



County of Sacramento

Retail Food Facility Official Inspection Report

Date:	02/21/2024
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ESTABLISHMENT NAME: 58 DEGREES & HOLDING CO		Permit Holder: <u>DISBAR CORPORATION</u>					
Address: 1217 18th St	155	City	Sacramento	Zip Code	95811	_ Phone	(916) 442-5858
FA0029709	PR PR0054461			Type of Inspection INSPECTION	ON		
Program Identifier							
Items listed on this report as violations do not meet at All violations must be corrected within specified time potential to cause foodborne illness. All major violati	eframe. Violations that are	e clas	sified as "Major" pos	se an immediate thre	eat to publi	ic health a	and have the

7.HOT AND COLD HOLDING TEMPERATURES

Observations: MAJOR VIOLATION

RAW BEEF 61F STORED AT ROOM TEMPERATURE. RELOCATED TO FUNCTIONAL REFRIGERATOR.

MINOR VIOLATION
RAW SHRIMP 50F IN PREP COOLER
HEAVY CREAM 50F IN PREP COOLER
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)

23. VERMIN AND ANIMAL CONTAMINATION

Observations: MAJOR CLOSURE

OBSERVED 6 LIVE GERMAN COCKROACHES IN MOTOR AREA OF WINE COOLER IN BAR AREA.

- 5 DYING GERMAN COCKROACHES FOUND ON GLUE TRAPS IN BAR AREA
- 3 GERMAN COCKROACH OOTHECA (EGG SAC) FOUND ON FLOOR AROUND WINE COOLER IN BAR AREA.
- 30 DEAD GERMAN COCKROACHES FOUND ON FLOOR AND IN MOTOR AREA OF WINE COOLER IN BAR AREA

DUE TO COCKROACH INFESTATION, FACILITY IS CLOSED AND HEALTH PERMIT IS TEMPORARILY SUSPENDED. FACILITY IS PROHIBITED FROM PREPARING AND SELLING FOOD. THE FOLLOWING MUST BE COMPLETED BEFORE A REINSPECTION CAN BE CONDUCTED:

- -CALL PEST CONTROL FOR SERVICE
- -SEAL ALL GAPS, HOLES, AND CRACKS
- -REMOVE ALL DEAD COCKROACHES
- -CLEAN AND SANITIZE ENTIRE KITCHEN

WHEN FACILITY IS FREE OF COCKROACH INFESTATION AND THE AFOREMENTIONED ITEMS COMPLETED CALL CODY LEE FOR A REINSPECTION.





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Address: 1217 18th St	City	Sacramento	Zip Code <u>95811</u>	Phone (916) 442-5858		
FA	PR		Type of Inspection			
FA0029709	PR0054461		INSPECTION			
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 time potential to cause foodborne illness. All major violat	eframe. Violations that are cla	assified as "Major" pose ar	n immediate threat to public	c health and have the		

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:

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: MANDIP SINGH

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)

4.EATING, DRINKING, OR TOBACCO USE

Observations: 2 IMPROPER PERSONAL DRINKS FOUND IN FOOD PREP AREAS. PROVIDE PROPER DRINKING CONTAINERS IMMEDIATELY.

Code Description: Employees shall not eat, drink, or use tobacco in any area where contamination of non-prepackaged food, clean equipment and utensils, linens, and single use articles may occur. Employees may drink from closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, no prepackaged food, and food-contact surfaces. Area designated for employees to eat and drink shall be located so that food, clean equipment and utensils, linens, and single-use articles are protected from contamination. (113977, 114256 (a))







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Address: 1217 18th St	City	Sacramento	Zip Code <u>9581</u>	1 Phone (916) 442-5858
FA	PR		Type of Inspection	
FA0029709	PR0054461		INSPECTION	
Items listed on this report as violations do not meet	the requirements set forth in t	the California Health and	d Safety Code comment	ring with section 7: 113700
All violations must be corrected within specified time potential to cause foodborne illness. All major violations	eframe. Violations that are clas	ssified as "Major" pose	an immediate threat to p	oublic health and have the

14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

Observations: SLIME MOLD LIKE ACCUMULATION IN ICE MACHINE. CLEAN IN 24 HOURS.

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))

33.NONFOOD-CONTACT SURFACES CLEAN

Observations: UNCLEAN FLOORS WITH FOOD DEBRIS AND STANDING WATER IN KITCHEN AND BAR. CLEAN IMMEDIATELY

SLIME MOLD LIKE ACCUMULATION IN FLOOR SINK UNDER WINE COOLER IN BAR AREA. CLEAN IMMEDIATELY

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)



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Address: 1217 18th St	City Sacramento	Zip Code 95811 Phone (916) 442-5858			
FA	PR	Type of Inspection			
FA0029709	PR0054461	INSPECTION			
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.					
OBSERVATIONS					
Name on Food Safety Certificate	Expiration Date				
	ternary Ammonia (QA) ppm Heat°F _°F Hand Sink Temp100 °F Wiping Cloth NTATION				
CHEESE / COLD TOT INSERT 401					
NOTES					
STATUS	The person in charge is responsible for ensuring that the applicable sections of the California Health and Safety	ne above mentioned facility is in compliance with all			
☐ GREEN - Pass	applicable sections of the California Health and Safety assessed as authorized by current Sacramento County	Code. If a reinspection is required, fees may be 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: SENT VIA EMAIL / HAY	K GALACHYAN / OWNER			
☐ Compliance conference required ☐ Food / equipment impounded (50)	Specialist: C Lee	Phone: (016) 217-6834			
Food requirent impounded (50) Food safety education required; # of employees	C. Lee	(916) 217-6834			
☐ Permit Suspension; facility closure required	Co-Inspector:				
	7.0 <u>7.0</u>				