONTAMINATION

Observations: Open bag with raw chicken and corn stored inside walk-in freezer. Also, open food items stored at BIG 3 station. Store food items covered during storage. Corrected.

Code Description: Food shall be protected from contamination during transportation, storage, preparation, holding, and display. Food and condiments on display shall be protected from contamination by the use of dispensers, packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed. Only prepackaged non-potentially hazardous food or uncut produce may be displayed or sold outdoors if under overhead cover. Bulk milk dispensing tubes shall be cut diagonally at minimum one inch from the dispensing head. Open-air barbecues shall be separated from public access. (113984, 113986, 114060, 114069, 114077, 114089.1 (c), 114143 (c-d), 114073)

33.NONFOOD-CONTACT SURFACES CLEAN

Observations: - Dust build up on several ventilation food filters.

- Grease residue build up beneath cooking equipment at fry station.
- Black residue build up on the floor in various areas throughout facility.
- Dust build up on fan guards inside walk-in cooler and several reach-in coolers. Clean and maintain within 7 days. REPEAT VIOLATION
- Dust hanging of the ceiling above open containers with butter at BIG 3 station. Clean today.

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)

35.EQUIPMENT APPROVED AND MAINTAINED

Observations: - Back left leg of three compartment sink is being propped up with a hotel pan. Provide a leg extension and remove hotel pan within 30 days. CHRONIC REPEAT VIOLATION

- A half portion of metro shelf storing packages with dry breading powder at dry storage room was nesting on the floor. Repair shelf as required and ensure food stored at least 6 inches above floor. Correct within 3 days.
- Exposed wires observed at dry storage room (shown to manager). Cover as required within 2 days.







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- Heavy ice build up on condenser unit, shelves, and containers/boxes with food inside walk-in freezer. Condensation ice build up on condenser unit inside meat walk-in cooler. Do not store any food below leaks. Investigate leaks and repair as required within 7 days. REPEAT VIOLATION

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)

38.VENTILATION AND LIGHTING

Observations: Observed several openings between ventilation hood filters. Inspect all ventilation hood filters to ensure they are properly installed - leaving no gaps. Correct within 7 days.

Code Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by health and building department. Canopy-type hoods shall extend six inches beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, air shaft, or light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

41.PLUMBING FIXTURES AND BACKFLOW PREVENTION

Observations: - Found multiple drain pipes nesting inside floor sinks (various stations and at warewash area). Provide at least 1 inch air gap within 7 days. CHRONIC REPEAT VIOLATION

- Observed leak beneath 3-comp prep sink at front area, beneath 3-comp warewash sink, beneath dish machine, beneath both dump sinks across from dish machine, and beneath 1-comp sink at meat prep area. Repair all leaks within 7 days. REPEAT VIOLATION
- Proper extension drain pipe missing beneath 1-comp front prep sink. Water observed splashing into surrounded area instead of nearby floor sink. Provide required pipe with at least 1 inch air gap within 7 days.

Code Description: Steam tables, ice machines, ice bins, food preparation sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall drain into a floor sink with an air gap or other approved type of receptor. Plumbing and plumbing fixtures shall be maintained so as to prevent contamination, shall be kept clean, fully





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operative, and in good repair. The potable water supply shall be protected with a backflow or back siphonage protection device. Any hose used for potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)

43.RESTROOMS MAINTAINED, SUPPLIED, AND ACCESSIBLE

Observations: Employee men's restroom was out of order during inspection. Sign was posted and customer men's restroom available for use. Per manager, there is a leak inside toilet. Repair as required 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)

45.FLOOR, WALL, AND CEILING FINISHES

Observations: - Cove base tiles coming off the wall in meat department prep area. Some areas had missing cove base tiles. Several areas had unapproved expanding foam used instead of proper grout/sealer. Install/seal cove base tiles with approved sealer within 60 days. REPEAT VIOLATION

- Large opening observed near ventilation hood at BiG 3 station. Also, ceiling vents were missing above upright cooler at BIG 3 station and above front 3-comp prep sink. Correct as required within 7 days.
- Opening in wall observed beneath 3-comp prep sink. Seal with approved material or install cover within 30 days.

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)



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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.				
OBSERVATIONS				
Name on Food Safety Certificate There	sa Novello	Expiration Date	12/23/2024	
W	-1	ppm Heat 160 °F	700	
and the second s	aternary Ammonia (QA)) °F Hand Sink Temp 100		DDBSA 700 pp	
	anatora eggrungotang	°F Wiping Cloth	ppm DD	BSA
FOOD ITEM / LOCATION / TEMP °F DOCUM				
gravy / steam table / 150F		f (sliced) / steam tab		
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				
11511 / Wallifel utill at the Station / 150F	Taw IISH	/ waik-iii coolei / 3/i	_	
- Ensure all personal items stored on the Numerous REPEAT VIOLATIONS obseach, ensure all violations are corrected Inspection receives a Yellow placard Due to receipt of yellow placard, a reinspreen placard, all major violations must	served during inspection. To d and remain corrected. <u>I</u> spection will be conducted	o avoid additional rei	dditional fees app	
STATUS	The person in charge is respon	nsible for ensuring that the	above mentioned faci	lity is in compliance with all
☐ GREEN - Pass	applicable sections of the Calif assessed as authorized by cur			
▼ YELLOW - Conditional Pass; Reinspection required ■ DED Of the Conditional Pass; Reinspection		The second secon	**************************************	
RED- Closed; Suspension of permit to operate	es sem mass			
☐ Placard program not applicable at this time ACTIONS	Accepted by:			
☐ Photographic documentation obtained	Name and Title	da a constitui es t	- NI - 11 /	
Compliance conference required	Name and Title: send v	/ıa email to Theres	a Novello / mana	iger
☐ Food / equipment impounded (50)	Specialist: E. Drobe	2nvuk	Phone: (016) 599-7050
☐ Food safety education required; # of employees	E. Diobi	STIYUK) JJJ-1 UJU -
☐ Permit Suspension; facility closure required	Co-Inspector:			