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ESTABLISHMENT NAME: <u>L & L HAWAIIAN BBC</u>		Permit Holder: KA	MIYAMA INC.				
Address: 5629 Stockton Blvd	12	City	Sacramento	Zip Code	95824	_ Phone	(916) 400-3157
FA	PR			Type of Inspection			
FA0058746	PR0140496			INSPECT	ION		
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 violat	eframe. Violations that a	re clas	sified as "Major" pos	se an immediate th	reat to publi	ic 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 stored without temperature control located in prep sink basin measured at 70F. Chicken were placed in bus tubs and relocated back to walk-in cooler for rapid cooling. Corrected on site.

-Gravy in metal insert pan hot held on steam table measured at 117 F. Gravy pan was reheated on stove top to above 160F. Corrected on site.

Minor temperature violation:

-Overfilled shelled eggs located on cold prep top measured at 48F. Do not overfill eggs above fill line. Correct immediately.

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)

14b.WAREWASHING AND SANITIZING PROCEDURES

Observations: MAJOR VIOLATION:

Dishes/equipment/food contact surface washed manually skipping last sanitation step. Education was provided. Sanitation bin/bucket was prepared to 100 ppm chlorine to sanitize prep sink, cutting board and washed preparation equipment. Corrected on site.

Code Description: Food-contact surfaces and multiservice utensils shall be effectively washed, rinsed, and sanitized to remove or completely loosen soils by use of manual or mechanical methods. The temperature of the automatic warewashing unit shall meet manufacturers specifications. Manual sanitation shall be accomplished during the final rinse by contact with solution containing 100 ppm available chlorine or 200 ppm quaternary ammonium. Mechanical sanitization shall be accomplished in the final rinse by achieving a utensil surface temperature of 160F or by contact with solution containing 50 ppm available chlorine. After cleaning and sanitizing, equipment and utensils shall be air dried. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101, 114105, 114109, 114111, 114185.3 (a-c))





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23.VERMIN AND ANIMAL CONTAMINATION

Observations: MAJOR VIOLATION - CLOSURE: Observed the following vermin activity:

- -1 adult German cockroach near wall, near old cardboard, next to back door entrance.
- -1 adult female German cockroach with an ootheca located next to hot water heater.
- -1 German nymph behind prep sink.
- -1 adult German cockroach behind 3 compartment sink.

Observed evidence of dead German cockroach of various life cycles (adult, egg sack, nymphs) located at water heater, on floors under dry storage, under prep sink.

Due to evidence of a vermin infestation, facility is hereby closed. No food sales or preparation is permitted until facility is reinspected and approved to open by the Environmental Management Department (EMD).

In order to reopen:

- Highly recommend providing aggressive professional pest control to eliminate vermin infestation using approved pest control methods.

- Clean and sanitize all food contact and food preparation areas.

Once facility is ready for a reinspection, contact EMD to schedule an appointment: (916) 875-8440.

NOTE: If evidence of a vermin infestation is still observed, health permit may not be reinstated. All reinspections may be subject to additional reinspection fees.

NOTICE OF TEMPORARY SUSPENSION OF HEALTH PERMIT AND IMMEDIATE CLOSURE OF FOOD FACILITY

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states "If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

The violations for which this action is taken and associated sections of the Health and Safety Code (H&SC) are as follows:





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Section 114259.1 H&SC: Food is subject to contamination from vermin.

You have the right to make a written request for a hearing to the Environmental Health Division located at 11080 White Rock Road Ste 200., Rancho Cordova, CA 95670, within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call Environmental Health for a reinspection to reinstate the permit to operate. Phone: (916) 875-8440.

Supervisor Consulted: Steve Le Page

INSPECTION RECEIVES A RED PLACARD

Due to receipt of red placard, a reinspection will be conducted prior to permit being reinstated. Additional fees apply. To receive

a green placard, uncorrected major violation(s) must be corrected. Posted placard may not be moved or blocked.

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)

1c.FOOD HANDLER CARDS

Observations: Missing food handler cards at time of inspection. Obtain and maintain copies on site at all times. Correct within 30 days. ***REPEAT VIOLATION***

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)

33.NONFOOD-CONTACT SURFACES CLEAN

Observations: Old food debris, trash, grease and oil accumulation at:

-On floors under cook's line, cooking equipment.

-On floors under prep station, reach-in coolers across from cook's line.

-On floors in front customer service area, under sauce cart/cabinets.

-On floors under stand up freezers next to 3 compartment sinks.





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Deep clean and maintain on a regular basis. Correct within 3 days.

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: Observed unapproved Tiger household rice cooker. Remove from facility and replace with approved commercial grade equipment. Correct within 7 days. ***REPEAT VIOLATION***

Observed bowls and plastic containers used as unapproved scooper for food ingredients. Provide approved scooper with handle. Correct within 3 days.

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, 114165, 114165, 114169, 114175, 114177, 114180)

36.EQUIPMENT STORED IN APPROVED LOCATION

Observations: Observed pressurized CO2 gas cylinders not secured to a rigid structure located at front service counter next to soda syrup box storage racks. Chain was available but was not being utilized to secure cylinders. Correct within 2 days.

Rice spatula was observed stored in stagnant water at 70F. Store spatula in ice at/below 41F, hot water at/above 135F, or pH adjusted solution at/below 4.6. Correct immediately.

Code Description: Clean equipment, utensils, linens, and single-use articles shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Clean equipment, utensils, linens, and single-use articles shall not be exposed to splash, dust, vermin or other forms of contamination. Non-food items shall be stored and displayed separate from food and food-contact surfaces. During pauses in food preparation utensils shall be stored with handles above the top of the food, on a clean sanitized surface, in running water, or in water that is at least 135F. Single-use articles and multiservice utensils shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces is prevented. Pressurized cylinders shall be securely fastened to rigid structure. (114074, 114081, 114119, 114161,





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114172, 114178, 114179)

40.WIPING CLOTHS STORAGE AND USE

Observations: No sanitizer buckets were prepared/available during active food operations. Maintain sanitizing solution at prep area with 100 ppm chlorine solution. Correct immediately.

44e.VERMIN AND ANIMAL EXCLUSION

Observations: Back door was found propped open at start of inspection. Keep door closed when not in use to prevent vermin entry. Corrected during the inspection

Code Description: A food facility shall at all times be constructed, equipped, and maintained as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects. Doors opening to outside air shall have a self-closing device and have no gaps greater than 1/4 inch when closed. Insect control devices shall be installed so that the devices are not located over a food or utensil handling areas. Pass-thru windows shall be of an approved size and be equipped with a self-closing device and air curtain if required. (114259, 114259.2, 114259.3)

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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OBSERVATIONS

Name on Food Safety Certificate	Not available	Expiration Date	
Warewash Chlorine (CI) _0_ppm	Quaternary Ammonia (QA)	ppm Heat°F	DDBSAppm
Water/Hot Water Ware Sink Temp	130 °F Hand Sink Temp	100 °F Wiping Cloth	0 ppm CL

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

spam / cold prep top / 41F raw chicken / 1 door reach-in-meat cooler / 40F salmon / 2 door reach-in / 35F beef patty / 2 door reach-in / 32F curry / steam table / 150F brown rice / rice warmer / 180F macaroni salad / cold prep top / 41F raw beef / 1 door reach-in-meat cooler / 40F shelled eggs / 2 door reach-in / 38F shredded pork / steam table / 170F white rice / rice warmer / 170F

<u>NOTES</u>

Repeat violations from the last inspection were observed during this routine inspection. If continued non-compliance is observed on the next routine inspection, further enforcement actions may apply.

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	assessed as autionzed by durient babramento county code, onapter 0.00. 100.		
RED- Closed; Suspension of permit to operate			
Placard program not applicable at this time	Accepted by:		
ACTIONS			
Photographic documentation obtained	Name and Title: Report email to: Mike Kennedy / Manager		
Compliance conference required	Troport ernall to: Mille Rennedy / Manager		
Food / equipment impounded (50)	Specialist: V. Nguyen Phone: (916) 879-1594		
Food safety education required; # of employees			
Permit Suspension; facility closure required	Co-Inspector:		

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