



30000000000000000000000000000000000

County of Sacramento

Retail Food Facility

02/08/2024

Date:

Official Inspection Report

ESTABLISHMENT NAME: WEDASHII		Permit Holder: HANSEL DELACRUZ					
Address: 1841 Howe Ave Ste B	12	City	Sacramento	Zip Code	95825	Phone	(916) 571-5595
FA	PR			Type of Inspection			
FA0004239	PR0004690			REINSPE	CTION		
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.							

14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

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))

23. VERMIN AND ANIMAL CONTAMINATION

Observations: Observed the following vermin activity:

- a. About 35-40 dead german cockroach nymphs and adults in the following areas: beneath sushi prep line, behind both 1-door fridges at sushi prep line, behind and on hinge of cooks line refrigerator, below dry storage racks, inside cooks line floor sink, behind stove, below mochi freezer
- b. 10 dying german cockroach nymphs and adults in the following areas: beneath sushi prep line, behind both 1-door fridges at sushi prep line, behind and on hinge of cooks line refrigerator, below dry storage racks, inside cooks line floor sink, behind stove, below mochi freezer
- c) 1 egg on floor behind cooks line refrigerator

DIRECTIVES:

- -Continue to provide aggressive professional pest control at least once a week to eliminate/control vermin activity until pest control states you can resume to monthly or bimonthly service. Strongly recommend bi-monthly service.
- -PROVIDE copy of pest control report to Inspector M. Cuevas via email and always maintain copies on site for EMD inspector review.
- -Continue to clean, degrease, and sanitize throughout facility. -Seal all holes/gaps using approved, cleanable, durable, and light-colored material. DO NOT USE FOAM.
- -Maintain monitoring glue traps throughout facility.
- -Remove all wood, particle board, and as much cardboard as possible to minimize pest harborage.
- -Remove glue traps with cockroach activity and replace with new ones.

Follow-up to be conducted within the next 14 days. Reinspection fees may apply.

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)





County of Sacramento

Retail Food Facility Official Inspection Report

Date:	02/08/2024
Page:	2 of 4

ESTABLISHMENT NAME: WEDASHII		Permit Holder: HANSEL DELACRUZ				
Address: 1841 Howe Ave Ste B		City Sacramento	Zip Code	95825	Phone	(916) 571-5595
FA	PR		Type of Inspection			
FA0004239 PR0004690		REINSPECTION				
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.						

27.FOOD PROTECTED FROM CONTAMINATION

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

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)

34.WAREWASHING FACILITIES AND TESTING METHODS

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)

35.EQUIPMENT APPROVED AND MAINTAINED

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)





County of Sacramento

Retail Food Facility Official Inspection Report

Date:	02/08/2024
Page:	3 of 4

ESTABLISHMENT NAME: WEDASHII		Permit Holder: HANSEL DELACRUZ				
Address: 1841 Howe Ave Ste B	City	Sacramento	Zip Code <u>95825</u>	Phone (916) 571-5595		
FA	PR		Type of Inspection			
FA0004239 PR0004690		REINSPECTION				
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						
All violations must be corrected within specified time potential to cause foodborne illness. All major violati			이 가장 이 것이 이 사람이 되었다.			

41.PLUMBING FIXTURES AND BACKFLOW PREVENTION

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 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)

44a.PREMISES KEPT FREE OF UNUSED EQUIPMENT

Code Description: The premises of a food facility shall be kept free of items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used. (114257, 114257.1.)

45.FLOOR, WALL, AND CEILING FINISHES

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)

49.PERMIT REQUIREMENTS

Code Description: A food facility shall not be open for business without a valid permit. Permit shall be posted in a conspicuous place within the food facility. (114067(b, c), 114381, 114387)



County of Sacramento

Retail Food Facility Official Inspection Report

Date:	02/08/2024			
Page:	4 of 4			

ESTABLISHMENT NAME: WEDASHII		Permit Holder: HANSEL DELACRUZ			
Address: 1841 Howe Ave Ste B	City _S	Sacramento	_ Zip Code 95	5825	Phone (916) 571-5595
FA FA0004239 Program Identifier	PR PR0004690	55	ype of Inspection REINSPECT	ION	
Items listed on this report as violations do not mee All violations must be corrected within specified tin potential to cause foodborne illness. All major viola	neframe. Violations that are classifi	ied as "Major" pose an in	nmediate threat	t to public h	health and have the
OBSERVATIONS					
Name on Food Safety Certificate		Expiration Date			
Warewash Chlorine (CI)ppm Qi Water/Hot Water Ware Sink Temp FOOD ITEM / LOCATION / TEMP °F DOCUM	uaternary Ammonia (QA) °F Hand Sink Temp	ppm Heat°F °F Wiping Cloth	DDBSAppm		

NOTES

This facility's Permit to Operate has been reinstated and the facility is now approved to reopen to the public. Pest control serviced facility on 2/7/2024. Glue traps have been placed throughout facility. Maintain throughout facility at all times to monitor for pest activity. Cleaning and sanitizing throughout facility has been completed. See violation #23 for observations.

- -Continue to service facility for cockroaches and maintain glue traps at all times.
- -Continue to deep clean and seal. Do not use foam. Use a smooth, cleanable, light-colored sealant or surface.
- -Correct remaining violations from routine inspection report dated 2/7/2024.
- -Keep copies of pest control reports on site at all times. Send Inspector copies of reports for the next 2 months via email: cuevasm@saccounty.gov

Reinspection for vermin and remaining violations will be conducted within the next 14 days.

Reinspection and Reinstatement of Permit

The facility has been reinspected and the violations for which the Environmental Health Permit to Operate was suspended have been corrected. The permit is hereby reinstated and the closure order is rescinded.

STATUS	The person in charge is responsible for ensuring	ng 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 to: Rober	rt and Jasper / Managers		
☐ Compliance conference required	Emailed to: Nobel	T and Jaspen 7 Managers		
☐ Food / equipment impounded (50)	Specialist: M. Cuevas	Phone: (916) 639-3418		
□ Food safety education required; # of employees	TVII Odevac	(310) 003 0+10		
☐ Permit Suspension; facility closure required	Co-Inspector:			