





### County of Sacramento

## Retail Food Facility Official Inspection Report

Date:	02/13/2024			
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ESTABLISHMENT NAME: CAPTAIN CRAB	Permit Holder:	RICHARD LIN				
Address: 8471 Elk Grove Florin Rd	City	Elk Grove	Zip Code	95624	Phone	(916) 688-5868
FA0040638	PR PR0078238		Type of Inspection REINSPE			
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 an immediate th	reat to publ	lic health a	and have the

#### 7.HOT AND COLD HOLDING TEMPERATURES

**Observations**: CRAWDADS IN COLD TOP MEASURED AT 44F. SAID TO HAVE BEEN THAWING ONE HOUR PRIOR TO INSPECTION.

CORRECT IMMEDIATELY AND MAINTAIN AT 41F OR BELOW 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)

#### 27.FOOD PROTECTED FROM CONTAMINATION

**Observations**: OBSERVED INSERTS AT COLD TOP UNIT NESTED INTO ONE ANOTHER AND POSSIBLY CONTAMINATING FOOD PRODUCTS. CORRECT TODAY AND DISCONTINUE PRACTICE OF STORING FOOD WITHIN ANOTHER.

**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)



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FA PR	city	LIK OTOVC	Type of Inspection	33024	- Filone	(310) 000 3000
FA0040638 PR0078238			REINSPE	CTION		
Program Identifier			117			
Items listed on this report as violations do not meet the requirements All violations must be corrected within specified timeframe. Violations potential to cause foodborne illness. All major violations must be corre	that are cla	ssified as "Major" pose	an immediate th	reat to publi	c health	and have the
OBSERVATIONS						
Name on Food Safety Certificate Richard Lin		Expiration Da	te 06/11/	2026		
Warewash Chlorine (CI)ppm Quaternary Ammonia Water/Hot Water Ware Sink Temp°F Hand Sink FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION POTATOES / WALK IN / 40F	Temp 1	ppm Heat 03 °F Wiping Clo	othp	ppm pm		
NOTES  MAJOR VIOLATIONS OBSERVED DURING 2/9/24 R RE-INSPECTION TODAY. MAINTAIN AT ALL TIMES. FACILITY EARNS A GREEN PLACARD DURING RE CONTINUE TO ABATE MINOR VIOLATIONS.  NOTE: IT WAS OBSERVED ON 2/10/2024 THAT THE WAS BLOCKED BY A MENU. DISCUSSED WITH OV RE-INSPECTION MAY BE CONDUCTED TO VERIFY	-INSPECT E YELLON VNER AT	TION. W PLACARD AT TH TIME OF RE-INSP	E FACILITY O	ON THE F ADDITION	RONT I	DOOR
TELLOW - Conditional Pass; Reinspection required  RED- Closed; Suspension of permit to operate  Placard program not applicable at this time  ACTIONS  Photographic documentation obtained  Assessed as authorized as authori	thorized by y:	ponsible for ensuring that California Health and Safe current Sacramento Cou	inty Code, Chapt	er 6.99.150.		npliance with all fees may be
☐ Compliance conference required	LIVIZ	TILLE IO I / (OILI		· · · · · · · · · · · · · · · · · · ·		
□ Food / equipment impounded (50) Specialist:	E. Uri	arte	Phone	(916)	531-27	'62
□ Food safety education required; # of employees □ Permit Suspension; facility closure required Co-Inspect	OF:					
□ Permit Suspension; facility closure required CO-Inspector	JI.					