



Date:	02/21/2024
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ESTABLISHMENT NAME: 58 DEGREES & HOLDING CO

Permit Holder: DISBAR CORPORATION

Address: 1217 18th St City Sacramento Zip Code 95811 Phone (916) 442-5858

FA FA0029709	PR PR0054461	Type of Inspection 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.

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.



County of Sacramento

Retail Food Facility

Official Inspection Report

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OBSERVATIONS

Name on Food Safety Certificate _____ Expiration Date _____

Warewash Chlorine (Cl) _____ ppm Quaternary Ammonia (QA) _____ ppm Heat _____ °F DDBSA _____ ppm

Water/Hot Water Ware Sink Temp 122 °F Hand Sink Temp 100 °F Wiping Cloth _____ ppm

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

CHEESE / COLD TOP INSERT / 40F

NOTES

STATUS
<input type="checkbox"/> GREEN - Pass
<input type="checkbox"/> YELLOW - Conditional Pass; Reinspection required
<input checked="" type="checkbox"/> RED- Closed; Suspension of permit to operate
<input type="checkbox"/> Placard program not applicable at this time
ACTIONS
<input type="checkbox"/> Photographic documentation obtained
<input type="checkbox"/> Compliance conference required
<input type="checkbox"/> Food / equipment impounded (50)
<input type="checkbox"/> Food safety education required; # of employees _____
<input type="checkbox"/> Permit Suspension; facility closure required

The person in charge is responsible for ensuring that the above mentioned facility is in compliance with all 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.

Accepted by: _____

Name and Title: SENT VIA EMAIL / HAYK GALACHYAN / OWNER

Specialist: C. Lee Phone: (916) 217-6834

Co-Inspector: _____