



County of Sacramento Retail Food Facility Official Inspection Report

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ESTABLISHMENT NAME: HONEYBEE CAFE EX	PRESS	Permit Holder:	FOODIE FOOD C	OMPANY	LLC	
Address: 9700 W Taron Dr	City	Elk Grove	Zip Code	<u>95757</u>	_ Phone	(415) 513-9813
FA	PR		Type of Inspection			
FA0049573	PR152360		INSPECT	ION		
Program Identifier						
Items listed on this report as violations do not meet t All violations must be corrected within specified time potential to cause foodborne illness. All major violatio	frame. Violations that are cla	ssified as "Major"	pose an immediate th	reat to publi	ic health	and have the

7.HOT AND COLD HOLDING TEMPERATURES

Observations: Major

Observed cooked chicken, potstickers, and spam on steam table measured between 121F - 127F. Operator stated that food items were cooked about an hour ago. Operator stated that business closed at 2pm daily all food items are discarded at end of day. Operator prepared discarded time for food items. Corrected.

Observed steamed broccoli insert on cold top refrigerator measured 78F. Operator stated that it was steamed about 30 minutes ago. Operator relocated food item to reach-in refrigerator. Corrected.

Observed prepackaged ham sandwiches and cheeses sandwiches on cook's counter measured between 54F - 67F. Operator stated that bakery are delivered from Pegasus Bakery daily. Operator provided discard time for food items corrected.

Minor

Observed milk on cold top refrigerator measured 47F. Operator relocated milk to reach-in refrigerator. Corrected.

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)

34.WAREWASHING FACILITIES AND TESTING METHODS

Observations: Missing chlorine sanitizer test strip. Correct 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)

38.VENTILATION AND LIGHTING

Observations: Observed cooked chicken, chicken curry, potstickers, and spam musubi are part of menu. Operator stated that food items are prepared on site. Facility lack Type 1 Hood ventilation. Going forward operator stated that chicken will be cooked at Pegasus Bakery and reheat at facility. Discontinue cooking meats from raw state and food items with oil immediately.





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	PR DD150000		Type of Inspection			
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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)

43.RESTROOMS MAINTAINED, SUPPLIED, AND ACCESSIBLE

Observations: Missing hand wash sign for men's and women's restroom. Ensure sign provided are posted. Correct today.

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)

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



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ESTABLISHMENT NAME: HONEYBEE CAFE E	XPRESS Permit Holder: FOOD	IE FOOD COMPANY LLC
Address: 9700 W Taron Dr	City Elk Grove	Zip Code <u>95757</u> Phone <u>(415)</u> 513-9813
FA	PR	Type of Inspection
FA0049573	PR152360	INSPECTION
Program Identifier		
All violations must be corrected within specified time	the requirements set forth in the California Health and s eframe. Violations that are classified as "Major" pose ar ions must be corrected immediately. Non-compliance m	n immediate threat to public health and have the

OBSERVATIONS

Name on Food Safety Certificate	Jonathan O Lam	Expiration Date	02/24/2026
Warewash Chlorine (CI) <u>100 pr</u>		om Heat°F	DDBSAppm
Water/Hot Water Ware Sink Tem		F Wiping Cloth	ppm

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

chicken curry / glass door upright refrigerator / 39F cooked spaghetti / steam table / 167F sliced turkey / cold top refrigerator / 41F ambient temperature / display upright refrigerator



STATUS	The person in charge is responsible for ensuring that the above mentioned facility is in compliance with all	
GREEN - Pass	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.	
YELLOW - Conditional Pass; Reinspection required		
RED- Closed; Suspension of permit to operate		
Placard program not applicable at this time	Accepted by:	
ACTIONS		
Photographic documentation obtained	Name and Title: Emailed inspection report to Aldo / Person In Charge	
Compliance conference required		
Food / equipment impounded (50)	Specialist: S. Chhang Phone: (916) 591-2079	
Food safety education required; # of employees	<u>(310) 331 2013</u>	
Permit Suspension; facility closure required	Co-Inspector:	

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